

Celebrate Christmas

at

THE THIN  
WHITE  
DUKE<sup>22</sup>

GREAT WINDMILL STREET





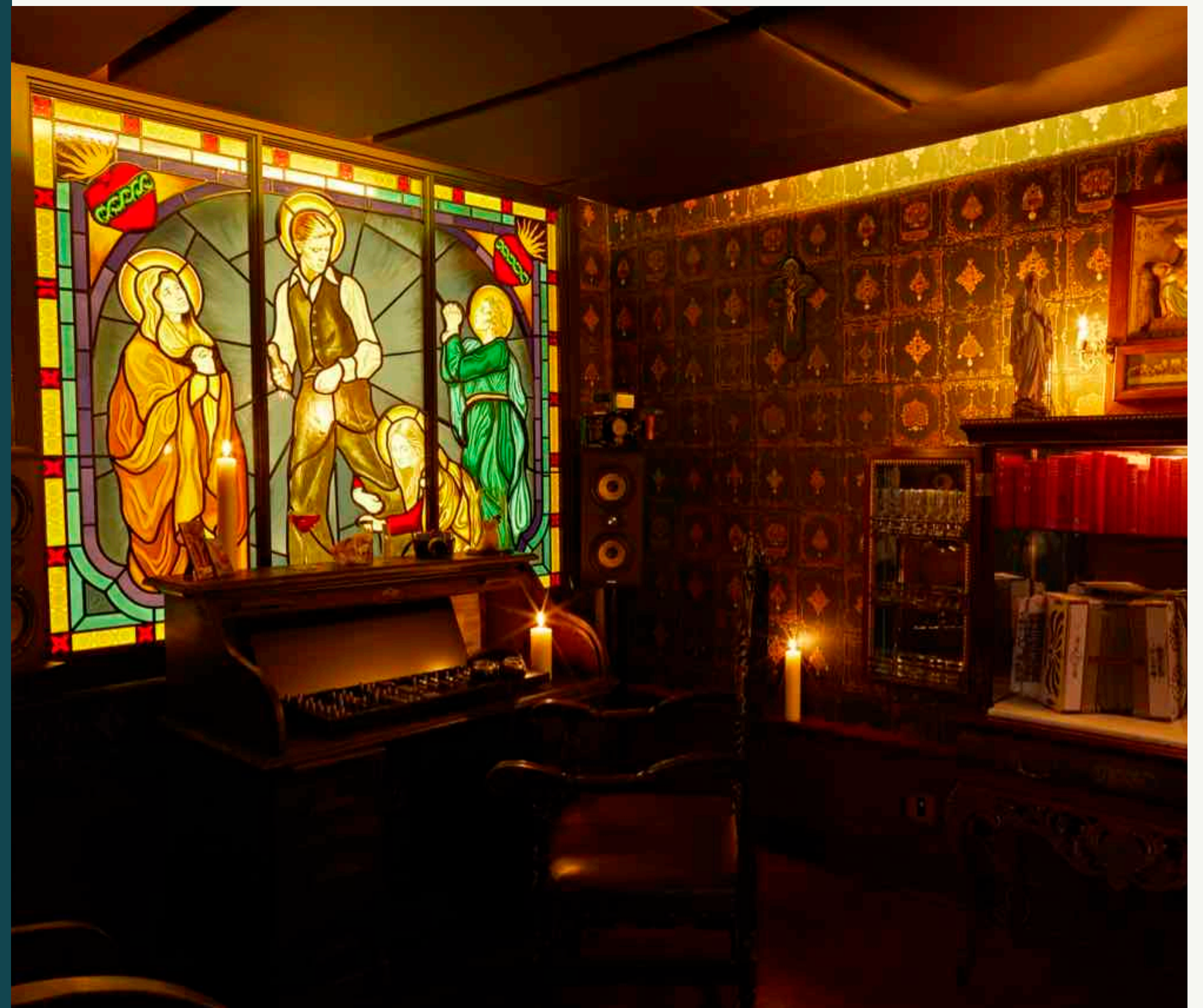
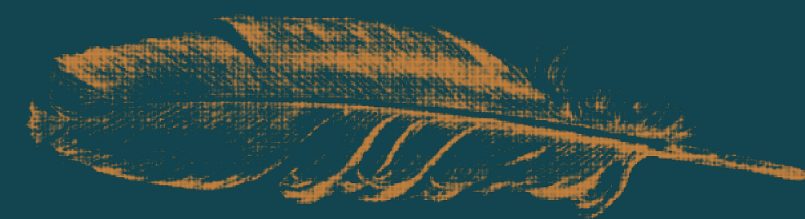
# OUR SPACES

Main Bar

25 Guests

Recording Studio Suites

+20 Guests







We offer our venue as a full buyout only, meaning the whole bar is yours for the night! Our bar team will be at your disposal, and our events manager will work with you to create a personalised menu of cocktails from the mind of genius mixologist Dav Eames and an exciting selection of Dominican canapés provided by our friends at Boca Chica. We also offer a curated selection of spirits, Italian craft beers and wines, alongside non-alcoholic options.

