

THE
EVENT
ROOMS
VENUE HIRE





Three beautiful floors, one unforgettable Christmas Party



Exclusively yours, to dine, drink and dance - all under one roof



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@THEEVENTROOMS

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Contact us with your questions or check out : www.theeventrooms/faqs



Packages & Pricing

Christmas Party Packages

Santa's Pick:

- Exclusive use of one festively-decorated floor for up to 6 hours
- Grazing Menu (see below)
- Unlimited drinks for 5 hours
- Christmas Party playlist + DJ for last four hours
- Professional team of bar and door staff to look after your guests

£70pp (minimum 50 guests)*

The Elves' Night Out:

- Exclusive use of one festively-decorated floor
- Finger Buffet or Bowl Food Menu (see below)
- 1 welcome drink + 1 drinks token per guest
- Christmas Party playlist + DJ for last four hours
- Professional team of bar and door staff to look after your guests

£35pp (minimum 70 guests)*

The Empty Sleigh:

- Exclusive use of one festively-decorated floor
- Professional team of bar and door staff to look after your guests

£75 to £150 per hour (depending on day/times, contact us for more info)

Opening Hours

Our venue can be booked from early afternoon to late, our latest end times are as follows:

- Friday and Saturday Nights: 3am
- Thursday Nights: 2am
- Sunday to Wednesday Nights: 12am

Grazing Table

Bites

Smoked Salmon Mini Bagels, Mini Roulade Wraps (v), Mini Quiches (v),
Mushroom & Spinach Rolls (ve)

Cheese Board

Comte PDO, Soignon Goats Cheese (v) Gruyère Français, Bleu
D'Auvergne, Brie de Meaux (v)

Roasted & Cured Meats & Fish

Prosciutto Crudo, Coppa, Salame Nostrano, Topside of Beef, Honey
Roast Ham, Roast Honey Salmon Side

Salads & Vegetables

Giant Couscous Rainbow Salad (ve), Layered Vegetable Terrine (ve),
Olives Selection (ve), Sundried Tomatoes (ve), Winter Slaw (ve), Grapes
& Figs (ve)

Bread, Crisps & Dips

Selection of Sourdough (ve), Crackers (ve), Rye (ve), Grissini (ve), Crisps
(ve), Hummus (ve), Tomato & Chilli (ve), Aioli (v)

Desserts

Fruit kebabs (ve), Macarons (v), Selection of Mini Desserts (v)

Finger Buffet

Mini Wraps

Chicken & Bacon Caesar - Hoisin Duck & Chinese Leaf -
Chilli Chicken, Coconut & Coriander Pickle -
Piri Piri Chicken & Chilli Relish - Spiced Falafel & Pickled Carrot (v) -
Feta, Spinach & Cucumber (v) -
Mozzarella, Basil Pesto & Roasted Tomato (v) -
Free-range Egg, Mayonnaise & Rocket (v)

Bites

Vegetable Spring Rolls (ve) - Vegetable Samosa (ve) -
'Not Sausage' Rolls (ve) - Sausage Rolls - Chicken Goujons

Salads & Vegetables

Rainbow Orzo Pasta Salad (ve) - Roasted Vegetable Couscous (ve) -
Potato, Pea & Mint Salad (ve, gf)

Bread, Crisps & Dips

Selection of Crisps (ve, gf) - Breadsticks (ve) - Hummus (ve, gf) -
Tomato Salsa (ve, gf)

Desserts

Fruit Salad (ve, gf) - Selection of Desserts (v)

Bowl Food

Non-Vegetarian Options

Butter Chicken

Simmered in a rich, indian-spiced tomato and butter sauce, with rice

Green Thai Chicken Curry

Aromatic coconut-based curry, served with rice

Cumberland Sausage Ragu

Slow-cooked sausage in a rich tomato sauce, with creamy cheddar mash

Classic Beef Bourguignon

Tender beef braised in red wine with herbs, served with cheddar mash

Spiced Beef Chilli

Served with crunchy nachos

Vegetarian & Vegan Options

Chickpea & Potato Curry (ve)

A gently spiced, comforting curry served with steamed rice

Butternut Squash, Spinach & Lentil Hotpot (ve)

Hearty and wholesome, slow-cooked with herbs and spices

Black Bean & Vegetable Chilli (ve)

Served with salted nachos

Red Thai Vegetable Curry

A creamy coconut curry with seasonal vegetables, served with rice

Macaroni Cheese

Classic comfort food with a rich, creamy cheese sauce

Designed for informal dining, these dishes are served in individual small bowls and circulated by our team on trays, allowing guests to enjoy a variety of options while mingling.

Choose 6 options