ISH Venues

Festive Packages



Rooms with a View

Our traditional 1st -floor event rooms provide floor-to-ceiling windows with views of Regents Park and the iconic Crescent, hosting events for 40 seated meals and 100 for a standing buffet. Packages include 4-hours room hire.

Festive Lunch or Dinner Hot Buffet

£64.00

Minimum 40 guests

Mains

- Roasted turkey breast
- Honey roast ham hock
- Pigs in blankets
- Sage & onion stuffing
- Field mushroom wellington *(vg)*
- Served with roast potatoes & seasonal root vegetables *(v)*

Desserts

- Christmas pudding with brandy sauce
- Winter spiced fruit salad with meringue crumbles (*vg)*

Also includes

Glass of Prosecco on arrival, 4 hour room hire, festive theming, still & sparkling water, and tea, coffee & mini mince pies.

Festive Sit-Down Lunch or Dinner

£75.00

Minimum 30 guests

Starters *Choice of 1 each*

- Spiced butternut squash with toasted seeds & fresh Leaves (*vg)*
- Goat cheese broccoli & red onion tartlets on cos leave with chicory (*v)*
- Portobello mushroom stuffed with spinach & parmesan cheese, rocket salad with heritage cherry tomatoes (*v)*

Mains *Choice of 1 each*

- Roasted bronze turkey, pigs in blankets, sage & onion stuffing, roasted potatoes, brussels sprouts, buttered carrots, and gravy
- Poached Salmon, truffle mash, ribbon seasonal vegetables, and white wine cream
- Vegan wellington, mushroom and beetroot, served with roast potatoes, winter root vegetables, and vegan gravy

Desserts *Choice of 1 each*

- Traditional Christmas pudding with brandy sauce (*v)*
- Winter spiced fruit salad with meringue crumbles (*vg)*

Also includes

Glass of Prosecco on arrival, 4 hour room hire, festive theming, still & sparkling water, and tea, coffee & mini mince pies.

Festive Finger Buffet

£64.00

Minimum 40 guests

Select 6 items

- Chicken and chestnut sausage roll with seeded crust
- Smoked salmon, dill crème fraiche, blinis
- Goat's cheese mousse, red onion chutney, Bruschetta *(v)*
- Fig and prosciutto on rye cocktail pigs in blankets
- Tofu and vegetable tandoori skewer *(vg)*
- Mozzarella, tomato and crostini candy stick
- Santa's Festive pizza slices with brie, cranberry drizzle & caramelised onions *(v)*
- Mini mince pies
- Chocolate brownies *(vg)*
- Mini orange meringues with brandy cream

Also includes

Glass of Prosecco on arrival, 4 hour room hire, festive theming, still & sparkling water, and tea, coffee & mini mince pies.

Drinks Package

£17.00

2 drinks per person

- A selection of packaged beers and our house wine selection



All prices apply per person and are inclusive of VAT.

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

Party Packages

Our Venue 1 is designed for partying, with a private bar, state-of-the-art sound and lighting, and hosts events for up to 150 seated meals and 400 for a standing buffet.

Festive 3-Course Dinner

£82.00

Minimum 80 guests

Starters *Choice of 1 each*

- Spiced butternut squash with toasted seeds & fresh Leaves (*vg)*
- Goat cheese broccoli & red onion tartlets on cos leave with chicory (*v)*
- Portobello mushroom stuffed with spinach & parmesan cheese, rocket salad with heritage cherry tomatoes (*v)*

Mains *Choice of 1 each*

- Roasted bronze turkey, pigs in blankets, sage & onion stuffing, roasted potatoes, brussels sprouts, buttered carrots, and gravy
- Poached Salmon, truffle mash, ribbon seasonal vegetables, and white wine cream
- Vegan wellington, mushroom and beetroot, served with roast potatoes, winter root vegetables, and vegan gravy

Desserts *Choice of 1 each*

- Traditional Christmas pudding with brandy sauce (*v)*
- Chocolate brownies with cranberry sauce (*vg)*

Also includes

Glass of Prosecco on arrival, room hire from 6.30pm to midnight, festive theming, still & sparkling water, and tea, coffee & mini mince pies.

Festive Buffet

£67.50

Minimum 120 guests

Select 6 items

- Chicken and chestnut sausage roll with seeded crust
- Smoked salmon, dill crème fraiche, blinis
- Goat's cheese mousse, red onion chutney, Bruschetta *(v)*
- Fig and prosciutto on rye cocktail pigs in blankets
- Tofu and vegetable tandoori skewer (*vg)*
- Mozzarella, tomato and crostini candy stick
- Santa's Festive pizza slices with brie, cranberry drizzle & caramelised onions *(v)*
- Mini mince pies
- Chocolate brownies *(vg)*
- Mini orange meringues with brandy cream

Add-ons

- DJ	£270.00 per hour
- Festive canapés *4 per person*	£16.80
- Festive finger buffet with a conference	£27.80
- PA for background music & speeches	£180.00

Also includes

Glass of Prosecco on arrival, room hire from 6.30pm to midnight, festive theming, still & sparkling water, tea, coffee & mini mince pies, occasional table & chairs, and dancefloor.

Contact us

- 229 Great Portland Street, W1W 5PN
- 0207 631 8397
- info@ishvenues.uk

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