



**The Waldorf Hilton**

Travel should take you places™

Christmas Elegance





❄️ Celebrate the Christmas Season in Style ❄️

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Join us this Christmas at The Waldorf Hilton for a seasonal celebration to remember.

From December through to the New Year our team of talented chefs will be preparing a collection of exquisite menus perfectly suited to the festive season.

For over 100 years The Waldorf Hilton has been famed for its elegant banqueting facilities and excellent cuisine – a tradition we are proud to uphold.

With its opulent restaurants, salons and rooms, The Waldorf Hilton's Edwardian splendour creates the ideal setting for your Christmas or New Year themed event.

So whether it's an intimate family celebration in the Homage Grand Salon or a corporate banquet in the Palm Court, our professional expertise and personalised service will ensure you and your guests enjoy a truly festive experience.

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Bookings

For further information or to book your Christmas event, please contact us on **+44 (0)20 7836 2400** or email **[Christmas.LondonWaldorf@hilton.com](mailto:Christmas.LondonWaldorf@hilton.com)**

## Intimate Occasions

Turn your small group event into a memorable festive occasion with a welcoming drinks reception and canapés in the **Homage Patisserie** followed by a sumptuous banquet in the **Executive Boardroom**.

### The Executive Boardroom

Panelled in rich, dark oak and decorated with classical oil paintings, the **Executive Boardroom** offers an intimate and elegant ambience.

Perfect for meetings, private dining, small wedding receptions, or intimate festive occasions, the **Executive Boardroom** offers a luxurious look and feel, enhanced by natural daylight.

### Executive Boardroom Capacities

Banquet	40
Reception	50

### Homage Patisserie

A sumptuous setting of rich fabrics, period furniture and wood panelling. This popular romantic café can be transformed into an intimate reception area to welcome your guests before moving on to dinner in the **Executive Boardroom**.

### Patisserie Capacities

Reception	30
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## Intimate Occasions

Our winning combination of stylish surroundings, high-quality catering and trained professional staff will ensure your Christmas or New Year event is an unforgettable experience.

Throughout the festive season we are offering the following Private Dining Packages – all designed to make the most of the festive spirit.

### Lunch Buffet Menu

#### Sample menu

Roasted butternut squash cream soup, vegetable medley with butter beans

Roasted succulent Norfolk Turkey with seasonal accompaniments, cranberry compote & rosemary juices.

Roast potatoes in duck fat and seasonal medley of vegetables.

Pan seared escalopines of salmon, broccoli tagliatelle, saffron fish cream & “fines herbes”.

Four cheese ravioli, “fruits of the forest”, roasted tomato & basil coulis.

Festive plum pudding with brandy sauce.

Coffee and warm mince pies.

**£35.00 per person**

### Lunch Set Menu

#### Sample menu

Toasted focaccia with Mediterranean vegetables & gratinated goats cheese, balsamic & citrus oil.

Slow roasted Norfolk Turkey Breast with festive accompaniments, cranberry & roasted chestnut compote.

Roast potatoes & honey parsnips with seasonal vegetables.

Festive plum pudding with Madagascar vanilla ice cream & brandy sauce.

Coffee and brandy snap biscuit selection.

**From £49.00 per person**

### Dinner Set Menu

#### Sample menu

Tartar of beetroot gravadlax & smoked salmon, lime & cucumber “crème fraiche”

Slow roasted succulent Norfolk turkey with seasonal accompaniments, cranberry & roasted chestnut compote.

Roast potatoes, honey caramelised parsnips & seasonal vegetables.

Festive plum pudding with Madagascar vanilla ice cream & Armagnac “crème anglaise”.

Coffee and warm mince pies.

**From £60.00 per person**

Private occasions finish at 1am. Alternative menus including a vegetarian option are also available on request.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask one of our team members. Terms and conditions apply. Rates subject to availability.



## Enchanting Evenings

Spacious, elegant and versatile, the Palm Court (150 guests) and the Adelphi Suite (380 guests) create the perfect environment for large-scale dinner parties and festivities.

### The Palm Court

Long famous for its opulent architecture and dazzling interior, the Palm Court is The Waldorf's grand centrepiece ballroom.

The scene of Tango Teas in the 1910s and 1920s, the Palm Court retains an air of Edwardian elegance and high glamour. The historic clock, lanterns, columns and cornicing remain, alongside the balustrades that inspired the interiors of the Titanic.

#### Palm Court Capacities

Banquet	150
Reception	400



### The Adelphi Suite

With its original marble pillars and glittering chandeliers, the Adelphi Suite sets a striking scene. Its elegant ambience comes courtesy of plenty of natural light in combination with a stylish contemporary lighting scheme.

