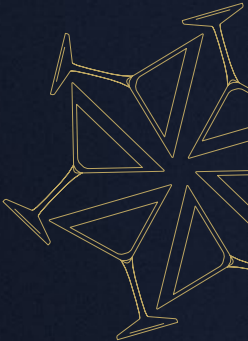




**Dirty
martini**
COCKTAIL BARS

Christmas at
DIRTY MARTINI

2025



Christmas at **DIRTY MARTINI**

From intimate gatherings to grand celebrations, our versatile venues cater to all your festive needs, accommodating from 10 to 400 guests. Each location offers a unique, stylish setting to make your event truly special.

LONDON

Bishopsgate
Monument
St Paul's
Covent Garden

REGIONAL

1. Birmingham
2. Bristol
3. Manchester
4. Leeds

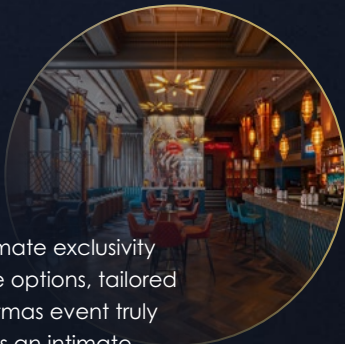


MAKE YOUR CHRISTMAS SPARKLE

01

PRIVATE HIRE

Experience the ultimate exclusivity with our private hire options, tailored to make your Christmas event truly special. Whether it's an intimate gathering or a grand celebration, our versatile spaces and stunning interiors provide the perfect setting.



02

HAPPY HOUR

Enjoy our festive Happy Hour, where you can indulge in our renowned cocktails at unbeatable prices. It's the ideal way to kickstart your evening with friends and colleagues in a lively, stylish atmosphere.



FROM
£30

03

COCKTAIL MASTERCLASSES

Unleash your inner mixologist with our engaging Cocktail Masterclasses, perfect for adding a unique twist to your Christmas festivities. Learn the art of crafting our signature drinks from our expert bartenders and impress your guests.



FROM
£30

04

MARTINI BRUNCH

Delight in our Christmas Martini Brunch, a festive feast paired with our exquisite martinis and bubbles. It's the perfect way to celebrate the season with friends, enjoying great food and drinks in the chicest of settings.



OUR VENUES



COVENT GARDEN

Standing 150 / Seated 40



BIRMINGHAM

Standing 350 / Seated 120



MONUMENT

Standing 300 / Seated 100



ST PAULS

Standing 400 / Seated 180



BRISTOL

Standing 250 / Seated 120



BISHOPSGATE

Standing 330 / Seated 120



LEEDS

Standing 330 / Seated 100



MANCHESTER

Standing 400 / Seated 180

OUR VENUES

From intimate gatherings to grand celebrations, our versatile venues cater to all your festive needs, accommodating from 10 to 750 guests. Each location offers a unique, stylish setting to make your event truly special.

DRINKS PACKAGES

Elevate your private event with our exclusive bottomless drinks packages, ensuring your guests enjoy unlimited festive cheer. Choose from a range of premium cocktails, beers, wines, and spirits to suit every taste.



Bottomless Packages

£17.5
PER PERSON,
PER HOUR

STANDARD UNLIMITED*

Minimum of 2 hours, maximum of 4 hours

House bottle of Beer

House 125ml of wine

Glass of Sparkling



PREMIUM UNLIMITED*

Minimum of 2 hours, maximum of 4 hours

House bottle of Beer

House 125ml of wine

Glass of Sparkling

Single House Spirit & Mixer

House Cocktail

£25
PER PERSON,
PER HOUR

DRINKS RECEPTIONS

PROSECCO RECEPTION..... 7.50

COCKTAIL RECEPTION..... 9.50

DRINKS VOUCHERS

STANDARD 6.50

HOUSE BEER OR HOUSE WINE*

PREMIUM 9.00

HOUSE BEER OR HOUSE WINE*,
SINGLE HOUSE SPIRIT & MIXER,
HOUSE COCKTAIL
GLASS OF SPARKLING

*House bottle of beer or 125ml of house wine

Non-alcoholic beer, prosecco and mocktails all included as non-alcoholic alternative options



Festive FOOD PACKAGES

Delight in our festive menu, featuring a mouthwatering selection of canapés and sharing platters designed to complement our exquisite cocktails. From gourmet bites to indulgent sweet treats, our culinary offerings are sure to impress.

FESTIVE BITES



VIEW MENU
FROM £30

BOWL FOOD



VIEW MENU
FROM £8

PLATTERS



VIEW MENU
FROM £55



ENTERTAINMENT

Set the scene with our vibrant entertainment options, including DJs, live musicians, cabaret acts and more, ensuring your Christmas party is one to remember this year. Let us provide the perfect soundtrack to your festive celebrations.



