



After a hugely successful makeover and an incredible year, London's multiple award winning venue is once again getting ready to celebrate the festive season. Elegantly designed rooms spanning three vaults of The London Palladium can be hired privately or exclusively for up to 450 people - or small groups.

The sumptuous settings and secluded alcoves have been designed to provide a perfect backdrop for special celebrations. We are serving canapé style menus on stunning food stations as well as being able to provide tantalisingly laid out trays served by our highly trained waiting staff. As always, we are more than happy to customize your selection with any additional requests.

Christmas Bowl Food £5.50

Cold Bowl food

Thai marinated prawns accompanied by a ginger vinaigrette

Seared sesame tuna with julienne vegetables accompanied by spicy asian dressing

Spicy beef salad with sesame seeds & slow roasted cherry tomatoes

Ceasar salad with grilled chicken & herb croutons

Hot Bowl Food

Breaded fish goujons & chips with tartar sauce

Tempura battered squid with a lime & chilli dip

Roast beef on potato mash with gravy topped with curly leek

Rosemary marinated lamb served with herb scented gravy & sweet potato purée

Thai green curried chicken accompanied by rice & crispy plantain

Spicy goujons of chicken with a sweet chilli dip

Moroccan marinated chicken salad with preserved lemon & salsa verde



Christmas Canapé Menu £2.50

Fish

Mini fish & chips served in a paper cone with tartar sauce

Seared tuna served with a mango & tomato salsa

Monkfish & pancetta skewer accompanied by béarnaise sauce

Prawns marinated in lime & chilli served in a savoury pastry cup

Tiger prawns wrapped in filo pastry served with a sweet chilli dip

Smoked salmon blinis topped with cream cheese & caviar

Meat

Grilled beef on crostini served with horseradish & crispy fried shallots

Roast beef on mini Yorkshire pudding topped with horseradish sauce

Mini burger with cheese & tomato relish

Rosemary marinated fillet of lamb & sun dried tomato on a bamboo skewer

Peking duck spring roll served with hoi sin sauce

Tandoori chicken on a mini naan bread served with mango chutney

Lime & chilli marinated chicken skewer accompanied by a mango crème fraîche dip

Mini lamb kofte served with a coriander & mint yoghurt



Vegetarian

Asparagus, almond & dried apple salad served in a Chinese spoon

Roquefort mousse on crouton topped with caramelised apple

Thai vegetable spring roll stuffed with oriental vegetables served with sweet chilli sauce

Wild mushroom risotto served in a Chinese spoon

Mediterranean vegetables topped with basil feta cheese served in a savoury pastry cup

Dessert Canapés

Apple crumble topped with whipped cream served in a Chinese spoon

Mini Pavlova topped with strawberries, lime, mint & crushed pistachio

Glittery mini mince pies served with a crème anglaise dip

Selection of mini cheese cakes

Mini chocolate brownie topped with gold leaf served with chantilly cream



WHITE WINES

House White Wine £26.00

Sample Wine Menu (all prices upon application)

Highfield Estate Riesling

Finely textured with citrus & floral aromas leading to intensifying & developing mineral & lime flavours. Abundant sweetness while retaining a persistent fresh and fruity finish.

Cloudy Bay Sauvignon Blanc

Widely regarded as the quintessential expression of the acclaimed Marlborough region. Noted for its vibrant aromatics, layers of pure fruit flavours and a fine structure. An infusion of fresh ginger, sweet Basil & lemongrass layered over ripe tropical & citrus fruits.

Chablis Grand Cru Les Clos

J. Moreau et Fils

Classic aroma of steely, flinty fruit. No Oak aging lets all the rich fruit flavours & complexities come out of the wine.

One of the finest examples of Chablis.



RED WINES

House Red Wine £26.00

Sample Red Wine List

Green Point Reserve Shiraz

Violet and blackberry fruit characters with white pepper, anise and subtle sweet oak. Bright plum and cherry with a full and supple texture from the fine and savoury tannins.

Cloudy Bay Pinot Noir

Seductive aromas of ripe juicy cherries & black plums. Supported by earthy notes of liquorice & smoked hickory. Layers of dark red fruits, savoury dried herbs, charry oak & silky tannins.

Cheval des Andes

An elegant and complex assemblage, bordeaux style with argentine fruit expression. Opens with notes of fresh red and black berry fruit, complemented by subtle hints of moist earth and slate. Residual aromas of truffles, spices and walnuts. Envelops the senses with elegant and warm bramble & forest berries.



ROSE WINE

Sancerre

CHRISTMAS SPECIALS

All House Spirits £5.00

Beer £5.00

Champagne glass £9.00

All Christmas Cocktails £8.50

CHAMPAGNE

House Champagne £75.00

Cristal

Cristal Rose

Cristal Magnum

Dom Perignon Vintage

DOM Perignon Rose

Moet & Chandon Brut NV

Moet & Chandon Vintage Rose



PLEASE NOTE ALL PRICES UPON APPLICATION. PLEASE ENQUIRE.

