

BANKSIDE

AUTOGRAPH COLLECTION[®]
HOTELS

PARTIES

2025



CHRISTMAS
CELEBRATIONS
BANKSIDE



PARTIES

20-200
people

From intimate soirées of 20 to grand celebrations of 200, every festive gathering at Bankside blends style, creativity, and a strong sense of place. The White Box, our gallery-inspired event space, features curated artwork and flexible design. Menus reimagine festive classics with flair — from set and sharing options to relaxed receptions with handcrafted canapés, bowl food, and signature cocktails.

At Bankside, it's more than a party, it's a curated festive experience.





**EACH PACKAGE INCLUDES
STYLISHLY DESIGNED ROOMS,
FESTIVE DECORATIONS, AND
CURATED FOOD AND DRINK
OPTIONS — WITH OPTIONAL
UPGRADES TO MAKE YOUR
CELEBRATION TRULY BESPOKE.**

**PLATED PACKAGE
£110 PER PERSON**

Includes:

One welcome drink
(Prosecco or mulled wine)

Three-course plated dinner

Tea, coffee & mince pies

Unlimited still & sparkling water

Half a bottle of wine per person

Private room hire

Festive room decorations

Background music

**SHARING PACKAGES
FROM £100 PER PERSON**

Includes:

One welcome drink
(Prosecco or mulled wine)

Three-course sharing dinner

Tea, coffee & mince pies

Unlimited still & sparkling water

Half a bottle of wine per person

Private room hire

Festive room decorations

Background music

**RECEPTION PACKAGE
£89 PER PERSON**

Includes:

3 drinks per person
(Prosecco, wine, beer or soft drinks)

3 canapés & 3 bowl food per person

Unlimited still & sparkling water

Private room hire

Uplighters in your chosen colour

Festive room decorations

Background music



PLATED PACKAGE MENU

£110 PER PERSON

Curate your own menu by choosing three options per course.

STARTERS

HOUSE FOCACCIA, CARAMELISED ONION WITH BLACK TRUFFLE HUMMUS **VE**
BURRATA, FIGS, PROSCIUTTO CRUDO, HOT HONEY GLAZE WITH WALNUTS (CAN BE **V**)
CONFIT LEEKS, COMTÉ EMULSION WITH HAZELNUTS **V GF**
HARISSA-GLAZED CARROTS, WHIPPED OAT CREAM WITH CRISPY CHICKPEAS **VE GF**
SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE
CURED SEA TROUT, FENNEL, PINK PEPPERCORN, BUTTERMILK DRESSING WITH RYE CRISP
CRISPY PORK BELLY, APPLE PURÉE WITH FERMENTED KOHLRABI **DF**
VENISON TARTARE, CAPER AIOLI, QUAIL EGG, FERMENTED CHERRY WITH JUNIPER CRISP **DF**
CHICKEN LIVER PARFAIT, POACHED PEAR, CRISPY CHICKEN SKIN WITH TOASTED BRIOCHE

MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **VE**
PUMPKIN AND RICOTTA RAVIOLI, BROWN BUTTER SAUCE, SAGE WITH AMARETTI CRUMB **V**
ROASTED CELERIAC, CONFIT ONION AND TRUFFLE SAUCE WITH GRATED TRUFFLE **V**
PAN-SEARED TURBOT, SALSIFY, BROCCOLI, DILL AND CAPER VELOUTÉ WITH CAVIAR **GF**
SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH SAFFRON AIOLI **GF**
SEARED DUCK BREAST, CHARRED BLOOD ORANGE, FENNEL SLAW, CHERRY GLAZE WITH PISTACHIO **GF DF**
BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, SPROUT TOPS WITH CRANBERRY CHUTNEY **GF DF**
GLAZED CHICKEN, TRUFFLE POMME ANNA, TARRAGON WITH MUSHROOM SAUCE **GF**
BRAISED OX CHEEK, SWEDE PURÉE, BRUSSELS SPROUTS WITH PORT JUS **GF £10 SUPPLEMENT**

DESSERTS

BITTER CHOCOLATE CRÉMEUX, HAZELNUT PRALINE WITH SALTED MILK ICE CREAM **V**
SPICED APPLE MILLEFEUILLE, CALVADOS CARAMEL WITH BROWN BUTTER ICE CREAM **V**
CHESTNUT AND VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V**
CHILLED RICE PUDDING, SPICED PINEAPPLE, LIME LEAF SORBET WITH CARAMEL PUFFED GRAINS **VE**
WEEKLY SELECTION OF ICE CREAMS & SORBETS

