

Christmas

— at —

WINE

Monkey



Good bottles. Big boards. Your favourite people.



Skip the sit-down turkey-and-tinsel routine.
Gather your people for interesting bottles,
generous sharing boards and a proper festive
catch-up.

*“Do you like red or white wine?
I don’t know, do you like to inhale or exhale?”
-A very logical wine lover*



CHOOSE THE PACKAGE



Whether it's a few colleagues escaping the office, the annual friends' reunion, or a team that simply likes a good bottle, we'll make room, chill the fizz, and put plenty on the table.

TIER 1

Just the Bottles

£25 + VAT

PER PERSON

DRINKS · ROOM · ATMOSPHERE

- Wine picked with you, not for you
- Prosecco on arrival
- Soft drinks & water throughout
- Team on hand to keep glasses topped up

TIER 2

Bottles & Nibbles

£35 + VAT

PER PERSON

DRINKS · ROOM · CANAPÉS

- Hot & cold canapés (3 rounds)
- Choose your food ahead of time
- Wine picked with you, not for you
- Prosecco on arrival
- Soft drinks & water throughout
- Team on hand to keep glasses topped up

TIER 3

The Full Monkey

£45 + VAT

PER PERSON

DRINKS · CANAPÉS · LOADED SHARING BOARDS

- Hot & cold canapés (3 rounds)
- Choice festive sharing boards
- Wine picked with you, not for you
- Prosecco on arrival
- Soft drinks & water throughout
- Team on hand to keep glasses topped up
- Choose your food ahead of time

Each package includes a drinks allowance of £15 per person plus your Prosecco on arrival.
We'll help you choose the wines; anything beyond the allowance is simply added to your tab.

Add any sharing board to a tier — £10pp

Festive Canapés

Bite-size social nibbles with a glass in hand

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COLD & AMBIENT

Winter Hummus & Crudités GF · VEGAN · DF

Whipped chickpea and roasted beetroot hummus, rippled with pomegranate and toasted seeds, served with crisp seasonal crudités and crackers.

Whipped Feta Crostini V · GF*

Silky whipped feta on a crisp crostini, drizzled with hot honey and scattered with toasted mixed seeds.

Roasted Duck & Armagnac Pâté GF*

Rich roasted duck and Armagnac pâté with cornichons and red onion chutney on a sourdough crisp.

Mini Smoked Salmon Bagels

Soft mini bagels filled with smoked salmon, cream cheese and fresh dill.

WARM BITES

Pigs in Blankets, Honey-Bourbon BBQ DF · GF*

Plump chipolatas wrapped in smoked bacon, roasted until sticky and served with a smoky-sweet BBQ sauce.

Reuben Croquettes GF

Slow-cooked beef, cabbage and gherkins with cheddar in a crisp golden crumb — the deli classic, made for sharing.

Trio of Winter Falafels GF · VEGAN · DF

Three jewel-toned falafels to share — earthy beetroot, fresh pea and mint, sweet roasted butternut squash.

Mini Brie Bread Rolls V

Warm country bread rolls stuffed with brie and a molten mozzarella sauce.

3 rounds of canapé service over your event · All items prepared in-house · Menu confirmed 2 weeks prior

*GF option available on request

Festive Canapés

Warm bites, continued

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WARM BITES

Salt & Pepper Chicken Bites DF

Shredded chicken in a light, crisp salt and pepper coating with a warming lift of festive spice and chilli — the bowl that always empties first.

Porcini Mushroom Arancini V

Creamy risotto rice balls filled with porcini mushroom, mascarpone, and Italian hard cheese, fried until golden.

Mini Steak Pies GF

Golden short crust pies packed with tender farm assured beef and onions with rich gravy.

Pea & Mint Bites, Cucumber Mayo V

British peas and fresh mint blended with potato and cheese in a light crumb, served with a cool cucumber mayo.

Prawn Twisters

Herb & garlic marinated prawns, hand rolled in crispy spring roll pastry with spiced tartar dip.

WARM BITES

Mini Savoury Puff Tarts V

Hand-cut butter puff pastry, baked until it shatters — one topped with roasted vegetable salsa and tangy goat's cheese, the other with wilted spinach and molten dolcelatte.

Panko Brie Wedges, Spiced Cranberry V

Golden panko-crust brie wedges, oozing at the centre, with a spiced cranberry sauce.

Mini Yorkshire Puddings, Roast Beef & Horseradish

Crisp mini Yorkshire puddings filled with rare roast beef, horseradish cream and a sprig of watercress.

Broccoli & Cauliflower Tots, Smoked Paprika Aioli V

Crisp golden bites of broccoli and cauliflower with a smoked paprika aioli for dipping.

