

PSST...

**CHRISTIMAS
PARTIES 2020**


ALTITUDE
LONDON

WELCOME

WOW!

We've been creating outstanding Christmas parties and events for many years. So this season, make it a special one and hold it at Altitude London.

With our three incredible venues, Altitude 360, Skyloft and Reels, your guests are guaranteed to be left mesmerised by our incredible views and outstanding service. We have a number of menu packages and extra touches to choose from to make your event a truly memorable one.

To book call **0845 500 2929**
or email **events@altitudeLondon.com**



**CHOOSE
YOUR
LOCATION...**



VENUE: ALTITUDE 360 *White Christmas London Party*

The excitement begins as you ride up 29 floors to reach your evening's destination – the gleaming white wonderland of Altitude 360.

Think dazzling all-white floors and walls plus sleek, contemporary furnishings. Our very special London party venue guarantees a magical night! You'll be welcomed with a cold glass of fizz and spectacular panoramic views of the glittering city skyline. Raise your glasses with the London Eye and stately Westminster as an impressive background.

Next up, you'll be treated to mouth-watering cuisine by Private Food Design. Choose a divine three-course feast for elegant, sit-down affairs.

Or, create a Christmas party buzz with live food stations serving global delights – go for on-trend bowl food (five options) or sizzling street food (five options). Of course, there'll be a delicious dessert served too. And did we mention the generous all-inclusive bar?

If the laughter is still in full flow after dinner, simply refresh everyone's glasses and linger at your table. However, the music may be calling. Our top London SKYBAR DJ plays all night with a sensational light show. After adventures? Kit yourself out with props at the Photo Booth and have some hilarious snaps taken. At the night's close, a tasty survivor's breakfast is served.

Merry Christmas!

LOCATIONS



VENUE: SKYLOFT *Ye Olde London Christmas Party*

Let the Christmas magic unfold with a traditional gathering that Charles Dickens would be proud of. Travel high above the streets of old London town (28 storeys to be precise) and step into the crackling warmth of our brick-walled den. Cosy nooks with plush seating and rustic wooden floors beckon you into this charming London party venue. As you sip on the welcome-glass of chilled prosecco – wander over to the vast windows. Gaze out at the flowing Thames, Westminster and the London Eye and soak up the capital's distinguished history, all laid before you.

When the dinner bell rings, ladies – pick up your skirts, and gentlemen – straighten your

cravats! It's time to saunter to the elegantly dressed tables. Please be seated to feast on three sumptuous courses, expertly created by Private Food Designs.

Alternatively, there's the mouth-watering option of live food stations for an unforgettable Christmas party. Pick spicy street food delights (five dishes) or finger-lickin' bowl food (five dishes). Old-fashioned hospitality abounds with a free-flowing, all-inclusive bar.

Now, let us dance! Our talented SKYBAR DJ spins the finest tunes for merrymaking so a good time shall be had by all. For souvenirs, gather your friends for Photo Booth snaps. 'Tis the season to be jolly!

LOCATIONS



VENUE: REELS *London Christmas Parties*

A cold flute of fizz starts the Christmas party here! Claim your glass when you step inside this sleek bar space located right next to the Thames.

Surrounded by sparkling seasonal décor, you and your companions are in for a night of good cheer. Now that the bubbles have whetted your appetite, it's time to feast. Help yourself to three varieties of tasty bowl food, whipped up by the top chefs at Private Food Design. The two-hour all-inclusive bar means the drinks flow as freely as the laughter. So enjoy yourselves with wine, beer and soft drinks – cheers!

After you've dined, the dancefloor beckons. No one can resist our SKYBAR DJ's skills! Pull your friends to their feet and throw those shapes under a spectacular light show. This is indeed a night to remember, so don't forget a session in the photo booth. Dress up in the props provided and get yourself a seasonal souvenir.

As the evening ends, you'll be rewarded with a savoury survivor's breakfast. It's all part of the fun at this top London party venue – where better to celebrate the season?



