



Hilton

Travel should take you places™

Celebrate the festive season

at the London Hilton on Park Lane



Enjoy an unforgettable celebration with Hilton



For a truly unforgettable occasion, London Hilton on Park Lane are delighted to offer the perfect destination, a choice of tempting cuisine and sparkling entertainment. Whilst you concentrate on a hassle-free celebration, simply rely on our Christmas Co-ordinator to take care of all those important details that guarantee your party is a memorable event.

For more information on our own and other Hilton hotels' festive celebrations, please go to [hilton.co.uk/festivecelebrations](https://www.hilton.co.uk/festivecelebrations)

Our Christmas 2009 programme

...everything you need to enjoy a festive celebration at the London Hilton on Park Lane



Christmas events

- End of Year Celebration at Podium Restaurant and Bar
- End of Year Celebration at Galvin at Windows Restaurant and Bar
- End of Year Celebrations at Trader Vic's
- Magical Celebrations
- Christmas Eve Dinner at Podium Restaurant and Bar
- Christmas Day Lunch at Podium Restaurant and Bar
- Christmas Day Dinner at Podium Restaurant and Bar
- Christmas Day Lunch at Galvin at Windows
- Boxing Day Lunch at Podium Restaurant and Bar
- New Year's Eve Dinner at Podium Restaurant and Bar
- New Year's Eve Dinner at Galvin at Windows
- New Year's Eve Dinner at Trader Vic's
- New Year's Eve Party at Galvin at Windows
- New Year's Day Lunch at Podium Restaurant and Bar
- New Year's Day Lunch at Galvin at Windows
- New Year's Eve Party at Whisky Mist at Zeta
- Luxurious Rooms
- Luxurious Suites

Luxurious rooms to relax in

Whether you are planning a relaxed family Christmas, a luxurious, extravagant celebration with clients and colleagues or a spectacular start to the New Year, a stay in one of our luxurious bedrooms or suites provides the perfect end to your special occasion.

Festive season accommodation rates

Valid from 1st December to 10th January 2010

Hilton Guest Rooms from only £189.00

Mayfair Suites from only £499.00

New Year's Eve special rates

Deluxe Guest Rooms from only £299.00

Mayfair Suites from only £499.00

Rates are per room, per night and are exclusive of VAT and breakfast.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.

**To book your Christmas event contact our
Christmas Co-ordinator, Sarah Maslin on
sarah.maslin@hilton.com or call**

020 7208 4127



Restaurants and Bars

Galvin at Windows

Authentic, innovative but never pretentious, where perfection and the scenery knows no boundaries.

tel: +44 (0)20 7208 4021

email: reservations@galvinatwindows.com

galvinatwindows.com

Podium Restaurant and Bar

All morning, all afternoon and well into the evening, step up to Podium. Quality food and retro coffee in a modern and contemporary setting.

tel: +44 (0)20 7208 4022

email: info@podiumrestaurant.com

podiumrestaurant.co.uk

Trader Vic's

Taste the delights of the Polynesian islands in Trader Vic's, from cosy lounge seats to a romantic table for two. A civilized watering hole without the starch.

tel: 020 7208 4113

email: tradervics.parklane@hilton.com

tradervicslondon.com

Whisky Mist at Zeta

Whisky Mist has gained itself the reputation as the playground for the international set with its manifestation of sophistication and luxury. It encapsulates the spirit of Scotland, the depth of whisky and the status of an icon. The service for our international clientele is based upon privacy, personality and perfection.

tel: +44 (0)20 7298 4067

email: reservations@whiskymist.com

whiskymist.com



Podium Restaurant and Bar

Three-course party menu and
Christmas novelties.

Pre-Christmas Parties

7th to 23rd December 2009

- Three-course menu
- Parties by prior arrangement
- Lunch 12.00pm to 3.00pm
- Dinner 6.00pm to 11.00pm

£39.00 per person

£19.50 per child aged 12 years
and under

A discretionary 12.5% service charge will
be added to the final bill.

End of Year Celebration

Starters

Scottish smoked salmon served with caper berries and horseradish cream

Carpaccio of beef with rocket and Parmesan

Butternut squash tart with a hint of cumin and Crottin de Chavignol cheese

Main Courses

Roast turkey with roast potatoes, parsnips, sprouts, chipolatas, chestnut stuffing,
glazed carrots, fresh cranberry sauce and gravy

Venison with celeriac and fig on a juniper berry sauce

Sea bass on a bed of lemongrass mash with a coriander sauce and olivette potatoes

Aubergine Parmigiana (v)

Desserts

Vanilla and candy fruit parfait with a nougat glacé

Milk chocolate and mandarin fondant

Cinnamon crème brûlée

Coffee

Coffee or tea and mince pies

(v) denotes vegetarian



Galvin at Windows Restaurant and Bar

Three-course meal.

