

STEP

INTO THE WOODS

THIS FESTIVE SEASON

AT THE

UNDERGLOBE

EVENT DATE – CLIENT OR COMPANY EVENT NAME

YOUR EVENT

Step Into The Woods this festive season at the Underglobe.

Stroll through an icy woodland, where trees are adorned with twinkling twigs and icicles. Overhead, enchanting frosted floral chandeliers suspend, shimmering with snowflakes and crystals, casting a spellbinding glow. The atmosphere is electric with a dark undertone, reminiscent of fairy tales such as Snow White and Hansel and Gretel.

Take a peek at the back bar, transformed into an ornate looking glass, beckoning guests to playfully inquire, "Mirror mirror on the wall...". Table centrepieces immerse guests to a magical storybook world, featuring frosted foliage trees, crimson apples, potion bottles and glass domes filled with timeless tales and woodland florals.

Join us this year for a spellbound party like no other.

Please see our package examples but note that we would be delighted to assist you in tailoring your event experience further with our range of upgrades on the next page.

Christmas Reception Package from 6.30pm – midnight (daytime on request)

45 minute prosecco reception

4 hour unlimited drinks package

3 canapes and 3 bowl foods per person

Unlimited still and sparkling water

Sound system, lighting, 270 degree projection, microphone and in-built stage

Supervising technicians on hand all night

All standard equipment including tables, chars, centre pieces, linen, crockery and glassware

Into The Woods Theming

DJ, dancefloor and photobooth

Lunch Package from 12pm – 4.00pm:

3 course lunch with tea and coffee

Half a bottle of house wine per person

Unlimited still and sparkling water

Sound system, lighting, 270 degree projection, microphone and in-built stage

Supervising technicians on hand for the duration of the event

All standard equipment including tables, chars, centre pieces, linen, crockery and glassware

Into The Woods Theming

Dancefloor and photobooth

Dinner Package from 6.30pm - midnight:

45 minute prosecco reception

4 hour unlimited drinks package

3 course dinner with tea and coffee

Unlimited still and sparkling water

Sound system, lighting, 270 degree projection, microphone and in-built stage

Supervising technicians on hand for the duration of the event

All standard equipment including tables, chars, centre pieces, linen, crockery and glassware

Into The Woods Theming

DJ, dancefloor and photobooth



CANAPES

WE RECOMMEND FOUR CANAPES PER PERSON FOR A PRE-DINNER RECEPTION

COLD

Vegan feta, roast butternut squash and crushed pumpkin seed skewer ve ngc

Crudit  cone, wasabi mayonnaise ve

Cashel Blue, pear and grape tartlet v

Chicken liver parfait and red onion marmalade cone

Dorset white crab roll, nori, avocado, coriander ngc

Scottish smoked salmon, confit fennel, cr me fraiche and Avruga caviar

Scottish beef tartar in a crisp shell

HOT

Mature cheddar croquette v

Falafel, tzatziki ve ngc

Seared scallop, seaweed butter ngc

Crispy Scottish langoustine, basil

Truffle polenta, Parmesan

Bacon and prune quiche

SWEET

Black Forest cupcake ve ngc

Salted caramel dark chocolate tartlet v

Frangipane mince pie v

SEATED DINNERS

PLEASE SELECT ONE MENU FOR ALL GUESTS

MENU ONE ♦

A SELECTION OF BREAD ROLLS ve
salted butter

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
truffle dressing

SOUTH COAST SEA BASS ngc
celery choucroute, Champagne sauce

CLEMENTINE AND PROSECCO TRIFLE ve ngc

MENU TWO ♦

A SELECTION OF BREAD ROLLS ve
salted butter

SCOTTISH SALMON TARTAR ngc
salmon eggs, pickled cucumber

ROAST CORN-FED CHICKEN ngc
fondant potato, black truffle pomme Duchess,
braised grelot onion, carrot, Brussel sprouts, gravy

