

JOIN US THIS **FESTIVE SEASON**  
FOR THE ULTIMATE

# Christmas

CELEBRATION...

PRICES FROM

£**40**.00

PLUS VAT PER PERSON



MILLENNIUM  
POINT  **EVENTS**

Enquire now by calling 0121 202 2200 or email [events@millenniumpoint.org.uk](mailto:events@millenniumpoint.org.uk).



## MILLENNIUM POINT

## EXCLUSIVE PARTY NIGHT

3 COURSE MEAL £45.00 PER PERSON PLUS VAT

2 COURSE MEAL £40.00 PER PERSON PLUS VAT

## PACKAGE FEATURES

- > Exclusive use of Platform from 7.00pm until Midnight
- > Glass of house wine, bottled beer, or fruit juice on arrival around our 39ft Christmas tree.
- > Sumptuous three course Christmas banqueting menu
- > Luxury Christmas crackers & novelties
- > DJ & dancefloor
- > Stylish house table centrepieces
- > Private bar facility
- > Coloured uplighters to match your corporate branding
- > PA system & microphone

## PACKAGE CAPACITIES

- > Minimum booking numbers: 70
- > Maximum booking numbers: 200

*If you have more than 200 guests we'd love to create you a bespoke package, please get in touch for more information.*

## STARTERS

- > Mushroom & sage ragout served with garlic rubbed sourdough crostini (vg, gf alternative available)

## MAIN COURSE

- > Traditional roast turkey, seasonal greens, roast roots, sage and onion stuffing, pigs in blankets & red wine jus. (gf by request)
- > Butternut squash, ricotta & spinach filo parcel, seasonal greens & fine herb cream sauce (v) (vg, gf alternative available)

## DESSERT

- > Baked vanilla cheesecake & mulled berries (v)



## MILLENNIUM POINT

# SHARED PARTY NIGHT

SATURDAY 10TH DECEMBER 2022 AT 7PM  
3 COURSE MEAL £40.00 PER PERSON PLUS VAT

### PACKAGE FEATURES

- > Opportunity for arrival drinks around our spectacular 39ft Christmas tree
- > Sumptuous three course Christmas banqueting menu
- > Luxury Christmas crackers & novelties
- > DJ & dancefloor
- > Stylish house table centrepieces
- > Private bar facility

### ADDITIONAL INFORMATION

- > Available for groups of 8 and over
- > Tables are exclusive to you and your group but the event is a shared party experience

### STARTERS

- > Mushroom & sage ragout served with garlic rubbed sourdough crostini (vg, gf alternative available)

### MAIN COURSE

- > Traditional roast turkey, seasonal greens, roast roots, sage and onion stuffing, pigs in blankets & red wine jus. (gf by request)
- > Butternut squash, ricotta & spinach filo parcel, seasonal greens & fine herb cream sauce (v) (vg, gf alternative available)

### DESSERT

- > Baked vanilla cheesecake & mulled berries (v)

INTERESTED  
IN BOOKING?  
SPEAK TO  
OUR FRIENDLY  
TEAM ON  
0121 202 2212

