

Celebrate at Mall Galleries

Host your festive event with us

mall
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About Us | Mall Galleries x Cooks & Partners

Mall Galleries, located in the cultural heart of London's thriving arts and heritage district on The Mall, between Buckingham Palace and Trafalgar Square, has paired up with Cooks & Partners to host your evening event. Behind the elegant facade are three interlinked fully equipped gallery spaces spanning over 450 sqm of dedicated exhibition and event space of unparalleled scale for its location.

You can expect to find a beautifully curated exhibition as a captivating backdrop, and a wide variety of seasonal and locally sourced menu packages to suit any event this festive season.





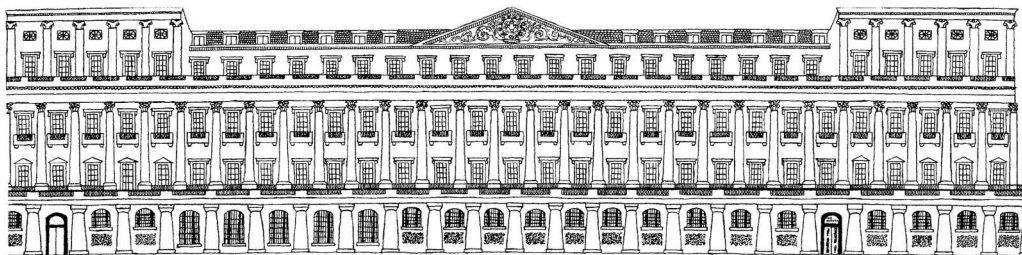
What's On

In **October** you will be immersed in our Royal Society of Marine Artists annual exhibition. Inspired by the sea and marine environment, including harbours and shorelines. Following on from this, you will be among the Society of Wildlife Artists. Their annual exhibition now marking its 59th year, an exhibition that displays over 350 works drawing inspiration from the natural world.

In **November** our three gallery spaces are taken over by The Discerning Eye. The ING Discerning Eye Annual Exhibition is a show of small, domestic scale works independently selected by six prominent figures from different areas of the art world. A chance to see some new works of art by artists you may not have heard of yet.

In **December** you will be in the festive heart of the Royal Institute of Oil Painters exhibition. This showcases the work of many of the UK's most exciting young painters. A perfect opportunity to feast your eyes on oil paintings.

All works of art are for sale.



Festive Standing Reception

Canapé and bowl food reception – 6pm to 9pm (suggested)

Canapés

Meat

Gloucestershire old spot pork and chestnut stuffing croquette with apple and cider dip

Parma ham, chargrilled pear and stilton rolls with rocket

Fish

Tortilla cones with London smoked salmon, cream cheese, keta caviar and dill

Char-grilled king prawn with Kent cucumber and mint jelly and micro herbs

Vegetarian (v)

Wild garlic scented crostini with soft goats' cheese mousse and fresh fig

Somerset brie and cranberry filo parcel

Vegan/gluten free (vg) (gf)

Beetroot falafel, lemon and turmeric houmous with pickled cucumber

Includes Festive Cocktail Reception

Includes 5 canapés and 3 bowls pp

Add on house drinks package + £25 pp

Standing: up to 300 people (based on a minimum of 100 guests)

Price per head – Between 100 & 300 Guests – £90 +VAT

Bowl Food

Meat

Wild boar and apple sausages with maris piper potato mash, crisp brussels sprouts, garlic crumb with red onion gravy

Fish

Pan fried sea bass with heritage potato & sweet potato cake and wilted spinach

Vegetarian (v)

Buckwheat tabbouleh with crumbled Somerset goats' cheese and toasted hazelnut

Vegan/gluten free (vg) (gf)

Green pea and chickpea cake with pickled red cabbage, plant-based garlic yoghurt

Sweet

Panettone bread and butter pudding with vanilla sauce



Festive Seated Dinner

6.30pm to 11pm (suggested)

Meat

Starter

Scottish salmon gravlax, unwaxed lemon gel, Hampshire watercress mayonnaise and rye bread crisps

