

Christmas at DIRTY MARTINI

2024

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From intimate gatherings to grand celebrations, our versatile venues cater to all your festive needs, accommodating from 10 to 400 guests. Each location offers a unique, stylish setting to make your event truly special.

LONDON

Bishopsgate Monument St Paul's Covent Garden

REGIONAL

1. Birmingham

05

01

04

02

03

- 2. Bristol
- 3. Cardiff
- 4. Manchester
- 5. Leeds

MAKE YOUR CHRISTMAS SPARKLE

PRIVATE HIRE

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Experience the ultimate exclusivity with our private hire options, tailored to make your Christmas event truly special. Whether it's an intimate gathering or a grand celebration, our versatile spaces and stunning interiors provide the perfect setting.



COCKTAIL MASTERCLASSES

Unleash your inner mixologist with our engaging Cocktail Masterclasses, perfect for adding a unique twist to your Christmas festivities. Learn the art of crafting our signature drinks from our expert bartenders and impress your guests.

02

FROM £30

HAPPY HOUR

Enjoy our festive Happy Hour, where you can indulge in our renowned cocktails at unbeatable prices. It's the ideal way to kickstart your evening with friends and colleagues in a lively, stylish atmosphere.

04

MARTINI BRUNCH

Delight in our Christmas Martini Brunch, a festive feast paired with our exquisite martinis and bubbles. It's the perfect way to celebrate the season with friends, enjoying great food and drinks in the chicest of settings. FROM

£30

OUR VENUES

From intimate gatherings to grand celebrations, our versatile venues cater to all your festive needs, accommodating from 10 to 750 guests. Each location offers a unique, stylish setting to make your event truly special.



NUMEN

ST PAULS

Standing 330 / Seated 120



MANCHESTER Standing 400 / Seated 180





DRINKS PACKAGES

Elevate your private event with our exclusive bottomless drinks packages, ensuring your guests enjoy unlimited festive cheer. Choose from a range of premium cocktails, beers, wines, and spirits to suit every taste.

← Bottomless Packages -STANDARD UNLIMITED*

Minimum of 2 hours, maximum of 4 hours House bottle of Beer House 125ml of wine Sparkling

PREMIUM UNLIMITED*

Minimum of 2 hours, maximum of 4 hours House bottle of Beer House 125ml of wine Sparkling Single House Spirit & Mixer House Cocktail



E22 PER PERSON, PER HOUR

DRINKS RECEPTIONS

PROSECCO RECEPTION	7.50
COCKTAIL RECEPTION	9.00

DRINKS VOUCHERS

STANDARD6.00	
HOUSE BEER OR HOUSE WINE*	

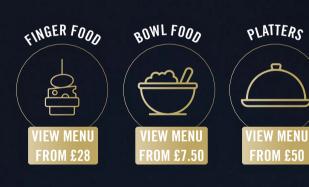
PREMIUM 8.50
HOUSE BEER OR HOUSE WINE*,
SINGLE HOUSE SPIRIT & MIXER,
HOUSE COCKTAIL

*House bottle of beer or 125ml of house wine

Non-alcoholic beer, prosecco and mocktails all included as non-alcoholic alternative options



Delight in our festive menu, featuring a mouthwatering selection of canapés and sharing platters designed to complement our exquisite cocktails. From gourmet bites to indulgent sweet treats, our culinary offerings are sure to impress.





ENTERTAINMENT

Set the scene with our vibrant entertainment options, including DJs, live musicians, cabaret acts and more, ensuring your Christmas party is one to remember this year. Let us provide the perfect soundtrack to your festive celebrations.



DAYTIME Party Package

This Christmas, elevate your celebrations by hiring one of our stunning venues for an unforgettable daytime party experience! Immerse yourself

in our brand-new daytime party package, featuring live saxophonists, resident DJs spinning the best party anthems and Christmas classics, bottomless drinks, and delectable festive platters. Christmas lunch has never looked this good!

FROM

£39

Extras

Drag Host (2 hrs)	.£450
Male/Female Host (2hrs)	.£450
Live Singer	.£450
3 Piece Band (2x 45 min sets)£	1,200
4 Piece Band (2x 45 min sets)£	1,600
Sax player (2x 45 min sets)	.£450
Bad Santa (2 hours)	.£450
Samba Dancers (3 x 15 min sets)	.£650
Stilt walkers x2	.£650
Face Painter (2 hours)	.£150
Magician (2 hours)	.£450
Disco Ball Head Dancers (3 x 15 min sets)	.£650
Bongo Player (3 x 15 min sets)	.£450
Contortionist (3 x 15 min sets)	.£450



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GET IN TOUCH

Ready to dazzle your guests this Christmas? Contact our expert party planners for a tailored proposal or why not enquire about our next Christmas showcase!

For bookings and enquiries, email **dirtymartini@nightcapplc.com** or call **0207 632 2080**. Visit dirtymartini.uk.com for more details.

