Hilton
FOR THE STAY™

An ICONIC FESTIVE season

HILTON LONDON TOWER BRIDGE

MAKING MOMENTS

MISTLETOE & MINGLE

BOOK NOW

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.

This package includes two drinks, two canapés and two bowl foods.

Available for parties from 20 to 200 guests.

Please note that this offering is available for one hour, with the option to continue via an additional drinks package or cash bar.

Mistletoe & Mingle £59 inc. VAT per person



MENU

Choose from a selection of Canapés:

HOT

Homemade Root Vegetable Wellington with Spiced Bread Sauce (PB on request)

Papillote of Salmon & Vegetables

Turkey & Bacon Roulade with Creamy Brussels Sprouts and Yorkshire Pudding

COLD

Goat Cheese Filo Roll with Beetroot Ketchup and Candied Walnut (PB on request)

Hot Smoked Stream Trout with Pickled Apple and Pear Salad

Chicken Liver Parfait with Maraschino Cherries and Grilled Brioche

SWEET BITES

Mince Pies

Traditional Snowy Yule Log

Choose from a selection of Bowl Food:

BOWL FOOD

Celeriac & Truffle Shot (PB)

Blue Cheese & Caramelised Red Onion Tartlet (PB on request)

Maple-Glazed Turkey Blinis

Honey & Mustard Glazed Pigs in Blankets Po' Boy Style Brioche Roll

Prawn Cocktail

Smoked Salmon & Keta Caviar Tart

Choose from a selection of drinks:

175ml Inzolia or Amodo
Stella or Corona
Aspall Cider
Soft drinks

AN ICONIC FESTIVE SEASON

MAKING MOMENTS

FESTIVE BANQUET

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

Three course £110 inc. VAT per person.

Package includes:

- Glass of prosecco on arrival
- Three-course plated dinner
- Still & Sparkling water
- Mince Pie
- Tea & Coffee
- Half bottle of house wine

Available for parties from 60 to 240 guests.

Upgrade for just £10 per person to enjoy:
White: Yealands Estate Sauvignon Blanc (New Zealand)
Red: Viña Real Crianza (Spain)

BOOK NOW



AN ICONIC FESTIVE SEASON

MENU

Plated Festive Meal

STARTERS

Beetroot cured salmon, pomegranate and apple salad, horseradish cream and dill oil 275kcal

Smoked duck fillet, spiced orange segments, cranberry gel and candied walnuts 211kcal

Grilled green asparagus, parmesan shards, balsamic pearls with hazelnut and roquette salad (V) 378kcal

Spiced Butternut squash soup with Pumpkin and sage ravioli (PB) 283kcal

MAINS

Beef medallion served, roasted baby carrots, caramelized baby onions, fondant potato and red wine jus 433kcal

Turkey roulade with bacon served with pigs in blankets, potato pomme Anne, vegetable trimmings, turkey jus and cranberry jelly 440kcal

Salmon supreme, crushed potatoes, cavolo nero and caviar champagne sauce 378kcal

Root vegetable Wellington, with baby vegetables and saffron dressing (PB) 364kcal

DESSERTS

Christmas pudding with rum and raisin ice cream 322kcal

Apple tart, vanilla ice cream and Tonka bean zest 321kcal

Raspberry frangipane with Chantilly cream and sugared raspberries (PB) 437kcal

MAKING MOMENTS

FESTIVE FORK

If you're looking for a get together to celebrate the festive season this year, bring your loved ones together for a buffet dinner gathering.

Three-course buffet £85 inc. VAT per person.

Package includes:

- Glass of prosecco on arrival
- Three-course buffet
- Still & Sparkling water
- Mince Pie
- Tea & Coffee
- Half bottle of house wine

Available for parties from 20 to 240 guests.