STARTING THE PARTY EARLY?

We know that not everyone wants to wait until the evening to celebrate during the festive season and that's why this year, Dirty Martini will be opening up the doors for day parties and exclusive daytime venue hire.

Low to no minimum spends for private hires
 Perfect for smaller budgets
 Better availability for key dates
 Flexible timings for teams with evening commitments
 Delicious event menus and platter options
 Festive drinks packages
 Full entertainment options available
 Early bird incentives for bookings secured by September

Bed by 10pm.

FROM
£39

Extras

Drag Host (2 hrs)	£450
Male/Female Host (2hrs).....	£450
Live Singer.....	£450
3 Piece Band (2x 45 min sets)	£1,200
4 Piece Band (2x 45 min sets)	£1,600
Sax player (2x 45 min sets)	£450
Bad Santa (2 hours)	£450
Samba Dancers (3 x 15 min sets)	£650
Stilt walkers x2.....	£650
Face Painter (2 hours)	£150
Magician (2 hours)	£450
DJ	£500
Disco Ball Head Dancers (3 x 15 min sets) ...	£650
Bongo Player (3 x 15 min sets)	£450
Contortionist (3 x 15 min sets)	£450



GET IN TOUCH

Ready to dazzle your guests this Christmas? Contact our expert party planners for a tailored proposal or why not enquire about our next Christmas showcase!

For bookings and enquiries,
call **02081912877**

Visit dirtymartini.uk.com for more details.

Festive finesse is just around the corner...

GIFT VOUCHERS

Give the gift of an unforgettable experience this Christmas with Dirty Martini gift vouchers.

Perfect for cocktail enthusiasts and bottomless brunchers, our vouchers can be used for drink packages, Martini Brunch, Cocktail masterclasses, and more, offering a stylish and festive treat.



MENUS

Pre-order minimum 10 people.
For each individual guest choose between one of the following menus below.

FESTIVE BITES MIXED

Pulled Smoked Beef & Cheese Slider

Pickled Onion, Gherkin, Shredded
Iceberg & Burger Sauce

£30
PER PERSON

Blue Cheese & Mushroom Arancini

Truffle Aioli **VE** **NGC**

Skewered Pigs In Blankets

Honey and Grain Mustard Glaze

Turkey & Pancetta Slider

with Sage and Onion Stuffing,
Cranberry Chutney

Smoked Salmon

Chive and Lemon Cream Cheese
Bruschetta

Roast Pork & Apple Croquettes

Wholegrain Mustard and Burnt Apple

Crisp Camembert

with Smoked Beetroot Chutney **V**

Battered Cod Goujons

with Tartare Sauce

Japanese Tempura Prawn

Ginger Lime and Sweet Chilli Sauce

FESTIVE BITES VEGAN/VEGETARIAN

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded
Iceberg & Burger Sauce **VE**

£30
PER PERSON

Blue Cheese & Mushroom Arancini

Truffle Aioli **VE** **NGC**

Grilled Vegan Lamb Skewer

Agave & Wholegrain Mustard Slaw
VE NG

Grilled Tofu

Ginger Lime and Sweet Chilli Sauce,
Jasmine Rice **VE NGC**

Vegan 'Nduja Bruschetta

with Stracciatella

Mac and Cheese Bites

Pesto Dip **V**

Crispy Camembert

with Smoked Beetroot Chutney **V**

Goat's Cheese Tartlet

Caramelised Onion **V**

Char-Grilled Corn Ribs

Cranberry BBQ Sauce, Vegan Feta,
Chilli, Coriander **VE NGC**

FESTIVE BITES NON-GLUTEN

Blue Cheese and Mushroom Arancini

Truffle Aioli **VE NGC**

£30
PER PERSON

Skewered Pigs In Blankets

Honey and Grain Mustard Glaze **NGC**

Turkey & Pancetta Slider

with Sage and Onion Stuffing,
Cranberry Chutney **NGC**

Smoked Salmon

Chive and Lemon Cream Cheese
Bruschetta **NGC**

Grilled Vegan Lamb Skewer

Agave & Wholegrain Mustard Slaw **VE**
NGC

Grilled Tofu

Ginger Lime and Sweet Chilli Sauce,
Jasmine Rice **VE NGC**

Char-Grilled Corn Ribs

Cranberry BBQ Sauce, Vegan Feta,
Chilli, Coriander **VE NGC**

Vegan 'Nduja Bruschetta

with Stracciatella **VE NGC**

Chia Seed Nuggets

Smoked Beetroot Chutney **VE NGC**

Goats Cheese Bruschetta,

Caramelised Onion **NGC**

V Vegetarian **VE** Vegan **NGC** Non-Gluten Containing

Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.



