



**Private Hire
2026**





The Deck is a private rooftop bar located on the 7th floor of Office Space in Town's flagship building overlooking the banks of the River Thames.

If you are looking to achieve an exclusive, intimate feel with plenty of wow factor, then look no further than The Deck.

With a capacity of up to 70 people indoors and 140 people with the outside terrace combined, we provide support and guidance throughout the planning process to deliver bespoke events created by you.

Our rooftop is beautifully designed with wild gardens & panoramic seating, making the most of our intimate space surrounded by London's famous landmarks.



Private Hire Venue Costs

Standing Reception

Up to 50 guests: £2,200 (min bar spend £800)

Up to 100 guests: £2,400 (min bar spend £1,300)

100 + guests: £2,800 (min bar spend £1,800)

Maximum capacity: 140 guests

Availability

Monday – Friday

***Thursdays are available at maximum hire fee of 100+ guests**

Set up access from 3.30 pm

Event start from 5:30 pm

Last orders at the bar 10:00 pm

Event close 10:30 pm

Address

The Deck,
7th floor roof terrace,
Office Space in Town
Monument,
20 St. Dunstan's Hill, EC3R 8HL

* All prices exclude VAT





Canapé & Bowl Food Packages

Why not save with our pre-selected packages?
Just choose your options from the following menus.

*Minimum order – **40** people*

Package 1 - £31.00 per person

8 canapés per person

(Choose: 8 varieties of canapé)

Package 2 - £44.00 per person

6 canapés, 2 bowl food & 1 dessert canapé
(Choose: 6 varieties of canapé, 2 varieties of bowl food & 1 variety of dessert canapé)

Package 3 - £41.00 per person

3 canapés, 3 bowl foods & 1 dessert canapé
(Choose: 3 varieties of canapé, 3 varieties of bowl food & 1 variety of dessert canapé)

All food is prepared in an environment where allergens are present, therefore, we cannot guarantee that our food is suitable for individuals with allergies.

*Prices exclude VAT



Canapés £4.00 Each

(V) = Vegetarian (VG) = Vegan

VEGETARIAN & VEGAN

- ❖ **Celeriac Gougers (v)**
Creamy celeriac & comté cheese filled gouger puffs
- ❖ **Romeo & Juliet Skewer (v)**
Montgomery aged cheddar & homemade quince jelly
- ❖ **Crunchy Vegetable Rice Paper Roll (vg)**
Soy, & chilli marinated crunchy vegetable rice roll with mango
- ❖ **Sweet Potato & Baba Ghanoush (vg)**
Sweet potato, smokey baba ghanoush, pomegranate & mint
- ❖ **Wild Mushroom Vol au Vent (v)**
Puff pastry, truffle cream, wild mushrooms & Jerusalem artichoke
- ❖ **Sesame Vegetable Yakitori (vg)**
Mixed vegetables, tofu skewer with sticky yakitori glaze & sesame crust

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Canapés £4.00 Each

FISH CANAPES

- ❖ **Smoked Salmon Croustade**
West Sussex smoked salmon, creme fraiche, dill, lemon & caviar
- ❖ **Seared Tuna & Avocado**
Seared tuna with soya glaze, orange, apple & avocado
- ❖ **Beetroot Cured Monkfish**
Beetroot cured monkfish, tartar mayonnaise, preserved lemon & wasabi peas
- ❖ **Prawn Marie Rose**
Red Atlantic prawns, Marie rose emulsion, cucumber cup & grapefruit caviar
- ❖ **Crispy Mackerel Rosti**
Rosti with miso emulsion, keta caviar & mackerel
- ❖ **Brown Crab & Romesco**
Brown crab arancini, parmesan, romesco sauce & sage
- ❖ **Lobster Croquettes**
Rich lobster croquette with lime, bonito & nori

*Prices exclude VAT

Canapés £4.00 Each

MEAT CANAPES

- ❖ **Korean Chicken Skewer**
Sweet Korean Fried Chicken, Lime Aioli & Pickled Cucumber
- ❖ **Beef Fillet & Kimchi**
Black rice cracker, fillet tartar & watercress kimchi
- ❖ **Organic Chicken Caesar**
Little gem cup, roasted chicken, Caesar sauce, smoked anchovy and aged parmesan
- ❖ **Ham Hock & Pistachio**
Tartlet with shredded ham hock, English goat's curd & roasted pistachio nuts
- ❖ **Treacle Glazed Pork Belly**
Taco, jalapeno sour cream, red pepper salsa
- ❖ **Surrey Farm Beef Sirloin**
Aged sirloin, chilli ricotta & sturgeon leaf
- ❖ **Minty Lamb Kofta**
Lebanese inspired grilled lamb, za'atar yogurt & mint
- ❖ **Chilli Dry Cured Bacon Tartlet**
Savoury custard tartlet, dry cured bacon, aged cheddar & chive with chilli jam
- ❖ **Chorizo Spanish Frittatas**
Baked frittata with chorizo, heritage tomato & oregano yogurt

