Christmas Dining & Party
at
Colours Hoxton

Celebrate Christmas at Colours Hoxton with a seated feasting-style menu for groups of 30 to 120 guests. Your event will be a festive journey through our multi-room Shoreditch venue, from sparkling drinks receptions to dining, entertainment and late-night dancing.

HOW IT WORKS...

The Green Room

Begin in the Green Room with a reception drink to welcome you and set the seasonal mood.

The Main Bar

Slip into the Main Bar for a seated three-course feast, complete with a microphone for speeches and awards to celebrate the year.

The Live Room

Finish the night in The Live Room, dancing to a band or DJ under party lighting until close!

The Karaoke Room

Sing your heart out in the glitter-walled Karaoke Room, with over 20,000 songs to choose from.

PACKAGES & BOLT-ONS

ARRIVAL DRINK & THREE-COURSE MEAL

Glass of prosecco & three-course meal	£50 per person
Cocktail & three-course meal	£60 per person

BOLT-ONS

Table wine - ½ bottle of house red or white wine	£12 per person
Premium table wine - ½ bottle of red or white wine	£13.50 per person
Toast prosecco	£6 per person
Sweetie station	£5 per person
Shooters	£5 per person
Late Night Snacks	£8 per person
Unlimited Photobooth	£750
Glitter artist (2-hour minimum)	£150 per hour
DJ (3-hour minimum)	£60 per hour

Prices are exclusive of VAT

THREE-COURSE FESTIVE FEASTING MENU

A wonderfully warm way to dine that brings everyone together around the table. Generous sharing bowls and platters are served to each table for guests to help themselves to and pass around, with no need for pre-orders or individual choices. Min 30 guests, max 120.

SHARING STARTERS

Box-baked Camembert with Garlic & Rosemary Focaccia (V)

Roast Tomato & Saffron Arancini with Rocket & Watercress Salad (GF & VG)

Charcuterie - Dried, cured & smoked meats with Artisan bread, olives, cornichons & nut-free pesto

MAIN COURSE

MAIN

Roast Norfolk Turkey Breast (GF)

Rich Beef Bourguignon (GF)

Spiced Butternut Squash & Beetroot Wellington (VG)

SIDES

Pigs in Blankets
Sage & Onion Stuffing Balls (VG)
Thyme Roast Potatoes & Parsnips (VG & GF)
Cauliflower cheese (V)
Honey Roasted Carrots (VG & GF)
Brussel Sprouts (VG & GF)
Spiced Christmas Cabbage (VG & GF)
Gravy (VG & GF)

CANAPE DESSERTS

Homemade Mince Pies with Brandy Butter

Chocolate Brownies with Fresh Strawberries (GF & VG)

Fresh Fruit Pavlova (GF)