MULLED WINE POACHED PEAR v
vanilla cheesecake mousse

SEATED DINNERS

PLEASE SELECT ONE MENU FOR ALL GUESTS

MENU THREE ♦

A SELECTION OF BREAD ROLLS ve
salted butter

BEETROOT CARPACCIO v ngc
goat's cheese, rocket, pine nut

SCOTTISH FILLET OF BEEF WELLINGTON
broccoli, mash potato, red wine jus

DARK CHOCOLATE TART v
salted caramel, coffee cream

VEGETARIAN & VEGAN ♦

A SELECTION OF BREAD ROLLS ve
salted butter or vegan spread

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
truffle dressing

GRILLED POLENTA STEAK ve ngc
butternut squash, King oyster mushroom

CLEMENTINE AND PROSECCO TRIFLE ve ngc

BOWLS

WE RECOMMEND BETWEEN FOUR AND SIX BOWLS PER PERSON FOR A STANDING RECEPTION

COLD

Wild mushroom and truffle risotto ve ngc

Brioche beetroot burger, smashed avocado,
coconut yogurt ve

Polenta steak, butternut squash, King oyster
mushroom ve ngc

Battered lemon sole fish and chips

Roast Cornish cod, samphire, lobster sauce ngc

Corn-fed chicken stew, celeriac and truffle ngc

Pulled Irish beef brioche sandwich, gherkin,
BBQ sauce

Scottish braised beef, creamed potato, red wine jus
ngc

HOT

Beetroot, creamy goat's cheese, pine nuts v ngc

Scottish smoked salmon blinis with crème fraiche,
capers and onion

Seared red tuna, Asian slaw ngc

SWEET

Mulled wine poached pear, vanilla cheesecake
mousse v

Clementine and Prosecco trifle ve ngc

Salted caramel dark chocolate tart v

LATE NIGHT SNACKS

PERFECT FOR WHEN YOU FANCY THAT LITTLE SOMETHING

SAVOURY SNACKS

Mini Lake District bacon rolls

Mini vegan beetroot burgers ve

Lemon sole fish and chips

Croque monsieur

Three fried spiced Kentish corn-fed chicken wing

Gloucester Old Spot sausage roll

Heritage sweet potato crisps ve ngc

Skinny chips

**WE RECOMMEND TWO LATE NIGHT SNACKS
PER PERSON**

FOOD STALLS

OUR FOOD STALLS ARE HOSTED BY AT LEAST ONE DEDICATED CHEF

SEAFOOD STALL

A selection of Maldon rock oysters, shucked by our chef and served with fresh lemon, tabasco, red wine vinegar shallot. Scottish salmon sashimi, cooked tiger prawns with seafood sauce, seared tuna with sticky rice and a citrus scallop ceviche. Presented in a giant ice sculpture shell to make it truly show stopping!

BESPOKE ICE SCULPTURES AVAILABLE

BRITISH CHEESE STALL

A selection of eight fine British cheeses from Neal's Yard, our neighbours in Borough Market. Served with seasonal London Preserves chutney, quince jelly, grapes, celery and a selection of artisan crackers.

THE BOROUGH STALL

Our Borough Market stall showcases fine Artisan produce including an impressive whole leg of Iberico ham, sliced by our dedicated chef. Served alongside fresh tomatoes and London sourdough, Scottish smoked salmon with creme fraiche, caper and onion, a chicken liver pate crostini, Gloucester Old spot sausage rolls, pork pies, seasonal vegetable mousse, butternut and red onion salad, crudite, homemade houmous and olives.

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FOOD STALLS

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DESSERT STALL

Our dessert stall is spectacular and delicious!

Lemon meringue tart v

Frangipane mince pies v

Black Forest cupcake ve ngc

Chocolate salted caramel choux v

Clementine and Prosecco trifle ve ngc

ICE CREAM BIKE

Our luxury ice cream comes from Union Ice Cream, an artisan maker close by in Bermondsey. Their ice creams are exceptional and can be scooped into a cone or tub.

House flavours include dark chocolate, honeycomb, vanilla, salted caramel and strawberry sorbet, with optional toppings such as chocolate or caramel sauce, meringue drops, marshmallows and a classic wafer.

WAFFLE STALL

Fresh waffles made to order by our dedicated chef. Served with chocolate sauce, Chantilly cream, strawberry jam, caramel sauce and marshmallows.

APERITIFS

COCKTAILS

ABOUT THYME

thyme infused gin, Dom Benedictine, lime

HUGO SPRITZ

St. Germain, Bombay Sapphire gin, fresh mint, soda

RUM SPRING PUNCH

Bacardi Oro, Spiced, Negra, pineapple juice, passionfruit juice

TOO MUCH OF A GOOD THING

Finlandia vodka, crème de cacao, Chambord, lime juice

KIR ROYALE

Champagne, crème de cassis

MOCKTAILS

VIRGIN MOJITO

apple juice, mint, lime and Fever-Tree soda

PEACH DREAM

Everleaf Forest, peach puree, cold brew tea, lemon

MOCKTAIL MULE

Seedlip Spice 94, lime, ginger, Fever-Tree ginger ale

AFTER DINNER

ESPRESSO MARTINI

Finlandia vodka, FAIR. Cafe Liqueur, Rocket coffee

CHOCOLATE ORANGE MARTINI

Grey Goose L'orange vodka, Rocket coffee, chocolate liqueur, vanilla syrup, orange bitters, chocolate bitters

OLD FASHIONED

Woodford Reserve bourbon, Angostura bitters and brown sugar

APERITIFS

ARRIVAL BUBBLES ♦

Enjoy 45 minutes of unlimited free-flowing Prosecco, at a set per person price.

