

Christmas at The Insurance Hall

Christmas Packages 2025

It's time to start planning a memorable celebration for your guests. Host your Christmas events at The Insurance Hall, a sophisticated venue nestled in the heart of the City of London. Combining history with state-of-the-art technology, our venue offers the perfect setting for your year-end extravaganza.

Indulge in exquisite food and beverages and elevate your event with our exciting add-on options, while experiencing exceptional service from our dedicated team.

Whether you're organising a festive corporate Christmas party or a casual team get-together for the end of the year, we offer a variety of packages to ensure your celebration at The Insurance Hall is nothing short of unforgettable.

The entire venue will be all yours to enjoy for your special event!

**Book your Christmas package by 31 October 2025
to receive a 10% discount**




**The
Insurance Hall**

Canapés & Drinks

Evening events take place between
6:30pm-11:30pm

£98

per person including room hire*
(Excluding VAT)

Each guest will get six delicious canapés chosen from our hot, cold and dessert menus, alongside a glass of prosecco on arrival and unlimited wine, beer and soft drinks, ensuring that your guest's glasses stay filled throughout the evening.



Bowl Food & Drinks

Evening events take place between
6:30pm-11:30pm

£118

per person including room hire*
(Excluding VAT)

Each guest will get a delectable selection of four bowl food options chosen from our mains and dessert menus, alongside a glass of prosecco on arrival and unlimited wine, beer and soft drinks throughout the evening, allowing you to sit back and enjoy the party.



If you would like a bespoke package, please contact our team who would be happy to discuss your requirements.

*Minimum number of 50 guests applies. Price for smaller events can be quoted on request.

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Seated Lunches & Dinners

Lunch events take place between 1pm-5pm
and dinner events from 6:30pm-11:30pm

£110
per person plus room hire*
(Excluding VAT)

Severn & Wye smoked salmon, dill, capers, horseradish, rye
or
La Latteria English buratta (V), winter leaves, roasted beets

Family style Christmas dinner served in the middle of the table to share or can be individually plated

Roast turkey breast, pigs in blankets, pork & chestnut stuffing, duck fat roast potatoes,
brussels sprouts, honey glazed carrots & parsnips, braised red cabbage, gravy & cranberry sauce
or

Roast marinated celeriac (VE), vegan roast potatoes, vegan gravy

Christmas pudding with brandy custard
or
Raspberry & lemon sorbet

Chocolate truffles & coffee
Cheese board & port
(supplement applies)

Seated dinners are provided by:

Bespoke Dining

 *at* **The Insurance Hall** *by*  **LOMBARD HOSPITALITY**
CONTRACT CATERING · EVENTS

If you would like a bespoke package, please contact our team who would be happy to discuss your requirements.

*Minimum number of 50 guests applies. Price for smaller seated lunches and dinners can be quoted on request.
Room Hire £2,500 + VAT for daytime events, £3,000 + VAT for evening events

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Canapés

Cold

- Homemade mini Yorkshire pudding with rare beef carpaccio & a creamy horseradish sauce
- Chargrilled sweet fig & creamy bocconcini wrapped in prosciutto di Parma
- Crostini with chicken & apricot terrine, red onion marmalade, Turkey & pancetta empanada with chimichurri
- Chicory with crab mayonnaise & pomegranate
- Smoked salmon & gravadlax canapés
- King prawn cocktail with Marie-Rose sauce & baby gem
- Charcoal savoury cup filled with goats cheese, mousse cranberry compote & fresh basil (v)
- Mozzarella, cherry tomato & basil pesto skewer (v)
- Profiterole filled with a mushroom duxelle, pickled girolles & porcini seasoning (v)
- Braised bean crostini with marinated artichoke & basil oil (v)

Hot

- Mini venison wellingtons with cep mushroom coating
- Duck lollipop with a plum dipping sauce
- Honey roasted ham hock croquette with mustard aioli, prawn & chorizo bites with gremolata crust
- Skewer of Thai fishcake with tamarind & red chilli crab beignet with lobster drizzle
- Vegetable dim sum dumplings with tamari dipping sauce (v)
- Port-poached pear & stilton tart (v)
- Pepperonata tarte tatin (v)

Dessert

- Mini mince pies
- Profiterole topped with pistachio
- Mini carrot cake
- Individual winter berry cheesecake
- Christmas pudding lollipop

Minimum number of 120 canapés applies.

Bowl Food

Main (Choose three from the selection below)

- Venison pigs in blankets with creamy mashed potato & port jus
- Turkey meatballs in a cranberry jus with a potato rosti
- Pulled pork with an apple and satsuma slaw & crispy onion ring
- Salmon & broccoli fishcake with sea samphire & lime mousseline sauce
- Oven roasted cod supreme with Goan curry sauce & pilau rice
- Indian lentil dhal with saffron pilau rice, curried cauliflower pakoras, mint & coriander salsa (v)
- Crispy vegetable tempura drizzled with spicy sriracha sauce & toasted sesame seeds (v)
- Wild mushroom and leek risotto topped with sundried tomato & feta (v)
- Mac and cheese with a three cheese sauce, pesto & crispy onions (v)

Dessert (Choose one from the selection below)

- Profiteroles filled with pistachio cream & coated in white chocolate
- Classic Italian tiramisu dusted in cocoa
- Individual winter berry cheesecake
- Individual mango & coconut panna cotta
- Chocolate, orange & ginger torte

Minimum number of 20 guests applies.

Christmas Cheer

Menu 1

- Cocktail mince pies (x2)
- A glass of mulled wine

Menu 2

- Cocktail sausages wrapped in bacon (x2)
- Mini blini with smoked salmon & cream cheese (x2)
- Cocktail mince pies (x2)
- A glass of mulled wine

Minimum number of 20 guests applies.

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Complimentary Services

Christmas packages include the following:

A dedicated team of staff to help deliver a professional event

Full use of the in-house PA system (value of £650)

Festive theming befitting of the stunning venue

Fully manned cloakroom

Add-ons

Additional services such as a DJ, dance floor, photo booth, fully stocked bar with staff, photographer, bespoke theming and entertainment are available and can be quoted on request.

Terms and Conditions

Final catering numbers and dietary requirements must be provided to our Venue General Manager no later than 14 calendar days prior to the event. Any reduction in numbers communicated beyond this deadline cannot be reflected in the final balance.

If the number of guests increases, a minimum of 7 calendar days notice is required. We will do our best to accommodate this additional request.

Drink packages are supplied on a non-sale or return basis. Alternative beverages can be provided on request. If final consumption is greater than the package allowance, additional charges will apply.

To make a booking or enquire about availability,
email enquiries@theinsurancehall.co.uk
or call **020 8142 9369**

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theinsurancehall.co.uk



The
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