



SPARKLE & CELEBRATION

THE ART OF CHRISTMAS PARTIES 2026



BANKSIDE

AUTOGRAPH COLLECTION
HOTELS



CELEBRATIONS, CURATED WITH STYLE

This Christmas, discover The White Box transformed into an enchanting White Christmas, where winter whites, shimmering details and contemporary styling set the scene. For a warmer festive atmosphere, our beautifully dressed meeting rooms offer a cosy and intimate alternative.

Whether you're celebrating with 20 or 200 guests, enjoy flexible event spaces, contemporary festive menus, creative cocktails and warm hospitality, all thoughtfully curated for the season.

EVERY CELEBRATION, A WORK OF ART

Every festive celebration is thoughtfully curated, with beautifully styled spaces, seasonal décor, exceptional food and drink, and bespoke enhancements to make your event uniquely yours.



PLATED PACKAGE

£110 per person

- 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
- Festive room decorations
- Background music
- Private room hire* (Meeting Rooms 1, 2 or 3)

**£10pp supplement for White Box hire – with enhanced winter wonderland styling*



RECEPTION PACKAGE

£89 per person

- 3 drinks per person (Prosecco, wine, beer or soft drinks)
- 3 canapés & 3 bowl food per person
- Unlimited still & sparkling water
- Uplighters in your chosen colour
- Festive room decorations
- Background music
- Private room hire* (Meeting Rooms 1, 2, 3 or Art Yard Private Dining Room)

**£10pp supplement for White Box hire – with enhanced winter wonderland styling*



SHARING MENU PACKAGE

From £100 per person

- 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
- Festive room decorations
- Background music
- Mezzanine or Art Yard Private Dining Room Hire

A FEAST FOR THE SENSES



PLATED PACKAGE MENU FOR GROUPS OF 10-160

£110 per person

WELCOME DRINK (PROSECCO OR MULLED WINE)

HALF A BOTTLE OF WINE

UNLIMITED STILL & SPARKLING WATER

STARTERS

BURRATA, ROASTED GRAPES, RED CHICORY, CHILLI HONEY WITH CANDIED WALNUTS **V**
HARISSA-GLAZED CARROTS, WHIPPED BEAN PURÉE, PICKLED RAISINS WITH TOASTED PUMPKIN SEEDS **VE GF**
SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE
CRISPY PORK BELLY, CARAMELISED APPLE AND MISO PURÉE WITH PICKLED KOHLRABI **GF**
BEEF TARTARE, SALT-BAKED BEETROOT, HORSERADISH DRESSING, CAPERS WITH PARMESAN **GF**

MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN, TARRAGON WITH ARTICHOKE CRISPS **V *VE *GF**
SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH CRISPY CAVOLO NERO **GF**
BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, BRUSSELS SPROUTS WITH POACHED CRANBERRIES
GLAZED CHICKEN, TRUFFLED POLENTA, ROASTED WILD MUSHROOMS WITH TARRAGON SAUCE **GF**
BRAISED OX CHEEK, CELERIAC PURÉE, CRISPY ONION WITH PORT JUS **£10 SUPPLEMENT *GF**

DESSERTS

BITTER CHOCOLATE CRÉMEUX, HAZELNUT PRALINE, CRANBERRIES WITH FIOR DI LATTE ICE CREAM **V *GF**
CHESTNUT & VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V GF**
TONKA BEAN PANNA COTTA, SPICED PEAR WITH FLAKED ALMONDS **VE GF**

ADD ON CHEESE PALETTE £12

TEA, COFFEE & MINCE PIES

For a choice menu, please select 3 options per course for guests to choose from. Menu choices, table plan and seating plans must be confirmed 14 days prior. If there are any guests with food allergies or intolerances within your party, please inform our team during the menu selection process.

