

A wedding couple stands on a rooftop terrace with a wooden plank floor and a dark metal railing. The bride is wearing a white lace wedding dress with a long train and a tiara, holding a bouquet of flowers. The groom is wearing a dark blue suit with a white shirt and a pink bow tie. In the background, the Tower Bridge is illuminated at dusk, with its two towers and suspension cables clearly visible. The sky is a soft purple and blue.

Wedding Brochure

2 0 2 5

WWW.TOWERBRIDGE.HILTON.COM

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



WWW.TOWERBRIDGE.HILTON.COM

The scene is set

Celebrate your special day with your loved ones in the heart of London.

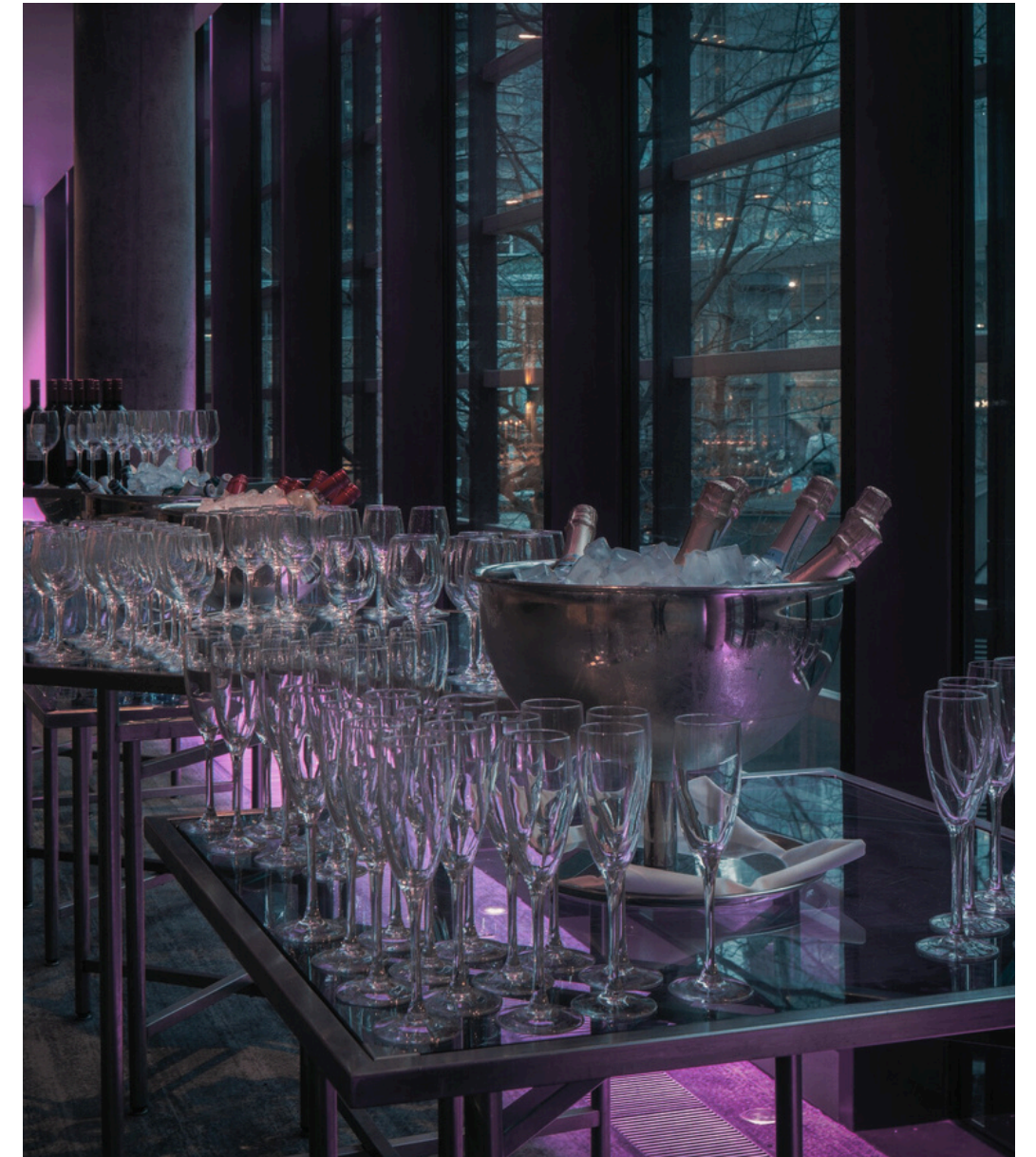
A sophisticated and modern retreat in an unforgettable location close to the capital's iconic landmark, Tower Bridge.

