Hilton
FOR THE STAY™

An ICONIC FESTIVE season

HILTON LONDON CANARY WHARF

UNWRAP THE FESTIVE SEASON

Making Moments
Perfect for smaller groups (4-50 GUESTS)

DRINKS & NIBBLES 04

FAMILY & FRIENDS FESTIVE FEASTS 05

BAVARIAN SHARING PLATTERS 06

Celebrate in Style
Ideal for larger groups (100-200+ GUESTS)

BOWL FOOD & PASS AROUNDS 08

BAVARIAN BRATWURST LIVE STATION 09

CLASSIC BANQUETS 10

That Little Something Extra

HAMPERS & GIFTING 12

DRINKS PACKAGES 13

AN ICONIC FESTIVE SEASON

Hilton
FOR THE STAY

MAKING MOMENTS

SMALLER GROUPS (4 – 50 GUESTS)

AN ICONIC FESTIVE SEASON



MAKING MOMENTS

DRINKS & NIBBLES

There is nothing better than meeting your friends or colleagues for a festive glass of something special, with perfect bites of deliciousness to celebrate the season.

Please select three warm items and 1 sweet item from the list.

Available on selected days throughout November and December.

Available exclusively in our downstairs event spaces.



BOOK NOW

Nibbles

AS YOU ARRIVE

- Pecorino and black pepper picos (mini breadsticks) V
- Spicy habas fritas mix (crunchy broad beans and corn) V
- Salt and balsamic vinegar snack mix V
- Italian Nocellara and Giarraffa olives PB
- Mini salted pretzels V

SERVED WARM

- Welsh rarebit hot dip, warm pretzels V
- Tempura squid, sriracha mayo, garlic chives
- Vienna beef chipolatas, curried ketchup dip
- Smash burger sliders, American cheese, aioli, lettuce, tomato, red onion
- Tempura dill pickles, ranch dip V
- Buffalo chicken wings, blue cheese dip
- Pea and mint arancini, truffled aioli dip V
- Crispy cauliflower fritters, smoked chilli jelly PB

SOMETHING SWEET TO FINISH

- Little Moons mochi ice cream bites, choose from coconut, roasted pistachio, brown butter caramel or passionfruit mango PB
- Brownie bites, sea salt PB

Packages from £25 per head

MENU

AN ICONIC FESTIVE SEASON

MAKING MOMENTS

FAMILY & FRIENDS FESTIVE FEASTS

Plated Dinner Option

Celebrate the festive season in an intimate setting with family, friends and colleagues. Available on selected dates throughout November and December.

Two courses for ~~£45~~ inc VAT.
Three courses for £55 inc VAT.

Drinks packages available.

Available at TwoRuba Canary Wharf for parties of up to 40 guests as plated event.
For parties of more than 40 guests, this menu will be served as a buffet.

CLICK FOR DRINKS PACKAGES

ADD A HAMPER FOR THAT EXTRA SOMETHING SPECIAL

BOOK NOW



Plated Festive Meal

STARTERS

- Beetroot gravadlax, pickled fennel, radish, lemon rapeseed oil, crispy capers, sourdough
- Christmas Squash Garden with pickle beetroot with roasted pumpkin seed oil*

MAINS

- Turkey roulade stuffed with sage and onion wrapped in streaky bacon, parsnips, heritage baby rainbow carrots, sprouts, boulangère potatoes and jus
- Root vegetable Wellington, parsnips, fine beans, carrots, gravy PB

DESSERTS

- Baked festive cheesecake, toffee sauce V
- Cinnamon swirl baked cheesecake Morello cherry compote PB

MENU

AN ICONIC FESTIVE SEASON

BAVARIAN SHARING PLATTER



BOOK NOW

If you are tired of turkey and fancy something a little different, our Bavarian Sharing Platter is the perfect festive feast. Dig in, share a pretzel, cheers a stein and imagine you are in your very own German Christmas market.

Available on selected dates throughout November and December.

Available exclusively in our Two Ruba bar.



Sharing Platter

- Slow braised ham hock
- Crispy chicken schnitzels
- Vienna beef chipolatas
- Traditional bratwursts
- Krakauer bacon frankfurter

SERVED WARM

- Crispy fried onions
- Pickled gherkins
- Lingonberry compote
- Pickled red cabbage
- German sweet mustard

AND A BASKET OF

- Warm, soft salted pretzels

*Vegan and halal turkey sausages available on request

£30 per person

MENU

AN ICONIC FESTIVE SEASON

Hilton
FOR THE STAY

CELEBRATE IN STYLE

LARGER GROUPS (40 – 200+GUESTS)



AN ICONIC FESTIVE SEASON

CELEBRATE IN STYLE

BOWL FOOD & PASS AROUNDS

BOOK NOW

Our bowl food menu is the perfect choice for those looking for a more relaxed and sociable dining experience.

