

WINTER EVENTS AT SABINE

WINTER SOIRÉE

£105 PER PERSON

Available for groups &
semi-exclusive hire

DRINKS

per person

Arrival glass of sparkling
Half a bottle of wine

FOOD

5 Canapés
(2x Cold, 3x Hot)

1 Dessert Canapé

INCLUDES

- Standing reception
- Poseur tables
- Service staff
- Food signage
- Operations manager on site
- Branding opportunity on printed menus and digital signage
- Manned cloakroom

FROSTED ELEGANCE

£155 PER PERSON

Available for semi-exclusive
& fully exclusive hire

DRINKS

per person

Arrival glass of champagne
Half a bottle of wine
Signature cocktail
Bottled beer & soft drinks

FOOD

4 Canapés
(2x Cold, 2x Hot)

2 Bowl Dishes

2 Dessert Canapés

INCLUDES

- Standing reception
- Poseur tables
- Service staff, bar staff and a mixologist
- Food signage
- Operations manager on site
- Branding opportunity on printed menus and digital signage
- Manned cloakroom
- Complimentary tasting for 2 guests
- Bespoke accommodation discount code

STARLIT PRESTIGE

£205 PER PERSON

Available for semi-exclusive
& fully exclusive hire

DRINKS

per person

Arrival glass of champagne
Half a bottle of wine
Premium cocktail
Bottled beer & soft drinks

FOOD

6 Canapés
(3x Cold, 3x Hot)

4 Bowl Dishes

Live Grazing Station
Charcuterie, Artisan Cheeses,
Breads

Mini Dessert Station
2 Desserts from the
Bowl Dishes selection

INCLUDES

- Standing reception
- Poseur tables
- Full event team including mixologist and host
- Food signage
- Operations manager on site
- Branding opportunity on printed menus and digital signage
- Logo on freestanding totem in hotel lobby
- Logo on street view digital screen (fully exclusive only)
- Manned cloakroom
- Complimentary tasting for 2 guests
- Bespoke accommodation discount code


S A B I N E

ROOFTOP BAR ST PAULS

DRINKS MENU

WINTER SOIRÉE

Arrival Glass of
Pommery

HALF A BOTTLE OF WINE

WHITE Petaluma, Chardonnay
– Australia

RED M. Chapoutier, Petit Ruche,
Syrah / Shiraz – France

ROSÉ Rock Angel, Château
d'Esclans – France

BOTTLED BEERS & SOFT DRINKS

**MENABREA OR NOAM
SELECTION OF SOFT DRINKS**

FROSTED ELEGANCE

Arrival Glass of
Pommery Apanage 1874

Classic Cocktail

One alcoholic and one
non-alcoholic option available.

HALF A BOTTLE OF WINE

WHITE Petaluma, Chardonnay
– Australia

RED M. Chapoutier, Petit Ruche,
Syrah / Shiraz – France

ROSÉ Rock Angel, Château
d'Esclans – France

BOTTLED BEERS & SOFT DRINKS

**MENABREA OR NOAM
SELECTION OF SOFT DRINKS**

ALCOHOLIC COCKTAILS

DAIQUIRI Bacardi Carta Blanca,
White Rum, Sugar, Fresh Lime Juice

OLD FASHIONED Buffalo Trace
Bourbon Whiskey, Angostura Bitters,
Sugar

MARGARITA Volcán De Mi Tierra
Blanco Tequila, Cointreau Orange
Liqueur, Lime Juice

ESPRESSO MARTINI Belvedere
Vodka, Kahlúa Coffee Liqueur,
Espresso, Sugar

NON-ALCOHOLIC

VIRGIN MOJITO Alcohol-free
Rum, Sugar, Fresh Mint & Fresh
Lime Juice Topped with Fever Tree
Soda Water

VIRGIN DAIQUIRI Alcohol-free
Rum, Sugar, Fresh Lime Juice

STARLIT PRESTIGE

Arrival Glass of
Pommery Apanage 1874

Premium Cocktail

One alcoholic and one
non-alcoholic option available.

