



CHRISTMAS PRIVATE HIRE

Amazing Grace London Bridge





CELEBRATE

This Christmas season in style.

This Christmas, Amazing Grace brings its legendary atmosphere and top-tier food & drink offering to the heart of London Bridge.

Whether you're planning a team celebration, client drinks, or a full-venue festive takeover, Amazing Grace London Bridge offers an unforgettable setting for your end-of-year event.



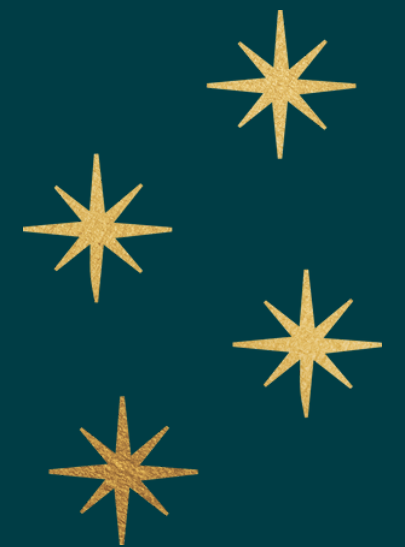


CELEBRATE WITH EASE

Corporate events made seamless.

Located just a 2 minute walk from London Bridge Underground Station, Amazing Grace offers a striking new venue for businesses looking to celebrate in a way that's both festive and fresh. With flexible layouts, dedicated event coordinators, your Christmas celebration is in expert hands.

- Full or partial venue hire available
- Dedicated corporate event team
- Late licence & flexible timings





MAIN STAGE



MAIN BAR



HALF MEZZANINE



MEZZANINE BAR

FLEXIBILITY FOR EVERY OCCASION

Your Christmas event, perfectly planned

Amazing Grace offers the perfect backdrop for corporate Christmas celebrations with a professional twist. From theatre-style seating for end-of-year presentations to cabaret layouts for awards nights and reception-style parties for festive networking, our venue adapts effortlessly to your event vision.



CAPACITY

THE MAIN FLOOR

A high-impact setting with full stage, central bar, flexible seating, and integrated AV — ideal for large gatherings, live performances, or dynamic presentations.

THE MEZZANINE

A balcony views over the main space, featuring a private bar and flexible configuration. Perfect for breakout sessions, dinners, or VIP hosting. This area counts with its own private entrance that will be staffed with a security guard for your event.

- Half Mezzanine Hire – Ideal for intimate gatherings or workshop extensions
- Full Mezzanine Hire – Exclusive use with private bar and elevated experience
- Full Venue Hire – Available for large-scale evening events or daytime corporate takeovers

HIRE TYPE	AVAILABILITY	SET UP OPTIONS	CAPACITY
DAY HIRE	MON–FRI (UNTIL 5 PM)	STANDING OR SEATED	300 STANDING 120 SEATED
EVENING HIRE	SUN–THURS (5PM ONWARDS)	STANDING OR SEATED	300 STANDING 120 SEATED

FOOD & DRINK

Seasonal Menus. Tailored Group Options.

Our Christmas menus are crafted with sharing, flavour, and flexibility in mind. Choose from festive canapés or seated dinners — all paired with a curated selection of cocktails, wine, craft beer, and non-alcoholic options

- Tailored menu packages for teams & large groups
- Vegetarian, vegan & gluten-free options available
- Drinks packages & festive cocktail upgrades



AUTUMN & WINTER SAMPLE

CANAPÉ MENU

STARTERS

£4.00 PER ITEM

POPCORN (VG,GFR)

Miso & Salt & Vinegar

PADRON PEPPERS (VG,GF)

Lightly Fried Peppers With Smoked Salt & Lime

PLANT BASED

£5.00 PER ITEM

CORN RIBS (GF,VG)

Fried Corn Ribs With Sriracha Mayo & Lime

HALLOUMI FRIES (GFR,V)

Crispy Halloumi Fries With Sweet Chilli Sauce

VIETNAMESE FRIED TOFU (GF,VG)

Fried Tofu, Dressed With Sweet & Sour Vietnamese Dressing And Spring Onions

SAVOURY

£5.00 PER ITEM

BABY BACK RIBS

Mini Pork Ribs In BBQ Sauce

CHICKEN SKEWERS (GFR)

Free Range Chicken Thigh, Grilled & Glazed With Sticky Soy, Sesame Seeds & Chives

FRIED CHICKEN

Crunchy Sage and Onion Coating, Served With Sweet Chilli Cranberry Sauce

PIGS IN BLANKETS

Mini Pork Cumberland Sausage Wrapped In Streaky Bacon, Balsamic & 5 Spice Glaze

CALAMARI

Salt & Pepper Squid

VG = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE | GFR = GLUTEN FREE ON REQUEST

ALLERGIES & INTOLERANCES: PLEASE NOTIFY US IF ANYONE ON YOUR PART HAS ANY ALLERGIES AND INTOLERANCES IN ADVANCE, AND WE CAN ADVISE YOU ON THE BEST OPTIONS OR SUITABLE ALTERNATIVES. OUR KITCHENS PRODUCE A DIVERSE MENU AND USE A WIDE RANGE OF INGREDIENTS WITH MANY OF OUR PRODUCTS CONTAINING NUTS, SEEDS, GLUTEN AND OTHER ALLERGENS. HOWEVER, ALL REASONABLE CONTROLS ARE IN PLACE TO ENSURE FOOD IS FREE FROM SPECIFIC ALLERGENS.