Designed for versatility, the Adelphi Suite can be configured into any number of smaller spaces, so whether you have a party of 100 or 380, you'll find a perfect fit.

#### Adelphi Suite Capacities

	Banquet	Dinner Dance	Reception
Adelphi Suite	380	350	550
Adelphi Suite 1	100	—	180
Adelphi Suite 1&2	200	150	450
Adelphi Suite 3	100	100	350



## Enchanting Evenings

For a truly lavish corporate celebration let Hilton's professional management team work with you to create a seasonal event tailored exactly to your needs.

We can help you devise a Christmas or New Year themed occasion – perhaps starting with a champagne reception in the Palm Court followed by a glamorous period dinner dance in the Adelphi Suite. We can even create a murder mystery!

After your initial enquiry, we will help you plan your event in precise detail and ensure we meet all your specific requirements - such as lighting and audio/visual equipment, as well as live music.

Our well trained and experienced staff will be on hand throughout the event, allowing you and your guests to relax and simply enjoy the festive occasion.

Our seasonal menus will be available throughout December and into January - offering you plenty of dates to choose from - and menu options can be easily adapted to suit the occasion.

Please see page 5 of this brochure for example banqueting menus, or contact us directly to discuss your requirements or request pricing information.

## Homage Grand Salon

The Homage Grand Salon is flavoured with the exquisite detailing, impeccable service and chic ambience of some of Europe's finest cafés.

Just like its counterparts in Paris, Lisbon, Barcelona and Rome, Homage provides a glamorous and laid-back environment for festive get-togethers at any time from breakfast through to late night post-theatre suppers. The Patisserie and Bar serve traditional cocktails and pastries alongside more modern flavours with a wine list that's predominantly French.

Homage is open for lunch and dinner each day until the 25th December. After 25th December Homage is open for dinner only.

## Festivities in Homage Grand Salon

You don't have to be part of a large-scale function to enjoy our seasonal menus. Book a group table to enjoy with colleagues, friends and family or a table for two.

Throughout December our chefs will be creating special festive menus for lunch and dinner in Homage Grand Salon\*.

**Lunch: 3-course menu** from £25.00 per person

**Dinner: 3-course menu** from £35.00 per person, including half a bottle of wine and half bottle of mineral water

Lunch served: 1pm – 3pm / Dinner served: 6pm – 10pm



## Sample Menu

Cream of roasted parsnip & maple soup, chestnut "Welsh rarebit" brioche fingers.

Tian of Cajun smoked chicken & asparagus with cilantro, baby leaves.

Carpaccio of marinated vegetables with basil ciabatta melba toast, tossed rucola.

Roast Norfolk Turkey savoury festive accompaniments, seasonal vegetables.

Pot roasted pork belly with sauerkraut & sultanas, parsnip mash & seasonal vegetables, apple & cinnamon compote.

Baked "open faced" lasagne of roasted butternut squash, cocktail spinach & fruits of the forest with citrus basil cream.

Festive plum pudding with Armagnac "crème anglaise".

Vanilla & pistachio panacotta, milk chocolate sauce.

Cinnamon mascarpone cheesecake, berry compote.

Coffee and mince pies

\*Terms and conditions apply. Dates subject to availability. Vegetarian options are also available on request. For those with special dietary requirements or allergies, who wish to know about ingredients used, please ask one of our team members.

## Join Our Party in Homage Grand Salon Restaurant

Christmas Day, Boxing Day and New Year's Eve are a feast for the senses at The Waldorf Hilton. Book your table now and enjoy our chefs' decadent menus in one of London's most elegant, glamorous settings. On New Year's Eve we will also offer live entertainment.

### Christmas Day

#### Lunch & Dinner set menu

Woodland mushroom broth with cocktail spinach, chestnut floating cream.

Potted smoked salmon & crayfish with lilliput caper butter, sun ripened tomatoes, greens, toasted brioche.

OR Tian of marinated artichokes & crushed new potatoes, warm duck slithers, beetroot & apple coulis.

OR Baked pithiver of grilled vegetables with mascarpone & pecorino, wilted rucicola, tomato & onion chutney.

Roast Norfolk Turkey, savoury festive accompaniments, seasonal vegetables.

OR Loin of pork with crispy crackling, savoury cabbage & bramley apple mash, creamed carrots & celeriac, grain mustard jus.

OR Dartois of baked salmon, asparagus & dill mousseline, crushed citrus potatoes with snow pea confit.

OR Roasted butternut squash, asparagus & toasted pinenut open lasagne, pepperade coulis.