ADD ON ART YARD CHEESE PALETTE £12

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free





SHARING STYLE SET MENU FOR GROUPS OF 6+ £100 PER PERSON

HOUSE FOCACCIA
caramelised onion with black truffle hummus **VE**

BURRATA
figs, prosciutto crudo, hot honey glaze with walnuts (can be **V**)

CRISPY PORK BELLY
apple purée with fermented kohlrabi **DF**

SLOW-COOKED SALMON
white bean and chorizo ragout with saffron aioli **GF**

GLAZED CHICKEN
truffle pomme Anna with mushroom sauce **GF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

WINTER LEAF SALAD
with pecan dressing **VE**

FRENCH FRIES

CHILLED RICE PUDDING
spiced pineapple, lime leaf sorbet with caramel puffed grains **VE**

SALTED MILK ICE CREAM **V**

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free



A SHARING STYLE SET MENU FOR GROUPS OF 6+ £110 PER PERSON

HOUSE FOCACCIA
caramelised onion with black truffle hummus **VE**

HARISSA-GLAZED CARROTS
whipped oat cream with crispy chickpeas **VE GF**

CURED SEA TROUT
fennel, pink peppercorn, buttermilk dressing with rye crisp

CHICKEN LIVER PARFAIT
poached pear, crispy chicken skin with toasted brioche

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED TURBOT
salsify, dill and caper velouté with caviar **GF**

BALLOTINE OF TURKEY
pancetta, sage jus, sprout tops with cranberry chutney **GF DF**

SHAVED CABBAGE
apple and fennel slaw with tahini dressing **VE**

ROASTED POTATOES
with Calabrian chilli hollandaise

CHARRED BROCCOLI
ranch sauce with toasted almonds

BITTER CHOCOLATE CRÉMEUX
hazelnut praline with salted milk ice cream **V**

CHESTNUT AND VANILLA CHEESECAKE
with mulled wine poached plums **V**



A SHARING STYLE SET MENU FOR GROUPS OF 6+ £120 PER PERSON

HOUSE FOCACCIA
caramelised onion with black truffle hummus **VE**

BURRATA
figs, prosciutto crudo, hot honey glaze with walnuts (can be **V**)

HARISSA-GLAZED CARROTS
whipped oat cream with crispy chickpeas **VE GF**

SEARED SCALLOPS
parsnip purée with house X.O. sauce

VENISON TARTARE
caper aioli, quail egg, fermented cherry with juniper crisp **DF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED TURBOT
salsify, dill and caper velouté with caviar **GF**

BRAISED OX CHEEK
swede purée with port jus **GF**

SALT-BAKED BEETROOTS
orange zest, mint with date yoghurt **VE GF**

ROASTED POTATOES
with Calabrian chilli hollandaise

SAUTÉED BRUSSELS SPROUTS
lardons with chestnut

SPICED APPLE MILLEFEUILLE
Calvados caramel with brown butter ice cream **V**

CHESTNUT AND VANILLA CHEESECAKE
with mulled wine poached plums **V**





CANAPÉ MENU

4 CANAPÉS FOR £24 5 CANAPÉS FOR £28 6 CANAPÉS FOR £32

*minimum 10 people, minimum 4 canapés

*£6 each individual canapé

COLD

HONEY-GLAZED FIG AND WHIPPED FETA CROSTINI **V**

SMOKED AUBERGINE AND BLACK TRUFFLE HUMMUS CONES **VE DF**

TUNA CRUDO AND BLOOD ORANGE ON SESAME CRACKER **GF DF**

SEA TROUT COCKTAIL BOATS **GF**

VENISON TARTARE AND RED PEPPER ON CROSTINI **DF**

CHICKEN LIVER PARFAIT AND POACHED PEAR ON BRIOCHE

HOT

COMTÉ AND CONFIT LEEK TARTLET **V GF**

WILD MUSHROOM AND TRUFFLE ARANCINI **VE**

MINI CRAB TARTLET WITH CHIVE EMULSION **GF DF**

COD BRANDADE CROQUETTE WITH SAFFRON AIOLI

GLAZED PORK BELLY AND COMPRESSED APPLE CUBE **GF DF**

BRAISED OX CHEEK BONBON WITH MUSTARD MAYO

SWEET

DARK CHOCOLATE, PISTACHIO AND GRIOTTINE CHERRY TARTLET **V GF**

VANILLA CHEESECAKE WITH MULLED WINE SYRUP IN SHOT GLASS **V**

MINI MONT BLANC CUP WITH CHESTNUT CREAM AND COCOA NIB MERINGUE **V GF**

MINI CARAMEL APPLE TARTS WITH CHANTILLY CREAM **V**



ENHANCEMENTS

WELCOME DRINKS

- Two welcome drinks (Prosecco or mulled wine) +£10
- One welcome cocktail (from list below) +£10
- Two welcome cocktails +£15
- One welcome drink (Champagne) +£15
- Two welcome drinks (Champagne) +£30