Pre-Christmas Parties

15th November to 30th December 2009
Excludes Christmas Day

- Three-course menu
- Parties by prior arrangement
- Lunch 12.00pm to 3.00pm
- Dinner 6.00pm to 11.00pm

£58.00 per person

A discretionary 12.5% service charge
will be added to the final bill.

End of Year Celebration

Starters

Terrine of foie gras, fig and toasted sour dough

Slow cooked duck egg en cocotte and wild mushroom cream

Marinated Loch Duart salmon, Dorset crab and fennel salad

Chestnut velouté and mushroom brioche (v)

Main Courses

Fillet of royal bream, gnocchi, shellfish and trompettes

Supreme of corn-fed chicken, foie gras ravioli and truffle jus

Fillet of Scotch beef, glazed beetroot, braised short rib and horseradish

Risotto of butternut squash, mascarpone and aged Parmesan (v)

Desserts

Panna cotta, espresso syrup and mandarin

Hot chocolate fondant, hazelnut and salted caramel

Carpaccio of golden pineapple, pineapple sorbet, chilli and lime

Fromage fermier, corn salad and walnut dressing

(v) denotes vegetarian



Trader Vic's

Set Menu A Island Style
Three-course meal.

Pre-Christmas Parties

1st to 23rd December 2009

- Three-course set menu, choice of three different menus
- Lunch 12.00pm to 3.00pm
- Dinner 6.00pm to 11.00pm

Set Menu A £38.00 per person

A discretionary 15% service charge will be added to the final bill.

End of Year Celebration

Starters

Spicy coconut chicken strips

Fried aubergine pockets with chilli, Parmesan and coriander (v)

Char siu pork fillet

Asian grated vegetable salad (v)

Main Courses

Shitaki salmon, with balsamic vinaigrette and steamed rice

Oven roasted duck breast with grain mustard mash and ginger and honey gastrique

Black bean chilli beef Chinese style

Trader Vic's all in vegetable fried rice (v)

Dessert

Trader Vic's dessert sampler

(v) denotes vegetarian



Trader Vic's

Set Menu B Island Style Three-course meal.

Pre-Christmas Parties

1st to 23rd December

- Three-course set menu, choice of three different menus
- Lunch 12.00pm to 3.00pm
- Dinner 6.00pm to 11.00pm

Set Menu B £48.00 per person

A discretionary 15% service charge will be added to the final bill.

End of Year Celebration

Starters

Smoked salmon with caper berries and wasabi cream

Spicy soya chicken wings

Tempura asparagus (v)

Caesar salad with chicken and garlic croutons

Main Courses

Filet mignon Las Vegas

Seafood lo mein

Steamed sea bass on ginger soya pak choi

Vegetable Calcutta curry with cashew nuts (v)

Dessert

Trader Vic's dessert sampler

(v) denotes vegetarian



Trader Vic's

Set Menu C Island Style
Three-course meal.

Pre-Christmas Parties

1st to 23rd December 2009

- Three-course set menu, choice of three different menus
- Lunch 12.00pm to 3.00pm
- Dinner 6.00pm to 11.00pm

Set Menu C £58.00 per person

A discretionary 15% service charge will be added to the final bill.

End of Year Celebration

Starters

Pickled mango rolls in rice paper (v)

Prawns mimosa

Crispy duck lettuce wraps

Deep fried oysters with chilli dip

Main Courses

Beef and reef teriyaki with steamed rice (fillet of beef and lobster tail)

Prawns San Francisco with pake noodles

Spicy vegetarian Singapore noodles (v)

Indonesian lamb cutlets and sweet potato

Dessert

Trader Vic's dessert sampler

(v) denotes vegetarian



Private Dining Packages

Pre-Christmas Parties
Until 23rd December 2009

We offer all the lights, sparkle, decorations and enchantment that make Christmas time so special. Our experience in special, intimate gatherings and high profile events make us the obvious choice for a truly memorable occasion. Celebrate with one of our private dining packages.

Three-course party menu with
Reception drinks

- Three-course menu
- Reception drinks
- Wine and soft drinks
- Christmas novelties

£80.00 per person

A minimum of 30 guests are required for this event. All dietary requirements catered for. Terms and conditions apply.

