

A celebratory scene with hands holding glasses of champagne and falling confetti. The image is framed by a thin white border. The background is a warm, golden-brown color with many small, out-of-focus light spots and falling confetti. In the foreground, several hands are visible, holding up glasses of champagne. The glasses are filled with a golden liquid, and some have bubbles rising. The hands are of different skin tones, suggesting a diverse group of people. The overall mood is festive and joyful.

MAKING MOMENTS

Hilton[®]

LONDON
CANARY WHARF



THE SCENE IS SET

Hilton London Canary Wharf is the perfect location to host an elegant and stylish events.

Our goal is to ensure you have the day of your dreams that you will always remember. Our team is happy to discuss a bespoke package and tailor menus to you liking.

Inclusions

Event Planner

Room hire

White Linen, Staging & Wooden Dance floor

Complimentary upgraded guest room (subject to availability)

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BUFFET MENUS

AFRO-CARIBBEAN

Cold

Carrot and Chickpeas Salad 190kcal
(Shredded Carrots, Chickpeas, Raisin and Fresh Mint with Cumin Vinaigrette)

Couscous Salad 115kcal
(Fluffy Couscous, Tomatoes, Cucumber and Orange Vinaigrette)

Mechouia Salad 150kcal
(Grilled Vegetables, Sliced Onions, Olive Capers and Spices Dressing)

Mix Leaf Salad 30kcal

Selection of Dressings and Condiments 210kcal

Main Course

Kenyan Coconut Fish Curry 350kcal
(Fillet of Seabass Simmered in a Rich Coconut Milk Curry Sauce)

Grilled Peri Peri Chicken Thighs 170kcal

Jollof Rice 137kcal
(Spicy and Flavour Rice with Tomatoes and Blend of Spices)
Fried Plantain with Bell Peppers and Red Onion 220kcal

Vegetables Tagine 90kcal
(Mix Vegetables Seasoned with a Blend of Aromatic Spices)

Dessert

Mini Mango and Passionfruit Tortes 317kcal

Selection of Sliced Fruits 70kcal

INDIAN

Starter

Hot Items

Onion Bhaji 60kcal, Vegetable Spring Rolls 63kcal,
Lamb Samosa 190kcal

Cold Items

Chickpeas and Potato Chat Salad 210kcal

Mix Leaf Salad 30kcal

Slice Red Onions 42kcal

Raita 30kcal

Fried Green Chilli 30kcal

Selection Chutney and Pickle 40kcal

Fried Poppadum 35kcal

Main Course

Kobi Vatana 80kcal
(Shredded Cabbage with Peas Flavour with Blend of Spice)

Dhal Tarka 170kcal
(Boil Split Red Lentil Tempering with Spice)

Mutton Rogan Josh 190kcal
(Slow cooked Lamb with Blend of Spices ad Yogurt)

Murg Malai Chicken Tikka 80kcal
(Marinade Chicken with Garlic, Spices and Yogurt)

Steam Rice with Shallot and Coriander 130kcal

Naan Bread 160kcal

Dessert

Cardamon Rice Kheer 190kcal

Selection of Sliced Fruits 70kcal

ENGLISH

Cold

Caprese Salad 177kcal
(Tomatoes, Fresh Mozzarella, Basil, Balsamic and Olive Oil)
Roasted Beetroot, Goat Cheese and Citrus Vinaigrette 190kcal

Caesar Salad with Sourdough Croute 180kcal

Mix Leaf Salad 30kcal

Charcuterie Platter 195kcal
(Honey Roast Ham, Chorizo Milano Salami)

Selection of Dressings 210kcal

Assorted Bread Roll 115kcal

Main Course

Grilled Herbs Chicken Thigh with Thyme Jus 210kcal
Roasted Cajun Salmon with Sour Cream and Chive Dressing 310Kcal

