

thestudio...

Christmas
at thestudio

Christmas

Whether you want to add a touch of Christmas to your meeting or round everyone up for a jolly old knees up, make sure you celebrate the festive season in style with **thestudio**

Our dedicated team are on hand to ensure your celebration, however big or small, is memorable for all of your guests.

We hope you enjoy discovering what we have in store at **thestudio** for Christmas 2024. Before you do here's just a few snippets of information we thought you might like to know:

minimum numbers and additional charges

With some of our options we may require you to commit to a minimum number of guests and there may be additional supplementary or room hire charges applicable. If so these will be detailed upfront in your tailored quote.

we're cashless at **thestudio**

We can only accept card payments for any cash bars or when you may be looking to settle an account bar at the end of the evening.

booking period

Due to some variations in our licences across our locations we would need a minimum booking notice in some locations when alcohol will be served as part of your event. We require 7 weeks notice in our Glasgow venue for any cash or account bar and 14 days in each of our Manchester and Leeds venues for cash bar. There are no minimum notice periods in our Manchester or Leeds venues for an account bar and no minimum notice periods in our Birmingham venue for any type of bar.

just to note

All prices are subject to regular review and may be subject to an increase from the point of quote/contract to the date of your booking. In the event of a price change we will endeavour to offer you as much notice of the change as possible.



The Atrium Bar at **thestudiobirmingham**

Offered as an exclusive reception space as part of selected festive 2024 packages

at a glance

take a look below at our 'at a glance' guide to Christmas 2024 at thestudio. We are sure you will agree, whether it's a business meeting, staff get together or private function that we've got you covered!

festive day delegate rate upgrade £6.50 per person

For a small supplement give your meeting some sparkle with our Festive Day Delegate Rate upgrade including all you need for too add a touch of that festive feeling.

festive cheers £11.45 per person

Give your guests the opportunity to toast the festive season with a post meeting or conference drink.

two course festive buffet lunch **INCLUDED IN FESTIVE DDR** £22.50 per person

Treat your guests to something to get them into a seasonal mood. An ideal alternative to our chef's choice 2 course hot buffet lunch over the festive season.

two course chef's festive carvery £32.50 per person

Chef's festive carvery station and festive table of desserts. Perfect for getting people together for the evening.

christmas finger food menu **INCLUDED IN EVENING PACKAGE** £29.95 per person

Christmas finger food menu and festive table of desserts. Perfect for getting people together for the evening,

christmas evening package from £39.95 per person

Get your team, family or friends together for an evening of festive celebrations! Our venues are perfect for groups of 30 or more with our festive evening package

themed christmas evening package quoted on request

Want to go the whole hog? Book one of our Themed Festive Evenings, delivered in partnership with Eventurous

all rates quoted exclude VAT.





Cash or account bars are available as part of all of our festive evening packages



Toast the season and add some sparkle to your event with a glass of festive fizz.

festive daytime

Add some sparkle to your booking from just £6.50+VAT per person with our festive daytime options offering all you need for a touch of that festive feeling

festive day delegate rate upgrade

£6.50 per person supp

For a modest supplement you can add some sparkle to your booking with our Festive Day Delegate Rate upgrade, including all you need for a touch of that festive feeling. Our festive day delegate rate package includes:

Arrival pastries and banana bread

Mid-morning seasonal treats

2 course festive buffet lunch, to include:

Roast turkey breast served with sage and chestnut stuffing, pigs in blankets and cranberry sauce

Vegan Wellington parcel served with red cabbage braised with cranberry

All accompanied by oven roasted potatoes with thyme, orange glazed baton carrots, buttered sprouts and maple and cracked pepper roasted winter parsnips

Followed by a selection of traditional Christmas pudding with brandy sauce, vanilla panna cotta with spiced berry compote and poached pear with mulled Christmas spices

Afternoon mince pies and tray baked cakes

continued...

Just to note:

The above options may be subject to minimum numbers and/or additional room hire charges.

all rates quoted exclude VAT.



festive daytime (continued)

Enhance your booking with a festive lunch or toast the season with friends and colleagues with our seasonal social options.

two course festive buffet lunch **INCLUDED IN FESTIVE DDR** £22.50 per person

Treat your guests to something to get them into a seasonal mood. An ideal alternative to our chef's choice 2 course hot buffet lunch over the festive season. Includes:

Roast turkey breast served with sage and chestnut stuffing, pigs in blankets and cranberry sauce

Vegan Wellington parcel served with red cabbage braised with cranberry

All accompanied by oven roasted potatoes with thyme, orange glazed baton carrots, buttered sprouts and maple and cracked pepper roasted winter parsnips

Followed by a selection of traditional Christmas pudding with brandy sauce, vanilla panna cotta with spiced berry compote and poached pear with mulled Christmas spices

festive cheers £11.45 per person

Give your guests the opportunity to toast the festive season with a post meeting or conference drink.

