



EVENTS

www.thelasttalisman.com



STEP INTO THE ENCHANTING WORLD OF THE LAST TALISMAN...



A place where good fortune meets pleasure and the most magical of memories are created. With a plethora of versatile spaces, The Last Talisman is the perfect venue to host a range of events, from business lunches to celebratory sit down meals and larger scale standing parties

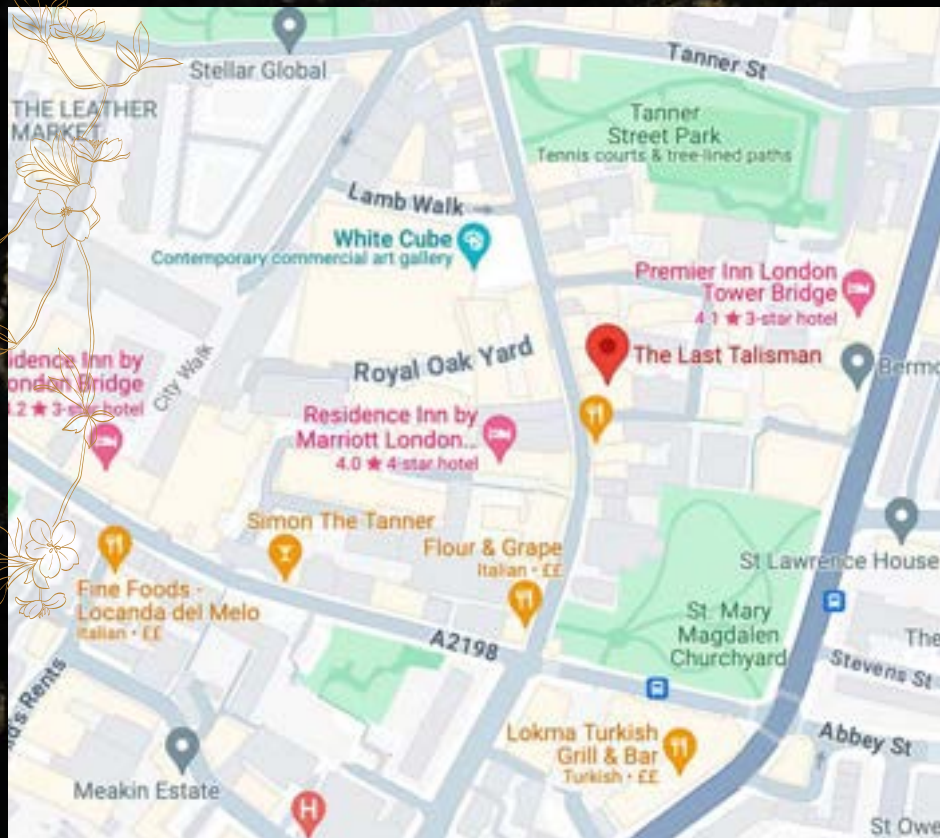
PRIVATE

SEMI-PRIVATE

EXCLUSIVE HIRE

FIND US

171-173 Bermondsey Street
London, SE1 3UW



Just a stones throw away from London Bridge station, you can find us in the heart of trendy Bermondsey Street.



Our breathtaking interiors filled with modern art and wonderment will instantly transport you to a world of mystic pleasures; whilst expertly crafted cocktails, a delicious array of small plates and sizzling Asian grill along with a backdrop of music and good vibes will keep you entertained into the early hours.

☎ 020 8189 9546

✉ hello@thelasttalisman.com

MALA MADRE

The passion project of our co-creator, Dre Masso, Mala Madre brings together Dre's Colombian roots and his experience living in Bali to create a food and drink fusion like no other.



Mala Madre is our private event space that offers both seated and standing set ups. The ideal space for all your special occasions as well as corporate meetings and lunches.

Stylish, spacious and guaranteed to impress your guests!



Capacities

STANDING 90

SEATED DINING 60

THEATRE 50

BOARDROOM 18

CABARET 50

U-SHAPE 20

L-SHAPE 28

AMENITIES

PRIVATE ENTRANCE, BAR & WCs
IN-HOUSE CATERING
WIFI ACCESS
PROJECTOR/SCREEN/FLATSCREEN TV
WHITEBOARD
AIR CONDITIONING
AV EQUIPMENT

THE ZEN DEN

A hidden gem that we have transformed into an elegant private room. It boasts a grand dining table, beautiful decor and an AV system. This charming space is perfect for more intimate private events as well as smaller corporate gatherings.

