







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

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

Saxophonist

Ladies and Gentlemen, please welcome to Studio Spaces the brilliant Saxophonist, Ellie! An award-winning graduate of the Royal Northern College of Music, Ellie has always been an extremely versatile performer, excelling in classical, jazz and folk – both with saxophone and vocals. Ellie's style of music ranges from soulful jazz tones to catchy pop licks, bringing variety to any event.

Glitter artist

Our team of artists come armed with everything they need to bring creative fun! Encourage your guests to express their creativity, embrace their beauty and lose their inhibitions. The team comes armed with paint and embellishments to sprinkle a bit of magic and take every gig at Studio Spaces to the next level.

Party booth

The photo booth can handle up to 12 people and will create a buzz of excitement. With lots of props and a built in wind machine for added fun, instant quality prints plus the option for your guests to immediately upload their prints to their own facebook wall.

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 2015 – 2016 TBC

Starter

Confit Scallion and Dolcelatte Tart (v)
Fig chutney, winter foraged leaves with a toasted sesame seed emulsion

Main

Confit Duck Leg with heritage carrots, lemon thyme, red cabbage jam with Anna potato terrine and a port jus

Vegetarian Main Course:

Pumpkin, Chestnut and Damson Coulibac with braised carrot, parsnip puree and a watercress truffle emulsion

Dessert

Salted Caramel & Chocolate Verrine with chewy brownie, caramel brittle and orange

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

Late Night Snack Served at approx. 23.00

Crispy Smoked Bacon Baps with home-made ketchup Artichoke & Tallagio Risotto Patty Baps with home-made aioli (v)

*Images are used for illustration purposes only





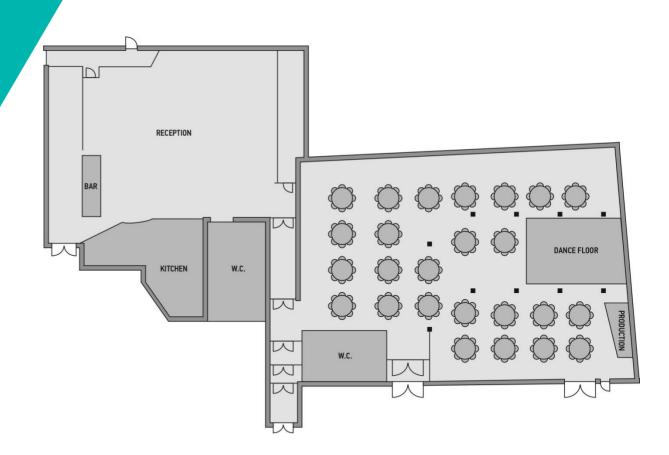


Capacity

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

Dinners Capacity 300

Minimum number per booking 8





Studio Spaces

Studio Spaces 110 Pennington Street London E1W 2BB