Hilton London Tower Bridge is the perfect setting for a city chic couple.



WWW.TOWERBRIDGE.HILTON.COM

Tower Suite & Foyer



Tower Foyer

Located on the First floor

Welcome Reception Space

Tower Foyer Capacity: 250 reception

Tower Suite & Foyer



Tower Suite

High ceiling; rooms can be divided into 3 partitioned rooms

Located on the First floor

Max Capacity:

240 guests - Dinner and Dance Setup

260 guests - Banquet Setup

More London Suite



More London Suite

Prime view of the Shard

Located on the First floor

Max Capacity:

120 guests - Ceremony Theatre Setup

60 guests - Dinner and Dance Setup

80 guests - Banquet Setup

Room hire from £1,500

Wedding Package & Inclusions

The One

Private hire

1 glass of sparkling wine upon arrival

Three-course menu

Half a bottle of house red or white

Unlimited still/sparkling water

Tea & coffee

Petit four

Bedroom on the night of the wedding

Minimum spend: £20,000

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.

Additional package inclusions

- Menu tasting for up to four guests
- Cake table and knife
- Chair and Table covers
- Dedicated Event Planner
- Event Manager to oversee service
- Private manned cloakroom
- In-house projector and screen
- Special room rate for friends and family (minimum 10 bedrooms rooms)

*If the provided packages are not suitable, we can tailor a package to better align with your preferences.

*All bookings must have pre-ordered food and beverage and pre-paid for.

*All prices are inclusive of VAT and exc. 12.5% service charge

Three-course plated dinner

1 choice as a group. Any other dietary requirement will be catered separately.

Additional choices are available with a supplement charge.

Starter

Treacle-Cured Rainbow Trout

(with pickled cucumber, beetroot dust, and caviar crème fraîche)
439 kcal

Torched Mackerel Fillet

(with fennel and pepper salad with ricotta and dill sauce)
371 kcal

Ham Hock and Pea Terrine

(with celeriac and red onion remoulade and grilled sourdough)
331 kcal

Burrata (V)

(with pepperonata and basil cress)
104 kcal

Plant-based available upon request

Roasted Tomato and Red Pepper Soup (PB)

(with vegan feta cheese, and olive salsa)
120 kcal

Amuse Bouche @£6 per person supplement

Caramelised foie grass with cherry jelly on brioche crouton

Tuna tartare and lime mini cones

Mushroom cream with poached shiitake (v)

(plant-based available upon request)

Main

Beef Fillet

(confit beef croquette, potato dauphins, smoked shallot, and
grilled piquillo peppers and beef jus)
835 kcal

Corn-Fed Chicken Supreme

(confit chicken, potato terrine, baby vegetables, and chicken jus)
646 kcal

Glazed Pork Belly and Grilled Pork Loin Duo

(roasted leeks, sweet potato mash, and red wine jus)
817 kcal

Stone Bass Fillet

(saffron potato puree, sautéed spinach with olives and prosciutto
sauce)
716 kcal

Root Vegetable Wellington (PB)

(with baby vegetables and saffron sauce)
886 kcal

Wild Mushroom Stuffed Gnocchi (V)

(with truffle and ricotta cream)
480 kcal

Plant-based available upon request

Dessert

Salted Caramel Chocolate Mousse (V)

