

THE TOWER HOTEL

*Festive
Celebrations*

CHRISTMAS & NEW YEAR 2024



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Welcome

Christmas at The Tower is the most wonderful time of the year; from Christmas celebrations with work colleagues to quality time with family and friends, it's the ideal place to spend the festive season in London.

We are delighted to offer a selection of carefully crafted menus, drinks packages, and special extras, to help add plenty of magic to your Christmas parties. For a more relaxed celebration, join us at Vicinity, our fantastic restaurant with unrivalled views of Tower Bridge and the River Thames - perfect for delighting guests with a wow-factor backdrop and a feast of festive dining options.

Whatever your needs, our friendly Sales Team will be on-hand to ensure this is the best Christmas yet!

Richard O'Riordan

General Manager – The Tower Hotel

Spectacular Spaces

Here at The Tower Hotel, we pride ourselves in offering simply unrivalled views and a truly incredible location. Our exceptional service & hospitality makes us the ideal venue for hosting a Christmas celebration

to remember, and there's room for everyone at our hotel, with 801 bedrooms, 15 individual meeting & event spaces, plus our spectacular in-house restaurant Vicinity which is perfect for a more relaxed celebration with wow-factor views.

VICINITY

Your window to London with magnificent floor-to-ceiling windows and a spectacular bar. Jaw-dropping views of the River Thames and Tower Bridge, whether you sit inside our modern restaurant, or outside on The Terrace where you'll have access to a private bar, exclusive fire pit tables, and under-cover heating.



120

Vicinity – The Restaurant



180

Vicinity – The Terrace



100



12TH FLOOR CONFERENCE LEVEL

The 12th Floor of The Tower Hotel is a dedicated conference level with 15 meeting rooms, fast & free Wi-Fi, natural daylight, air conditioning, and tea & coffee making facilities. All meeting rooms offer iconic views of either Tower Bridge or St Katharine Docks.

MAXIMUM DELEGATES BY MEETING ROOM:

- 50** - Discovery and Britannia
- 35** - Great Harry
- 25** - Mayflower, Golden Hind and Nimrod
- 20** - Great Eastern
- 15** - Fearless
- 12** - Belfast, Bounty, Cutty Sark, Tyger and Resolution
- 6** - Endeavour and Q



Discovery, drinks reception set-up, with gorgeous views of Tower Bridge

THE GALLERY

Located on the Upper Foyer level, and with exquisite views of St Katharine Docks, The Gallery is the perfect space for bigger groups looking to enjoy our delicious 3-course Christmas Party menu.

Get in touch with our friendly Events Team to discuss using The Gallery for your Christmas Party.



Please get in touch for more information and to help create your perfect tailor-made event, or to find out more about our other fabulous spaces.



Private

CHRISTMAS PARTIES

3 COURSES

Saturday - Wednesday from £98pp
Thursday - Friday from £105pp

Includes our Classic Drinks Package:

Arrival glass of Durello sparkling wine

Half a bottle of house red or house white wine

Half a bottle of mineral water

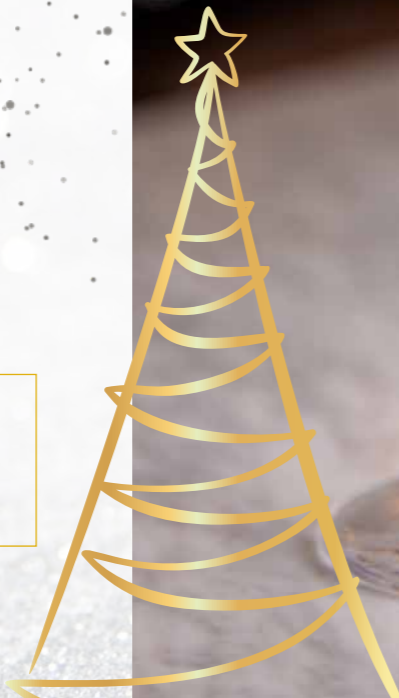
To upgrade to our Premium or Deluxe drinks packages, [click here](#) for details.

DATES

Thursday 21st November -
Tuesday 24th December

GET IN TOUCH TO BOOK

+ 44 (0) 20 7523 5063
christmas.tower@guoman.co.uk



STARTERS

Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. (VG) (GF)

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken and apricot terrine with curly endive, chutney, crostini.