A 15% optional service charge will be added to your final bill

MO*VIDA CHRISTMAS BOOKING FORM

First Name: _____ Surname: _____

Company Name: _____

Address: _____

Tel: _____ E-mail: _____

Date of Booking: _____ Time of Booking (7pm onwards): _____

No of guests: _____

Payment method: CASH CHEQUE CARD OTHER (please specify) _____

I enclose a cheque for: £ _____

Type of Card: VISA AMEX MASTER OTHER (please specify) _____

Card Number: _____

Security Code: _____ Valid From: _____ Expiry Date: _____

Name Of Card Holder: _____

Please charge my card the amount of: £ _____

Signature: _____

Any Other Info (special requests agreed): _____

50% DEPOSIT REQUIRED PRIOR TO BOOKING
CREDIT CARD AND CREDIT CARD HOLDER MUST BE PRESENT ON DATE OF BOOKING

PLEASE EMAIL BOOKING FORM TO: DIMITRI@MOVIDA-LONDON.COM OR FAX TO: 0207 437 5140

Please complete the order forms below stating the quantity of each item in the boxes provided:

Drinks

White Wine

•House White	
•Highfield Estate Riesling	
•Cloudy Bay Sauvignon Blanc	
•Chablis Grand Cru Les Clos	

Red Wine

•House Red	
•Green Point Reserve Shiraz	
•Cloudy Bay Pinot Noir	
•Cheval des Andes	

Rose

•Terrazas Reserva Malbec	
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Champagne

•House	
•Cristal	
•Cristal Rose	
•Cristal Magnum	
•Dom Perignon Vintage	
•DOM Perignon Rose	
•Moet & Chandon Brut NV	
•Moet & Chandon Vintage Rose	

Bowl Food Order Form

Cold Bowl Food

•Thai marinated prawns accompanied by a ginger vinaigrette	
•Seared sesame tuna with julienne vegetables accompanied by spicy asian dressing	
•Spicy beef salad with sesame seeds & slow roasted cherry tomatoes	
•Ceasar salad with grilled chicken & herb crutons	

Hot Bowl Food

•Breaded fish goujons & chips with tartar sauce	
•Tempura battered squid with a lime & chilli dip	
•Roast beef on potato mash with gravy topped with curly leek	
•Rosemary marinated lamb served with herb scented gravy & sweet potato pure	
•Thai green curried chicken accompanied by rice & crispy plantain	
•Spicy goujons of chicken with a sweet chilli dip	
•Moroccan marinated chicken salad with preserved lemon & salsa verde	

Canapé Order Form

Fish

•Mini fish & chips served in a paper cone with tartar sauce	
•Seared tuna served with a mango & tomato salsa	
•Monkfish & pancetta skewer accompanied by béarnaise sauce	
•Prawns marinated in lime & chilli served in a savoury pastry cup	
•Tiger prawns wrapped in filo pastry served with a sweet chilli dip	
•Smoked salmon bellinis topped with cream cheese & caviar	

Canapé Order Form (cont.)

Meat

•Grilled beef on crostini served with horseradish & crispy fried shallots	
•Roast beef on mini Yorkshire pudding topped with horseradish sauce	
•Mini burger with cheese & tomato relish	
•Rosemary marinated fillet of lamb & sun dried tomato on a bamboo skewer	
•Peking duck spring roll served with hoi sin sauce	
•Tandoori chicken on a mini naan bread served with mango chutney	
•Lime & chilli marinated chicken skewer accompanied by a mango crème fraiche dip	
•Mini lamb kofte served with a coriander & mint yoghurt	

Vegetarian

•Asparagus, almond & dried apple salad served in a Chinese spoon	
•Roquefort mousse on crouton topped with caramelised apple	
•Thai vegetable spring roll stuffed with oriental vegetables served with sweet chilli sauce	
•Wild mushroom risotto served in a Chinese spoon	
•Mediterranean vegetables topped with basil feta cheese served in a savoury pastry cup	

Dessert

•Apple crumble topped with whipped cream served in a Chinese spoon	
•Mini Pavlova topped with strawberries, lime, mint & crushed pistachio	
•Glittery mini mince pies served with a crème anglaise dip	
•Selection of mini cheese cakes	
•Mini chocolate brownie topped with gold leaf served with Chantilly cream	

Special requests (e.g. time of serving, champagne reception): _____



TERMS & CONDITIONS:

- Minimum 10 guests per booking.
- £60.00 minimum charge per person (including food and drink).
- You will be given a section with tables close to each other as tables cannot be pushed together.
- If you require entrance to the club after the meal please supplement these prices by £20 per head.
- Extra drinks can be purchased on the evening. All prices are inclusive of VAT.
- A 15% optional service charge will be added to your final bill.
- Remember to send an order form listing the selection of food and drink you would like along with the booking form.
- Please note, that to secure the booking a 50% deposit is required at time of booking.
- Cancellations can be made up until the 1st of December 2009, only by email request. Cancellation does not, however, entitle you to a refund of your deposit.
- Please fill in every field in the booking form attached and send them to dimitri@movida-london.com or fax them to 0207 437 5140 or post them to Movida, 8-9 Argyll Street, London W1F 7TF.
- By signing the booking form you agree to all the terms and conditions outlined above.

MO*VIDA
8-9 ARGYLL STREET. LONDON. W1F 7TF
www.movida-london.com
T: 0207 734 5776 F: 0207 437 5140

WINNER BEST CLUB IN LONDON 2005, 2006, 2007, 2008, LONDON BAR and CLUB AWARDS