



Celebrate Christmas at the RIBA

Our magnificent Florence Hall is the ideal venue for your perfect Christmas party; the vast floor-to-ceiling windows, etched glass doors and beautiful carved stone pillars combine to create an elegant and grand space which can accommodate up to 200 guests for a seated dinner-dance or 400 for a reception.



Our First Floor Landing with its monumental marble pillars and impressive staircase forms an exceptional backdrop for evening receptions of up to 150 guests. This area can be hired on its own or in conjunction with the Florence Hall for larger Christmas parties.

Adjoining the Florence Hall is our superb terrace which, by adding a marquee, can provide an extended reception area. Alternatively our fairy-lit flowerbeds and candle-lit tables can be used to create a perfect area for those guests wishing to venture outside.



The Venues and Catering Team at the RIBA have extensive knowledge of organising functions and will be delighted to advise on, or arrange, a variety of entertainment. We can also recommend suppliers for those all important finishing flourishes such as flowers, lighting and decorations to create the perfect party for you and your guests. Contact RIBA Venues on 020 7307 3888 for further details.

Photography by Douglas Fry

Capacities

Florence Hall

Seated dinner: 250
Dinner dance: 200
Drinks reception: 400

First Floor Landing

Standing buffet: 150
Drinks reception: 150

Hire Charge

Hire of the Florence Hall, First Floor Landing and Garden Terrace for a Christmas party is £4550 (vat exempt). This will include the items below, additional equipment or services will be quoted by your Venue Manager:

Cloakroom with attendants
Dance floor and stage (if required)
PA system with microphones

A dedicated Venue manager and AV technician
Security personnel
Projector with AV technician

Event Timings

The following timings must be adhered to for all events. If earlier access is required please discuss with the Venues Team.

Setup	1600
Guest Arrival	1800 (On Saturdays guests can arrive from 1700)
Bar Close	2300
Music Down to Background Level	2330
Room Clear and Background Music Off	2400
De-rig complete	0100

For further details on these timings please see our Florence Hall Booking Form. Please note that the RIBA is located in a residential area, therefore noise levels, as specified by the Venues Manager must be adhered to.

Catering

Celebrate your Christmas party in style at the RIBA using one of our three specially designed packages. The menus have been designed by our Innovation Food Director; Michelin-starred chef David Cavalier. However these are by no means all that we can offer, but provide a basis from which we can discuss your eventual choice. We have designed three packages to accommodate varying tastes and budgets. Additions can be made so you can tailor them to meet your exact requirements, please ask our catering team for details and quotations.

A touch of magic £43.50 per person + vat
 A glass of sparkling wine or a Christmas drink on arrival
 Three course meal with coffee and petits fours
 Half bottle of house wine per guest

Once upon a winter night £53.50 per person + vat
 A glass of sparkling wine or a Christmas drink on arrival
 Snack and nibbles selection to compliment your reception
 Three course meal with coffee and petits fours
 Half bottle of house wine per guest
 Unlimited fruit juices and mineral water

Reach for the stars £63.50 per person + vat
 A glass of sparkling wine or a Christmas drink on arrival
 Canapé selection to compliment your reception
 Three course meal with coffee and petits fours
 A bottle of house wine per guest
 Unlimited soft drinks, fruit juices and mineral water

Menu Options

Starter:

Roasted parsnip and chestnut soup, hazelnut dust
 Terrine of confit pork wrapped in parma ham, fig and apple chutney
 Poached Scottish salmon terrine, crispy fennel and dill salad
 Assiette of salmon (marinated, seared & ballotine)
 Escabeche of mackerel fillet, aioli potato, caper vinaigrette
 Tartlet of stilton and leek, poached pear, walnut emulsion
 Pan fried fillet of red mullet, aubergine and pimento caviar
 Ballotine of black leg chicken, forest mushroom, red onion marmalade
 Gresham duck liver, port and walnut parfait, toasted brioche

Main course:

Traditional stuffed turkey breast, honey glazed parsnip, cranberry sauce
 Braised new forest venison, root vegetable, cinnamon jus
 Roasted breast of guinea fowl, braised red cabbage, winter berry jus
 Pave of Scottish salmon, herb crushed potato, basil ratatouille jus
 Fillet of steamed lemon sole, orange mash, shellfish veloute
 Pave of roasted wild bass, sautéed fennel, vine tomato butter sauce
 Pithivier of marinated goats cheese and spinach, vintage balsamic (v)
 Pearl barley and caramelised onion risotto, truffle mascarpone (v)

Dessert:

Traditional Christmas pudding, brandy ice cream
 Cranberry cheesecake, spiced orange compote
 Milk chocolate and raspberry mousse, cinnamon parfait
 Roasted apricot and almond tart, crème fraîche sorbet
 Warm poached pear, vanilla ice cream
 Selection of British cheese, grape chutney (supplement £1.50)