BOWL FOOD

£8
PER PERSON

MAX 4 OPTIONS, MINIMUM OF 10 PER CHOICE

Turkey, Pancetta

with Sage and Onion Stuffing, Yorkshire Pudding, Roasted Potatoes, Cranberry Chutney

Grilled Kofta Skewers

Steamed Rice, Red Onion, Carrot and Cabbage Salad **VE**, **NGC**

Japanese Tempura Prawn

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice **VE** Option Available

Crispy Fried Halloumi

on Cracked Wheat Salad with Tzatziki **V**

Japanese BBQ Chicken

with a Mint, Lychee and Coriander Salad **NGC**

Pulled Beef and Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce, Fries

Buttermilk Chicken Slider

Jerk BBQ Sauce, Grilled Pineapple Slaw, Fries

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce, Fries **VE**

V Vegetarian **VE** Vegan **NGC** Non-Gluten **C** Containing

Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergic ingredients.



EACH PLATTER SERVES 4 PEOPLE

MIXED PLATTER

£55
PER PLATTER

Pulled Beef and Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce

Skewered Pigs In Blankets

Honey and Grain Mustard Glaze

Turkey & Pancetta Slider

with Sage and Onion Stuffing, Cranberry Chutney

Crisp Camembert

with Smoked Beetroot Chutney **V**

Blue Cheese And Mushroom Arancini

Truffle Aioli **VE NGC**

VEGAN PLATTER

£55
PER PLATTER

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg
& Burger Sauce **VE**

Blue Cheese And Mushroom Arancini

Truffle Aioli **VE NGC**

Hoisin Shredded Vegan Duck Wonton Cup

Cucumber and Spring Onion Salad **VE**

Grilled Vegan Lamb Skewer

Agave & Wholegrain Mustard Slaw **VE NGC**

Crisy Vegetable Gyoza

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice **VE**

V Vegetarian **VE** Vegan **NGC** Non-Gluten Containing

Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.



MIXED BIRDCAGE (NON-GLUTEN)

Grilled Prawn

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice **NGC**

Hoisin Duck

Cucumber and Spring Onion Salad **NGC**

Pulled Beef and Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg
& Burger Sauce **NGC**

Turkey Slider

Sage and Onion Stuffing, Cranberry and
Caramelised Onion Relish, Skewered Pigs In Blankets,
Honey and Grain Mustard Glaze **NGC**

Char-Grilled Corn Ribs

Cranberry BBQ Sauce, Vegan Feta,
Chilli, Coriander **VE NGC**

Vegan 'Nduja Bruschetta

with Stracciatella **Ve NGC**

Blue Cheese and Mushroom Arancini

Truffle Aioli **VE NGC**

VEGAN BIRDCAGE (NON-GLUTEN)

Grilled Tofu

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice **VE NGC**

Hoisin Roast Vegan Duck

Cucumber and Spring Onion Salad **VE NGC**

Grilled Vegan Lamb Skewer

Agave & Wholegrain Mustard Slaw **VE NGC**

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg &
Burger Sauce **VE NGC**

Char-Grilled Corn Ribs

Cranberry BBQ Sauce, Vegan Feta, Chilli, Coriander **VE NGC**

Blue Cheese and Mushroom Arancini

Truffle Aioli **VE, NGC**

Vegan 'Nduja Bruschetta

with Stracciatella **VE NGC**



V Vegetarian **VE** Vegan **NGC** Non-Gluten Containing

Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.



BRUNCH

Japanese Tempura Prawn

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice

Hoisin Duck Wonton Cup

Cucumber, and Spring Onion Salad

Pulled Beef And Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce

Buttermilk Chicken Slider

Jerk BBQ Sauce, Grilled Pineapple Slaw

Vegan 'Nduja Bruschetta

with Stracciatella **VE**

Roast Pork and Apple Croquette

Wholegrain Mustard and Burnt Apple

Blue Cheese and Mushroom Arancini

Truffle Aioli **VE** **NGC**

VEGAN BRUNCH

Crisy Vegetable Gyoza

Ginger Lime and Sweet Chilli Sauce, Jasmine Rice **VE**

Vegan Hoisin Duck Wonton Cup

Cucumber, and Spring Onion Salad **VE**

Grilled Vegan Lamb Skewer

Agave & Wholegrain Mustard Slaw (Rosemary Skewer) **VE**

Vegan Beef & Smoked Cheese Slider

Pickled Onion, Gherkin, Shredded Iceberg & Burger Sauce
VE

Char-Grilled Corn Ribs

Cranberry BBQ Sauce, Vegan Feta, Chilli, Coriander **VE**

Vegan Nduja Bruschetta

with Stracciatella **VE**

Blue Cheese And Mushroom Arancini

Truffle Aioli **VE** **NGC**

V Vegetarian **VE** Vegan **NGC** Non-Gluten Containing

Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergic ingredients.

