

A WARM WELCOME AWAITS YOU

The festive season is a time for making merry with family, friends, and colleagues.

At Hilton, we pride ourselves on knowing how to throw a great party, so let us take away the stress of the holiday season for you!

So, sit back, relax, and enjoy the festivities with #TasteOfHilton.



HAPPY HOLIDAYS

IT'S THE MOST WONDERFUL TIME OF THE YEAR!

*FESTIVE BANQUET

It's a time for celebration; bringing people together; eating lavishly and enjoying a special moment. When it comes to showcasing the festive spirit and making it all happen, there's no better place to enjoy the season than with us.



HILTON LONDON TOWER BRIDGE



£105/person

Minimum of 120 guests; Maximum of 250 based on a Dinner and Dance setup £15,000 minimum spend





WHATS INCLUDED?

Welcome drink Prosecco

3 Course Sit-Down Meal

Half a bottle of house wine per person

Still and Sparkling water

Tea and Coffee

Minced Pie Station

THE PERFECT PAIRING

FESTIVE DRINKS PACKAGES

2 HOURS FREE FLOW OF SILVER DRINKS PACKAGE - £65 PROSECCO, HOUSE WINE, NOAM BEER, AND SOFT DRINKS

2 HOURS FREE FLOW OF GOLD DRINKS PACKAGE - £70 ENGLISH SPARKLING WINE (LOUIS POMMERY), CHRISTMAS NEGRONI, HOUSE WINE, NOAM BEER AND SOFT DRINKS

2 HOURS FREE FLOW OF PLATINUM DRINKS PACKAGE - £80 CHAMPAGNE, HOUSE SPIRITS, CHRISTMAS NEGRONI, HOUSE WINE, NOAM BEER, AND SOFT DRINKS

THE PERFECT PAIRING

AMUSE BOUCHE

£5 PER PERSON SUPPLEMENT

BEEF TARTARE CONE 69KCAL SMOKED SALMON AND CRÈME FRAICHE BLINI 79KCAL BROCCOLI AND STILTON MINI TAR (V) 83KCAL





KEY: (V) vegetarian, (VG) vegan 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, (PB) plant-based 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.

WITH ALL THE TRIMMINGS

FESTIVE BANQUET

1 choice menu as a group. Any other dietary requirement will be catered separately. Additional choices are available with a supplement charge.

STARTERS

TREACLE CURED SALMON, PICKLED SLAW WITH RICOTTA AND HORSERADISH CREAM 312 KCAL

SMOKED DUCK SUPREME, BEETROOT CARPACCIO WITH ORANGE AND WALNUT DRESSING 212 KCAI

GRILLED GREEN ASPARAGUS, TOMATO JAM WITH SMOKED EGG YOLK AND HONEY DRESSING (V) 388KCAL

CELERIAC AND APPLE SOUP WITH TRUFFLE OIL DRESSING (PB) 198 KCAL

MAINS

BEEF MEDALLION SERVED WITH GRILLED HISPI CABBAGE, BRAISED KING OYSTER MUSHROOM, POTATO POMME ANNE, AND RED WINE JUS 433 KCAL

TRADITIONAL TURKEY BREAST SERVED WITH SAGE STUFFING, PIGS IN BLANKETS, POTATO FONDANT, GLAZED CARROTS AND PARSNIPS, CREAMY BRUSSELS SPROUTS, TURKEY JUS, AND CRANBERRY JELLY 440 KCAL

PAN FRIED STONE BASS, CELERIAC AND POTATO DAUPHINOISE, CHARRED ROMANESCO AND CHAMPAGNE SAUCE $378\ \text{KCAL}$

BEETROOT AND RED ONION TART TATIN, CRUMBLED VEGAN FETA CHEESE AND SAFFRON DRESSING (PB) $364\ \text{KCAL}$

DESSERTS

CHRISTMAS PUDDING AND CRANBERRY CHEESECAKE WITH RUM AND RAISIN ICE CREAM 422 KCAL

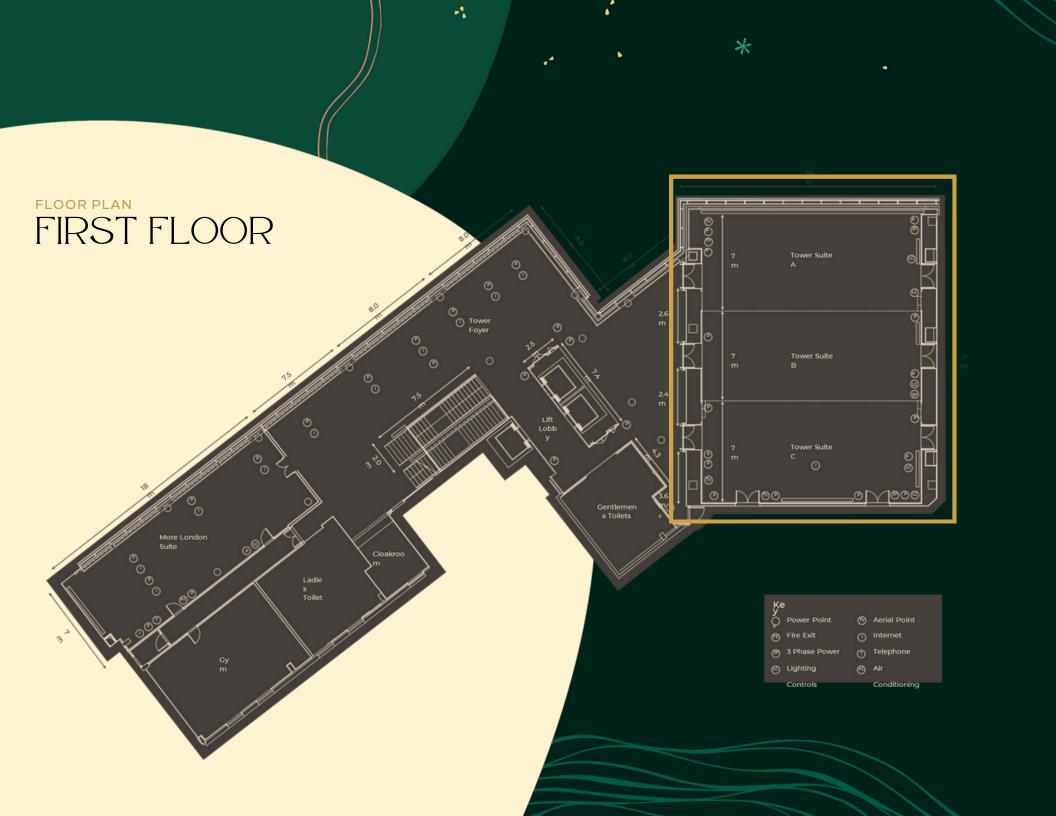
APPLE TART TATIN, VANILLA ICE CREAM, AND TONKA BEAN ZEST 320 KCAL

RASPBERRY FRANGIPANE WITH CHANTILLY CREAM AND SUGARED RASPBERRIES (PB) 437 KCAL









CONDITION DETAILS

Cancelation terms as per contract.

Free-flow drink packages are available only in the Tower Foyer unless there is enough room inside the main event space.

One vegetarian and one non-vegetarian option per course. Additional choices are available with a supplementary charge.

Security is mandatory for guests 80 and above. One security is needed for every 80 guests. Rate is £25 per hour minimum of 6 hours.

Cheers!





