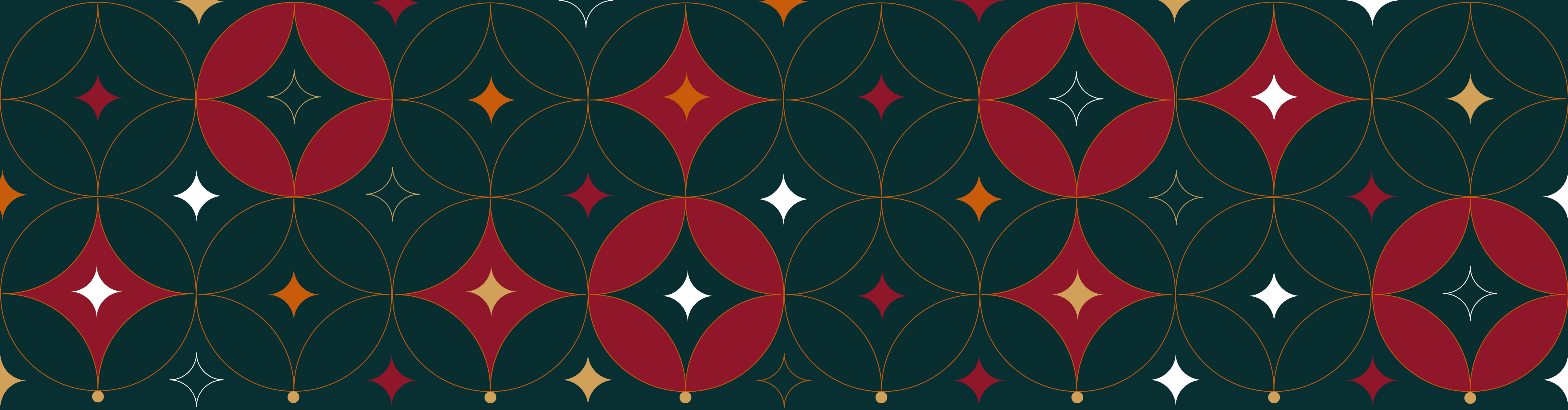




116
PALL MALL

CHRISTMAS

—
2026

An iconic London Christmas

Nestled among some of London's most beautiful parks and historic landmarks, 116 Pall Mall provides an exceptional setting for festive celebrations in the heart of the capital.

