

THE WINTER LODGE

CHRISTMAS AT THE MONTAGUE ON THE GARDENS



The
Montague
ON THE GARDENS



THE Winter Lodge

THE MONTAGUE WINTER LODGE

Step into a world of warmth and wonder as you enter our Winter Lodge. The scent of freshly fallen snow and the crackling of the fireplace greet you, instantly whisking you away from the urban landscape into a serene winter paradise.

The Winter Lodge is themed as a traditional log cabin, adorned with twinkling lights and filled with the rich scent of pine, immersing you in a cosy winter wonderland from the moment you arrive.

DATES & TIMINGS

The Winter Lodge is open from 3rd November - 30th December.

It is available for private hire with two sessions available:

- Daytime slot: 12pm - 5pm
- Evening slot: 6pm - 10pm*

Please enquire with our team if you require a longer session, or if you wish to merge the daytime & evening slots.

**After party options are available in the Great Russell Suite from 9pm/10pm until 12am.*



CAPACITIES

We offer various packages to suit your requirements, take a look at our most popular packages (bespoke options are available upon request):

Reception Style:

10 - 30 guests

Sit Down:

10 - 30 guests (up to 40 guests require an additional private room, available upon request, subject to availability)

HEALTH, SAFETY AND SUSTAINABILITY

Book your event with our Winter Lodge and enjoy the natural air circulation of our outdoor space. Guarantee your guests a unique and refreshing experience.

We put sustainability at the forefront of everything we do, and prioritise the health and safety of our guests and staff above all.

In collaboration with The TreadRight Foundation, The Montague on the Gardens takes concrete steps to #MakeTravelMatter.

If you would like to learn more about our health and safety procedures or our sustainability initiatives, please do not hesitate to ask.





MINIMUM SPENDING AND PAYMENT INFORMATION

All prices quoted are including VAT

The minimum spend at The Winter Lodge varies on the month and day of the week. All Wednesdays, Thursdays and Fridays during this season are peak days. Please contact the events team for a bespoke quote.

All dates are allocated on a first to contract basis and, in order to secure your date, a 10% deposit and a signed contract is required. This deposit is non-refundable.

A full pre-payment is required one month prior to your event. In addition to this, a discretionary 15% service charge applies to the minimum spend.

THE ULTIMATE WINTER LODGE PACKAGE (RECEPTION STYLE)

All prices quoted are including VAT

£150 per person

- Exclusive use of the Winter Lodge
- Arrival glass of mulled wine, spiced cider or a festive punch (0% alcohol)
- Pigs in blankets on arrival
- 10-item festive inspired floating buffet, featuring a selection of meat, fish, vegetarian, and dessert options (vegan/gluten-free dietary options available)
- 3-hour unlimited hotel selection of white, rosé and red wine, bottled beer and soft drinks (0% alcohol and gluten-free beer options available)
- Festive background music in the Winter Lodge
- Cloakroom facilities from our in-house concierge team
- Personalised event signage
- Full event management provided



THE WINTER LODGE PACKAGES (SIT DOWN)

All prices quoted are including VAT

The Daytime Winter Lodge Package

12pm - 5pm | £125 per person

- Exclusive use of the Winter Lodge
- Arrival glass of mulled wine, spiced cider or a festive punch (0% alcohol)
 - Three course festive menu served in the Blue Door Bistro Restaurant
 - Half a bottle of sommelier selected wine
 - Half a bottle of mineral water
 - Freshly brewed tea, coffee and mince pies served in the Winter Lodge
- Complimentary Christmas novelties and crackers on the tables
 - Complimentary festive centrepieces
 - Festive background music
- Personalised event signage: menu's, name cards and table plan
 - Full event management provided

The Evening Winter Lodge Package

6pm - 10pm (or midnight) | £159 per person

- Exclusive use of the Winter Lodge
- Arrival glass of mulled wine, spiced cider or a festive punch (0% alcohol)
 - Three course festive menu served in the Blue Door Bistro Restaurant
 - Half a bottle of sommelier selected wine
 - Half a bottle of mineral water
 - Freshly brewed tea, coffee and mince pies served in the Winter Lodge
- Complimentary Christmas novelties and crackers on the tables
 - Complimentary festive centrepieces
 - Festive background music
- Personalised event signage: menu's, name cards and table plan
 - Full event management provided



WANT TO ADD MORE?

All prices quoted include VAT

Drinks:

- Replace your arrival reception to prosecco and beer - £5 per person
- Replace your arrival reception to Aperol Spritz - £10 per person
- Add a glass of Aperol Spritz - £15
- Upgrade your arrival reception to include prosecco & beer - £10 per person
- Flavoured festive vodkas/Schnapps - £8 per person, per shot
- Shot & Pretzel promotion to save £1 - £15 per person if you take both
- Add a 3-hour unlimited drinks package to include house wine, bottled beer and soft drinks - £80
- Add a 3-hour unlimited drinks package to include house spirits, house wine, bottled beer and soft drinks - £100
- Already have the 3-hour unlimited drinks package included in your package? Upgrade to include spirits (3 hours) - £45 per person
- Already have the 3-hour unlimited drinks package included in your package? Upgrade to include a premium prosecco (3 hours) - £35 per person
- Upgrade your drinks package to include unlimited mulled wine, spiced cider and festive punch (3 hours) - £25 per person
- Sit down Ski Lodge events - pre-dinner drinks packages or bar tab to be created based on your budget

Food:

- For reception style Ski Lodge, we can offer the pretzel hut as an add-on - £8 per person (minimum numbers apply of 60 guests)
- Add unlimited pigs & blankets to your arrival reception (45 minutes) - £8
- Upgrade to a dessert display for your evening reception for an additional £6 per person
- Add churros and condiments for an additional - £6 per person
- Add a cheese station post-dinner (minimum and maximum numbers apply) - £10 per person
- Still hungry? Why not select four food items for your after-party buffet - £25 per person.