Capacities

STANDING 25

SEATED DINING 20



THE MEZZANINE

A semi-private area hidden at the back of The Last Talisman bar, the Mezzanine is a slightly raised area perfect for groups who are looking to make their event a little more exclusive without taking away the atmosphere of the main venue. The Mezzanine is great space for smaller celebratory events or after work drinks.

Capacities

STANDING 30



THE CHEF'S ROOM

The Chef's Room offers an intimate and immersive dining experience, with front row views of our open plan kitchen.

Available as a semi-private area or an exclusive hire, our spectacular restaurant is a foodie's haven.

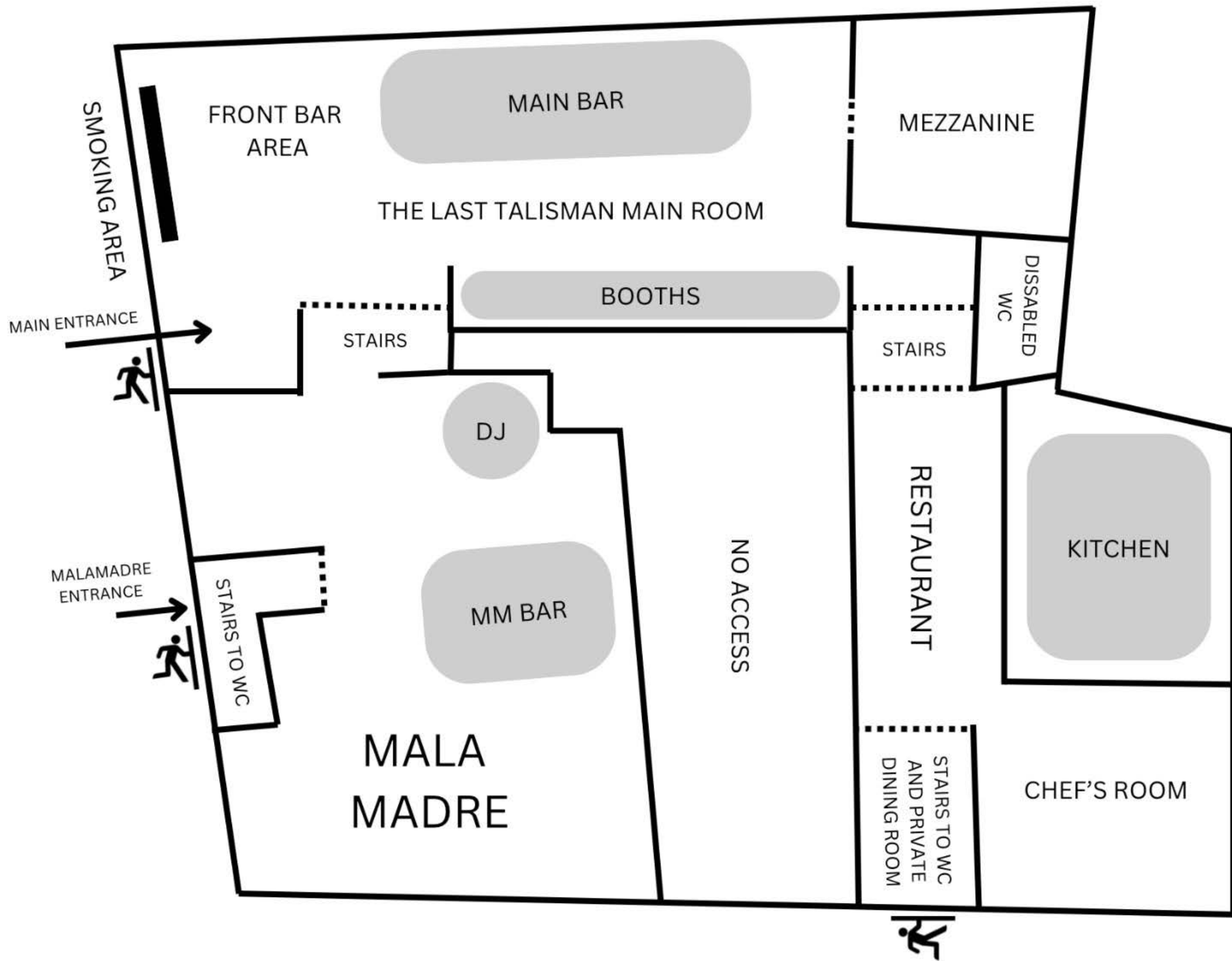
If you're after dreamy decor, delectable dishes and incredible service, look no further.

