



ROSE COURT
EVENTS

CHRISTMAS
WITH A VIEW

BROUGHT TO YOU BY

GREEN & FORTUNE

CHRISTMAS PARTIES AT ROSE COURT EVENTS

VENUE

Spanning the top three floors of the building and located just off Southwark Bridge on the South Bank, Rose Court Events is perfectly situated to take in London's impressive skyline. Each of the spaces include floor-to-ceiling windows and access to outside space.

FOOD AND BEVERAGE

Managed by Foodservice Cateys and London Venue & Catering Awards Caterer of The Year winner, Green & Fortune, Rose Court Events' seasonal menus showcase a number of delicious options to tantalize your tastebuds this festive season.

ENTERTAINMENT

If you'd like to add some entertainment to your event, we have a number of valued and trusted partners.

- DJ and basic equipment – from £900
- Dancefloor – from £950
- Festive themed photo booth – from £900

All prices are subject to supplier availability.



LEVEL 10

The main area of this space has the flexibility to be configured as one large room or arranged as two, three, or four individual rooms. It is the ideal blank canvas ready for festive celebrations of all kinds.

STANDING 25-350 | SEATED 10-220



THE CIRCLE

Located on Level 11, The Circle restaurant is the most exclusive space in the building. Affording views on both sides of the building, you'll capture some of London's most iconic sights. Perfect for seated or standing celebrations.

STANDING 400 | SEATED 140



PRIVATE DINING

We offer a choice of two private dining rooms in The Circle restaurant on Level 11, both with views across London. These rooms are perfect for a more intimate dinner celebration or a standing reception to mark the festive season.

STANDING 30-50 | SEATED 14-36



FULL VENUE

If you are looking to host a larger event this Christmas, why not book both Levels 10 and 11 exclusively. This includes all of our Level 10 spaces as well as The Circle.

STANDING 700

[Click here to take a virtual tour of our spaces](#)

Please enquire with the sales team for room rates and minimum spends.

FEASTING MENU

SEATED £90 per person

STARTERS

Salt baked beets, vegan feta, sorrel, beetroot sherbet GF VE
St Ives Smokehouse salmon, herb crème fraiche, sakura cress GF
Glazed ham hock salad, piccalilli, fennel, watercress

MAINS

Mushroom Wellington, lentils, squash, spinach, onion VE
Baked Cornish fish, samphire, tartare garnish GF
Roast turkey, all the trimmings

SIDES GF VE

Thyme and garlic roast potatoes
Maple roast parsnips and carrots
Vegan creamed brussel sprouts, cranberries, sage

DESSERTS

Festive crumble, nutmeg custard GF VE
Yule log, whipped cream, kirsch cherries
Keens Cheddar, Colsten Bassett, chutney, crackers

ADDITIONS

Additional main course –

Roast sirloin of beef +£25 per person

3 pre-dinner canapé – £12 per person

Mini mince pies – £20 per table

All items are served sharing style for the table.

FESTIVE DINING MENUS

RECEPTION MENU – £45 per person

Choose 3 canapés and 3 bowls

Available Monday and Tuesday

FOOD STALL MENU – £75 per person

Choose 2 canapés and 2 food stalls

CANAPÉS

Beetroot waffle, vegan feta, red vein sorrel VE

Roast Jerusalem artichoke, truffle, nutritional yeast GF VE

Mushroom arancini, mascarpone, parmesan V

Smoked salmon blinis, dill cream

Seared sesame tuna, soy, wasabi GF

Grilled harissa prawn, spiced ketchup GF

Game sausage roll, tomato and onion chutney

Sticky pork, chilli apple salsa

STALLS

Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry

Nordic salmon stall, beetroot, potato salad, pickles, rye bread, egg, sour cream

Vegan bratwurst, sauerkraut, mustard, pickles, kartoffelpuffer, spiced apple sauce GF VE

