



Festive Season
2026

THE WESTIN
LONDON CITY



Letters for Santa

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Christmas Celebrations at The Westin London City

When it comes to Christmas, you can't beat the magical festive atmosphere that London has to offer.

Whether you're looking to host a small, intimate gathering or a large-scale, fully-themed Christmas evening, we have a range of rooms and spaces to accommodate your event. At The Westin London City, we offer a versatile range of Christmas party options with something to cater for every group, from friends and family celebrations to medium and large-sized parties.

Treat your loved ones or team members to an unforgettable festive event and we look forward to welcoming you to The Westin London City.



For further details or any enquiries, our Sales & Events team are available at enquiry@westinlondon.com or call +44 (0)20 3146 2690.

Private Dining

Please choose one option per course for all guests



DATES

Available from 21st November
to 23rd December 2026

PACKAGE INCLUSIONS

- Three Canapés
- Glass of Sparkling Wine on Arrival
- Festive Three-Course Set Menu
- Coffee, Tea, and Mince Pies
- Half Bottle of House Wine
- Half Bottle of Mineral Water
- Table Novelties
- Dance Floor upon request

PRICE

From £145 per guest

MINIMUM NUMBERS

Westin Ballroom: 100 guests
Romeo & Juliet: 20 guests

STARTERS

- Jerusalem Artichoke Soup, Truffles (vg)
- Burrata, Blood Orange, Lavender Oil, Bitter Leaves (v) (gf)
- Hasselback Harissa Roasted Squash, Saffron Dressing, Vegan Cream Cheese (vg) (gf)
- Dill-Cured Salmon in Vegetable Ashes, Pickled Cucumber, Crème Fraiche (gf)
- Ham Hock Terrine, Candied Beetroot, Horseradish Cream, Sourdough Croûtons

MAINS

- Roasted Turkey Breast, Goose Fat-Roasted Vegetables & Potatoes, Pigs in Blankets, Festive Stuffing, Cranberry Compote, Pan-Roast Gravy
- Pan-Seared Halibut, Tomato Bread Crust, Cavolo Nero, Garlic Sauce
- Braised Short Ribs, Cavolo Nero, Black Garlic, Potato Terrine, Red Wine Jus (gf)
- Duck Breast, Carrot & Cardamom Purée, Honey-Roasted Heritage Baby Carrots
- Pear Risotto, Gorgonzola, Red Wine Reduction (v)
- Vegan Wellington, Brussels Sprouts, Honey-Roasted Root Vegetables, Cranberries, Vegan Gravy (vg)

ENHANCED MAINS

- Baked Turbot, Savoy Cabbage, Morels, Keta Caviar (+£12 Supplement per person)
- Beef Fillet, Cavolo Nero, Black Garlic, Potato Terrine, Red Wine Jus (gf) (+£12 Supplement per person)

DESSERTS

- Panettone Bread & Butter Pudding, Vanilla Ice Cream (v)
- Raspberry & Rhubarb Christmas Trifle (vg)
- Spiced Chocolate & Chilli Pudding (v)
- Cherry & Pistachio Opera Cake (v)
- Selection of British Cheeses, Quince, Crackers (v)

CHEESE

£15 PER PERSON SUPPLEMENT AS AN ADDITIONAL COURSE

Selection of British Cheese, Quince, Crackers (v)

Please note this is a sample menu and is subject to change. Prices include VAT at the current standard rate. A 13% discretionary service charge will apply.

(gf) Gluten-Free | (v) Vegetarian | (vg) Vegan | If there are any guests with food allergies or intolerances within your party, please inform our team during the menu selection process. Menu selections and dietary requirements must be confirmed at least 30 days prior to the Event Date.





Bowl Food & Canapés

DATES

Available from 21st November
to 23rd December 2024

PACKAGE

- Five Canapés Per Person
- Three Bowl Food Per Person
- Glass of Sparkling Wine on Arrival
- 2 Hours of Bottled Beer,
House Wine, and Soft Drinks
- Room Hire

PRICE

From £120 Per Person

MINIMUM NUMBERS

Westin Ballroom: 90 guests

Romeo & Juliet: 20 guests

Hithe+Seek: 30 guests (semi-private)

Menu selections and dietary requirements
must be confirmed at least 21 days prior
to the event date.

BOWL FOOD

VEGETARIAN

- Roasted Squash & Amaretti Risotto (v, gf)
- Orecchiette, Cime de Rapa, Pecorino Cheese (v)
- Tofu & Vegetable Dumpling, Ponzu, Daikon (vg)

FISH

- Poached Cod, Mustard Cream, Egg Yolk, Kale Chips
- Grilled Sea Bass, Parsnip Purée, Chimichurri Sauce (gf)
- Seared Scallop, Smoked Potato Cream, Puffed Buckwheat

MEAT

- Braised Jacob's Ladder, Celeriac Purée, Cavolo Nero
- Festive Turkey, Stuffing, Squash Purée, Brussels Sprouts, Dried Cranberry, Gravy
- Charcoal Iberian Pork, Spiced Sweet Potato Mash, Chicharrones

SWEET

- Orange & Pistachio Cassata
- Apple & Blackberry Crumble (vg)
- Spiced Poached Pears, Almonds, Mascarpone
- Apricot & Chestnut Crème Brûlée
- Christmas Pudding, Brandy Cream