CANAPÉS ON ARRIVAL

- 4 per person +£24
- 5 per person +£29
- 6 per person +£34

SEASONAL COCKTAILS

MULLED NEGRONI Gin, Campari, sweet vermouth, red wine, falernum liqueur, sloe gin

GINGERBREAD OLD FASHIONED Maker's Mark bourbon, caramel syrup, ginger liqueur, Angostura bitters

KIR ROYALE Crème de cassis topped with sparkling wine

DARK & STORMY Dark rum, Angostura bitters, lime juice, ginger beer

WINES

WHITE

Vinuva Organic Pinot Grigio Delle Venezie, Italy	£36	£10
Kleine Zalze Vineyard Selection Chenin Blanc Stellenbosch, South Africa	£44	£12
Vidal Sauvignon Blanc Marlborough, New Zealand	£46	
Chateau Ste Michelle Dry Riesling Washington State, USA	£48	
Gerard Bertrand Héritage Chardonnay Occitanie, France	£52	
Paco & Lola Albariño Rías Baixas, Spain	£58	

RED

Vinuva Organic Nero d'Avola DOC Sicilia, Italy	£36	£10
Circa Shiraz New South Wales, Australia	£38	£11
Barnabe Oak Aged Pinot Noir IGP Pays d'Oc, France	£42	
Familia Zuccardi Brazos Malbec Uco Valley, Mendoza, Argentina	£48	
Chateau La Croix Ferrandat St-Emilion, France	£58	
Chateau Ste Michelle Columbia Valley Cabernet Sauvignon Washington State, USA	£62	

ROSE

La Maglia Rosa Pinot Grigio Blush IGT Pavia, Italy	£36	£10
Côtes de Provence Rosé, Mirabeau, France	£58	

BEER

Meantime Pale Ale	£6
Meantime Lager	£6
Lucky Saint Lager Alcohol 0.5%	£6

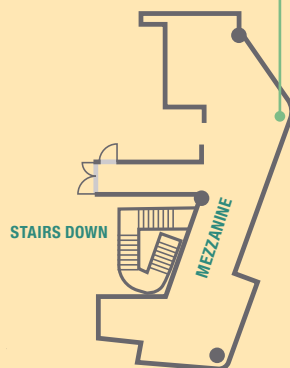


PARTY SPACES



MEZZANINE
114.3m²

BANQUETING 40 ̳
STANDING 40 ̳



ART YARD PDR
48.94m²

BANQUETING 32 ̳



WHITE BOX
169m²

BANQUETING 110 ̳
STANDING 220 ̳



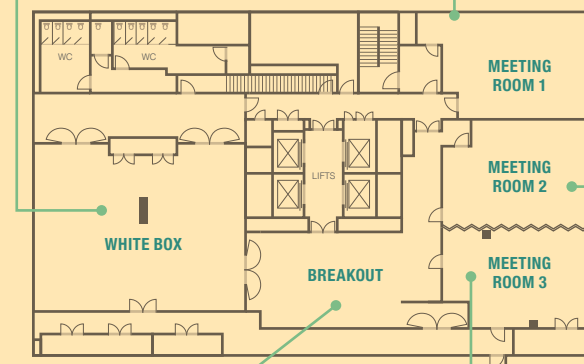
MEETING ROOM 1
79m²

BANQUETING 24 ̳
STANDING N/A ̳



MEETING ROOM 2
80m²

BANQUETING 40 ̳
STANDING 70 ̳



ART YARD PDR
48.94m²

BANQUETING 32 ̳

BREAK OUT
52m²

BANQUETING N/A ̳
STANDING 100 ̳



MEETING ROOM 3
66m²

BANQUETING 40 ̳
STANDING 70 ̳



MEETING ROOM 2 & 3 COMBINED
146m²

BANQUETING 110 ̳
STANDING 150 ̳



BANQUET **COCKTAILS** **STANDING**

MEETING ROOM 1	48	90	90
MEETING ROOM 2	48	100	100
MEETING ROOM 3	48	100	100
MEETING ROOM 2&3	120	200	200
WHITE BOX	160	250	250
MEZZANINE	n/a	60	60
TERRACE	n/a	40	40
PRIVATE DINING ROOM	32	50	50



To discuss your Christmas party please contact us at
groups.events@banksidehotel.com or call + 44 (0)203 943 2220

Bankside Hotel, 2 Blackfriars Road, Upper Ground, London SE1 9JU
www.banksidehotel.com

