

Bejewelled

At The Pavilion at The Tower of London



THE VENUE

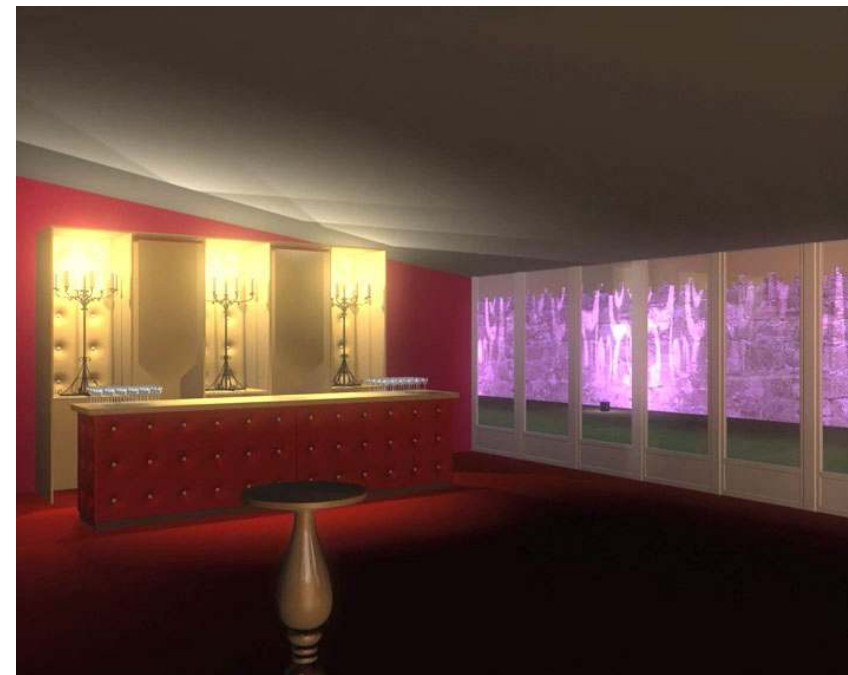
Our winter installation will provide an amazing space for a variety of events including Christmas parties, charity dinners, conferences and awards in this landmark attraction. The theme for 2011 is 'Bejewelled' taking inspiration from the historic setting and combining design trends of the season including strong colours and metallic shiny finishes, a setting that will wow even the most seasoned guests! Stylish storm lanterns will light the path leading to the main entrance flanked with tall topiary trees, intertwined with shining fairy lights and guests will be greeted by our jovial Royal Footmen.



THE VENUE

The deep red walls meeting the soft ivory roof will create a luxurious and intimate area for guests to relax on the velvet-cushioned seating. An impressive bar will stand prominent in the room combining traditional candelabra with flickering candles with rich red fabrics and beautiful, glistening gemstones.

Fun entertainers in the form of a magician and graphologist will wow your guests with tremendous tricks and fascinating facts.



THE VENUE

The dining room will be an open space with a regal purple linings and a glittering cream starlit roof. A fully glazed wall will run the length of the dining room exposing the Tower of London's stonework, offering unrivalled views of one of its most striking features. Full atmospheric lighting and an integrated sound system make the space ideal for speeches and presentations with no obscured site lines.



THE VENUE

Using gold and purple linen and gold candelabra draped in sparkling jewels dining is a fantastic experience in this elegant, contemporary setting.

The dance floor is a visual delight with a 'crystal maze' style entrance and beautiful colour-changing roof. Guests will feel like they are dancing under the stars, there could not be a more magical setting to hold an event this season!



