



CHRISTMAS

2023

THE PLACE TO HOST YOUR CHRISTMAS PARTY

*Office parties, College Christmas unions,
Family gatherings and Department parties.
The Union truly has it all covered this 2023*

*The Union Paddington, is based in the heart of London.
A short walk away from Paddington Station and right next to the
beautiful Paddington Canal.*

*The Union has an open layout vibe, plenty of seating with booths and
large tables that are perfect for group bookings.*

*The Union boasts a gorgeous terrace so plenty of al fresco drinking and
dining possibilities. The atmosphere is lively, buzzing, and full of after
work drinkers from the nearby offices with background music keeping
the vibe going. There's a vast selection of bottle beers, draught,
cocktails, wines, and spirits to choose from so you won't go thirsty.*

*The menu is British classics with a twist, the food is produced by
sourcing local and sustainable products. Everything is homemade,
always fresh, and delicious. We have something for everyone... hungry,
peckish, vegetarian or a full-on meat-eater... you must try the food!*

*We simply love hosting events, if you want to hire a special area,
book out the terrace or have a full venue hire – get in touch!
The venue has huge open indoor space and great outdoor space
that you can set up based on your needs.*

*We can adapt to suit your needs – no request is too big –
get in touch and let's get planning!*



£36 FOR 3 COURSES

£30 FOR 2 COURSES

3 CANAPES PER PERSON
ON ARRIVAL + £6

Iberian chorizo croquette
Goat's cheese & fig mini tartlet (V)
Falafel, black bean hummus (VG)

STARTERS

Roast butternut squash, coconut & lime soup, with harissa oil (VG)

Hot smoked salmon rillette with horseradish and dill,
pickled cucumber & sourdough

Duck liver mousse, spiced apple & green tomato chutney,
watercress and sourdough

MAINS

Slow braised beef brisket, horseradish mash, maple glazed carrots,
crispy kale & green peppercorn sauce

Roast turkey breast, roast potatoes & root vegetables,
creamed Brussel's sprouts, cranberry sauce, pigs in blankets & gravy

Nut roast with chestnut, kale & quinoa, roast potatoes, root
vegetables & beetroot ketchup (VG)

Baked fillet of Cornish cod with Borlotti bean
& fennel cassoulet, Salsa Verde

PUDDINGS

Sicilian Lemon Sorbet (VG)

Black Forest Sundae with dark chocolate brownie,
vanilla ice cream, Kirsch & black cherry compote

Godminster cheddar and Cashel blue,
sea salt crackers, apple & cider chutney

Christmas pudding, brandy custard & winter fruit compote (VG)

Allergen information is available upon request, if you have any allergies, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team. We are proud of the food we produce; we use responsibly sourced fish from around the British Isles, free range eggs, traceable British meat and vegetables with low food miles.



PARTY FOOD

MINIMUM 30 PEOPLE
£20 PER PERSON

Free range sausage rolls with cranberry

Cheeseburger sliders with Emmental & pickled red onion

Salt cod croquettes, smoked paprika aioli

Halloumi fries, sweet chilli, buttermilk, and pomegranate (V)

Triple cooked potato wedges, rosemary salt (VG, GF)

Spicy Onion bhajis & mango chutney (VG, GF)

£27 PER PERSON

Hot smoked salmon & horseradish creme fraiche crostini
Falafel & black bean hummus (VG, GF)

Iberian Chorizo croquettes

ADD DESSERTS
£3 PER PERSON

Profiteroles filled with pistachio cream

Mini Chocolate brownie

Mini Cherry Bakewell tart (VG, GF)

Add Cheeseboard £25

Godminster cheddar and Cashel blue, sea salt crackers,
grapes, apple & cider chutney