(with raspberry sorbet)
548 kcal

Mango and Passion Fruit Cheesecake (V)

(with coconut lime sorbet)
198 kcal

Blackcurrant Mousse (PB)

(lemon curd gel, raspberry sorbet)
886 kcal

Petit four @ 5pp supplement

Tower Bridge molded chocolate with chocolate pieces

Buffet Menu

Cold Buffet

Ham Hock Terrine

(brioche, pickles and chutney)
173.99 kcal per 100g

Hot Smoked Salmon

(salt baked beetroot, chive crème fraîche)
162.16 kcal per 100g

Caesar Salad (V)

(garlic croutons, parmesan, and anchovies)
164.64 kcal per 100g

Tomato and Red Onion Salad (PB)

90.58 kcal per 100g

Marinated Chickpea (PB)

(cumin, chili, lemon, and coriander)
101.65 kcal per 100g

Seasonal Leaves (PB)

(with dressings, and condiments)
16.33 kcal per 100g

Hot Buffet

Chicken Supreme

(stuffed with wild mushroom and tarragon mousse with Chargrilled king oyster mushroom, tomato, thyme, and red wine jus)
261.81 kcal per 100g

Steamed Fillet of Salmon

(sautéd spinach, pink grapefruit, caviar butter sauce, and chive oil)
171.30 kcal per 100g

Trofie pasta (V)

(with creamy roquette pesto and sundried tomato)
286.96 kcal per 100g

Steamed Vegetables (V)

(green beans, tender stem broccoli, confit shallot, and garlic butter)
155.98 kcal per 100g

Parmentier Potatoes, Roasted Red Onion and Rosemary (V)

196.36 kcal per 100g

Dessert

Fresh Fruit Platter (V)

(passion fruit crème fraîche)
33.08 kcal per 100g

Lemon and Meringue tart (V)

303.69 kcal per 100g

Chocolate Mousse and Chocolate Crumble Pots (PB)

493.45 kcal per 100g

Dietary 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.

Late Night Bites

Evening Finger Food Buffet

Margherita Pizza (V)
Pepperoni Pizza
Vegetarian Pizza (V)
Cod Goujons, tartare sauce
Bacon Rolls
Pork and Apricot Sausage Roll
Pulled Beef Sliders
Chicken Tenders
Onion Bhajis (V)
Chicken Pakora
Veggie Spring Rolls, Hoisin Sauce
Crumbed King Prawns, Sweet Chilli Sauce
Chips (V)

