





As the magical Christmas season approaches, we're thrilled to present our exceptional food, beverage & entertainment offerings, specially crafted to make your celebrations unforgettable. Nestled in our unique & stylish venue, the Oasis Bar & Terrace is the perfect setting to create lasting memories with friends, family & colleagues.

Whether you're planning an intimate gathering or a lively festive party, our cosy yet elegant atmosphere provides the ideal backdrop for all your holiday moments. Let us make your Christmas truly special this year.

GET IN TOUCH

myoasisbar.co.uk reservations@myoasisbar.co.uk 020 3633 5855



Prosecco Reception

A glass of house Prosecco to greet all of your guests upon arrival. £8 per guest

Cocktail Reception

Our mixologist seasonal specials to select from served upon arrival.
£14 per quest

Bucket of 10 x Beers

A bucket brimming with ice, filled with Pravha or Staropramen 0%. £60 per bucket*

UNLIMITED 4 HOURS:

House Package

An unlimited selection of house wine,
Pravha or Aspall Cider on tap & poured soft drinks.
£65 per quest

Premium Package

Elevate you package to host a choice of single house spirits & house mixers, house wine, Pravha or Aspall Cider on tap & poured soft drinks.

£80 per guest

The Wall Street Package

The exuberant offering of house cocktails & Prosecco as well as a choice of single house spirits & mixers, house wine, Pravha or Aspall Cider on tap & poured soft drinks.

£90 per guest

*Price adjustment for non-alcoholic beers.
Champagne upgrades available, please enquire with our hosts.

COLD CANAPÉ SELECTION -

Vegan Canapés

- Salted thyme oil toast, cannelloni bean & pink pepper puree, roast celeriac, preserved lemon.
- Steam three roast winter vegetable skewer, lemon oil, thyme, toasted fennel salts.
- 3. Cavallo nero, toasted sesame, ribbon carrot, wasabi, charred shallot, pancake roll.
- 4. Pickled cauliflower, curried hummus, pomegranate, sugar date, baby gem, toasted spices.
- Truffled chickpea puree, sauté mushroom, pecan, broccoli floret sourdough toast.
- 6. Falafel, hummus, pickled kohlrabi, pomegranate, lime.

Vegetarian Canapés

- Cheddar and sauté onion frittata, aged pecorino, caper, balsamic shallot, zest, lemon crème.
- 2. Aged parmesan & white truffle risotto tartine, truffle & cep crème, morelle mushroom.
- 3. Beetroot compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme.
- 4. Cumin & charcoal blini, roast butternut, confit garlic butternut puree, almond.
- 5. Poppy, fennel & cumin seed rolled goat's cheese, pickled golden beetroot, mejool date.
- Sauté mixed mushroom frittata, truffle crème, morelle, pickled walnut.

Allergens: Please reference allergen matrix for full breakdown of allergens. All products are produced in kitchens that contain allergens & we cannot guarantee our products are 100% free from allergens or contain only listed ingredients.

Minimum quantity order: 20 per flavour

£4 per canapé

Fish Canapés

- Hot smoked trout, cannellini bean puree, anise pickled cucumber, trout caviar, baby gem.
- Smoked Loch Duart Salmon, brioche, lemon creme, dill & cracked pink pepper.
- Rolled oak smoked Var salmon, pink pepper corn, dill, lemon zest & horseradish crème.
- Teppanyaki salmon, pickled baby cucumber, Nori-goma spice & black grape.
- 5. Valencian fire spiced prawns, Padron pepper, pink onion, black olive.
- 6. Beech smoked Cantabrian mackerel, soft pumpernickel, salted confit garlic butter, preserved lemon, olive.

Meat Canapés

- 1. Duck liver parfait, rye, sliced plum, blueberry, orange zest.
- Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème.
- 3. Peking duck spring rolls, hoi sin, cucumber, pineapple.
- 4. Yakitori chicken skewer, toasted sesame, soy ginger, spring onion.
- 5. Chorizo tortilla, tomato sauce, caperberry.
- Baby poached ham hock & sage sausage rolls with poached orange peel.

Sweet Canapés

- Orange & cardamom cake, toasted pistachio, orange slice, zest.
- 2. Salted caramel brownie, vanilla cream & blackberry.
- 3. Espresso Martini cup, coffee ganache, toasted beans.
- 4. Boozy fruit & cacao nip chocolate, redcurrant, pomegranate.
- 5. Compressed pineapple, blackberry & blueberry skewer.
- Canapes menu subject to change

FESTIVE MENU

DIPS & PITAS

Served with warm, pita bread.

