

Christmas 2018

Corporate hire



Christmas is all wrapped up at St Albans Museum + Gallery

Book by 31st October and we will give your company an exciting introductory offer of 50% off Room Hire and a free glass of bubbly for every guest.

St Albans Museum & Gallery offers spectacular event spaces to suit your company's Christmas party wish list.

We will ensure your Christmas party goes off with a bang and is a night to remember for you and your staff. Whether you want a three course Christmas dinner and dancing, or a simple yet stylish canapé reception. We'll make sure it exudes flair, uniqueness and a real sense of occasion. We can even offer a tailored hosted event with interactive entertainment to strengthen your staff's social bonds!

Our events team will be on hand from the very beginning, planning and executing your setting, your menu and your entertainment.

All to suit your budget.

So get in touch and let us take care of the rest.

Email: stalbans@leafi.co.uk











The Rooms

St Albans Museum & Gallery has two particularly impressive events spaces to suit both small and large groups for your Christmas party:

The Assembly Room

160 Sit down dinner party (+dancing / entertainment)

200 Canapé party (+ dancing / entertainment)

The Courtroom
60 Sit down Christmas dinner (+entertainment)
100 Canapés, drinks & dancing!

Exclusive use of whole building **500** (includes all gallery space)











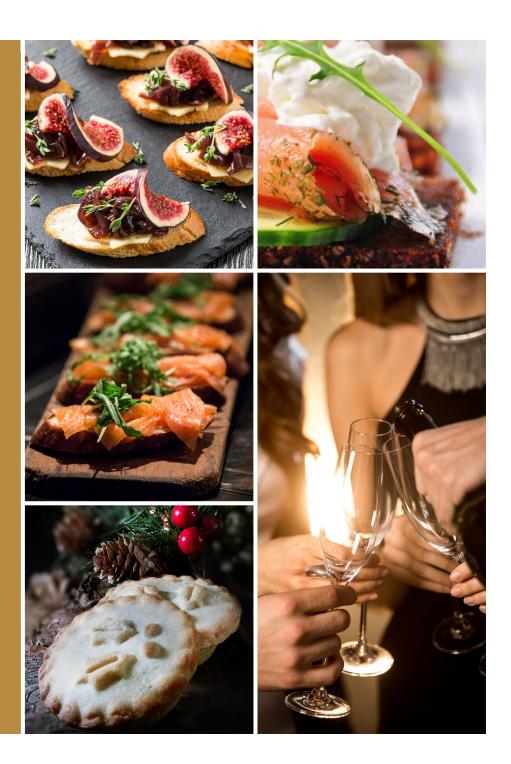


The Event & The Food

Leafi started as an events company in 2006 with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and flavours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.



The Entertainment

Take the opportunity to unite the team at the end of the year, with an incredibly immersive and entertaining Christmas themed experience. Our partner entertainer, Chrissy Bray, will kick off the night with a big performance of Mariah Carey's, 'All I Want for Christmas'. Then she will take guests on an adventure through all things Christmas with disco dance offs. Chrissy Bray brings the Christmas cheer to a grand crescendo that will bring your team together in a special, unforgettable way.

"Chrissy hosted our Christmas party and I have to admit, I wasn't sure how 100 people from the legal department would react. I shouldn't have worried - the second Chrissy kicked off it was like a lightening bolt hit the room and everyone became so energised and involved. It really brought the team together - people were singing and dancing together without a care in the world, it was fantastic. We couldn't stop talking about it afterwards, everyone sharing photos and recalling hilarious moments. It was a really special event."

Allana Smith | Senior Legal Advisor | Sky Sports



Sample Menu

Christmas Lunch / Dinner Menu

Starters

Potted smoked trout, shaved fennel, dill, radish and watercress salad Ragstone goat's cheese, red and white chicory, conference pear, citrus and chive dressing (V) Spiced roast parsnip soup, Flour Station bread, English butter (V)

Main courses

Free-range Norfolk Bronze turkey, sage and onion stuffing, pigs in blankets, Chantenay carrots, Brussels sprouts, roast parsnips and potatoes; cranberry sauce and gravy
Roast butternut squash, Stilton and walnut filo tart, buttered kale and Chantenay carrots (V)
Venison and chestnut pie, horseradish mash, buttered sprout tops

Puddings

Christmas pudding, brandy butter
Lime and ginger posset, hazelnut shortbread
Selection of British cheeses, Miller Damsel wafers, artisan chutney and grapes









Sample Menu

Canapé Menu

Meat

Cumberland cocktail sausages, wholegrain mustard & honey (DF)