Mushroom Ravioli with Shallot Cream Sauce 360kcal

Steam Mix Green Vegetables 115kcal

Roasted New Potatoes 155kcal

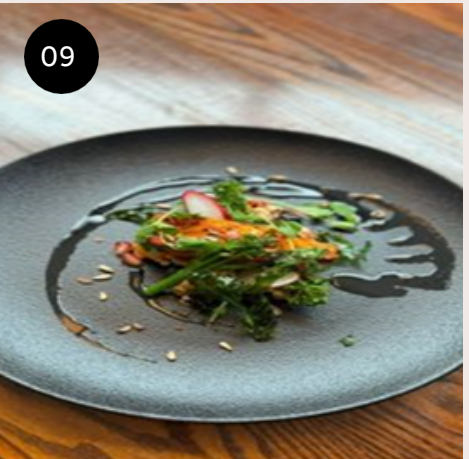
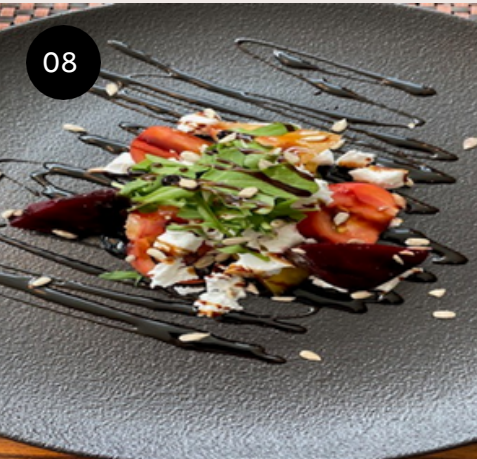
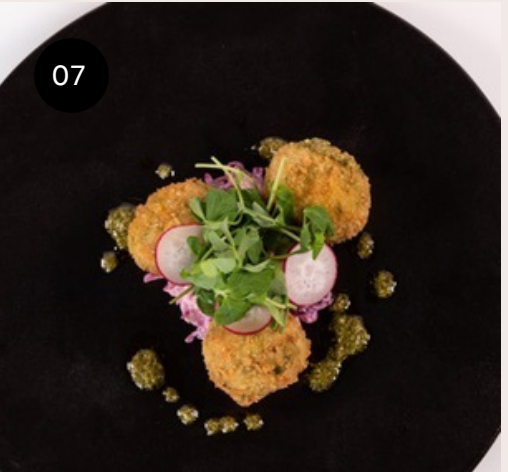
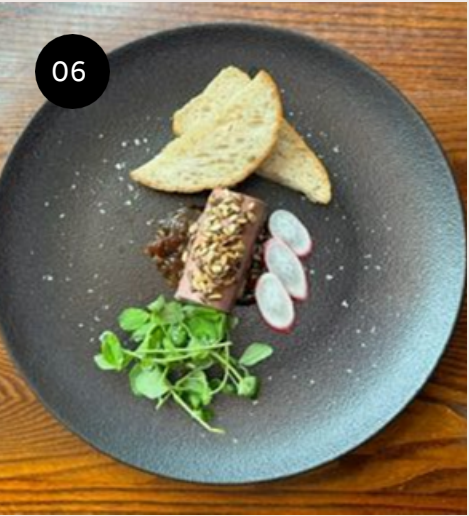
Dessert

Mini Salted Caramel Cheesecakes 317kcal

Fruit Platter with Seasonal Berries 65kcal

Selection of British Cheese and Crackers 250kcal
(Additional £6.99)

BANQUET ROYALE



Starters

- _01 Carrot, Red Lentil & Coriander Soup, Sourdough, Pumpkin Seeds (Ve) (232 kcal)
- _02 Tomato & Basil Soup, Sourdough, Pea Shoots (V) (301 kcal)
- _03 Leek & Potato Soup, Mini Taboon Bread, Pea Shoots (Ve) (244 kcal)
- _04 Hummus, Beetroot Falafel, Ancient Grain Sourdough Pita Bread, Pomegranate (Ve) (94 kcal)
- _05 Salmon, Cod, Coconut & Lemongrass Fishcake, Sweet Chilli Jam, Caper Berries (258 kcal)
- _06 Chicken Liver Parfait, Red Onion Chutney, Radish, Sourdough (285 kcal)
- _07 Pea, Mint and Ricotta Arancini, Kaleslaw, Pesto (V) (140 kcal)
- _08 Plant based feta cheese Heritage Tomatoes, Rocket and Beetroot salad Balsamic Syrup (Ve) (262 kcal)
- _09 Superfood Salad, Grilled Tenderstem Broccoli, Roasted Harissa Squash, pomegranate, blueberries, Kale (Ve) (270 kcal)
- _10 Beetroot Gravadlax, Chive Crème Fraiche, Pickled Fennel, Sourdough (275kcal)

Images of these dishes and/or specific ingredients may be subject to change due to seasonality and product availability nearer to your event. We will inform you prior to your event should we need to make any changes to your desired menu options.

Main Courses

- _01

Chicken Breast stuffed with Red Pepper Mousse, Tomato & Basil, Mashed Potato, Fine Beans, Rainbow Carrots, Jus (385 kcal)
- _02

Chicken Breast stuffed with Wild Mushroom & Tarragon, Dauphinoise Potato, Carrots, Tenderstem Broccoli, Jus (335 kcal)
- _03

Chicken Breast stuffed with Ricotta & Spinach, Pommes Anna Potato, Sugar Snap Peas, Carrots, Tenderstem Broccoli, Rustic Tomato Sauce (416 kcal)
- _04

Chicken and Serrano Ham Roulade stuffed with Red Pepper Mousse, Hasselback Potatoes, Tenderstem Broccoli, Baby Carrots, Jus (339 kcal)
- _05

