

BANKSIDE

AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS

# PARTIES

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 **VE**  
BURRATA, FIGS, PROSCIUTTO CRUDO, HOT HONEY GLAZE WITH WALNUTS (CAN BE **V**)  
CONFIT LEEKS, COMTÉ EMULSION WITH 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, FENNEL, PINK PEPPERCORN, BUTTERMILK DRESSING WITH RYE CRISP  
CRISPY PORK BELLY, APPLE PURÉE WITH FERMENTED KOHLRABI **DF**  
VENISON TARTARE, CAPER AIOLI, QUAIL EGG, FERMENTED CHERRY WITH JUNIPER CRISP **DF**  
CHICKEN LIVER PARFAIT, POACHED PEAR, CRISPY CHICKEN SKIN WITH TOASTED BRIOCHE

### MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **VE**  
PUMPKIN AND RICOTTA RAVIOLI, BROWN BUTTER SAUCE, SAGE WITH AMARETTI CRUMB **V**  
ROASTED CELERIAC, CONFIT ONION AND TRUFFLE SAUCE WITH GRATED TRUFFLE **V**  
PAN-SEARED TURBOT, SALSIFY, BROCCOLI, DILL AND CAPER VELOUTÉ WITH CAVIAR **GF**  
SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH SAFFRON AIOLI **GF**  
SEARED DUCK BREAST, CHARRED BLOOD ORANGE, FENNEL SLAW, CHERRY GLAZE WITH PISTACHIO **GF DF**  
BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, SPROUT TOPS WITH CRANBERRY CHUTNEY **GF DF**  
GLAZED CHICKEN, TRUFFLE POMME ANNA, TARRAGON WITH MUSHROOM SAUCE **GF**  
BRAISED OX CHEEK, SWEDE PURÉE, BRUSSELS SPROUTS WITH PORT JUS **GF £10 SUPPLEMENT**

### DESSERTS

BITTER CHOCOLATE CRÉMEUX, HAZELNUT PRALINE WITH SALTED MILK ICE CREAM **V**  
SPICED APPLE MILLEFEUILLE, CALVADOS CARAMEL WITH BROWN BUTTER ICE CREAM **V**  
CHESTNUT AND VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V**  
CHILLED RICE PUDDING, SPICED PINEAPPLE, LIME LEAF SORBET WITH CARAMEL PUFFED GRAINS **VE**  
WEEKLY SELECTION OF ICE CREAMS & SORBETS

**ADD ON ART YARD CHEESE PALETTE £12**

**V** vegetarian **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 **VE**

BURRATA  
figs, prosciutto crudo, hot honey glaze with walnuts (can be **V**)

CRISPY PORK BELLY  
apple purée with fermented kohlrabi **DF**

SLOW-COOKED SALMON  
white bean and chorizo ragout with saffron aioli **GF**

GLAZED CHICKEN  
truffle pomme Anna with mushroom sauce **GF**

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

WINTER LEAF SALAD  
with pecan dressing **VE**

FRENCH FRIES

CHILLED RICE PUDDING  
spiced pineapple, lime leaf sorbet with caramel puffed grains **VE**

SALTED MILK ICE CREAM **V**

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





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

HOUSE FOCACCIA  
caramelised onion with black truffle hummus **VE**

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

CURED SEA TROUT  
fennel, pink peppercorn, buttermilk dressing with rye crisp

CHICKEN LIVER PARFAIT  
poached pear, crispy chicken skin with toasted brioche

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

PAN-SEARED TURBOT  
salsify, dill and caper velouté with caviar **GF**

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

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

ROASTED POTATOES  
with Calabrian chilli hollandaise

CHARRED BROCCOLI  
ranch sauce with toasted almonds

BITTER CHOCOLATE CRÉMEUX  
hazelnut praline with salted milk ice cream **V**

CHESTNUT AND VANILLA CHEESECAKE  
with mulled wine poached plums **V**



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

HOUSE FOCACCIA  
caramelised onion with black truffle hummus **VE**

BURRATA  
figs, prosciutto crudo, hot honey glaze with walnuts (can be **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, quail egg, fermented cherry with juniper crisp **DF**