Pricing

£15 per person

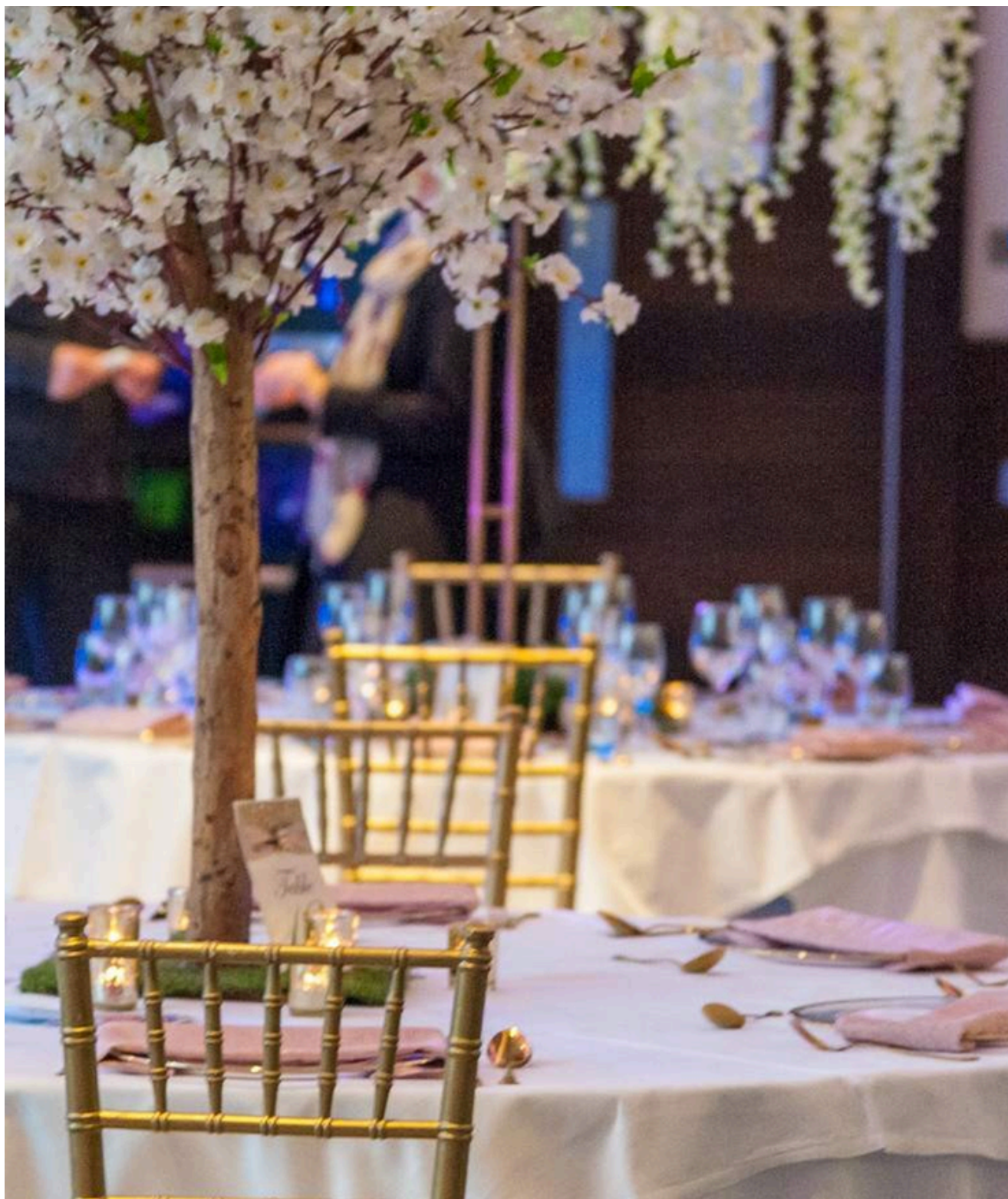
Choose 3 options

£25 per person

Choose 5 options

Dietary 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.

WWW.TOWERBRIDGE.HILTON.COM



Dry hire

If you prefer to have your catering and hire our event space only, you can do so in our largest event space, Tower Suite.

External Caterers must come from our Hilton Approved Caterer list.

Please request the list.

Tower Suite Dry Hire from £7,000

+ Security per every 80 guests

Inclusions:

Room Hire

Chairs

Tables

Wooden Dance Floor

Staging

Unmanned Cloakroom

Unmanned Bar

Additional Items (Fees Apply)

Cutlery, Crockery, Linen and Kitchen Porter

WWW.TOWERBRIDGE.HILTON.COM

Suppliers

We are happy to say that we have an in-house pastry chef! Please get in touch with us to book a tasting course and to meet with the chef.

Below are our recommended suppliers that you might also love!