**CHOOSE THE
PERFECT PARTY
PACKAGE**

PACKAGES



Seated Fine Dining Christmas

£140 + VAT PER PERSON

- Exclusive venue access from 18:30-00:00
- Prosecco reception
- Canapés Reception
- Exceptional three course fine dining
- Open Bar all night
- Top London SKYBAR DJ with requests
- State-of-the-art light show, dance floor
- Photo booth experience
- Retro Sweet Treats
- Survivors Breakfast
- Use of your table(s) for the duration
- Fabulous table settings and crackers
- Full event management and venue manager
- Event security and medic
- Fully staffed cloakroom



Bowl/ Street Food Christmas

£110 + VAT PER PERSON

- Exclusive venue access from 18.30-00.00
- Prosecco reception
- Canapés Reception
- Bowl food or Street food
- Open Bar all night
- Top London SKYBAR DJ with requests
- State-of-the-art light show, dance floor
- Photo booth experience
- Retro Sweet Treats
- Survivors Breakfast
- Full event management and venue manager
- Event security and medic
- Fully staffed cloakroom



Standing Bowl/ Street Food lite

£85 + VAT PER PERSON

- Exclusive Venue access from 18.30-00.00
- Prosecco Reception
- Bowl Food
- 2 hours beer, wine and soft drinks
- Top London SKYBAR DJ with requests
- State-of-the-art light show, dance floor
- Photo booth experience
- Retro Sweet Treats
- Full event management and venue manager
- Event security
- Fully staffed cloakroom



Standing Canapés lite (LEVEL 1 ONLY)

£50 + VAT PER PERSON

- Exclusive Venue access from 18.30-23.00
- Canapés
- 3 x drinks tokens per person
- Top London SKYBAR DJ with requests
- State-of-the-art light show, dance floor
- Full event management and venue manager
- Event security
- Fully staffed cloakroom



PICK YOUR DINING OPTION

DINING

FINE DINING

Starters

SERVED HOT

PAN SEARED SCALLOPS

served with chestnut velouté, apple and diced pancetta (M) (D) (SD)

JERUSALEM ARTICHOKE SOUP

served with crispy shallots, toasted ficelle and chestnut butter (V) (D) (G)

GIN AND BEETROOT CURED SALMON

served with cress, salad, apple gel, beetroot salsa, caviar and sourdough croutons (F) (SD) (G)

SERVED COLD

CHICKEN LIVER PARFAIT

served with a pear compote and crispy sourdough (D) (G)

POTATO GNOCCHI WITH A PUMPKIN AND SAGE PESTO

Served with wilted spinach and vegan parmesan shavings (VG) (G) (N)

Main courses

ALL SERVED HOT

TURKEY BALLOTINE WITH MAPLE CURED BACON

served with seasonal vegetables, cranberry gel and a pan gravy (CE) (G)

HONEY GLAZED DUCK BREAST

served with savoy cabbage, celeriac puree and a port reduction (SD) (D)

ROASTED SCOTTISH SALMON FILLET

served with dauphinoise potatoes, baby leeks, dill and crème fraiche (F) (D)

FESTIVE NUT ROAST

served with mashed sweet potato, cranberries and vegan gravy (VG) (N) (CE)

CHARGRILLED CAULIFLOWER STEAK

served with cannellini bean puree, salsa verde and crispy shallot rings (VG)

Desserts

SERVED HOT

MULLED WINE SPICED PEAR

served with a cinnamon crumble and a vegan vanilla custard (VG) (SD)

CHOCOLATE PUDDING

served with a toffee crumble and a vegan vanilla custard (VG) (GF)

SERVED COLD

VANILLA AND GINGERBREAD CHEESECAKE

served with chocolate soil, stemmed ginger ice-cream and a honeycomb crumb (V) (D) (E) (G)

SEASONAL CHEESEBOARD

a selection of three cheeses, sourdough crackers, quince and grapes (D) (G)
£5.00 + VAT supplement per person

KEY TO ALLERGENS:

(CE) Celery / (G) Cereals containing gluten / (C) Crustaceans / (E) Eggs / (F) Fish / (L) Lupin / (D) Milk (Dairy) / (M) Molluscs / (MU) Mustard / (N) Nuts / (P) Peanuts / (S) Soya / (SS) Sesame Seeds / (SD) Sulphur Dioxide (sometimes know as sulphites) / (V) Vegetarian / (VG) Vegan. If you suffer from an allergy or intolerance, please notify a member of staff who would be pleased to help. Menus are seasonal and subject to change. Please check your quote for how many selections are included in your package. We highly recommend choosing a Meat, Fish and Vegan option from the selection.





