



Making Moments

with Hilton London Tower Bridge



Location

Hilton London Tower Bridge

5 More London Place,
Tooley Street, London SE1 2BY

Public transport

London Bridge Station
Underground: Jubilee & Northern Line National Rail Services
2 minute walk

Car park

No on-site car park
Nearest car park: Q-Park Tower Bridge
Hotel has no affiliation with Q-Park
10 minute walk

Pier

London City Pier
5 minute walk



Tower Foyer

Located on the first floor, the Tower Foyer is the perfect space for welcoming guests and hosting pre-event receptions.

Reception Capacity: 250 guests



Tower Suite

Enjoy soaring ceilings and versatile space, with the option to divide the suite into three separate rooms. Conveniently situated on the first floor.

Maximum Capacity:

- Dinner & Dance Setup: 240 guests
- Banquet Setup: 260 guests



More London Suite

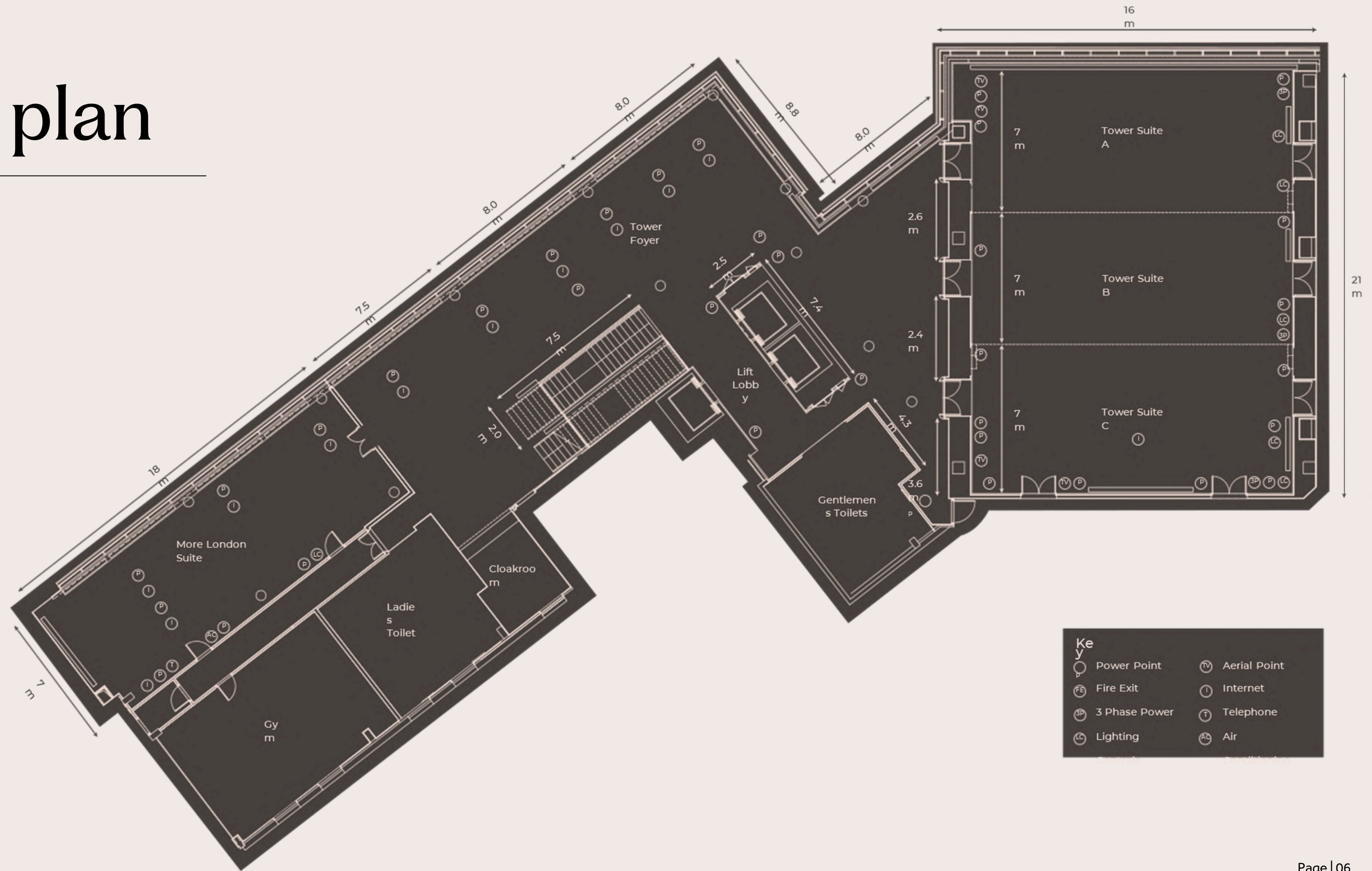
Boasting a prime view of the Shard, this first-floor room offers a stunning backdrop for any occasion.