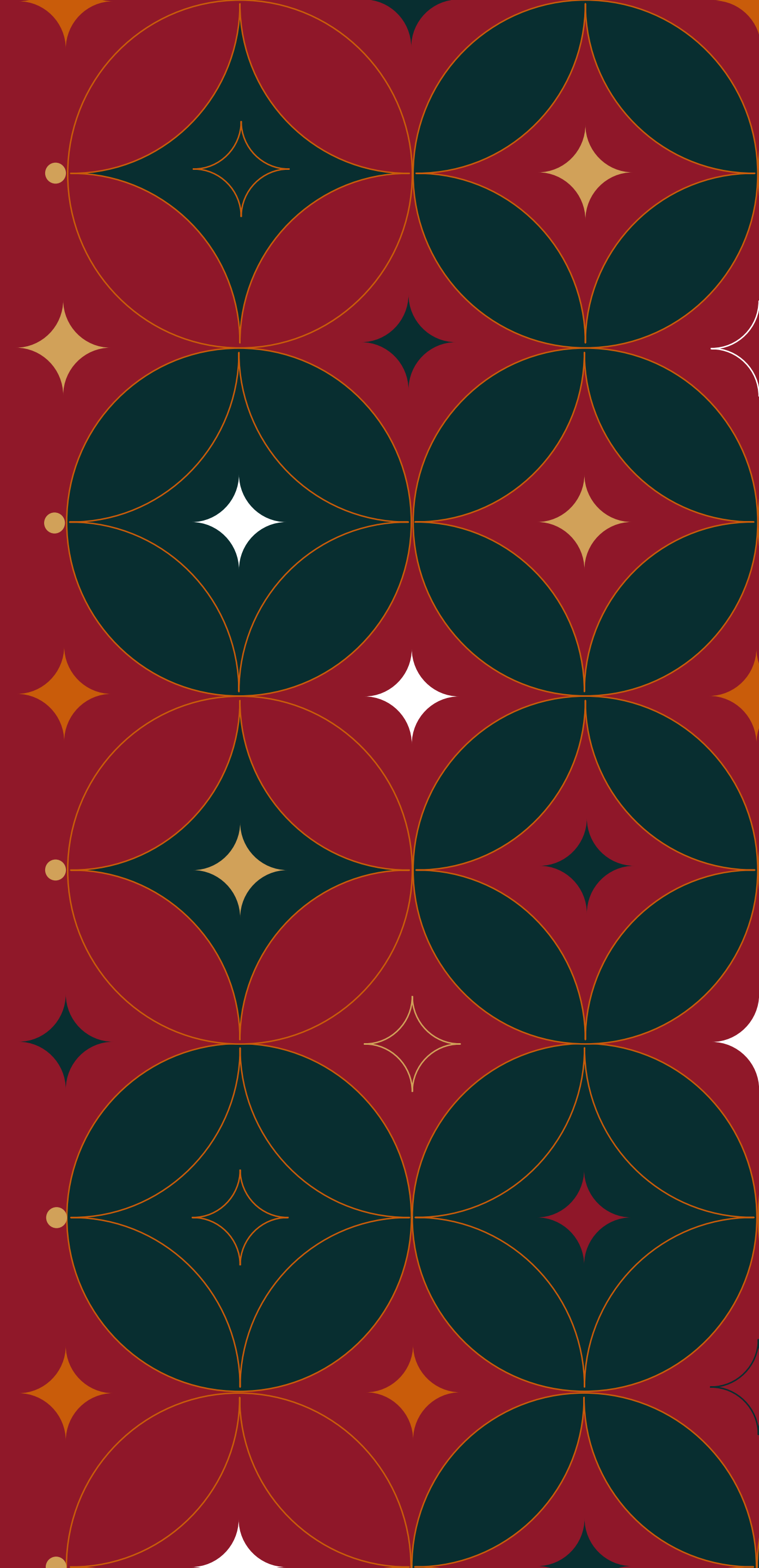
This Christmas, gather colleagues, clients, friends, and loved ones for an unforgettable seasonal experience. Whether you're planning an intimate private dinner, a sophisticated drinks reception, or a grand corporate celebration, our carefully curated Christmas packages are designed to make entertaining effortless.

Set against a backdrop of Regency splendour, magnificent chandeliers, and elegant interiors, 116 Pall Mall offers a truly atmospheric setting for the festive season. In partnership with Searcys, guests can enjoy expertly crafted seasonal menus showcasing the finest flavours of winter, complemented by festive cocktails, premium wines, and celebratory drinks.

Throughout the evening, the magic of Christmas in London is ever-present. Inspired by the sparkle of Regent Street's famous lights, the festive charm of Trafalgar Square, and the energy of the city during the holiday season, every detail has been thoughtfully considered to create a memorable experience.

Begin your celebration with a glass of Champagne, a sophisticated non-alcoholic alternative, or a signature winter cocktail before settling into an evening of exceptional hospitality, fine dining, and festive cheer.

Our dedicated events team will work closely with you to create a seamless and personalised celebration, ensuring a spectacular end to the year for you and your guests.





Our packages

Our packages have been crafted to encompass all elements of your event but are only an indication of what we can offer. If you are looking for something different please speak to our team who will create a bespoke package for you.



