ROSE COURT
EVENTS

CHRISTMAS

CRAFTED 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.

Transport your guests to the slopes this festive season with cosy, alpine-inspired après ski theming, for an unforgetable Christmas celebration.

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.

LONDON VENUE & CATERING AWARDS 2024
SILVER
BEST VENUE WITH OUTSIDE SPACE

LEVEL 10

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

PRIVATE DINING

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

THE CIRCLE

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

Please enquire with the team for special weekend and off-peak rates.

FULL VENUE

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.

FESTIVE DINING MENUS

All items are served sharing style for the table.

FEASTING MENU
SEATED £79 per person

STARTERS

Roast squash salad, vegan blue cheese, pomegranate and cranberry dressing GF VE

Ham hock terrine, chicory, caramelised walnuts, apple

London Smoke & Cure smoked salmon rillettes, sweet cucumber pickles, dill

MAINS

Parsnip and squash wellington, vegan pigs in blankets VE

Cornish hake, celeriac and grain mustard remoulade, samphire, lemon GF

Roast bronze turkey, pigs in blankets, sage stuffing

SIDES GF VE

Roast potatoes, garlic, thyme, rosemary

Creamed brussel sprouts, cranberries, chestnuts

Maple roast parsnips and carrots

DESSERTS

Vegan chocolate torte, kirsh cherries, clementines, marscarpone VE

Pear and almond tart, vanilla chantilly cream, armagnac infused prunes

PRIVATE DINING ADDITIONS +£20 PER PERSON

Only available for private dining bookings.

Classic beef wellington

Cornish monkfish en croute, shellfish bearnaise

Slow roast goose, braised red cabbage, spiced apple

Roast Gressingham duck, roast plums

All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.

STANDING PACKAGES

RECEPTION MENU – £47.50 per person
Choose 3 canapés and 3 bowls
Available Monday and Tuesday

FOOD STALL MENU – £63 per person
Choose 3 canapés and 3 food stalls

SAVOURY CANAPÉS

Mushroom arancini, black garlic and truffle mayonnaise V

Buckwheat tartlet, vegan cream cheese, glazed fig, cranberry GF, VE

London Smoke & Cure smoked salmon crumpets, creme fraiche, dill

Cornish crab thermidor vol au vent

Festive sausage roll, chestnuts, cranberries

Chicken liver parfait, toasted brioche, spiced chutney

SWEET CANAPES

Blackcurrant, mango and lime petit fours VE, GF

Festive eton mess VE, GF

Mini mince pies, brandy and vanilla chantilly

Macaroon selection

White chocolate, raspberry and champagne truffle

Mini chocolate Christmas pudding

STALLS

Swiss Raclette Fondue
Raclette fondue, boiled new potatoes, pickled vegetables, croutons, charcuterie

Austrian Sausage Stall
Kasekrainer sausage or vegan frankfurter, kaiser roll, sauerkraut, pickles, curry sauce, beer mustard

Italian Flatbread Bar
Toasted flatbread with a selection of toppers: roasted root vegetables, balsamic, roacket; kale pesto, gorgonzola, pine kernels; prosciutto, mozzarella

Cheese Stall
Keen's cheddar, Cashel Blue, Tunworth, quince membrillo, chutneys, seasonal fruits, bread, crackers

Dessert Stall
Festive eton mess GF, VE; mince pies, brandy and vanilla chantilly; filled pretzels; churros with dulce de leche mousse; petit fours selection

BOWLS

Roast heritage beetroot, vegan feta, pickled walnuts, dill VE

Pearl barley risotto, butternut squash, sage, Perorino V

Tempura cod, saffron aioli, seashore vegetables

Pork belly, grain mustard mash, mulled cider spiced plum GF

Turkey slider, sage, onion, cranberry, brussels slaw, chestnut mayonnaise

Confit duck, braised red cabbage, spiced pear GF

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

RECEPTION DRINKS

Glass of prosecco – £8.50

Glass of Champagne – £12.50

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 12% on food and beverage costs.

COCKTAILS – £14.50

Aperol Spritz

The classic après ski tipple. The sparkling blend of Aperol, prosecco and soda transports you to the slopes whilst the vibrant orange hue mirrors the glow of the alpine sunset.

Hugo Spritz

Delicate St Germain elderflower liqueur, crisp prosecco, mint and soda come together in this alpine favourite – as refreshing as freshly fallen snow.

Aperol Spritz and Hugo Spritz can also be offered as low ABV alternatives.

Fireside

Perfect for the post ski fireside tipple. Gattertop botanical vodka, St Germain elderflower, Rinquinquin, Provencale herb vermouth, apricot and chamomile cordial and ginger ale are combined to create something magical.

Off Piste

Something slightly off the beaten track, mixing coconut rum, gin, banana liqueur, lemon, ginger beer, green tea and pineapple juice.

Fall Line – £17.50

Direct and unbashedly boozy. This almost Old Fashioned twist mixes bourbon, grapefruit, maple syrup, peanut butter, redcurrant jelly, Drambuie and lemon juice.

WINTER WARMERS – £9.50

Drinks Stations

- Mulled Wine
- Hot Buttered Rum
- Tom & Jerry
- Hot Toddy
- Irish Coffee
- Boozy Hot Chocolate **£8.50**

MOCKTAIL – £11.50

Side Country

For a more elevated and succinct evening of liquid with libation, Side Country is the perfect choice. Mixing Everleaf Forest non-alcoholic liqueur, bramley apple cordial, versus, apple cider vinegar and soda.

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

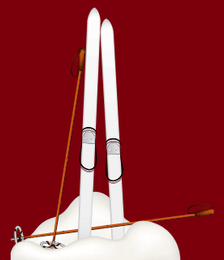
Add Premium spirits + £30

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.

Ask the team for flavours.

Based on 2 G&Ts 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
@RCEventslondon
events@rosecourtevents.co.uk
020 7014 2859

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