

The
Phoenix
Arts Club

CHRISTMAS BROCHURE

LONDON'S CABARET & VARIETY CLUB

EVENTS@PHOENIXARTSCLUB.COM

ABOUT US

Found down the same little side street used in the opening sequences of 'Harry Potter' and located a moments' walk from Leicester Square is London's Hidden Gem, The Phoenix Arts Club.

Celebrating thirty years of entertaining entertainers, The Phoenix is the west end's multi-award-winning, independently owned and operated entertainment club. Steeped in history, The Phoenix was the original dressing and rehearsal rooms of The Phoenix Theatre where Laurence Olivier made his debut in the 1930s in "Private Lives" with Noel Coward & Gertrude Lawrence. If only the walls could speak!

As seen on Netflix's The Crown, BBC's Strictly Come Dancing & The Apprentice as well as Anthony Bordain's The Layover.

If you have any questions at all, please do not hesitate to get in touch with our Events Team at events@phoenixartsclub.com





OUR CLIENTS INCLUDE







Oli Barrett's Christmas Party 2024 - Standing 200 Capacity
"One of the best Christmas parties in London" City AM



SOHOHO

One of the best Christmas parties in London took place last night at the Phoenix Arts Club, hosted as it is each year by the absurdly well-connected Oli Barrett and his chum Michael Acton Smith, the founder of meditation company Calm. Mindfulness was off the menu, however, as revellers crammed a venue deliberately bigger than last year's as 2023's bash ended up spilling into the streets and taking over a neighbouring restaurant. What started in a pub seven years ago now attracts an eclectic mix of corporate titans, creatives, writers, investors, movers and shakers - all of whom could be seen singing around the piano in the party's traditional Christmas sing-along. Perhaps a bit of meditation could be just the ticket this morning.



VINTAGE
asset management

Vintage Wealth Management Seated Christmas Dinner &
Immersive Entertainment x 130 Guests



ENTERTAINMENT

We have lots of options to suit all flavours of event with performers from the world of Cabaret & Variety, DJ's, pianists and more. We also have a photobooth which can be set the 'free mode' for a small fee, and customised.

Pictured: @fathercjchristmas



HOW TO BOOK THE VENUE & FAQ'S

When can I hire the venue?

The Club can be hired daytime from midday 'til 4pm and evening from 6pm 'til 10pm.
We can extend hire timings for an additional fee.

Do you decorate the venue?

Every year we fill the venue with thousands of twinkly lights, Christmas trees and presents, creating a festive atmosphere with multiple photo opportunities. We love when hirers get imaginative and welcome ideas.

What's the cost?

We typically work on a minimum spend basis towards Food & Drinks per person, and can create a bespoke offering based on your needs and budget.

We also charge a nominal Venue Hire to cover the cost of our audio-visual including video wall.

Do you include all staffing?

The Club provides all bar and waiting staff, receptionist, security, tech team, and event management to run your event on the day at no extra fee.

Capacity

220 Standing - 110 Cabaret Style - 130 Seated on long tables



SAMPLE MENU BOWL FOOD & SLIDERS

Please choose 3-5 options for your event

Christmas Turkey

with pigs in blankets, creamy mash, sage & onion stuffing, Brussel sprouts, gravy and cranberry sauce

Roasted honey and sesame chipolatas (VG available)

wrapped in bacon with sauteed carrots and truffle hasselback potatoes

Battered fish & chips

with tartare sauce and mushy peas

Slow-cooked beef bourguignon

with rich and creamy mash

Chicken and spinach pasta

with sun blushed tomatoes and freshly chopped basil

Mini beef brioche burger with cheese

with lettuce, tomato, onion, housemade sauce

Nut roast wellington (V)

with vegetarian pigs in blankets, creamy mash, sage & onion stuffing, Brussel sprouts, gravy and cranberry sauce

Wild mushroom risotto (VG)

topped with herb roasted dumplings and maple glazed carrots (vg)

Spinach & ricotta tortellini (V)

with a sage butter sauce

Gluten Free Potato Gnocchi (VG & GF)

with a sago al pomodoro sauce

Grilled halloumi & Roasted Veggie Nicoise (V)

Mixed greens, cherry tomatoes, baby potatoes, olives

Mini vegan protein burger with kimchi (VG)

plant based protein, lettuce, tomato, onion, vegan sauce

SAMPLE MENU CANAPES

Meat Selection Platter **54 2 bite canapes**

- Onion cakes, smoked duck breast with bitter orange chutney
- Tomato financiers, cream of goat's cheese, marinated tomato and chives
- Black breads, chicken rillettes with mustard, pepper tapenade white bread, paprika
- Blinis, horseradish and lemon cream, marinated anchovy, pink peppercorn, dill
- Nordic breads, soft crab cake, flavoured, avocado mousse, lemon zest
- Biscuits with walnuts, Roquefort and walnut cream, cube of Roquefort
- Blinis, lemon cream, smoked salmon, spice mix

Vegetarian Selection Platter **54 2 bite canapes**

- Burgers, coriander - yuzu cream, soya bean, teriyaki sauce, grilled sesame seeds
- Vegetable club sandwiches (green bread, vegetables, multigrain bread)
- Onion cakes, mascarpone, walnuts, cranberries
- Tomato financiers, ricotta cream, mozzarella cheese ball, marinated tomato
- Blinis, pepper cream, roasted peppers
- Spinach cakes, mascarpone cream, soya beans, pumpkin seed



SAMPLE MENU SIT DOWN DINNER

CANAPES & BUBBLY

A selection of vegetarian canapes and bubbly upon arrival

STARTERS

Duck & Red Onion Terrine
with Pickled Vegetables & Micro Herbs

Burrata with Confit Datterini, Rocket, Pomegranate Molasses & Balsamic Pearls (V)
Coarse Roasted Mushroom Pâté (VG)

MAIN COURSE

Braised Beef Short Rib in red wine sauce, Potato Gratin, Glazed Carrot, Spiced Cabbage

Wild Mushroom Tortelloni with Wild Mushrooms
& Lemon Thyme Beurre Noisette (V)
Vegan alternative available

Squash Brie Beetroot & Truffle Infused Oil Tart, Potato Pressé, Kale (V + GF)

DESSERTS

Gold Shimmer Chocolate & Clementine Torte with Vanilla Bean Ice Cream (VG + GF)

Lemon Berry Delice with Winter Fruits (VG + GF)



DRINKS OPTIONS

We love working with clients to create bespoke drinks offerings for events, whether that's custom cocktails or sourcing speciality wines or spirits that impress!

Wines from £32 a bottle

Prosecco from £40 a bottle

Champagne from £65 a bottle

Festive Cocktails from £14

House Drinks from £8

TERMS & CONDITIONS

To hire; we require a 50% deposit straight away - please note, until a deposit is recieved, we are unable to hold the space.

The remaining 50% must be paid 30 days prior to the event.

Some of our events are subject to a minimum spend. If the minimum spend is not hit during the event, it will be charged to you as an additional venue hire fee on the day of the event.

All events within the venue are subject to a discretionary 12.5% service charge, 100% of which goes to the staff.

All cancellations must be made in writing. In the event that you are within 60 working days of the event, 50% of the minimum spend and hire fee will be retained. If you are within 30 working days of your event, 100% of the minimum spend and hire fee will be retained.

This is not an exhaustive list of our Ts&Cs, please ask your point of contact for full terms and conditions of hire.

To hire the venue, please use the contact details provided below and include your invoice details:

EVENTS@PHOENIXARTSCLUB.COM

@phoenixartsclub

