

FESTIVE SEASON 2025

FESTIVE SEASON 2025

ST MARTINS LANE
LONDON



FESTIVE SEASON 2025

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.

For those seeking something truly unique, we'll craft a personalised package designed to make your event unforgettable.

ST MARTINS LANE
LONDON



FESTIVE SEASON 2025



BACKROOM

40 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 receptions and dinners for up to 40.

ST MARTINS LANE
LONDON

FESTIVE SEASON 2025

THE DEN

60 Standing | 40 Banquet

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

ST MARTINS LANE
LONDON



FESTIVE SEASON 2025

BASEMENT

100 Standing

Our Basement venue is set to be a destination sensation. With a built in screen and projector, 60" LED screen, microphone, Wi-Fi, mood light settings and DJ equipment, the Basement is the perfect place for a private reception.

ST MARTINS LANE
LONDON

FESTIVE SEASON 2025

BLIND SPOT

150 Standing

Set behind the façade of a boutique tea counter with a golden hand to welcome you, Blind Spot is a unique space for private events. Guests can enjoy signature cocktails bursting with flavours inspired by the British Empire and it's ancient tea trade.

ST MARTINS LANE
LONDON

STUDIOS

200 Standing | 120 Banquet

The Studios at St Martins Lane London offer a blank canvas allowing you to create your own style within the room. This bright, airy room is flooded with natural daylight thanks to floor-to-ceiling windows and features two built in LCD screens, making it an ideal space for a variety of events for up to 200 people.



FESTIVE RECEPTION PACKAGE

£80 per person

Glass of sparkling wine on arrival

Four canapés per person

Three bowl food dishes per person

Half bottle of wine per person

Mood lighting and background music

Dedicated event planner

FESTIVE SEASON 2025

FREE FLOWING FESTIVE PACKAGE

£120 per person

Three hours free flowing prosecco, wine, beer and soft drinks

Four canapés per person

Three bowl food dishes per person

Mood lighting and background music

Dedicated event planner

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

FESTIVE SEASON 2025

FESTIVE DINING PACKAGE

£140 per person

Glass of sparkling wine on arrival

Two canapés per person

Three course seated lunch or dinner

Half a bottle of wine and one bottle of still or sparkling water per person

Table centre decorations

Mood lighting and background music

Dedicated event planner

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

FESTIVE CANAPÉ MENU

Tuna Tataki, gochujang emulsion, caviar

Parmesan shortbread, truffle cream, shiso

Creamed mushroom, bouchée, parmesan

Jerk chicken skewers, honey yoghurt

FESTIVE BOWL FOOD

Spiced crab, melon, caviar, cucumber gel

Burrata, heritage beetroot, lovage pesto, molasses

Steak, chips, Béarnaise, watercress



FESTIVE BANQUET MENU

Please select one dish per course to be served for the whole group.

A selection menu is available for groups up to 40 with a £10 supplement per person. Pre-order is essential.

STARTERS

Caramelised butternut squash soup, chestnut crumble

Game terrine, brioche, gooseberry chutney

Violet stained octopus, Saffron risotto, blood orange pearl

Mushroom roulade, Celeriac, mushroom ketchup, basil dust

MAINS

Roast turkey roulade, Château potato, heritage carrot, Brussels tops, cranberry gel

Braised stuffed porchetta , prunes, caramelised baby apple, parsnip

Pan-seared wild bass, purple potato purée, fennel beurre blanc

Celeriac risotto, truffle crisp, baby vegetables, carrot purée

DESSERTS

Christmas pudding, brandy sauce, pain d'épices

Lingonberry mushroom, Dulcey chocolate, smoked meringue

British cheese, charcoal crackers, fig chutney



TAKE IT UPSTAIRS

When the glasses are empty and the playlists wind down, there's no need to head home. Just head upstairs.

Our rooms and suites feel like a backstage pass to your own private escape. Mood lighting, city views, deep bathtubs, and cloud-soft linens that tempt you to cancel the morning.

It's everything you need to wind down, keep the night going, or both.

Speak to a member from our events team for more details.



FESTIVE SEASON 2025

FOR BOOKINGS

CONTACT US

Meetings and Events

+44 0 207 300 5542

event.londonenquiries@morgansoriginals.com

45 St Martin's Lane, Covent Garden
London, WC2N 3HX

stmartinslanehotel.com

[@stmartinslanesocial](https://www.instagram.com/stmartinslanesocial)

ST MARTINS LANE
LONDON

