

BANKSIDE

AUTOGRAPH COLLECTION[®]
HOTELS

ART LIES

2025



CHRISTMAS
CELEBRATIONS
BANKSIDE



PARTIES

20-200
people

From intimate soirées of 20 to grand celebrations of 200, every festive gathering at Bankside blends style, creativity, and a strong sense of place. The White Box, our gallery-inspired event space, features curated artwork and flexible design. Menus reimagine festive classics with flair — from set and sharing options to relaxed receptions with handcrafted canapés, bowl food, and signature cocktails.

At Bankside, it's more than a party, it's a curated festive experience.





**EACH PACKAGE INCLUDES
STYLISHLY DESIGNED ROOMS,
FESTIVE DECORATIONS, AND
CURATED FOOD AND DRINK
OPTIONS — WITH OPTIONAL
UPGRADES TO MAKE YOUR
CELEBRATION TRULY BESPOKE.**

PLATED PACKAGE £110 PER PERSON

Includes:

- One welcome drink
(Prosecco or mulled wine)
- Three-course plated dinner
- Tea, coffee & mince pies
- Unlimited still & sparkling water
- Half a bottle of wine per person
- Private room hire
- Festive room decorations
- Background music

SHARING PACKAGES FROM £100 PER PERSON

Includes:

- One welcome drink
(Prosecco or mulled wine)
- Three-course sharing dinner
- Tea, coffee & mince pies
- Unlimited still & sparkling water
- Half a bottle of wine per person
- Private room hire
- Festive room decorations
- Background music

RECEPTION PACKAGE £89 PER PERSON

Includes:

- 3 drinks per person
(Prosecco, wine, beer or soft drinks)
- 3 canapés & 3 bowl food per person
- Unlimited still & sparkling water
- Private room hire
- Uplighters in your chosen colour
- Festive room decorations
- Background music



PLATED PACKAGE MENU

£110 PER PERSON

Curate your own menu by choosing three options per course.

STARTERS

HOUSE FOCACCIA, CARAMELISED ONION WITH BLACK TRUFFLE HUMMUS **V**
BURRATA, CHARRED FIGS, PROSCIUTTO CRUDO, SPICED HONEY WITH CANDIED WALNUTS ***V**
CONFIT LEEKS, COMTÉ EMULSION WITH TOASTED HAZELNUTS **V, GF**
HARISSA-GLAZED CARROTS, WHIPPED OAT CREAM WITH CRISPY CHICKPEAS **VE, GF**
SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE
CURED SEA TROUT, PICKLED BLACKBERRIES, BUTTERMILK DRESSING WITH RYE CRISPS
CRISPY PORK BELLY, CARAMELISED APPLE AND MISO PURÉE WITH PICKLED KOHLRABI **GF**
VENISON TARTARE, CAPER AIOLI, WHIPPED EGG YOLK, HORSERADISH WITH BEETROOT SHARD **DF**

MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **VE**
PUMPKIN & RICOTTA RAVIOLI, CALABRIAN CHILLI SAUCE, CRISPY KALE WITH SAGE PANGRATTATO **V**
PAN-SEARED HALIBUT, SALSIFY, KETA, DILL AND CAPER BEURRE BLANC WITH BRONZE FENNEL **GF**
SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH CRISPY CAVALO NERO **GF**
GLAZED CHICKEN, TRUFFLED POLENTA, PICKLED GIROLLES WITH TARRAGON SAUCE **GF**
SEARED DUCK BREAST, PISTACHIO, PICKLED FENNEL, CHERRY GLAZE WITH CHARRED ORANGE **GF, DF**
BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, SPROUT TOPS WITH CRANBERRY CHUTNEY **GF DF**
BRAISED OX CHEEK, CELERIAC PURÉE, CRISPY ONION WITH PORT JUS **GF £10 SUPPLEMENT**

DESSERTS

BITTER CHOCOLATE CRÉMEUX HAZELNUT PRALINE, CRANBERRIES WITH SALTED MILK ICE CREAM **V**
APPLE TERRINE CALVADOS CARAMEL, FEUILLETINE CRUMBLE WITH BROWN BUTTER ICE CREAM **V**
CHESTNUT & VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V GF**
TONKA BEAN PANNA COTTA SPICED PEAR WITH FLAKED ALMONDS **VE GF**

ADD ON ART YARD CHEESE PALETTE £12



V vegetarian ***V** vegetarian on request **VE** vegan **GF** gluten-free **DF** dairy-free



SHARING STYLE SET MENU FOR GROUPS OF 6+ £100 PER PERSON

HOUSE FOCACCIA,
caramelised onion with black truffle hummus **V**

HARISSA-GLAZED CARROTS,
whipped oat cream with crispy chickpeas **VE GF**

CRISPY PORK BELLY
caramelised apple and miso purée with pickled kohlrabi **GF**

SLOW-COOKED SALMON
white bean and chorizo ragout with crispy cavalo nero **GF**

GLAZED CHICKEN
ruffled polenta, pickled girolles with tarragon sauce **GF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