PROSECCO DOC, SPUMANTE BRUT NV
La Cavea, Italy

SPARKLING & CHAMPAGNE

Enjoy an award-winning English sparkling or an iconic Champagne, charged by the bottle.

RATHFINNY BRUT '18
Sussex, England

DEUTZ BRUT CLASSIC NV
Ay, France



FINE WINE PACKAGES

OUR WINE PACKAGES LAST FOR FOUR HOURS AND INCLUDE FREE-FLOWING FINE WINE, PREMIUM BEER AND SOFT DRINKS.
OUR SOMMELIER CAN RECOMMEND WINES FROM OUR FULL WINE LIST IF PREFERRED

PUCK ♦

“Lord, what fools these mortals be!”

SAUVIGNON BLANC, ALTOZANO VERDEJO
Castilla-La-Mancha, Spain

TEMPRANILLO ROSE, ALTONZO
Castilla-La Mancha, Spain

GRANACHA, VINAS DEL VERO
Somontano, Spain

BOTTOM ♦

“Methinks I have a great desire to a bottle of hay: good hay, sweet hay, hath no fellow.”

Please choose two wines for your party.

SAUVIGNON BLANC, NO.1 DOURTHE
Bordeaux, France

PICPOUL DE PINET, TRADITION AOP, DOM MURET
Languedoc-Roussillon, France

CHATEAU L'ERMITE D'AUZAN ROSE, COSTIERE DE NIMES
Languedoc-Roussillon, France

MALBEC, PRETTY, FABRE MONTMAYOU
Mendoza, Argentina

RIOJA CRIANZA LTD EDITION, BERONIA
Rioja, Spain

MR. FALSTAFF ♦

“If to be old and merry be a sin, then many an old host that I know is damned.”

Please choose one white wine and one red wine for your party.

SANCERRE DOMAINE DE SACY '22
Loire Valley, France

MACON-CHARNAY, G-REMOND '21
Burgundy, France

CHARDONNAY, LONCALI CRU CENTRAL COAST,
LONDON CRU '20
California, USA

CHATEAU LA VIVONNE ROSE, COTES DE PROVENCE '21
Provence, France

B DE BIAC, CADILLAC '16
Bordeaux, France

CHIANTI CLASSICO RISERVA DOCG,
CASALE DELLO SPARVIERO '18
Tuscany, Italy

CABERNET SAUVIGNON, CONTRA COSTA COUNTY,
VIANO VINEYARD '16
California, USA

SPIRITS ♦

Add free-flowing house spirits and mixers to your wine package, charged at a per person price.

Non-alcoholic options are available in your package.
Prices listed are per person and are inclusive of VAT. A discretionary service charge of 12.5% will be added to ur bill.

TECH SPEC

We work with Lit, one of London's leading creative production and AV companies. They will work with you to design and deliver a tailored experience for your guests. The possibilities are endless with our spectacular, newly installed, projection mapping visuals.

AUDIO

Control

Midas M32R
Midas DL16 Stage box

Sound System

2 x Martin Audio F15
2 x WS218X
2 x QSC Amplifiers
1 x Soundweb DSP
8 x Meyer Sound UPJ (Delays)

Microphones

4 x Wireless Sennheiser G4
1 x ASA 214
2 x A2003 UHF Antenna
3 x Mic Stands

DJ Equipment

2 x Pioneer CDJ 2000 NX2
1 x DJM900 NX2
1 x Black DJ Booth
1 x DJ monitor

Lectern

Plain White lectern
Lectern mics

LIGHTING

Control

Avolites Tiger Touch
1 x Artnet Node

Fixture List

11 x Robe LED wash 136 LT
2 x Chauvet Intimidator 475Z
4 x Chauvet Rogue Spot R3
4 X Rush Par LED
2 x LEDJ Par (tree lighting)
6 x Trackpod 81 batten
10 x Pinspot Banks
16 x ChromaZone (wall Washes)
2 x Martin MH6
1 x Martin Mac 101
1 x Unique Hazer

Laser

2 x Laserworld DS-3000 Laser

POWER

Stage

13a single phase
32a single phase
32a 3 phase

Room

Multiple 13a sockets
63 3phase powering flown grid & control

Upgrades available on request.





COORDINATOR NAME

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