Entertainment:

[Sternberg Clarke Entertainment](#)

[Blank Canvas](#)

DJ:

[JW DJ Agency](#)

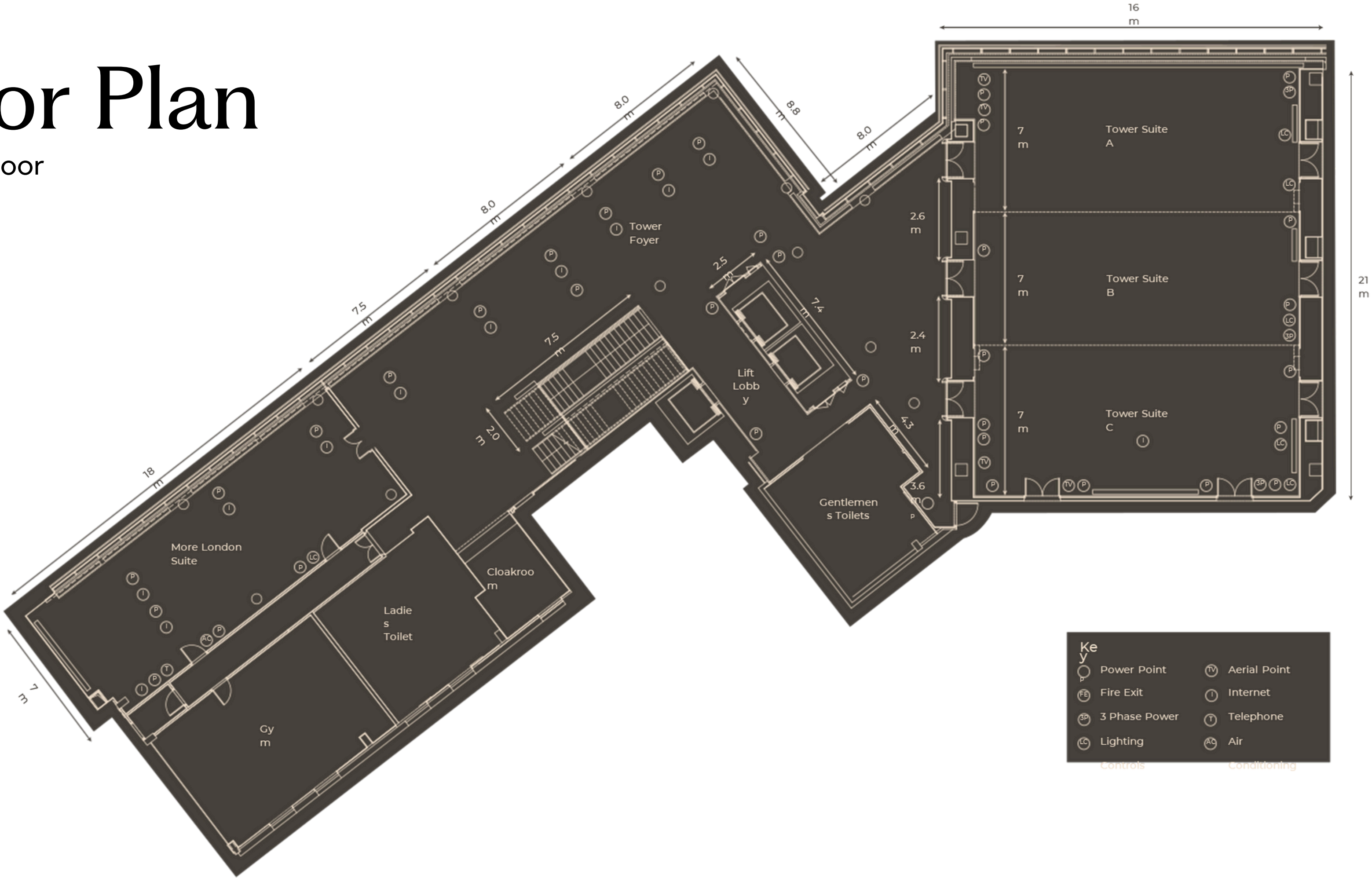
Flowers:

[Isle of Flowers](#)

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

Floor Plan

First 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 Tower Bridge.

We offer reduced rates for guest rooms with breakfast included.




WWW.TOWERBRIDGE.HILTON.COM

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 4305

 towerbridge_events@hilton.com

 [@hiltontowerbridge](https://www.instagram.com/hiltontowerbridge)

 Towerbridge.hilton.com