Magical Celebrations

Starters

Scottish smoked salmon

Mozzarella millefeuille with char-grilled vegetables

Carpuccio of duck with honey and pear chutney

Main Courses

Steamed sea bass with a cinnamon, cranberry and chive beurre blanc, served with buttered green vegetables and celeriac mash

Roast sirloin of beef with mushrooms, button onions, tarragon and claret sauce with horseradish dauphinoise and candied carrot with coriander

Roast turkey with sweet maple syrup jus and accompaniments, roasted cocotte potatoes, buttered Brussels Spouts and chestnuts

Breast of pheasant with cranberry jus, roasted potatoes, salsa verde, French beans and leeks

Cod and pistachio crumble with chorizo and French beans, cracked seasonal potatoes and a pepper coulis

Desserts

Christmas pudding with rum sauce

Apple and cranberry soufflé with cognac ice cream

Plum and almond sugar with vanilla sauce

Chestnut and praline dome

Chocolate and orange caramelised cheesecake

Coffee

Coffee served with chocolate Christmas trees or baby yule logs

(v) denotes vegetarian



Private Dining Packages

Pre-Christmas Parties
Until 23rd December 2009

Christmas buffet with Reception drinks

- Buffet
- Reception drinks
- Wine and soft drinks
- Christmas novelties

£80.00 per person

Christmas Reception only

- Canapés
- Wine and soft drinks
- Christmas novelties

£52.00 per person

A minimum of 30 guests are required for this event. All dietary requirements catered for. Terms and conditions apply.

Magical Celebrations

Starters

Yellow bean and potato salad

Confit duck with green lentils

Marinated artichokes and roasted pepper

Char-grilled vegetable salad

Roasted beetroot with balsamic vinegar and wilted greens

Asparagus and Parmesan

Gravlax salmon with caper berries

Roast beef with enoki mushrooms

Prawn and celery with lemon oil and chive dressing

Main Courses

Roast turkey and accompaniments

Baked halibut fillet with asparagus and caramelised fennel

Cannon of lamb with port jus and potato gratin

Breast of duck with ginger bok choy

Desserts

Individual Christmas pudding

Chestnut and white chocolate log

Mandarin fool

Lychee and rose delice

Apple and cinnamon tart

Mulled wine jelly



Podium Restaurant and Bar

Three-course set menu, Christmas decorations, crackers and festive table set up.

Christmas Eve

24th December 2009

- Three-course set menu
- Christmas decorations, crackers and festive table set up
- Open 6.00pm to 11.30pm

£55.00 per person

£27.50 per child aged 12 years and under

A discretionary 12.5% service charge will be added to the final bill.

Christmas Eve Dinner

Starters

Smoked salmon with horseradish and caper berries

Terrine of duck confit with kumquat and cardamom jam

Smoked tomato tartar on French beans, asparagus and a lemon oil dressing (v)

Main Courses

Turkey and all the trimmings

Pan-fried sea bass with tagliatelle on a coriander sauce

Chestnuts and artichoke pithivier (v)

Desserts

Caramelized fig tart and vanilla ice cream

White chocolate and raspberry parfait

Clementine brulée and sorbet

(v) denotes vegetarian



Podium Restaurant and Bar

Three-course buffet, magician and visit from Santa and balloons, crackers and festive table set up.

Christmas Day Lunch

25th December 2009

- Three-course buffet
- Magician and visit from Santa
- Balloons, crackers and festive table set up
- Open 12.30pm to 3.00pm

£109.00 per person

£54.50 per child aged 12 years and under

A discretionary 12.5% service charge will be added to the final bill.

Christmas Day Lunch

Starters

Selection of terrines
Rib of beef cascade
Mediterranean prawns
Selection of smoked and poached salmon, wasabi and beetroot
Moroccan style couscous, yellow bean and potato salad (v)
Pasta salad, smoked bacon, chicken and sweetcorn
Marinated artichoke and peppers (v)
Confit of duck with French bean salad
Niçoise salad (v)
Picked cucumber and dill (v)
Crab and apple salad with a hint of chilli
Goat's cheese and beetroot salad
Crab and avocado salad with a hint chilli
Tomato and mozzarella salad
Selection of cheeses and quince

Main Courses

Roast turkey with roast potatoes, parsnips, spouts, chipolatas, chestnut stuffing and glazed carrots, fresh cranberry sauce and gravy
Monkfish with pistachio crust on a mild orange mash, with asparagus and broad beans with a coriander sauce
Wild mushroom risotto and Parmesan (v)

Desserts

Green tea pana cotta
Crème brûlée aniseed
Chocolate and apricot parfait
Raspberry cheesecake
Cherry or lemon log
Passion fruit and exotic fruit tart
Coffee macaroons

Coffee

Coffee or tea and chocolate sledge with truffle logs

(v) denotes vegetarian



Podium Restaurant and Bar

Three-course menu, balloons,
crackers and festive table set up.

