



— 2025 —

CHRISTMAS BROCHURE



BAR & TERRACE

TIS THE SEASON

As the magical Christmas season approaches, we're thrilled to present our exceptional food, beverage & entertainment offerings, specially crafted to make your celebrations unforgettable. Nestled in our unique & stylish venue, the Oasis Bar & Terrace is the perfect setting to create lasting memories with friends, family & colleagues.

Whether you're planning an intimate gathering or a lively festive party, our cosy yet elegant atmosphere provides the ideal backdrop for all your holiday moments. Let us make your Christmas truly special this year.

GET IN TOUCH

**myoasisbar.co.uk
reservations@myoasisbar.co.uk
020 3633 5855**



FESTIVE SET MENU & DRINKS PACKAGES

FESTIVE MENU

Three courses **£49.95 per person**

STARTERS

Smoked Salmon & Walnut Salad

Fresh smoked salmon with toasted walnuts, crisp leaves & a light citrus dressing.

Chicken Liver Pâté with Toast

Smooth chicken liver pâté served with rustic toast & a tangy chutney.

Baked Camembert & Rocket Salad with Balsamic Glaze | V

Warm, gooey Camembert with fresh rocket & a balsamic glaze.

Winter Vegetable Soup with Toast | VE

Hearty seasonal vegetable soup served with toasted sourdough.

MAINS

Roast Turkey Crown with Honey

Glazed Vegetables, Roast Potatoes, Pigs in Blankets, Onion & Sage Stuffing, Cranberry Sauce & Red Wine Jus.

Crispy Pork Belly with Honey

Glazed Vegetables, Roast Potatoes, Pigs in Blankets, Onion & Sage Stuffing, Apple Sauce, & Red Wine Jus.

Vegan Wellington with Maple | VE

Glazed Vegetables, Roast Potatoes, Onion & Sage Stuffing, Cranberry Sauce & Vegan Gravy.

Oven-Baked Salmon with Salted Rosemary

New Potatoes, Honey-Glazed Vegetables, & Caper Butter Sauce.

DESSERTS

Traditional Christmas Pudding

with Brandy Custard.

Sticky Toffee Pudding

with Butterscotch Sauce.

Cheese Board

with Crackers & Red Onion Chutney.

Chocolate Brownie | VE & GF

with Ice Cream.

FESTIVE DRINKS



Prosecco Reception | £10.90 per guest

A crisp, elegant glass of Sea Change Prosecco served to each guest on arrival, the perfect way to begin your celebration in style.



Winter Bellini | £12 per guest

A festive twist on a classic, crisp Prosecco topped with delicate pear purée for a light and elegant seasonal serve.



Festive Spritz | £14.50 per guest

A twist on the Aperol Spritz using cranberry juice, orange bitters, Prosecco, and a sprig of rosemary.



Bucket of 10 x Beers | £60 per bucket*

A bucket brimming with ice, filled with Pravha, Madri or Staropramen 0% & Madri 0%.



Mulled Wine Welcome | £7.95 per guest

A festive favourite, warm spiced mulled wine served upon arrival.



Baileys Hot Chocolate | £14.00 per guest

Indulgent hot chocolate laced with Baileys, perfect for colder evenings.

*Price adjustment for non-alcoholic beers. Champagne upgrades available, please enquire with our hosts.

VE Vegan **V** Vegetarian **GF** Gluten Free

COLD CANAPÉ SELECTION

Minimum quantity order: 20 per flavour £4 per canapé

MEAT

Chicken

Chicken, Chorizo & Olive Skewer.

Peking Duck

Peking duck spring rolls,
hoi sin sauce & cucumber.

Pulled Turkey

Pulled Turkey Crostini
with Cranberry Drizzle.

Pings in Blankets

Cocktail pigs in blankets with
whole grain mustard & honey.

Prosciutto

Prosciutto-wrapped Cherry Tomato,
Mozzarella & Basil.

Chorizo

Blue cheese, apple &
Chorizo Crostini.

FISH

Shrimp

Grilled Teriyaki Shrimp & Pineapple Skewers.

Smoked Salmon

Smoked salmon, Cucumber Ribbon
& cream cheese blini.

Smoked Mackerel

Smoked Mackerel Pate Crostini
with Cranberry & lime.

VEGGIE & VEGAN

Winter Vegetables | **VE & GF**

Mediterranean Steam three roast winter
vegetable skewer, lemon oil, thyme & Urfa Chilli.