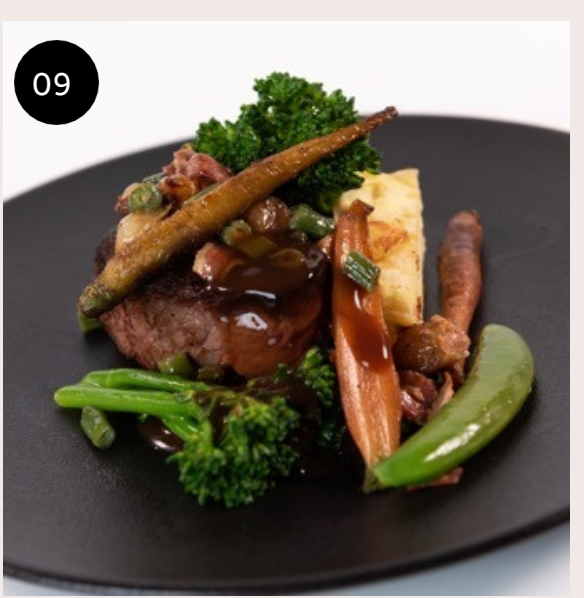
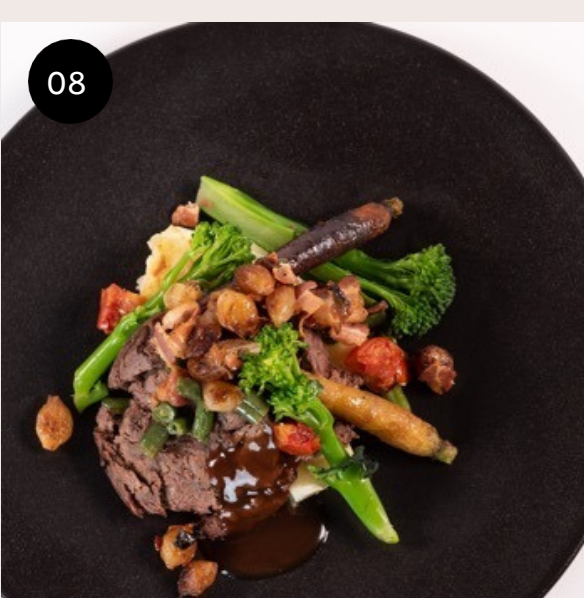
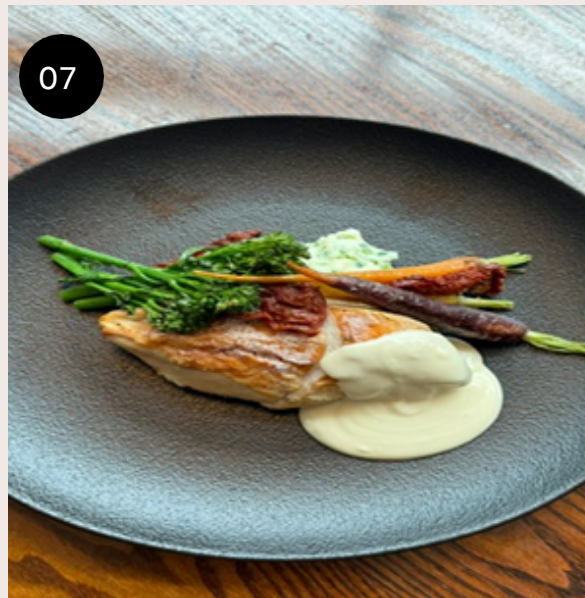
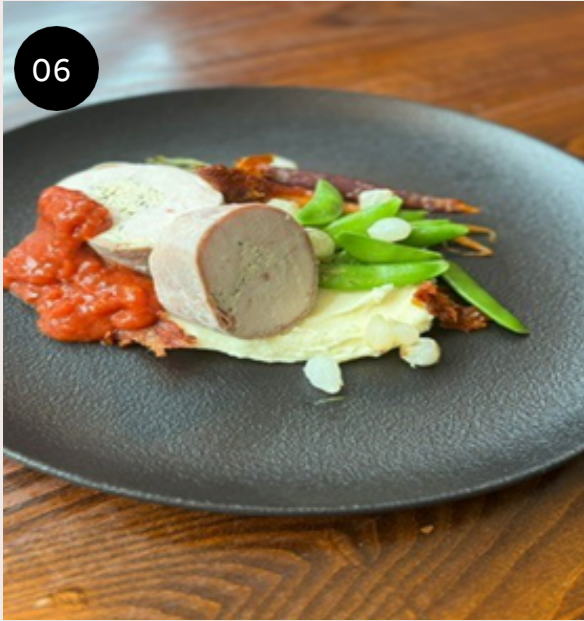
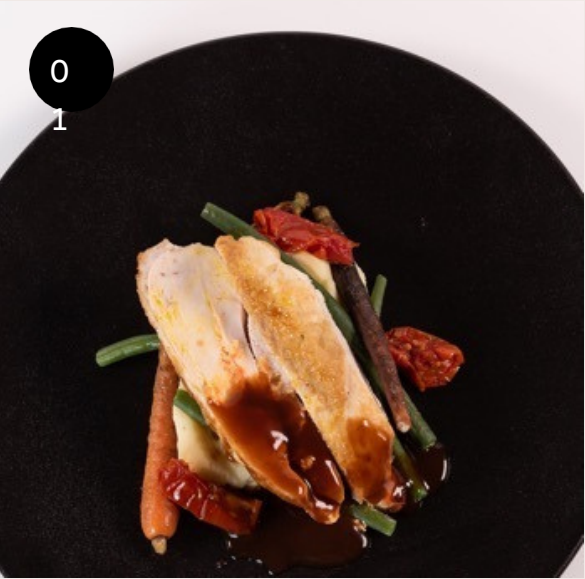
Chicken and Serrano Ham Roulade stuffed with Ricotta & Spinach, Mashed Potato, Sugar Snaps, Rainbow Carrots, Pearl Onions, Rustic Tomato Sauce (465 kcal)
- _06

