

Sparkly Season at



**Dirty
martini**

COCKTAIL BARS

MARTINIS

AND

Mistletoe

CHRISTMAS BROCHURE 2023



Bishopsgate: 330

Dirty martini

COCKTAIL BARS

VENUE'S AND CAPACITIES



Covent Garden: 150



Hanover Square: 250



Monument: 350



St Paul's: 400



Cardiff: 700



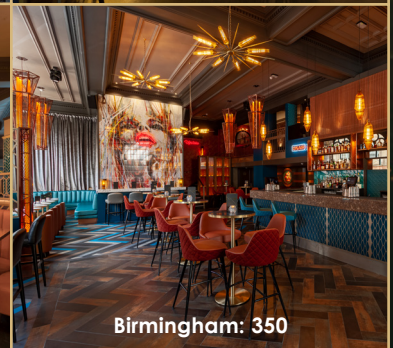
Bristol: 250



Manchester: 400



Leeds: 330



Birmingham: 350



DRINKS PACKAGES



All inclusive Drinks for 4 hours

CLASSIC

Bottle of beer
Glass of house wine
Single house spirit
and mixer
Soft drinks

£70pp

PREMIUM

Bottle of beer
Glass of house wine
Single house spirit
and mixer
Menu cocktails
Glass of Prosecco
Soft drinks

£85pp

SOPHISTICATED

Bottle of beer
Glass of house wine
Single house spirit
and mixer
Menu cocktails
Glass of Champagne
Soft drinks

£130pp

DRINKS VOUCHERS

1 Voucher

A single house spirit and mixer,
175ml glass of wine, bottle of beer,
house shot, soft drink.

2 Vouchers

Double house spirit and mixer,
Any Menu Cocktail.

£6.50

PROSECCO RECEPTION

A glass of Prosecco for all
guests on arrival.

Champagne option available
on request

£6.50

FESTIVE CANAPES



CANAPE MENU OPTION ONE

CANAPE MENU OPTION TWO

Classic

8 items for £28

pre-order minimum of 20 people

Beef & smoked cheddar slider, burger sauce, lettuce, gherkins
Truffle Mushroom Arancini with rocket and tomato pesto (V)
Pig's in blankets, honey and grain mustard glaze
Turkey Slider, sage and onion stuffing, cranberry and caramelised onion relish
Smoked Salmon, chive and lemon cream cheese
Gouda and bacon doughnuts, apple slaw
Crisp Camembert with fig and honey chutney (V)
Goats curd filled choux pastry with black olive tapenade (V)

Vegetarian

8 items for £28

pre-order minimum of 20 people

Vegan beef & smoked cheddar slider, burger sauce, lettuce, gherkins (VE)
Truffled mushroom arancini with rocket and tomato pesto (VE, NG)
Grilled kofta skewers, shawarma and coconut yogurt dip (VE)
Rosemary Polenta bites, olive, sun dried tomato and basil (V, NG)
Sweet potato falafel, apricot hummus (VE, NG)
Mac and cheese bites (V)
Crisp Camembert with fig and honey chutney (V)
Goats curd filled choux pastry with black olive tapenade (V)

Classic

12 items for £36

pre-order minimum of 20 people

Beef & smoked cheddar slider, burger sauce, lettuce, gherkins
Truffle Mushroom Arancini with rocket and tomato pesto (V)
Pig's in blankets, honey and grain mustard glaze
Turkey Slider, sage and onion stuffing, cranberry and caramelised onion relish
Smoked Salmon, chive and lemon cream cheese bruschetta
Gouda and bacon doughnuts, apple slaw
Crisp Camembert with fig and honey chutney (V)
Goats curd filled choux pastry with black olive tapenade (V)
Grilled Chicken Skewer with shawarma and coconut yogurt dip (NG)
Battered cod and tartare sauce slider
Japanese tempura prawn, ginger lime and sweet chilli sauce
Roasted potato hassleback with rosemary and garlic pesto and cheese (VE NG)

Vegetarian

12 items for £36

pre-order minimum of 20 people

Vegan beef & smoked cheddar slider, burger sauce, lettuce, gherkins (VE)
Truffle Mushroom Arancini with rocket and tomato pesto (VE, NG)
Grilled kofta skewers, shawarma and coconut yogurt dip (VE)
Rosemary Polenta bites, olive, sun dried tomato and basil (VE, NG)
Sweet potato falafel, apricot hummus (VE, NG)
Mac and cheese bites (V)
Crisp Camembert with fig and honey chutney (V)
Goats curd filled choux pastry with black olive tapenade (V)
Corn and mozzarella cakes, smoked aubergine baba ghanoush (V)
Roasted potato hassleback with rosemary and garlic pesto and cheese (VE NG)
Individual flatbread with hummus, pomegranate, semi dried cranberry, pumpkin seed dukkha (VE)
Vegan lamb slider with apricot harissa (VE)



FESTIVE FOOD

BOWL FOOD

£6 each

Min 20 bowls per option (maximum 4 options)

Slow cooked pulled turkey, sage and onion stuffing, roasted Hasselback potatoes, Yorkshire pudding, gravy & toasted sage

Sausage & mash with caramelised onion gravy, onion rings

Truffled wild mushroom risotto, rocket & tomato pesto, parmesan shavings (V)

Grilled kofta skewers, shawarma and coconut yogurt dip, red onion, carrot and cabbage salad (VE, NG)

Japanese tempura prawn, ginger lime and sweet chilli sauce, jasmine rice

Crispy Fried Halloumi on cracked wheat salad with tzatziki (V)

Japanese BBQ Chicken with a mint, lychee and coriander salad

Winter salad – radicchio, Lollo rosso, toasted walnuts, blue cheese & bacon, in a maple vinegarette.