SEASONAL LEAVES with house dressing **VE GF**

FRENCH FRIES | plain | spiced | truffled ***GF**

TONKA BEAN PANNA COTTA
spiced pear with flaked almonds **VE GF**

SALTED MILK ICE CREAM **V**

V vegetarian ***V** vegetarian on request **VE** vegan



GF gluten-free ***GF** gluten-free on request **DF** dairy-free

A SHARING STYLE SET MENU FOR GROUPS OF 6+ £110 PER PERSON

HOUSE FOCACCIA,
caramelised onion with black truffle hummus **V**

HARISSA-GLAZED CARROTS,
whipped oat cream with crispy chickpeas **VE GF**

CURED SEA TROUT
Pickled blackberries, buttermilk dressing with rye crisps

CRISPY PORK BELLY
caramelised apple and miso purée with pickled kohlrabi **GF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED HALIBUT
salsify, keta, dill and caper beurre blanc with bronze fennel

BALLOTINE OF TURKEY
pancetta, sage jus, sprout tops with cranberry chutney **GF DF**

SHAVED CABBAGE apple and fennel slaw with tahini and orange dressing **VE GF**

CHARRED BROCCOLI ranch labneh with puffed wild rice **GF**

FRENCH FRIES | plain | spiced | truffled ***GF**

BITTER CHOCOLATE CRÉMEUX HAZELNUT PRALINE
cranberries with salted milk ice cream **V**

CHESTNUT & VANILLA CHEESECAKE
with mulled wine poached plum **V GF**



V vegetarian ***V** vegetarian on request **VE** vegan

GF gluten-free ***GF** gluten-free on request **DF** dairy-free

A SHARING STYLE SET MENU FOR GROUPS OF 6+ £120 PER PERSON

HOUSE FOCACCIA,
caramelised onion with black truffle hummus **V**

BURRATA
charred figs, prosciutto crudo, spiced honey with candied walnuts ***V**

HARISSA-GLAZED CARROTS,
whipped oat cream with crispy chickpeas **VE GF**

SEARED SCALLOPS
parsnip purée with house x.o. sauce

VENISON TARTARE
caper aioli, whipped egg yolk, horseradish with beetroot shard **DF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED HALIBUT
salsify, keta, dill and caper beurre blanc with bronze fennel

SIRLOIN STEAK
Cafe de Paris sauce with sauteed greens **GF**

SEASONAL LEAVES with house dressing **VE GF**

SHAVED CABBAGE apple and fennel slaw with tahini and orange dressing **VE GF**

CHARRED BROCCOLI ranch labneh with puffed wild rice **GF**

FRENCH FRIES | plain | spiced | truffled ***GF**

APPLE TERRINE
Calvados caramel, feuilletine crumble with brown butter ice cream **V**

CHESTNUT & VANILLA CHEESECAKE
with mulled wine poached plum **V GF**





CANAPÉ MENU

4 CANAPÉS FOR £24 5 CANAPÉS FOR £28 6 CANAPÉS FOR £32

*minimum 10 people, minimum 4 canapés

*£6 each individual canapé

COLD

HONEY-GLAZED FIG CROSTINI WITH WHIPPED FETA **V**

BEETROOT HUMMUS CONES, POMEGRANATE SEEDS WITH PISTACHIO **VE**

YELLOWFIN TUNA CRUDO, SESAME CRACKER WITH BLOOD ORANGE GEL **DF**

SEA TROUT COCKTAIL BOATS, PICKLED CUCUMBER WITH DILL EMULSION **GF DF**

VENISON TARTARE, POMME ANNA, CAPER AIOLI WITH TRUFFLE **GF**

DUCK LIVER PARFAIT, TOASTED BRIOCHE WITH SPICED PEAR CHUTNEY

HOT

GRUYÈRE CHEESE TARTLET, TOMATO CHUTNEY WITH CANDIED WALNUT **V**

WILD MUSHROOM ARANCINI WITH TARRAGON EMULSION **VE**

QUEEN SCALLOPS, PARSNIP PURÉE, HOUSE X.O. SAUCE WITH BOTTARGA

COD BITES, PICKLED RED ONION WITH SAFFRON AIOLI **DF**

GLAZED PORK BELLY SKEWER WITH COMPRESSED APPLE **GF DF**

HAM HOCK CROQUETTES, BRIE WITH CRANBERRY SAUCE

SWEET

DARK CHOCOLATE SHELL, PISTACHIO CREAM WITH GRIOTTINE CHERRY **GF**

VANILLA CHEESECAKE, BISCOFF CRUMBLE WITH MULLED WINE PLUMS IN SHOT GLASS **V**

MINI APPLE AND BERRY CRUMBLE WITH CHANTILLY CREAM **V**

CHARRED PINEAPPLE SKEWER, RUM CARAMEL WITH WHIPPED COCONUT CREAM **VE GF**

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free



ENHANCEMENTS

WELCOME DRINKS

- Two welcome drinks (Prosecco or mulled wine) +£10
- One welcome cocktail (from list below) +£10
- Two welcome cocktails +£15
- One welcome drink (Champagne) +£15
- Two welcome drinks (Champagne) +£30