Chicken and Serrano Ham Roulade stuffed with Ricotta & Spinach, Mashed Potato, Sugar Snaps, Rainbow Carrots, Pearl Onions (465 kcal)
- _07

Chicken Breast, Rainbow Carrots, Sun Blushed Tomato, Tenderstem Broccoli, Champ Potato, White Wine Cream Sauce (h) (580 kcal)
- _08

Beef Shin, Dauphinoise Potato, Rainbow Carrots, Tenderstem Broccoli, Onion & Bacon Fricassee, Red Wine & Thyme Jus (364 kcal)
- _09

Fillet Of Beef, Dauphinoise Potato, Rainbow Carrots, Tenderstem, Fine Beans, Charred Pearl Onions, Bacon, Red Wine & Thyme Jus (580 kcal)





Main Courses

_10 Moroccan Lamb Shoulder, Boulangère Potato, Rainbow Carrots, Pea Puree, Tenderstem Broccoli, Pearl Onions, Minted Jus (515 kcal)

_11 Lamb Rump, Boulangère Potato, Carrots, Tenderstem Broccoli, Pea Puree, Broad Beans, Minted Jus (584 kcal)

_12 Confit Duck Leg, Dauphinoise, Tenderstem Broccoli, Rainbow Carrots, Pearl Onions & Bacon, Orange & Thyme Jus (1046 kcal)