CANAPÉS

VEGETARIAN

- Vegan Wellington, Vegan Tarragon Mayo (vg)
- Black Truffle & Parmesan Arancini
- Halloumi Fingers, Sweet Chilli Sauce
- Quinoa Tart, Beetroot Hummus, Sesame Seeds (vg, gf)

FISH

- Smoked Salmon Mille-Feuille, Caviar
- Citrus Crab Salad Croustade
- Octopus, Rice Crackers, Paprika Mayo, Avocado
- "Fish & Crisp", Tartar Sauce

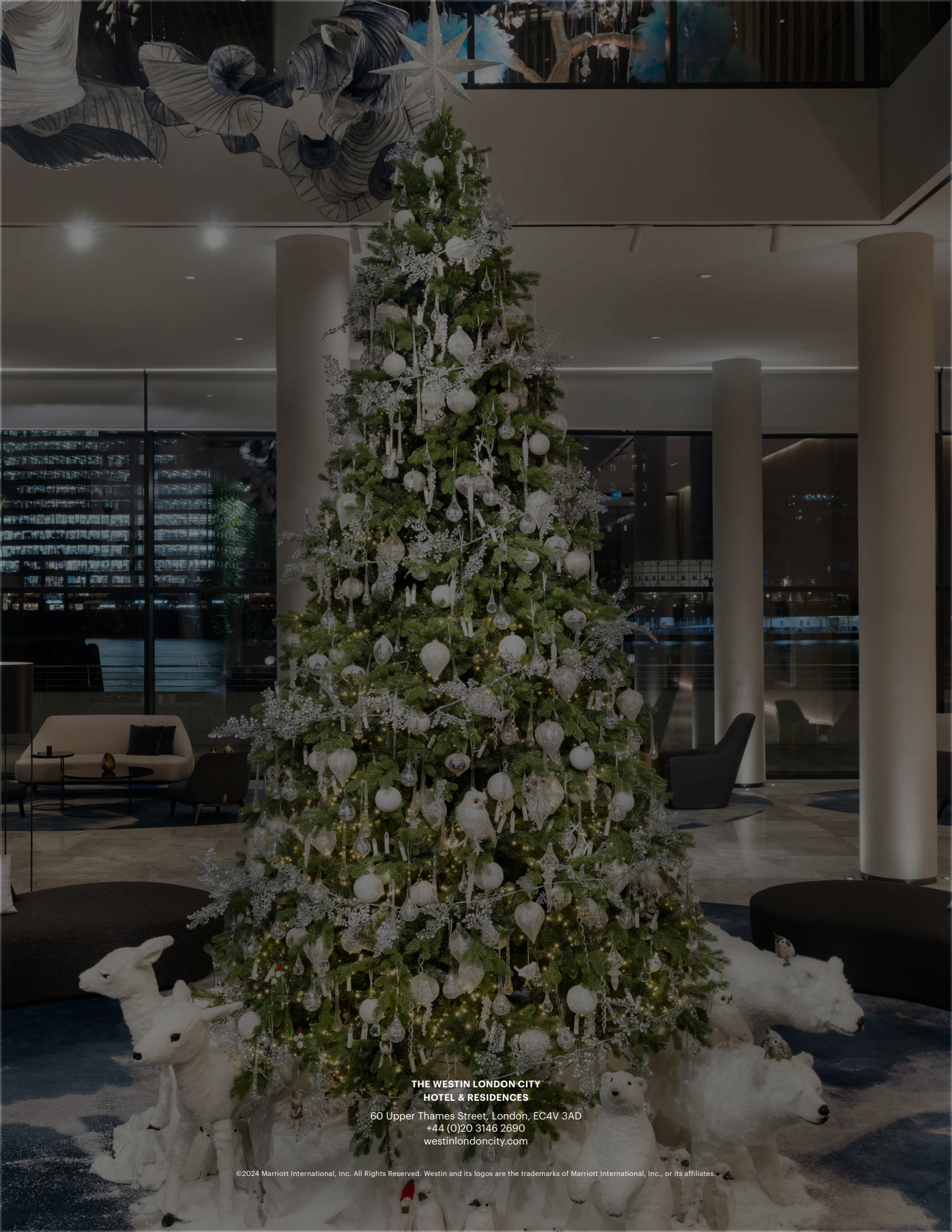
MEAT

- Mini Beef Wellington, Béarnaise Sauce
- Jamon Croqueta
- Lamb Kofta, Pita Bread, Tzatziki
- Duck Rolls, Quinoa, Hoisin Sauce

SWEET

- Cranberry & Chocolate Truffles (vg, gf)
- Clementine & Dark Chocolate Choux
- Mince Pies
- Festive Macarons (vg, gf)

Please note that this is a sample menu and is subject to change. If there are any guests with food allergies or intolerances within your party, please inform our team during the menu selection process. Prices include VAT at the current standard rate. A 13% discretionary service charge will be applied to your final bill. (gf) Gluten-free | (v) Vegetarian | (vg) Vegan



**THE WESTIN LONDON CITY
HOTEL & RESIDENCES**

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westinlondoncity.com