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WINE

6 Bottles El Ninot Blanco £135

6 Bottles Il Badalisc Pinot Grigio £160

6 Bottles Picpoul de Pinet £170

6 Bottles Mirabello Pinot Grigio Rosé £160

6 Bottles Côtes de Provence Rosé £180

6 Bottles El Ninot Tinto £135

6 Bottles Benjamin Malbec £170

6 Bottles Showdown Cabernet Sauvignon £175

6 Bottles Fontessa Spumante Brut Prosecco £200

6 Bottles Pol Roger NV Champagne £450

BEER

24 Bottles Peroni £110

24 Bottles Sol £110

24 Cans Camden Hells £120

24 Cans Camden Pale £120



WIFI AVAILABLE

*BESPOKE FOOD & DRINK MENUS
AND PACKAGES*

MUSIC OPTIONS AVAILABLE

ENTERTAINMENT CONTACTS PROVIDED

PA SYSTEM • PROJECTOR





**THE EARLY BIRD
CATCHES THE WORM...**

**OR IN THIS CASE THE
FANTASTIC PACKAGE!**

*Dine from a 3 course meal with
half bottle of wine and a glass of prosecco
for only £50 per person*

*Or devour our £20 party menu with
half bottle of wine and a glass of prosecco
for only £35 per person*

This offer ends on 1st November 2023.



WE REWARD THE BOOKER!

*You put in all the hard work
and reap no benefits...
fear not the Union is here
with a great reward for getting
the Christmas Party booked!*

*Each early bird booker will receive
a voucher for a complimentary 3
course meal for 2 to redeem in January.*

This offer ends on 1st November 2023.

CHRISTMAS 2023 TERMS & CONDITIONS

Thank you for booking with The Union for your Christmas party. To make sure your event is as successful as possible the below Terms and Conditions will apply to your booking. Please read through these and let us know if you have any questions or concerns.

DEPOSITS & PAYMENTS

Your Christmas booking will be confirmed once we receive your confirmation and security deposit payment of £10pp for parties. This secures the booking and is redeemable against your bill on the day of your event.

Please note, that we may ask for additional pre-payment for substantial food and drink pre-orders. Deposits can be paid by card via a secure online payment link. Full payment for your drinks and meal is payable before the booking date, or on the day of the event as discussed with venue.

CANCELLATIONS

Sometimes things don't always go to plan, and we understand this. However, if you do need to cancel with us, we would appreciate it if you let us know as soon as possible. If you have paid your deposit and pre-order food payments, we may claim this money if the cancellation is made less than 7 days prior to your booking. Please note, that any cancellations less than 7 days prior to your event due to transport industrial action may result in the loss of deposit and any pre-order food payments that have been made.

If we are unable to host your booking due to government guidance, we will happily transfer over your deposit to a later date within the next 3 months. Any external cancellations beyond the businesses control will be redeemed in the events of a no show.

PRE-ORDERS & MENU CHOICES

As Christmas is a very busy time, we need a full pre-order and full payment for all food bookings at least 7 days before your booking, with names of the guests next to food choices. If you have made your booking less than 3 working days before the booking date, or if you have not submitted a pre-order within the time frames set out, we are unable to guarantee your menu choices, but will always do our best to accommodate them. We also recommend that you pre-order drinks for your booking to save time on the day, and to guarantee specific products. Many of our venues offer drinks packages – please enquire for details.

We will send you a pre-order link to place and manage the pre-orders for you and your guests. Please let us know of any dietary requirements or allergies when you submit your food order so we can plan accordingly. If you need information on allergens, please ask and we will be happy to provide this information.

Disclaimer: By placing an order from our Christmas menu, you acknowledge that Union Limited cannot guarantee an allergen-free environment. We take allergen concerns seriously and make every effort to accommodate them, but we cannot eliminate the possibility of cross-contamination or other unforeseen circumstances.

MINIMUM SPENDS

Your booking may be subject to a minimum spend requirement, which may vary depending on the date or weekday chosen. The minimum spend will include all food and drink spend for your group. If your booking has a minimum spend you may be required to run a tab for the event so that this can be tracked.

If a minimum spend is not met on the day of your event, you will be required to pay the difference and/or forfeit your deposit to make up the minimum spend.

ENTERTAINMENT

We will be happy to book entertainment for you, from the wealth of contacts we have come to know and use over the years. Please be aware, that the cost of entertainment does not form part of any minimum spend requirements and you may be asked to pay for the entertainment prior to your event.

SECURITY

Please note that any security costs for door staff will be an additional cost that will be added to the final cost of your event and does not form part of your minimum spend.

SERVICE CHARGE

Please note that a discretionary 12.5% service charge will be applied to your bill.

