ELEGANX

Christmas

AT LSO ST LUKE'S





moving venue by SMART

Welcome to

LSO ST LUKE'S THIS CHRISTMAS

estling on the edges of the City and Shoreditch is the stunning LSO St Luke's, home to the London Symphony Orchestra's pioneering music education programme. Set back from the bustling street, this historic building's imposing white walls conceal one of London's finest event spaces.

On arrival, guests will approach a magnificent entrance beneath the impressively-lit Hawksmoor spire.

A STUNNING VENUE AVAILABLE FOR LUNCHES, DINNERS AND PARTIES







Welcome to

LSO ST LUKE'S THIS CHRISTMAS

ontinue into the beautiful Jerwood Hall, in which the commanding architecture will be enhanced with careful, sensitive lighting. Relaxing music will filter around the room and – most importantly – guests will be greeted by friendly waiting staff offering a perfectly chilled drink to start the night.

As the reception draws to a close, it's time to dine – either a tempting selection of signature canapés and bowl food or a more formal seated dinner with beautiful linens and creative table centres. And for evening events when guests finish eating they're invited to party as the DJ picks up the tempo.





PRICES FOR YOUR EVENT

Receptions are available for up to 450 guests with prices starting from $\pounds 82 + VAT$ per guest.

Seated events are available for up to 220 guests and prices start from $\pounds 95$ +VAT per guest.

Lunches: Price on application.





LUNCHTIME EVENTS

WHAT'S INCLUDED:

- · Exclusive hire from 12pm 3.30pm
- · Beautifully dressed reception and dining areas
- · Sparkling wine reception
- · Seated three course lunch or canapés and bowl food
- · Wine, beer and soft drinks
- · Intelligent lighting and directional sound system
- · Furniture and linen
- · Security personnel
- · Fully staffed cloakroom
- · Event management
- \cdot £10m public liability insurance
- · Facility to plug in your own background music





DINNER EVENTS

WHAT'S INCLUDED:

- Exclusive hire from 7pm midnight (extensions to 1am available)
- · Beautifully dressed reception and dining areas
- · Sparkling wine reception
- · Seated three course dinner or bowl food and canapés
- · Unlimited wine, beer and soft drinks
- · DJ and Disco
- · Intelligent lighting and directional sound system
- · Furniture and linen
- · Security personnel
- · Fully staffed cloakroom
- · Event management
- £10m public liability insurance



PARTY MENUS

SAMPLE MENU ONE

Canapés

Whipped wild mushroom and truffle curd on walnut bread with baby herbs (v)
Smoked Scottish Salmon on homemade pikelets with horseradish cream and beetroot cress
Slow cooked pork cheek, apple and horseradish cromesqui
Curried turkey with crispy shallots on little toasts
Chilli Cromer crab cakes with lime and spring onion dipping sauce
Onion and tomato quichlets, with bocconcini (v)

Bowl food

Pork, Sage and Onion Meatballs
With creamy mash, caramelised sprouts
with chestnuts, roasted parsnip and
Cumberland sauce

Squash, Leek and Kale Pie (v)
With black truffle topped with herbed
oat crumble

Smoked Trout
With new potatoes, charred little gem,
beetroot and orange gin vinaigrette

Sweet

Winter Crumble
Apple, raspberry, cherry and redcurrant crumble, tonka bean ice cream







SAMPLE MENU TWO

Canapés

Mustard and polenta crusted corn fed chicken, red pepper dip Parmesan shortbread with goats cheese and apricot chutney (v) Mini croque Monsieur with chilli jam, watercress Smoked trout tartlet, cauliflower purée, pickled beetroot Mini crumpets, hot smoked salmon, pepper spinach, hollandaise, pea shoots Miniature onion 'tatin' (v)

Bowl food

Christmas Dinner

Roast breast of turkey with roasted vegetables, braised red cabbage with cranberry, pigs in blankets and red wine jus

Risotto Cake (v)

Roasted red pepper risotto cake, soused red pepper puree, feta foam

Roasted Pumpkin and Cashel Blue (v)
With watercress, pomegranates, gingerbread
and orange dressing

Sweet

Figgy Pudding Panna Cotta
With clementine's and pomegranates
and ginger bread crumbs







DINNER MENUS

SAMPLE MENU ONE

Starter

Roasted Parsnip (v)

Honey roasted parsnip veloute, parsnip crisps, chervil crème fraiche

A selection of rustic breads and Netherend farm butter

Main

Breast of Chicken with Pigs in Blanket Stuffing

With root vegetable gratin, braised red cabbage, honey and mustard carrots and chicken jus

Sweet

Dark Choc, Cherry and Brazil Nut
Torte with brandy cream, poached cherries
and candied kumquats

SAMPLE MENU TWO

Starter

Mulled Wine Cured Salmon

With celeriac remoulade, red and green chicory and granary toasts

A selection of rustic breads and Netherend farm butter

Main

Duck Leg

Spiced duck leg, celeriac and potato terrine, Brussel sprouts with chestnuts, roasted wedges of pumpkin and duck jus

Sweet

Gingerbread and Butter Pudding
With clotted cream ice cream and poached
rhubarb

SAMPLE MENU THREE

Starter

Chicken, Chestnut and Cranberry Terrine With white onion chutney, winter leaves and orange vinaigrette

A selection of rustic breads and Netherend farm butter

Main

Salmon

Pan fried Scottish salmon pave, crushed new potatoes, wilted spinach, morcombe bay shrimp sauce

Sweet

Christmas Trifle

hocolate and salted caramel délice, toSherry soaked sponge with layers of winter berry jam, vanilla custard, orange cream and candied fruit and nuts







Moving venue by SMART

Firmly established as one of London's leading event catering companies, Moving Venue by Smart has been delighting clients with outstanding events since 1984. Specialising in catering both indoor and out, offering event design and logistical support for any event. Moving Venue by Smart is an accredited caterer at over 40 prestigious, unique and high profile venues. This is testimony to the professionalism, consistency and uncompromising quality of the company.

FOR MORE INFORMATION, CLICK HERE

Find Us



The nearest Underground station is Old Street, on the Northern line (Bank branch). Take the left-hand ramp out of Subway 4 when leaving the station and walk straight ahead of you, west on Old Street - the spire of LSO St Luke's will be visible. LSO St Luke's is on the right hand (north) side of the street.

LSO St Luke's: Events team

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