Maximum Capacity:

- Ceremony Theatre Setup: 120 guests
- Dinner & Dance Setup: 60 guests
- Banquet Setup: 80 guests

Floor plan

First floor



Key	
	Power Point
	Fire Exit
	3 Phase Power
	Lighting
	Aerial Point
	Internet
	Telephone
	Air

Three-course plated dinner

The menu is served as a set choice for the whole group. Any special dietary requirements will be catered for separately. For group bookings, the party is asked to select one starter, one main course, and one dessert for the entire group. Should you wish to offer your guests additional menu options, a £10 supplement per person.

Starter

- _01 Beetroot-cured salmon with fresh orange segments and tarragon crème fraîche 439 kcal
- _03 Hot smoked trout served with apple and pear dressed salad 371 kcal
- _04 Chicken and leek terrine accompanied with confit mushrooms and grilled sourdough 331 kcal
- _06 Burrata with beetroot textures and radishes (PB*) 104 kcal
- _07 Creamy carrot and ginger soup, finished with crispy shallot rings and a yogurt dressing (PB) 120 kcal

Main

- _08 Beef fillet with gratin potato, sautéed shiitake mushrooms, green asparagus and beef jus 835 kcal
- _09 Corn-fed chicken supreme with Pomme Anne potato, charred leeks, and chicken jus 646 kcal
- _10 Stone bass fillet with saffron colcannon mash, sautéed spinach, olives, and baby plum tomato salsa 716 kcal
- _11 Spiced cauliflower steak with a variety of cauliflower textures, truffle, and sultana dressing (PB) 886 kcal
- _12 Wild mushroom-stuffed gnocchi with truffle and ricotta cream (PB*) 480 kcal

KEY: PB = Plant Based | V = Vegetarian | PB* = Plant-based options available upon request.
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.

Dessert

- _13 Hazelnut and chocolate cheesecake served with clotted cream ice cream (V) 710 kcal
- _14 Raspberry and apple mousse tart with elderflower sorbet (V) 713 kcal
- _15 Plant-based dark chocolate and cherry délice with vanilla ice cream (PB) 163 kcal

Add-ons

If your package includes wine, you can upgrade your selection for just £10 per person, which includes:

- White: Yealands Estate Sauvignon Blanc (New Zealand) – Aromatic and refreshing, with notes of passionfruit, lime, and minerality.
- Red: Viña Real Crianza (Spain) – A classic Rioja, featuring ripe plum, subtle oak spice, and soft, smooth tannins.

Amuse Bouche (£6 per person supplement)

- _16 Caramelised foie gras with cherry jelly on brioche crouton
- _17 Tuna tartare served in lime mini cones
- _18 Mushroom cream with poached shiitake (V / PB*)

Petit four (£5 per person supplement)

Tea & Coffee (£5 per person supplement)

Buffet Menu A - £70 per person

SET A includes: selection of warm artisan breads

Cold Buffet

Charcuterie platter, roasted Mediterranean vegetables, toasted flat bread 219kcal

Tomato, cucumber, oregano and fresh parsley (PB) 30kcal

Buffalo mozzarella, beef tomato and pesto platter (V) 249kcal

Bulgur wheat, asparagus and cranberries (PB) 198kcal

Seasonal leaves, dressings and condiments (PB) 16kcal

Hot Buffet

Corn-Fed Chicken Supreme, stuffed with sun-dried tomatoes, sautéed shiitake mushrooms, fresh thyme, red wine jus 261 kcal

Roasted Fillet of Salmon, with Asian-style quinoa slaw 171 kcal

Potato Gnocchi, confit wild mushrooms, truffle and chive sauce (PB) 287 kcal

Roasted Courgettes, confit young tomatoes, lemon dressing (PB) 156 kcal

Seasoned Diced Potatoes, garlic, rosemary, thyme (PB) 196 kcal

Dessert

Fresh fruit platter (V) 33kcal

Vanilla cheesecake (V) 426kcal

Dark chocolate coconut tart (PB) 389kcal

Carving Station

Elevate your buffet experience with a live carving station

_19 English Jacob's ladder (side) £10 per person

_20 Stuffed leg of lamb £12 per person

_21 Roasted whole turkey £8 per person

(Served with sauces and condiments)

*The above selection is offered as a set menu for the entire group.