Christmas Day Dinner

25th December 2009

- Three-course menu
- Balloons, crackers and festive table set up
- Open 6.00pm to 1.00pm

£65.00 per person

£32.50 per child aged 12
years and under

A discretionary 12.5% service charge
will be added to the final bill.

Christmas Day Dinner

Starters

Parsnip soup with ginger froth (v)

Pan-fried scallops with bacon and leek

Warm chicken salad with celery and pine nuts

Main Courses

Turkey with all the trimmings

Poached cod with spring onion mash, pimento and baby onions on a fish jus

Pear, leek and stilton tart with roquette and mizuna salad (v)

Desserts

Aniseed crème brûlée

Chocolate and apricot parfait

Green tea panna cotta

(v) denotes vegetarian



Galvin at Windows

Five-course set menu with a visit from Santa and a magician.

Christmas Day Lunch

25th December 2009

- Five-course set menu
- Visit from Santa and a magician
- Open 12.00pm to 4.00pm

£185.00 per person

£95.50 per child aged 12 years and under

A discretionary 15% service charge will be added to the final bill.

Christmas Day Lunch

Glass of Pommery Brut Royal

Amuse bouche

Starters

Game consommé with foie gras mousseline and truffled brioche

Marinated Loch Duart salmon, Dorset crab, avocado purée, lemon dressing and Aquitaine caviar

Cep risotto with mascarpone and aged Parmesan (v)

Intermediates

Lobster ravioli, braised leeks and shellfish bisque

Salad of winter vegetables, mesclun and whipped Périgord goat's cheese (v)

Main Courses

Norfolk bronze turkey with all the trimmings

Roast rib of Glen Fyne beef, pommes cocotte, roast carrot purée and red wine jus

Cannelloni of smoked aubergine and ricotta, salted courgettes and Parmesan velouté (v)

Desserts

Valrhona palet d'or, gingerbread purée and banana ice cream

Christmas pudding and calvados crème fraîche

Carpaccio of golden pineapple, bourbon vanilla rice pudding and mango

Coffee

Coffee and petits fours

(v) denotes vegetarian



Podium Restaurant and Bar

Three-course menu and festive table set up.

Boxing Day Lunch

26th December 2009

- Three-courses menu
- Festive table set up
- Open 12.30pm to 3.00pm

£55.00 per person
£27.50 per child aged 12
years and under

A discretionary 12.5% service charge
will be added to the final bill.

Boxing Day Lunch

Starters

Oxtail consommé and dumplings

Seafood terrine with a hint of saffron and citrus dressing

Butternut squash and Crottin de Chavignol tart on a bed of roquette salad (v)

Main Courses

Turkey and all the trimmings

Sea bream on a bed of Jerusalem artichoke pureé

Risotto of roasted root vegetables and Parmesan (v)

Desserts

Chocolate charlotte with cherry and kirsch soup

Pineapple tart with coconut ice cream

Panettone and butter pudding with compote of berries

(v) denotes vegetarian



Podium Restaurant and Bar

Four-course menu, party boxes
with hats, crackers and balloons.
Dancing 'til late.

New Year's Eve Dinner

31st December 2009

- Four-course menu
- Magician
- Hats, crackers, party boxes and balloons
- Dinner from 7.00pm onwards, dancing 'til late

£135.00 per person

£67.50 per child aged 12 years
and under

A discretionary 12.5% service charge will
be added to the final bill.

New Year's Eve Dinner

Pre-Starters

Celeriac and thyme cappuccino (v)

Starters

Cannelloni of salmon and lobster with pickled cucumber

Yellow and smoked tomato dome with shitake and asparagus (v)

Smoked chicken and leek terrine with rhubarb

Main Courses

Fillet of beef wrapped in pancetta on a rosti and spinach mushroom quenelle with a truffle

Sea bream with a leek and chive mash and solfferino vegetables in a mild grapefruit sauce

Butternut squash with a lemon and thyme gnocchi (v)

Desserts

Assiette of citrus dessert

Mango and lime parfait

Chocolate millefeuille

Coffee

Coffee or tea and chocolates

(v) denotes vegetarian



Galvin at Windows

Five-course menu, includes a glass of Pommery Brut Royal on arrival and live music from Roland Perrin's Blue Planet Orchestra.