*Prices exclude VAT





Canapés £4.00 Each

DESSERT CANAPES

- ❖ **Assorted Macaroons**
Assortment of flavoured chewy almond macaroons
- ❖ **Black Sesame Mochi**
Traditional Japanese sweet mochi balls with toasted black sesame
- ❖ **Raspberry & Mint Cream Tartlet**
Sweet pastry case with raspberry cream, micro mint, rose & caramelised chocolate
- ❖ **Chocolate Orange Brownies**
Chocolate orange brownies with crispy dried orange
- ❖ **Plant Based Banana Bread Bites (vg)**
Plant based banana bread with coconut yogurt, dark chocolate
- ❖ **Passionfruit Meringue Pie**
Zesty passion fruit curd & Italian meringue

*Prices exclude VAT



Bowl Food

£8.50 each (*recommend 2-3 bowls pp*)

Bowl food is perfect when you want a more substantial fare than canapés, which allows your guests the convenience of eating standing up whilst mingling. Welcome your guests with an explosion of flavour & precision with our tailored bowl food menus.

MEAT BOWLS

- ❖ **Braised Short Rib Pie**
Slow braised beef short rib with gratinated pomme purée
- ❖ **Truffle Mushroom Risotto & Sirloin Steak**
BBQ Sirloin Steak, Wild Mushroom Risotto, English Pecorino & Truffle
- ❖ **Shredded Chicken Fajita**
Roasted Chicken, Fajita Spice, Avocado, Salsa & Nachos
- ❖ **Chinese Spiced Pork Belly**
Special fried rice, spiced slow roasted pork belly, spring onion & bonito
- ❖ **Sweet Korean Chicken**
Fried Chicken with a Korean sauce, baby gem, lime mayonnaise & pickles

*Prices exclude VAT





FISH BOWLS

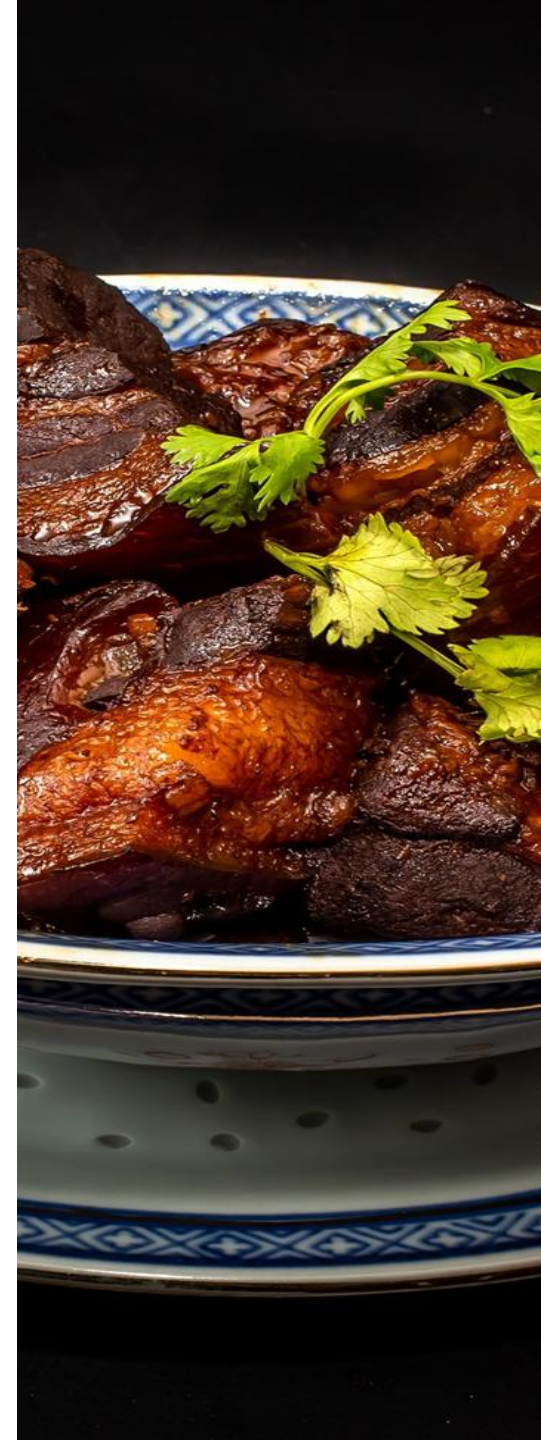
- ❖ **Fish Bites & Chips**
Battered cod bites, triple cooked chips, crushed mint peas, tartar sauce & fresh lemon
- ❖ **Spanish Butter Bean & Fish Cassoulet**
Monkfish, sea bass & prawns in a smoked paprika, tomato braise with saffron aioli, sourdough crumb & butter beans
- ❖ **Teriyaki Maple Salmon**
Teriyaki maple glazed salmon, blood orange, Asian salad & sushi ginger
- ❖ **Tuna & Chilli Poke Bowl**
Tuna loin, sesame, soya & lime, avocado, crunchy vegetables, sriracha mayonnaise & sushi rice