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Buffet Menu B - £70 per person

SET B includes: selection of warm artisan breads

Cold Buffet

Smoked salmon and Atlantic prawns with Mary Rose sauce and lemon 321 kcal

Baby gem and iceberg lettuce with garlic croutons, parmesan, and anchovies 164 kcal

Organic quinoa with pomegranate, feta, and mint (PB) 67 kcal

Marinated chickpeas with cumin, chilli, lemon, and coriander (PB) 101 kcal

Seasonal leaves with dressings and condiments (PB) 16 kcal

Hot Buffet

Herb-Crusted Rump of Lamb, grilled confit artichokes, rosemary jus 134 kcal

Baked Fillet of Monkfish Wrapped in Pancetta, bouillabaisse, green asparagus, broad bean and cherry tomato salsa, chive oil 154 kcal

Plant-Based Pumpkin Tortelloni (PB), butternut squash and sage cream, crispy sage, toasted pumpkin seeds 165 kcal

Baby Vegetables (PB), extra virgin olive oil, balsamic glaze 130 kcal

Saffron-Roasted Young Potatoes (PB) 79 kcal

Dessert

Fresh fruit platter (V) 33kcal

Lemon and meringue tart (V) 303kcal

Chocolate mousse and chocolate crumble pots (PB) 493kcal

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Buffet Menu C - £70 per person

SET C includes: selection of warm artisan breads

Cold Buffet

Platter of pâté and terrines with pickles and apple chutney 89kcal

Prawn and crayfish cocktail pots 253kcal

Tomato and red onion salad with basil (PB) 90kcal

Orecchiette pasta with spinach, baby plum tomatoes, basil, and lovage dressing (PB) 218kcal

Seasonal leaves with dressings (PB) 16kcal

Hot Buffet

Slow-Roasted Sirloin of Beef, creamy mashed potato, king oyster mushroom, caramelised baby onions, rosemary jus 119 kcal

Grilled Fillet of Sea Bass, steamed bok choi, brown prawn burnt butter dressing 312 kcal

Paccheri Pasta (V), confit cherry tomatoes, creamy ricotta and basil sauce 193 kcal

Rosemary and Garlic Hasselback Potatoes (PB) 86 kcal

Steamed Green Vegetables (PB), lemon oil, chilli 139 kcal

Dessert

Fresh fruit platter (V) 33kcal

Raspberry and white chocolate mousse (V) 211kcal

Passionfruit and blueberry tart (PB) 528kcal

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Late Night Bites

Evening Finger Food

- _22 Margherita Pizza (V)
- _23 Pepperoni Pizza
- _24 Vegetarian Pizza (V)
- _25 Cod Goujons, tartare sauce
- _26 Bacon Rolls
- _27 Pork and Apricot Sausage Roll
- _28 Pulled Beef Sliders
- _29 Chicken Tenders
- _30 Onion Bhajis (V)
- _31 Crispy Karaage Chicken Bites
- _32 Veggie Spring Rolls, Hoisin Sauce
- _33 Crumbed King Prawns, Sweet Chilli Sauce Chips (V)

£15 per person

Choose 3 options

or

£25 per person

Choose 5 options

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Drinks Packages

Silver Package	Gold Package	Diamond Package
<p>Bottled Beer, House Wine, and Soft Drinks</p> <p>One Hour: £40 per person Two Hours: £55 per person</p>	<p>Prosecco, Bottled Beer, House Wine, and Soft Drinks</p> <p>One Hour: £45 per person Two Hours: £60 per person</p>	<p>House Spirit & Mixer, Prosecco, Bottled Beer, House Wine, and Soft Drinks</p> <p>One Hour: £50 per person Two Hours: £65 per person</p>

Rates below are only available when pre-booked and inclusive of VAT. Drink packages must be selected for the entire group size. A discretionary 12.5% service charge will be added to your total bill.

Dry hire

Our Tower Suite and More London Suite are available for venue hire with external catering.

Catering: External catering is permitted from our list of approved Hilton caterers only (list available upon request).

Dry hire availability: Fridays, Saturdays and Sundays.

Inclusions:

- Room Hire
- Chairs
- Tables
- Wooden dance floor
- Staging
- Unmanned cloakroom
- Unmanned bar
- Kitchen hire

Additional items (fees apply):

- Cutlery, Crockery, Linen and Kitchen Porter
- One security officer is required per every 80 guests at £35.00 inc VAT per hour per security officer for a minimum of 5 hours.

Suppliers

In-House Pastry Chef

We are delighted to have an in-house pastry chef who creates bespoke cakes and dessert experiences tailored to each event.

To help you find the perfect design and flavours, we would be pleased to arrange a private tasting with our chef. During the tasting, you will have the opportunity to explore a selection of flavours and discuss your ideas, inspiration, and preferences to ensure your cake or dessert selection perfectly complements your celebration.

Please contact our team to arrange your tasting and consultation.

Below are our recommended suppliers that you might also love!

Entertainment:

Sternberg Clarke Entertainment

Blank Canvas

DJ:

JW DJ Agency

Flowers:

Isle of Flowers

*Suppliers above are not affiliated with Hilton Worldwide or Hilton London Tower Bridge.

A modern hotel bedroom with a large bed, artwork, and a dining table. The room features a large bed with white linens and a brown leather headboard. The wall behind the bed is decorated with several framed abstract artworks. A modern chair and a small table are positioned near a window with sheer curtains. A dining table and chair are visible in the foreground on the right.

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 Tower Bridge.

We offer reduced rates for guest rooms with breakfast included.

Hilton®

LONDON
TOWER BRIDGE