PICK YOUR DINING OPTION

DINING

CANAPÉS

Meat

CRANBERRY AND GINGER PORK CHIPOTLE

Served on a skewer (G)

CHICKEN PARFAIT & CARAMELISED RED ONION CHUTNEY

Served on a garlic and thyme crostini
(D) (G) (SD)

RARE ROAST FILLET OF BEEF

Served in a Yorkshire pudding with creamed
mash and balsamic caramelised onions
(E) (D) (G) (SD)

ROAST TURKEY

Served in a Yorkshire pudding with spring
onion mash and cranberry sauce (D) (E) (G)

Fish

PRAWN TEMPURA

Served with red chilli and
A lemon aioli dip (C) (E) (G)

CRAB AND GRUYERE TARTLET

Served with a coriander cress
(C) (D) (G) (E)

BEETROOT AND GIN CURED SALMON

Served with pickled cucumber, apple relish
and a beetroot caviar (F) (SD)

Vegetarian/Vegan

CARAMELISED ONION AND FETA CHEESE FILO TARTLET

Served with micro cress (G) (D) (SD)

GOAT'S CHEESE LOLLIPOP

Served with a pickled beetroot glaze and
topped with popping candy (D) (N) (SD)

PORTOBELLO MUSHROOM AND BUTTERNUT SQUASH TACO

Served with a pumpkin puree

CHICKPEA FALAFEL

Served with a sweet chilli
dipping sauce (G)

Sweets

CHOCOLATE MOUSSE

Served in a dark chocolate cup
with fresh redcurrants (D) (E)

SALTED CARAMEL POT DE CRÈME

Served in a chocolate tartlet with shortbread
crumbs and crystallised ginger (D) (E) (G) (SD)

VEGETARIAN MINI VANILLA AND GINGER CHEESECAKE

Served with a honeycomb crumb
(D) (E) (G) (SD)

MINI CHOCOLATE AND CLEMENTINE TRIFLE

Served layered with coconut (G)

VEGAN MINI ALMOND CAKE

Topped with poached rhubarb
and a rhubarb jelly (G) (N)

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PICK YOUR DINING OPTION

DINING

BOWL FOOD

Meat

SLICED ROAST BEEF

Served with thyme roast potatoes, honey glazed chantilly carrots and a shallot and port reduction sauce (SD)

SLOW ROASTED TURKEY

Served with roast potatoes, sage and onion stuffing, brussels sprouts and cranberry sauce (G)

LEMON AND SAGE CORN FED CHICKEN BREAST

Served with parsnip mash, seasonal greens and a chicken jus (CE)

SMOKED DUCK SALAD

Served with baby new potatoes, spring onions and a plum dressing (S). Potatoes can be exchanged for seasonal greens

Fish

CLASSIC FISH AND CHIPS

Served with mushy peas, tartare sauce and a slice of lemon (F) (D) (G) (E)

ORANGE AND CINNAMON GLAZED SALMON

Served with flaked jasmine rice and seasonal charred vegetables (F)

SAFFRON SEABASS TAGINE

Served with baby new potatoes, roasted peppers, swiss chard and preserved lemons in a tomato sauce over a bed of couscous (CE) (F) (G)

SALMON NIÇOISE

Served with green beans, olives, tomatoes and egg (F) (E)

Vegetarian/Vegan

STILTON, APPLE & WATERCRESS SALAD

Served with honey glazed walnuts (D) (N) (E)

FESTIVE NUT ROAST

Served with mashed sweet potato, cranberries and vegan gravy (N) (CE)

VEGAN FISH AND CHIPS

Served with mushy peas, vegan tartare sauce and a slice of lemon (G)

POTATO GNOCCHI WITH A PUMPKIN AND SAGE PESTO

Served with wilted spinach and vegan parmesan shavings (G) (N)

Sweets

MINI MINCE PIES

Served warm with a Baileys cream (G) (D) (E) (SD)

WARM DOUBLE CHOCOLATE CAKE

Served with crushed clementine and vanilla custard (D)

VANILLA AND CLEMENTINE CHEESECAKE

Served with crystallised ginger and spiced biscuit base (G) (D) (E)

APPLE & CARAMEL CRUMBLE

Served warm with a pecan and cinnamon crumb and vanilla custard (G) (D) (N) (E)

VEGAN

MULLED WINE POACHED PEARS

Served warm with a vegan custard (SD)

APPLE AND CARAMEL CRUMBLE

Served warm with a pecan and cinnamon crumb and vegan vanilla custard (G) (N)

KEY TO ALLERGENS:

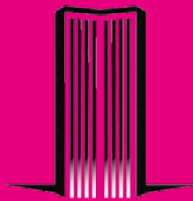
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