



Christmas at
The Solo
2025



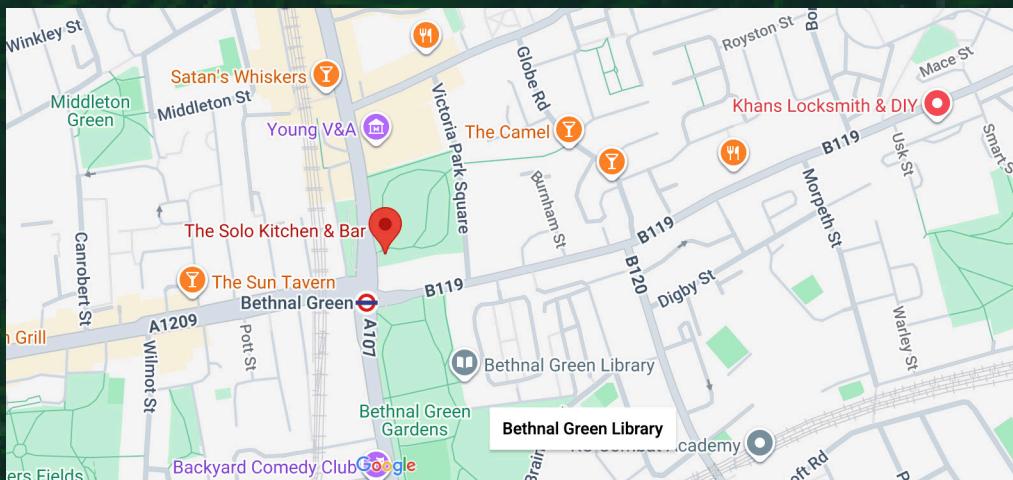
Make this Christmas one to remember at The Solo, the perfect place to enjoy a fun-filled night with friends or colleagues

Join us for an unforgettable Mediterranean party experience in the heart of London. Whether it's a business meeting, or special celebration, we're here to make it memorable.

Location.....

Next to Bethnal Green Tube Station

Museum Gardens,
Cambridge Heath Road,
London,
E2 9PA



Spaces.....

THE ROOF TERRACE

Heated and fully covered in winter the roof top has a capacity of either 70 seated or 100 standing guests



THE SOLO BAR

Located on the ground floor The Solo Bar is smaller in size and has a capacity of up to 45



Looking for a larger event?
Whole venue hire is available

Drinks.....

We have a range of drinks packages available, get the party started with free flowing drinks including our special crafted cocktails

£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)

Food.....

With a range of Christmas menus, choose a menu to suit your budget

Christmas at The Solo

4 course £35 per person SUN - WED

Arrival Drink
Glass of Prosecco

Starter Sharing Platter for 2 people

Cold platter
Houmous, Baba Ganosh
Tzatziki & Spicy Feta Dip served with Bread

Mains

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

PANKO CHICKEN Chicken breast in breadcrumbs and served with seasonal vegetables

HOLY PEPPERONI PIZZA Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base

LA VEGANA PIZZA Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base

Deserts

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE A chocolate flavored biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

GELATO Vanilla, strawberry or chocolate ice cream

SORBET Mango

Mustard Vegetarian Vegan Nuts Mustard Dairy Egg Gluten Fish Sesame Soya

Christmas at The Solo

4 course £49 per person THURS - SAT

Arrival Cocktails

Christmas Kiss Rum, pineapple juice & ginger beer

Candy Cane Collins Pink gin, lemon juice, sugar syrup & soda

Santa Margarita Altos Plata, lime juice, cranberry juice & agave syrup

Winterberry Spritz Lillet Rose, dark fruit cordial & tonic

Gingerbread Old Fashioned Jamesons, gingerbread syrup, angosture and orange bitter

Baby Santa Mocktail Ginger syrup, orange syrup, cranberry juice & orange juice

Starter Sharing Platters for 4 people

Hot Calamari, Falafel, Meatballs Padron Peppers, Spinach & Feta Rolls

Vegetarian Houmous, Baba Ganosh, Tzatziki, Spicy Feta Dip, Falafel, Padron Peppers, Spinach & Feta Rolls Bread