Falafel | **VE & GF**

Falafel, Hummus with Cranberry
& Tahini Drizzle.

Avacado | **V**

Bruschetta with Avocado, Tomato salsa
& balsamic glaze.

Goats Cheese | **V**

Beet and Caramelized red Onion
Crostini with Goat Cheese.

Blue Cheese | **V**

Apple & Blue Cheese Tartlets with
Caramelized red onion.

Stilton | **V**

Blueberry, Pecan & Stilton blini.

SWEET

Chocolate Brownie | **VE**

Christmas Pudding

Pistachio Baklava

Almond Namoura

Sticky Chocolate & Orange Cake

VE Vegan **V** Vegetarian **GF** Gluten Free

BAR MENU

PIZZA

Turkey & Cranberry £12.50

A classic Christmas combo, served with a twist.

Prosciutto & Charred Sprouts £13.50

Smoky, savoury and packed with festive flavour.

Green Goddess £12.00 | **V**

Marinara base topped with a swirl of vibrant basil pesto – simple, herby & full of flavour.

The Earthy Med £12.95 | **VE**

Tomato base loaded with roasted aubergine, sweet peppers, and caramelised onions, finished with a smooth hummus drizzle for a Mediterranean twist.

The Classic Margherita £12.95 | **V**

A timeless favourite with rich tomato sauce, creamy mozzarella, & fresh basil.

The Hot Slice £14.50

A pepperoni lover's dream – generously topped with spicy slices and melted mozzarella.

The Cluckin' Good £14.40

Juicy roast chicken, red onions, peppers, and a hint of garlic on a tomato and mozzarella base.

The Mediterranean £14.00

Anchovies, olives, and capers on a tomato base with mozzarella – bold, salty & full of flavour.

DIPS £2.00 each or 3 for £5

Hot Honey, Aioli, Pesto Mayo, Green Zhug & Cranberry.

SIDES & SHARERS

Fries £6 | **V**

Seasoned with sumac & served with green zhug mayo.

Sweet Potato Fries £7 | **VE**

Crispy, seasoned sweet potato fries served with Aioli dip.

Hummus £9.50 | **VE**

Classic hummus topped with tahini, pickles & warm chickpeas & fluffy pita bread.

Iabneh £10.50 | **V**

Smooth yoghurt and cheese with a refreshing tang, drizzled and fluffy pita bread.

Chicken Wings £6

Choice of Honey harissa or Green Zhug Chicken.

GROUP SIDES & SHARERS

Cured & Crafted £28

Ideal for sharing (3–5 guests)

A generous selection of cured meats, including prosciutto, salami, mortadella, Coppa & chorizo, served with cornichons, house pickles, & baked focaccia.

Fromage & Friend £26 | **V**

Ideal for sharing (3–5 guests)

A carefully curated board featuring a mix of soft & hard cheeses, paired with seasonal fruit, chutney, mixed nuts, & crackers & baked focaccia.

SWEET

Christmas Pudding with Brandy Custard £7.50

A rich seasonal classic.

Sticky Toffee Pudding with Butterscotch Sauce £7.50 | **V**

Warm, comforting, & irresistible.

Cheese Board £11.50 | **V**

A curated selection with crackers & red onion chutney.

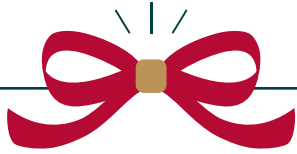
Chocolate Brownie with Ice Cream £6 | **VE & GF**

A crowd-pleasing favourite.

VE Vegan **V** Vegetarian **GF** Gluten Free

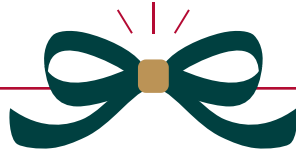
FESTIVE ADD-ON PACKAGES

Add festive flair to your Christmas party with cheese, crêpes, hot chocolate, glitter, DJ's and more!



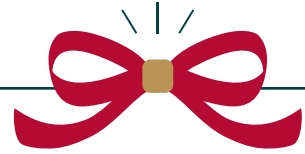
Live DJ Set **£500 + VAT**

A 5-hour set from a professional DJ, custom to your music style, from laid-back lounge to full party mode.



