

Christmas

At the Earth Halls



THE VENUE

Inside one of London's most prestigious venues hides a breathtaking space. As part of the Natural History Museum, the Earth Halls offer an intimate dining space for smaller groups looking for a high-status venue.

On arrival guests are welcomed to enjoy a drink or two amongst the imposing statues at the foot of the fantastic elevated globe.



THE VENUE

Your guests will dine beneath enchanting constellations creating a magical setting. To complete the night our in-house DJ will bring your guests to their feet in this extraordinary venue. Christmas at the Earth Halls will be something your guests will talk about for years to come!



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 your package is a fantastic party DJ but 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.



SUGGESTED TIMINGS

7.00pm	Guests arrive for drinks reception
7.45pm	Call for dinner
8.00pm	Dinner is served
9.30pm	DJ begins
11.30pm	Bar closes
12.00am	Music ends
	Guests depart

Available for award ceremonies & charity dinners



LOCATION

Located on Exhibition Road in the heart of South Kensington.

Address:

Exhibition Road
London
SW7 5BD

Nearest underground stations:

South Kensington – District, Circle and Piccadilly lines

Nearest over ground station:

Victoria

Nearest parking:

Exhibition Road – street parking

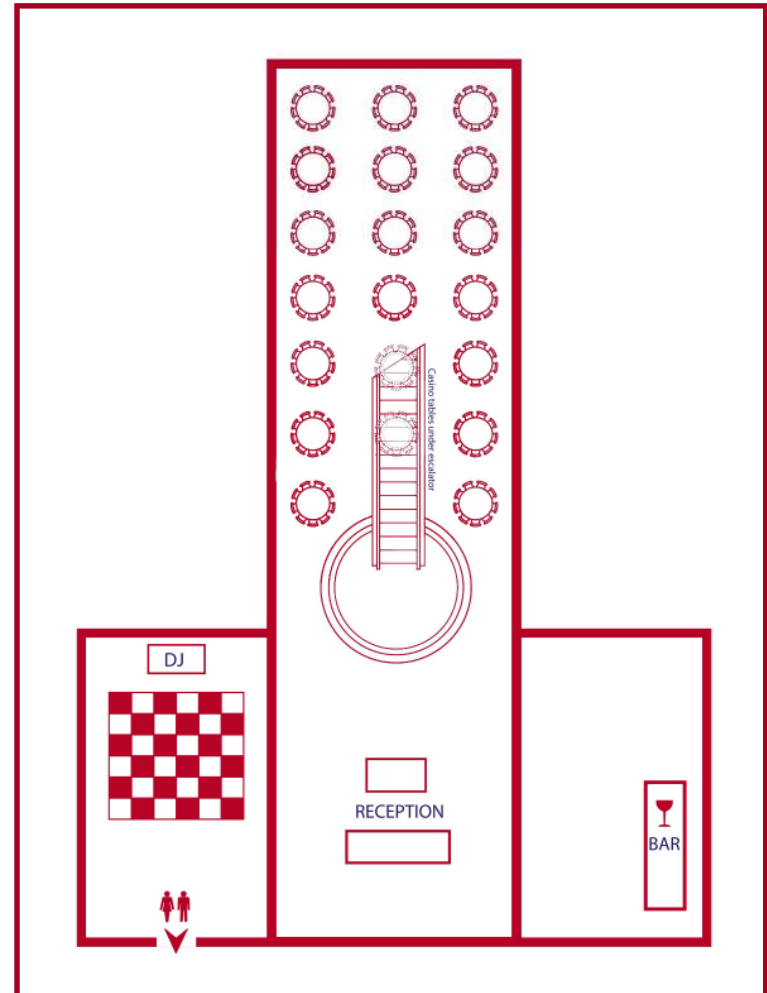


FLOOR PLAN

Capacities:

Bowl food / Buffet: 200 – 400

Seated dinner: 120 – 200



WHAT'S INCLUDED

What's included:

- Exclusive venue hire
- All theming, lighting and production
- Pre event menu tasting
- Fabulous table settings
- Sparkling wine and cocktail reception
- Three course seated dinner or buffet
- Coffee and mini mince pies
- Unlimited beer, wine and soft drinks
- DJ and Disco
- Fully staffed cloakroom
- Security staff
- Dedicated event manager
- 10 million public and products liability



FOOD AND DRINK

Whether you are looking for standing bowl food party for your staff or a more formal seated dinner 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 and crushed sage 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