AUTUMN & WINTER SAMPLE

CANAPÉ MENU

SLIDER MINI BURGERS

£6.50 PER ITEM

CHEESE BURGER SLIDER (GFR – BUNLESS)

Beef Patty, Burger Cheese, Gherkin, Ketchup And Mustard

VEGAN CHEESE BURGER SLIDER (VG, GFR – BUNLESS)

Beyond Meat Patty, Vegan Burger Cheese, Gherkin, Ketchup And Mustard

CHICKEN SLIDER

Sage and Onion Coated Chicken Served With Gherkin, Sweet Chilli Cranberry Sauce

SMOKED SALMON SLIDER

Wasabi Mayo, Pickled Cucumber



A U T U M N & W I N T E R S A M P L E

CANAPÉ MENU

S W E E T

£5.00 PER ITEM

BANANA BREAD (VG, GF)

Banana Bread & Maple Syrup

CHOCOLATE BROWNIE (V)

Salted Caramel & Dark Chocolate Brownie, Dusted With Icing Sugar

MINI CHEESECAKES

Selection Of Miniature Cheesecakes

MINCE PIES (V)

Classic Christmas Treat

VEGAN MINCE PIES (VG)

Plant-Based Version Of The Christmas Favourite



AUTUMN & WINTER SAMPLE BOWL FOOD MENU

CHOOSE A COMBINATION OF ONE BASE & ONE TOPPING:

£8.00 PER ITEM

BASE OPTIONS CHOOSE ONE:

All Served With Seasonal Pickled Root Vegetables, Crispy Onions, Toasted Sesame Seeds & Burnt Spring Onion & Ginger Oil

Jasmine Rice

Mini Potato Rostis

Rice Noodles (Served Room Temperature) (GF)

TOPPING OPTIONS CHOOSE ONE:

Pulled Beef

14 Hour Beef Brisket, Sticky Soy Sauce, Spring Onions

Crispy Chicken

Crispy Chicken, Sage and Onion Coating, Sweet Chilli Cranberry

Pulled Pork

12 Hour Pork Neck Fillet, Korean BBQ Sauce, Chives

Tofu & Mushroom (VG)

Vietnamese Fried Tofu, Pickled Shiitake, Black Garlic & Sesame Dressing

Calamari (£8 supplement)

L A T E N I G H T S N A C K S

ENHANCE YOUR EVENT (ADDITIONAL COST)

French Fries £4

House Seasoned Skinny Fries, Tomato Ketchup

Chilli Cheese Brioche £8

Cream Cheese, Sweet Chilli & Sriracha

Smoked Salmon Brioche £8

Smoked Salmon, Wasabi Mayo, Gherkins

AMAZING GRACE LONDON BRIDGE

CHRISTMAS 2025

£ 6 5 P P

STARTERS

ROAST PARSNIP SOUP (VG / GF)

PARSNIP CRISPS & TRUFFLE OIL

SMOKED SALMON

Wasabi Crème Fraiche & Crispy Capers

CRISPY DUCK SALAD

Orange & Watercress

MAINS

CHARRED CAULIFLOWER (VG / GF)

Black Garlic & Sesame Dressing

MISO-GLAZED SEA BREAM

ROAST RUMP OF LAMB

SHARING SIDES

ROAST POTATOES

RICE STUFFING (GF)

RED CABBAGE

SPROUTS AND GRAVY

DESSERT

SMASHED MINCE PIES + COCONUT SNOWBALL (VG)

FROZEN WINTER BERRIES (VG)

Served With A White Chocolate Sauce

CHOCOLATE BROWNIE (GF)

Served With Vanilla Mochi

*Please Note: Menu might be is subject to change.

SAMPLE DRINKS PACKAGE

FIZZ

3 PROSECCO.....£105
6 PROSECCO.....£200
3 MOËT & CHANDON...£350
6 MOËT & CHANDON...£650

BEER

6 CORONAS.....£30
12 CORONAS.....£55

WINE

MIX AND MATCH
3 BOTTLES.....£84

RUELAS BLANCO
CHENIN BLANC
GRENACHE ROSE
RUELAS TINTO

HOUSE SPIRITS

1 BOTTLE + MIXER.....£165.00
BOMBAY SAPPHIRE
JJ PINK GIN
42 BELOW
BACARDI CARTA BLANCA
BACARDI CARTA NEGRA
BACARDI SPICED
JACK DANIELDS

LUXURY SPIRITS

1 BOTTLE + MIXER.....£190.00
HENDRICKS
GREY GOOSE
BELVEDERE
DON PAPA
WOODFORD RESERVE
HENNESSY
PATRON SILVER
PATRON XO

COCKTAIL JUGS

APEROL SPRITZ.....£50
TOMMY'S MARGARITA....£50
JUNGLE 75.....£50
RUM PUNCH.....£50

MOCKTAIL JUGS

GRENADINE BRAMBLE.....£35
BOTIVO BLOSSOM.....£35
NO-RUM PUNCH.....£35

SHOOTERS

X6.....£29
X12.....£39
X24.....£72



SPECIALTY CHRISTMAS

COCKTAILS

THE GRINCH

Spiced Rum, Blue curacao, Winters spices syrup, Pineapple juice,
Lime juice

Garnished with Cherry and mint

THE GRINCH-LESS

Lyres Dark Cane 0%, Blue liquor 0%, Winters spices syrup, Pineapple
juice, Lime juice





CONTACT US

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