Chestnut Hummus | V

Classic hummus blended with roasted chestnuts & topped with warm chickpeas, tahini & pomegranate seeds.

C&C Matbucha | V

Slow-roasted carrots, coriander, tomatoes, & garlic with a hint of warming winter spices.

Cran-Baba Ghanoush | V

Smoky aubergine blended with roasted beetroot & a touch of cranberry for a seasonal twist.

Squash & Sage Fava | V

Creamy squash & sage dip with lemon, olive oil, & cumin.

Honey & Walnut Whip | VE

Creamy feta, Greek yoghurt, & roasted red peppers.

GRILLED STICKS

Marinated, roasted & grilled.

Turkey Kebab

Marinated turkey pieces with cinnamon & cumin.

Lamb Kofta

Spiced lamb mince skewers with hints of cloves & allspice.

Venison Kebab

Grilled venison skewers with rosemary & cranberry glaze.

Halloumi & Cranberry | VE

Grilled halloumi with a side of cranberry chutney.

Roast Winter Veg | V

A mix of spiced root vegetables including carrots, parsnips & sweet potatoes.

Pork Belly

Slow-cooked pork belly glazed with a sage maple syrup.

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A selection of two dips, two arill sticks & one bite

for £35 per person.

BITES

Honey Roast Parsnips | VE

Crispy roasted parsnips with a drizzle of honey & rosemary.

Cran & Sumac Fries | V

Seasoned in sumac & served with cranberry harissa mayo

Spiced Roast Sprouts | V

Pan-fried Brussels sprouts with cumin, coriander & a sprinkle of pomegranate seeds.

Spiced Falafel | V

Falafel spiced with cinnamon & nutmeg, served with a side of creamy tahini.

Beet & Walnut Salad | V

Roasted beetroot, mixed greens & toasted walnuts with a balsamic vinaigrette.

Orange & Fennel Olives | V

Herb-marinated olives with orange zest & fennel seeds.

Winter Tabbouleh | V

A seasonal twist on tabbouleh with bulgur, fresh herbs, dried cranberries & a lemon vinaigrette.

(Menu subject to change)

Premium Add On:

Choose one item from the list bellow for £10 extra per person.

PITA POCKETS

Turkey Shawarma

Marinated turkey with roasted winter vegetables, pickles, tahini & cranberry chutney.

Santa's Sabich | V

Sautéed mushrooms & roasted chestnuts with egaplant, boiled egg, tahini & pomegranate molasses drizzle.

Lamb Kofta | V

Spiced lamb kofta with pickled red cabbage, Shirazi salad, tahini & pomegranate arils.

Festive Falafel | V

Falafel spiced with cinnamon, nutmeg, served with roasted beetroot, pickles, tahini & parsley.

Halloumi & Squash | VE

Grilled halloumi with roasted butternut squash, spinach, tahini & toasted pumpkin seeds.

Duck Confit

Slow-cooked duck with fig. date chutney, pickled red onion & watercress.







ELEVATE YOUR EXPERIENCE

Glide into the festive season with a magical skating session at Ice Rink Canary Wharf—the perfect way to embrace the winter wonderland vibes! After your spin on the ice, there's no better place to warm up (or cool down!) than on our magical winter terrace.

Group packages and party booking additions available pre party.

*for guest safety ice skating must take place ahead of the consumption of alcohol



MULLED WINE IN GLASS KETTLE

This festive season, warm up with our sumptuous mulled wine, beautifully served in a glass kettle and garnished with seasonal fruits and aromatic cinnamon. Each kettle sits atop a stylish metal tea warmer, keeping your second (or third!) glass piping hot & ready to be poured at your leisure.

It's the ultimate way to embrace the festive spirit.



LUXURY S'MORE HOT CHOCOLATE

Treat yourself to our **decadent S'mores Hot Chocolate**, crafted with rich 100% Belgian milk chocolate for the perfect balance of creamy, chocolatey goodness.

Whether you're on the go, cosying up inside, or enjoying it from one of our **seasonal glass kettles** served over a stylish metal tea warmer, each sip is a luxurious experience. Pair our kettle of hot chocolate with our festive desert platter for the ultimate sweet feast.