Festive finesse is just around the corner...

GIFT VOUCHERS

Give the gift of an unforgettable experience this Christmas with Dirty Martini gift vouchers. Perfect for cocktail enthusiasts and bottomless brunchers, our vouchers can be used for drink packages, Martini Brunch, Cocktail masterclasses, and more, offering a stylish and festive treat.





FINGER FOOD MIXED

Pulled Smoked Beef & Cheese Slider Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce £28

Blue Cheese & Mushroom Arancini Truffle Aioli VE NGC

Skewered Pigs In Blankets Honey and Grain Mustard Glaze

Turkey & Pancetta Slider with Sage and Onion Stuffing, Cranberry Chutney

Smoked Salmon Chive and Lemon Cream Cheese Bruschetta

Roast Pork & Apple Croquettes Wholegrain Mustard and Burnt Apple

 $\begin{array}{c} \textbf{Crisp Camembert} \\ \text{with Smoked Beetroot Chutney V} \end{array}$

Battered Cod Goujons with Tartare Sauce

Japanese Tempura Prawn Ginger Lime and Sweet Chilli Sauce

NGER FOOD VEGAN/VEGETARIA

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce VE £28

Blue Cheese & Mushroom Arancini Truffle Aioli VE NGC

Grilled Vegan Lamb Skewer Agave & Wholegrain Mustard Slaw VE NG

Grilled Tofu Ginger Lime and Sweet Chilli Sauce, Jasmine Rice VE NGC

> Vegan 'Nduja Bruschetta with Stracciatella

Mac and Cheese Bites Pesto Dip V

 $\begin{array}{c} \textbf{Crispy Camembert} \\ \text{with Smoked Beetroot Chutney V} \end{array}$

Goat's Cheese Tartlet Caramelised Onion V

Char-Grilled Corn Ribs Cranberry BBQ Sauce, Vegan Feta, Chilli, Coriander VE NGC

FINGER FOOD NON-GLUTEN

Blue Cheese and Mushroom Arancini Truffle Aioli VE NGC

Skewered Pigs In Blankets Honey and Grain Mustard Glaze NGC

> Turkey & Pancetta Slider with Sage and Onion Stuffing, Cranberry Chutney NGC

Smoked Salmon Chive and Lemon Cream Cheese Bruschetta NGC

Grilled Vegan Lamb Skewer Agave & Wholegrain Mustard Slaw VE NGC

Grilled Tofu Ginger Lime and Sweet Chilli Sauce, Jasmine Rice VE NGC

Char-Grilled Corn Ribs Cranberry BBQ Sauce, Vegan Feta, Chilli, Coriander VE NGC

> Vegan 'Nduja Bruschetta with Stracciatella VE NGC

Chia Seed Nuggets Smoked Beetroot Chutney VE NGC

> Goats Cheese Bruschetta, Caramelised Onion NGC

V Vegetarian VE Vegan NGC Non-Gluten Containing

Due to the nature of our business we cannot quarantee that food prepared on these premises is free from allergic ingredients.



£7.50 PER PERSON

MAX 4 OPTIONS, MINIMUM OF 10 PER CHOICE

Turkey, Pancetta

with Sage and Onion Stuffing, Yorkshire Pudding, Roasted Potatoes, Cranberry Chutney

Grilled Kofta Skewers Steamed Rice, Red Onion, Carrot and Cabbage Salad VE, NGC

Japanese Tempura Prawn

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice VE Option Available

Crispy Fried Halloumi

on Cracked Wheat Salad with Tzatziki V

Japanese BBQ Chicken

with a Mint, Lychee and Coriander Salad NGC

Pulled Beef and Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce, Fries

Buttermilk Chicken Slider

Jerk BBQ Sauce, Grilled Pineapple Slaw, Fries

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce, Fries VE

V Vegetarian VE Vegan NGC Non-Gluten Containing Due to the nature of our business we cannot quarantee that food prepared on these premises is free from allergic ingredients.



MIXED PLATTER

£50 PER PLATTER

Pulled Beef and Cheese Slider Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce

> **Skewered Pigs In Blankets** Honey and Grain Mustard Glaze

Turkey & Pancetta Slider with Sage and Onion Stuffing, Cranberry Chutney

> Crisp Camembert with Smoked Beetroot Chutney V

Blue Cheese And Mushroom Arancini Truffle Aioli VE NGC **VEGAN PLATTER**

£50 PER PLATTER

Vegan Beef & Smoked Cheese Slider Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce VE

Blue Cheese And Mushroom Arancini Truffle Aioli VE NGC

Hoisin Shredded Vegan Duck Wonton Cup Cucumber and Spring Onion Salad VE

Grilled Vegan Lamb Skewer Agave & Wholegrain Mustard Slaw VE NGC

Crisy Vegetable Gyoza Ginger Lime and Sweet Chilli Sauce, Jasmine Rice VE