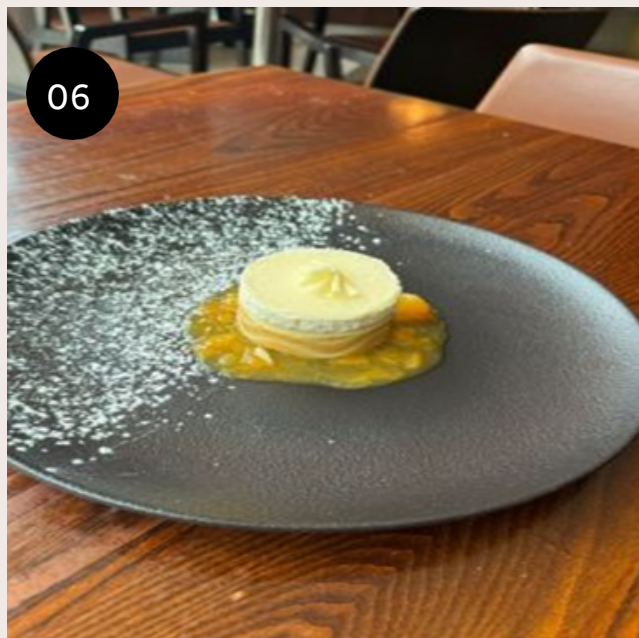
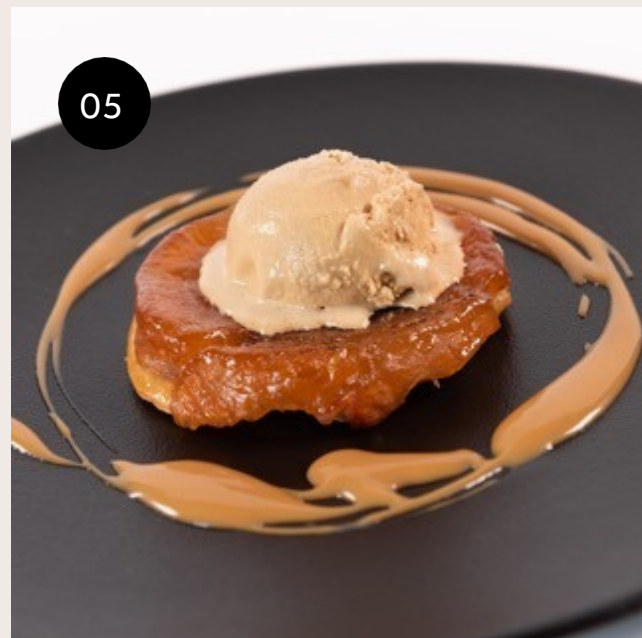
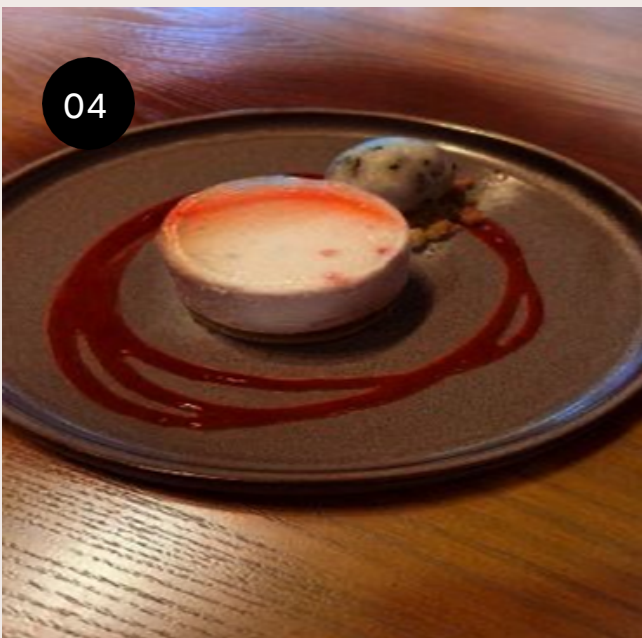
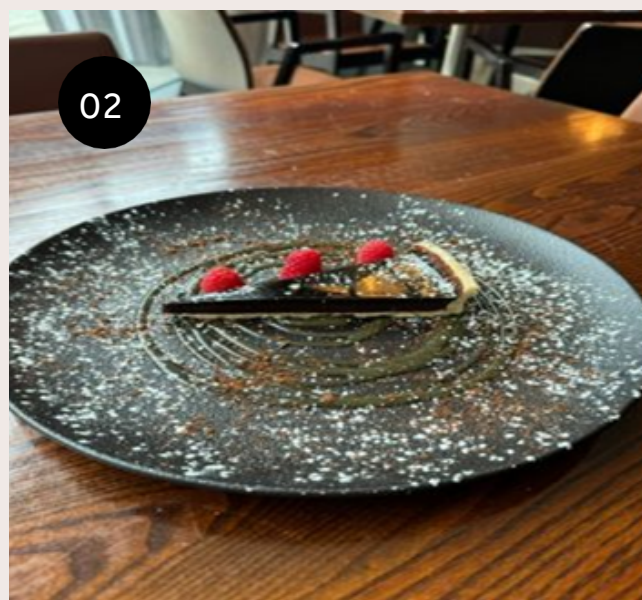
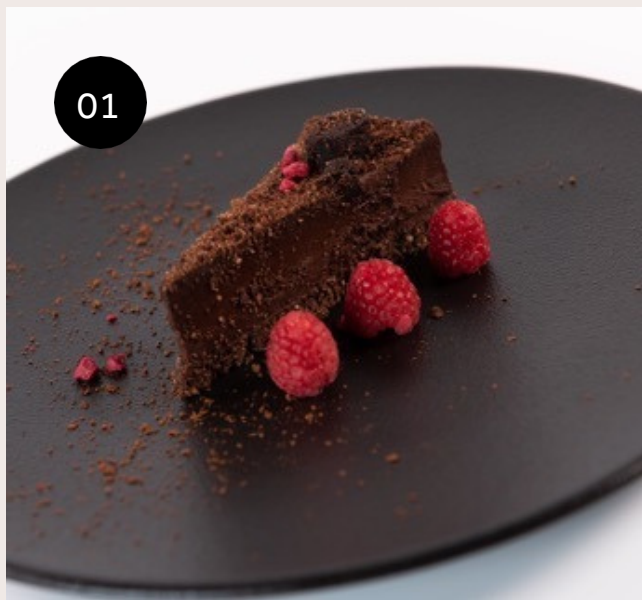
_13 Roasted Salmon, Pommes Anna Potato, Tenderstem Broccoli, Rainbow Carrots, Sugar Snaps Prawn Sauce (451 kcal)

_14 Butternut Squash, Harissa, Kale and Vegan Feta Strudel, French Beans, Mushrooms, Red Pepper Coulis (Ve) (397 kcal)

