

Jazz

At the Billiard Room
8 Northumberland



THE VENUE

This Christmas the Billiard Room at 8 Northumberland transforms into your very own sophisticated jazz lounge.

Step inside this truly unique venue right in the heart of London where you will be met with beautiful architecture, striking lighting and the cool uplifting sounds of classic jazz.



THE VENUE

The Old Billiard Room, with adjoining reception and dining areas is in an incredible Central London location where your guests can celebrate Christmas 2011 in style!

Guests will be greeted with a glass of bubbly so they can kick back, relax and enjoy the evening ahead of them in their very own Jazz Club!



THE VENUE

'Jazz' takes inspiration from swanky, secret night time haunts and upmarket Jazz clubs. This sophisticated space, dressed in pink and purple hues and luxurious leather sofas will make your guests feel they have stepped into their own private members club.

Black and white stripes, glitzy table centres and dramatic lighting will wow your guests as they enter the dining space!



ENTERTAINMENT

Over dinner guests will be entertained by our wonderful Jazz trio complete with live pianist, until later when our DJ takes over with classic tunes letting them party well into the night!

If you have any specific requests or you know what will really get your colleagues dancing, we can plan a play list in advance of the event with your DJ.

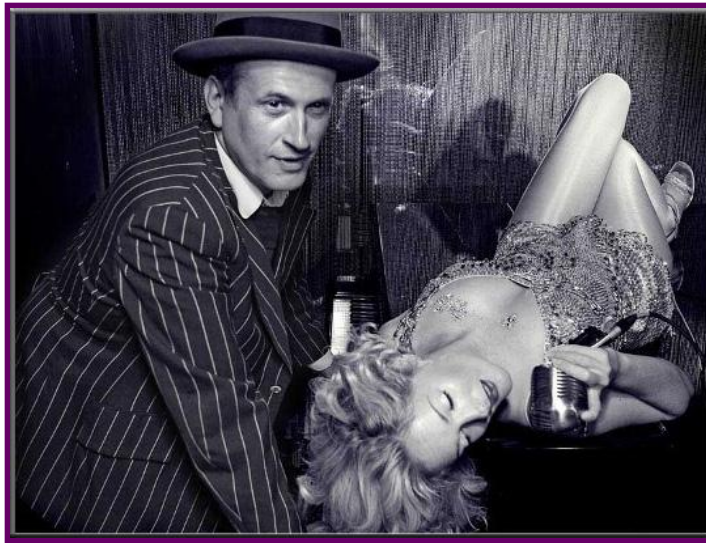


ENTERTAINMENT

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.

We are still finalising the details of what is included in the package for this Christmas but if you would like advice on 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	Disco starts
11.30pm	Bar closes
12.00am	Music ends
	Guests depart

Available for lunches, award ceremonies, charity dinners and conferences



LOCATION

Located right by Trafalgar Square this venue offers an impressive space suitable for a wide range of events including parties, lunches, conferences and awards ceremonies

Address:

8 Northumberland Avenue
London
WC2N 5BY

Nearest underground stations:

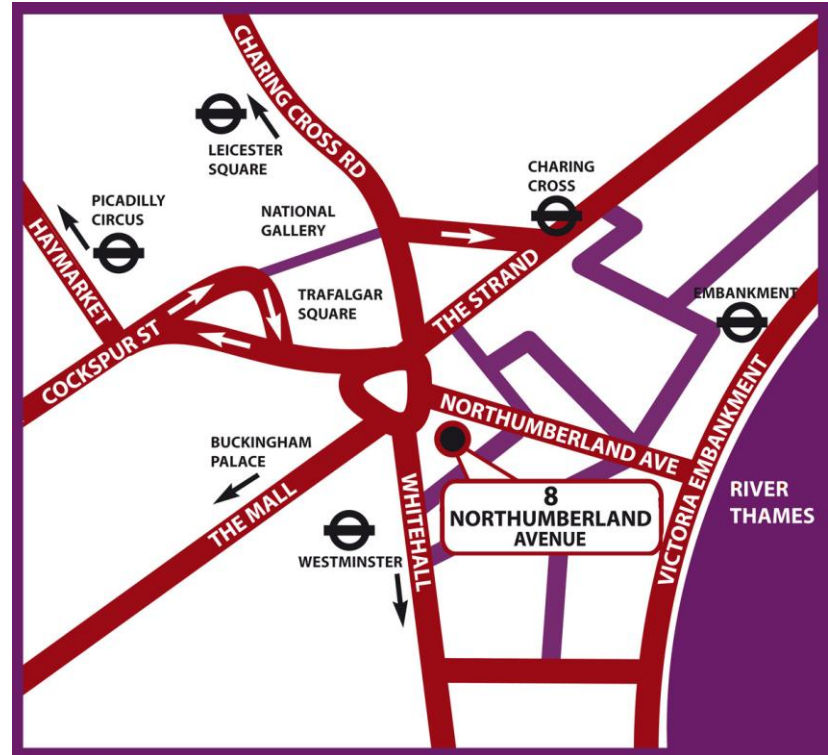
Embankment – Circle, District and Northern Lines

