

JOIN US THIS **FESTIVE SEASON**
FOR THE ULTIMATE

Christmas

CELEBRATION...

PRICES FROM

£40.00

PLUS VAT PER PERSON

MILLENNIUM
POINT



EVENTS

Enquire now by calling 0121 202 2200 or email events@millenniumpoint.org.uk.

MILLENNIUM POINT

EXCLUSIVE PARTY NIGHT

3 COURSE MEAL £45.00 PER PERSON PLUS VAT

2 COURSE MEAL £40.00 PER PERSON PLUS VAT

PACKAGE FEATURES

- > Exclusive use of Platform from 7.00pm until Midnight
- > Glass of house wine, bottled beer, or fruit juice on arrival around our 39ft Christmas tree.
- > Sumptuous three course Christmas banqueting menu
- > Luxury Christmas crackers & novelties
- > DJ & dancefloor
- > Stylish house table centrepieces
- > Private bar facility
- > Coloured uplighters to match your corporate branding
- > PA system & microphone

PACKAGE CAPACITIES

- > Minimum booking numbers: 70
- > Maximum booking numbers: 200

If you have more than 200 guests we'd love to create you a bespoke package, please get in touch for more information.



STARTERS

- > Mushroom & sage ragout served with garlic rubbed sourdough crostini (vg, gf alternative available)

MAIN COURSE

- > Traditional roast turkey, seasonal greens, roast roots, sage and onion stuffing, pigs in blankets & red wine jus. (gf by request)
- > Butternut squash, ricotta & spinach filo parcel, seasonal greens & fine herb cream sauce (v) (vg, gf alternative available)

DESSERT

- > Baked vanilla cheesecake & mulled berries (v)



MILLENNIUM POINT

SHARED PARTY NIGHT

SATURDAY 10TH DECEMBER 2022 AT 7PM
3 COURSE MEAL £40.00 PER PERSON PLUS VAT

PACKAGE FEATURES

- > Opportunity for arrival drinks around our spectacular 39ft Christmas tree
- > Sumptuous three course Christmas banqueting menu
- > Luxury Christmas crackers & novelties
- > DJ & dancefloor
- > Stylish house table centrepieces
- > Private bar facility

ADDITIONAL INFORMATION

- > Available for groups of 8 and over
- > Tables are exclusive to you and your group but the event is a shared party experience

STARTERS

- > Mushroom & sage ragout served with garlic rubbed sourdough crostini (vg, gf alternative available)

MAIN COURSE

- > Traditional roast turkey, seasonal greens, roast roots, sage and onion stuffing, pigs in blankets & red wine jus. (gf by request)
- > Butternut squash, ricotta & spinach filo parcel, seasonal greens & fine herb cream sauce (v) (vg, gf alternative available)

DESSERT

- > Baked vanilla cheesecake & mulled berries (v)

INTERESTED
IN BOOKING?
SPEAK TO
OUR FRIENDLY
TEAM ON
0121 202 2212

