

Merry Christmas... it's party time!

Celebrate Christmas this year at The Saint.

Looking for a unique venue for your Christmas Party?

We have everything you need to make your Christmas party unforgettable.

Contents Page:

- 1 - Your Christmas Party
- 2 - Large Functions and Private Hire
- 3 - Breakfast
- 4 - Christmas Menu
- 5 - Canapés
- 6 - Platters
- 7 - Wine
- 8 - Premium Wines
- 9 - Drinks Options
- 10 - Checklist
- 11 - Contact us



Your Christmas Party

We've got Christmas cracked!

Let us do all the hard work for you.

The Saint can offer you:

- Lunch or dinner menus with fantastic wine and drink selections
- Canapé and Buffet Menus
- Wine or Champagne Tastings
- Cocktail Master Classes
- Awards Evenings
- Corporate Events/Launches

Take the stress out of planning and pre-order in advance...

- Festive packages including wine or drinks on arrival
- Drinks vouchers
- Wine and Premium Wines by the glass or bottle

Book your function on a Monday, Tuesday or Wednesday in December before Friday, 14th October 2011 and receive a complimentary glass of Prosecco for each of your guests.

Large Functions and Private Hire

Looking for a space for your large party?

Have the whole bar to yourself at lunch time, evenings or at the weekend.

Our opening times are listed on the back page. Don't be put off if you want your party to carry on to a later time, we can always apply for a later license.

Capacities:

Main Bar
220 standing
100 seated

Areas available for smaller parties, ideal for corporate functions and meetings.

All food menus are available for large functions, however we will gladly create a bespoke package to satisfy your requirements.

AV system that allows for bands, DJ's, awards events, after dinner speeches, conferences and the like.

Additional AV equipment can be quoted for.

We can quote separately for entertainers, DJ's, bands, ice luges etc and anything else you may have in mind.



Breakfast

£10.95 per person

Minimum of 10 people

All served with fruit juice, tea and coffee

Traditional breakfast

A buffet of Cumberland sausages, Danish bacon, scrambled eggs, roasted tomatoes, mushrooms, black pudding and toast (vegetarian sausages available)

or

Smoked fish

A buffet of smoked salmon, kippers, smoked mackerel and scrambled eggs with toast

add on

Champagne breakfast

£15.50 per person

includes a glass of delicious Joseph Perrier Champagne

Other drinks are available at the bar.

Christmas Menu

2 courses £25.95 per person

3 courses £29.95 per person

Starters

Pumpkin and cinnamon soup (v)

Home cured salmon

with horseradish cream and granary bread

Pork and chicken liver coarse pâté

with spiced chutney and toast

Roast beef and roasted beetroot

on a bed of rocket and cherry tomato salad topped with parmesan and horseradish dressing

Mains

All served with a family serving of roasted potatoes, buttered carrots and green beans, Brussels sprouts and chestnuts

Salmon fillet

with tomato, mascarpone and fresh dill sauce

Sage and onion stuffed turkey breast

with pancetta wrapped chipolatas

Venison bourguignon

cooked in a Bordeaux sauce with baby onions and mushrooms

Wild mushroom and gratin potato pie (v)

with creamy gruyère sauce

Desserts

Sticky toffee pudding

with toffee ice cream

Pecan fudge cheesecake

with vanilla ice cream

Christmas pudding

brandy sauce

English cheese plate

with biscuits and chutney

(v) vegetarian

Some dishes may contain nuts or traces of nut products so please ask your server if you have a particular allergy or dietary requirement. A 12.5% optional service charge will be added to the final bill.

Canapés

Minimum of 20 people

Available after 5pm

Choose 6 £9.95 per person

Choose 8 £11.95 per person

Choose 10 £13.95 per person

Spinach and goats' cheese tart (v)

Olive and bocconcini pesto skewers (v)

Prawn and sweet pepper skewers

Ricotta and courgette won tons (v)

Mushroom and red onion filo pastry (v)

Parma ham and tapenade crostini

Thai fish cakes

Chorizo and chicken skewers

Lamb kofta with mint yoghurt dressing

Chicken Caesar wrap

Home cured salmon and cream cheese blinis

Garlic and chilli green lipped mussels

(v) vegetarian

Some dishes may contain nuts or traces of nut products so please ask your server if you have a particular allergy or dietary requirement. A 12.5% optional service charge will be added to the final bill.

