

Christmas
POURED BY US

EVENTS + PARTY PACKAGES 2026

VAGABOND



THIS FESTIVE SEASON

ELEVATE YOUR CELEBRATIONS AT VAGABOND

Whether you're joining us for a casual lunch, an intimate wine tasting, team celebrations, or an extravagant bespoke event, we've got you covered.

From 100+ wines by the glass using our self-serve machines to craft beers, cocktails, and refreshing non-alc options, there's something in every glass for your group. Pair your pour with an events menu made for sharing - from bite-sized canapés to seasonal small plates and bountiful boards tailored to any dietary need.

Our dedicated events team will help you pre-plan every detail so you can celebrate with ease - handling logistics ahead of time so your guests can sip, sample, and mingle all night long.

WHY VAGABOND?

PRIME LOCATIONS Convenient locations across London, Birmingham, and Brighton.

VERSATILE SPACES Accommodating every group - from a cosy corner to full venue hire for up to 250 guests - across private rooms, heated terraces, and semi-private areas.

PERFECT FOR Designed for social corporate gatherings, intimate lunches, standing receptions, team socials, and private hires.

THE EXPERIENCE Explore 100+ wines by the glass using our interactive wine machines - an engaging, self-pour activity for your guests, guided by our expert wine team.

DEDICATED MENUS Festive menus and packages tailored to any group size, dietary need, or preference.

STRESS FREE PLANNING A committed events team to seamlessly guide you through every detail.

FOR EXCLUSIVE USE EVENTS Use our complete AV system or bring your own - we fully support external AV equipment, DJs, photo booths, and bespoke event vendors.

ELEVATED EXPERIENCES

From cosy dining to playful, interactive event stations. Whether you are hosting an intimate get-together or a large group event - we will handle all the details to match your style.

SIGNATURE CHEESE FONDUE

Warm, melty perfection made for sharing, best enjoyed with a glass (or two) of champagne.

- Table Bookings:
Pre-order per person to make it the main event at your table.
- Parties & Large Groups:
A build-your-own fondue station so guests can grab a bite while mingling.

INTERACTIVE WINE TASTINGS

Unpretentious, lively, and a little bit competitive - ideal for groups of eight or more.

- Intimate & Guided Tastings:
Hosted in a private space for small to large groups. Led by our expert wine team, we can tailor the experience to your style - from a polished tasting to a fun, high-energy session.
- Tasting Stations:
A relaxed, drop-in setup for guests to mingle, sip, and compare at their own pace.



Drink Packages

To make planning effortless, we offer some convenient packages suitable for ten people. These are designed to help get your event started, then your guests can enjoy using our self-service wine machines, where they can enjoy over 100 wines by the glass and a range of other drinks at the bar.

CLASSIC

£275

THE COMPLETE CROWD-PLEASER FOR STRESS-FREE HOSTING

2 x BOTTLES OF SPARKLING choose between:

NV SCANDOLERA Frizzante Anticato Prosecco
2024 VAGABOND URBAN WINERY Pet Not Rose

10 BEERS choose between:

Asahi
Lucky Saint (0.5% Vol)
Mix of Asahi & Lucky Saint (0.5% Vol)*

4 x BOTTLES OF WINE choose between:

Red wine - Malbec - La Gauchita, Argentina
White wine - Picoul de Pinet - L'Autre Huître, France
Mix of Malbec - La Gauchita, Argentina & Picoul de Pinet -
L'Autre Huître, France*

DELUXE

£500

THE LUXURY SHOWCASE FOR GRAND TOASTS AND UNFORGETTABLE EVENTS

MAGNUM OF CHAMPAGNE

NV JEAN COMYN -So Blendy- Brut MAGNUM

10 BEERS choose between:

Braybrooke Keller
Nirvana Pils (0.5%)
Mix of Braybrooke Keller Lager & Nirvana Pils (0.5%)*

4 x BOTTLES OF WINE choose between:

Red wine - Pomerol - Chateau des Jacobins, Bordeaux
White wine - Pouilly-Fuissé 'Clos Sur La Roche' - Domaine Saumaize-Michelin, Burgundy
Mix of Pomerol - Chateau des Jacobins, Bordeaux & Pouilly-Fuissé '
Clos Sur La Roche' - Domaine Saumaize-Michelin, Burgundy

*Equal split of each

Drinks

PREFER TO CHOOSE YOUR OWN?