Baby chorizo with coriander creme fraiche (GF)

Coronation chicken tartlet with mango chutney & coriander

Rose petal crusted chicken skewers, pomegranate seeds (GF DF)

Lemon & saffron chicken skewers with aioli (GF DF)

Mini steak burger, baby gherkin, chilli jam (DF)

Beef fillet strips, English mustard & croustade (DF)

Sticky, sesame soy glazed beef skewers (GF DF)

Cumin scented lamb kofte skewers with minted yoghurt (GF)

Smoked duck, shallot & thyme jam, toasted brioche

Fish and seafood

Tiger prawns with chilli & garlic (GF DF)

Tandoori prawns with mint raita (GF)

Prawn cocktail tartlet

Salmon teriyaki skewers (GF DF)

Vodka & beetroot smoked salmon, horseradish crème fraîche, rye (GF DF)

Scottish smoked salmon, lemon crème fraîche, caviar & mini buckwheat blini

Gravadlax on dark rye with dill mustard (GF DF)

Mini smoked haddock & gruyère rarebit

Smoked trout, dill & horseradish cream crostini

Vegetarian

Quail's egg celery salt & smoked paprika (GF DF V)

Goats' cheese crostini, pear, chive & toasted walnuts (V)

Polenta crostini, blue cheese & roast red pepper (GF V)

Wild mushroom & thyme tartlet (V)

Basil marinated mini mozzarella balls & cherry tomato skewers (GF V)

White bean & sage crostini (V)

Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

Sweet

Mini chocolate brownie, clotted cream, raspberry Lime posset in a chocolate cup

Mini passionfruit pavolva









Sample Menu

Drinks

White

Piattini Pinot Grigio, IGT Provincia di Pavia, 2017 L'Ormarine Duc de Morny, Picpoul de Pinet, 2017 La Val Orballo Albariño, 2017 Alasia Gavi del Comune di Gavi, 2017 Sileni Estates 'The Straits' Sauvignon Blanc, Marlborough, 2017 Domaine de la Motte Chablis, 2017 Domaine du Pré Semelé Sancerre, 2017 Nielson by Byron Santa Barbara County Chardonnay, 2017

Red

The Listening Station Shiraz, Victoria, 2017

Domaine Mas Barrau Cabernet Franc, Pays du Gard [Organic], 2016

Boutinot 'Les Coteaux' Côtes du Rhône Villages, 2015

Artesa Organic Rioja [Organic], 2016

Nieto Malbec, Mendoza, 2017

San Felice Chianti Classico, 2016

Catalina Sounds Pinot Noir, Marlborough, 2016

Clos de la Cure, Saint-Émilion Grand Cru, 2013

Rosé

Domaine de la Vieille Tour Rosé, Côtes de Provence, 2017

Sparkling

Le Dolci Colline Prosecco Spumante Brut, NV Champagne Charles Chevalier Brut d'Honneur, NV Champagne Lallier Grand Cru Vintage Brut, 2008

Beer & cider

Becks

Peroni

London pilsner

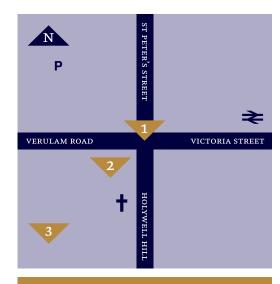
Wobblegate sussex cider

About St Albans Museum + Gallery

Open from 8th June 2018, St Albans Museum + Gallery is set to be a world-class centre for arts and culture at the heart of one of Britain's most historic cities. Set over three floors, the newly created gallery spaces will showcase over 2,000 years of priceless heritage and host cutting edge art exhibitions – sharing local, national and world treasures with all.

Built in 1831 and recently restored and redeveloped, St Albans Museum + Gallery offers a host of historic and contemporary spaces perfect for your event.

From the timeless elegance of the Georgian Assembly Room, with its ornate chandeliers and lustrous gold leaf, to the sleek, white styling of the modern Weston Gallery, our versatile and impressive spaces provide a stunning backdrop for any occasion – from conferences, seminars and exhibitions to fundraising dinners, drinks receptions, and even weddings.



- 1 St Albans Museum + Gallery
- 2 The Clocktower
- 3 Verulamium
- **†** St Albans Cathedral
- **₹** St Albans City Station
- P Parking

St Albans Museum + Gallery Market Place St Peter's Street St Albans AL₃ 5DJ

From St Albans City Station, it is a 10 minute walk to the Museum + Gallery

