



HORIZON 22 EVENTS

BY SEARCYS

EXPERIENCE THE
Magic of Christmas
ABOVE THE CLOUDS



EXPERIENCE THE *Magic of Christmas* ABOVE THE CLOUDS

As the pinnacle event on your calendar, take your Christmas celebration to unparalleled heights. Perched above the London skyline, our exclusive venue offers a uniquely magical experience for your festive party.

Your guests will be welcomed via our private, street level entrance by our hospitable team and guided to the high-speed elevators, whisking them up to Horizon 22 in 41 seconds. Our venue offers an unrivalled 300-degree view, through 8-metre-high windows, allowing you to see all the festive decorations from the best vantage point in London.

Our menus have been crafted to ensure your Christmas party is a hit. From beetroot cured salmon blinis to cherry and chocolate yule log, our chef team prepare all dishes using fresh seasonal ingredients. Our team has the best of London entertainment and event accessories to truly make your event a memorable success.

So, raise a glass with colleagues, friends and clients amidst twinkling lights, stunning views of London's iconic landmarks, and a culinary experience that will captivate your guests.

Celebrations at Horizon 22 are more than an event, they are a special experience that we look forward to curating for you, your colleagues and your guests.

*Make it Special.
Make it Searcys.*

ELEVATE YOUR *Christmas Party* TO NEW HEIGHTS

CELEBRATE AT LONDON HIGHEST VENUE



UNBEATABLE LOCATION

Perfectly situated in the heart of the city, with 24hr tubes, great transport links and a variety of hotels.



LUXURY AMBIENCE

A beautiful venue tastefully decorated to capture the essence of the season.



GOURMET CUISINE

Menus that savour the flavours of Christmas.



ENTERTAINMENT

Best in class entertainment to enthrall your guests.



PERSONALISED SERVICE

Our event team will ensure every detail is perfect.





Festive Package FOR STANDING PARTIES

- ★ Venue hire 6.30pm–1am
- ★ Guests welcome at 7.00pm, invited to descend at 12.30am
- ★ Glass of English Sparkling Wine per person
- ★ 3x Festive canapés
- ★ 3x Festive bowl foods
- ★ Open bar for four hours of beer, wine, soft drinks
- ★ Live DJ playing for four hours
- ★ Winter festive light concept
- ★ LED digital signage, street level and level 1 screen
- ★ Use of 4K, 4.4 x 6.6metre LED wall – customisable screen
- ★ L-acoustics PA system, microphone
- ★ Event furniture, attended-cloakroom, venue cleaning
- ★ Host team, event staff, security

£250+vat per person

Minimum numbers 175

Festive Package FOR SEATED PARTIES

- ★ Venue hire 6.30pm-1am
- ★ Guests welcome at 7.30pm, invited to descend at 12.30am
- ★ Glass of English Sparkling Wine per person
- ★ Delicious three course festive menu
- ★ Teas, coffees and petit fours
- ★ Open bar for four hours of beer, wine, soft drinks
- ★ Live DJ playing for four hours
- ★ Winter festive light concept
- ★ LED digital signage, street level and level 1 screen
- ★ Use of 4K, 4.4 x 6.6metre LED wall - customisable screen
- ★ L-acoustics PA system, microphone
- ★ Event furniture, attended-cloakroom, venue cleaning
- ★ Host team, event staff, security

£297+vat per person

Minimum numbers 140





Festive Menu FOR SEATED PARTIES

STARTER

Gin and tonic cured salmon

Celeriac remoulade, pumpernickel bread

Salt baked heritage beetroot

Whipped ricotta with compressed apple and hazelnut dressing (v)

Smoked duck breast

Spiced plum jam, poached cherries, chicory and pear salad

MAIN

Ballotine of Suffolk turkey

Bread sauce, buttered Brussel sprouts, goose fat potatoes, cranberry stuffing, turkey jus

Baked salmon en croute

Festive wilted greens, dill and caviar butter sauce

Potato, cranberry and chestnut pie

Shropshire blue cheese sauce, charred tender stem broccoli (v)

Honey glazed goose breast

Salt baked celeriac puree, fondant potato, braised red cabbage, star anise jus

DESSERT

Traditional Christmas pudding

Candied orange, brandy sauce

Cherry and chocolate yule log

Chocolate cremeux, tonka bean ice cream

Lemon posset

Blackberry and cranberry compote, gingerbread biscuit crumb

Poached pear

Searcys champagne sauce, almond praline cream, almond crisp

(v) vegetarian (ve) vegan (veo) vegan option available (gf) gluten-free

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.



Festive Menu FOR STANDING PARTIES

SAVOURY CANAPÉS

Beetroot cured salmon, horseradish cream, blinis, caviar

Pine infused festive turkey bon bon, cranberry sauce

Whipped goat's cheese croustade, mulled wine gel, chestnut crumb (v) (veo)

Prawn cocktail tartlet, bloody Mary emulsion, compressed cucumber (gf)

Mini baked potato, whipped cream cheese, bacon crumb (gf) (v) (veo)

Pigs in blankets sausage roll, black garlic mayonnaise

SWEET CANAPÉS

Spiced apple cider gelee, cinnamon sugar (gf) (v)

Glazed spiced orange tart (v)

Cherry and chocolate éclair (v)

BOWL FOOD

Charred sea trout, sea vegetables, saffron potatoes, hollandaise sauce

Roasted cauliflower cheese croquette, charred hispi cabbage, truffled cauliflower puree (v) (veo)

Cola braised short rib of beef, whole grain creamed potato, citrus roasted carrot

Corn-fed chicken supreme, parsnip puree, sage and onion stuffing, thyme jus

SWEET BOWL FOOD

Black forest Eton mess (v) (gf)

Spiced date pudding, butter scotch sauce (v)

Set vanilla custard, mulled wine poached plums, gingerbread crumb (v)

(v) vegetarian (ve) vegan (veo) vegan option available (gf) gluten-free

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