Our venues boast an ever-changing selection of over 100 wines, however the wines listed here can be pre-ordered for your event. Looking for something specific or need a little expert guidance? Simply tell us your preferences, budget, and desired quantities, and we'll curate the ideal selection for your occasion.

RECEPTION DRINKS - BY THE GLASS

Prosecco 'Frizzante Anticato' - Scandolera, Italy	£8
Pet Not Sparkling Rosé - Vagabond Urban Winery, England	£8
Champagne 'So Blendy' - Jean Comyn, France	£11
English Sparkling 'Nature Series' - Vagabond x Artelium, England	£12.5
Copenhagen Sparkling Tea 'BLÅ' - Denmark (0.0% Vol)	£7
Winter Solice Spritz Smoked blood orange, infused Provençal vermouth	£12
Sloe Noël Spritz Limoncello spritz but a bit Sloe-er	£12

SPARKLING

Prosecco 'Frizzante Anticato' - Scandolera, Italy	£ 42
Pet Not Sparkling Rosé - Vagabond Urban Winery, England	£ 42
Champagne 'So Blendy' - Jean Comyn, France	£ 65
Champagne 'So Blendy' (Magnum) - Jean Comyn, France	£ 130
English Sparkling 'Nature Series' - Vagabond x Artelium, England	£ 75
Champagne 'Collection 246' - Louis Roederer, France	£ 95
Comtes de Champagne Blanc de Blancs - Tattinger, France	£ 250

WHITE

Rioja Blanco Field Blend - Bodegas Exopto, Spain	£36
Rioja Blanco Field Blend (Magnum) - Bodegas Exopto, Spain	£72
Marlborough Sauvignon Blanc - Cable Bay, New Zealand	£39
Picpoul de Pinet - L'Autre Hûître, France	£39.5
Bacchus - Vagabond Urban Winery, England	£43
Ortega - Vagabond Urban Winery, England	£43
Chardonnay - Vagabond Urban Winery, England	£60
Pouilly-Fuissé, Burgundy 'Clos Sur Roche' - Domaine Saumaize-Michelin, France	£85

RED

Rioja Crianza - Vagabond x CVNE, Spain	£34
Malbec - La Gauchita, Argentina	£34
Côtes du Rhône 'Les Assiegés' - Famille de Boël-France, France	£40
Cabernet Sauvignon 'Ungrafted' - De Martino, Chile	£42
Tempranillo - Thistle & Weed, South Africa	£44
Provence Rouge - Chateau Grand Boise, France	£49
Pinot Noir - Vagabond Urban Winery, England	£55
Garnacha 'La Bruja de Rozas' - Comando G, Spain	£60
Pomerol, Bordeaux - Chateau des Jacobins, France	£85

ROSÉ / ORANGE

Grenache Gris Orange - Katkop, South Africa	£45
Pinot Rosé - Vagabond Urban Winery, England	£43
Provence Rosé 'Jadis' - Chateau Grand Boise, France	£50
Provence Rosé 'Jadis' (Magnum) - Chateau Grand Boise, France	£100

NO & LOW

Copenhagen Sparkling Tea 'BLÅ' - Denmark (0.0% Vol)	£40
Copenhagen Sparkling Tea 'VINTER' - Denmark (5% Vol)	£40
All Zero White - Allacher, Austria (0.5% Vol)	£26
All Zero Red - Allacher, Austria (0.5% Vol)	£26
Bucket of Mocktail Sansgria (0% Vol)*	£50
Bucket of Pentire Palomas (0% Vol)*	£50
Bucket of Days Alcohol free Pale Ale (0.0% Vol)*	£55
Bucket of Lucky Saint Lager (0.5% Vol)*	£55

BEER

Bucket of Beers*	£55
Bucket of Craft Beers*	£65

SOFT DRINKS & WATER

Bucket of Soft Drinks* (including Coca-cola and Fevertree selection)	£40
Large Bottle of Still Water	£5
Large Bottle of Sparkling Water	£5

Buckets includes 10 items*

WINE CARDS

Our interactive wine machines feature over 100 style-organised wines available as a taster, small, or medium glass, complete with tasting notes.