Upgrade for just £10 per person to enjoy:
White: Yealands Estate Sauvignon Blanc (New Zealand)
Red: Viña Real Crianza (Spain)

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MENU

Festive Buffet

COLD

Selection of artisan breads 159kcal

Cheese and charcuterie platter 359kcal
- *Stilton cheese, Somerset brie and matured cheddar cheese served with chutney and crackers*
- *Prosciutto ham, salami and smoked chicken served with pickles and brioche*

Roasted beetroot and goat cheese salad, pickled walnuts and honey mustard dressing 156kcal

Potato and chive salad, crispy shallots and toasted caraway seeds 286kcal

Hot smoked salmon and crème fraiche pate served with bread crisp and chive mayo 199kcal

Mix leaf salads with dressings 50kcal

HOT

Traditional Turkey roulade and pigs in blankets filled with sage stuffing 299kcal

Baked fillet of stone bass, served with spinach and herb salsa 202kcal

Butternut squash and lentil filo pastry pie, served with saffron cream (PB) 236kcal

Fondant potatoes with confit garlic and thyme 189kcal

Creamy Brussel sprouts and crispy chestnuts 189kcal

DESSERT

Christmas pudding served with custard 330kcal
Ginger stem and strawberry cheesecake pots 253kcal

MAKING MOMENTS

FAMILY & FRIENDS FESTIVE FEASTS



Bring family and friends together this festive season for a relaxed dining experience filled with great food and meaningful moments.
Served family-style in the cosy surroundings of The Snug, our Christmas feast is designed for sharing, celebrating, and making memories that last long after the last toast.

Suitable for groups of 10–20 guests.

Available throughout selected dates throughout November and December.

Exclusively available in The Snug.

BOOK NOW



AN ICONIC FESTIVE SEASON

MENU

Family Style Christmas Roast

THE MAIN EVENT
ALL SERVED FAMILY STYLE TO SHARE

Herb roasted whole English turkey
Or
Marmalade glazed baked ham

WITH ALL THE TRIMMINGS

Rosemary duck fat roasted potatoes

Brussels sprouts, chestnuts V

Roasted heritage baby carrots, cranberries PB

Honey glazed parsnips V

Apple and redcurrant braised red cabbage V

Jolly Hog pigs in blankets

Bottomless gravy and cranberry sauce

DESSERTS

Mini mince pies, vanilla and cinnamon whipped cream
Brownie bites, sea salt PB

£30 per person

MAKING MOMENTS

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.

Suitable for groups of 10–20 guests.

Available on selected dates throughout November and December.

Exclusively available in The Snug.



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

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MENU

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DRINKS PACKAGES

BOOK NOW

1 hour Silver Drinks Package - £40
2 hours Silver Drinks Package - £55
Prosecco, Stella beer, soft drinks

1 hour Gold Drinks Package - £45
2 hours Gold Drinks Package - £60
Prosecco, Christmas Margarita, house wine, Stella beer and soft drinks

1 hour Platinum Drinks Package - £50
2 hours Platinum Drinks Package - £65
Champagne, house spirits, Christmas Margarita, house wine, Noam beer and soft drinks

Each package contains three nibbles: olives, Japanese rice crackers, and pretzels.

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TERMS & CONDITIONS

CANCELLATION

Terms apply as stated in the contract.

DRINKS PACKAGES

Available only in the Tower Foyer, unless sufficient space is available within the main event area

CASH BAR

A minimum spend of £15 per person is required to access the open bar on the first floor.

SERVICE CHARGE

For drinks receptions, canapés, and sit-down lunches or dinners, a discretionary service charge will be added to the final invoice (excluding bedrooms). The service charge will apply to spend up to a maximum of £10,000, capped at £1,250. Any spend above £10,000 will not be subject to service charge.

BANQUET

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.

SECURITY

Mandatory for events with 80 or more guests. One security guard is required per 80 guests. Charged at £35 per hour per guard (minimum booking of 8 hours).



CONTACT US

Hilton London Tower Bridge
T: 0808 189 6218

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

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