



ROSE COURT  
EVENTS

CHRISTMAS  
WITH A VIEW

BROUGHT TO YOU BY

GREEN & FORTUNE



# 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 tantalize 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 | SEATED |
|----------|--------|
| 25-350   | 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 | SEATED |
|----------|--------|
| 400      | 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 | SEATED |
|----------|--------|
| 30-50    | 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 GF VE  
London smoke & cure salmon, herb crème fraîche, 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 GF VE

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

### DESSERTS

Festive crumble, nutmeg custard GF VE  
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

All items are  
served sharing  
style for the  
table.

# FESTIVE DINING MENUS

## 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 GF VE  
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 GF VE

# STANDING PACKAGES

### BOWLS

Mini vegan bratwurst, sauerkraut, American mustard, pickles GF VE  
Scorched hispi cabbage, chilli, mint, whipped vegan feta GF VE  
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

Our catering packages have been  
carefully curated to accommodate all  
dietary requirements and help reduce  
food waste, all without compromising  
on quality or flavour.

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





## 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 fiery 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,  
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EVENTS**

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