_15 Butternut Squash, Cumin & Lentil Wellington, Sugar Snap Peas, Tenderstem Broccoli, Pomegranate (Ve) (397 kcal)

_16 Sweet Potato & Chickpea Loaf, Caponata, Rustic Tomato Sauce, Tenderstem Broccoli, Fine Beans, Rainbow Carrots (Ve) (496 kcal)

_17 Gnocchi With Tomato & Mascarpone Sauce, Crispy Kale (V) (585 kcal)



Desserts

- _01 Chocolate Brownie Torte, Fresh Raspberries (Ve) (498 kcal)
- _02 Chocolate & Orange Tart, Salted Caramel Sauce (Ve) without sauce and replace with fruit coulis (267 kcal)
- _03 Treacle and Lemon Tart, Fresh Seasonal Berries, Raspberry Coulis (V) (367 kcal)
- _04 Strawberry & Prosecco Delice, Basil Sorbet, Raspberry Coulis (V) (266 kcal)
- _05 Apple Tarte Tatin, Salted Caramel Ice Cream (V) (421 kcal)
- _06 Mango Charlotte Torte, Apricot Compote, Exotic Fruit Coulis (240 kcal)
- _07 Gluten Free Banoffee Cheesecake, Caramel Sauce, Popcorn (V) (330 kcal)
- _08 Burnt Basque Cheesecake, Blueberry Compote (V) (377 kcal)

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.

KEY: (V)vegetarian, (Ve)vegan, (h)halal
Adults need around 2000 kcal a day.

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CANAPES & FOOD BOWLS

Hot Canapes

- _01 Lamb Kofta, raita dip (348 kcal)
- _02 Lemon and thyme, honey chicken skewer (201 kcal)
- _03 Crumbed king prawn, plum sauce (193 kcal)
- _04 Cod goujon, tartare sauce (434 kcal)
- _05 Butternut squash and goats cheese tart (v) (93 kcal)
- _06 Mushroom and truffle ragout cup (v) (77 kcal)
- _07 Honey and mustard glazed sausage (164 kcal)
- _08 Pork and apricot sausage roll (351 kcal)
- _09 Prawn skewer, chipotle chilli jam (31 kcal)
- _10 Vegetable spring roll, hoisin sauce (v) (35 kcal)

Hot Bowls

- _01 Sweet glazed chilli chicken with marinated egg noodles and sugar snap peas (215 kcal)
- _02 Pumpkin and Italian hard cheese risotto (v) (263 kcal)
- _03 Daube of beef with shallots, mushrooms and mashed potato (141 kcal)
- _04 Lamb kofta with wheatberry cous cous (348 kcal)
- _05 Cumberland sausages with creamy mash and red onion marmalade (216 kcal)
- _06 Wild mushroom and asparagus ravioli with shaved Italian hard cheese (v) (261 kcal)
- _07 Thai green vegetable curry with rice (v) (339 kcal)
- _08 Gorgonzola gnocchi with sun blushed tomato and creamy garlic pesto sauce (v) (490 kcal)
- _09 Sticky pork belly with Chinese greens and rice (321 kcal)
- _10 Chicken curry with rice, mini naan (239 kcal)



Cold Canapes

- _01 Smoked salmon and cream cheese blini (45 kcal)
- _02 Beetroot gravadlax, ciabatta, wasabi (35 kcal)
- _03 Spiced prawn cocktail on brown bread crouton (47 kcal)
- _04 Parma ham and melon (44 kcal)
- _05 Bruschetta (v) (163 kcal)
- _06 Chicken liver pate, chutney on brioche (115 kcal)
- _07 Goat’s cheese and caramelised red onion tart (v) (72 kcal)
- _08 Cherry tomato and baby mozzarella pearls, pesto (v) (165 kcal)
- _09 Stilton and pear on seeded bread (v) (94 kcal) (94 kcal)
- _10 Feta cheese, cucumber and tomato tart (v) (48 kcal)

Cold Bowls

- _01 Salad of cherry tomatoes, mozzarella pearls, rocket and roasted peppers with basil dressing (v) (294 kcal)
- _02 Thai salmon salad with egg noodles and chilli dressing (337 kcal)
- _03 Mozzarella balls and baby plum tomatoes with fresh basil leaves and baby spinach (v) (294 kcal)
- _04 Little gem lettuce with chargrilled chicken, toasted croutons, shaved parmesan and Caesar dressing (376 kcal)
- _05 Greek salad with pitta, feta cheese, olives, tomato, cucumber, peppers and lemon and mint oil (v) (201 kcal)
- _06 Spiced pear and goat’s cheese with Italian hard cheese, pine nut and rocket salad (v) (103 kcal)
- _07 Lebanese Freekeh rice and chick pea, khobez bread (v) (470 kcal)

DRY HIRE



If you prefer to have your own catering and hire our event space only, you can do so with our largest space, Quayside Suite or smaller room Meeting Room 3/4/5.