Capacities

SEMI PRIVATE SEATED 25

EXCLUSIVE SEATED 45







CHRISTMAS SET MENU

PEAK WEDNESDAY - THURSDAY 3 courses 44.95

OFF PEAK FRIDAY - TUESDAY 3 courses 38.95

STARTERS

all starters are served cold

WAGYU TATAKI (GIF)

Apple miso, ponzu sauce, bubu arare, micro leaves

TENDER TURKEY BREAST BEETROOT SALAD (GIF)

Ginger miso vinaigrette, rocket salad, goat cheese, walnuts

SALMON SASHIMI (GIF)

Wasabi cream cheese, ponzu sauce, herb oil, chives

MUSHROOM SKEWER (VG/GIF)

Shiitake, Button and Oyster mushrooms, sesame, soy, rice vinegar, garlic mayo, chilli cress, coriander

MAINS

TURKEY TONKATSU (GIF)

Chinese and purple cabbage, cranberry sauce

GRILLED SEA BASS (GIF)

Soy glaze, pickled bean sprouts or ginger, lemon, sesame seeds

BBQ PORK BELLY (GIF)

Pickled cucumber, spicy Japanese BBQ sauce, sesame seeds

KARE RAISU (VG/GIF)

Japanese style curry, courgette, chickpeas, cauliflower, carrot, mushroom

SIDES TO SHARE

STEAMED RICE (VG/GIF)

Sesame seeds, spring onion

CUCUMBER SALAD (VG/GIF)

Rice vinegar, sesame oil, soy sauce, sesame seeds, chillies

ROASTED WINTER VEGGIES (VG/GIF)

Parsnips, sweet potato, carrots, butternut squash, brussels sprouts, Yuzu-Kosho mayo

DESSERTS

CHOCOLATE ORANGE TORTE

Chocolate orange mousse finished with chocolate orange glaze

CHESNUT AND VANILLA PANNA COTTA (VG/GIF)

Cranberry and cherry reduction, freeze dried berries

Add a little sparkle to your party - glass of Prosecco and half bottle of wine per person for only 24.95 per person

VG = Vegan | GIF = Gluten Intolerant Friendly

A discretionary 12.5% of service charge will be added to your bill. Please notify staff if you have any allergies before placing your order.



PREMIUM CHRISTMAS SET MENU

PEAK WEDNESDAY - THURSDAY 4 courses 49.95

OFF PEAK FRIDAY - TUESDAY 4 courses 43.95

APPETIZER

MISO SOUP (VG/GIF)

Kombu stock with wakame, silken tofu, spring onion

STARTERS

all starters are served cold

WAGYU TATAKI (GIF)

Apple miso, ponzu, bubu are, micro leaves

DUCK PANCAKE

Hoisin, cucumber, spring onion, chilli, sesame seeds

TURKEY BREAST BEETROOT SALAD (GIF)

Ginger miso vinaigrette, rocket salad, goat cheese, walnuts

SALMON SASHIMI (GIF)

Wasabi cream cheese, ponzu sauce, herb oil, chives

MIXED MUSHROOM SKEWER (VG/GIF)

Shiitake, Button and Oyster, sesame soy, garlic mayo, chilli cress, coriander

PRAWN COCKTAIL (GIF)

Prawn crackers, cucumber, chilli mayo, spring onions, coriander, lime

MAINS

8OZ SIRLOIN STEAK (GIF)

21 day dry aged cut, goma ponzu, pickled red onions, spring onion

TURKEY TONKATSU (GIF)

Chinese and purple cabbage, cranberry sauce

GRILLED SEA BASS (GIF)

Soy glaze, pickled bean sprouts or ginger, lemon, sesame seeds

KARE RAISU (VG/GIF)

Japanese style curry, courgette, chickpeas, cauliflower, carrot, mushroom

BBQ PORK BELLY (GIF)

Pickled cucumber, spicy Japanese BBQ, sesame seeds

WHOLE SUCCULENT SPATCHCOCK (GIF)

Spicy citrus miso, pickled beansprouts, lemon wedge, Hoba leaf

SIDES TO SHARE

STEAMED RICE (VG/GIF)

Sesame seeds, spring onion

CUCUMBER SALAD (VG/GIF)

Rice vinegar, sesame oil, soy sauce, sesame seeds, chillies

GRILLED COURGETTE (VG/GIF)

Chilli garlic sauce, crispy onion, sesame seeds

ROASTED WINTER VEGGIES (VG/GIF)

Parsnips, carrots, brussels sprouts, Yuzu-Kosho mayo

CHIPS (VG)

Gochujang Ketchup

DESSERTS

CLEMENTINE TART

A tangy clementine and lemon filling, chocolate pastry case

LEMON AND GINGER CHEESECAKE

Butter shortcrust, cream cheese, lemon, ginger, Swiss meringue

CHOCOLATE ORANGE TORTE

Chocolate orange mousse finished with chocolate orange glaze

CHESTNUT AND VANILLA PANNA COTTA (VG/GIF)

