

FESTIVE SEASON

— AT —

art'otel

LONDON HOXTON



CELEBRATE AT EVERY LEVEL

**THIS CHRISTMAS,
WE'RE DOING THINGS
DIFFERENTLY.
AS ALWAYS**

Skyline dinners. Rooftop parties. Spa retreats. Overnight escapes. This season, art'otel London Hoxton is your stage for celebration. Expect bold flavours, atmospheric spaces, and festive moments designed with style. Whether it's a team gathering, a long lunch with friends, or a New Year's toast at the top, we'll bring the sparkle — you just bring the guest list.

And because art is at the heart of everything we do, our foyer will unveil a Christmas tree reimagined — a glowing porcelain installation by ceramicist Shane Keeling, revealed this November.

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CELEBRATE WITH A VIEW LIKE NO OTHER

At 24 floors above the city, Panorama is a space designed to impress — and during the festive season, it's your stage for unforgettable celebrations.

Floor-to-ceiling windows reveal sweeping skyline views, while elegant interiors and flexible layouts make it perfect for everything from glittering receptions to refined sit-down dinners.

Whether you're planning a company Christmas party, a client lunch, or a year-end blowout with friends, we'll help you design a celebration that's all yours — with exceptional service and seasonal sparkle at every turn.

Capacity: Up to 350 guests

Formats: Seated dining, standing receptions, buffets, drinks & canapés

Private hire available from 24th Nov – 23rd Dec

Festive Lunch Package: £150 per person

- 3 course seated lunch
- ½ bottle of wine per person
- Tea, coffee, petit fours
- Christmas Crackers
- Add glass of champagne on arrival £12.50 per person
Add 3x canapés £18 per person
- Available for a minimum of 10 guests

Other packages available:

- 3 course seated meal (£95 with options to upgrade main courses)
- Festive Canapés (3 for £18)
- Small Plates (£9 each)
- Christmas Buffet (£87 per person)



THE ART GALLERY

AN ARTFUL SPACE FOR MEMORABLE EVENTS

Tucked beneath the buzz of Hoxton, the Art Gallery offers a striking setting for seasonal events with a creative twist. With its adaptable layout and bold design, it's perfect for festive receptions, product launches, brand takeovers, and private dinners that deserve a setting as unique as the guest list.

With full AV capabilities, mood lighting, and plenty of space to make your vision a reality, the Art Gallery is a blank canvas — but never boring.

We'll help bring your festive concept to life, whether you're thinking minimal and chic or maximal and merry.

Capacity: Up to 120 guests

Format: Standing reception, private dinner, screenings, or curated experiences.

Private hire from £4,000 (incl. food and beverage spend)



FESTIVE LUNCH OR DINNER

£95 per person – Choice of three courses

For the table

- Warm potato bread
- Whipped orange & sage butter

Starters (Choose one)

- Crab, torched pear, fish roe, bonito emulsion
- Smoked duck and goose liver terrine, duck fat brioche, date purée
- Roasted onion squash, shallot jam, chia seed tuille, truffle and muscatel vinaigrette (v)
- Beetroot carpaccio, hazelnut hummus, red chard, horseradish
- Mushroom velouté, truffle crème fraîche

Mains (Choose one)

- Roast bronze turkey, sage onion stuffing, chestnut, pan drippings
- Seared duck breast, chicory, watercress, mulled wine jus
- Salmon en croûte, tomato coulis, kale
- Portobello and goat's cheese Wellington, verjus Périgord, onion gravy (v)
- Aged beef fillet, crevettes farcies, Périgord jus (add £8)
- Halibut, butternut squash, stuffed crevette, beurre blanc (add £8)

Sides for the Table (Choose three)

- Roast potatoes
- Roasted heritage carrots
- Braised red cabbage
- Pigs in blankets
- Stem broccoli
- Roast parsnip & chestnut
- Brussels sprouts & pancetta

Desserts (Choose one)

- Basque cheesecake, raspberry, basil
- Bramley apple & blackberry crumble, vanilla glacé
- Chocolate & chestnut yule log, chocolate crémeux

Tea & Coffee (with Christmas petit fours – mince pie, Stollen cake) £3.50



FESTIVE CANAPÉS

Choose three for £18

Cold

- Beef carpaccio, pecorino Romano
- Spicy sea bass tacos
- Charred corn tacos (ve)
- Miso chips, sesame avocado (ve)
- Cured salmon, blini & caviar

Hot

- Venison sausage roll, damson plum
- Squash & saffron arancini, sorrel pesto
- Confit potato, chive crème fraîche, caviar
- Chicken, sage and onion
- Cauliflower and artichoke tart (ve)

