PARTY WITH US

RAISE A GLASS TO THE SEASON

Whether marking the end of a brilliant year or gathering for a well-earned celebration, THE NICI is the place to do it in style. Discover packages for groups of 11 or more in our private spaces.

PRIVATE PARTIES

Looking for private hire of one of our signature spaces? Contact us today for a quote for your celebration, with a DJ included for groups over 100!

Package includes a 3-course menu, glass of fizz on arrival and half a bottle of house wine per person.

SUNDAY-WEDNESDAY – **£59 PER PERSON**
THURSDAY-SATURDAY – **£75 PER PERSON**

SHARED PARTIES

Join our Shared Parties every Friday & Saturday with a vibrant evening of food, fizz, and fun.

Package includes a 3-course menu, glass of fizz on arrival and half a bottle of house wine per person.

£75 PER PERSON

Drinks packages are available from £15 per person.

THE SNUG

Looking for something a little more casual this festive season? The Snug is the perfect spot for relaxed Christmas drinks, festive catch-ups, and informal celebrations. Available for private hire.

LUNCH PACKAGE

A long, leisurely festive lunch with a glass of fizz on arrival, good food and even better company.

MONDAY-WEDNESDAY
2 COURSES – **£39 PER PERSON**
3 COURSES – **£45 PER PERSON**

THURSDAY-SUNDAY
2 COURSES – **£49 PER PERSON**
3 COURSES – **£55 PER PERSON**

MAKE A NIGHT OF IT

We offer preferential rates from **£125 PER ROOM** for the night of your party.

JANUARY SALE

Keep the celebrations going into the New Year! Book your festive party for any date in January for just **£55 PER PERSON.**

ENQUIRE NOW

BOURNEMOUTH.EVENTS@THENICI.COM

FESTIVE DINING MENU

STARTERS

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Sloe Gin Cured Trout
Fennel Slaw, Horseradish, Seaweed Cracker

Heritage Beets
Vegan Goat's Cheese, Candied Walnut, Chicory

MAINS

Bacon Wrapped Turkey Parcel
Pigs in Blankets, Potato Fondant, Glazed Sprouts, Roasted Root Vegetables, Cranberry Sauce

Seabass Fillet
Potato Rosti, Wilted Spinach, Caviar Butter Sauce, Chive Oil

Smoked Celeriac Risotto
Truffled Celeriac Purée, Crispy Shallot, Sage

DESSERTS

Christmas Pudding
Brandy Custard, Candied Orange

Millionaire's Shortbread
Chocolate Tart, Shortbread, Toffee Ice Cream

British Cheese
Seasonal Chutney, Crackers