

The background image is a composite of three distinct scenes. The top scene shows a hand with red-painted nails pouring a white liquid from a bottle into a glass. The middle scene shows a hand holding a glass of amber liquid. The bottom scene shows two red dice falling through the air in a dimly lit, ornate room with classical architecture. The text 'ST MARTINS LANE LONDON' is positioned in the upper right, and 'FESTIVE SEASON 2024' is in the lower left.

ST MARTINS LANE
LONDON

FESTIVE SEASON 2024

JOIN THE FESTIVITIES

Whether you'd like to gather your family, friends, or colleagues for a delicious seasonal feast, host an intimate gathering within The Den or throw the most decadent of parties in our studios, we have the space for you.

ST MARTINS LANE
LONDON



BACKROOM

60 Standing | 40 Banquet

Backroom at St Martins Lane London is a beautifully tranquil event space, with walls lined in seamless white marble and a statement chandelier. This space is ideal for receptions and dinners for up to 40.

ST MARTINS LANE
LONDON

THE DEN

60 Standing | 40 Banquet

Welcome to The Den - a modern gathering place and decompression zone for you to sit back, relax and unwind. The décor is warm and sophisticated with a tongue-in-cheek British flair - even the art on the walls is irreverent, animating the space with larger-than-life portraits and visual puns.

BASEMENT

100 Standing

Our Basement Venue is set to be a destination sensation. With a built in screen and projector, 60" LED screen, Microphone, WIFI, Mood Light settings and DJ equipment, Basement Venue is the perfect place for private functions and canapés receptions.

ST MARTINS LANE
LONDON

BLIND SPOT

150 Standing

Set behind the façade of a boutique tea counter and a golden hand to welcome you, Blind Spot is a unique space for private events, offering guests bespoke and signature cocktails bursting with flavours influenced by the British Empire and its ancient tea trade. The room is ideal for receptions and parties.

STUDIOS

200 Standing | 120 Banquet

The Studios at St Martins Lane London are the largest of our spaces, a blank canvas allowing you to create your own style within the room. This gorgeous light and airy room is flooded with natural daylight due to our floor-to-ceiling windows and two inbuilt LCD screens, making it an ideal space for a variety of events for up to 200 people



FESTIVE RECEPTION PACKAGE

£125.00 per person

welcome cocktail

3 hours unlimited drinks (prosecco, wine, beer and soft drinks)

10 canapés per person

room decorations

mood lighting

background music

dedicated event planner

VAT

Please note minimum numbers apply
A 12.5% service charge will be added to the final bill
which is distributed to the service staff

ST MARTINS LANE
LONDON

FESTIVE BANQUET PACKAGE

£145.00 per person

2 glasses of sparkling wine

half a bottle of red or white wine

1 bottle of still or sparkling water

3 course seated lunch or dinner

table centre decorations & tea lights

mood lighting

background music

dedicated event planner

VAT

Please note minimum numbers apply
A 12.5% service charge will be added to the final bill
which is distributed to the service staff

ST MARTINS LANE
LONDON



FESTIVE CANAPÉ MENU

COLD

VODKA -DILL CURED SALMON, RYE BREAD, BALSAMIC CAVIAR
CRAB, YUZU FOAM, NORI, AVARUGA
CHICKEN LIVER PATE, BRIOCHE, RED CURRANT GEL
BRESAOLA RAVIOLI, CREAM CHEESE, APRICOT
SMOKED GOAT CHEESECAKE, ONION MARMALADE
PICKLED BLACK RADISH, HAZELNUT, TRUFFLE SPIEDINI

HOT

BEEF EMPANADAS, CUMIN, CORIANDER EMULSION
DEVIL PIGS IN BLANKET, CRANBERRY GLAZE
SMOKED HADDOCK, PRAWN SLIDER, BEETROOT JAM
SPICED AVOCADO, GRAPEFRUIT, RICE CAKES
WILD MUSHROOM, TRUFFLE, BOUCHEES, PARMESAN
BEETROOT, FETA, POLENTA TART

DESSERT

MINI MINCE PIES, BRANDY CREAM
CHOCOLATE DOUGHNUT, CINNAMON SUGAR
LAVENDER CHOUX CRAQUELIN, BLACKBERRY CURD

Please note these are sample menus and are subject to change



FESTIVE BANQUET MENU

PLEASE SELECT ONE DISH PER COURSE TO BE SERVED FOR THE WHOLE GROUP
A SELECTION MENU IS AVAILABLE WITH A £10 SUPPLEMENT PER PERSON FOR GROUPS UP
TO 40. PRE-ORDER IS ESSENTIAL

STARTERS

CARAMELISED CELERIAC, APPLE, HAZELNUT CRUMBLE, SOUP
ROAST PARTRIDGE, WILD MUSHROOM, BLACKBERRY, PARSLEY EMULSION, MADEIRA
HAND DIVED SCALLOP, PICKLED RUTABAGA, RADISH, CRISPY PANCETTA, NASTURTIUM OIL
ERYNGII GALETTE, BLACK GARLIC PUREE, ONION DUST

MAINS

TURKEY ROULADE, ARTICHOKE PUREE, BABY VEG, KALETTES, CRANBERRY GEL
VENISON HAUNCH, POACHED PEAR, BEETROOT, BLACKBERRY JUS
HALIBUT, PEARL COUSCOUS, QUINCE, KUMQUAT, LEMON VERBENA
CELERIAC RISOTTO, TRUFFLE CRISP, WILD MUSHROOM, BABY VEG

DESSERTS

CHRISTMAS PUDDING, BRANDY ANGLAISE, PAIN D'EPICES
TARTE TATIN, TONKA BEAN ICE CREAM, APPLE
CRISP BRITISH CHEESE, CHARCOAL CRACKERS, FIG CHUTNEY

Please note these are sample menus and are subject to change



FOR BOOKINGS

CONTACT US

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