Mains

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

TORTELLI AI PORCINI 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 CON SALSA Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice

Deserts

CHRISTMAS PUDDING Served with cream

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE A chocolate flavored biscuit base topped with a sweet white chocolate & chocolate coated honeycomb pieces

GELATO Vanilla, strawberry or chocolate ice cream

SORBET Mango

VEGAN CHOCOLATE SPONGE PUDDING An individual chocolate sponge topped with chocolate sauce

Vegetarian Vegan Nuts Mustard Dairy Egg Gluten Fish Sesame Soya

Christmas at The Solo

5 course £99 per person

Glass of Champagne

Starters

MEAT PLATTER Jumbo giant king prawns, calamari, meatballs & prosciutto di palma

VEGGIE PLATTER Houmous, Baba Ganosh, Tzatziki, spicy feta dip, falafel, spinach and feta rolls served with warm bread

Platters are for 4 people sharing

Mains

30 DAY DRY AGED STEAK Ribeye or fillet served with mushroom sauce

JUMBO GIANT KING PRAWNS Peeled prawns

TRADITIONAL CHRISTMAS DINNER Premium turkey, pig in blanket & cranberry sauce

CHEF'S SPECIAL CHICKEN FILLET Premium chicken breast in a garlic butter, ginger, herb & white wine sauce

Served with sides of Potatoes and Seasonal Vegetables

TRUFFLE RISOTTO Risotto rice and topped with truffle

Deserts

TIRAMISU Traditional recipe with coffee liqueur and mascarpone cream

GELATO OR SORBET Vanilla, strawberry or chocolate, mango

CHRISTMAS PUDDING Served with ice cream

Cheese Board

Selection of cheese served with crackers, chutneys & fruit

Please ask for allergy information

Prices.....

With no hire fee, we work on minimum spend

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.....

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.

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

Contact us....



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

T&Cs.....

The Solo Hire Terms and Conditions

These Terms and Conditions ("Agreement") govern the private hire and group bookings of spaces at The Solo ("the Venue", "we", "us", or "our") by any customer or party ("Client", "you", or "your"). By confirming a booking with us, you agree to be bound by these Terms and Conditions.

1. Booking and Payment

- 1.1. All bookings are subject to availability and are only confirmed once a deposit has been received and a booking confirmation issued by us.
- 1.2. A refundable deposit of 50% of the minimum spend is required to secure the booking.
- 1.3. Payment must be made via bank transfer or using the payment link sent to the Client by us.
- 1.4. There will be 12.5% service charge added to any food or drinks purchased or consumed on the event day.

2. Cancellations and Refunds

- 2.1. All cancellations must be made in writing (email accepted).
- 2.2. The following cancellation charges apply: 100% of the deposit.
- 2.3. We reserve the right to cancel the booking in exceptional circumstances. In such cases, we will refund all monies paid but accept no further liability.
- 2.4. The Client can request a date change up to 2 months before the event date. This is subject to availability and at the managers discretion.
- 2.5. If the minimum spend is not met at the end of the event the remaining balance will be deducted from the deposit and allocated towards the minimum spend.
- 2.6. The deposit can not be used against food or drinks purchases.
- 2.7. 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 refunded.
- 2.8. 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.
- 2.9. 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.
- 3.3. 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.
- 4.2. 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 bookings.
- 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.
- 4.6. All food and drink must be purchased from the Venue.

5. Damage and Liability

- 5.1. The Client is responsible for any damage caused to the Venue, its property, or equipment during the hire period.
- 5.2. The Venue reserves the right to charge for repair or replacement costs resulting from damage caused by the Client or their guests.
- 5.3. 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. This action will only be taken where necessary and at the discretion of management. In the event that the venue exercises this right, every reasonable effort will be made to ensure that the original booking party retains adequate space and privacy to continue enjoying 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.
- 6.3. Any deliveries or collections must be arranged in advance and may only take place during agreed hours.

7. Noise and Licensing

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

8. General

- 8.1. 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.

9. Acceptance

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