FESTIVE DESERT PLATTERS

Satisfy your seasonal sweet tooth with our **luxury festive dessert platters**, featuring an irresistible selection of **luxury mince pies**, indulgent **brownies**, crunchy **Florentines** & a variety of other seasonal delights.

Perfect for sharing with friends, family, or colleagues, whether you're winding down after a meal or treating yourself to a holiday sweet escape, our dessert platters are a must-have this season.



LIVE ENTERTAINMENT

Make your celebration one to remember with our diverse range of entertainment options, tailored to add that extra sparkle to your event. From the high-energy beats of Live DJs to the mystical charm of Tarot Card and Palm Readers, we've got the perfect touch for every occasion. Looking to dazzle your guests? Our Face Painters and Glitter Artists will bring the fun, while Photographers & Videographers capture every magical moment.

Let us help you create lasting memories, enquire today for a personalised quote & elevate your event like never before.





A STRIKING VENUE FOR ALL OCCASIONS

INTRODUCTION

Discover a chic alfresco haven in the heart of Canary Wharf, nestled in Canada Square, offering a serene escape from the city's fast pace with a welcoming atmosphere to refresh, refuel and relax.

Savour a wide variety of beers and ciders to artisanal cocktails, wines, sparkling drinks, and soft beverages, with an extensive spirits selection ensuring something for every taste. With seven draught options and Canary Wharf's longest bar at 18 metres, you're sure to find the perfect pour.

Venture up to our open air rooftop terrace, where you'll enjoy full table service and stunning 360 degree views of Canada Square Park, along with front row seats to various events hosted on the park, including the annual ice rink and Summer Screens, all while staying comfortable year round thanks to the parasols and heaters.

Oasis Bar & Terrace is the ideal setting for corporate events, summer parties, networking events or just a friendly gathering, embodying the epitome of alfresco elegance in Canary Wharf.



GROUND FLOOR FESTIVE PLAN



CAPACITIES

Outside: A 125 / B 125

THE TERRACE

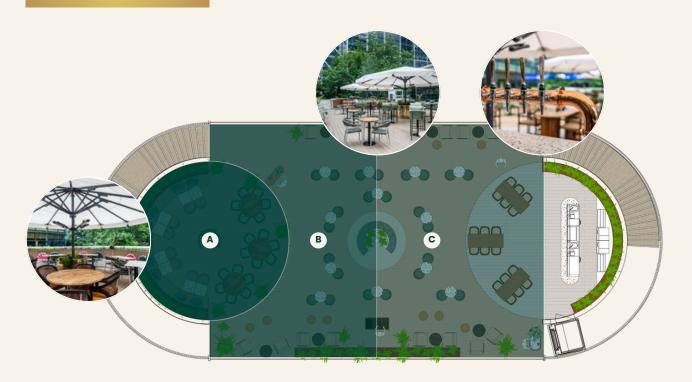
250 GUESTS

CAPACITIES

VIP: A 50

Half Terrace: B 150

Full Terrace: C 250



FULL VENUE

700 GUESTS



Our full venue accommodates up to 700 guests, making it perfect for large events.

The venue includes two bars, one of which is Canary Wharf's longest at an impressive 18 metres. Guests can enjoy our outdoor spaces, The Decking and The Terrace, which offer stunning 360 degree views of Canada Square Park. This expansive setting is ideal for creating memorable experiences in the heart of Canary Wharf.





THE TERRACE

250 GUESTS



The Terrace offers a more intimate setting with a capacity of up to 250 guests.

This space includes one bar and is equipped with parasols and heaters to ensure comfort regardless of the weather.
For smaller events, we also offer half terrace hire, accommodating up to 150 guests. The Terrace provides a versatile and elegant outdoor space for any occasion.

VIP AREA

50 GUESTS



For a truly exclusive experience, our VIP Area on The Terrace accommodates up to 50 guests.

This semi-private area features banquet seating, creating an intimate and luxurious setting for your event. It is the perfect choice for hosting VIPs or smaller parties.





THE BAR

500 GUESTS



The Bar is another versatile option, with a capacity of up to 500 guests.

This space includes one bar and an adjoining decking area, providing a stylish setting for your event. The Bar can also be hired in sections, making it suitable for a variety of gatherings, from large parties to more intimate celebrations.





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