

CHRISTMAS PARTIES AT ROSE COURT EVENTS

VENUE

Spanning the top three floors of the building and located just off Southwark Bridge on the South Bank, Rose Court Events is perfectly situated to take in London's impressive skyline. Each of the spaces include floor-to-ceiling windows and access to outside space.

FOOD AND BEVERAGE

Managed by Foodservice Cateys and London Venue & Catering Awards Caterer of The Year winner, Green & Fortune, Rose Court Events' seasonal menus showcase a number of delicious options to tantilize your tastebuds this festive season.

ENTERTAINMENT

If you'd like to add some entertainment to your event, we have a number of valued and trusted partners.

DJ and basic equipment – from £900 Dancefloor – from £950 Festive themed photo booth – from £900

All prices are subject to supplier availability.









The main area of this space has the flexibility to be configured as one large room or arranged as two, three, or four individual rooms. It is the ideal blank canvas ready for festive celebrations of all kinds.

STANDING 25-350 SEATED 10-220



Located on Level 11, The Circle restaurant is the most exclusive space in the building. Affording views on both sides of the building, you'll capture some of London's most iconic sights. Perfect for seated or standing celebrations.

STANDING 400 SEATED 140



We offer a choice of two private dining rooms in The Circle restaurant on Level 11, both with views across London. These rooms are perfect for a more intimate dinner celebration or a standing reception to mark the festive season.

STANDING 30-50

SEATED **14-36**



If you are looking to host a larger event this Christmas, why not book both Levels 10 and 11 exclusively. This includes all of our Level 10 spaces as well as The Circle.

STANDING 700

Click here to take a virtual tour of our spaces

Please enquire with the sales team for room rates and minimum spends.

FEASTING MENU SEATED £75 per person



STARTERS

Salt baked beets, vegan feta, sorrel, beetroot sherbet GFVE London smoke & cure salmon, herb crème fraiche, sakura cress GF Glazed ham hock and parsley terrine, piccalilli, fennel, watercress

MAINS

Mushroom Wellington, lentils, squash, spinach, onion ve Baked Cornish fish, samphire, tartare garnish GF Roast turkey, all the trimmings

SIDES GEVE

Thyme and garlic roast potatoes Maple roast parsnips and carrots Vegan creamed brussel sprouts cranberry relish, sage

DESSERTS

Festive crumble, nutmeg custard GFVE Yule log, whipped cream, kirsch cherries Keens Cheddar, Colsten Bassett, chutney, crackers

ADDITIONS

Additional main course -Roast sirloin of beef +£25 per person

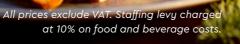
3 pre-dinner canapé – £12 per person

Mini mince pies - £20 per table

served sharing style for the

FESTIVE







STANDING PACKAGES

RECEPTION MENU - £45 per person

Choose 3 canapés and 3 bowls Available Monday and Tuesday

FOOD STALL MENU - £60 per person

Choose 3 canapés and 3 food stalls

CANAPÉS

Beetroot waffle, vegan feta, red vein sorrel VE Roast Jerusalem artichoke, truffle, nutritional yeast GFVE Mushroom arancini, mascarpone, parmesan v Smoked salmon blinis, dill cream Seared sesame tuna, soy, wasabi GF Grilled harissa prawn, spiced ketchup GF Game sausage roll, tomato and onion chutney Sticky pork, chilli apple salsa

STALLS

Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry

Nordic salmon stall, beetroot, potato salad, pickles, rye bread, egg, sour cream

Vegan bratwurst, sauerkraut, mustard, pickles, kartoffelpuffer, spiced apple sauce GFVE

BOWLS

Mini vegan bratwurst, sauerkraut, American mustard, pickles GFVE Scorched hispi cabbage, chilli, mint, whipped vegan feta GFVE Vegan 'chicken' casserole, potato, mushroom, tarragon VE Smoked mackerel, celeriac and apple remoulade, grain mustard Salt baked beetroot, hot smoked salmon, preserved lemon, dill Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry

Confit duck, gnocchi, cranberries, sage Braised beef red Thai curry, rice







ADDITIONS

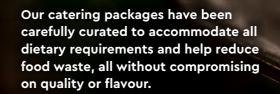
Additional canapé - £6 per person

Additional bowl food - £9.50 per person

Chocolate fountain stall including churros, fruit, marshmallows, brownies - £15 per person not suitable for allergies

Dessert trolley with a selection of desserts from our in-house baker - £20 per person

Cheese trolley with chef's selection of mouth-watering cheese, chutney, crackers - £20 per person





RECEPTION DRINKS

Glass of prosecco - £8

Glass of Champagne - £12

Or why not choose an arrival cocktail from our cocktail menu?

Our cocktails have been lovingly created by our in-house mixologist, specifically designed to reduce food and beverage waste. We also have classic cocktails available and are equally happy to create something bespoke.

DRINKS PACKAGES

2 Hours Unlimited

House Wine, Beer and Soft Drinks £30.00 per person

3 Hours Unlimited

House Wine, Beer and Soft Drinks **£40.00** per person

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

COCKTAILS - £11.50

Ginger and Almond Spritz

A firey mix of ginger liqueur, almond syrup, lime Juice, Prosecco, Apple and Ginger Beer.

Golden Toffee Old Fashioned

A golden and smooth blend of Kentucky bourbon, vanilla bean syrup, Angostura walnut bitters, finished with a caramel toffee crumb.

Blueberry and Cinnamon Margarita

Blanco tequila, padron pepper liqueur, blueberry and cinnamon syrup, lime juice, agave, combined to create something magical.

Raspberry Rum Euphoria

A punchy and refreshing combination of Cuban white rum, Chinotto Nero liqueur, honey, lime, elderflower, lemon soda.

DRAUGHT COCKTAILS - £9.50

Options include espresso martini, pornstar martini, Aperol spritz, mojito and more.

Enquire with the sales team to find out which flavours are available.

WINTER WARMERS - £7.50

Drinks Stations

- * Boozy hot chocolate
- * Mulled cider
- * Mulled wine
- * Hot buttered sherry

LOW - ABV - £9.50

Strawberry Sparkle 4%

A fruity sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry purée, lime and ginger beer.

MOCKTAIL - £7.50

Orange and Gooseberry Fizz

A refreshing blend of non-alcoholic Italian Orange liqueur prosecco. Sweetened with Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

PREMIUM * UPGRADES

These can be selected to enhance our existing drinks packages.

DRINKS

Upgrade to premium wine + £5

Upgrade to super premium wine + £10

Add prosecco + £10

Add Champagne + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20

Add Premium spirits + £30

DIY GIN STATION - £19

Why not elevate your party by including our pop-up bar offering? Featuring a selection of gins and wide range of tonics and garnishes.

Flavours including Whitley Neill Distillers Cut, Rhubarb and Ginger, Raspberry and more.

Based on 2 G&T's per person.

UPGRADES

ADDITIONAL:

Canapé - £6 per person

Bowl Food - £9.50 per person

Dessert Trolley - £15 per person

Rose Court Events is easily accessible from the City of London or the London Bridge and Borough area, you are at the heart of the city. London Bridge, Cannon Street, Bank and Blackfriars stations are all within a short walk.

Rose Court Events 2 Southwark Bridge Road, London SE1 9HS rosecourtevents.co.uk

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EVENTS GREEN

GREEN&FORTUNE