Dessert

- Baileys tiramisu
- Blackberry Eton mess
- Yuzu meringue tartlet
- Chestnut Mont-Blanc



SMALL PLATES

£9 per item

Cold

- Seared tuna, blood orange dressing
- Truffle Chicken Caesar
- Whipped goat's cheese, black olives, tomatoes
- Prawn and crab cocktail

Hot

- Salmon, chicory, tomato rouille
- Chestnut and truffle risotto (ve)
- Confit duck, plum sauce, pickled cucumber
- Roasted lamb rump, sautéed potatoes, kale pesto
- Turkey roulade, pancetta, sprouts, roast potatoes
- Pork cheek, soft sage mash, wholegrain mustard gravy

Dessert

- Vanilla and cranberry risotto
- Cinnamon profiterole bianco
- Black Forest, chocolate cherry crèmeux
- Mochi ice cream



CHRISTMAS BUFFET

£87 per person

Deli Counter

- Selection of cured meat & cheese
- Fresh bread

Salads

- Roasted butternut squash, chilli labneh, toasted pumpkin seeds
- Classic Caesar with anchovies, Parmigiano, sourdough croutons
- Confit duck, chicory, pomegranate, jalapeño & lemon dressing

Hot Buffet

- Roast bronze turkey, onion stuffing, duck fat potatoes, cranberry gravy
- Duck, Pommes Anna, carrots, plum jus
- Salmon, Jerusalem artichoke, salsa verde
- Pumpkin and ricotta ravioli, basil, Parmigiano

Desserts

- Cinnamon and pear tart
- Chocolate & chestnut Yule log
- Mince pies



HIGH ABOVE THE CITY, THE CELEBRATION BEGINS

This season, take your festive plans to the 25th floor. With panoramic skyline views, bold Mediterranean flavours, and interiors made to impress, Solaya is a destination in its own right — and December is its time to shine.

Whether you're joining us for a festive lunch, a glamorous Christmas Day feast, or a New Year's Eve dinner to remember, Solaya brings together atmosphere, artistry and celebration like nowhere else.

Private dining and exclusive hire available. Speak to our team to create your perfect celebration.

Festive Menu — Throughout December

A three-course menu designed for sharing and savouring. Think vibrant small plates, rich Mediterranean mains, and desserts worth lingering over. Perfect for end-of-year team lunches or festive dinners with a view.

Christmas Day

Let Solaya host your holiday. Our Christmas Day lunch blends festive comfort with Mediterranean elegance — from roasted classics to refined seasonal showstoppers, all served high above the city.

New Year's Eve

See in the new year from London's most spectacular vantage point. Begin with a glass of fizz, enjoy a carefully curated dinner, and stay for the skyline views and electric energy as the countdown begins.



THE BRUSH GRAND CAFÉ

CHRISTMAS WITH A TWIST

At The Brush, festive group dining menus are all about seasonal flavours reimagined. Expect comforting classics given a modern edge, served in a brasserie-style setting that's made for celebrating. From long lunches to lively dinners, there's something for every taste — even the pickiest guest will leave merry.

Date: 24th November - 23rd December

Lunch: 12-4pm

Dinner: 6:30pm-10pm

Price: £70 per person for three courses to share, including a glass of prosecco

Starters

- Poussin ballotine, warm mushroom vinaigrette
- Salmon rillettes, dill, pickled shallots, crème fraîche
- Burrata, winter squash, marigold, kale

Mains

- Roast turkey hen, onion stuffing, sage jus, cranberry
- Pan-fried sea bass, fèves, carrots, sprouts, salmon roe, beurre blanc
- Portobello, cavolo nero and goat's cheese Wellington, onion jus
- Roast striploin of beef, confit potato, wild mushrooms, sauce Périgourdine (add £8)
- Atlantic halibut, potato velouté, caviar, lie de vin sauce (add £8)

Sides for the Table

- Parsnip, carrot and sage
- Braised red cabbage
- Chestnut mashed potato

Desserts

- Chocolate Basque cheesecake, caramelised oranges
- Apple tart Tatin, vanilla ice cream
- Christmas pudding, rum anglaise sauce



CHRISTMAS DAY LUNCH

Joining us for Christmas Day? Sit back, sip on something special, and let us do the hard work (and washing up). Whether you're catching up with family or making new memories with friends, our festive feast is all about good food, great company, and zero stress. From indulgent starters to comforting mains and sweet treats to finish, we've got everything you need to make the day deliciously special.