Nearest over ground station:

Charing Cross

Nearest parking:

St Martins Lane NCP
WC2N 4HX

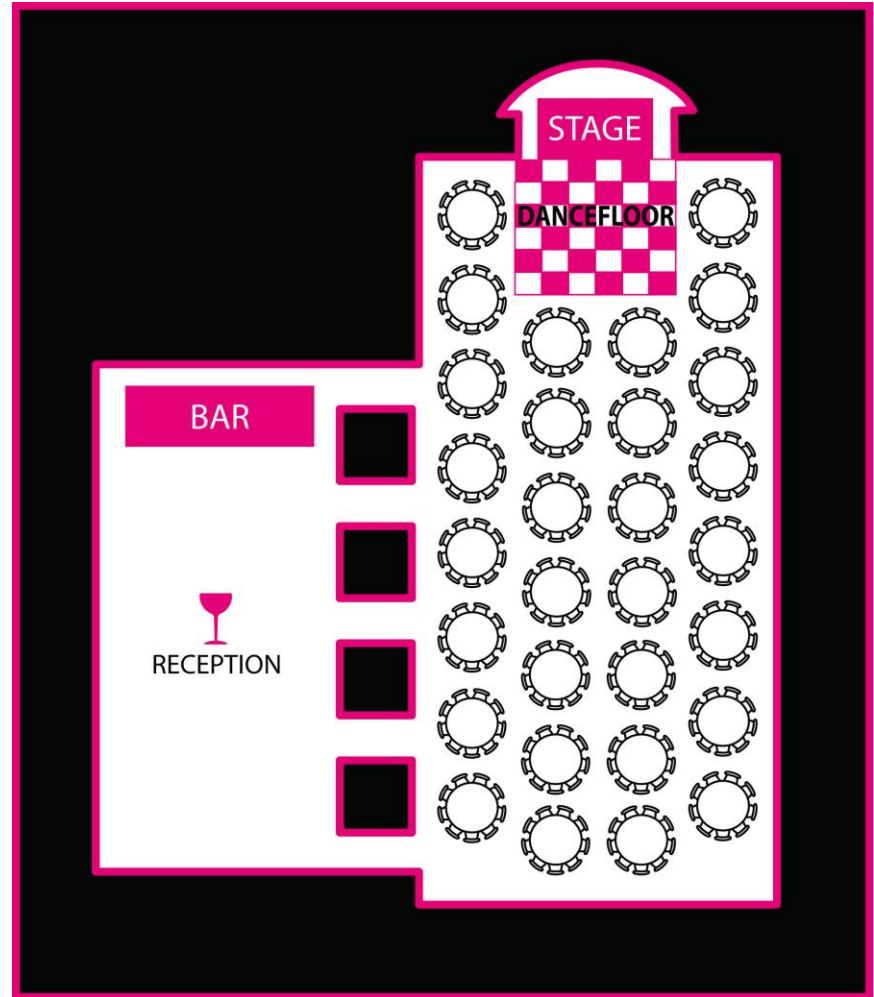


FLOOR PLAN

Capacities:

