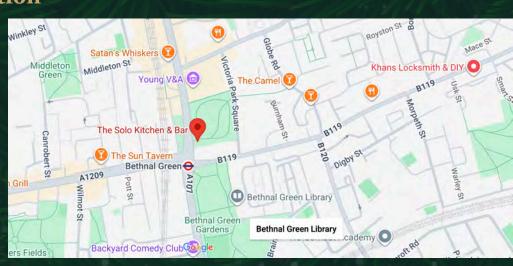


Museum Gardens, Cambridge Heath Road, London, **E29PA**







£17.50 per person per hour

Unlimited Standard

House Wine 175ml Draught Beer & Cider Prosecco 125ml Soft Drinks



£25.50

per person per hour

Unlimited Premium

House Wine 175ml
Draught Beer
Prosecco 125ml
Soft Drinks
Single House Spirits &
Mixer
Selection of Cocktails

£35.50

per person per hour

Unlimited Ultimate

Any drink from the menu including all cocktails and top shelf spirits

pre paid
DRINKS TOKENS
£6.50

can be swapped at the bar for...

House Wine 175ml Draught Beer Prosecco 125ml Soft Drinks

*Unlimited drinks packages are for a minimum of 4 hours
Selected cocktails include Long Island Ice Tea, Negroni, Moscow or London Mule, Lychee Martini, Singapore Sling, Cosmopolitan, Aperol, Campari & Sarti Spritz
Draught Beers & Cider - San Miguel, Camden Hells, Camden Pale Ale, Corona & Kopperberg
House Spirits - Vodka, Gin, Rum (white & spiced)



THE SOLO

PARTY SHARING PLATTERS

Each platter serves 4 people £55 per platter

Hot Platter

Calamari Falafel Meatballs **Padron Peppers** Spinach & Feta Rolls Spicy Sausage

Cold Platter

Houmus Baba Ganosh Tzatziki Spicy Feta Dip Olives Bread

Vegetarian Platter

Houmus Baba Ganosh Tzatziki Spicy Feta Dip Falafel Spinach & Feta Rolls Bread



Christmas at The Solo Party Menu 4 course £49 per person->

Arrival Cocktails



Christmas Riss Chambord, prosecco & cranberry juice



Pink Prancer Spritz Pink gin, prosecco & rose



Rhubarb & ginger liqueur, prosecco, cranberry juice &



Triple sec, prosecco and orange juice

Merry Mimosa



Baby Santa Mocktail



Ginger syrup, orange syrup, cranberry juice & orange juice

Starter Sharing Platters for 4 people

Hot OOO

Calamari, Falafel, Weatballs Padron Peppers, Spinach & Feta Rolls Spicy Sausage



Vegetarian (100%) Houmus, Baba Ganosh Tzatziki, Spicy Feta Dip, Falafel Padron Peppers, Spinach & Feta Rolls

Mains

CHRISTMAS DINNER (1)

Turkey breast, pig in blanket, roast potatoes, brussel sprouts, carrots, gravy and cranberry

TORTELLI AI PORCINI (1) (1) Cooked in a double cream sauce with durum semolina filled with porcini

VEGETABLE RISOTTO () Arborio rice cooked with mixed vegetables and extra virgin olive oil with parmesan

SALMONE 🖯 🕙

Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice

POLLO COM SALSA (1)

Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice

Deserts

CHRISTMAS PUDDING (1) (1)

Served with cream

WHITE CHOCOLATE & HONEYCOMB CHEESECARE (1) (3) (5)

A chocolate flavored biscuit base topped with a sweet white chocolate & chocolate coated honeycomb pieces

GELATO (1)

Vanilla, strawberry or chocolate ice cream

VEGAN CHOCOLATE SPONGE PUDDING OF An individual chocolate sponge topped with

















A 50% refundable deposit is required to secure your event booking

	<u> Monday - Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
The Roof Terrace	£1,500	£2,500	£3,000	£2,000
The Solo Bar	£750	£1,250	£1,500	£1,000
Whole Venue	£3,000	£3,000 - £5,000	£4,000 - £6,000	£3,500 - £4,000

Prices per session Session times are between 12.00 - 18.00 or 18.00 - Close

Music....