VEGETARIAN & VEGAN BOWLS

- ❖ **Traditional Dhal (vg)**
Authentic lentil dhal, poppadom, tzatziki coconut yogurt, mango salsa & coriander salad
- ❖ **Broad Bean & Asparagus Gnocchi (v)**
Broad Bean pesto, butter gnocchi, asparagus spear, ricotta & lemon
- ❖ **Italian Burrata & Fig Salad (v)**
Burrata, Isle of Wight tomatoes, figs, mint & avocado
- ❖ **Teriyaki Mushroom Poke Bowl (vg)**
Teriyaki mushrooms, sesame, soya & lime, avocado, crunchy vegetables & sushi rice
- ❖ **Miniature Mezze (vg)**
Sweet potato falafel, pistachio soya labneh, tabbouleh, pickled chilli & hummus





Ultimate Burger Stand Package

£32.00 per person

*Minimum of **40** guests*

- ❖ **Angus-Beef Burger with Cheese**
- ❖ **Crispy Buttermilk Chicken with Cajun slaw**
- ❖ **Grilled Halloumi & Aubergine Caponata (v)**
- ❖ **Spiced Falafel & Avocado (vg)**

Served with; seeded brioche buns, traditional burger garnish & sauces, Rosemary & Parmesan Fries and Dressed mixed leaf salad

*Prices exclude VAT





Summer BBQ Package

£45 per person

*Minimum of **50** guests*

Please select: 3 Mains (+1 vegetarian in addition to these options), 2 Sides, 3 Salads & 2 Desserts

BBQ MEAT MAINS

❖ **Surrey Farm Sirloin Steaks**

Grilled Surrey sirloin steak with Scottish sea salt & chimichurri

❖ **Grilled Honey & Harissa Chicken**

Chicken skewer with rose harissa, mustard & local honey marinade

❖ **Pork Loin Chops & Imam Bayildi**

Free range local pork loin chop with a spiced roasted aubergine sauce

❖ **Wild Boar & Apple Sausages**

❖ **Mint & Rosemary Grilled Lamb Koftas**

Spiced British lamb koftas served with Moroccan hummus

*Prices exclude VAT

BBQ FISH MAINS

- ❖ **Butterflied Sardines**
Grilled sardines with a heritage tomato salsa
- ❖ **Sweet Chilli King Prawn Skewers**
Charred king prawns served on a skewer with a sweet chilli sauce
- ❖ **Scallops (+£5 supplement per person)**
Cooked in the shell, scallops served with devilled butter & sea herbs
- ❖ **Maple Teriyaki Salmon Fillet Skewer**
Scottish salmon fillet, sesame seeds & maple teriyaki glaze

BBQ VEGETARIAN & VEGAN MAINS

- ❖ **Harissa Tofu Steak (vg)**
Harissa marinated tofu steak with salsa verde
- ❖ **Mushroom & Halloumi Skewers (v)**
Skewered mushroom, onion, peppers & halloumi

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BBQ SIDES (CHOOSE 2)