HALF A BOTTLE OF WINE

WHITE Petaluma, Chardonnay
– Australia

RED Contino, Rioja Reserva
– Spain

ROSÉ Rock Angel, Château
d'Esclans – France

BOTTLED BEERS & SOFT DRINKS

**MENABREA OR NOAM
SELECTION OF SOFT DRINKS**

ALCOHOLIC COCKTAILS

NADIR Winter Spices-Infused
Volcan De Mi Terra Reposado Tequila,
Cointreau Noir Orange & Cognac
Liqueur, Apple Cordial, Pear & Spice,
Citrus Solution

ZEPHYR Cinnamon-Infused
Eminente Ambar Claro 3 Years Old
Rum, Luxardo Maraschino Liqueur,
Grape Cordial & Citrus Solution

PLUME Cloves-infused The
Orientalist Gunpowder Gin, St-
Germain Elderflower Liqueur,
Redcurrant & Raspberry Cordial &
Citrus Solution Topped with Pommery
Apanage 1874 Champagne

AURELIAN Belvedere Vodka,
Ancho Reyes Chile Ancho liqueur,
Passion Fruit Liqueur, Lemongrass &
Mango Tea Cordial, Citrus Solution

NON-ALCOHOLIC

PASSARA Chilli-infused Everleaf
Mountain Alcohol-free Aperitif,
Lemongrass & Mango Tea Cordial,
Passion Fruit Purée, Citrus Solution
topped with Fever Tree Aromatic Tonic
Water.

CAELARA Highland Mist Tea-
infused Everleaf Forest Alcohol-free
Aperitif, Martini Vibrante Alcohol-free
Aperitif, Mandarin Cordial & Citrus
Solution.


S A B I N E

ROOFTOP BAR ST PAULS

FOOD MENU

CANAPÉ MENU

COLD CANAPÉS

Caprese on vol-au-vent with gremolata

Cured & smoked salmon tartare
in yuzu mini cones

Beetroot hummus &
preserved lemon tartlets (PB)

Salted & cured beef, piccalilli, crispbread

Chicken & port pâté, onion
marmalade on crispbread

Whipped red miso feta,
mini crostini & olives

Beetroot tartare, celeriac
remoulade tartlet, chives

HOT CANAPÉS

Shiitake mushroom gyoza,
pickled ginger (PB)

Maple & mustard glazed pigs in blankets

Crispy prawns, sweet & sour dip

BBQ jackfruit spring rolls (PB)

Sumac-marinated chicken skewers (GF)

Bourbon-glazed pulled beef tarts

Pumpkin gnocchi,
sun-dried tomato pesto (PB)

DESSERT CANAPÉS

Spiced rum & dried fruit truffles

Chocolate-dipped cherry apples
& toasted marshmallow skewers

Winter berry compote,
vanilla cream & meringue (PB) (GF)

Mini mince pies

BOWL FOOD MENU

COLD BOWLS

Greek salad

Nikka cured salmon, yuzu, caviar, blini

Beef salad with noodles & sweet chilli

Crispy polenta, wild mushroom duxelles (PB)

Grilled tofu, quinoa,
azuki beans, chimichurri

Zesty falafel & couscous with pickled onion

HOT BOWLS

Achari chicken

pickled onion, mint & coriander chutney

Butcher's blends beef sliders

house burger sauce, smoked cheese

Crispy southern fried chicken tender slider

house burger sauce

Beetroot falafel slider (PB)

Sweet potato burger

Sumac marinated chicken

red pepper dip, pickled onion, flatbread

Grilled salmon

preserved lemon, coriander salsa verde, fries

Bourbon braised beef

bacon & corn succotash, bourbon glaze

Pumpkin & sage tortellini (PB)

sun-dried tomato pesto, crisp kale,
parmesan (note: parmesan is not PB)

Gnocchi, spinach,
artichoke, pesto (PB/GF)

DESSERT BOWLS

Spiced rum & dried fruit truffles

Chocolate-dipped cherry apples
& toasted marshmallow skewers

Winter berry compote, vanilla
cream & meringue (PB) (GF)

Mini mince pies

PB plant based
GF suitable for gluten free

S A B I N E

ROOFTOP BAR ST PAULS