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Minimum Spend: £1600 (incl. VAT) plus 12.5% Service Charge

We do not charge a venue hire fee for the bar but the studio suites come with an additional hire cost of £400

A surreal collage illustration. On the left, a man in a white coat and a tall, ornate top hat stands with his hands clasped. In the center, a lion's head is shown with a globe resting on its head, surrounded by a green wreath. To the right of the lion, a woman in a white dress and a blue, horned headdress holds a baby. Further right, a woman in a red and black striped dress and a floral lei sits on the back of a large, scaly dinosaur. The background is filled with various plants, including palm trees and cacti, and a large globe is visible on the left. The overall style is reminiscent of mid-20th-century pop art or collage.

# SAMPLE MENUS

VOL. II  
BY DAV EAMES

COCKTAILS

SIDE A

**Queen Bitch**

Gin, Raspberry & Tarragon  
Syrup, Orange Juice,  
Prosecco

**Red Sails**

El Rayo Tequila Reposado,  
Pilla 1920 Select,  
Azaline Saffron Vermouth

**Romy's Gin Fizz**

Monkey 47 Gin, Lavender  
Syrup, Pear, Lemon

**China Girl**

Jasmine Pearl infused Gin,  
Domain de Canton, Peach,  
Lemon, Egg Whites

**Gin & Milk**

Pink Pepper Gin, Almond  
Milk, White Tea Syrup

SIDE B

**Lazarus**

Devil's Botany Dry Gin,  
Devil's Botany Absinthe,  
Lillet Blanc, Lavender Syrup,  
Lemon, Egg Whites

**Rum from the Shadows**

Golden Rum, Punt e Mes,  
Ginger Liqueur, Cynar bitters

**The Martian-ez**

Hayman's Old Tom Gin,  
Anitca Formula, Peche  
Sherry

**Four Walls Black**

Coffee Bean infused  
Bourbon, Antica Formula,  
Cherry Heering,  
Chocolate Bitters

**"...Away"**

Mezcal, Yellow Chartreuse,  
Maraschino, Lemon,  
Absinthe

BONUS TRACK

Kill Devil (non-alcoholic)

CANAPE MENU

**Picapollo**

Fried chicken, tostones,  
annatto & saffron mayo

**Ceviche**

Salmon, mango, avocado,  
passion fruit dressing,  
tostones (gf)

**Piononos**

Serrano ham and cheddar  
wrapped in sweet plantain (gf)

**Bollitos de Yuca**

Cassava croquettes  
filled with cheese (v)

**Empanaditas**

Savory fried turnover filled with choice  
of beef, cheese, guava or dulce de leche

**Tostones**

Double fried green plantain & salsa mojo

**Queso Frito**

Fried Dominican cheese & spicy honey  
sauce







## Music

Music is an important part of our mission at The Thin White Duke. Whether you'd like a DJ or a singer, a personalised festive playlist or a Jazz trio, our team is on hand to make it happen.

Our audio set-up is also perfect for speeches, awards presentations or Christmas games and quizzes.





## Special Requests?

From photo booths to magicians, burlesque dancers to tarot readers, we've seen it all at The Thin White Duke. Our expert team are ready to assist with everything from festive decoration schemes to personalised menu designs. We take parties very seriously and will do our best to make your Christmas dreams come true!



A French Bulldog with grey and tan markings is sitting at a table in a restaurant. To its left is a martini glass filled with red wine. In front of it is a plate of food, including bread, salami, and a bowl of white sauce. The background is dark and out of focus.

## OPENING HOURS

Monday: Closed

Tuesday - Thursday: 4pm - 11pm

Friday - Saturday: 2pm - Midnight

Sunday: 4pm - 11pm

## FIND US

22 Great Windmill Street, London W1D 7LD

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## CONTACT

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