Music:

- Want to play your own music? No problem! You need to bring this on a compatible device & adapter
- Complimentary DJ in The Great Russell Suite for your After Party; 10pm to 12am (£17,500+ minimum spend on food and beverage applies to receive this offer)
- DJ with After Party in the Great Russell Suite; 10pm to 12am - £1,600 (room hire & DJ if your minimum spend is under £17,500)



WANT TO ADD MORE?

All prices quoted include VAT

Entertainment:

- Photobooth with unlimited online prints in The Ski Lodge - £195
- Personalised photobooth with unlimited online prints - £400
- Glitter artist - quotes to be provided at enquiry stage
- Magician - quotes to be provided at enquiry stage
- Caricaturist - quotes to be provided at enquiry stage
- Acoustic - quotes to be provided at enquiry stage

Meetings, Presentations & Awards:

- We have three meeting rooms on the lower ground floor available for your pre-event event conference with capacities for 2 guests - 120 guests. We have a maximum capacity of 120 theatre style & 64 cabaret, ask us for more information!
- Book The Great Russell Suite for your pre-event conferencing needs and receive the following complimentary inclusions:
 - LCD Projector and Screen
 - HDMI cable & adapters
 - One Lectern
 - One Handheld Microphone
 - Wi-Fi

Other Information:

- One mandatory security is required for 80+ person events - £250 per staff
- Two mandatory security is required for 120+ person events - £250 per staff
- Black tie event? Our staff will be dressed in christmas jumpers uniform however, if this does not suit the theme of your event, we will be more than happy to wear waistcoats/suits at no extra charge. Please let us know.
- Preferred accommodation rates (10 bedrooms or more)
- Daytime events - 12pm to 5pm
- Evening events - 6pm to 9pm/10pm
- After party with DJ - 9pm/10pm to 12am



FESTIVE FINGER BUFFET MENU

Choose eight items from the below list
(Please choose four items from meat/fish and four items from vegetarian and dessert)

MEAT

Swiss Cheese Burger
Curried Glazed Bratwurst
Lamb Kofta with Pomegranate Yogurt
Chicken Schnitzel with Cranberry Gel
Pork and Chestnut Sausage Roll, Apple Sauce

FISH

Smoked Salmon Crostini with Beetroot, Dill Cream Cheese
Tandoori King Prawn Skewer
Crab, Avocado and Tomato Tart
Salmon and Parsley Goujons with Lemon Mayo
Prawn Tempura with Sweet Chilli Sauce

VEGETARIAN

Loaded Cheese Fries
Pea and Mint Falafel Burger
Cauliflower Pakora with Mint Yoghurt (GF)
Chickpea, Feta, Coriander Bruschetta
Deep Fried Camembert with Cranberry Sauce
Roast Pumpkin and Cranberry Wraps
Spanish Style Padron Peppers (GF)
Deep Fried Oyster Mushrooms (GF)
Crispy Potato Skin Chips with Houmous (GF)

DESSERT

Mince Pies
Chocolate and Raspberry Meringue
Carrot Cake (GF)
Chocolate Brownie (GF)
Stollen Cake

(GF) Gluten-free

VEGAN FESTIVE FINGER BUFFET MENU

Pea and Mint Falafel Open Sandwich

Chickpea, Feta, Coriander Bruschetta

Cauliflower Pakora (GF)

Loaded Cheesy Fries (GF)

Roast Pumpkin and Cranberry Wraps

Spanish Style Padron Peppers (GF)

Deep Fried Oyster Mushrooms (GF)

Crispy Potato Skin Chips with Houmous (GF)

Chocolate Brownie (GF)

Carrot Cake (GF)

(GF) Gluten-free



FESTIVE SIT DOWN MENU

STARTERS

Cream of Cauliflower Soup (VGO)

With curried cauliflower popcorn and coriander oil

VGO: Cauliflower soup with curried cauliflower popcorn (GF)

King Prawn and Crayfish Cocktail

With avocado and Bloody Mary dressing

Ham Hock Terrine with Homemade Piccalilli

With apple gel and toasted focaccia

MAINS

Traditional Roast Turkey and Chestnut Stuffing

Roast potatoes, pigs in blankets

Seared Supreme of Salmon with Lemon Herb Crust

Crushed potatoes, Champagne butter sauce

Pan Fried Gnocchi with Baby Spinach (VGO)

Wild mushrooms, blue cheese sauce

VGO: 'Gnocchi alla Sorrentina' in tomato sauce with cherry tomatoes, basil pesto and mozzarella (GF)

DESSERT

Vanilla Cheesecake with Clementines

Cointreau syrup

Homemade Chocolate Brownie and Vanilla Ice Cream (VGO)

With salted caramel sauce

VGO: Served with vegan vanilla ice cream (GF)

Traditional Christmas Pudding

With brandy sauce

(GF) Gluten-free | (VGO) Vegan option available

GET IN TOUCH

Should you require any further information, please contact the events team:

E: meetmt@rchmail.com | T: 020 7612 8411

The Montague on the Gardens, 15 Montague Street, London WC1B 5BJ



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