



Comedy and cabaret at the  
**Barber-Surgeons' Hall**

Christmas 2012

**Laugh your way through Christmas with a black tie comedy and cabaret evening!**

**Barber-Surgeons' Hall is one of the most beautiful and classic halls within the City, offering glistening crystal chandeliers with oak panelled walls to give the hall a luxurious finish to complement the evening.**

**Treat your guests to a Christmas party with a difference with comedians and cabaret acts tailored to your guests' personalities! Laugh the evening away in the Great Hall lit by candlelight and the low warm glow of the crystal chandeliers. What better way to start getting that 'Christmas feeling' in the hustle and bustle of London life?**

**Dinners – 60-120 guests**

**More intimate rooms are also available for 8-25 guests dining  
Standing events - 100-250 guests**

**Directions:  
Nearest tube station is Moorgate or St Paul's.**



**Your package based on a minimum of 120 guests  
will be £100.00 + vat per guest**

- Exclusive venue hire from 6.00-11.00pm
- An evening of comedy and cabaret with compare
  - A sparkling wine reception (two drinks)
- Unlimited beer, wine and soft drink with the meal and until 10.45pm
- Delicious Christmas themed two course buffet menu
  - Lobby host and manned cloakroom

Dress code is black tie

#### Upgrades:

- Three course buffet menu @ £8.75 plus VAT per person
  - Cheese slate @ £45.00 plus VAT per table
- Two course formal sit down dinner £16.50 plus VAT per person
  - Themed cocktail on arrival £5.50 plus VAT per person
  - Cash bar on request (package prices may differ)
- Champagne drinks reception @ £5.00 plus VAT per person per hour
- Roaming entertainers such as magician or mind reader from £400.00 plus VAT
- Table centres and furniture upgrades available on request



## Sample two course buffet menu

### Main

Chicken, leek and apricot English pie with thyme scented short crust pastry

or

Beef bourguignon with chestnut dumplings

or

Fisherman's pie in a creamy saffron sauce, topped with a sweet horseradish pommes purée

### Desserts

Steamed Christmas pudding with a steaming hot brandy Anglaise

or

A bitter lemon and cranberry tart served with Christmas pudding ice cream

or

A selection of cheese from around the British Isles with a rich fruit chutney, grapes and crackers