STANDING PACKAGES

BOWLS

Mini vegan bratwurst, sauerkraut, American mustard, pickles GF VE

Scorched hispi cabbage, chilli, mint, whipped vegan feta GF VE

Vegan 'chicken' casserole, potato, mushroom, tarragon VE

Smoked mackerel, celeriac and apple remoulade, grain mustard

Salt baked beetroot, hot smoked salmon, preserved lemon, dill

Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry

Confit duck, gnocchi, cranberries, sage

Braised beef red Thai curry, rice

ADDITIONS

Additional canapé – £6 per person

Additional bowl food – £9.50 per person

Chocolate fountain stall including churros, fruit, marshmallows, brownies – £15 per person *not suitable for allergies*

Dessert trolley with a selection of desserts from our in-house baker – £20 per person

Cheese trolley with chef's selection of mouth-watering cheese, chutney, crackers – £20 per person

Our catering packages have been carefully curated to accommodate all dietary requirements and help reduce food waste, all without compromising on quality or flavour.

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.



PREMIUM UPGRADES

Rose Court Events is easily accessible from the City of London or the London Bridge and Borough area, you are at the heart of the city. London Bridge, Cannon Street, Bank and Blackfriars stations are all within a short walk.

These can be selected to enhance our existing drinks packages.

DRINKS

- Upgrade to premium wine + £5
- Upgrade to super premium wine + £10
- Add prosecco + £10
- Add Champagne + £15
- Add mocktails + £3.50
- Add draught cocktails/mocktails + £7
- Add house spirits + £20
- Add Premium spirits + £30

DIY GIN STATION - £19

Why not elevate your party by including our pop-up bar offering? Featuring a selection of gins and wide range of tonics and garnishes.

Flavours including Whitley Neill Distillers Cut, Rhubarb and Ginger, Raspberry and more.

Based on 2 G&T's per person.

UPGRADES

ADDITIONAL:

- Canapé - £6 per person
- Bowl Food - £9.50 per person
- Dessert Trolley - £15 per person

RECEPTION DRINKS

Glass of prosecco - £8

Glass of Champagne - £12

Or why not choose an arrival cocktail from our cocktail menu?

Our cocktails have been lovingly created by our in-house mixologist, specifically designed to reduce food and beverage waste. We also have classic cocktails available and are equally happy to create something bespoke.

DRINKS PACKAGES

3 Hours Unlimited

House Wine, Beer and Soft Drinks
£37.50 per person

4 Hours Unlimited

House Wine, Beer and Soft Drinks
£47.50 per person

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

COCKTAILS - £11.50

Ginger and Almond Spritz

A fiery mix of ginger liqueur, almond syrup, lime Juice, Prosecco, Apple and Ginger Beer.

Golden Toffee Old Fashioned

A golden and smooth blend of Kentucky bourbon, vanilla bean syrup, Angostura walnut bitters, finished with a caramel toffee crumb.

Blueberry and Cinnamon Margarita

Blanco tequila, padron pepper liqueur, blueberry and cinnamon syrup, lime juice, agave, combined to create something magical.

Raspberry Rum Euphoria

A punchy and refreshing combination of Cuban white rum, Chinotto Nero liqueur, honey, lime, elderflower, lemon soda.

DRAUGHT COCKTAILS - £9.50

Options include espresso martini, pornstar martini, Aperol spritz, mojito and more.

Enquire with the sales team to find out which flavours are available.

WINTER WARMERS - £7.50

Drinks Stations

- ❄️ Boozy hot chocolate
- ❄️ Mulled cider
- ❄️ Mulled wine
- ❄️ Hot buttered sherry

LOW - ABV - £9.50

Strawberry Sparkle 4%

A fruity sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry purée, lime and ginger beer.

MOCKTAIL - £7.50

Orange and Gooseberry Fizz

A refreshing blend of non-alcoholic Italian Orange liqueur prosecco. Sweetened with Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar. ❄️ ❄️



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