New Year's Eve Dinner

31st December 2009

- Five-course menu, including Champagne and canapés on arrival
- Dinner from 6.45pm
- Live music
- All reservations to be paid in advance

£350.00 per person

A discretionary 15% service charge will be added to the final bill.

New Year's Eve Dinner

A glass of Pommery Brut Royal

Amuse bouche

Starters

Terrine of foie gras, dried fig and vanilla brioche

Olive oil poached Loch Duart salmon and degustation of English beetroot

Cappuccino of haricot blanc and black truffle tartine (v)

Intermediates

Fillet of turbot, minestrone of vegetables and liquorice

Butter poached native lobster tail, barigoule artichokes and Iberico ham

Cèpe risotto, mascarpone and aged Parmesan (v)

Main Courses

Spiced pigeon 'poached and roasted', macaroni gratin and foie gras boudin

Fillet of slow cooked Scotch beef, peppered short rib, bone marrow and seasonal vegetables

Hand rolled cannelloni, confit aubergine, ricotta, salted courgette and 25 year old balsamic vinegar (v)

Desserts

Assiette gourmande au chocolat

Passion fruit soufflé

Selection of seasonal cheese 'Maison Bordier'

Coffee

Coffee and petits fours



Trader Vic's

31st December 2009

New Year's Eve Dinner

- A la carte menu
- Open 8.00pm to 3.00am
- Live band

Contact Trader Vic's on 020 7208 4113 to book your tickets
£30.00 per person

A discretionary 15% service charge will be added to the final bill.

Galvin at Windows Bar

31st December 2009

New Year's Eve Party

- Open from 6.45pm to 3.00am
- 18 years old and over only
- Funky house music

£75.00 minimum spend per person

A discretionary 15% service charge will be added to the final bill.

Podium Restaurant and Bar

1st January 2010

New Year's Day Lunch

- A la carte menu
- Lunch 12.30pm to 3.00pm

A discretionary 15% service charge will be added to the final bill.



Galvin at Windows

Three-course a la carte menu.

New Year's Day Lunch

1st January 2010

- A la carte menu
- Open 12.00pm to 4.00pm

£58.00 per person

£29.00 per child under the
age of 12 years

A discretionary 15% service charge will
be added to the final bill.

New Year's Day Lunch

Starters

Tortellini of pumpkin, chestnuts and aged Parmesan (v)

Honey roasted swede velouté and fricassée of forest mushrooms (v)

Seared duck foie gras, salsify and medjool date and sherry consommé

Terrine of chicken and foie gras, artichoke and green bean salad

Cured Loch Duart salmon, crab, lemon and caviar dressing

Main Courses

Fillet of beef "Rossini", ceps, spinach and pomme purée

"Pot au Feu" of Black Leg chicken and caramelised winter vegetables

Roast halibut, crab and spring onion pomme ecrasée, brown shrimp and chive beurre blanc

Pithivier of farmhouse goat's cheese, Swiss chard, tomato and black olive dressing (v)

Daube of venison, turnip choucroute, macaroni gratin and chestnuts

Desserts

Baba au rhum and crème chantilly

Bourbon vanilla crème brûlée and Granny Smith apple

Caramelised apple tarte tatin, calvados crème fraîche and caramel sauce (for 2 persons)

Carpaccio of pineapple, coconut sorbet, lime and chilli

Selection of French and English farmhouse cheese (v)

Selection of ice creams and sorbets



Whisky Mist at Zeta December 2009

Whisky Mist's experienced in-house events team will cater to all your specific needs and personally tailor your Christmas event. For further information, including prices and drinks menu, please contact a member of our dedicated events team.

Whisky Mist at Zeta

Canapés

Starters

Foie gras and port
Scallops with celeriac mash
Scottish salmon on blinis
Char-grilled asparagus with Parmesan crisps

Main Courses

Mini burger with cranberry relish
Seared Scottish beef and Yorkshire pudding
Turkey satay with clementine and satay sauce
Salmon marinated with Scotch
Lollipop of lamb

Desserts

Christmas pudding ice cream
Clementine crème brûlée
Mini warm Christmas pudding and custard
Mulled wine jelly

Whisky Mist at Zeta
31st December 2009

New Year's Eve Party

- Open from 22.30
- For full details call 0207 298 4067 or email reservations@whiskymist.com



Luxurious rooms to relax in

After a sumptuous banquet, romantic dinner or sophisticated evening soaking up the unique London Hilton on Park Lane atmosphere, what could be more delightful than retiring upstairs and into crisp white sheets and divine downy comfort...