To get your guests exploring, we can top up wine cards (minimum £30 per card required) simply let us know how many cards and how much credit you would like on each.

We recommend sharing one card per 5-10 guests to keep things simple, prevent machine queues, and avoid needing to take time to merge any leftover credit across multiple cards. You're welcome to top up the cards further during your event.

Canapés

CREATE YOUR OWN SELECTION FROM OUR
CURATED ASSORTMENT OF HANDCRAFTED CANAPÉS

Cucumber, whipped feta
+ sundried tomato V

£3

Stracciatella Puglia
+ romesco crostini V

£3

Roasted broccoli, pickled
red onion panella VG

£3

Serrano cream filled cone,
crunchy Serrano, spring onions

£3.5

Lamb kofta 'lollipop'
with red pepper sauce

£3.5

Halloumi + chilli pineapple
skewer V

£3.5

Blue cheese + roasted
grape tartlet V

£3.5

Fig + whipped goats
cheese tartlet V

£3.5

Leek, butternut squash
+ vegan feta tartlet VG

£3.5

Crispy artichoke + truffle ravioli,
lemon mayo VG

£3.5

Fried polenta, mushroom cream
+ crispy mushroom VG

£3.5

Mini beef pastrami
+ horseradish Yorkshire pudding

£3.75

Smoked salmon, horseradish,
pickled cucumber, radish

£3.75

Vegan 'nduja arancini VG

£3.75

Pigs in blankets skewer

£4

Smoked salmon cone, dill

£4

Seafood brioche

£4



Platters

SUITABLE FOR GROUPS OF 4-15 PEOPLE

MAIN EVENT PLATTER £240

CELEBRATE THE FESTIVE SEASON IN STYLE! KEEP THE HOLIDAY SPIRIT HIGH AND EVERY PLATE FULL WITH OUR DELICIOUS, CROWD-PLEASING FEAST

Festive filled Yorkshire puddings | Pigs in blankets skewers
| Halloumi + chilli pineapple skewers **V** | Lamb kofta skewers
| Porcini mushroom croquetas **V** | Spinach + goat's
cheese croquetas **V** | Padron peppers **VG**



SHARING BOARD PLATTER £165

A SELECTION OF AWARD-WINNING BRITISH CHEESES, ALONGSIDE PRIME QUALITY CHARCUTERIE PROVIDED BY LONDON-BASED COBBLE LANE CURED

SERVED WITH Cheese crackers **V** | Swedish biscuits **V**
| St John's sourdough **V** | Baguette **V** | Artisanal pâté
| Seasonal fresh fruit **VG** | Crudites **VG** | Olives **VG**
| Pickles **VG** | Chutney **VG**



Platters

SUITABLE FOR GROUPS OF 4-15 PEOPLE

LOADED FOCACCIA £150

A SELECTION OF ITALIAN MADE PINSA STYLE FOCACCIA, TOPPED WITH THE HIGHEST QUALITY INGREDIENTS FROM THE BEST OF BRITISH AND EUROPEAN PRODUCERS

Pigs in blankets, brie, roasted butternut squash, sage, onion chutney
Smoked salmon, capers, cucumber, dill, cream cheese,
Roasted seasonal vegetables, blue cheese creme fraîche **V**
Roasted broccoli, red pepper, vegan feta, pomegranate **VG**

SERVED WITH Skin on fries **VG** | Truffle fries **V** | Sweet potato crisps **V**



DESSERT PLATTER £75

A SELECTION OF SIGNATURE SWEET BITES

Churros with dulce de leche **V** | Chocolate + hazelnut gnocchi **V**
| Panettone **V** | Mascarpone and chocolate stuffed dates **VG**





Add On

PERFECT FOR LARGE GROUP BOOKINGS

CROQUETAS BOARD £80

A SELECTION OF 40 CROQUETAS
SERVED WITH CHIPOTLE, AIOLI AND CHIMICHURRI

Iberico | Chicken | Salt cod | Porcini mushroom **V**
| Spinach + goat's cheese **V**

FESTIVE FILLED YORKSHIRE PUDDING BOARD £45

INCLUDES A MIX OF 10 FESTIVE YORKSHIRE PUDDINGS
SERVED WITH GRAVY FOR DUNKING

Smoked turkey pastrami, maple glazed roasted carrots, white
wine and garlic cabbage, gravy, crispy shallots, cranberry sauce