CANAPÉS ON ARRIVAL

- 4 per person +£24
- 5 per person +£28
- 6 per person +£32

SEASONAL COCKTAILS

MULLED NEGRONI Gin, Campari, sweet vermouth, red wine, falernum liqueur, sloe gin

GINGERBREAD OLD FASHIONED Maker's Mark bourbon, caramel syrup, ginger liqueur, Angostura bitters

KIR ROYALE Crème de cassis topped with sparkling wine

DARK & STORMY Dark rum, Angostura bitters, lime juice, ginger beer

WINES

WHITE

	Bottle	Glass
Vinuva Organic Pinot Grigio Delle Venezie, Italy	£36	£10
Kleine Zalze Vineyard Selection Chenin Blanc Stellenbosch, South Africa	£44	£12
Vidal Sauvignon Blanc Marlborough, New Zealand	£46	
Chateau Ste Michelle Dry Riesling Washington State, USA	£48	
Gerard Bertrand Héritage Chardonnay Occitane, France	£52	
Paco & Lola Albariño Rías Baixas, Spain	£58	

RED

	Bottle	Glass
Vinuva Organic Nero d'Avola DOC Sicilia, Italy	£36	£10
Short Mile Bay, Shiraz South Eastern Australia	£38	£11
Barnabe Oak Aged Pinot Noir IGP Pays d'Oc, France	£42	
Familia Zuccardi Brazos Malbec Uco Valley, Mendoza, Argentina	£48	
Chateau La Croix Ferrandat St-Emilion, France	£58	
Chateau Ste Michelle Columbia Valley Cabernet Sauvignon Washington State, USA	£62	

ROSE

La Maglia Rosa Pinot Grigio Blush IGT Pavia, Italy	£36	£10
Côtes de Provence Rosé, Mirabeau, France	£58	

SPARKLING WINE & CHAMPAGNE

Pontebello Prosecco, Italy	£45	£10
Taittinger Brut Reserve Reims, Champagne, France	£90	£19

BEERS & CIDER

	Bottle 330ml
Peroni Nastro Azzurro Lager 5% Italy	£6.5
Freedom Pale Ale 4% England	£7
Curious Apple Cider 5.2% England	£7

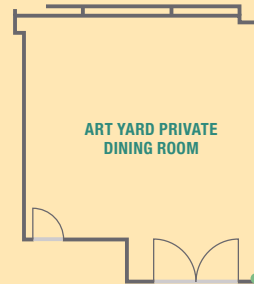
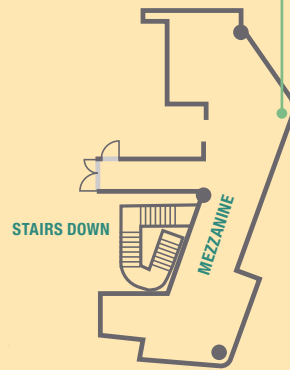


PARTY SPACES



MEZZANINE
114.3m²

BANQUETING 40 ̣
STANDING 40 ̣



ART YARD PDR
48.94m²

BANQUETING 32 ̣



WHITE BOX
169m²

BANQUETING 110 ̣
STANDING 220 ̣



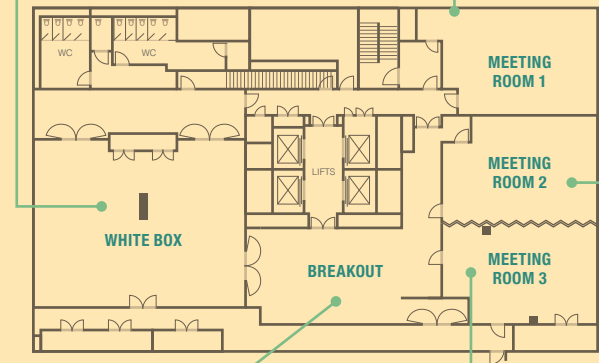
MEETING ROOM 1
48m²

BANQUETING 24 ̣
STANDING N/A ̣



MEETING ROOM 2
80m²

BANQUETING 40 ̣
STANDING 70 ̣



ART YARD PDR
48.94m²

BANQUETING 32 ̣

BREAK OUT
52m²

BANQUETING N/A ̣
STANDING 100 ̣



MEETING ROOM 3
66m²

BANQUETING 40 ̣
STANDING 70 ̣



MEETING ROOM 2 & 3 COMBINED
146m²

BANQUETING 110 ̣
STANDING 150 ̣



	 BANQUET	 COCKTAILS	 STANDING
MEETING ROOM 1	48	90	90
MEETING ROOM 2	48	100	100
MEETING ROOM 3	48	100	100
MEETING ROOM 2&3	120	200	200
WHITE BOX	160	250	250
MEZZANINE	n/a	60	60
TERRACE	n/a	40	40
PRIVATE DINING ROOM	32	50	50



To discuss your Christmas party please contact us at
groups.events@banksidehotel.com or call + 44 (0)203 943 2220

Bankside Hotel, 2 Blackfriars Road, Upper Ground, London SE1 9JU
www.banksidehotel.com