MAINS

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce and turkey jus. (N)

Beetroot Wellington served with roast potatoes, roast carrots & parsnips, Brussels sprouts and a vegetable jus. (VG)

Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale and a red wine jus. (GF)

Roast seabass, parsley mash, roasted red peppers, kale, shellfish bisque and herb oil. (GF)

DESSERTS

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb. (V)

Panettone bread & butter pudding, with brandy sauce. (V)

Chocolate & raspberry torte, with raspberry sorbet. (VG)

TO FINISH

Mini cranberry and mince pies.

NB. menu subject to change due to product availability. (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. (N) indicates Nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see page 22 for full T&Cs.

Extra TRIMMINGS

Add some extra sparkle to your private Christmas party with one of our drinks packages.

CLASSIC

Arrival glass of Durello sparkling wine

Half a bottle of house red or house white wine

Half a bottle of mineral water

£30pp (or inclusive with your Private Christmas Party)

PREMIUM

Arrival glass of Lanson Champagne

Half a bottle of Adobe Reserva Viognier or Greyrock Pinot Noir

Half a bottle of mineral water

£40pp (or +£10pp upgrade when booking one of our Private Christmas Parties)

DELUXE

Arrival glass of Lanson® Champagne

Half a bottle of Chablis Premier Cru or Chateauneuf-Du-Pape

Half a bottle of mineral water

£45pp (or +£15pp upgrade when booking one of our Private Christmas Parties)

WELCOME DRINKS

Glass of Durello sparkling wine
£10 per 125ml

Arrival glass of House Wine
£9 per 175ml

Glass of Lanson Champagne
£15 per 125ml

In accordance with Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available to customers are served in 50 ml as standard. 25ml spirits measures and 125ml wine measures are also available on request.



Bar PACKAGES



Looking for a fun and relaxed alternative to a traditional sit-down meal? Enjoy these bespoke packages on the 12th Floor Conference Level, in our hotel bar, or in Vicinity.

TAPAS STYLE FOOD (Min 30pax)

Selection of 4 for £30pp | Selection of 6 for £40pp

- Buttermilk chicken tenders
- Beef slider burgers with cheese & bacon
- Chicken tikka biryani pots
- Lamb koftas with a chilli, garlic & tomato sauce
- Falafel & red pepper hummus (VG)
- Roast vegetable & chickpea biryani pots (VG)
- Triple-cooked chunky chips (VG)
- Vegetable spring rolls (VG)
- Prawn toast
- Cherry wood-smoked chilli chicken wings

SHARING PLATTERS

- Charcuterie board - tomato, mozzarella, chorizo, salami, pepperoni, rocket, ciabatta. **£9pp**
- Vegetarian mezze board - marinated olives, pickled artichokes, hummus, feta cheese, ciabatta. **£9pp**



DRINKS VOUCHERS

Two drinks vouchers (beer, wine, soft drinks)
£14pp

Two drinks vouchers (house spirits, beer, wine, soft drinks)
£18pp

DRINKS PACKAGES

CLASSIC

Arrival glass of sparkling wine, half a bottle of wine, and half a bottle of mineral water **£19pp**

PREMIUM

Arrival glass of Champagne, half a bottle of wine, and half a bottle of mineral water **£25pp**

WELCOME DRINKS

HOUSE WINE

1 bottle of house red + 1 bottle of house white **£60**
2 bottles of house red + 2 bottles of house white **£110**

SPARKLING WINE

2 bottles of Le Dolci Colline Prosecco Spumante Brut **£80**
4 bottles of Le Dolci Colline Prosecco Spumante Brut **£140**

CHAMPAGNE

2 bottles of Lanson Brut **£150**
4 bottles of Lanson Brut **£270**

BEERS & SOFT DRINKS

Bucket of 10 beers **£50**
Bucket of 10 soft drinks **£30**

GET IN TOUCH TO BOOK

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Festive Bottomless Brunch

IN VICINITY

Jingle bells, jingle bells, brunching all the way, oh what fun it is to ride in a bottomless brunching sleigh, hey! Enjoy 2 or 3 Courses plus 90 minutes of drinks – the perfect way to celebrate the end of a festive conference or awards ceremony.

2 COURSES £55PP / 3 COURSES £60PP

Includes 90 minutes of bottomless sparkling wine, draught beer, or soft drinks.

