







Spectacular

Availability

Thursday 15th December £120pp + VAT 19.00 - 01.00

Friday 16th December £120 + VAT 18.30 − 00.30



Exclusive tables

Sparkling wine and cocktail reception

Three course seated dinner followed by coffee and mini mince pies

All inclusive house wine, beer and soft drinks

Late Night Snack

DJ and disco

Entertainment

Cash Spirit Bar

Full theming, lighting and production

Fabulous table settings

Crackers

Full event management and venue manager

Event security and Medic

Fully staffed cloakroom

£20 million public and products liability







Entertainment

Leyla and Amy- Twin Silks

Leyla is an International performer who specialises in aerial acrobatic performance, dance & choreography. Previous clients include, The Royal Variety Show London, Sky TV, Hoover, Nike Paris and many more. The girls have worked together on hundreds of shows over the years and have an enviable reputation as one of the leading double acts in London.

The Casino Experience

Roll the dice, try your luck, and test your nerve with these full size gambling tables, with accompanying croupier. Up the ante tonight with Craps, Roulette, Black Jack, Texas Hold'em poker and Wheel of Fortune. These games are the hottest casino games at the moment and are great for entertaining the maximum amount of gamblers at once.

Live Band

Getting the party started with live music – the band will take to the stage after dinner with a hard hitting tight set for an hour of killer tunes.

Catering

The catering at your party will be delivered by the award winning caterers Create Food and Party Design.

With over 20 years experience in organising and catering for events, they have built an unrivalled reputation for the quality of food, creativity, originality and outstanding service amongst their clients.

We will work alongside them to ensure the catering at your party exceeds all your expectations.

Christmas Menu 2016

Starter:

Camembert, Fig & Onion

Baked camembert and fig tartlet, white onion chutney, sweet pea and endive

Main:

Slow Braised Beef Featherblade Buttermilk creamed potato, glazed navets and a cabbage pie

Vegetarian Main Course: Wild Mushroom Steamed Pudding (V)

Buttermilk creamed potato, glazed navets and a cabbage pie

Dessert:

Ginger & Crème Fraiche Pannacotta

Bergamot jelly, mulled wine poached pears and a brandy snap shard

Coffee and mini mince pies to be served from a buffet point

Late Night Snack: (*Served at approx. 23.00*)

Crispy Streaky Bacon - on a rich bap with ketchup

Portobello and Gruyère Slider - Romaine lettuce and honey mayo





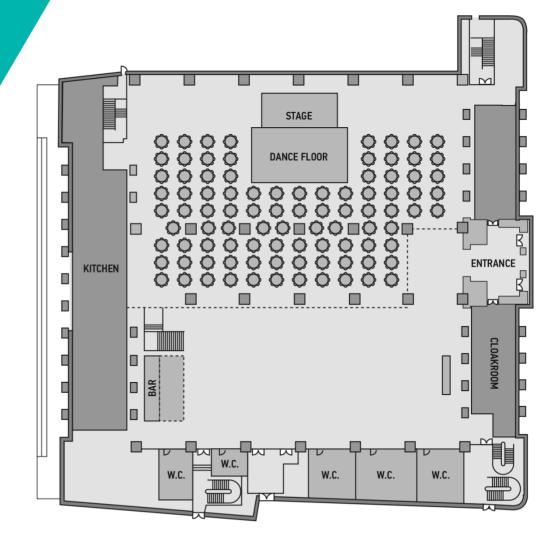


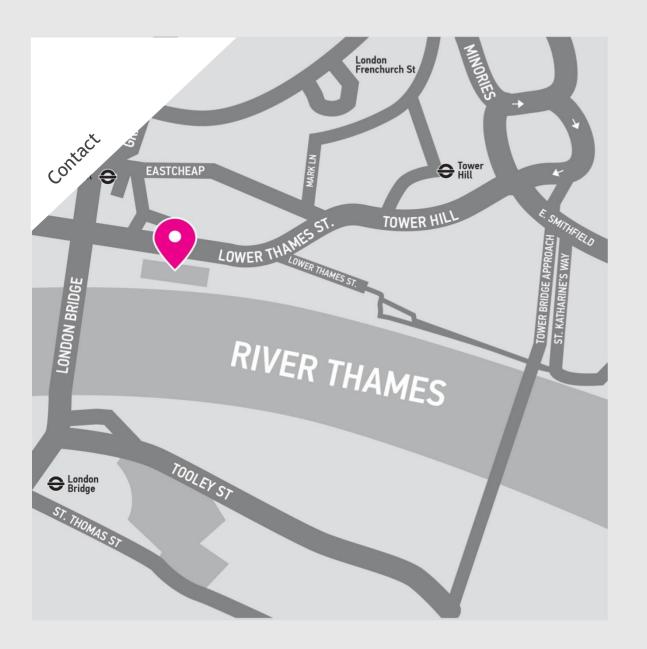
Capacity

The venue is suited to a variety of events, from seated dinners, conferences and awards to exhibitions, parties and dinners

Dinners Capacity 1100

Minimum number per booking 8





Old Billingsgate

1 Old Billingsgate Walk London EC3R 6DX