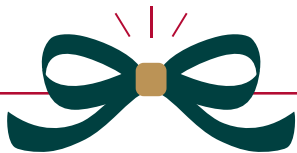
Cheese Station **£12 Per Guest**

A grazing table of artisan cheeses, seasonal fruits, crackers, and chutneys, perfect for relaxed



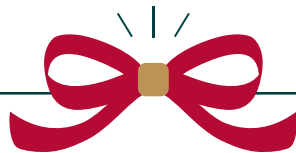
Charcuterie Station **£12 Per Guest**

A beautifully presented selection of cured meats, breads, pickles, & dips – ideal as a savoury centrepiece.



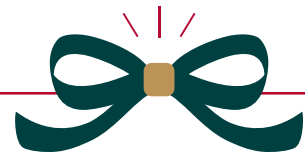
Hot Chocolate & Marshmallow Station **£5 Per Guest**

Decadent hot chocolate with cream & marshmallows. Add Baileys for a grown-up twist.
£9.50 per guest



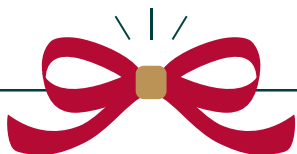
Crêpe Station **£8 Per Guest**

Live dessert service with freshly made crêpes & a choice of sweet toppings.



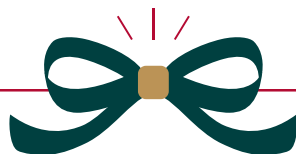
Face & Glitter Painting **£100 + VAT Per Hour**

A fun addition for themed parties, festivals, or corporate activations.



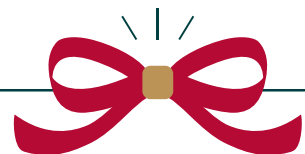
Kids' Lunch Boxes **£5.50 Per Box**

Includes a sandwich, snack, fruit, & juice – neatly packed and ready to go.



Floral Table Centrepieces Small: **£8 per table** Medium: **£12 per table** Large: **£22 per table**

Add colour and charm with table flowers in your choice of tones.



Custom Cocktail Toppers **£1.50 each**

Add your logo, event name, or even a photo to cocktail foam toppers – a perfect personal touch for your drinks.

FESTIVE ADD-ON PACKAGES



ELEVATE YOUR EXPERIENCE

Glide into the festive season with a magical skating session at **Ice Rink Canary Wharf** —the perfect way to embrace the winter wonderland vibes! After your spin on the ice, there's no better place to warm up (or cool down!) than on our **magical winter terrace**.

Group packages and party booking additions available pre party.

*for guest safety ice skating must take place ahead of the consumption of alcohol



MULLED WINE IN GLASS KETTLE

This festive season, warm up with our **sumptuous mulled wine**, beautifully served in a glass kettle and garnished with **seasonal fruits and aromatic cinnamon**. Each kettle sits atop a stylish metal tea warmer, keeping your second (or third!) glass piping hot & ready to be poured at your leisure.

It's the ultimate way to embrace the festive spirit.

FESTIVE ADD-ON PACKAGES



LUXURY S'MORE HOT CHOCOLATE

Treat yourself to our decadent S'mores Hot Chocolate, crafted with rich 100% Belgian milk chocolate for the perfect balance of creamy, chocolatey goodness.

Whether you're on the go, cosying up inside, or enjoying it from one of our seasonal glass kettles served over a stylish metal tea warmer, each sip is a luxurious experience. Pair our kettle of hot chocolate with our festive desert platter for the ultimate sweet feast.



FESTIVE DESERT PLATTERS

Satisfy your seasonal sweet tooth with our luxury festive dessert platters, featuring an irresistible selection of luxury mince pies, indulgent brownies, crunchy Florentines & a variety of other seasonal delights.

Perfect for sharing with friends, family, or colleagues, whether you're winding down after a meal or treating yourself to a holiday sweet escape, our dessert platters are a must-have this season.

A STRIKING VENUE FOR ALL OCCASIONS

Discover a chic alfresco haven in the heart of Canary Wharf, nestled in Canada Square, offering a serene escape from the city's fast pace with a welcoming atmosphere to refresh, refuel and relax.

Savour a wide variety of beers and ciders to artisanal cocktails, wines, sparkling drinks, and soft beverages, with an extensive spirits selection ensuring something for every taste. With seven draught options and Canary Wharf's longest bar at 18 metres, you're sure to find the perfect pour.

Venture up to our open air rooftop terrace, where you'll enjoy full table service and stunning 360 degree views of Canada Square Park, along with front row seats to various events hosted on the park, including the annual ice rink and Summer Screens, all while staying comfortable year round thanks to the parasols and heaters.

Oasis Bar & Terrace is the ideal setting for corporate events, summer parties, networking events or just a friendly gathering, embodying the epitome of alfresco elegance in Canary Wharf.