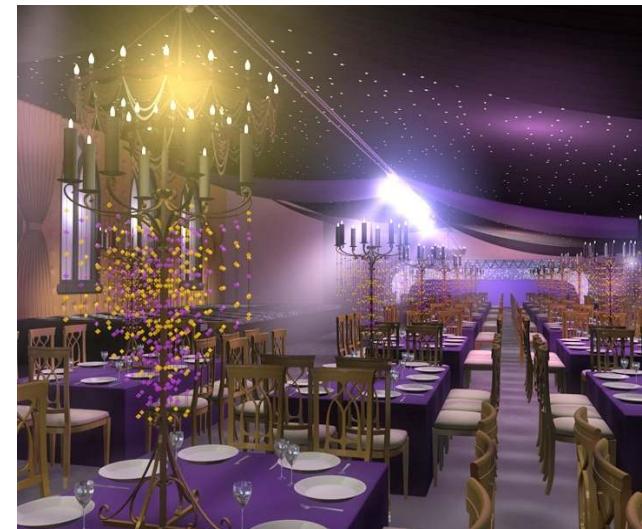
SUMMER 2011 STRUCTURE



SUGGESTED TIMINGS

6.30pm	Guests arrive for drinks reception
7.15pm	Call for dinner
7.30pm	Dinner is served
9.30pm	Disco starts
11.30pm	Bar closes
12.00am	Music ends
	Guests depart

Available for lunches, award ceremonies, charity dinners and conferences

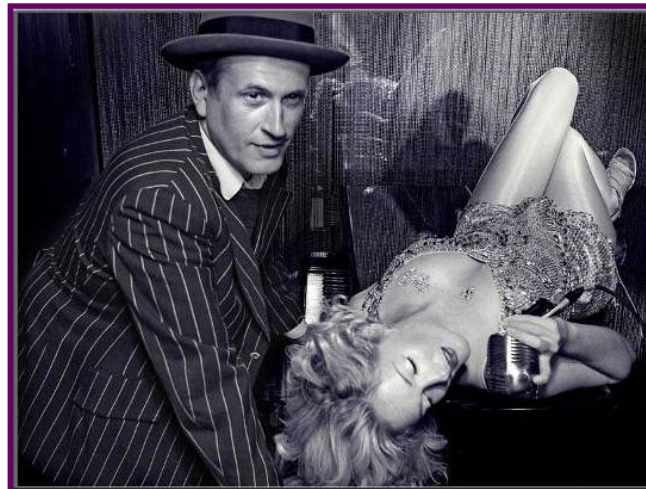


ENTERTAINMENT

We work very closely with an entertainment agency to ensure the artists and acts we use are professional and exciting.

Full Circle is a market leading production, performance & entertainment company that provide musicians, dancers, artists, bands, circus performers, walkabout artists and DJs alongside original, bespoke production and performance experiences.

Included in the package for this Christmas are fabulously fun Royal Footmen to greet your guests, a magician to entertain in reception and a graphologist for something a little different! If you would like advice on additional entertainment for your event we would be happy to speak to Full Circle on your behalf or put you in touch directly.



ENTERTAINMENT

Royal Footmen

The Royal Footmen comprise of a lavishly dressed and sharp witted interactive comedy experience. They will provide that wow factor that starts the whole night alight! These icebreakers make the ultimate royal welcome for your guests and will add a sense of theatre to the evening. With a special blend of verbal banter, physical comedy and light-hearted fun we guarantee your guests will feel special!

Graphologist

A Graphologist is a great original entertainment. By asking guests to pen their signature they can then analyse this and induce some interesting things about an individuals personality.

Magician

Jay Fortune is one of London's new breed of magicians with his zany banter and mind bending tricks. His ease with guests has proven him a sure fire-winner at many events over the last five years. Alongside his live performances Jay is an advisor on the Monkey Magic show for Channel 5 and MAGIC for BBC2. He also hosts the world's most popular Magic Radio show.



LOCATION

Situated in the moat of the Tower of London, this brand new venue offers an impressive events space suitable for a wide range of events including parties, conferences and lunches.