Please note caterers must come from our [Hilton Approved Caterer list](#).

Quayside Suite dry hire from 7,000

Meeting Room 3/4/5 from £3,000

Inclusions:

Room hire

Chairs & Tables

Wooden Dance Floor & Staging

Additional Items (Fees Apply)

Cutlery, Crockery, Linen and Kitchen Porter

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QUAYSIDE SUITE



*Quayside Suite capacity: 240 guests with round tables of 10, including a dance floor

MEETING ROOM 3/4/5



*Meeting Room 3/4/5 capacity: 90 guests with round tables of 10, including a dance floor

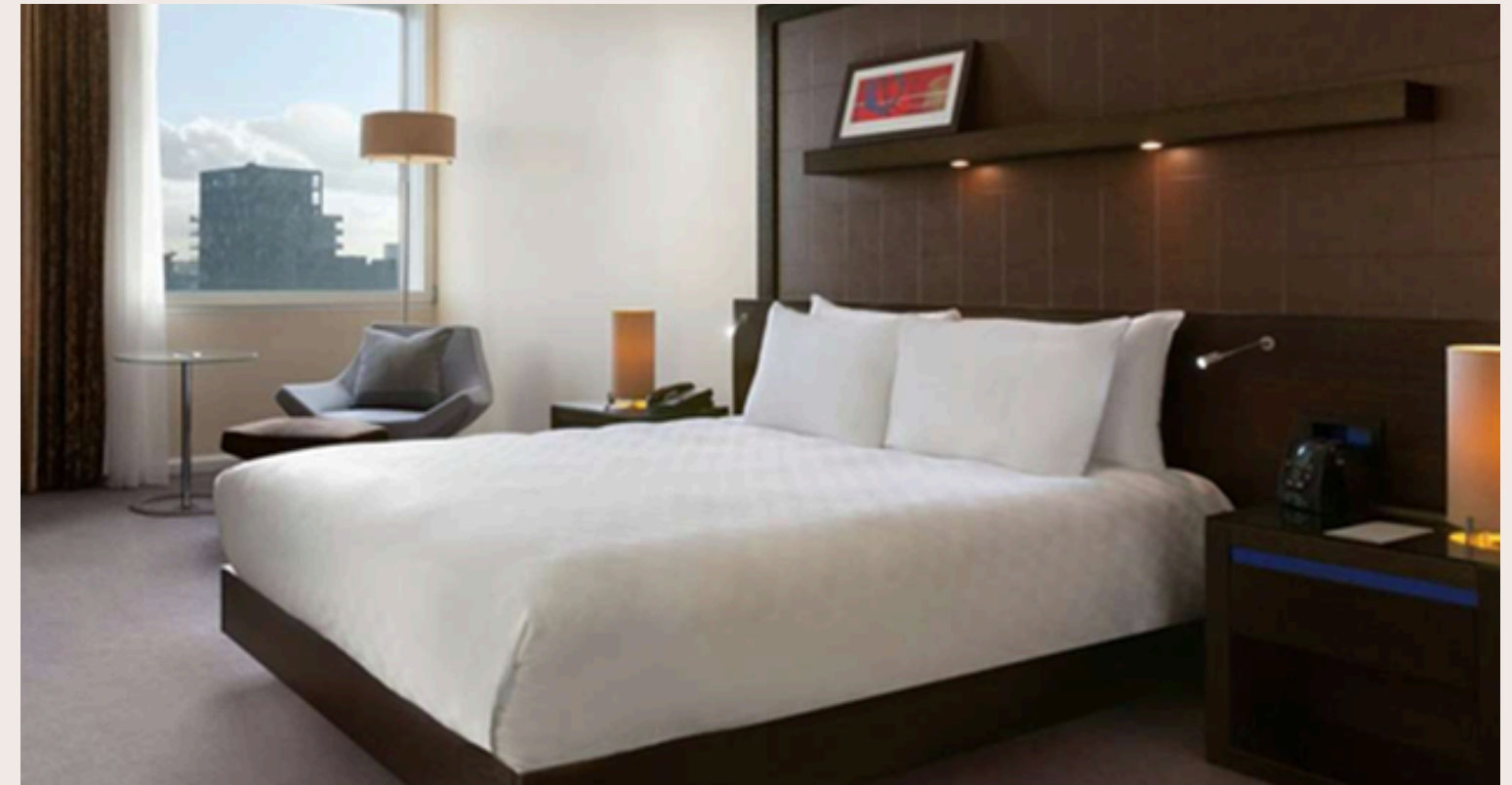
SWEET DREAMS

After dancing the night away and celebrating with your loved ones, you can finally unwind in your upgraded complimentary newlywed suite.

