



**PERGOLA**  
ON THE WHARF

*Grown for  
naturally  
good times*

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Pergola On The Wharf is a botanical waterside Eden, grown for naturally good times. Flooded with natural light from the floor to ceiling windows, strewn with vines and ferns, the indoor space is home to two bars, a beautiful open kitchen and a private dining room. Step outside onto the terrace for panoramic views of Canary Wharf's northern dock

## Takeover

### UP TO 700 GUESTS

Pergola On The Wharf, with its capacity of 700, is perfectly suited to host your Christmas party; from the whole office to intimate private dinners. Two substantial bars and a beautiful open kitchen form the centrepiece of the venue, with the internal seating and standing drinking areas drenched in sunlight from the floor-to-ceiling windows. The 200-capacity terrace, which wraps around the entire venue, grants guests fresh air and views over Canary Wharf's northern dock while the private dining room offers seclusion and privacy. Simply let us know your requirements and we will take care of the rest.

## Christmas Party Package

Exclusive hire from 6:30pm - Midnight

45 Minute Prosecco Reception

Followed by 4 hours Unlimited Beers,  
House Wines and Soft Drinks

4 x Canapés, 4 Bowls and 1 Sweet Canapé Per Person

DJ

Cloakroom, Staffing and Security

From £83.00 + VAT Per Person

\*Minimum guest numbers apply

\*Upgrade options available upon request

\*Additional entertainment available at an additional cost

\*Late license available upon request and subject to approval



# SAMPLE MENUS

## Canapés

### EARTH

#### BLACK TRUFFLE ARANCINI *VE / GF*

Golden wild mushroom, black truffle & vegan parmesan arancini rice balls

#### KALAMATA OLIVE CROUTE *VE / GF*

Chopped black olive tapenade, roasted tomato pesto, crisp bread, basil

#### HERITAGE BEETROOT & RICOTTA CUP *V / GF*

Heritage beetroot, whipped ricotta, candied pecan, chicory cup, whipped ricotta, candied pecan, chicory cup

### LAND

#### GREEN PEPPERCORN BRISKET SLIDERS

Slow braise brisket, smoked tomato chutney, cheese, mini brioche bun

#### TURKEY & CRANBERRY SKEWERS *GF*

Roasted free-range turkey skewers, red wine jus, cranberry sauce & chestnut crumb

#### HEREFORD STEAK & CHIPS *GF*

Hereford beef rump steak, crispy fries & Béarnaise sauce

### SEA

#### SCOTTISH SMOKED SALMON BLINIS

Smoked Scottish salmon, crème fraîche, caviar & chive

#### CRISPY PRAWN & SWEET CHILLI

Filo wrapped king prawn & sweet chilli dip

#### CORNISH FISH & CHIPS *GF*

Crispy cod, skin on chips & tartar sauce

### SWEETS

#### DARK CHOCOLATE BROWNIE *VE / GF*

Dark chocolate brownie & raspberry

#### CITRUS TART & CRÈME FRAICHE *V*

Lemon & lime tart, crème fraîche & blueberry

#### MINI MINCE PIES *V*

Warm brandy & all butter pastry mince pies

## Bowl Food

### EARTH

#### ROASTED SQUASH RISOTTO *VE / GF*

Roasted squash risotto, sage pesto & pumpkin seeds

#### BEETROOT & GOATS CHEESE TERRINE *V*

Pressed heritage beetroot & goats cheese terrine, raw pear salad & crisp bread

#### CRISPY MASALA AUBERGINE *V / GF*

Crispy aubergine, curried masala sauce, raita & coriander chutney

### LAND

#### ROAST TURKEY & TRIMMINGS

Roast turkey ballotine, stuffing, crushed rosemary roast tatties, creamed sprouts & red wine jus

#### FLAT IRON STEAK & FRIES *GF*

Grilled aged beef steak served with fries & Béarnaise sauce

#### LINCOLNSHIRE SAUSAGE & MASH

Grilled Lincolnshire sausage, buttery mash, caramelised onion gravy & watercress

### SEA

#### LOBSTER MAC & CHEESE

Poached lobster & Grana Padano mac & cheese

#### PERGOLA FISH & CHIPS

Crispy cod, skin on chips & tartar Hollandaise

#### GRILLED SEABASS & SAFFRON BISQUE *GF*

Grilled seabass, wilted greens, Cornish mussels & saffron bisque

### SWEETS

#### CHOCOLATE ORANGE GANACHE *V*

Valrhona dark chocolate orange ganache, crisp honeycomb & crème fraîche

#### PERGOLA MESS *V*

Elderflower marinated seasonal berries, vanilla bean cream, berry coulis & smashed meringue

#### BROWNIE & VANILLA BEAN ICE CREAM *VE / GF*

Warm chocolate brownie served with vanilla bean ice cream & berries



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