

BAMBI

Christmas Private Hire

We love Christmas here at Bambi. Getting people together around a table sharing food, fizz and wine is what we are all about (and obviously pushing the tables aside afterwards and having a party). So true to form we have a range of private hire Christmas options to celebrate the festive season:

1. *Lunch* - perfect for team lunches of between 15 - 40 people from 12 - 4.30pm
2. *Dinner* - Exclusive all-night hire for Christmas dinner for 15 - 40 people from 6pm to 10pm with the bar open until midnight
3. *Evening* - exclusive all-night hire for drinks, snacks and DJ's for between 80 - 100 people from 6pm to midnight

Capacity, Available and Minimum Spends

	Capacity	Availability	Minimum Spend
Lunch	Between 15 - 40 people (seated)	Monday to Friday 12 - 4.30pm	£1,800 plus 12.5% service charge
Dinner	Between 15 - 40 people (seated)	Tuesday to Thursday 6pm - 10pm	Tuesday & Wednesday: £4,000 plus 12.5% service charge Thursday: £5,500 plus 12.5% service charge
Evening Hire	Up to 80 people standing	Tuesday to Friday 6pm - 1am	Tuesday & Wednesday: £4,000 plus 12.5% service charge Thursdays: £5,500 plus 12.5% service charge Fridays - £10,000 plus 12.5% service charge

Christmas Feasting Menu £55 per person plus 12.5% service charge

The Christmas Feasting Menu is offered for lunch and dinner events. All food will be served family style for the table and dietaries will be catered for separately.

Snacks

Bread and Southdown's butter, herb butter (V/VGO)
Fried feta, quince, pickled chilli (V)
Deep fried Brussel sprouts, apple vinaigrette, spiced labneh (V/VGO/GF)

Plates for the table

Winter tomatoes, fig leaf vinaigrette, pangrattato (VG)
House cured pork belly, lemon, celeriac remoulade (GF)
Hand dived Orkney scallop, cauliflower, hazelnut, brown butter (GF)

Mains for the table

Guinness braised beef short rib, butterbeans, Swiss chard (GF)
Roast chicken, butternut squash, crispy parsnip (GF)

Individual vegetarian & pescetarian options are available upon request:

Roast mushroom orzo, pecorino, egg yolk (V)
Pan roasted seabass fillet, pepper sauce, salt & vinegar matchstick potatoes, togarashi (GF)

Sides

Deep fried new potatoes (V/(GF))
Winter greens (V/(GF))

Dessert

Sticky toffee pudding, whiskey cream
Chocolate cremeux, spiced cranberry, almonds (GF)
Winter sorbet (VG/GF)

Optional Drinks Package (£35pp)

Crémant d'Alsace 2023, Chardonnay blend (125ml Glass)
Half bottle of either Pegase Blanc 2023, Sauvignon Blanc or Pegase Rouge 2023, Cab Franc & Merlot
Terri's chocolate orange vodka shot

Evening Party Menu £80 per person plus 12.5% service

The evening party menu will be served for all evening hires (up to 80 guests standing until 1am). The food will be served by our team on sharing platters and drinks available either at the bar or a drinks service.

Snacks

Popcorn chicken tenders w. spicy aioli
Curried courgette tempura (V)
Fried Brussel sprouts w. spiced yoghurt (V/GF)

Skewers

Grilled chicken skewer w. herb salad
Grilled aubergine skewer, sumac (VG/GF)

Buns

Beer braised beef short rib bun
Braised mushroom BBQ bun (VG)

Dessert

Ice cream sandwich w. pistachios

Drinks

Allows 4 Drinks per person – including a choice from 3 House Cocktails, Beer, Wine, Fizz & Non-Alcoholic

T&C's

- *All minimum spend prices include VAT*
- *All packages include Food & Drink, Room Hire, Kitchen and Front of House teams. Other items such as security, DJ's, bespoke service ware or extra furniture will be agreed in advanced and billed in addition*
- *A 50% deposit will be taken to secure booking and the balance will be payable 14 days before the event*
- *If the agreed minimum spend is not met on the day, the remaining amount will be charged as room hire fee.*