Want to bring a celebration cake? £1 per person cakeage charge All exclusive parties have a 12.5% service charge added

We have a regular DJ that we can book in for you - please contact us for availability & price. You can bring your own DJ or play a playlist from your device and connect it to our sound system via blue tooth. *Please note we have a 90 decibel noise limit.





bookings@thesolo.co.uk



https://www.thesolo.co.uk/



020 8014 2656

Opening Hours
Monday-Thursday: 10:00am To 11:30pm

Friday: 10:00am to 12:00am

Saturday: 10:00am To 12:00am

Sunday: 10:00am To 11:00pm



- 2.7 The denosit wil
- 1. The deposit will be returned to the Client in the way of a Bank, transfer the next working day after the event. The solo will require the refund bank details to make the payment and if these details are not received within 14 days after the event the deposit will not be refund.
- .8. It is solely the managers discretion if a full refund of the deposit is paid. You and your guests must meet the criteria listed below.
- If you fail to turn up for your event booking you will be liable for the full minimum spend amount.

3. Use of the Venue

- 3.1. The Client may use the hired space strictly for the purpose stated at the time of booking and only during the agreed hire period.
- 3.2. The Client shall not sublet or transfer the booking to a third party
- Set-up and clear-down times must be included within the booking period.
- 3.4. Bookings can only take place during the regular opening hours of the venue unless prior arrangement has been agreed by management in writing.

4. Conduct and Responsibilities

- 4.1. The Client is responsible for the conduct of all guests and any third-party suppliers during the hire period.
- 2. The Venue reserves the right to eject individuals or terminate the event with immediate effect in cases of dangerous, illegal, or unacceptable behavior, including excessive music levels.
- 4.3. The Client must comply with all applicable laws and regulations, including fire, health, safety, and licensing laws.
- 4.4. A smart casual dress code is required for private hire or group booking
- 4.5. Any decorations or belongings left behind after an event will be disposed of by the venue unless prior collection arrangements have been made and agreed in writing.
- .6. All food and drink must be purchased from the Venue.

Damage and Liability

- 5.1. The Client is responsible for any damage caused to the Venue, its property, or equipment during the hire perioc
- 5.2. The Venue reserves the right to charge for repair or replacement costs resulting from damage caused by the Client or their guests.
- i.3. The Venue accepts no responsibility for loss or damage to personal belongings brought onto the premises.
- 5.4. If the confirmed group size falls significantly, short of the expected number within the first hour of the booking, the Venue reserves the right to open portions of the hired space to other customers in order to recover from loss of trade disruption.

 The vent that the Venue exercises this right, every reasonable reflor will be made to be ensure that the original booking party retains adequate space and privacy to continue engloying their event comfortably and without disruption.

6. Catering and External Suppliers

- 6.1. Use of external caterers is not approved at The Solo
- 6.2. All external suppliers must provide proof of insurance and comply with Venue health and safety policies.
- .3. Any deliveries or collections must be arranged in advance and may only take place during agreed hours.

7. Noise and Licensing

- .1. The Client must comply with any licensing restrictions and noise level requirements set by the Venue or local authorities.
- .2. All entertainment must be agreed in writing by the venue no later than 1 month prior to event date.
- Music levels must not exceed 90 decibel at any time.

8. General

1. The Venue shall not be liable for any failure to perform its obligations due to circumstances beyond its control, including but not limited to acts of God, weather, fire, flood, pandemic, or government restrictions.

. Acceptance

By proceeding with a booking, the Client confirms that they have read, understood, and agreed to these Terms and Conditions.