



CHRISTMAS

AT

PATTERNS

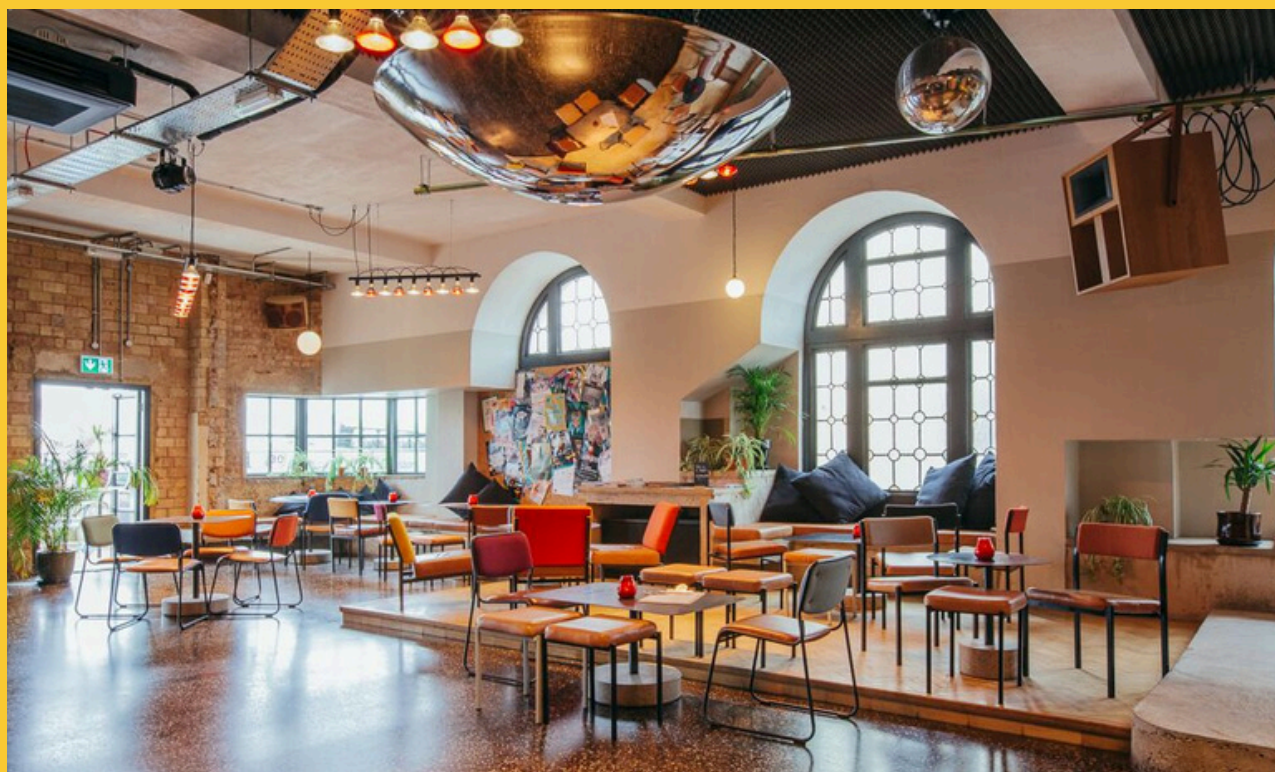


SPACES TO HIRE

Exclusive Hire of The Ground-Floor Bar & Terrace

Capacity: 200 Standing

Features: Photobooth, bar, toilets, inside & outside space



PACKAGES

All packages include

- Exclusive hire of The Ground-Floor & Terrace
- DJ for a 4-hour period
- Sound & technical equipment hire
- Free cloakroom
- Dedicated Event Manager
- Security, bar & service staff
- Door host

