



FLORATICA  
**DISCOBLOOM**  
NEW YEARS EVE 2025

11<sup>TH</sup> FLOOR, 11-15 MINORIES, LONDON EC3N 1AX



## PACKAGES

### **Krug Package - £525**

Spoil yourself with our ultimate premium experience, which includes:

- Signature cocktail on arrival
- Four-course tasting menu
- Half a bottle of Krug per person
- Midnight toast with Champagne

### **Moët Package - £345**

Enjoy table seating within the main venue for a premium New Year's Eve experience.

- Signature cocktail on arrival
- Four-course tasting menu
- Half a bottle of Moët per person
- Midnight toast with Champagne

# PACKAGES

## **Wine Package - £295**

Enjoy our mixology hotspot at the bar for a front row seat to the action, which includes:

- Signature cocktail on arrival
- Four-course tasting menu
- Half a bottle of wine per person
- Midnight toast with Champagne

## **Winter Buds Package - £475**

- £475pp (6-person igloos £2,850 / 10-person igloos £4,750)
- Private party in your own igloo
- Signature cocktail on arrival
- Four-course dining experience with an additional caviar course for your party
- Half a bottle of Dom Pérignon per guest
- Champagne toast at midnight
- Live music from inside the venue piped into your private space
- After dinner, join the dance floor for the DJ set



# WINTER BUDS

Looking to spend your evening with a private view across the London skyline? Book one of our exclusive 'Winter Buds Igloos' and indulge in a four-course dining experience, complete with an additional caviar course.

Sit back, sip, and savour while soaking in the breathtaking views of the city.

Prices start from £475 per person.  
(Buds available for 6 or 10 guests).

To book one of these beautiful igloos, contact  
[info@florattica.com](mailto:info@florattica.com)



# MENU

## AMUSE BOUCHE

Chicken liver parfait & smoked duck breast filled savoury choux, orange scented crackling

or

Porcini mushroom & black truffle-filled savoury choux, dried ceps crackling (v)

## FOR THE TABLE

Rosemary & sea salt mini scones & whipped smoked butter (v)

## STARTERS

Lobster baba, orange hollandaise, tomato powder & lobster consommé

Spiced pumpkin baba, feta cheese mousse, toasted pinenuts & pumpkin consommé (v)

## MAIN COURSE

Slow-roasted fillet of beef, short rib & confit potato cake, crispy leek, jus

or

Black cod in butter herb crust, seafood fregola cassoulet & lemon oil

or

Black cocoa tortelloni, beetroot & walnut farce, goat's cheese cream sauce (v)

## DESSERT

Hazelnut mousse, chocolate Gianduja cremeux, coffee sable (v)

Vegan options available on request. Pre-ordered dietary requirements will be catered for.  
Please inform the venue of any dietary requirements.



# ENTERTAINMENT

From 7 PM, enjoy arrival drinks accompanied by a live act to set the mood for the evening.

Throughout dinner, delight in live entertainment during and between courses, keeping the atmosphere vibrant as you dine.

Then, from 10 PM, our resident DJ takes over, time to hit the dance floor and show off your best moves as we groove our way into 2026. Expect high energy, great music, and unforgettable vibes as we welcome the new year in style.

Live profiles on our acts will be announced soon. Keep an eye on our social media for more information.





# SPEND THE NIGHT

If you are looking for somewhere to stay, we are offering all New Year's Eve guests a 10% discount on all bedrooms in Canopy London City.

Please email [events@florattica.com](mailto:events@florattica.com)