DATES

Thursday 21st November - Tuesday 24th December
Plus Boxing Day, Thursday 26th December

GET IN TOUCH TO BOOK

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STARTERS

Crispy breaded cream cheese-stuffed jalapeños with red onion chutney. (V)

Salt & pepper squid with garlic & chive mayo.

Smoked haddock & spring onion fish cake with mushy peas and a soft poached egg.

Smashed avocado on toasted sourdough with tomatoes, roquette and balsamic glaze. (VG)

MAINS

Festive turkey sandwich - toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon and cranberry sauce. Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders with streaky smoked bacon, warm waffle and maple syrup.

Grilled salmon supreme on baby gem lettuce, with a creamy Caesar dressing.

Full English breakfast - sausages, bacon, eggs, roasted vine tomatoes, mushrooms, sautéed potatoes, baked beans and sourdough toast. (V) option available.

Seasonal tagliatelle with roast pumpkin, sage and roquette, topped with vegan Italian hard cheese and pine nuts. (VG) (N)

DESSERTS

Mince pies with brandy cream. (V)

Panettone bread & butter pudding with brandy sauce. (V)

Chocolate & raspberry torte with raspberry sorbet. (VG)

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T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots.

The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at anytime and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking.

We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.





Festive Afternoon Tea

IN VICINITY

To get you in the Christmas spirit, we've given our classic Afternoon Tea a festive makeover, full of traditional flavours and magical treats. Served on our iconic Tower Bridge stand, of course!

£45PP

Add a glass of Chapel Down sparkling wine **£10**

Add a glass of Lanson Pere Et Fils Champagne **£15**

DATES

Thursday 21st November - Tuesday 24th December

Available daily, from 12pm to 5pm.

GET IN TOUCH TO BOOK

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SWEETS

Chocolate yule log slices.
Mince pies with brandy cream.
Mini Victoria sponge cakes.
Macarons.



SCONES

Traditional all-butter scones - fruit and plain. (V)
British strawberry and raspberry preserves. (VG)
Cornish clotted cream. (V)

SAVOURIES

Roast turkey & cranberry mayonnaise finger sandwiches.
Pigs in blankets.
Chicken liver paté crostini with red onion chutney & rocket.
Smoked salmon finger sandwiches.
Cucumber & cream cheese finger sandwiches. (V)

WITH YOUR CHOICE OF TEA OR COFFEE

English Breakfast, Earl Grey, Darjeeling,
Mint, Green, Fruit, Chamomile.



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Christmas Day

IN VICINITY

If you're spending the most magical day of the year with us at The Tower, make sure you book for our decadent 5-course Christmas Day menu. So sit back, relax, and let us do the cooking this year.

5 COURSES FOR £145PP

*incl. a glass of Champagne on arrival

£80pp for children (12 and under)

DATE

Wednesday 25th December

GET IN TOUCH TO BOOK

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STARTERS

- Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.
- Pressed chicken & apricot terrine with curly endive, chutney, crostini.
- Saffron risotto with braised leeks, rocket, toasted pine nuts, balsamic glaze and herb oil. (VG) (GF) (N)

TO REFRESH

- Raspberry sorbet, sparkling wine, peach purée. (VG) (GF)

MAINS

- Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce and turkey jus. (N)
- Roast strip loin of beef, served with roast potatoes, roast carrots & parsnips, Brussels sprouts and Yorkshire puddings.
- Baked halibut with Champagne sauce, parsley mash, glazed carrots and asparagus.
- Seasonal tagliatelle with roasted butternut squash, artichokes, grilled red peppers and radicchio, with vegan Italian hard cheese and basil nut-free pesto. (VG)

DESSERTS

- Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb. (V)
- Spiced rum & dark chocolate bauble. (V)
- Chocolate & raspberry torte, raspberry sorbet. (VG)

TO FINISH

- Mini cranberry and mince pies.



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Nye

IN VICINITY

Celebrate New Year's Eve at Vicinity where you can enjoy the spectacular view of London while ringing in the new year.

6 COURSES £175PP

Includes a glass of Champagne on arrival, and a glass of Champagne at midnight

DATE

Tuesday 31st December

GET IN TOUCH TO BOOK

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AMUSE-BOUCHE

Truffled mushroom arancini. (V)

Marinated olives. (VG)

STARTERS

Pan fried scallop with saffron risotto, braised leeks, Champagne cream and herb oil. (GF)

Chicken liver and Cognac parfait, with Parma ham crisps, toasted brioche, red onion chutney, lamb's lettuce.

