The Dickens Inn

Discover The Spirit of Christmas



This festive season give your guests the opportunity to experience a unique Christmas party in one of the most beautiful locations in central London

Choose The Dickens Inn for your Christmas event

Festive Christmas food and drinks packages to suit all budgets.

A gorgeous venue in a beautiful and iconic central London location.

Dedicated events team to organise and manage your event.

A great selection of entertainment options and add-ons to tailor your event.



Festive Spaces

The Dickens Suite

Maximum capacity: 175 standing, 150 seated

Our spacious and bright function room has beautiful high ceilings, exposed wooden beams and large picture windows with views over the dock towards Tower Bridge. In a purpose-built extension to the original Dickens Inn, the room is stylishly finished to complement its historic setting and can be set up to accommodate ceremonies, dining and dancing!

The Pickwick Room

Maximum capacity: 130 standing, 90 seated

The Pickwick Room is a spacious, versatile space with a balcony dining area, perfect for enjoying the stunning views of St Katharine Docks. It can be set up to accommodate a variety of dining or standing reception requirements.

The Copperfield Bar

Maximum capacity: 80 standing, 60 seated

The Copperfield Bar is a spacious ground floor lounge area. Having its own bar and comfortable seating, it is the perfect spot to host either a formal or relaxed party.

Poplars Restaurant

Maximum capacity: 90 standing, 90 seated

Poplars is a spacious and appealing space with a balcony dining area perfect for enjoying the stunning views of St Katherine Docks. The perfect place to enjoy a sit down meal with your colleagues, family or friends.

Exclusive hire: minimum spend applies for key dates. Rates dependent on day of week and time of event.













Drinks Packages

Take advantage of fewer on-the-day complications;
pre-order your drink packages so they are ready and perfectly
chilled on your table as soon as your guests arrive.

Welcome Drink

House Prosecco £9.50pp House Champagne £18.00pp



Premium Champagne – 6 Bottles for £450:
Lanson Père et Fils Champagne

House Champagne – 6 Bottles for £315

House Prosecco – 6 Bottles for £185

Bottled Beer – 12 bottles of Peroni for £70

Premium Wine – 6 Bottles from £175:
Les Betes Rousses Blanc, Rouge or Rosé

Premium French Wine – 6 Bottles from £250:
Provence Rosé Chateau Montaud
Vin du Marché Merlot IGP Pays d'Oc
De Chansac Sauvignon Blanc IGP Cotes de Gascogne

House Wine – 6 Bottles for £155: Comte Alexandre

Three Course Festive Menu

Silver £75pp
Includes half a bottle of house wine.

Gold £85pp
Glass of Prosecco and half a bottle of premium wine.

Platinum £95pp
Glass of Champagne, half a bottle of premium wine & English cheeseboard.

Starters

Spiced Parsnip & Apple Soup V
Freshly baked bread roll. *352 kcal*

Oak Smoked Trout Rilette
Marinated cucumber, rye bread. *348 kcal*

Prawn Cocktail
Bloody Mary king prawn cocktail, gem, marinated cucumber and sourdough croutes. *351 kcal*

Chicken & Smoked Ham Terrine
Fig relish, pickled red onion, sourdough croutes. *325 kcal*

Mains

Traditional Roast Turkey Ballotine
Maple-glazed pig in blanket, braised red cabbage, brussels and chestnuts, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine & thyme jus, cranberry sauce, bread sauce. *1152 kcal*

Slow Cooked Beef Featherblade
Braised red cabbage, brussels and chestnuts, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine & thyme jus cranberry sauce. *1054 kcal*

Roasted Seabass
Truffle potato gratin, roasted pumpkin, beetroot & chestnuts, pumpkin purée, wilted spinach, salsa verde. *548 kcal*

Lentil Wellington PB
Pumpkin purée, roasted pumpkin, beetroot & chestnuts, wilted spinach, cranberry sauce. *807 kcal*

Butternut, Kale & Apricot Roast PB NGCI
Pumpkin purée, roasted pumpkin, beetroot & chestnuts, wilted spinach, cranberry sauce. *685 kcal*

Desserts

Chocolate Clementine Torte PB
Chocolate sauce, marmalade. *446 kcal*

Christmas Pudding V
Sour cherry compote, crème anglaise. *588 kcal*

New York Cheesecake V
Sour cherry compote, meringue crumb, chocolate flakes. *475 kcal*

English Cheeseboard V + £4.95
Sussex Charmer, Stilton, Rosary Ash goat's cheese, fig & sultana toast, plum & ginger chutney, grapes, honey. *497 kcal*

V : Vegetarian PB : Plant-Based NGCI : Non-Gluten Containing Ingredients
Please see the reverse of this brochure regarding these terms and important information on allergens.