- ❖ Moroccan Spiced Quinoa with Cranberry & Apricot
- ❖ Roasted Potatoes with Lemon & Thyme
- ❖ Chorizo, Red Pepper & Coriander Orzo Pasta
- ❖ Roasted Sweet Potato with Sriracha Butter & Pickled Onions
- ❖ Spiced Rice with Pepper, Corn & Coriander
- ❖ Sunkissed Tomato Focaccia Tray with Hummus Dip

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BBQ SALADS (CHOOSE 3)

- ❖ Italian Burrata Platter with Avocado, Heritage Tomato, Mint & Honey Balsamic
- ❖ Red Cabbage Coleslaw with Parsley
- ❖ Crunchy Green Salad with Celery, Cucumber & Fennel (vg)
- ❖ Charred Tender Stem Broccoli with Confit Hazelnuts & Crispy Sage (vg)
- ❖ Caesar Salad with Smoked Anchovies & Aged Parmesan
- ❖ Watermelon Salad with Mint, Feta & Onion Seeds
- ❖ Asian Salad with Wakame Seaweed & Soya Dressing (vg)
- ❖ Cauliflower Waldorf Salad with Mustard Creme Fraiche
- ❖ Tzatziki Salad with Greek Yogurt, Pomegranate & Grape





BBQ DESSERTS (CHOOSE 2)

- ❖ Feasting Style Seasonal Pavlova
- ❖ Spiced Plum & Marzipan Tart with Crème Fraiche
- ❖ Pastry Bread & Butter Pudding with Crème Anglaise and Berry Compote
- ❖ Black Berry, Yogurt & Orange Blossom Fool
- ❖ Chocolate Mouse with Sticky Apricot & Pistachio
- ❖ Vegan Chocolate Tart with Cherry





Grazing Platters

£25.00 Per Person

A brilliant addition to any evening for late night nibbles. These sharing platters are designed to be displayed on the buffet later into the evening for anyone feeling peckish!

❖ **Selection of British Cheeses**

Tunworth, Coston basset, Lancashire bomb cheddar & rosary goat's cheese

❖ **Selection of Cured Meats**

Prosciutto, salami and saucisson sec

❖ **Crackers, Bread Sticks & Fresh Breads**

❖ **Traditional Garnishes**

Celery, grapes & fresh figs

❖ **Selection of Preserves, Grape & Apple Chutney & Pickles**

*Prices exclude VAT





To Keep The Party Flowing...

White Wine

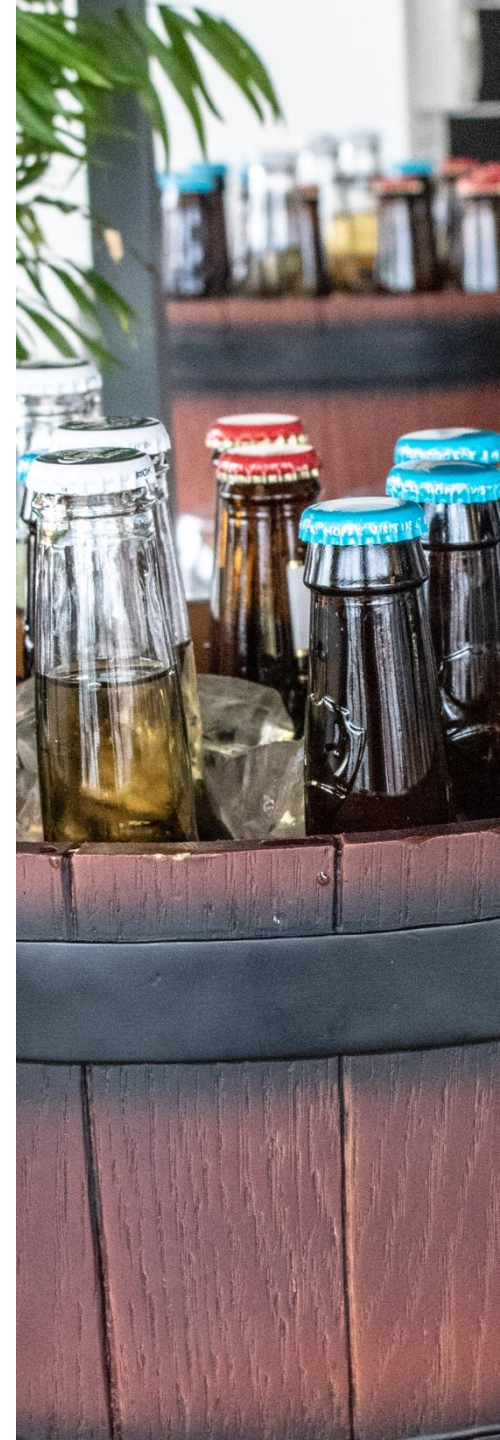
Vignana Pinot Grigio (<i>Italy</i>)	£27.00
Esk Valley Sauvignon Blanc (<i>Marlborough, NZ</i>)	£28.00
Petit Chablis Baudouin Mille (<i>France</i>)	£32.00
Picpoul de Pinet Cuvée Thétis (<i>France</i>)	£32.00