Festive plum pudding with Armagnac "crème anglaise".

OR Cranberry & pecan tart, blood orange sorbet.

OR Tiramisu, frosted fruit compote.

OR Plated trio of cheese, quince paste, fruit & savoury accompaniments.

Coffee & warm mince pies.

**£70.00 per person**

### Boxing Day

#### Dinner set menu

Roasted butternut squash cream soup, medley of vegetables & butter beans.

Pithivier of salmon mousseline, citrus rucicola, saffron fish cream with chives.

OR "Mille feuille" of wild mushrooms & asparagus, herb oil, Balsamic dressed cocktail spinach.

Pan seared seabass, crayfish risotto, basil & lobster oil.

OR Broiled medley of peppers, artichoke risotto, basil & olive pesto.

Lemon & thyme granité.

Tournedos of Beef "rossini", Madeira jus, carrot & spinach gratin & "pont neuf" potatoes.

OR Supreme of corn fed chicken, spinach & carrot mash, tomato & basil confit, rosemary jus.

OR Dartois of roasted vegetables, tomato & basil coulis, champ potato with ratatouille.

Tiramisu, frosted fruit compote.

OR Warm apple strudel, star anise "anglaise sauce".

Coffee & petit fours.

**£59.00 per person**

### New Year's Eve

#### 5-course set menu

**Includes a glass of Champagne and live entertainment.**

Pan seared pancetta wrapped scallop, snow pea pureé, citrus oil.

Tomato & basil subric, snow pea pureé, olive tapenade.

OR Terrine of pressed baby leeks, smoked tuna, salmon & halibut, celeriac & lilliput caper remoulade.

OR Terrine of pressed baby leeks, celeriac, carrot & beetroot, grain mustard remoulade with sukara cress.

Tartlet of creamed asparagus, poached free range duck egg & essence of truffle hollandaise.

OR Tartlet of creamed asparagus, fricassée of wild mushrooms, truffle hollandaise.

Roasted, braised & confit trio of lamb with a salpicon of ratatouille gnocchi, redcurrant & rosemary jus.

OR Trio of vegetable beignets, roasted butternut squash & baby spinach gnocchi, sweet chilli & cilantro confit.

Lemongrass & lime sorbet.

Rich sacher torte with hot griotte cherry compote & vanilla ice cream.

Coffee & chocolate truffles.

**£110.00 per person**

Vegetarian options are also available on request. For those with special dietary requirements or allergies who wish to know about ingredients used, please ask one of our team members.



Sleep in Style\*

What better way to finish the festivities than by staying in one of our luxuriously comfortable and stylish Design or Contemporary bedrooms?

Throughout the festive period we will be offering special bedroom rates.

Let the Celebrations Begin

For further information or to book your Christmas event, please contact us on **+44 (0)20 7836 2400** or email **Christmas.LondonWaldorf@hilton.com**

#### Christmas 2009 - 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 deposit of £10.00 per person is payable with confirmation. For Christmas Day and New Year's Eve, full prepayment is required at the time of booking. Only applicable for shared Christmas Lunches/Dinners.
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 23rd 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. Only applicable for shared Christmas Lunches/Dinners.
6. For private functions, the standard Terms and Conditions for Conference & Events apply.
7. 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 at full rates.
8. 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.

9. Except as set out below, we regret that all payments received, including deposits, are non-refundable and non-transferable.

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 5 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.

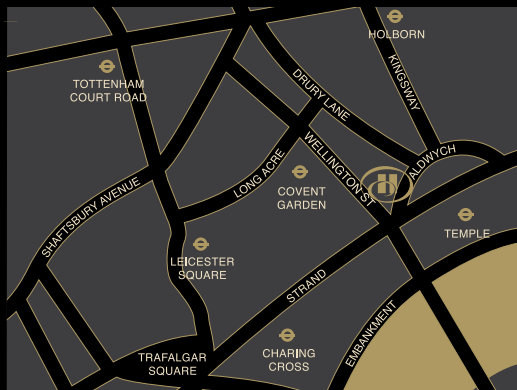
17. These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.

18. Any accommodation booked shall be subject to our hotel booking terms and conditions (available at hilton.co.uk)



# The Waldorf Hilton

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## Arriving at The Waldorf Hilton

### By car

From the North (M1) for Central London and West End, head east on The Strand followed by north on Aldwych. From the South (A32) for Central London and West End, cross Waterloo Bridge and head north on Aldwych.

### By train

The Waldorf Hilton is a 5 minute walk from Covent Garden and Temple tube stations and 10 minutes walk from Charing Cross train station.

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