Cranberry and cherry reduction, freeze dried berries

Add a little sparkle to your party - glass of Prosecco and half bottle of wine per person for only 24.95 per person

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CHRISTMAS FOOD PACKAGES

PLATTERS

KOREAN FRIED CHICKEN 36.95

Gochujang ketchup, spring onion, pickled red chillies

TUNA TOSTADA (GIF) 36.95

Sriracha mayo, spring onion, sesame seeds, crispy rice

ADOBO TOFU (VG/GIF) 34.95

Sweet and sour sauce, sesame seeds, fresh red onions

ADOBO BISTEK (GIF) 35.95

Sweet and sour sauce, sesame seeds, fresh red onions

CRISPY SQUID (GIF) 35.95

Salted egg mayo aioli, fried curry leaves, chillies, lime

TEMPURA CAULIFLOWER (VG/GIF) 33.95

Chilli jam mayo

TURKEY TONKATSU STRIPS (GIF) 35.95

Breaded succulent turkey loin, Chinese and purple cabbage, cranberry sauce, spring onion

PRAWN COCKTAIL CUPS (GIF) 39.95

Prawn crackers, cucumber, chilli mayo, spring onions, coriander, lime

We recommend 4-5 choices per 10 people

SIDES

10 MINI CHIPS BOWLS (VG) 36.95

Gochujang ketchup

10 ROASTED VEG BOWLS (VG/GIF) 37.95

Yuzu-kosho Mayo, coriander

MINI BAO

10 PORK 37.95

Slow cooked pork belly, BBQ sauce

10 CHICKEN 37.95

Succulent fired thigh, Sriracha mayo

10 SALMON 37.95

Grilled salmon, teriyaki sauce

10 TOFU (VG) 35.95

Firm tofu, yuzu kosho mayo

**CUSTOMISE
YOUR BAO
WITH AN
IMAGE OR
LOGO OF
YOUR CHOICE**

SKEWERS

10 MISO AUBERGINE (VG/GIF) 28.95

Miso glaze, pickled carrot, sesame seeds, spring onion

10 SPICY CITRUS MISO CHICKEN (GIF) 33.95

Pickled beansprouts, lemon wedge, Yuzu-Kosho sauce

10 SIRLOIN STEAK (GIF) 39.95

Goma ponzu, pickled red onion, spring onion

10 SALMON TERIYAKI (GIF) 35.95

Teriyaki sauce, pickled cucumber, sesame seeds

10 TERIYAKI MUSHROOM (VG/GIF) 29.95

Crispy rice balls, micro coriander

DESSERTS

10 MINI MINCE PIES 28.95

Winter berries, icing sugar (GIF - available upon request)

10 FRESH CREAM PROFITEROLES 31.95

Chocolate sauce, icing sugar

10 MINI CLEMENTINE TART 39.95

Tangy clementine and lemon filling in a chocolate pastry case

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CHRISTMAS PACKAGES PER PERSON

Talisman Package 49.95 per person

Welcome bubbles or beer,
5 canapés + 2 drinks tokens per person

Charm Package 99.95 per person

Welcome bubbles or beer,
15 canapés + 3 drinks tokens per person

Amulet Package 69.95 per person

Welcome bubbles or beer,
10 canapés + 2 drinks tokens per person

Magical Package 149.95 per person

Welcome bubbles or beer, 18 canapés + 5 drinks
tokens per person + Magician for 2 hours

DRINKS

Including welcome bubbles and/or cans of lager/IPA.

Exchange tokens for - 125ml glass of bubbles, 175ml house red, white or rose, any beer or cider, non-alcoholic beer, selection of cocktails, single house spirit and mixer, soft drinks.

FOOD

CHOOSE FROM

KOREAN FRIED CHICKEN PIECES

Gochujang ketchup, spring onion, pickled red chillies

TUNA TOSTADA (GIF)

Sriracha mayo, spring onion, sesame seeds, crispy rice

ADOBO TOFU PIECES (VG/GIF)

Sweet and sour sauce, sesame seeds, fresh red onions

ADOBO BISTEK PIECES

Sweet and sour sauce, sesame seeds, fresh red onions

CRISPY SQUID PIECES (GIF)

Salted egg mayo aioli, fried curry leaves, chillies, lime

TEMPURA CAULIFLOWER PIECES (VG/GIF)

Chilli jam mayo

TURKEY TONKATSU STRIPS (GIF)

Breaded succulent turkey loin, Chinese and purple cabbage, cranberry sauce, spring onion