The Celebration Table

Celebrate together with a delicious selection of seasonal bites, made for mingling and sharing.

Silver £45pp
Includes half a bottle of house wine and 5 dishes.

Gold £50pp
Includes half a bottle of house wine and 7 dishes.

Platinum £58pp
Glass of Champagne, half a bottle of house wine and 7 dishes.

Savoury

Mini Steak Pies *262 kcal*
Pork Meatballs *213 kcal*
Pigs in Blankets *65 kcal*
Panko Breaded Prawns *92 kcal*
Festive Mini Burger Slider *356 kcal*
Camembert & Onion Jam Tart (V) *299 kcal*
Pork, Stilton & Apple Sausage Rolls *168 kcal*
Maple Glazed Cauliflower Wings (V) *346 kcal*
Chorizo, Cranberry & Camembert Tart *311 kcal*
Hot Honey Bocconini & Fig Skewers (V) *80 kcal*
Smoked Salmon & Cream Cheese on Rye *124 kcal*
Camembert, Cranberry & Onion Slider (V) *193 kcal*

Sweet

Spiced Custard Pot (V) *90 kcal*
Espresso Chocolate Mousse (PB) *71 kcal*
Cinnamon Churros, Chocolate Sauce (PB) *153 kcal*

Complete Your Celebration

Add one additional dessert for all guests + £4 PP

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Entertainment

To make your event unforgettable,
add any of our entertainment extras.

Live Acts

Pick from our amazing selection of acts such as:
Dance Shows (Cabaret, Burlesque, Ballet), Swing Troupe,
Fire Performers, Contortionists, Acrobats, Pole Performers,
Street, Samba and Belly Dancers.

Magician
DJ
Karaoke
Live Band
Photo Booth
LED Dance Floor
Caricaturist

Please enquire about prices.



F.A.Q.

How to book?

Complete our enquiry form at **dickens.bookings@ssp.uk.com**
and our team will contact you directly, or call: **020 7488 2208**

What size are your function rooms?

The Dickens Suite: 18 x 12m
A bright and spacious room with beautiful high ceilings.

The Pickwick Room: 18 x 12m
A balcony-adjoined private space on the first floor.

What are the closest transport links?

The venue is within easy reach of public transport with the nearest stations being Tower Hill and Tower Gateway (DLR). Both are just a short five minute walk away.

Do you have any nearby parking?

There is street parking on St Katharine's Way (1 min walk).

Thomas More Square car park: *www.ncp.co.uk/find-a-car-park/car-parks/london-thomas-more-square-a/* (7 min walk).

Tower Hotel also offers parking for it's customers (3 min walk).

What are your opening hours?

The Dickens Suite
9 am to 12 am.

The Pickwick Room
11 am to 12 am.

What time is your live music curfew?

At midnight.

Do you have disabled access?

Yes, we have lifts, slopes and disabled toilets. Please let us know if you require any assistance.

Can we bring in external caterers?

As the Dickens Inn has a dedicated events kitchen we cannot permit external suppliers for food. Please talk to us about any special catering requests and we can advise on what we may be able to offer.

Where can I stay nearby?

There are numerous hotels in the area to suit all budgets. Tower Hotel offers a discount when booking 10+ rooms (3 min walk), please ask us for more details.

What are your deposit, cancellation and pre-order policies?

We require a 20% non-refundable deposit of the estimated total to secure your booking.

If cancelling between 2-8 weeks prior to booking, 50% of the estimated booking total will need to be paid.

If cancelling within two weeks of the event, the full event cost will be charged.

Full bookings need to be paid two weeks before the event.

Meal pre-orders need to be placed four weeks prior to the event.

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Important Dietary Information

ALL ALLERGEN INFORMATION CAN BE FOUND SCANNING THE QR CODE BELOW.

If you suffer from a food allergy or intolerance, please inform the team member when placing your order. Menu descriptions may not always include all the ingredients contained within the dish. Our food and drink is prepared in areas where we handle allergens, including nuts and peanuts. So we are unable to guarantee an allergen free environment or product. Some of our vegetarian and plant-based ingredients may also be affected by our preparation and cooking methods. If substituting a product for NGCI (non gluten containing ingredient) such as rolls or bread, check the allergen table to ensure no other gluten containing ingredient is present. Please be aware when substituting ingredients, this could introduce additional allergens or intolerances to the dish, so ask a member of the team before ordering.

Adults need around 2000 kcal a day.

Email: dickens.bookings@ssp.uk.com Tel: 020 7488 2208

The Dickens Inn, Marble Quay, St Katharine's Way London E1W 1UH