OSiT
THE DECK



Christmas Private Hire 2026



The Deck is a private rooftop bar located on the 7th floor of Office Space in Town's flagship business centre 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 80 people indoors 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)

51 – 80 guests: £2,400 (min bar spend £1,200)

(Maximum Capacity = 80)

Seated Dinner Options Available upon Request

Availability:

Monday – Friday

Thursdays available at maximum hire fee

Set-Up Access from 3:30pm

Event start from 5:00pm

Last orders at the bar 10:30pm

Event close 11:00pm

Address:

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

*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 - £35.00 per person

8 canapés per person

(Choose: 8 varieties of canapé)

Package 2 - £48.00 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 - £46.00 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 (£4.80 Each)

(V) = Vegetarian (VG) = Vegan

MEAT CANAPÉS

- **Braised Beef Short Rib Slider (hot)**
  Truffle aioli, crispy shallots, brioche bun
- **Venison Tartare Rösti (cold)**
  Crispy potato rösti, pickled blackberry, chive
- **Turkey Schnitzel (hot)**
  Sage crumb, cranberry ketchup
- **Duck Parfait Crostini (cold)**
  Spiced cherry compote, toasted brioche
- **Ham Hock & Montgomery Chedder Croquette (hot)**
  Piccalilli mayonnaise
- **Pig in Blanket Sausage Roll (hot)**
  Our Signature pork sausage roll wrapped in smoked streaky bacon, cranberry sauce & port relish
- **Mini Beef Wellington (hot)**
  Fillet of Beef, mushroom duxelles, buttery puff pastry

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FISH CANAPÉS

- **Brown Crab Crumpet (cold)**

  Hand-picked brown & white crab, brown butter mayonnaise, pickled cucumber, toasted crumpet

- **Whisky Cured Salmon (cold)**

  Whisky cured salmon with beetroot, compressed apple, dill crème fraiche, rye crumb

- **Native Lobster Roll (cold)**

  Ponzu Butter poached lobster, lemon mayonnaise, toasted brioche

- **Cured Chalk Stream Trout (cold)**

  Horseradish crème, pickled apple, dill oil

- **Sesame Seared Yellowfin Tuna (cold)**

  Ponzu dressing, avocado mousse, crispy shallots

- **Tempura King Prawy (hot)**

  Yuzu mayonnaise , toasted sesame

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VEGETARIAN (V)

- **Wild Mushroom Rarebit Gougère (V) (Hot)**
  Warm cheese gougère filled with wild mushroom rarebit
- **Truffle Potato Rösti (V) (Hot)**
  Whipped Pecorino, chives
- **Jerusalem Artichoke Arancini (V) (Hot)**
  Parmesan, thyme, black garlic aioli
- **Baron Bigod Tartlet (V) (Cold)**
  Whipped Baron Bigod, roasted fig, walnut crumb, thyme honey
- **Roasted Heritage Beetroot Tartlet (V) (Cold)**
  Goat's curd, candied walnuts, balsamic glaze

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VEGAN (VG)

- **Delica Pumpkin Tartlet (vg) (Cold)**
  Whipped tahini, pomegranate, toasted pumpkin seeds
- **Salt Baked Celeriac (vg) (Warm)**
  Black garlic purèe, crispy cavolo nero
- **Beetroot & Walnut Tartlette (vg) (Cold)**
  Walnut cream, pickled blackberry, thyme
- **Crispy Polenta (vg) (Hot)**
  Wild mushrooms, truffle dressing, parsley
- **Smoked Aubergine Croquette (vg) (Hot)**
  Muhammara, toasted pine nuts

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DESSERT CANAPÉS

- ❖ Christmas Pudding Brandy Chocolate Truffles
- ❖ Chocolate Orange & Pistachio Mini Eclairs
- ❖ Red Current Eton Mess Mini Dessert
- ❖ Ginger & Cranberry Cheesecake
- ❖ Mince Pies