3 rounds of canapé service over your event · All items prepared in-house · Menu confirmed 2 weeks prior

Festive Sharing Boards



Tier 3 · The Full Monkey | 1 of 2

The Cheese Board

A curated selection of British and Continental cheeses, with all the good accompaniments.

French Brie, Mature Cheddar, Italian Taleggio

Soft Goat's Cheese, English Stilton

Red onion chutney, quince jelly, local honey

Candied walnuts, sliced pears & grapes

Artisan crackers & warm artisan sourdough

The Charcuterie Board

Cured meats, pickles, mustard and olives—made for passing round the table.

Fennel salami, ventricina, prosciutto

Coppa, bresaola

Cornichons, pickled onions

Dijon & wholegrain mustard, mixed olives

Seeded crackers, artisan sourdough & butter

Boards are designed for sharing · Quantities scaled to your group · Made in-house, ready to share

Festive Sharing Boards



Tier 3 · The Full Monkey | 2 of 2

The Garden Board

Vegetable-led and generous—served with crudités and warm flatbread for dipping.

Winter hummus: beetroot & pomegranate

Trio of winter falafels

Mini puff tarts: goat's cheese & dolcelatte

Panko brie wedges, spiced cranberry

Porcini & mascarpone arancini

Christmas Combo Board

Cheese, charcuterie, warm bread, and festive bits for picking at between glasses.

Nocellara olives & marinated artichoke hearts

Panko brie wedges, spiced cranberry

Pigs in blankets with honey-bourbon BBQ

Goose-fat roast potatoes, gravy & rock salt

Fresh sourdough & warm butter

Boards are designed for sharing · Quantities scaled to your group · Made in-house, ready to share

Four easy steps, *then it's over to us.*



How to secure your Christmas party at Wine Monkey:

01

Pick your party

Choose your date, your people, and your package.

02

Send us the details

Drop the booking form back, and we'll send you a payment link. Your food pre-order sheet follows by return.

03

Choose what's going on the table

Fill in your food pre-order and get it back to us at least two weeks before your party.

04

Turn up thirsty

We'll have the space ready, the wine chilled, and plenty on the table. Just turn up, settle in and stay for another glass.

PLUS...

- Book and pay in September and be upgraded to Champagne on arrival.
- Book your party for November and receive 10% off your whole bill.



S O M E T H I N G S P E C I A L

Why not upgrade to our **private room** for your party

Up to **50 guests** — tailored entirely to you

For that extra *something special* — and *a little more privacy* — we'll give your celebration a room of its own, shaped entirely around what you want: the wines, the food, the ambiance, and the finishing touches.

P R I V A T E R O O M H I R E · F R O M 6 P M

Weekdays **£200** Weekends **£300** Sunday **£50**

winemonkey.co.uk · @winemonkeyuk · 20 Borough Parade, Chippenham SN15 3WL

Christmas Party Booking Form



One form per party · Return to xmas@winemonkey.co.uk

LEAD BOOKER NAME

CONTACT NUMBER

EMAIL ADDRESS

COMPANY / GROUP NAME

PREFERRED DATE

ALTERNATIVE DATE

NUMBER OF GUESTS (6-40)

ARRIVAL TIME

PACKAGE

☐

Tier 1 — Just the Bottles £25+VAT

☐

Tier 2 — Bottles & Nibbles £35+VAT

☐

Tier 3 — The Full Monkey £45+VAT

DIETARY REQUIREMENTS & ALLERGIES

ANYTHING ELSE WE SHOULD KNOW (OCCASION, SEATING, TIMINGS)



**A 25% DEPOSIT
CONFIRMS YOUR BOOKING.**

Book and pay in September and be upgraded to Champagne on arrival.
Book your party for November and receive 10% off your whole bill.

Service is not included. If you'd like to add a tip for our team on the night, please tick:

☐

Add 10% gratuity to total bill

Terms & Conditions

1. A 25% deposit is required to confirm your booking. Full payment is due 14 days before your event.
2. Minimum group 6.
3. Menu selections must be confirmed 2 weeks prior to your event.
4. Cancel 30 days or more before the date of your party for a full refund.
5. Service is not included; any gratuity is at your discretion.
6. All prices are per person ex-VAT.
7. Please notify us of all allergies and dietary requirements in advance. Wine Monkey cannot accept liability for undisclosed allergens.



Skip the sit-down turkey-and-tinsel routine.
Gather your people for interesting bottles,
generous sharing boards and a proper festive
catch-up.

*“I am looking forward to a white Christmas, and
when that runs out,
I’ll have red!”
-The same very logical wine lover*



Thank You.

A Wine Monkey Christmas:
interesting bottles, generous boards, and
your favourite people around the table.

GIFT VOUCHERS

The perfect Christmas gift for the wine lovers in your life — or for the one who already has everything. Buy them at the bar or online, whichever's easier.