Fable mushroom, maple glazed roasted carrots, white wine
and garlic cabbage, gravy, crispy shallots, cranberry sauce **V**



Add Ons

PERFECT FOR LARGE GROUP BOOKINGS

FESTIVE SLIDERS BOARD £50

INCLUDES A MIX OF 10 FESTIVE SLIDERS

Beef burger, lettuce, tomato, onion chutney, pickled onions

Redefined Meat Vegan burger, lettuce, tomato,
onion chutney, pickled onions **VG**

HANGER STEAK SHARER £39

Served medium rare with sweet potato crisps, shallots, chimichurri

SMALL PLATES + SIDES

Bread + focaccia selection V	£10
Gordal olives VG	£5.5
Valencia salted almonds VG	£5.25
Padron peppers VG	£6.5
Vegan 'nduja arancini VG	£9
Truffle arancini V	£9
Croquetas Iberico	£8
Skin on fries VG	£5
Truffle fries V	£5.5





Packages

SUITABLE FOR GROUPS OF 4 TO 15 PEOPLE

PERFECT FOR SMALLER GROUPS, CHOOSE BETWEEN:

SILVER

£18PP

Pigs in blankets skewers x2 | Porcini mushroom croqueta **V**
| Spinach + goat's cheese croqueta **V** | Iberico croqueta
| Olives **VG** | Padron peppers **VG** | Skin-on fries **VG**

CONTAINS GLUTEN

GOLD

£28.50PP

Selection of cheese + charcuterie to share amongst the group
Festive filled Yorkshire pudding | Pigs in blankets skewers x2
| Lamb kofta lollipop | Halloumi + chilli pineapple skewer **V**
| Porcini mushroom croqueta **V** | Skin-on fries **VG**

CONTAINS GLUTEN

FOR GUESTS WITH DIETARY REQUIREMENTS WE HAVE THE FOLLOWING AVAILABLE:

FRANKINCENSE

£20PP

Selection of vegan cheese **VG** |
Vegan 'nduja arancini **VG**
| Padron peppers **VG** | Olives **VG**

CONTAINS GLUTEN

MYRRH

£20PP

Selection of cheese + charcuterie
| Lamb kofta lollipop | Halloumi + chilli pineapple skewer **V**
| Olives **VG** | Padron peppers **VG** | Skin on fries **VG**



Fondue

OUR DEFINITION OF INDULGENT COMFORT FOOD, THIS PERFECT WINTER SHARER IS DESIGNED TO BE ENJOYED WITH OTHERS.

SWISS FONDUE £22PP

A blend of Swiss cheeses
SERVED WITH toasted baguette, thyme & rosemary potatoes, and pickles.

BLACK TRUFFLE FONDUE £28PP

A blend of Swiss cheeses with Italian black truffle
SERVED WITH toasted baguette, thyme & rosemary potatoes, and pickles.

FONDUE & FIZZ £30PP

Our Swiss Fondue paired with a glass of the Vagabond exclusive Jean Comyn 'So Blendy' Champagne NV. Crisp, fresh and the perfect, indulgent pairing.

BLACK TRUFFLE FONDUE & FIZZ £36PP

Our Italian black truffle fondue paired with a glass of the Vagabond exclusive Jean Comyn 'So Blendy' Champagne NV. Crisp, fresh and the perfect, indulgent pairing.

Add Ons

Portobello mushrooms VG	£6
Thyme & honey pigs in blankets	£8
Serrano & gnocco fritto	£10



Have a very MERRY CHRISTMAS



EVENTS + PARTY PACKAGES 2026

SPARKLING

VAGABOND URBAN
WINERY
PET NOT ROSE
2023 / 12% ALC/VOL
47% OFF
TAKE OUT

Pinot Noir
United Kingdom - London
Our very own frivolous fizz. Made in a style akin to Col Fondo Prosecco where everything goes in bottle to finish fermenting. Expect cloudiness from the left-over yeast cells (harmless) and a vibrant strawberry shortcake profile.
100% Chardonnay
+ Pinot Noir - or is it? - because we use an early-ripening clone officially called Pinot Précoce. The Germans know it as