Address:

The Pavilion at the Tower of London, London, EC3N 4AB

Nearest underground station:

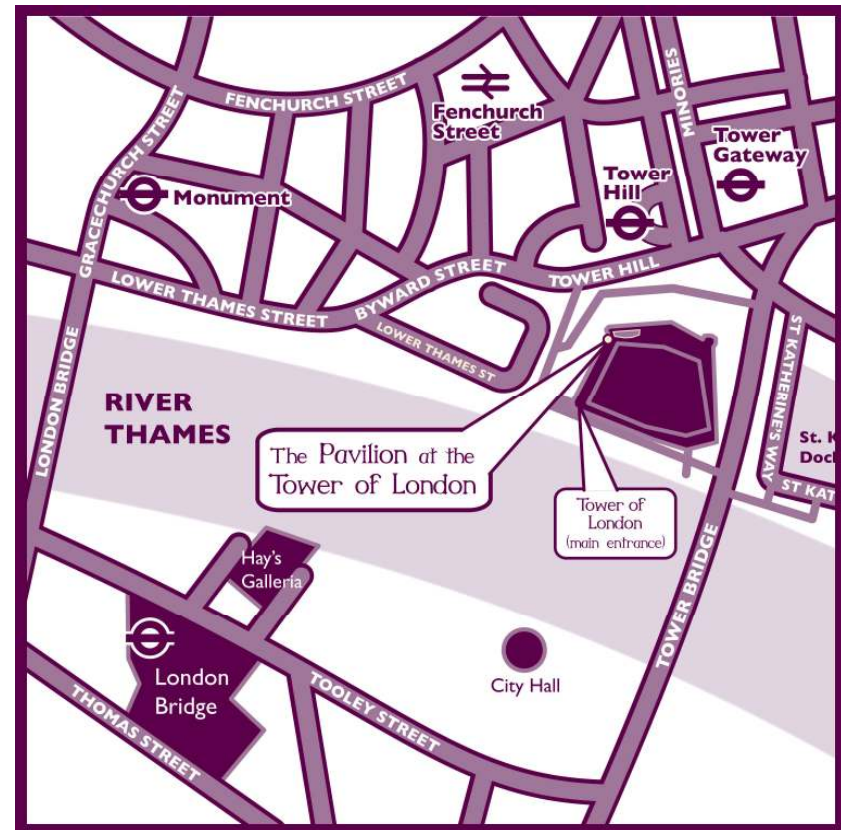
Tower Hill

Nearest over ground stations:

Fenchurch Street or London Bridge

Nearest Car Park:

The nearest coach and car park is situated on Lower Thames Street and is a 2 minute walk to the venue



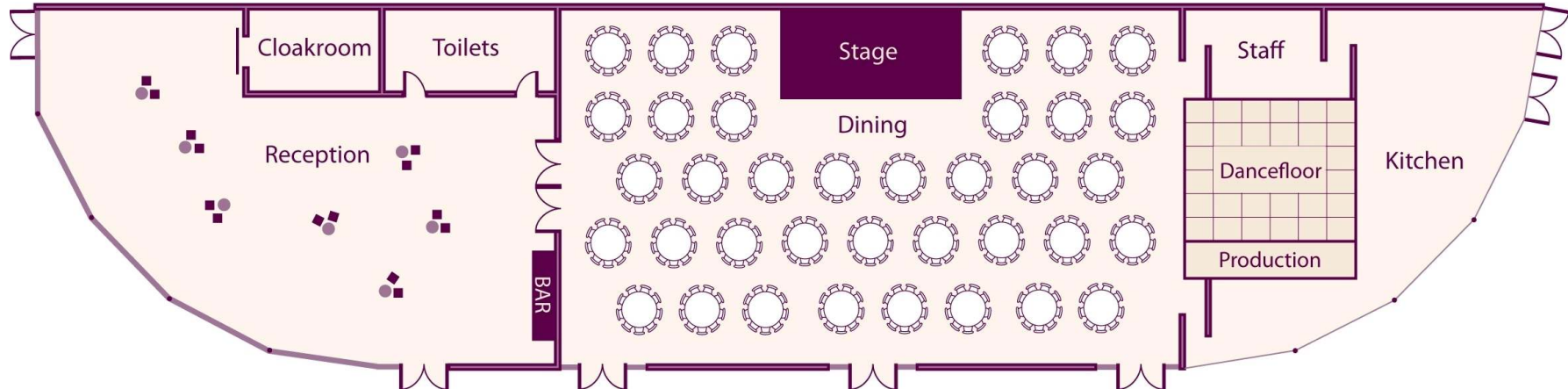
FLOOR PLAN

Capacities:

