OSIT

THE DECK

Private Hire 2023

The Deck is a private rooftop bar located on the 7th floor of Office Space in Town's flagship business centre overlooking the banks of the River Thames.

If you are looking to achieve an exclusive, intimate feel with plenty of wow factor, then look no further than The Deck.

With a capacity of up to 80 people indoors and 150 people with the outside terrace combined, we provide support and guidance throughout the planning process to deliver bespoke events created by you.

Our rooftop is beautifully designed with wild gardens & panoramic seating, making the most of our intimate space surrounded by London's famous landmarks.

Private Hire Venue Costs

Standing Reception

Up to 50 guests: **£2,000**
Up to 100 guests: **£2,200**
100 + guests: **£2,600**

Maximum capacity: 140 guests

Availability

Monday – Friday
Set up access from 3.30pm
Event start from 5.30pm
Last orders at the bar 10.30pm
Event close 11.00pm

Address

The Deck,
7th floor roof terrace,
Office Space in Town
Monument,
20 St. Dunstan's Hill, EC3R 8HL

An event management fee has been included in the above costs

*Prices exclude VAT

Canapés & Bowl Food Packages

Minimum order – 40 people

Package 1 - £28.50 per person
8 canapés per person
(Choose: 8 varieties of canapé)

Package 2 - £39.50 per person
6 canapés, 2 bowl food & 1 dessert canapé
(Choose: 6 varieties of canapé, 2 varieties of bowl food & 1 variety of dessert canapé)

Package 3 - £36.00 per person
3 canapés, 3 bowl foods & 1 dessert canapé
(Choose: 3 varieties of canape, 3 varieties of bowl food & 1 variety of *dessert canapé*)

Alternatively, please feel free to create your own package using the prices in this menu

*Prices exclude VAT

Canapés £3.60 Each

VEGETARIAN & VEGAN

Thyme Cracker (v)
Home made thyme short bread, English goats curd, port gel, fresh fig & herbs

Beetroot & Chickpea Scotch Egg (v)
Beetroot Falafel coated quail's egg with tzatziki & micro mint

Baby Charred Asparagus (v)
Crunchy cup filled with pea mouse, charred baby asparagus & crumbled feta

Compressed Watermelon (vg)
Refreshing compressed watermelon with kalamata crumb, mint pesto & Coconut

Porcini Mushroom Arancini (v)
Cheesy mushroom & truffle arancini with fresh basil pesto dip

Aged Cheddar Gouger (v)
Warm choux bun filled with an aged cheddar cheese sauce

Refried Bean Taco (vg)
Crunchy taco with refried black beans with fresh pineapple salsa & chili

*Prices exclude VAT

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Canapés £3.60 Each

FISH CANAPES

Roku Gin Cured
Home cured Roku gin, citrus cream, caviar & fresh shiso

Tuna Dashi Cracker
Dashi cracker with tuna, avocado, ponzu & lotus root

Miso Crab Tartlets
Crispy filo pastry case filled with hand picked white crab meat, miso mayonnaise, & yuzu gel

Salt & Chilli Squid
Crispy salt & chilli squid with saffron and garlic aioli

Smoked Eel Beignet
Fried smoked eel beignet with beetroot ketchup & truffle

Cod Brandade
Grilled cod with buttered mashed potato & toasted brioche

*Prices exclude VAT

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Canapés £3.60 Each

MEAT CANAPES

Beef Ragu
Rich beef ragu croquette with sage, aged balsamic & pecorino and a seeded panne

Parmesan & Pork Sausage Roll
Signature sausage roll with Cumberland sausage meat, crispy puff pastry enclosed with grated parmesan and topped with spiced tomato & caramelized onion chutney

Teriyaki Chicken Skewer
Teriyaki chicken served with pickled cucumber, wasabi & lime mayonnaise & mizuna leaf

Ham & Bocconcini
Iberico cured ham, bocconcini marinated in olive oil & roasted heritage tomato & truffle salt

Ponzu Beef Carpaccio
Seared & marinated wagyu beef served on a skewer and dressed with herbs, bonito mayonnaise & pickled ginger

Slow Roasted Pork Belly & Squash
Mouth watering roasted pork belly served on a skewer with butternut squash puree & roasted hazelnut crumb

Aubergine & Lamb Wrap
Roasted lamb belly with pomegranate wrapped in grilled aubergine and served with harissa hummus