Whether you're planning a relaxed family Christmas, an extravagant celebration with clients and colleagues or a spectacular start to the New Year, a stay in one of our luxurious bedrooms or suites provides the perfect end to your special occasion.

And to soothe away the cares of 2009, our health and beauty salon will pamper and polish you to perfection, leaving you ready to face the New Year feeling like a brand new you.

Festive Season Accommodation Rates.

Valid from 1st December – 10th January 2009

- Hilton Guest Rooms from only £189.00
- Mayfair Suites from only £499.00

New Year's Eve special rates:

- Deluxe Guest Rooms from only £299.00
- Mayfair Suites from only £499.00

Rates are per room, per night and are exclusive of VAT and breakfast.



Indulge in pure luxury with one of our Suites ...

The Park Lane Suites

A collection of twenty one suites overlooking Hyde Park, featuring spacious bedrooms, lounges with breathtaking views and oversized wardrobes, creating one of the most exclusive spaces in London.

The Deluxe Suites

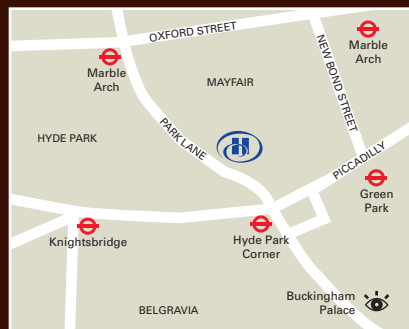
Situated on the 26th floor, these richly appointed Hilton Suites have been beautifully designed by Lynne Hunt. Each of them offer spacious bedrooms, together with sumptuous bathrooms featuring rain showers and mood lighting, from where you will enjoy peerless views over the city of London

The Executive Suites

Situated on the 27th floor, the Executive Suites have sumptuous unique characters with original works of art on the walls and genuine fine antique furniture. These luxurious suites include vast wardrobes, guest powder rooms and dining tables.



Travel should take you places™



London Hilton on Park Lane
22 Park Lane, London, W1K 1BE

tel: +44 (0)207 493 8000 fax: + 44 (0) 207 208 4142

hilton.co.uk/londonparklane

Booking Terms and Conditions

1. These conditions apply to all guests attending Christmas programme events ('Event'). 2. All Events are subject to availability. 3. All provisional Christmas programme bookings must be confirmed within 7 days of booking and a non-refundable deposit of £15.00 per person (£50.00 per person for New Year's Eve) is payable with confirmation. 4. All bookings must also be accompanied by a signed booking form and any bookings not confirmed after 7 days will be released without further notification. 5. All balances must be paid in full prior to Friday 30th October 2009, with the exception of any bookings for events held in January 2010, which must be paid by Friday 27th November 2009. All bookings made after these dates must be paid in full within 7 days of booking or, if the booking is less than 7 days from date of the Event, payment in full is required immediately. 6. The rate for the Event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel which may be sent by fax, post or email. Children are charged as detailed in brochure. 7. All prices shown are inclusive of VAT, but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the date of the Event. Prices advertised are subject to change prior to booking. 8. Except as set out below, we regret that all payments received, including deposits, are non-refundable and non-transferable. 9. A discretionary 12.5% service charge will be added to the final bill (15% in Trader Vic's, Galvin at Windows on Xmas day lunch and New Year's Eve). 10. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation. 11. If the final amount is not settled in advance (see terms in clause 5 above) the hotel reserves the right to cancel the booking. 12. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date or location will be offered (at the hotel's discretion), without any further liability to the hotel or Hilton. 13. Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event. 14. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests. 15. All data and information relating to guests is subject to the Privacy Policy set out in full on the Hilton website. 16. Hilton and/or the hotel will endeavour to ensure that all the information and prices are accurate both on Hilton's websites and in its brochures. However occasionally errors occur and Hilton and/or the hotels reserve the right to correct prices or other information in such circumstances. If a booking has already been made, the hotels are entitled to cancel the booking without liability. 17. These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts. 18. Any accommodation booked shall be subject to our hotel booking terms and conditions (available at hilton.co.uk).

For a full copy of Hilton's Terms and Conditions please visit hilton.co.uk