Celeriac velouté with wild mushrooms, truffle oil, potato croutons and chives. (VG) (GF)

TO REFRESH

Raspberry sorbet, sparkling wine, peach purée. (VG) (GF)

MAINS

Pan-fried fillet of beef, woodland mushrooms, Madeira jus, brioche croute, dauphinoise potatoes, buttered baby spinach and glazed carrots.

Roast halibut with mousseline potatoes, braised leeks, keta caviar and chive & Champagne sauce. (GF)

Pumpkin & sage cannelloni with roast cherry tomato fondue, toasted pine nuts and basil oil. (VG) (N)

DESSERTS

Vanilla panna cotta with spiced roast plums, Amaretto & plum syrup and meringue. (V) (VG)

Spiced rum & dark chocolate bauble. (V)

Chocolate & raspberry torte with raspberry sorbet. (VG)

TO FINISH

Chocolate truffles, tea & coffee.

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Stay WITH US

Once your celebrations have drawn to a close after an evening of fun and festivities, take the elevator “home” to one of our 801 spacious bedrooms and enjoy a night of luxury and comfort at The Tower.

Choose from Standard or Executive rooms, or treat yourself (go on, it is Christmas after all!) to one of our Suites, complete with extra living space (for all those gifts you’ve just bought), plus your own bathrobe, slippers, Nespresso coffee machine, and more, to really help you step into Christmas comfortably. Why not add-on a delicious breakfast to help start your day in the most leisurely way possible.

[Find out more about our rooms here.](#)

GET IN TOUCH

with our friendly Sales Team to secure our Best Flexible Room Rates and to tailor-make any packages or group discounts, perfect for your needs. You could also add-on special extras for you, your family, or guests, such as breakfast, or Christmas Day dinner.

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Location

The clue is in the name... The Tower Hotel proudly stands next to the iconic Tower Bridge, neighbouring the quaint St Katharine Docks marina, the River Thames, and The Tower of London. So, wherever you stand in the hotel, you’re guaranteed to be offered one of the most stunning views of London.

We’re also proud of our superb transport links, with easy access to central London, Canary Wharf, the Excel Centre, and London City airport; meaning you’re never too far away from a spot of world-class Christmas shopping on Oxford Street, catching a show in the West End, or discovering one of the many trendy Christmas markets along the Thames.

The Tower Hotel simply makes for the ultimate base for discovering the best of London this festive season.



Close to Tower Hill and London Bridge underground stations



Terms & Conditions

TO MAKE A BOOKING

Confirmation of your private event or party, will be as per the quote proposal and contract you receive from the Events Team. Should the conditions of the contract not be met, then the booking will automatically be released, and any deposits forfeited.

To confirm a Christmas Day or New Year's Eve booking, full pre-payment is required. For other festive bookings of 8 or more guests in one of our bars or restaurants, a £20 per person deposit is required within 7 days (Festive Lunch & Dinner, Festive Afternoon Tea, Festive Bottomless Brunch, Restaurant & Bar Packages). Should no deposit be received, then the booking will be automatically released. A discretionary service charge of 13.5% will be added to your bill.

All prices are per person and inclusive of VAT at the prevailing rate, excluding entertainment provided by external suppliers. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments.

For bookings of 10 rooms or more, a rooming list is required 14 days prior to arrival.

CANCELLATION POLICY

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation. If the event needs to be cancelled by Clermont Hotel Group, an alternative date will be offered, or a full refund given without liability to the hotel.

Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties.

Please discuss your specific requirements with our events manager.

FOOD AND DRINK

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night.

FOOD ALLERGIES AND INTOLERANCES

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GENERAL INFORMATION

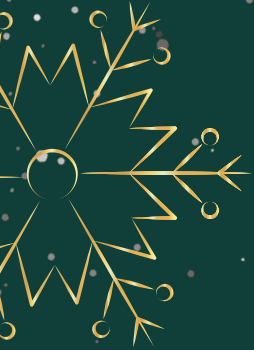
Minimum numbers apply for shared party functions. Should the number of guests drop below this, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers. Minimum age for guests attending evening functions is 18 years.

All details are correct at the time of going to print and are subject to alteration without prior notice. Any damage caused by any guests will result in charges being levied.

All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.





Get in Touch

Got a question? Or would like to book?
Drop us a line. We'd love to hear from you.

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guoman.com/thetowerhotel



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