Slow cooked pulled chilli with jasmine rice, soured cream



SLIDERS AND SUBS

£4 each, £6 with fries

minimum 20 sliders per option (maximum 4 options)

Turkey Slider, sage and onion stuffing, cranberry and caramelised onion relish
Beef & smoked cheddar slider, burger sauce, lettuce, gherkins

Battered cod slider with tartare sauce

Vegan beef & smoked cheddar slider, burger sauce, lettuce, gherkins (VE)

Mini pigs in blankets sub with caramelised red onion & mustard

Vegan lamb slider with apricot harissa (VE)

DESSERT

£3 each

Dark chocolate brownie with dark chocolate sauce (V)

Passion fruit & mango curd tart, with Greek yogurt (V)

Sticky toffee slice, salted caramel, espresso cream (VE, NG)

Lemon curd tart, blackberry compote (V)

Mince pies, rum whipped butter (VE, NG available on request)

Christmas MARTINI BRUNCH

under the mistletoe

Monday to Friday £35, Saturday & Sunday £45

Slots available on certain days. Not available for private hire.



BOTTOMLESS DRINKS

Christmas Martini

Absolut vodka, William Fox Mulled syrup, cranberry, orange bitters, citrus, egg white

Apricot & Raspberry Martini

Beefeater Peach & Raspberry gin, Velvet Falernum,

Nectarine, apricot jam, citrus, egg white

Mango & Chilli Martini

Absolut Mango vodka, Briottet liqueur de mangue, mango, chilli, citrus

Passion Fruit & Vanilla Martini

Absolut Vanilla vodka, Passoa, passion fruit, citrus, Ms Bette's Bitters

Espresso Martini

Absolut vodka, Kahlua coffee liqueur, Techienne butterscotch schnapps, espresso

Beefeater Blood Orange Gin & Tonic

Served with dehydrated orange slices & fresh rosemary

Beefeater Pink Gin & Tonic

Served with dehydrated pink grapefruit slices & fresh mint

Bubbles

Pravha



FOOD BIRDCAGES CLASSIC BRUNCH

Mini pigs in blankets sub - with caramelised red onion & mustard

Turkey slider - sage and onion stuffing, cranberry and caramelised onion relish

Gouda and bacon doughnuts, apple slaw

Individual flatbread with hummus, semi dried cranberry,
pomegranate, pumpkin seed dukkha (VE)

Roasted potato Hasselback with rosemary and garlic pesto and cheese (VE NG)

Truffle Mushroom Arancini with rocket and tomato pesto (V)

VEGAN BRUNCH (VG)

Vegan beef & smoked cheddar slider, burger sauce, lettuce, gherkins (VE)

Vegan lamb slider with apricot harissa (VE)

Individual flatbread with hummus, semi dried cranberry,
pomegranate, pumpkin seed dukkha (VE)

Truffled mushroom arancini with rocket and tomato pesto (VE, NG)

Roasted potato Hasselback with rosemary and garlic pesto and cheese (VE NG)

Rosemary Polenta bites, olive, sun dried tomato and basil (VE, NG)



A LITTLE EXTRA



LOOKING FOR SOMETHING TO MAKE THIS YEAR'S PARTY THE BEST ONE YET? WE HAVE SOME OPTIONAL EXTRAS AVAILABLE TO ADD A BIT OF SPARKLE.

MARTINI WINGS SHARER

Buy one of our amazing Martini Wings Tree Sharers. Pick 8 Martinis (8 of one flavour or 4 of two different flavours) to be served in our light up neon wings tree.

Available for **£65 to pre-order** or **£70 in venue**

COCKTAIL MASTERCLASS

We're delighted to offer Cocktail Making classes in our bars, for the perfect festive celebration! Let our expert bartenders teach you how to shake up some of our famous martinis.

Contact our sales team for more information.

PHOTO BOOTH

With a range of props available and unlimited bespoke prints to take away, photo booths are a great way to remember the night the morning after.

DJ

Set the backing track for your night with one of our amazing DJs, available to suit any genre or theme, our DJs will keep the tunes flowing and your guests on the dancefloor all night long.

MAGICIAN

The magician will mingle and entertain your guests. With close-up tricks that will leave you amazed and trying to figure out how they were done. Perfect for adding a little bit of extra magic to your Christmas party.

DRAG HOSTS

Famed for being one of the leading providers for drag entertainment in the UK, we have queens to suit every occasion. Whether you're looking for a larger-than-life host to keep the laughs coming or a vocal extraordinaire, with an unrivalled roster of drag talent, we've got you covered.

Dirty martini

COCKTAIL BARS

Speak with our wonderful team
and enquire today.



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