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Dessert Canapés

£3.60 each

Dark Chocolate & Passionfruit Parfait
Passionfruit parfait with dark chocolate case served on a sable biscuit

Mint Chocolate Macaroons
Chewy Almond macaroon shell with a mint chocolate ganache filling

Mini Doughnuts
Homemade doughnuts with selection of seasonal fillings
(can be made vegan if required)

Rose & Raspberry Brownie Bites
Homemade chewy brownie with rose essence & dried raspberry

Bake Well Tart Bites
Freshly baked almond frangipane & raspberry jam tart

Strawberry Tart
Sweet pastry case with crème patisserie and glazed strawberries

*Prices exclude VAT

Bowl Food

£7.25 each

Bowl food is perfect when you want a more substantial option from canapés, allowing your guests the convenience of comfortably eating standing up whilst mingling. Welcome your guests with an explosion of flavour & precision with our tailored bowl food menus.

MEAT BOWLS

Middle Eastern Roast Lamb
Pulled lamb shoulder, harissa hummus, garlic yogurt, Lebanese flat bread & Moroccan couscous

Jerk Chicken
Grilled jerk chicken thigh, fresh green pea rice, coconut & pineapple salsa

Beef Short Rib and Ale Pie
Braised beef short rib in a rich ale sauce with wild mushrooms served with buttered pomme purée

Chicken Caesar Salad
Grilled chicken thigh, classic Caesar dressing, red baby gem, sourdough, parmesan & pickles

*Prices exclude VAT

FISH BOWLS

Fish & Chips
Battered cod, skin on hand cut chips, sea salt & malt vinegar, garden peas & tartar sauce

Grilled King Prawns with Squash & Truffle
Grilled king prawns with truffle gnocchi, butternut squash velouté & shaved parmesan

Lebanese Salmon & Cauliflower
Flaked roast salmon, tahini & lemon dressing, roasted cauliflower & red onion and fresh mint & pomegranate

VEGETARIAN & VEGAN BOWLS

Summer Burrata & Tomato Bowl (v)
Isle of wight British tomatoes dressed with chardonnay vinegar, burrata cheese, sourdough crumb & green olive tapenade

Smokey Sweet Heritage Vegetables (vg)
Charred baby heritage vegetables with smoked almond pesto, crispy kale & beetroot served with macadamia nut dressing

Wild Mushroom Curry (mild) (vg)
Authentic methi murgh mushroom curry served with Bombay rice, papadums & mango chutney

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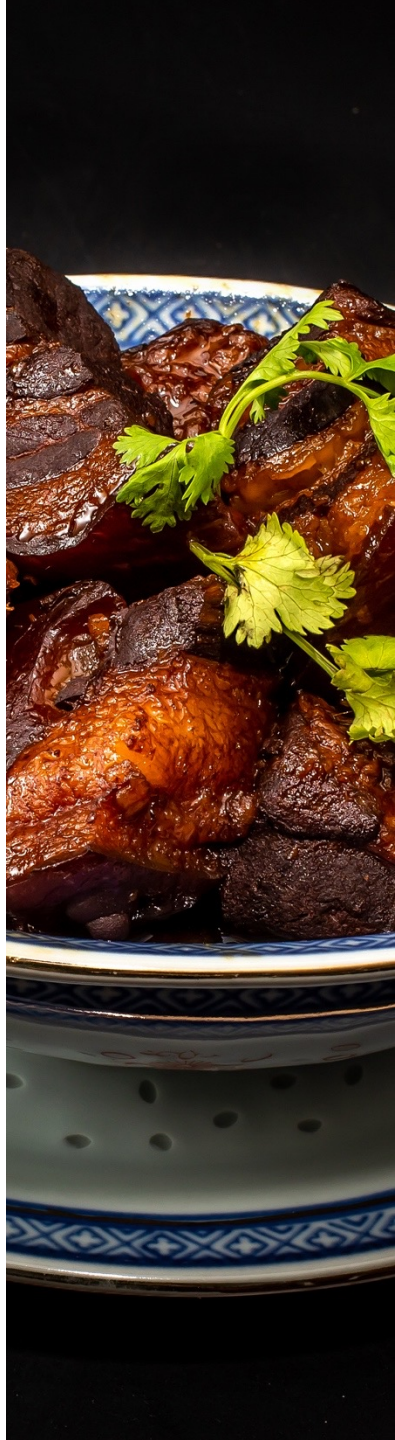