Bowl food / Buffet: 200 – 450

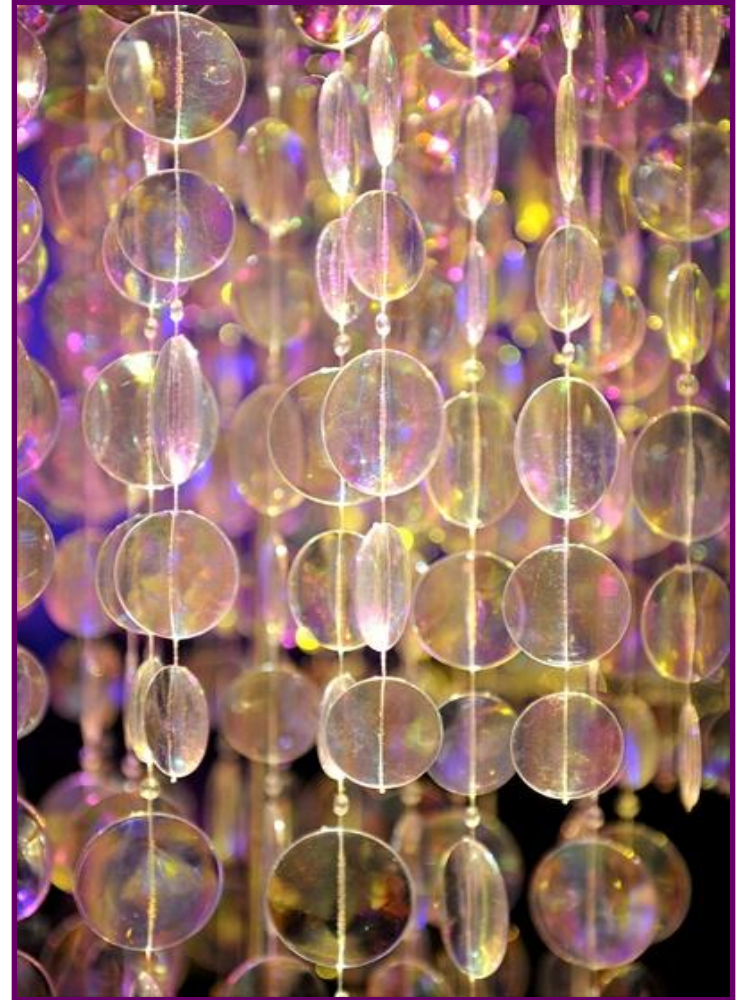
Seated dinner: 140 – 230



WHAT'S INCLUDED

What's included:

- Exclusive venue hire
- All theming, lighting and production
- Sparkling wine and cocktail reception
- Pre event menu tasting
- Three course seated dinner or buffet
- Unlimited beer, wine and soft drinks
- Jazz trio
- DJ and Disco
- Fully staffed cloakroom
- Security staff
- £10 million public and products liability



SAMPLE SEATED DINNER MENU

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Starter

Beetroot, gravalax and citrus cured Scottish salmon, micro cresses, smoked salmon croquette, honey mustard dressing

Winter truffled heritage potato and leek terrine, curly endive, sherry vinaigrette (v)

Main Course

Pot roasted breast and corn fed leg of chicken on a bed of chestnut mushrooms, braised leeks, encased in a crisp puff pastry with a chicken and parsley sauce

Jerusalem artichoke and mushroom pithiviers on savoy cabbage and crème fraiche with a celeriac dauphinoise and a cèpe jus (v)

Dessert

Soft centred chocolate fondu, salted caramel ice cream

SAMPLE BOWL FOOD MENU

SAMPLE BUFFET/ BOWL FOOD MENU

Savoury

Coq au vin chicken risotto cooked with red wine, button mushrooms and lardons of alsace bacon

Cumberland sausage with chive mash and shallot gravy

Spinach and ricotta tortellini tossed in extra virgin olive oil and basil (v)

Paella fragrant saffron rice with chorizo and monkfish

Sweet

Profiteroles filled with vanilla crème patissier and hot chocolate sauce