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Bowl Food Options

£10.50 each

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

*Prices exclude VAT





Festive Meat Bowls

Braised Hereford Beef Short Rib

Celeriac purèe, glazed shallot, red wine jus & crispy kale

Free Range Turkey Ballontine

Chestnut stuffing, pomme purèe, roasted sprouts, cranberry glaze & turkey jus

Slow Braised Venison

Parsnip purèe, roasted blackberry, cavolo nero & juniper jus

Confit Gressingham Duck Leg

Potato dauphinoise, braised red cabbage, orange glaze & thyme jus





Festive Fish Bowls

Loch Duart Salmon

Champ potato, Champagne beurre blanc, samphire & dill oil

Seared Hand-Dived Scallop

(additional £2pp)

Jerusalem artichoke purèe, pancetta crumb, apple gel & sage butter

Roasted Cod Loin

Saffron potato, brown shrimp beurre noisette & sea herbs

Butter Poached Halibut

Cauliflower purèe, roasted leek, caviar beurre blanc & chevril





Festive Vegetarian Bowls

Burrata & Heritage Beetroot (v)

Aged balsamic, caramelised fig, candied walnuts & basil

Wild Mushroom Gnocchi (v)

Black truffle cream, aged Parmesan & tarragon

Roasted Delica Pumpkin (v)

Whipped goat's cheese, toasted hazelnuts, sage butter & pumpkin seeds

Jerusalem Artichoke Risotto (v)

Truffle mascarpone, Parmesan crisp & chives

Woodlan Mushroom Pithvier (v)

Truffle velouté & watercress

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Festive Vegan Bowls

Roasted Squash & Pearl Barley (vg)

Salsa verde, crispy kale & toasted seeds

Charred Cauliflower Steak (vg)

Butter bean purèe, chimichurri & smoked almonds

Wild Mushroom & Truffle Polenta (vg)

Roasted mushrooms, herb oil & crispy shallots

Beetroot Tartare (vg)

Pickled beetroot, horseradish cream, rye crumb & dill

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Grazing Platters

£34.00 Per Person

A brilliant addition to any evening. These sharing platters are designed to be beautifully displayed for your guests whilst also tasting delicious!

Selection of British Cheeses

Sussex brie, ragstone, Lancashire black bomber & Colston basset

Selection of Cured Meats

British cured coppa, salami, chorizo, ham & bresaola

Cracker Selection

Selection of Condiments & Chutneys

Apple & Pear Chutney, Red Onion Chutney, Quince & Balsamic Jelly

Traditional Garnishes

Celery, grapes

Selection of Preserves & Pickles

Local honey, mejool dates, pickled chillis, antipasti selection

Fresh Sourdough Breads & Focaccia

Salted Somerset Butter, Olive Oil & Balsamic

Finger-food Platter

Cumberland Sausage Rolls, Mini Scotch Eggs
Mini Goat's Cheese, Red Onion & Tomato Quiches (v)

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To Keep The Party Flowing...

White Wine

Vignana Pinot Grigio	£27.00
Esk Valley Sauvignon Blanc	£28.00
Petit Chablis Baudouin Mille	£32.00
Picpoul de Pinet Cuvée Thétis	£32.00

Rosé Wine

Vignana Pinot Grigio Rose	£29.00
Henri Gaillard Côtes de Provence Rosé	£32.00
Whispering Angel Provence Rosé	£52.00

Red Wine

Alta Vista Estate Cabernet Sauvignon	£29.00
Dead Man's Dice	£27.00
Medievo Crianza Rioja	£32.00
Balfour Luke's Pinot Noir	£32.00
Hahn Cabernet Sauvignon	£38.00





To Keep The Party Flowing...

Bubbles

Zimor Prosecco	£29.00
Zimor Prosecco Rosé Extra Dry	£32.00
Aimery Crémant Rose Brut	£32.00
Lanson Black Label Brut Champagne	£80.00
Lanson Rose Label Champagne	£85.00
Laurent Perrier Cuvée Rose	£95.00

Spirits & Mixers

House Spirit	£9.50 - £10.50
Premium Spirit	£11.50 - £12.50

Beers, Ciders & Bottles

Draft Lager	£6.90
Guinness (Surger)	£6.80
Ales	£6.60
Bucket of Beers (x17 bottles)	£85.00
Selection of Bottled Beers (330ml)	£4.80 - £4.95

Soft Drinks

Glass of Soft Drink	£3.50





Enquire Today!

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