PORK BAO

Slow cooked pork belly, BBQ sauce

CHICKEN BAO

Succulent fired thigh, Sriracha mayo

SALMON BAO

Grilled salmon, teriyaki sauce

TOFU BAO (VG)

Firm tofu, yuzu kosho mayo

MISO AUBERGINE (VG/GIF)

Miso glaze, pickled carrot, sesame seeds, spring onion

SPICY CITRUS MISO CHICKEN (GIF)

Pickled beansprouts, lemon wedge, Yuzu-Koshu sauce

SIRLOIN STEAK (GIF)

Goma ponzu, pickled red onion, spring onion

SALMON TERIYAKI (GIF)

Teriyaki sauce, pickled cucumber, sesame seeds

TERIYAKI MUSHROOM (VG/GIF)

Crispy rice balls, micro coriander

MINI CHIPS BOWLS (VG)

Gochujang ketchup

ROASTED VEG BOWLS (VG/GIF)

Yuzu-kosho Mayo, coriander

MINCE PIES

Winter berries, icing sugar (GIF - available upon request)

FRESH CREAM PROFITEROLES

Chocolate sauce, icing sugar

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CHRISTMAS DRINKS PACKAGES

12 BEERS 69.95

mixed cans of lager and pale ale

24 BEERS 129.95

mixed cans of lager and pale ale

12 NON-ALCOHOLIC BEERS 69.95

6 Lucky Saint and 6 Bevertown Lazer Crush

WINE 114.95

4 mixed bottles of house white, red or rosé

CIDER 66.95

10 bottles of Sassy premium cider

MULLED WINE CAULDRON 134.95

15-18 servings

BUBBLES 139.95

4 bottles of house Prosecco

WINE & BUBBLES 129.95

2 bottles of house wine & 2 bottles of Prosecco

PROSECCO RECEPTION 8.95

per person

CHAMPAGNE RECEPTION 15.95

per person

COCKTAIL RECEPTION 119.95

10 cocktails

ROUND OF CHRISTMAS SHOTS 6.45

per person

SOFTS

JUICE 25.95

3 jugs of mixed juice
orange, cranberry and apple

BOTTLED SOFT DRINKS 36.95

10 mixed bottles
choose from: Coca-Cola, Diet Coke,
Lemonade, Ginger Beer, Ginger Ale, Soda,
Tonic Water, Pink Grapefruit Soda

DRINKS EXPERIENCES

COCKTAIL MASTERCLASS

42.95

Receive a welcome glass of Prosecco on arrival or finish with a round of shots, make two cocktails of your choice, enjoy house snacks, whilst being guided by our experienced mixologist

PREMIUM COCKTAIL MASTERCLASS

47.95

Receive a welcome glass of Champagne on arrival, make two cocktails of your choice, enjoy house snacks, and finish with a round of shots, all whilst being guided by our experienced mixologist

A discretionary 12.5% of service charge will be added to your bill. Please notify staff if you have any allergies before placing your order.



CHRISTMAS DRINKS PACKAGES

DRINKS TOKENS

SILVER 7.95 per token

Includes:

Lager and pale ale cans, 175ml white, red and rose wine, 125ml Prosecco, single house spirit and mixer, soft drinks.

GOLD 13.45 per token

Includes:

Lager and pale ale cans, 250ml white, red and rose wine, 125ml Prosecco, double house spirit and mixer, 5 selected cocktails, soft drinks.

OPEN BAR

Unlimited drinks:

3h Unlimited Drinks 79.95pp

4h Unlimited Drinks 99.95pp

Includes: Cans of pale ale and lager, 175ml red, white and rose wine, soft drinks, 125ml Prosecco, single house spirits and mixers.

Premium unlimited drinks:

3h Unlimited Drinks 119.95pp

4h Unlimited Drinks 149.95pp

Includes: All beers, 250ml red, white and rose wine, soft drinks, 125ml Prosecco, double house spirits and mixers, 5 selected cocktails.

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CHRISTMAS COCKTAILS

NAUGHTY LIST 13.50

Cointreau / Mozart Chocolate liqueur / Kahlua / Haku vodka / home made orange syrup / coffee / Terry's Chocolate

SLEIGH, NO PLAY! 13.00

Diplomatico rum / Martini Rubino / Pumpkin Spice syrup / fresh lemon juice / foamers

SANTA IS COMING 12.50

Haku vodka / white cacao liquor / Ginger Bread syrup / double cream / candy cane

MERRY CLEMENTINE 14.00

Roku home made mandarin gin liquor / Prosecco / raspberry liqueur / golden dust

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