Festive dining

£200 + VAT per person*

This package includes:

- Glass of Searcys Champagne on arrival
- Three-course festive dinner
- Three hours beer, wine and soft drinks package
- Filtered water
- After dinner tea, coffee, and mini mince pies
- House Christmas decorations and table centrepieces
- DJ and dancefloor
- Cloakroom
- Staffing and security
- Hire of dining room from 12pm-5pm or 6:30pm to midnight

Festive dining premium

£265 + VAT per person*

This package includes:

- An hour of Searcys Champagne on arrival
- Three canapés
- Amuse bouche
- Three-course festive dinner
- After dinner cheese station
- Three hours beer, wine and soft drinks package
- Filtered water
- After dinner tea, coffee, and mini mince pies
- House Christmas decorations and table centrepieces
- DJ and LED dancefloor
- Cloakroom
- Staffing and security
- Hire of dining room from 12pm-5pm or 6:30pm to midnight

Festive reception

£175 + VAT per person*

This package includes:

- Glass of Searcys Champagne on arrival
- Three canapés, three bowls and mini mince pies
- Three hours beer, wine and soft drinks package
- DJ and dancefloor
- House Christmas decorations
- Cloakroom
- Security and staffing
- Hire of reception room 6:30pm to midnight

Festive reception premium

£230 + VAT per person*

This package includes:

- An hour of Searcys Champagne on arrival
- Three bowl foods
- Two live food stations
- Mini mince pies
- Three hours beer, wine and soft drinks package
- DJ and LED dancefloor
- House Christmas decorations
- Cloakroom
- Security and staffing
- Hire of reception room 6:30pm to midnight
- Additional entertainment for up to three hours

*Package pricing starts at a base rate for 100 guests and varies depending on your guest count and selected event space. Rates decrease as guest numbers increase, and all packages can be tailored to suit your needs. Drinks packages are designed for consecutive hours of service and cannot be split across different time periods. A variety of additional entertainment options is available, starting from £750 for 3 hours.

Canapés

Sample menu

Our canapés are bite-sized and beautifully crafted, making them perfect for Christmas pre-dinner drinks and receptions.

Prices per person | Minimum 15 guests

Plant based

Cep and parsley polenta, mushroom ketchup, smoked dill pickle

Rapeseed oil roasted potato, plant nduja, vegenaïse

Vegetarian

Jerusalem artichoke, Driftwood goats cheese and tarragon arancini, smoked tomato ketchup

Fish

London Smoke & Cure smoked salmon blini, whipped horseradish, avruga caviar

Swedish Skagen, crayfish, salmon caviar, pumpernickel bread

Meat

Turkey Chettinad curry cornet, coconut chutney

Korean chicken, kimchi, gochujang mayonnaise, toasted sesame

Puddings

Macarons (v)

Orange and passion fruit tartlet, Italian meringue, white chocolate (v)

(v) vegetarian (ve) vegan | We use a wide range of ingredients in our kitchen, some of which may contain nuts or other allergens. If you or your guests have a specific allergy or dietary requirement, please let us know. All prices are exclusive of VAT at prevailing rate.



Seated Christmas lunches & dinners

Sample set menu

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Tea, coffee & mince pies are included | Minimum of 20 guests | A choice of one dish from each course is required for the whole party. Dietary requirements will be catered for separately to the chosen menu.

Starters

Salt baked carrots, pine nut and freekeh crumb, roast garlic aioli (ve)

Roast chestnut and pancetta soup, lemon, crème fraîche, parsley

Smoked duck celeriac remoulade, sherry vinegar steeped raisins, pear crisp

London cured smoked salmon, whipped horseradish, pickled cucumber

Mains

Roast king oyster mushrooms, Jerusalem artichokes, chestnuts, puy lentil, zhoug, spiced prune (ve)

Roast turkey, duck fat potato fondant, Brussels sprouts, pigs in blankets, cranberries

Slow roast pork belly, hasselback potato, braised turnips, leeks, lemon thyme

Stone bass, crushed Jerusalem artichoke and potato, brown shrimps, seaweed velouté

Puddings

Colombian dark chocolate delice, candied hazelnuts, malted crème anglaise (v)

Classic Christmas pudding, brandy sauce (v)

Yorkshire custard tart, poached rhubarb, apple jelly, gingerbread (v)

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Bowls & small plates

Sample menu

Bowl food is a more substantial choice and ideal for standing receptions and events.