Ultimate Burger Stand Package

£26 per person

Minimum of 40 guests

Angus-Beef Burger with Cheese

Crispy Buttermilk Chicken with Cajun slaw

Grilled Halloumi & Aubergine Caponata (v)

Spiced Falafel & Avocado (vg)

Served with seeded brioche buns,
traditional burger garnish & sauces

Rosemary & Parmesan Fries

Dressed mixed leaf salad

Extra sides or salads can be added from the below BBQ menu for £3.30 per person

*Prices exclude VAT

Summer BBQ Package

£39 per person
Minimum of 50 guests

Please select: 3 *Mains (vegetarian in addition to these options)*, 2 Sides, 3 Salads & 2 Desserts

BBQ MEAT MAINS

Rump Steaks
Grilled British rump steak with chimichurri sauce

Grilled Chicken Shawarma
Chicken skewer with a herb, garlic & light spice yogurt marinade

Pork Belly Strips
Slow roasted and grilled pork belly strips glazed with BBQ sauce

Grilled Lamb Koftas
Spiced British lamb koftas served harissa hummus

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BBQ FISH MAINS

Ginger & Lime Mackerel
Grilled mackerel fillets with fresh ginger lime

Lemon & Garlic Seabass Fillets
BBQ seabass fillets with a lemon garlic butter

Asian Style Giant King Prawns
Charred king prawns served with a Yaka tori sauce

BBQ VEGETARIAN & VEGAN MAINS

Charred Stuffed Aubergine (vg)
Charred Aubergine with lentil & herby tomato caponata filling

Mushroom & Halloumi Skewers (v)
Skewered mushroom, onion, peppers & halloumi

*Prices exclude VAT

BBQ SIDES (CHOOSE 2)

Spiced Cauliflower, Pomegranate Feta Fregola Salad

Greek Style Pasta Salad

Barbequed Rosemary & Sunkissed Tomato Focaccia (vg)

Classic Potato Salad

Roasted Butternut Squash & Wild Rice Salad (vg)

Rose Harissa, Raisin & Red Onion CousCous (vg)

BBQ SALADS (CHOOSE 3)

Asian Green Salad (vg)

Grilled Tender Stem Broccoli with Tonnato Dressing *(contains fish)*

Baby Vegetable Niçoise Salad

Caprese Salad of Heritage Tomatoes, Mozzarella, Basil & Balsamic

Sunshine Salad (vg)
(Red baby gem, tomato, cucumber & heritage carrot)

Crunchy Green Salad (vg)

Charred Corn, Avocado, Mango, Red Onion & Feta Salad

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BBQ DESSERTS (CHOOSE 2)

Salted Caramel Banoffee Pie

Dark Chocolate Profiterole Tower

Summer Berry Eton Mess

Lemon Custard Tart with Fresh Raspberries

Raspberry & Sherry Trifle

Vegan Coconut Chocolate Mousse

*Prices exclude VAT

Grazing Platters

£20.00 Per Person

A brilliant addition to any evening for late night nibbles. These sharing platters are designed to be displayed on the buffet later into the evening for anyone feeling peckish!

Selection of British Cheeses
Tunworth, Coston basset, Lancashire bomb cheddar & rosary goat's cheese

Selection of Cured Meats
prosciutto, salami, succisone sec & copper

Crackers, Bread Sticks & Fresh Breads
Grape & Apple Chutney

Traditional Garnishes
Celery, grapes & fresh figs

Selection of Preserves & Pickles

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To Keep The Party Flowing...

White Wine

Ponte Pinot Grigio	£24.00
Cloud Island Sauvignon Blanc	£26.00
Brampton Chardonnay	£27.00
Petit Chablis Baudouin Millet	£29.00

Red Wine

Las Ondas Cabernet Sauvignon	£24.00
Alta Vista 'Vive' Malbec	£26.00
Peter & Peter Pinot Noir	£27.00
Cune Crianza Rioja	£28.00

Rosé Wine

Lyric Pinot Grigio Blush	£24.00
Henri Gaillard Côtes de Provence Rosé	£28.00

Bubbles

Ponte Prosecco Extra Dry	£27.00
Ponte Rose Prosecco	£27.00
Lanson Black Label Brut Champagne	£65.00

Spirits & Mixer

House Spirit	£5.50 - £7.50
Premium Spirit	£8.00 - £10.00

Bottled Beer

Selection of Bottled Beer (330ml)	£4.25 - £4.75

*Drinks prices include VAT

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