Choose from:

Glass of festive fizz, bottle of beer, house wine or soft drink per person served with a selection of nibbles including tortilla chips and dips, mixed olives, crisps and nuts along with crudites and humous

or

Glass of festive fizz, mulled wine or soft drink per person served with seasonal sweet nibbles

Just to note:

The above options may be subject to minimum numbers and/or additional room hire charges.

all rates quoted exclude VAT.



festive evening

Round everyone up for an evening to toast the festive season with your colleagues, friends or family with our festive evening packages

evening Christmas package

Sun-Wed £39.95 per person (min no 50)

Thu-Sat £44.95 per person (min no 60)

Get your team, family or friends together for an evening of festive celebrations. Our venues are perfect for groups from 50 or more with our festive evening package, which comes with everything you need for a fabulously festive evening including:

Venue hire for the evening

Glass of festive fizz or soft drink on arrival

Christmas finger food menu (or upgrade to two course chef's festive carvery for £2 per person)

Festive table of desserts

Cash or account bar

DJ for the evening

add a sharing board starter

£3.65 per person

theming packages

quoted on request

Want to add extra sparkle to your Christmas party? With our bespoke themed Christmas evening packages you can add as much or as little theming as you like, with food and drink designed around your theme.

Speak to us today to discuss your options.

continued...

Just to note:

The above options may be subject to minimum numbers and/or additional room hire charges.

all rates quoted exclude VAT.



festive evening (continued)

Celebrate the season with friends and colleagues with our seasonal evening menus.

two course chef's festive carvery

£32.50 per person

Our two-course chef's festive carvery is the perfect addition to any evening event. Treat your guests to a carvery station and festive table of desserts to ensure everyone fills themselves up on Christmassy goodness.

main

Roast turkey breast served with sage and chestnut stuffing, pigs in blankets and cranberry sauce

or

Roasted topside of beef with pan gravy served with homemade Yorkshire pudding & horseradish sauce

Open, individual oven roasted butternut squash & goats cheese wrapped in flaky pastry served with sage scented slow roasted red onion

Vegan wellington parcel served with red cabbage braised with cranberry

All accompanied by oven roasted potatoes with thyme, orange glazed baton carrots, buttered sprouts, maple and cracked pepper roasted winter parsnips

followed by a selection of

Traditional Christmas pudding with brandy sauce, vanilla panna cotta with spiced berry compote and poached pear with mulled Christmas spices

add a sharing board starter

£3.65 per person

For a little extra treat your guests to a sharing board starter with two tasty boards to choose from:

meat board

Farmhouse pate, homemade studio chutney, gherkins, pickled onions, bacon and stilton mini tarts, studio crostini

vegan board

Moroccan humous roasted chickpeas, olives and feta, roasted vegetables, fresh basil, olive oil, toasted pitta

Just to note:

The above options may be subject to minimum numbers and/or additional room hire charges.

all rates quoted exclude VAT.



festive evening (continued)

Celebrate the season with friends and colleagues with our seasonal evening menu's.

christmas finger food menu **INCLUDED IN EVENING PACKAGE** £29.95 per person

Ideal for when you want a selection of lighter food that guests can enjoy whilst networking and socialising our Christmas finger food menu gives you the flexibility to choose a selection of any 8 items from the following menu options:

meat and seafood

Homemade pork and cranberry sausage rolls
Oven roasted honey glazed pigs in blankets
BBQ pulled turkey slider with Christmas slaw
Retro prawn cocktail shots

vegetarian

Homemade vegan sausage rolls
Naked pig roasted in maple and sage
Retro coronation chickpea shots
Mini spiced shredded sprout falafel sliders with mint and mango

followed by a selection of

After Eight chocolate pot
Christmas truffle pot
Winter berry trifle

Just to note:

The above options may be subject to minimum numbers and/or additional room hire charges.

all rates quoted exclude VAT.





Need more information?

To discuss any of our menus speak to our team today:

Call: 0800 028 6694

Email: events@thestudio.co.uk

all rates quoted exclude VAT.

