




Christmas
POURED BY US

EVENTS + PARTY PACKAGES 2025

V A G A
B O N D



WINE,
FOOD
+ JOY.

Whether it's your team night out, your mates' festive catch-up or the full works for 250 people – we've got you covered.

We're bringing the wine, the fondue, the pigs in blankets (on skewers), and the vibes. All you need to do is book.

Across all our bars, you'll find festive packages for groups of 2 to 250, self-pour wine machines stocked with over 100 bottles, and a seasonal food lineup designed for sharing.

After all, wine is better when it's shared...

And so is Christmas.

EVENTS@VAGABONDWINES.CO.UK

FESTIVITIES

TO PICK

£10PP – A SPARKLING WELCOME

1 glass of Champagne or Sparkling Tea
Available to pre-order

£15PP – PANETTONE & ASTI

Panettone slice with mascarpone cream + 1 glass of Asti Spumante

£30PP – FONDUE & FIZZ

Cheese fondue with toasted bread and pickles + 1 glass of Champagne

£45PP – VAGABOND FESTIVE FEAST

1 glass of Champagne +

- Festive cheese and meat board
- Smoked turkey pastrami or portobello mushroom in a brioche bun
- Skewer of 2 pigs in blankets
- Padron Peppers (VG)(NCG)
- Delica Squash Hummus(VG)(NCG)

MADE FOR

SHARING

DESIGNED TO BRING PEOPLE TOGETHER.
AVAILABLE FOR PRE-ORDER ONLY.

THE MAIN EVENT – £220 (SERVES 10)

Large artisanal cheese & charcuterie boards

10 x brioche buns with smoked turkey/portobello mushroom

10 x pigs in blankets skewers

Padron peppers (VG)(NCG)

Delica squash hummus (VG)(NCG)

CANAPÉ PLATTER – £160 (48 PIECES) 6 EACH OF:

Halloumi, pineapple & chilli maple jam (V)(NCG)

Chorizo & pineapple (NCG)

Sicilian prawn ravioli with dill mayo

Bruschetta with stracciatella (V)

Polenta, blue cheese & cranberries (V)(VG+)(NCG)

Pigs in blankets

Vegan 'nduja arancini (VG)

Asparagus twist with black garlic mayo & pomegranate seeds (VG)

LOADED FOCACCIAS – £60 (SERVES 5)

Serrano ham, English blue cheese, tomato, fiordilatte mozzarella

Red onion, chorizo, hot honey, fiordilatte mozzarella

Portobello mushroom & truffle base, vegan stracciatella, roasted chicory and shallot, parsley (VG)

DESSERT PLATTER – £60 (SERVES 10)

Mascarpone & chocolate stuffed dates (VG)(NCG)

Panettone bites (V)

Chocolate & hazelnut gnocchi (V)

GROUP BOOKINGS

+EXCLUSIVE HIRE

Our dedicated Events team is here every step of the way to take the stress out of planning your Christmas party.

FOR GROUPS OF 2 TO 250

All of our venues feature our self-pour wine machines, giving you the chance to try 100+ wines.

For the all-out company parties, you can hire large spaces or the whole venue, close to easy-to-access hubs like Victoria, Liverpool Street and Paddington.

Looking for an intimate group booking close to home? Try one of our local sites like Northcote Road, Battersea and Fulham.

THE BORING (BUT IMPORTANT) STUFF

12.5% service charge added to all packages. Minimum spends may apply. Pre-orders required for platters. Wine card credit grouped 1 per 5 people. Credit valid on the day of your party only. **Dietary requirements?** Just let us know.

DRINKS

We have over 100 different wines available in our venues – our selection is ever-changing. The wines listed, however, are available to pre-order by the bottle. If you have something else in mind or would prefer some recommendations from our experts, let us know what you're looking for, your budget, and how many bottles you'd like. We'll ensure your event features the perfect wines to suit your tastes and the occasion.

SPARKLING

Scandolera – Prosecco, Italy	£ 42
Vagabond Urban Winery - Pet Not Sparkling Rosé, England	£ 42
Jean Comyn - 'So Blendy' Cuvée, Champagne	£ 65
Jean Comyn - Champagne 'So Blendy' (Magnum), France	£ 130
Breaky Bottom - 2018 English Sparkling 'Seyval Blanc', England	£ 67
Vagabond x Artélium - 2018 Vintage English Sparkling, England	£ 70
Louis Roederer - Champagne 'Collection 246', France	£ 95
Taittinger - Comtes de Champagne Blancs de Blanc, France	£ 240

WHITE

Bodegas Exopto - Field Bland Rioja Blanco, Spain	£ 36
Bodegas Exopto - Field Bland Rioja Blanco (Magnum), Spain	£ 72
L'Autre Huître - Picpoul de Pinet, France	£ 40
Jules Taylor - Marlborough Sauvignon Blanc, New Zealand	£ 40
Vagabond Urban Winery - Chardonnay, England	£ 60

WINE CARDS

Get access to over 100 different wines in our self-service wine machines. Please speak to your event manager to discuss how these wine cards work and how to use them for your event.

RED

Famille de Boel France - Côtes du Rhône 'Les Assiégés', France	£ 40
MF Wines - Barossa Syrah, Australia	£ 45
Chateau Grand Boise - Provence Rouge, France	£ 49
Vagabond Urban Winery - Pinot Noir, France	£ 55
David & Nadia x Vagabond - Grenache 'Skitterend', South Africa	£ 65

ROSÉ / ORANGE

Chateau St Cyrgues - Salamandre Orange, France	£ 35
Vagabond Urban Winery - English Rosé, England	£ 43
Chateau Grand Boise - Provence Rosé, France	£ 50
Chateau Grand Boise - Jadis Rosé Magnum, Provence, France	£ 100

SOFT DRINKS & WATER

Bucket of Soft Drinks	£ 35
Large Bottle of Water - Still or Sparkling	£ 5

***Bucket includes 10 items**

NO + LOW

Copenhagen Sparkling Tea - 'Blå' 0%	£40
Allacher - Zero White Wine 0%	£26
Allacher - Zero Red Wine 0%	£26
Bucket of Days Alcohol free Pale Ale 0%	£55
Bucket of Lucky Saint Lager 0.5%	£55
Bucket of Sansgria 0%	£55
Bucket of Pentire Palomas 0%	£55

BEER

Bucket of Beers	£ 55
Bucket of Craft Beers	£ 65

Must be pre-booked by the deadline date given by your event manager. If no specific date is given the deadline is 3 working days in advance. A 12.5% service charge will be applied to all pre-orders. Vagabond Wine cards are non-refundable and cannot be used on a different date. If your party is not drinking responsibly, we reserve the right to stop serving/remove alcohol from your designated area.

Have a very
MERRY CHRISTMAS

CONTACT US TO BOOK OR LEARN MORE:
EVENTS@VAGABONDWINES.CO.UK

VAGABOND



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