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

PAN-SEARED TURBOT  
salsify, dill and caper velouté with caviar **GF**

BRAISED OX CHEEK  
swede purée with port jus **GF**

SALT-BAKED BEETROOTS  
orange zest, mint with date yoghurt **VE GF**

ROASTED POTATOES  
with Calabrian chilli hollandaise

SAUTÉED BRUSSELS SPROUTS  
lardons with chestnut

SPICED APPLE MILLEFEUILLE  
Calvados caramel with brown butter ice cream **V**

CHESTNUT AND VANILLA CHEESECAKE  
with mulled wine poached plums **V**





## 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 AND WHIPPED FETA CROSTINI **V**

SMOKED AUBERGINE AND BLACK TRUFFLE HUMMUS CONES **VE DF**

TUNA CRUDO AND BLOOD ORANGE ON SESAME CRACKER **GF DF**

SEA TROUT COCKTAIL BOATS **GF**

VENISON TARTARE AND RED PEPPER ON CROSTINI **DF**

CHICKEN LIVER PARFAIT AND POACHED PEAR ON BRIOCHE

### HOT

COMTÉ AND CONFIT LEEK TARTLET **V GF**

WILD MUSHROOM AND TRUFFLE ARANCINI **VE**

MINI CRAB TARTLET WITH CHIVE EMULSION **GF DF**

COD BRANDADE CROQUETTE WITH SAFFRON AIOLI

GLAZED PORK BELLY AND COMPRESSED APPLE CUBE **GF DF**

BRAISED OX CHEEK BONBON WITH MUSTARD MAYO

### SWEET

DARK CHOCOLATE, PISTACHIO AND GRIOTTINE CHERRY TARTLET **V GF**

VANILLA CHEESECAKE WITH MULLED WINE SYRUP IN SHOT GLASS **V**

MINI MONT BLANC CUP WITH CHESTNUT CREAM AND COCOA NIB MERINGUE **V GF**

MINI CARAMEL APPLE TARTS WITH CHANTILLY CREAM **V**





## 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 +£29
- 6 per person +£34

## 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

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 Occitanie, France	£52	
Paco & Lola Albariño Rías Baixas, Spain	£58	

### ROSE

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

### RED

Vinuva Organic Nero d'Avola DOC Sicilia, Italy	£36	£10
Circa Shiraz New South Wales, 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	

### BEER

Meantime Pale Ale	£6
Meantime Lager	£6
Lucky Saint Lager Alcohol 0.5%	£6



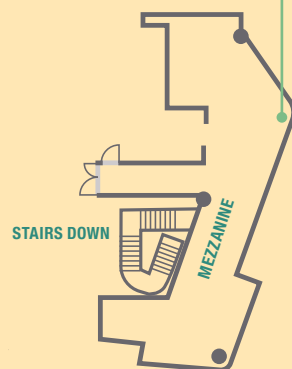


# PARTY SPACES



**MEZZANINE**  
**114.3m<sup>2</sup>**

BANQUETING 40 ̳  
STANDING 40 ̳



**ART YARD PDR**  
**48.94m<sup>2</sup>**

BANQUETING 32 ̳



**WHITE BOX**  
**169m<sup>2</sup>**

BANQUETING 110 ̳  
STANDING 220 ̳



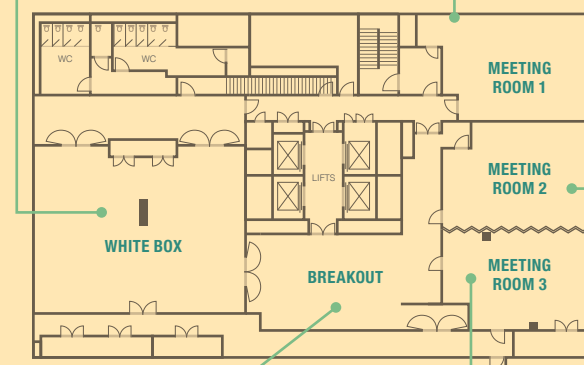
**MEETING ROOM 1**  
**79m<sup>2</sup>**

BANQUETING 24 ̳  
STANDING N/A ̳



**MEETING ROOM 2**  
**80m<sup>2</sup>**

BANQUETING 40 ̳  
STANDING 70 ̳



**BREAK OUT**  
**52m<sup>2</sup>**

BANQUETING N/A ̳  
STANDING 100 ̳



**MEETING ROOM 3**  
**66m<sup>2</sup>**

BANQUETING 40 ̳  
STANDING 70 ̳



**MEETING ROOM 2 & 3 COMBINED**  
**146m<sup>2</sup>**

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](mailto:groups.events@banksidehotel.com) or call + 44 (0)203 943 2220

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