Sample menu, subject to change. **V** vegetarian ***V** vegetarian on request **VE** vegan ***VE** vegan on request
GF gluten-free ***GF** gluten-free on request **DF** dairy-free ***DF** dairy-free on request



RECEPTION PACKAGE FOR GROUPS OF 10-200

£89 per person

3 DRINKS PER PERSON (PROSECCO, WINE, BEER OR SOFT DRINKS)

3 CANAPÉS & 3 BOWL FOOD PER PERSON

UNLIMITED STILL & SPARKLING WATER

COLD CANAPÉS

BEETROOT HUMMUS CONES, POMEGRANATE SEEDS WITH PISTACHIO **VE**
YELLOWFIN TUNA CRUDO, SESAME CRACKER WITH BLOOD ORANGE-GEL **DF**
BEEF TARTARE, POMMES ANNA, CAPER AIOLI WITH TRUFFLE **GF**

HOT CANAPÉS

WILD MUSHROOM ARANCINI WITH TARRAGON EMULSION **VE**
QUEEN SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE
HAM HOCK CROQUETTES, BRIE WITH CRANBERRY SAUCE

SWEET CANAPÉS

DARK CHOCOLATE SHELL, PISTACHIO CREAM WITH GRIOTTINE CHERRY **GF**
VANILLA CHEESECAKE, BISCOFF CRUMBLE WITH MULLED WINE PLUMS IN SHOT GLASS **V**
CHARRED PINEAPPLE SKEWER, RUM CARAMEL WITH WHIPPED COCONUT CREAM **VE GF**

COLD BOWL FOOD

QUINOA SALAD, BEETROOT HUMMUS, SWEET POTATO WITH SEEDS **VE GF**
CHICKEN CAESAR SALAD, PARMESAN WITH CROUTONS
CRAB & POTATO SALAD, SEAWEED WITH LEMON EMULSION **GF DF**

HOT BOWL FOOD

WILD MUSHROOM RISOTTO, CHARRED CORN, CRISPY ARTICHOKEs WITH TARRAGON **V *VE *GF**
GRILLED PRAWNS, RICE NOODLES WITH RED PEPPER EMULSION **GF DF**
ROASTED TURKEY, STUFFING, CRANBERRIES WITH SAGE GRAVY

Sample menu, subject to change. Canapé and bowl food selections will be the same for all guests.
V vegetarian **VE** vegan ***VE** vegan on request **GF** gluten-free ***GF** gluten-free on request **DF** dairy-free

CURATED FOR SHARING



SHARING STYLE SET MENU FOR GROUPS OF 6-32

£100 per person

WELCOME DRINK (PROSECCO OR MULLED WINE)

HALF A BOTTLE OF WINE

UNLIMITED STILL & SPARKLING WATER

TO START

GRILLED FLATBREAD,
smoked aubergine dip, sumac with pomegranate **VE**

GRILLED CARROTS,
harissa glaze, whipped bean purée, pickled raisins with toasted pumpkin seeds **VE GF**

CRISPY PORK BELLY,
caramelised apple and miso purée with pickled kohlrabi **GF**

TO FOLLOW

BUTTERFLIED SEA BASS,
burnt lemon, mixed herbs with caper beurre blanc **GF**

BALLOTINE OF TURKEY,
pancetta, sage jus with poached cranberries

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

SIDES

SEASONAL LEAVES
with house dressing **VE GF**

POTATO MASH
with brown butter **V GF**

BRUSSELS SPROUTS
with nutmeg reduction **V GF**

TO FINISH

TONKA BEAN PANNA COTTA,
spiced pear with flaked almonds **VE GF**

CHESTNUT & VANILLA CHEESECAKE
with mulled wine poached plums **V GF**

TEA, COFFEE & MINCE PIES

Sample menu, subject to change. **V** vegetarian ***V** vegetarian on request **VE** vegan ***VE** vegan on request
GF gluten-free ***GF** gluten-free on request **DF** dairy-free ***DF** dairy-free on request

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 +£28

6 per person +£32

DJ

3 hours -£1,200

(additional hours, price on request)