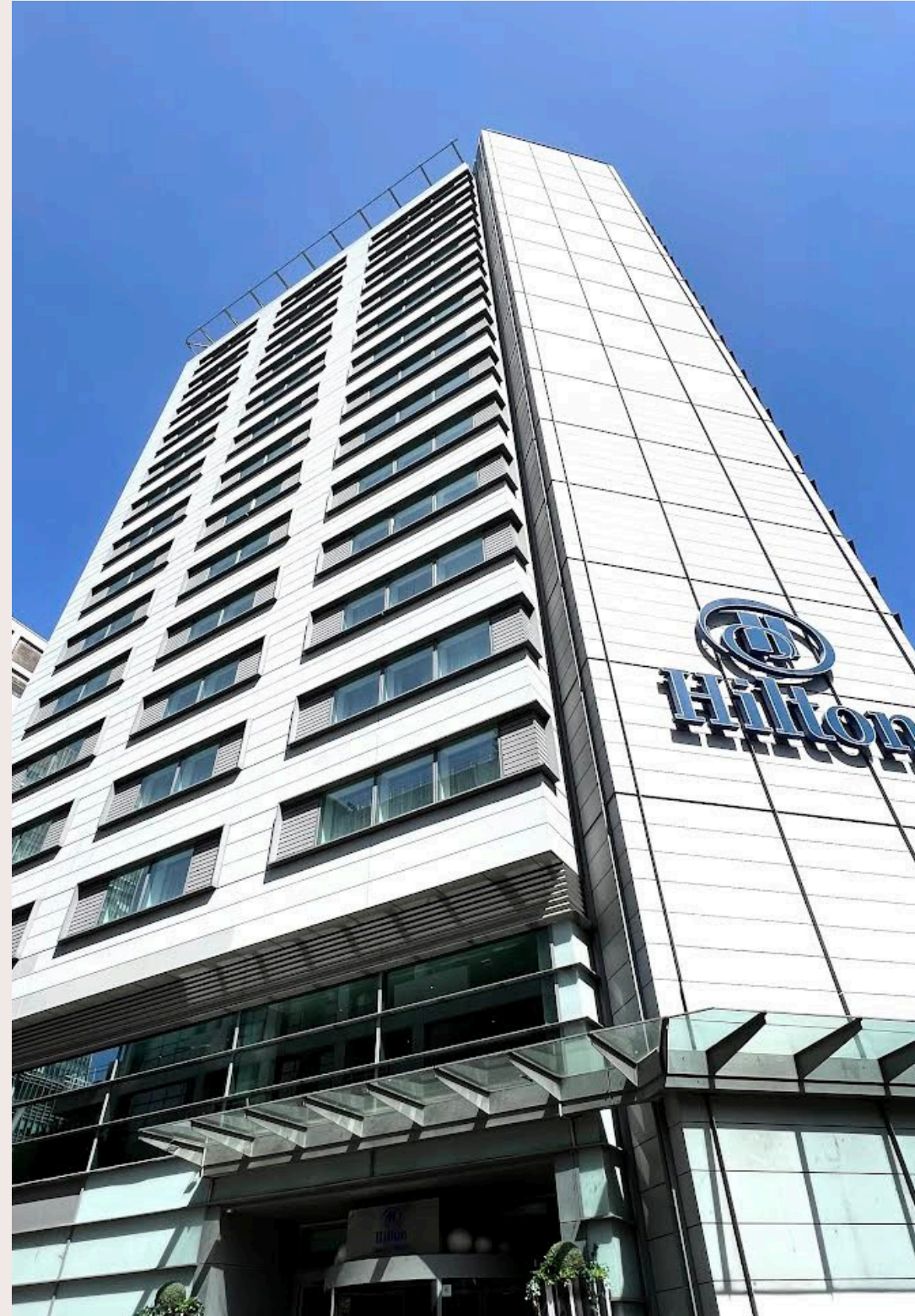
Extend the celebration and invite your friends and family to stay at Hilton London Canary Wharf.

We offer reduced rates for guest rooms with breakfast included in the Cinnamon Restaurant.

Room requirements for 10 or more would need to be based on a specific group rate. For any other room bookings, we would like to offer 10% off our best available rate.



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LOCATION

Hilton London Canary Wharf
South Quay, Marsh Wall E14 9SH

Canary Wharf Station
Jubilee Line - 5 minute walk
Elizabeth Line - 12 minute walk

South Quay Station
DLR - 4 minute walk

On-Site Hotel Parking
25 Spaces available
£30 24hrs set rate
Cannot be reserved in advance
Available on first come - first serve basis

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CONTACT DETAILS

We understand fully the importance of your big day and
are here to help.

Contact our dedicated team to discuss details and show
you around our property.

Do not hesitate to get in touch!

T: +44 (0)203 002 2392

LONCW_EVENT_PLANNING@HILTON.COM

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