Date & Time:
25th December, 12pm-4pm

Price:
£90 for three courses

Starters

- Smoked duck carpaccio, fig, pomegranate, satsuma
- Gin-cured salmon, pumpernickel, pickled apples, charred onions
- Rabbit terrine, foie gras, pigeon, plum, watercress
- Roasted Delicia squash, kale, vegan feta, pine nuts, Muscatel vinaigrette

Mains

- Charred fillet of beef, king oyster mushroom, thyme jus
- Roast turkey hen, onion and sage stuffing, pigs in blankets, cranberry, thyme jus
- Pan-seared halibut, broad beans, carrots, sprouts, keta caviar
- Josper-grilled sweetheart cabbage, shallots, almonds and truffle (ve)

Sides

- Maple-glazed parsnips, carrot and sage
- Braised red cabbage
- Chestnut mashed potato

Desserts

- Chocolate Basque cheesecake, caramelised oranges
- Apple tarte Tatin, vanilla ice cream
- Christmas pudding, rum anglaise sauce

ART'OTEL LOUNGE & BAR

A close-up photograph of two young women with long dark hair, laughing heartily while eating slices of cake. The woman on the left is holding a fork with a piece of cake, and the woman on the right is holding a plate with more cake. They are in a dimly lit bar or lounge setting with a colorful, abstract mural in the background.

WHERE THE SEASON STARTS (AND ENDS)

In the heart of the hotel, the art'otel Lounge & Bar is where festive evenings begin — and where many of them end.

All through December, the space comes alive with twinkling lights, seasonal cocktails, and the buzz of good conversation. Whether you're slipping in for a pre-dinner drink or staying late with friends, this is your place to toast the year just gone — and the one still to come.

Order a Negroni with a festive twist, sip something sparkling beneath the skyline, or gather your team for a celebratory round before dinner.

For something more private, speak to our team about group reservations or festive drinks receptions.





HOST LIKE A VIP



VIP SOIRÉES FOR YOUR INNER CIRCLE



Looking for something more private? Take over one of our stunning suites and throw an intimate celebration that's as extra as you want it to be. We'll handle the styling (festive and fabulous), the food, and every detail in between. It's like hosting at home — if your home had skyline views and designer furniture.



MAKE A NIGHT OF IT

TAKE THE LIFT NOT A TAXI

Whether you're slipping under the mistletoe or staying up way past midnight, you'll want a soft landing. Book a room and roll straight from party to plush pillow — no trains, no drama, just skyline views and a late breakfast.

Overnight stay and dinner for two:
Prices starting from £450

Availability:
24th November- 1st January



SPA RETREAT



A MOMENT OF CALM, JUST FOR YOU

Take a break from the buzz and escape to the calm of The Spa. This season, we've curated three targeted treatments to help you feel your best — whether you're prepping for the party or recovering from one.

Holiday Glow Rescue

45 min · £100

Reveal your holiday glow with a brightening peel, express facial and LED light therapy — leaving your skin radiant and party-ready.

Winter Warm-up & Tone

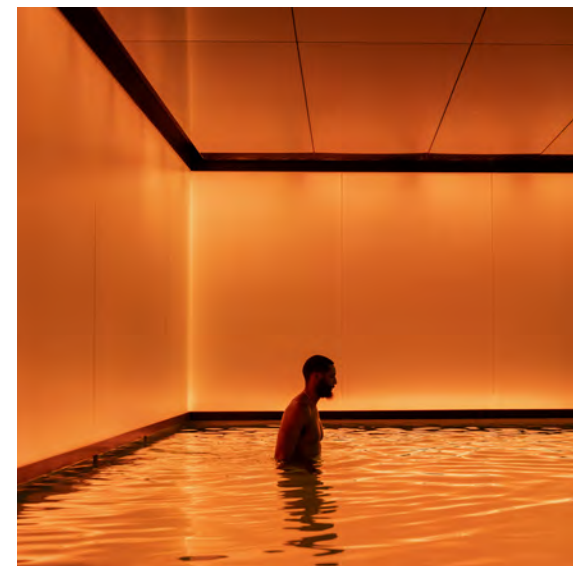
60 min · £150

Lift, tone and illuminate with microcurrent technology, sculpting massage and LED light therapy for your most radiant festive look.

Intense Recovery

30 min · £65

The perfect winter reset — a deeply relaxing scalp massage and revitalising foot treatment to restore balance and calm.



CELEBRATE WITH US

Planning a celebration? A dinner? A stay? Whether it's a festive gathering with colleagues, an intimate lunch with friends, or a sparkling rooftop party, our team is here to help you create something unforgettable.

We'll take care of the details — you just bring the guest list.

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