Bowl food / Buffet: 400 - 1200

Seated dinner: 350 – 700

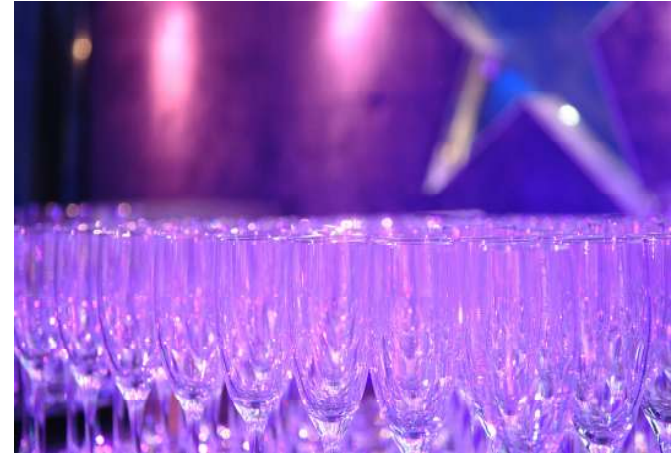
The Ultimate Experience will provide a specific floor plan for your event



WHAT'S INCLUDED

What's included:

- Exclusive venue hire
- All theming, lighting and production
- Sparkling wine and cocktail reception
- Pre event menu tasting
- Fabulous table settings
- Three course seated dinner or buffet
- Unlimited beer, wine and soft drinks
- Coffee and mini mince pies
- Chill out seating area
- Royal Footmen to meet your guests
- Magician
- Graphologist
- DJ and Disco
- Toilet attendant
- Fully staffed cloakroom
- Security staff
- Dedicated event manager
- On site production team
- £10 million public and products liability



FOOD AND DRINK

Whether you are looking for standing bowl food party for your staff or a seated dinner for a high end awards ceremony we recommend using Create Food and Party Design. Not only do they have a broad experience of working within the events industry and dealing with the many demands it can make, but they are also able to offer creative solutions and ideas to help make your event a success.

Together with Create we take time to design extensive menus, going through a rigorous food tasting process. We always ensure we have a range of dishes from the favourites to the sublime and everything in-between and invite each of our clients to taste the food once they have booked an event.



SAMPLE SEATED DINNER MENU

Starters

Beetroot and horseradish cured salmon with cucumber, keta caviar and blinis

Beef carpaccio, winter leaves, truffle oil and parmesan

Open tart of beetroot and mozzarella, pumpkin seeds and torn basil (v)

Main Courses

Roast sirloin of beef, horseradish potatoes, greens and roasted squash

Pan roasted sea bass, pea and courgette ragout sage and crushed potatoes

Cheese soufflé with winter cress, green beans and basil oil (v)

Desserts

Christmas pudding panna cotta, bitter chocolate sauce

Chocolate sticky toffee pudding, clotted cream

Traditional English sherry trifle

SAMPLE BOWL FOOD MENU

Beef stroganoff, wild rice

Confit of duck, braised red cabbage and a blackberry jus

Tagine of chicken, preserved lemons, cous cous

Sticky beef salad on Asian vegetables

Roasted shoulder of lamb, leek mash, roasted carrots, red wine sauce

Salmon, cod & prawn fish pie topped with creamy mashed potato

Gnocchi with homemade pesto, pine nuts & sour cream

Asian salad with pea shoots and alfalfa sprouts

Winter berry crumble with vanilla mascarpone

Black forest torte, kirsch cherries

create
food and party design

