

Our Christmas
Packages start
as low as £20
per person



Grey Goose x JuJu

Christmas on the Kings Road

2017

Located on the famous Kings Road, with its sleek interior, gold leaf walls and award-winning cocktails, JuJu is a popular choice for Christmas parties.

To make your celebration even more special, this year we are collaborating with Grey Goose to turn the venue into a Grey Goose Grotto, with unique themed VIP Areas and exclusive deals available!

Whether you are looking for a function venue for up to 300 people or a small exclusive area for an intimate celebration, our experienced team will be hands on throughout the booking process to ensure that your guests leave with a magical festive experience.

Exclusive Hire

- Up to 300
- 2 Floors
- 2 Bars
- High-end AV kit

Private Lounge

- 80 People
- Own Bar
- Own DJ
- Projector Facility

VIP Room

- 30 People
- Exclusive Service
- By Main Bar
- Wi-fi



For further information, packages and availabilities contact our events team via 020 7351 5998 or info@jujulondon.com



Exclusive Hire Packages

SILVER – £20 per person

Wine or cocktail reception on arrival
Selection of pan Asian canapés

GOLD – £25 per person

Wine or cocktail reception on arrival
4 x Canapés option
1 x Bowl food
1x Dessert option

PLATINUM – £45 per person

Moët Champagne reception on arrival
Half a bottle of house wine
6 x Canapés options
2 x Bowl foods
1 x Dessert option



BOWL FOOD CANAPES

£6.50 each

min 30 bowls per option

min value £500

Confit duck salad, watercress, radish & coriander
Chicken or king prawn pad Thai noodles
Chicken or king prawn green curry with coconut rice
Crab & chilli linguine, roasted cherry tomato, garlic & parsley
Poached salmon, colcannon, crushed new potato & hollandaise
Wild mushroom risotto, shaved pecorino & truffle oil

PAN ASIAN TAPAS

£15 per head

Large shrimp crackers
Crispy tofu rolls
Duck rolls
Steamed prawn or pork dumplings
Marinated grilled chicken skewers
Potato wedges

CANAPES

£2.50 each

min 30 pieces per option

min value £500

Meat

Teriyaki fillet beef with honey, sesame, soy and ginger
Chicken yakitori skewer with toasted sesame and honey
Seared sirloin of beef with sea salt and horseradish crème
Venetian arancini with a spicy tomato salsa
Seared chorizo and scallop skewer with black olive
Foie gras on toasted brioche with sauterne jelly

Fish

Teppanyaki salmon skewer with bok-choy and a salad onion salsa
Valencian fire spice king prawn skewers with lemon oil and thyme dressing
Coriander and cardamom prawns with lime, orange and maple
Tsar fillet of smoked salmon with pink peppercorn
Sesame tuna with wasabi and soy bean and ginger

Vegetarian

Rolled fresh vegetable pancake with a sesame and soy dressing
Baby baked gruyere tarts with cherry tomato and grilled leek
Grilled tofu with cabbage kimchi skewer with chilli dressing
Mini chickpea, coriander, olive and mango samosas with spicy tomato relish
Spinach roulade with cream cheese and roast red pepper
Roast butternut open ravioli with a sage butter dressing



Menus



Sweet

Bitter chocolate tart with vanilla Chantilly and fresh raspberry
Rolled lemon crepe with lavender crème and lemon juice
Salted caramel brownie with raspberry pate-au-fruits
Almond biscotti with fig cream, quince jelly and moscatos
White chocolate puff pastry finger dipped with freeze dried raspberry

Crowd pleasers

Duck Pancakes with mango and hoi sin
Yorkshire puddings with beef and horseradish
Rolled smoked salmon skewer with dill and lemon zest
Grilled tandoor masala chicken with cucumber raita
Venetian arancini with a spicy tomato salsa
Roast butternut open ravioli with a sage butter dressing

Grab food

Mini burgers on brioche bun with cheese and pickle
Salt beef baps with dill pickle and mustard mayo
Scotch eggs with homemade piccalilli
Toasted parma and talagggio caprese with Italian herb
Mini Fish and chips with homemade Tatar sauce
Mini beech smoked franks with mustard slaw and heinz
Grilled Korean marinated belly pork with anise plum sauce
Rolled goats cheese with fennel and cucumber, black olive and mint (v)

Only £50
per person!

JUJU
LOUNGE BAR & CLUB

Christmas Cocktail Master Class

Classes are taught by our award winning mixologists (awarded Outstanding Mixology at the London Club and Bar Awards 2010).

Most classes last up to 90 minutes, but bespoke classes can also be arranged on request (pre-booking required).

Groups are provided Pan Asian tapas and up to 4 cocktails!

Minimum 4 people per booking and all classes need to be pre-booked.