FULL VENUE

700 GUESTS



Our full venue accommodates up to 700 guests, making it perfect for large events.

The venue includes two bars, one of which is Canary Wharf's longest at an impressive 18 metres. Guests can enjoy our outdoor spaces, The Decking and The Terrace, which offer stunning 360 degree views of Canada Square Park. This expansive setting is ideal for creating memorable experiences in the heart of Canary Wharf.



THE TERRACE

250 GUESTS



The Terrace offers a more intimate setting with a capacity of up to 250 guests.

This space includes one bar and is equipped with parasols and heaters to ensure comfort regardless of the weather. For smaller events, we also offer half terrace hire, accommodating up to 150 guests. The Terrace provides a versatile and elegant outdoor space for any occasion.



VIP AREA

50 GUESTS



For a truly exclusive experience, our VIP Area on The Terrace accommodates up to 50 guests.

This semi-private area features banquet seating, creating an intimate and luxurious setting for your event. It is the perfect choice for hosting VIPs or smaller parties.



THE BAR

500 GUESTS



The Bar is another versatile option, with a capacity of up to 500 guests.

This space includes one bar and an adjoining decking area, providing a stylish setting for your event. The Bar can also be hired in sections, making it suitable for a variety of gatherings, from large parties to more intimate celebrations.



GROUND FLOOR FESTIVE PLAN

500 GUESTS

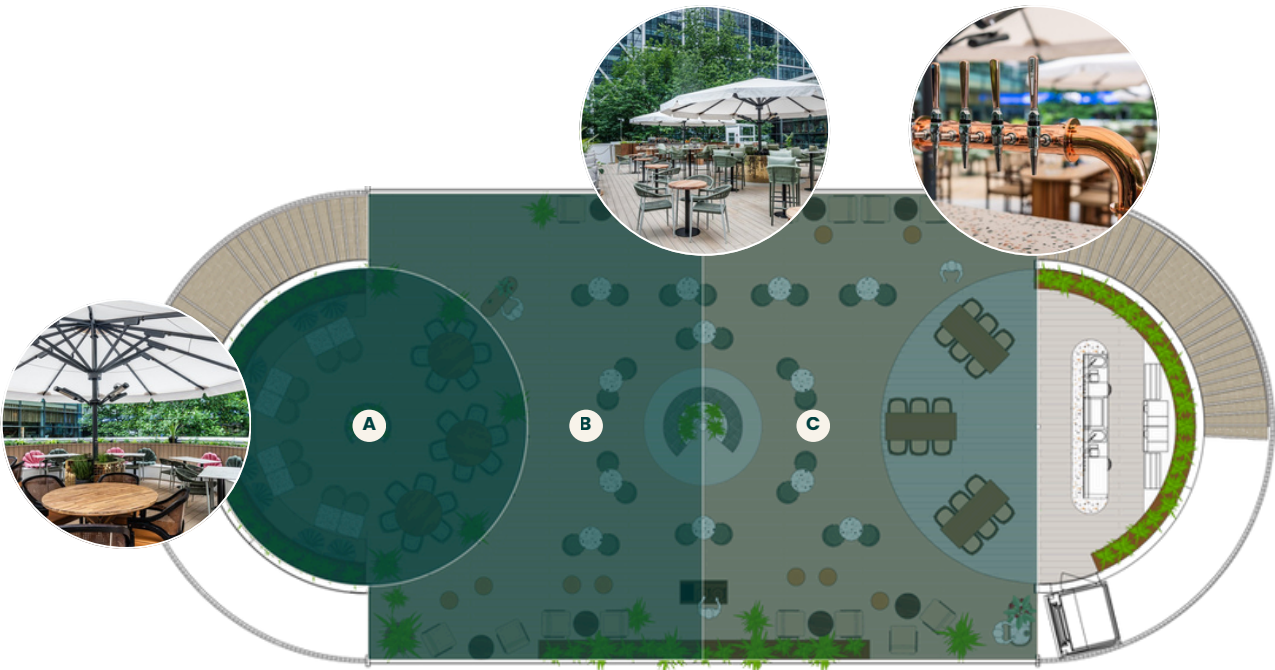
CAPACITIES	
Outside:	A 125 / B 125
Sides:	A 30 / B 30
Bar:	A 15 / B 30 / C 30 / D 30