Prices are exclusive of VAT

SHIMMER

Welcome Prosecco/Wine/Beer Reception

1/2 Pizza

3 House Drinks

£45 + VAT per person

TWINKLE

Welcome Prosecco/Wine/Beer Reception

3 Bowl Food Options

4 House Drinks

£70 + VAT per person

SPARKLE

Christmas Cocktail Reception

3 Bowl Food Options

£50 Open Bar Tab

Sweetie Station

£95 + VAT per person

DAZZLE

Christmas Cocktail Reception

3 Bowl Food Options

£60 Open Bar Tab

Unlimited photobooth

Sweetie Station

£110 + VAT per person

BOLT-ONS



Prices are exclusive of VAT



- Glitter artist (2-hour minimum) - £200 per hour
- Chocolate fountain - £300
- Unlimited photo-booth - £750
- Sweetie station - £6 per person
- Shooters - £5 each
- Festive party pack - £10 per person
- Late night snacks - £8 per item

FESTIVE PARTY PACK

- Christmas party hats
- Funny christmas glasses
- Eco friendly crackers
- Table decorations
- Candy canes

SHOOTERS - £5 Each

Our festive shots are a nice way to end your meal or a fun mid-party treat!

Chocolate Brûlée

- Chocolatey, Russian, Chewy Homemade Chocolate Vodka, Chocolate Liqueur, Vanilla Biscuit Rim & topped with Toasted Marshmallow

Christmas Popper

- Fruity, Sharp, Sweet Vodka, Chambord, Pomegranate, Lemon with Vanilla, Nutmeg and Popping Candy

Mexican Coffee

- Bitter, Coffee, Upper Cazcabel Coffee Tequila, Amurula coffee cream liqueur, Vanilla, Cinnamon and Biscott



BOWL FOOD MENU

- Maximum of 4 savoury options
- Maximum of 2 sweet options
- Minimum order of 50 items per option

Meat

- Mini Christmas dinner: Turkey, pigs in blankets, roast potatoes, red cabbage & gravy
- Beef bourguignon with creamy mash (GF)
- Pulled pork with creamy mash, pickled cabbage, cranberry jus & festive chutney (GF)
- Steak Au Poivre with skin on truffle fries (GF)
- Lamb flatbread with humous, yoghurt & shredded salad
- Chicken fricassee: Tender chicken & mushrooms cooked in a white wine, tarragon & cream sauce, pilaf rice

Vegetarian

- Mini vegan Christmas dinner: Butternut squash & beetroot wellington with roast potatoes, red cabbage & gravy (VG)
- Tarka Dal with pumpkin & spinach served with warm chapati (VG)
- Vegan mac & cheese with wild mushroom & breadcrumb crust (VG)
- Gnocchi with roast cauliflower, squash & brussels in a nut free pesto (GF + VG)
- Portobello mushroom & chestnut risotto with pecorino cheese (GF)

Fish

- Prawn cocktail with avocado, lettuce & Marie Rose sauce (GF)
- King prawn & calamari risotto (GF)
- Lemon sole goujons with seasoned fries, lemon & tartare sauce
- Seafood paella with fresh lemon & wild rocket (GF)
- Prawn red Thai curry with jasmine rice & green beans (GF + DF)
- Teriyaki salmon with sticky jasmine rice (GF)

Dessert

- Austrian apple strudel with custard
- Black forest fruit crumble tart with fresh cream
- Chocolate brownie with fresh strawberries (GF + VG)
- Churros with salted caramel and chocolate sauces
- Rich Christmas pudding with brandy cream
- Vanilla bean ice cream with hot cherries in kirsch syrup (GF - VG option available on request)

LATE NIGHT SNACKS

- Minimum order of 30 per option
- Maximum 4 options

- Bacon sandwiches (GF available on request)
- Lemon sole goujons, tartare sauce Homemade sausage rolls, bloody Mary ketchup
- Beef burger sliders (GF available on request)
- Buttermilk fried chicken bites, garlic mayonnaise Grilled chicken shish wraps (GF available on request)
- Halloumi, roasted red pepper & hummus wraps (GF available on request)
- Bean & avocado quesadillas (VG) (GF available on request)
- Cheddar cheese & pickle toasties (VG available on request)
- Beetroot falafel, tabbouleh & tahini yoghurt wraps (VG & GF available on request)