Choose from a selection of hot, cold and sweet dishes, carefully crafted to keep guests mingling and celebrating throughout the evening.

4 bowls per head £20 per person
6 bowls per head £28 per person

Why not add on Bavarian Bratwurst Live Station?

Drinks Packages also available as add on*



MENU

HOT BOWLS

- Sweet chilli glazed chicken
- Scottish smoked salmon, pickled fennel, sourdough
- Slow-braised beef, caramelised pearl onions, mushroom, truffle mash
- Turkey roulade stuffed with sage and onion, wrapped in streaky bacon, parsnip, potato dauphinoise, rainbow carrot, chestnut jus
- Root vegetable Wellington, parsnips, tender stem broccoli, carrots, gravy PB
- Goat's cheese gnocchi, pesto cream, sun blushed tomatoes V
- Sticky pork belly bites, spiced lentils, spring onion
- Confit lamb shoulder, yoghurt, flatbread, wheat berry and cranberry cous cous
- Pumpkin risotto, plant based applewood cheese PB
- Vegetable gyoza, gochujang sauce PB

COLD BOWLS

- Plum tomato, rocket, basil oil salad PB
- Caesar salad
- Greek salad V
- Cherry tomato, mozzarella,
- roasted peppers, basil oil V
- Rainbow salad, toasted pumpkin seeds PB

SWEET BITES

- Red velvet cake V
- Mini chocolate orange brownie PB
- Mini carrot cake PB
- Crumble-topped mince pie PB
- Lemon drizzle cake V
- Macarons V
- Mini chocolate cake V

CELEBRATE IN STYLE

BAVARIAN BRATWURST LIVE STATION

BOOK NOW

Host an unforgettable Bavarian-inspired evening by adding our Bratwurst Live Station to your event.

Featuring a selection of delicious bratwursts and toppings to suit every taste, it's a fun and interactive way to entertain and feed your guests.

Available as an add-on package only.



MENU

A SELECTION OF SAUSAGES

- Bratwurst XXL
- Krakauer Bacon Frankfurter
- Vegan Brat-vurst
- Halal turkey Hot Dog

SERVED IN

Brioche Sub Roll

WITH YOUR CHOICE OF TOPPINGS

- Tomato Ketchup
- German Sweet Mustard
- Curry Ketchup
- Crispy Fried Onions
- Pickled Gherkins
- Sauerkraut

£15 per person

AN ICONIC FESTIVE SEASON

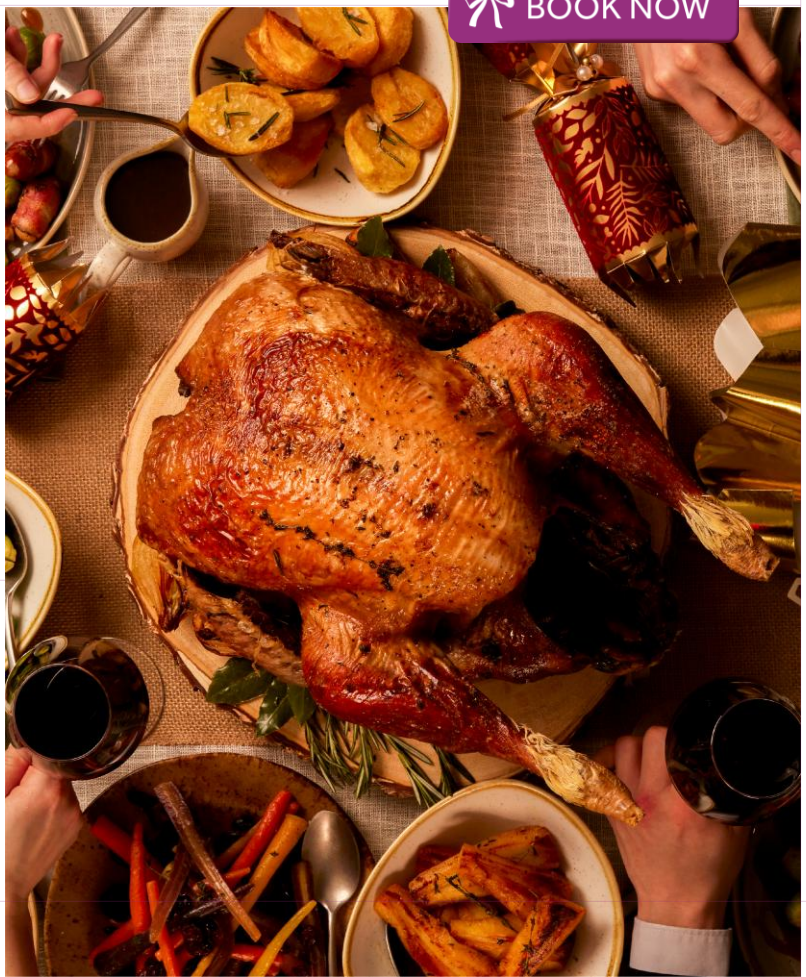
CELEBRATE IN STYLE

CLASSIC BANQUETS

If there's ever a time to go all-out, it's the festive season. We really know how to throw a great party, with amazing food and drink to match.

