

# Dazzle

At One London Wall



# THE VENUE

This December come and experience the thrill of a party at One London Wall as we host 'Dazzle', a fun filled party inspired by the world-renowned Bellagio Hotel. Elegant dresses and James Bond style suits are definitely the order of the day as guests enjoy sparkling wine and cocktails in the opulent surroundings of this plush City venue.



# THE VENUE

Huge chandeliers hang prominent in the dining room reflecting light on to the gold palms and lavishly dressed tables, the perfect setting to enjoy a sumptuous feast. After dinner, our live entertainment takes to the stage creating a fabulous party frenzy ensuring everyone is up on their feet and dancing. Stylish design, a fun casino and live party band after dinner make this an evening you'll never forget!



# 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.

This Christmas at One London Wall we are including a live after dinner party band, fun casino tables and a 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

6.30pm	Guests arrive for drinks reception
7.15pm	Call for dinner
7.30pm	Dinner is served
9.45pm	Band commence & Casino opens
10.45pm	DJ begins
11.30pm	Bar closes
12.00am	Music ends
	Guests depart

Available for lunches, charity dinners and conferences



# LOCATION

This fantastic party space is easily accessible from both underground and overground stations, conveniently located in the city.

**Address:**

One London Wall  
London  
EC2Y 5JU

**Nearest underground stations:**

Moorgate – Northern, Hammersmith & City Metropolitan & Circle Lines

**Nearest over ground station:**

Moorgate & Liverpool Street

**Nearest parking:**

The Barbican Centre

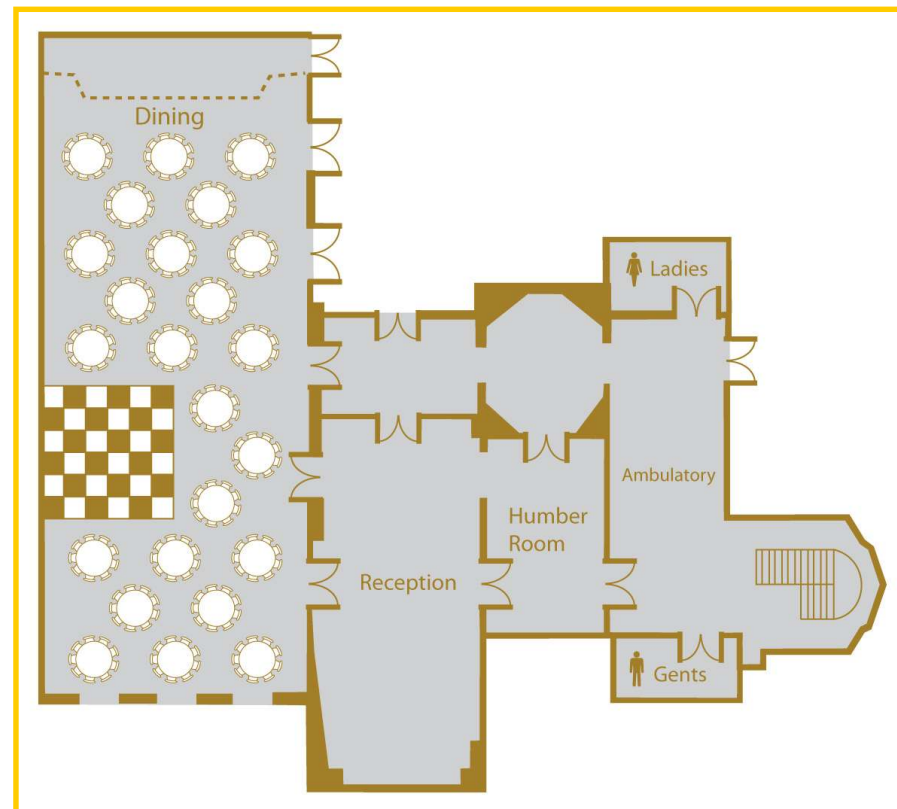


# FLOOR PLAN

## Capacities:

Bowl food / Buffet: 200 - 550

Seated dinner: 180 - 340



# WHAT'S INCLUDED

## What's included:

- Exclusive venue hire
- Pre event menu tasting
- All theming, lighting and production
- 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
- Live after dinner party band
- Fun casino tables
- DJ and Disco
- Covered smoking area
- Fully staffed cloakroom
- Dedicated event manager
- Security staff
- £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 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