Prices per person | Minimum 30 guests

Plant based

Cauliflower and potato biryani with roti bread and coconut yoghurt

Vegetarian

Gorgonzola stuffed gnocchi, grilled trevise, walnuts, pickled apple, sage

Burrata, pickled pear, toasted oat granola, vadouvan spices, puffed rice

Fish

Hot smoked haddock, Cullen skink, quail egg

Meat

Venison and cranberry sausage, mustard mash, caramelised onion gravy, crispy onions

Slow roast turkey and pumpkin arancini, spiced pepper and mushroom ragout

Puddings

Bitter chocolate brownie, coffee cream, toasted pistachios (ve)

Scandi Christmas rice pudding, cinnamon and blueberry compote, gingerbread (v)

Apple and blackberry, pink peppercorn crumble, tonka bean custard (v)

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Upgrades

- ✦ Upgrade to a four-hour drinks package (from 3-hours)
£8.50 + VAT per person
- ✦ Add unlimited house spirits (single measure)
£5.00 + VAT per person per hour (maximum of three hours)
minimum of 30 guests applies to spirit upgrade
- ✦ Upgrade to include an additional bowl food
£6.50 + VAT
- ✦ Additional entertainment (for up to three hours)
£750 + VAT



Merry Mondays

Make Mondays worth celebrating at 116 Pall Mall

From late November and throughout December, 116 Pall Mall is transformed into a glittering winter setting, bringing the magic of Christmas to the heart of Central London.

For those planning a festive corporate celebration, our exclusive Merry Mondays offer adds an extra touch of sparkle to the start of the week.

Book your Christmas party on any Monday during the festive season and enjoy:

- ✦ A complimentary glass of fizz on arrival for every guest, including refined non-alcoholic alternatives
- ✦ Beautiful seasonal styling and festive décor throughout the venue
- ✦ Reduced venue hire rates, offering exceptional value for corporate celebrations

Terms & Conditions

Offer valid for private hire events with a minimum of 20 guests. Available on Mondays only throughout the festive season. Subject to availability and cannot be used in conjunction with any other offer.

Whether you're hosting an elegant dinner, end-of-year team celebration, or festive drinks reception, Merry Mondays is designed to make your event feel both effortless and memorable.

Simply quote "MERRY MONDAYS" when enquiring to unlock this exclusive seasonal offer.





Searcys has been celebrating the festive season for over 175 years.

EST · 1847
SEARCYS
LONDON

Established in 1847 by entrepreneur and the Duke of Northumberland's confectioner John Searcy, the company has been at the heart of this special season since the tradition of Christmas parties and gift-giving was made popular by Victorians.

British restaurateur and event caterer Searcys is on hand to add some sparkle to your festive season at 116 Pall Mall.



We are thrilled to have been awarded Gold for Best Historic Venue (Under 350 guests) at the Christmas Party Awards 2026

All prices are in Sterling and are excluding VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

We would love to tell you what's in our food to assist you with your choice.
+44 (0)20 3814 7592 | info@116pallmall.com | [116pallmall.com](https://www.116pallmall.com)



Location

You will find our Grade I-listed building at 116 Pall Mall, in the heart of the West End and close to Trafalgar Square and St James's Park.



Transport links

Tube & train

Five minutes walking distance of Piccadilly Circus (Piccadilly & Bakerloo Lines), ten minutes from Charing Cross Station (Bakerloo & Northern Lines, National Rail links).

Buses

Numerous bus destinations from Trafalgar Square.

Parking

Pay and Display in Waterloo Place.
Q Park: 20% off parking when quoting "IOD" Qpark



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