Available exclusively for events of 40 guests or more in a private event space.

BOOK NOW



CLICK FOR DRINKS PACKAGES

ADD A HAMPER FOR THAT EXTRA SOMETHING SPECIAL

MENU

STARTERS

- Beetroot gravadlax, chive soured cream, pickled fennel, radish and lemon rapeseed oil, sourdough
- Christmas Squash Garden with pickle beetroot with roasted pumpkin seed oil

MAINS

- Turkey roulade, stuffed with sage and onion, wrapped in Serrano ham, parsnips, heritage baby rainbow carrots, boulangère potatoes, sprouts and jus
- Root vegetable Wellington, heritage baby rainbow carrots, parsnips, fine beans, gravy PB

DESSERTS

- Christmas pudding, clotted cream ice cream
- Rum soaked panettone babà, whipped cream, candied cranberries V
- Cinnamon swirl baked cheesecake, Morello cherry compote PB

AFTERS

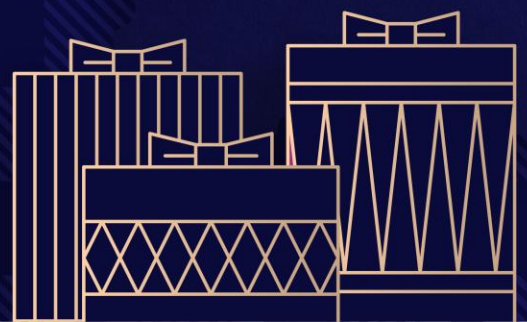
- Coffee and Brussels sprout chocolate truffles

From £59 per person

AN ICONIC FESTIVE SEASON

Hilton
FOR THE STAY

THAT LITTLE SOMETHING EXTRA



AN ICONIC FESTIVE SEASON

DRINKS PACKAGES



'Tis the season to be merry and our drinks packages take all the headache out of deciding what to serve your guests. Whether it's our Favourites, Signatures or Connoisseur selection, you can rest assured that no one's glass will run empty.

Our events team will be happy to help advise on minimum numbers across all the packages offered.

*All drinks packages are served for **90 minutes.***
Our Events Team will be happy to advise on minimum numbers and help you choose the perfect package for your celebration.

FAVOURITES

BUBBLES
Bottega Millesimato Brut

WHITE
The Pick by McGulgan Chardonnay

Corte Vigna delle Venezie Pinot Grigio

RED
Vinuva Montepulciano d'Abruzzo

The Pick by McGulgan Shiraz

BEERS
Peroni

SELECTION OF SOFT DRINKS

£49 per head

SIGNATURE

BUBBLES
Il Baco de Seta Prosecco

WHITE
Gérard Bertrand 6ème Sens Blanc

Yealands Petal & Stem Sauvignon Blanc

RED
Gérard Bertrand 6ème Sens Rouge

Rioja Crianza Viña Real

BEERS
Corona

SELECTION OF SOFT DRINKS

£59 per head

CONNOISSEUR

BUBBLES
Bottega Poeti Prosecco Extra Dry
or
Pommery Brut Royal Champagne

WHITE
Gérard Bertrand Organic Chardonnay

Ca' Bianca Gavi

RED
Gérard Bertrand Organic Cabernet Sauvignon

Reserva Terrazas Malbec

BEER
Peroni and Corona

SELECTION OF SOFT DRINKS

£74 per head

TERMS AND CONDITIONS

- Packages not available on Christmas Day, Boxing Day and New Years Day.
- Package pricing is subject to change.
- 'PB' denotes 'plant based' or 'vegan' dishes
- 'V' denotes 'vegetarian' dishes
- Menu items are subject to change based on seasonal availability.
- All allergen information will be available to the client ahead of the event. 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.
- This brochure is just the beginning. Whether you have specific requirements or are looking for something truly unique, our Events Team would be delighted to work with you to create an iconic festive event tailored to your vision.



CONTACT US

Hilton London Canary Wharf

T: 0808 189 6218

Contact: eastlondon.events@hilton.com
www.canarywharf.hilton.com

AN ICONIC FESTIVE SEASON