Platters

£60.00 each

Serves 8-10 people

Mezze

Lemon and coriander houmous, red pepper and feta, tzatziki, beetroot and Greek yoghurt, spinach and feta parcels, marinated Greek feta and Vinci olives, crudités and flat bread

Sausage

Selection of sausages served with chutney, Tewkesbury mustard, chunky chips and crusty bread

The Saint

Guinness and fresh basil meatballs, chicken and chorizo skewers, Cumberland sausages, vegetable wontons, chunky chips, aioli, ketchup and crusty bread



(v) vegetarian

Some dishes may contain nuts or traces of nut products so please ask your server if you have a particular allergy or dietary requirement. A 12.5% optional service charge will be added to the final bill.

Wine

How about a nice glass of wine to get you in the Christmas mood.
All pre-ordered wines are available at the following discounted prices.

Reception wines

(allow 1 bottle per 5 guests)

Prosecco Val de Brun Treviso, Astoria nv £24.00

Light golden straw coloured with fresh apple and peach flavours. Refreshing, yet creamy as well

Lounge Rosé Spumante, Astoria nv £26.00

Lively and vibrant. Refreshing flavours of raspberry

Joseph Perrier Cuvée Royale £43.00

Quality-conscious and family-run, JP really delivers this mature, full-flavoured style

Party Wines

Great value party wines by the bottle and half bottle
(allow ½ bottle per guest)

	Bottle	Half Bottle
Thorntree Chardonnay, Western Cape 2009 <i>Medium bodied, rounded and fresh</i>	£16.00	£8.00
Altana di Vico Pinot Grigio 2009/2010 <i>A lively thirst quencher with a zesty fruity bouquet.</i>	£17.00	£8.50
Cantaluna Sauvignon Blanc, Chile 2009 <i>Dry, fresh and zingy, lemony fruit with clean, grassy notes</i>	£17.00	£8.50
Santa Alicia Maipa Valley Cabernet Sauvignon 2009/2010 <i>Soft ripened fruits with sweet tannins. Easy drinking</i>	£15.00	£7.50
Piave DOC Merlot La Di Motte 2007 <i>An intense ruby red colour with fruity notes of cherry and sweet tannins. Very smooth</i>	£19.00	£9.50

Premium Wines

We have a superb selection of great value premium wines and at special pre-order prices.
(allow ½ bottle per guest)

Montagny 1er Cru La Grande Roche 2007

This single vineyard Montagny has lovely floral aromas with classic aromas of acacia and white fruits

Bottle
£27.00

Vavasour Sauvignon Blanc Marlborough 2008/2009

Refreshing and vibrant yet smooth with tropical fruit flavours

£25.00

Valmoissine du Verdon Pinot Noir 2008

This juicy Pinot from the Provence region has lovely soft tannins, backed by cherry and raspberry flavours

£24.50

Catena Malbec, Mendoza 2009

Gorgeous aromas and flavours of plums, dark chocolate and blackberries with a strong hint of spice and pepper. Fabulous!

£26.00

Rioja Reserva, Dinastia Vivanco 2004

This fine Reserva from the Vivanco family's own estate is serious, spicy and savoury with a hint of tobacco

£28.00

The full wine list is always available at the normal price.



Drinks Options

Drinks Vouchers

A great way to get the party off to a fabulous start or to end with a bang.

Vouchers cost £4.50 each and cover:

Pint of draught beer or
Bottle of beer or
175ml glass of house wine or
25ml spirit with mixer

Unused vouchers are valid for six months!!

After Meal Drinks

Choice of Liqueurs from £6.00

Selection includes:

Brandy
Port
Malt Whisky
Irish Whiskey
Baileys
Cointreau

Water

	750ml
Sparkling	£3.45
Still	£3.45

Checklist

Date

Time

Numbers

Breakfast

Christmas meal

Canapés

Platters

Reception drinks

Wine

Liqueur drinks

Vouchers

Water

*An optional 12.5% service charge is added to your bill.

Contact Us

T: 020 7600 5500

Email: thesaint@kornicis.co.uk

www.thesaintbar.co.uk

The Saint
Christchurch Court
Rose Street
Paternoster Square
London
EC4M 7DQ

Opening times:
Monday–Friday: 11am–Late
Weekend private hire available

All you need to do now is just make contact and check your preferred date is available. We will initially need to check your date, numbers and style of function.

We will email a confirmation order form by return... job done!

Or, call in and see us.

Have a lovely Christmas,

The team at The Saint