

Hilton

HILTON LONDON WEMBLEY

THE FESTIVE SEASON All Wrapped Up

THE MOST WONDERFUL TIME OF THE YEAR

The festive season is a time for making merry with family, friends and colleagues. At Hilton London Wembley, we pride ourselves on knowing how to throw a great party, so let us take away the stress of the holiday season for you. From festive gatherings to celebrations, we have the festive season all wrapped up!

So, sit back, relax and enjoy a festive #TasteOfHilton.

Happy Holidays



FULL ON FESTIVE CHEER 2024 Festive Packages



AFTERNOON TEA

Make Memories

A BRITISH CLASSIC WITH A FESTIVE TWIST

When all the shopping and wrapping is done, take a well-deserved break with our special festive themed afternoon tea. Relax with your friends while you indulge in our seasonal treats.

Why not add a glass of fizz to toast the day?

Available from Friday to Sunday throughout December.

£39 per person (minimum two people). Add a glass of champagne for £14.

Package pricing is subject to change. All prices are inclusive of VAT at the current rate. Menu items are subject to change.

To book for up to 10 people, please email LONLW.FB@hilton.com.

For bookings of 10 or more people, please email Wembley.events2@hilton.com.

AFTERNOON TEA

SAMPLE MENU Make Memories

SANDWICHES

Cheese and tomato (V)

Smoked salmon and cream cheese

Chicken and tarragon mayo

Turkey, stuffing, cranberry, pea shoots

SWEET TREATS

Gingerbread snowman (V)

Christmas hat (V)

Chocolate reindeer (V)

Pistachio cake (V)

Scones, strawberry jam, clotted cream (V)

KEY: (V) vegetarian, (VE) Vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.





A TIME TO BE THANKFUL

FESTIVE GATHERING

Festive Buffet Menu

Celebrate the festive season in an intimate setting with family, friends and colleagues. Available on selected days throughout December 2024 at £52.00 per person for groups based on minimum number of 8 people.

The package includes:

A glass of sparkling wine on arrival

3 Course Christmas buffet

Coffee & mince pies

DJ

Christmas novelties

Contact our events team for availability:

Wembley.events2@hilton.com.

Festive Gathering diners should arrive between 6 and 7pm. Package pricing is subject to change. Speak to the bookings team for more info. All prices are inclusive of VAT at the current rate. Drinks packages available,

A TIME TO BE THANKFUL

FESTIVE GATHERING

Festive Buffet Menu

STARTERS

Jerusalem artichoke velouté, basil oil (VE)

Heirloom tomato, burrata bocconcini & beetroot zalmon, little gem, spiced croutons, oak smoked olive oil and date vinaigrette (V)

Colston Bassett Shropshire Blue, saffron poached pear, pickled cabbage, baby spinach, quinoa, chicory, pecan salad, pomegranate molasses

Classic Prawn and Avocado cocktail

Farmhouse Duck and fig terrine, granny smith apple & ale relish, sour dough croute

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MAINS

Traditional Roast slice Turkey breast, chestnut & pork stuffing, Cumberland chipolatas wrapped in bacon, red wine jus

Roast potatoes

Gilt head Bream fillet, wilted cavolo nero, rainbow carrots, glazed asparagus, lemon verbena beurre blanc

Maple Verjus glazed roast parsnip & button brussels sprouts

Braised Red Cabbage and raisins (VE)

Hand crafted Sweet potato & leek tortellini, pepperoncini detorsolati artichoke hearts, sauté rainbow chard, black olive tapenade, cranberry crumbs, pumpkin emulsion (V)

DESSERTS

Traditional Christmas plum pudding, brandy sauce

Passion fruit and Orange blossom mascarpone tart

Festive mince pie cheesecake

Snowy Yule Log

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FESTIVE BANQUET

WITH ALL THE TRIMMINGS

It's a time for celebration - bringing people together; eating lavishly and enjoying a special moment. When it comes to showcasing festive spirit and making it all happen, there's no better place to enjoy the season than with us. Available on selected days throughout December 2024 at £75.00 per person for groups based on minimum number of 150 people.