Main

Norfolk turkey ballotine with cranberry and sage, goose fat roasted potatoes, roasted carrots, parsnips and braised red cabbage

Dessert

Chocolate truffle cake with scented Christmas pudding fruits, brandy sauce and cherry gel

Vegan (vg) / gluten free (gf)

Starter

Roasted butternut squash with sea salted tofu cream, maple and lemon toasted seeds with micro herbs

Main

Jerusalem artichoke and lentil bake, roasted parsnips and carrots with lemon plant-based yoghurt dressing

Dessert

Coconut panna cotta, caramelized pear and toasted coconut

Includes Festive Cocktail Reception
Add on house drinks package + £25

Seated: up to 120 at round tables (based on a minimum of 75 guests)

Price per head – Between 75 & 120 Guests – £170 +VAT

Bespoke menu available on request.

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I just wanted to thank you and your superb team for a wonderful week at the Mall Galleries. It has been a huge success, we've had excellent feedback from Finalists, sponsors and press.

Caroline Kenyon, Pink Lady® Food Photographer of the Year

Big thank you for making the galleries feel like our second home... Your professionalism, hospitality and friendship have been warmly received. You couldn't have been more obliging and more helpful so well done and thank you for supporting our evening.

John Hunt, Enterprise Ireland

As ever the galleries were a joy with paintings hung neatly and friendly staff always available to assist with any questions. Well presented and thoughtfully curated. It's such a lovely opportunity to see excellent and varied work in calm and spacious surroundings.

Ian Thomason, Google Review

Contact us

Mall Galleries

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www.mallgalleries.org.uk

Mall Galleries, The Mall, London SW1

 [@mallgallerieshire](https://www.instagram.com/mallgallerieshire)

Find us

London Underground Charing Cross

(Northern Line, Bakerloo line & National Rail)

Approx. 500m, 7 min. walk

Embankment

(Circle, District, Northern & Bakerloo lines)

Approx. 650m, 10 min. walk

Piccadilly Circus

(Piccadilly line, Bakerloo line)

Approx. 800m, 10 min. walk

National Rail Charing Cross

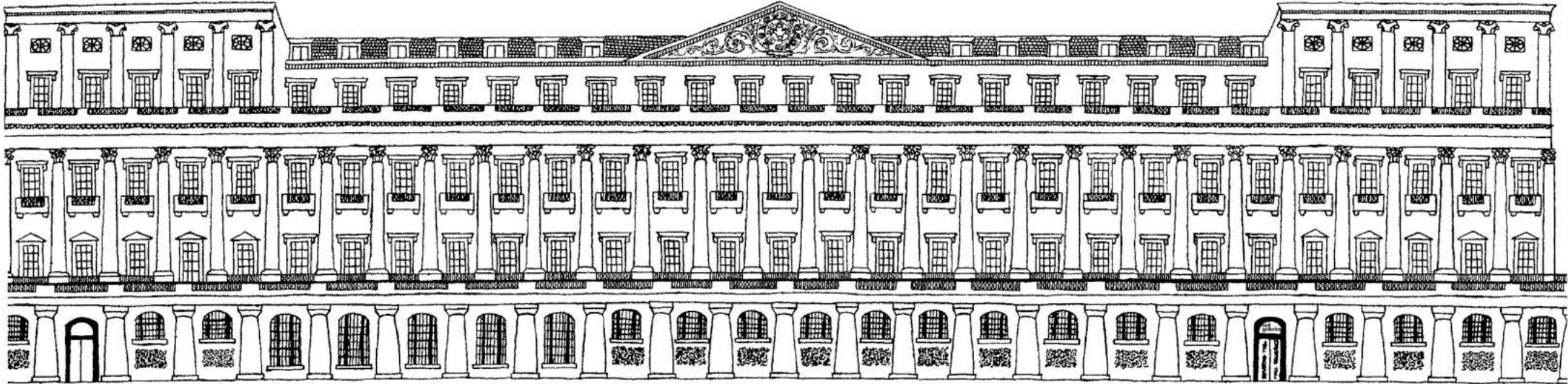
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Cooks & Partners

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We look forward to hosting your Christmas party at Mall Galleries!

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