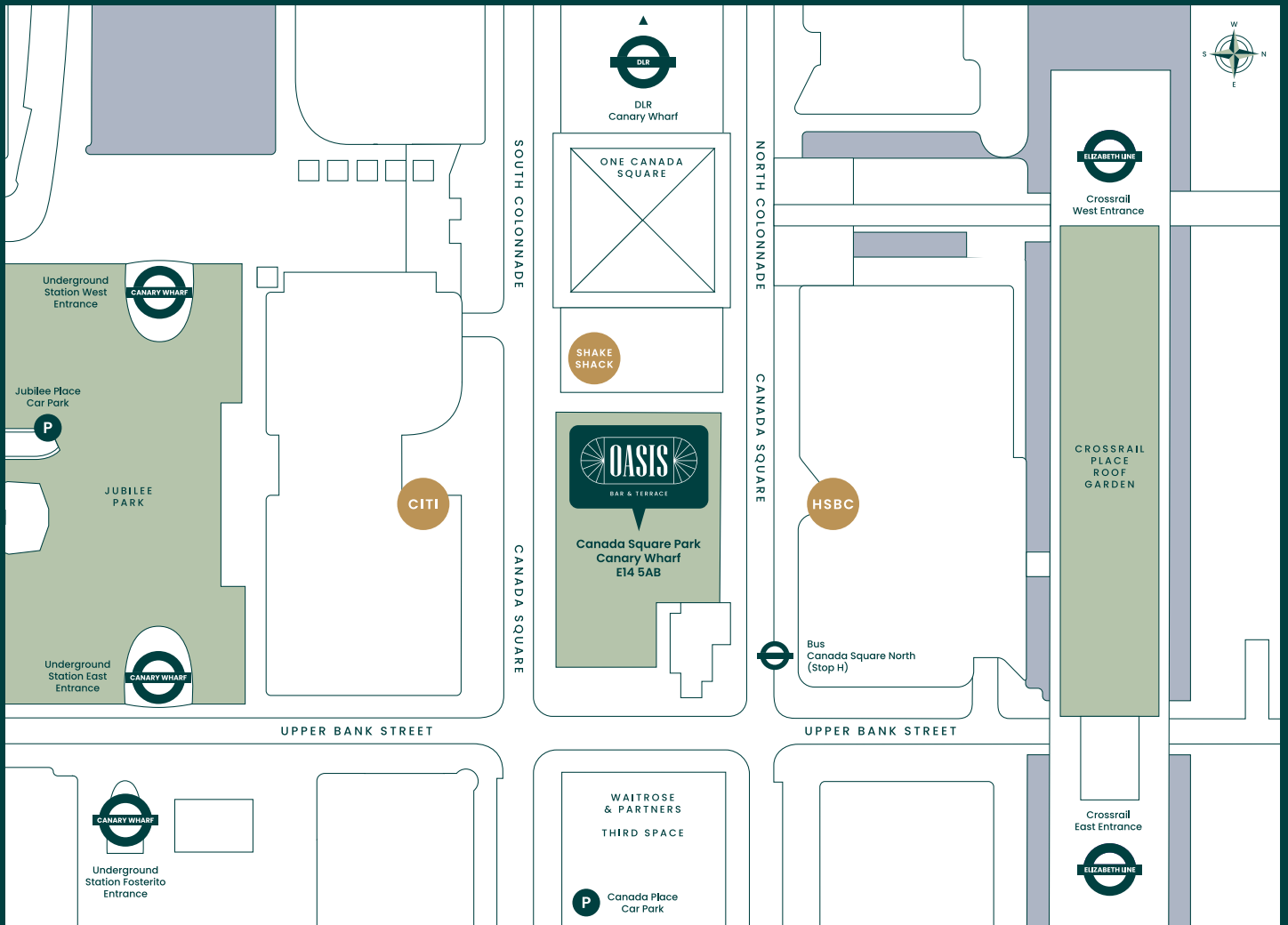


THE TERRACE

250 GUESTS

CAPACITIES	
VIP:	A 50
Half Terrace:	B 150
Full Terrace:	C 250







BAR & TERRACE

SERVICE CHARGE

A discretionary 13.5% service charge will be added to all waited table service. All service charges are distributed among the team.

FOOD ALLERGENS

Please reference allergen matrix for full breakdown of allergens. All products are produced in kitchens that contain allergens & we cannot guarantee our products are 100% free from allergens or contain only listed ingredients.

CARD-ONLY PAYMENTS

We are a cashless venue. Payments can only be made by card or contactless methods. We accept all major credit and debit cards