Drinks packages available.

THE FESTIVE PACKAGE INCLUDES:

Glass of sparkling wine on arrival 3 course plated menu Coffee and mince pies Mineral water Half a bottle of house wine DJ Christmas novelties

Private event room

Available on selected days throughout December for groups based on minimum number of 150 people. From £75.00 per person. Drink packages available. Package pricing is subject to change. Set-menu (1 starter, 1 main and 1 dessert) for groups must be submitted 14 days prior to arrival. Speak to the events team for more info. All prices are inclusive of VAT at the current rate.



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FESTIVE BANQUET

WITH ALL THE TRIMMINGS MENU

STARTERS

Pumpkin and sage velouté, lovage oil (VE)

Chicken, pancetta & cranberry terrine, spice gooseberry relish, sourdough toast, sakura cress, baby radish, mulled wine vinaigrette

Scottish smoked Salmon parfait, kohlrabi remoulade, pickled cucumber, bee pollen dust, caper berry, blood orange gel, pumpernickel crumbs, nasturtium, lobster oil

MAINS

Traditional roast Norfolk turkey, pork and cranberry stuffing, chipolatas, fondant potato, honey glazed Brussel sprouts, heirloom carrots, baby parsnip, red wind jus

Cornish sea bream, fennel pollen crushed blue violet potato, kale ragout, chestnut honey glazed baby carrot, buttered Brussel sprouts & parsnip, matcha and nor dust, dill oil, citrus beurre blanc

Handcrafted burrata and nduja tortellini, roast rutabaga, bound in zingara emulsion sauce, sun dried tomato, artichoke hearts, basil cress (VE)

DESSERTS

Traditional Christmas plum pudding, red currant, homemade brandy anglaise

Christmas Chocolate delice, Brussel sprout, lingonberry gel, gingernut crumbs, panettone ice cream

Tonka bean panna cotta, Sea buckthorn Chantilly, pain d epices, speculoos ice cream

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'TIS THE SEASON

CHRISTMAS DAY FEAST

What better way to celebrate Christmas Day than sharing a buffet lunch with your friends & family in a warm and festive environment. Enhanced with our classic Hilton hospitality.

Available Christmas Day from 3pm until 8pm for in-house guests at **£85.00** per person.

Book early to avoid disappointment.

A glass of Pommery champagne on arrival

Festive buffet

Christmas novelties

Coffee & mince pies

Package pricing is subject to change.
All prices are inclusive of VAT at the current rate.
Menu items are subject to change.
Speak to the events team for more info:
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'TIS THE SEASON

CHRISTMAS DAY FEAST

BUFFET MENU

STARTERS

Scottish smoked salmon and horseradish pressé, pickled fennel, radish, lemon oil, sourdough Carrot, red lentil and coriander soup, sourdough croutons (VE)
Asian duck terrine, pickled carrots, radish, hoisin sauce, sourdough
Giant couscous and bulgur wheat salad, roasted butternut squash, chilli, vegetable gyoza, teriyaki drizzle (VE)

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MAINS

Turkey roulade, stuffed with apricot and thyme parsnip, heritage baby rainbow carrots, Brussels boulangère potatoes, sprouts and just Cumin-spiced butternut squash and lentil Wellington, parsnips, fine beans, carrots, gravy (VE)

Fillet of beef, potato gratin, balsamic baby onions, root vegetables, red wine jus

Loch Duart salmon, lobster and prawn cream sauce, tempura king prawn, pommes Anna, broccoli and heritage baby rainbow carrots

DESSERTS

Christmas pudding, brandy sauce (V)
Winter sticky toffee pudding, spiced rum toffee sauce (V)
Cinnamon swirl baked cheesecake, Morello cherry compote (VE)
Artisan cheeseboard (V)

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CONTACTUS

30 on, you know you want to...

EVENTS TEAM

E: Wembley.events2@hilton.com T: 020 8733 0524 Hilton London Wembley Lakeside Way London HA9 OBU

f @ HiltonWembley