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

Bottle | 175ml

Da Luca, Pinot Grigio
Sicilia, Italy

£38 £10

Kleine Zalze Vineyard Selection Chenin Blanc
Stellenbosch, South Africa

£44 £12

Tuffolo Gavi DOCG, Cortese
Piemonte, Italy

£48

Yealands Estate Single Vineyard, Sauvignon Blanc
Marlborough, New Zealand

£54

Journey's End Honeybee, Viognier
Coastal region, South Africa

£56

Paco & Lola Albariño
Galicia, Spain

£63

RED

Bottle | 175ml

Short Mile Bay, Shiraz
South Eastern Australia

£38 £10

Amabelli Sangiovese Rubicone Organic,
Sangiovese, Emilia-Romagna, Italy

£40 £11

Valdivieso, Merlot
Rapel Valley, Chile

£45

Paddleboard Cellars Pinot Noir
California, USA

£52

Terrazas Selection Organic, Malbec
Mendoza, Argentina

£56

Vivanco Rioja Crianza
Vivanco, Spain

£60

ROSE

Bottle | 175ml

Corte Vigna Pinot Grigio Rose
IGT Pavia, Italy

£38 £10

Mirabeau, Grenache & Cinsault
Côtes de Provence, France

£56

SPARKLING WINE & CHAMPAGNE

Bottle | 175ml
£45 £10

Pontebello Prosecco,
Italy

Taittinger Brut Reserve
Reims, Champagne, France

£95

BEERS & CIDER

Bottle 330ml

Peroni Nastro Azzurro Lager 5%
Italy

£7

Curious Apple Cider 5.2%
England

£7

Toast Dawn IPA 4.3%
England

£7



SPACES DESIGNED TO CELEBRATE



MEZZANINE
114.3M2

BANQUETING 10 🍷
STANDING 50 🍷

STAIRS DOWN

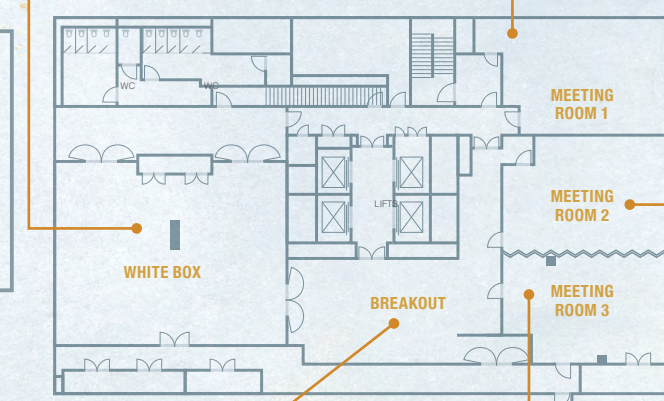


	 BANQUET	 COCKTAILS	 STANDING
MEETING ROOM 1	48	90	90
MEETING ROOM 2	48	100	100
MEETING ROOM 3	48	100	100
MEETING ROOM 2&3	120	200	200
WHITE BOX	160	250	250
MEZZANINE	10	50	50
TERRACE	n/a	40	40
PRIVATE DINING ROOM	32	50	50



ART YARD PDR
48.94m²

BANQUETING 32 🍷



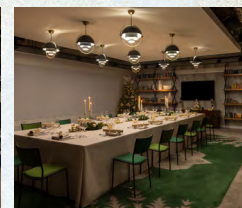
WHITE BOX
169m²

BANQUETING 110 🍷
STANDING 220 🍷



MEETING ROOM 1
48m²

BANQUETING 24 🍷
STANDING N/A 🍷



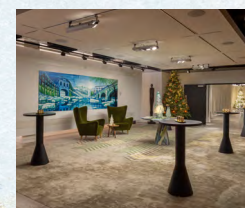
MEETING ROOM 2
80m²

BANQUETING 40 🍷
STANDING 70 🍷



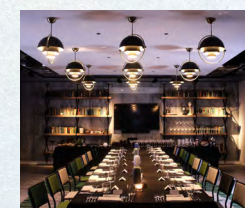
BREAK OUT
52m²

BANQUETING N/A 🍷
STANDING 100 🍷



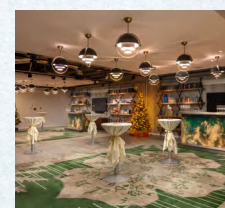
MEETING ROOM 3
66m²

BANQUETING 40 🍷
STANDING 70 🍷



**MEETING ROOM 2 & 3
COMBINED 146m²**

BANQUETING 110 🍷
STANDING 150 🍷





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

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