Rosé Wine

Vignana Pinot Grigio Rose (<i>Italy</i>)	£27.00
Henri Gaillard Côtes de Provence Rosé (<i>France</i>)	£32.00
Whispering Angel Provence Rosé (<i>France</i>)	£52.00

Red Wine

Dead Man's Dice Malbec (<i>Argentina</i>)	£27.00
Alta Vista Estate Cabernet Sauvignon (<i>Argentina</i>)	£29.00
Medievo Crianza Rioja (<i>Spain</i>)	£32.00
Balfour Luke's Pinot Noir (<i>Kent, England</i>)	£32.00
Hahn Cabernet Sauvignon (<i>California, USA</i>)	£38.00





To Keep The Party Flowing...

Bubbles

Zimor Prosecco	£29.00
Zimor Prosecco Rosé Extra Dry	£30.00
Lanson Black Label Brut Champagne	£80.00
Lanson Rose Label Champagne	£85.00
Laurent Perrier Cuvée Rose	£95.00

Spirits & Mixers

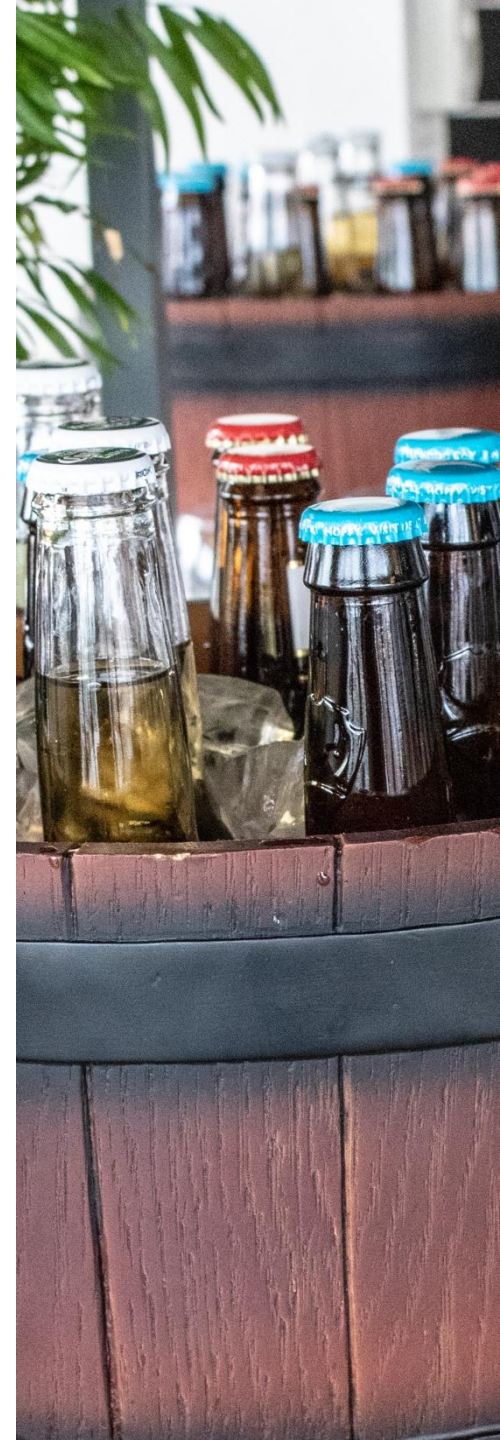
House Spirit (<i>Single/double</i>)	£9.50 - £10.50
Premium Spirit (<i>Single/double</i>)	£11.50 - £12.50

Beers, Ciders & Bottles

Selection of Bottled Beers (330ml)	£4.80 - £4.90
Draft Lager	£6.80
Guinness (Surger)	£6.70
Ales	£6.50
Cider	£6.80
Bucket of Beers (x17 bottles)	£75.00

Soft Drinks

Glass of Soft Drink	£3.50
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Enquire Today!

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