CHRISTMAS

PIER COURT

EAT . DRINK . DANCE

THE VENUE

ENJOY EXCLUSIVE HIRE OF THE GROUND-FLOOR BAR & ADJOINING TERRACE

CAPACITY: 200 STANDING / 80 SEATED

FEATURES: PRIVATE TERRACE, BAR, PHOTOBOOTH, DJ BOOTH, STAGE, FULL AV SET UP, PRIVATE TOILETS, FULLY ACCESSIBLE BAR FURNITURE, PARTY LIGHTING & DISCO-BALL

PACKAGES

ALL PACKAGES INCLUDE

Exclusive hire of The Ground-Floor & Terrace
DJ for a 4-hour period
Sound & technical equipment hire
Free cloakroom
Dedicated Event Manager
Security, bar & service staff
Door host

PRICES ARE EXCLUSIVE OF VAT

DECK THE LAINES

Welcome Prosecco/Wine/Beer Reception
3 House Drink Tokens
1/2 Pizza

£40 PER PERSON

HO HO HOVE

Welcome Prosecco/Wine/Beer Reception
4 House Drink Tokens
3 Bowl Foods

£65 PER PERSON

MERRY & BRIGHT-ON

Christmas Cocktail Reception
3 Bowl Food Options
£50 Open Bar Tab
Santas Party Pack

£90 PER PERSON

SEASIDE STOCKING

Christmas Cocktail Reception
Canape Reception
3 Bowl Food Options
£60 Open Bar Tab
Santas Party Pack
Unlimited & Branded Photobooth
£110 PER PERSON

PRICES ARE EXCLUSIVE OF VAT
Seated-meal options available for an additional fee
House Drink Token = Single spirit & mixer, beer, cider, wine, softs

EXTRAS

PRICES EXCLUSIVE OF VAT

CHOOSE FROM OUR EXTRAS TO ELEVATE YOUR EVENT

- Unlimited & branded photobooth - £750
- Santa's party pack - £10 per person
- Canape reception - £10 per person
- Dessert bowls - £8 per item
- Sweetie station - £6 per person
- Late night snacks - £8 per item
- Late night pizzas - £12 per pizza

ARRIVAL COCKTAIL MENU

£5 per person upgrade - Choose maximum 2 options from the menu below:

- Aperol spritz
- Dark & Stormy
- Margarita
- Paloma
- French 75

SANTA'S PARTY PACK:

- Christmas party hats
- Funny christmas glasses
- Eco friendly crackers
- Table Decorations
- Candy canes

CANAPES

Maximum of 6 options
Minimum order of 50 items per option

MEAT

- Smoked duck, pear chutney on toasted brioche
- Pressed pork belly, Bramley apple compote (GF)
- Mini Yorkshire pudding, roast beef, horseradish & jus
- Spiced oxtail bon-bon with chimichurri
- Chicken yakitori skewers (GF)
- Turkey, brie & cranberry slider
- Pigs in Blankets

VEGETARIAN

- Wild mushroom arancini with mozzarella & spicy tomato salsa (GF on request)
- Buffalo cauliflower bites with cool cucumber dip (GF + VG)
- Tofu & aubergine teriyaki skewer (VG + GF)
- Vegan sausage roll in flaky pastry (VG)
- Deep fried camembert with cranberry crème fraiche
- Chicory boat with Roquefort & nut-free pesto (GF)
- Courgette, feta & herb frittatas with bearnaise sauce (GF)
- Vegan mac & cheese bites with cranberry sauce (VG)

FISH

- Mini roast potato, lemon & herb sour cream with hot smoked salmon (GF)
- Crispy panko calamari with lemon & garlic aioli
- Smoked mackerel on crostini with chive & crème fraiche
- Prawn & king crab filo parcels
- Garlic & chili pil-pil prawns (GF)
- Smoked salmon on rye with dill & cream cheese

BOWL FOOD

Maximum of 4 savoury options
Maximum of 2 sweet options
Minimum order of 50 items per option

Meat

- Mini Christmas dinner: Turkey, pigs in blankets, roast potatoes, red cabbage & gravy
- Beef bourguignon with creamy mash (GF)
- Pulled pork with creamy mash, pickled cabbage, cranberry jus & festive chutney (GF)
- Steak Au Poivre with skin on truffle fries (GF)
- Lamb flatbread with hummus, yoghurt & shredded salad
- Chicken fricassée: Tender chicken & mushrooms cooked in a white wine, tarragon & cream sauce, pilaf rice

Vegetarian

- Mini vegan Christmas dinner: Butternut squash & beetroot wellington with roast potatoes, red cabbage & gravy (VG)
- Tarka Dal with pumpkin & spinach served with warm chapati (VG)
- Vegan mac & cheese with wild mushroom & breadcrumb crust (VG)
- Gnocchi with roast cauliflower, squash & brussels in a nut free pesto (GF + VG)
- Portobello mushroom & chestnut risotto with pecorino cheese (GF)

Fish

- Prawn cocktail with avocado, lettuce & Marie Rose sauce (GF)
- King prawn & calamari risotto (GF)
- Lemon sole goujons with seasoned fries, lemon & tartare sauce
- Seafood paella with fresh lemon & wild rocket (GF)
- Prawn red Thai curry with jasmine rice & green beans (GF + DF)
- Teriyaki salmon with sticky jasmine rice (GF)

Desserts

- Austrian apple strudel with custard
- Black forest fruit crumble tart with fresh cream
- Chocolate brownie with fresh strawberries (GF + VG)
- Churros with salted caramel and chocolate sauces
- Rich Christmas pudding with brandy cream
- Vanilla bean ice cream with hot cherries in kirsch syrup (GF - VG option available on request)

LATE NIGHT SNACKS

- Minimum order of 30 per option
- Maximum 4 options

- Bacon sandwiches (GF available on request)
- Lemon sole goujons, tartare sauce
- Homemade sausage rolls, bloody Mary ketchup
- Beef burger sliders (GF available on request)
- Buttermilk fried chicken bites, garlic mayonnaise
- Grilled chicken shish wraps (GF available on request)
- Halloumi, roasted red pepper & hummus wraps (GF available on request)
- Bean & avocado quesadillas (VG) (GF available on request)
- Cheddar cheese & pickle toasties (VG available on request)
- Beetroot falafel, tabbouleh & tahini yoghurt wraps (VG & GF available on request)

Minimum order of 30 pizzas

PIZZAS

Freshly baked 12" sourdough pizzas, cooked on site and left on tables for guests to tuck into!

Choose from a sourdough base or gluten-free base (+£1.50)

MINIMAL (VG)
Marinara sauce, olive oil, garlic, basil, oregano

DOWN TEMPO (V or VG)
Marinara sauce, basil, mozzarella

JUNGLIST (V or VG)
Marinara sauce, mozzarella, red peppers, roasted mushrooms, fresh chilli, red onion

RELOAD
Marinara sauce, pepperoni, mozzarella

NU JAZZ
Marinara sauce, mozzarella, salami, pepperoni, chorizo

Please note, our gluten free pizzas are cooked in the same oven as the sourdough bases. All bases are vegan friendly.