

# Singapore Swing

At Glaziers Hall



# THE VENUE

Glaziers Hall is a venue that oozes elegance. Warm atmospheric lighting, oriental dressing and delicate table centres will compliment the beautiful existing features of the venue to create this delightful Singapore Swing theme.



# THE VENUE

Some cocktail favourites and sparkling wine are served in the breathtaking River Room where guests can enjoy the beautiful views of the Thames and relax on the vibrant coloured soft seating.

The dramatic chandeliers in the dining room glisten and sparkle creating beautiful reflections on the smartly dressed tables. Oriental screens and intricately detailed fans transform the dining space and whilst your guests enjoy a delicious dinner they will be entertained by our very own silhouette artist.

Later the lights go down and the music goes up as the funky party DJ plays all your favourites, keeping the dance floor full 'til Midnight!



# ENTERTAINMENT

## **Alison Russell - Silhouette Artist**

Alison is a unique silhouettist in coming from a long family tradition of silhouette cutting. She learned the art from her grandmother at a young age! Skilled in all things paper, she is also an accomplished paper folder & origami artist. Having studied graphics and jewellery design Alison is one of the premier artists in London today.



# 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.

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
9.30pm	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 on London Bridge.

## Address:

9 Montague Close  
London Bridge  
London  
SE1 9DD

## Nearest underground stations:

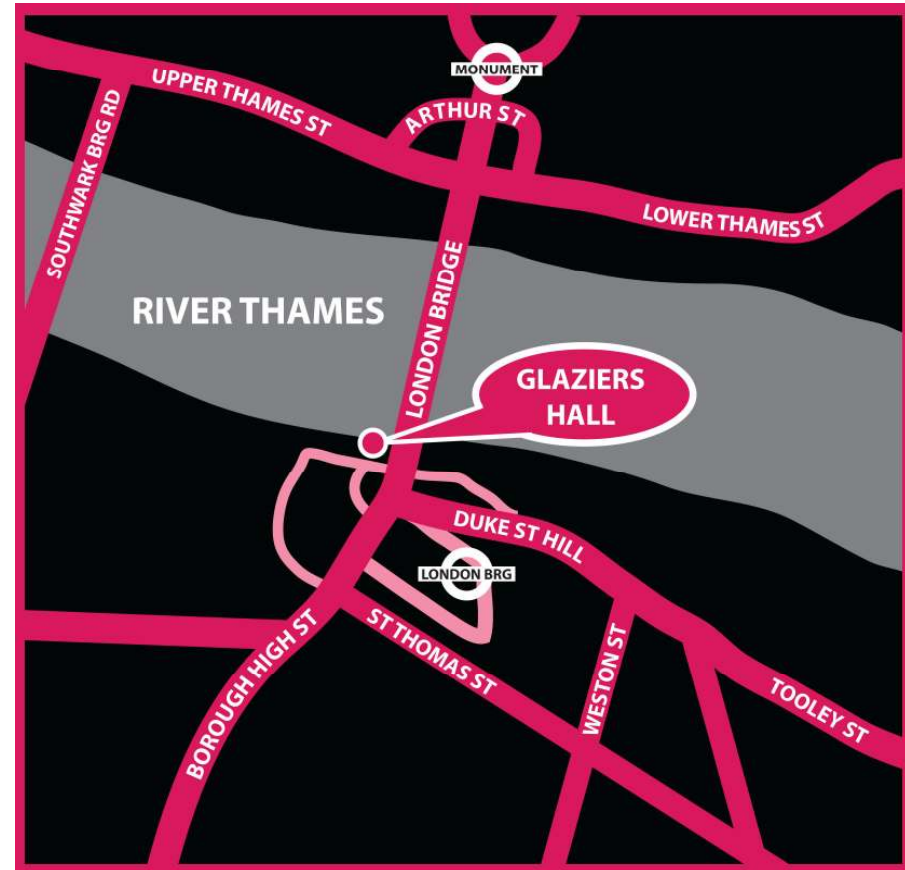
London Bridge – Northern & Jubilee  
Monument – District & Circle lines

## Nearest over ground station:

London Bridge

## Nearest parking:

London Vintry Thames Exchange NCP

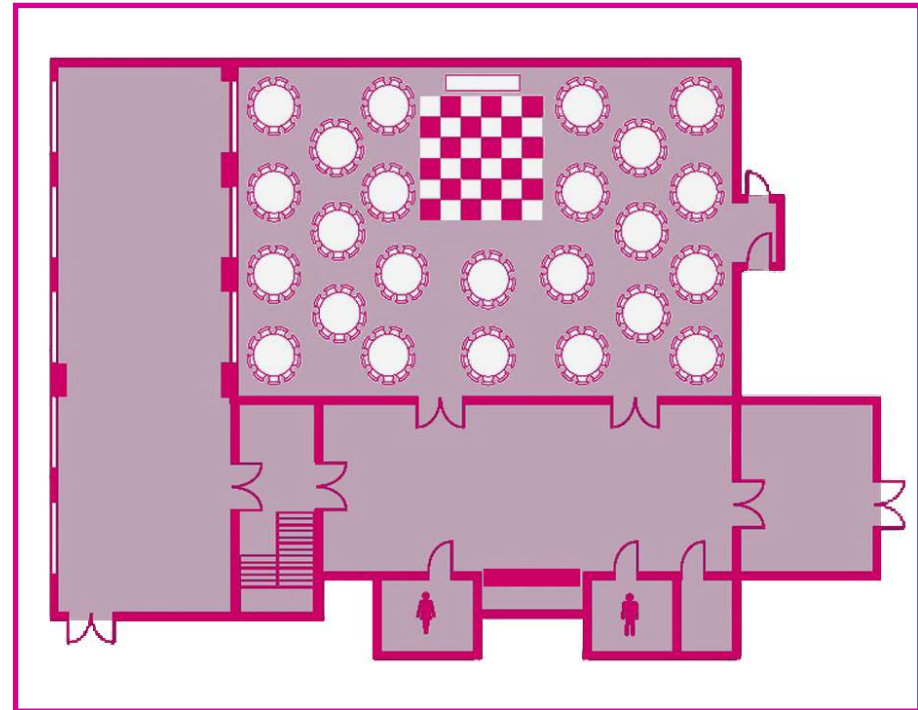


# FLOOR PLAN

## Capacities:

Bowl food / Buffet: 150 - 600

Seated dinner: 100 - 250



# WHAT'S INCLUDED

## What's included:

Exclusive venue hire

Pre event menu tasting

All theming, lighting and production

Chill out area with river views

Sparkling wine and cocktail reception with Mai Tai's and Singapore Slings

Three course seated dinner or buffet

Coffee and mini mince pies

Unlimited beer, wine and soft drinks

Fabulous table settings

Silhouettes artist

DJ and Disco

Fully staffed cloakroom

Security staff

Dedicated Event Manger

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 Touch of Taste. 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 Touch of Taste 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.



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# 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

touch of taste

