OLD FRIENDS, NEW FRIENDS: GOOD TIMES

EXPERIENCE THE FESTIVE SEASON WITH HILTON

The Waldorf Hilton
RAISE A GLASS AND DON’T LIFT A FINGER

Celebrate the festive season with us

It’s the most wonderful time of the year, so spend it with the perfect host: Hilton. With our exclusive hospitality package, fine dining and quality entertainment, you’re sure to please everyone.

Our Christmas Coordinator will attend to all the necessary details that go into a memorable celebration while you, your friends and family catch up and relax. Set the scene for a winter wonder with Hilton.
OUR 2015 PROGRAMME

CHRISTMAS CELEBRATIONS
Banqueting Festive Party Menu
Festive Dining in Homage Restaurant
Christmas Day Lunch and Dinner in Homage Restaurant
Festive Afternoon Tea in Homage Restaurant
Festive Afternoon Tea Dance in Palm Court
Festive Tango Supper in Palm Court
New Year’s Eve Dinner and Dancing in Palm Court

FOR MORE INFORMATION
Contact the Christmas team on
+44 (0)207 759 4021
events.waldorf@hilton.com
or
+44 (0)207 759 4091
homage.waldorflondon@hilton.com

Office hours:
Monday to Friday 8:00am until 6:00pm

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.
The Waldorf Hilton combines old-world charm with a modern touch. Hold your festive event in the Adelphi Suite and iconic Palm Court, which provided the ballroom setting for the film ‘A Night to Remember’. The Aldwych and the Executive Boardroom are perfect for more intimate private festive dining.

**STARTERS**
- Winter Spiced Cured Duck Salad
  Served with carrot purée, pickled butternut and truffle vinaigrette
- Salmon Three Ways
  Cured, poached and smoked, served dressed with a young leaf medley and citrus dressing
- Lightly Poached Lobster
  Set on white asparagus and samphire and laced with a Café de Paris butter
- English Quail and Truffle Pie
  Laced with café au lait sauce, served with buttered kohlrabi
- Braised Endive, Goat’s Curd and Truffle on Grilled Rosemary Bread

**MAIN COURSES**
- Fillet of Halibut
  Served with chunky braised potatoes, charred onion textures and grape dressing
- Loin of Venison on Creamed Celeriac
  Served with mushroom potato galette, carrot and beetroot fondant with Windsor Park elderberry jus (£10.00 supplement)
- Slow Roasted Herb Basted Organic Turkey
  Served with creamed walnut Brussels sprouts, fluffy confit roasted potatoes, honey baked root vegetable medley, steamed white cauliflower bake, chipolatas and rich turkey jus
- Parmesan Gnocchi, Onion and Carrot Barigoule
  Served with Parmesan cream and red pesto drops with a mélange of young leaves
- Grilled Buccleuch Sirloin Steak
  Served with boulangerie potatoes, parsnip mouseline, baby carrots and thyme

**DESSERTS**
- Chocolate Dome, Vanilla Custard, Mandarin and White Chocolate Mousse
  Served with hot chocolate sauce
- Vanilla and Elderflower Poached Conference Pear
  Served with cinnamon ice cream and poured caramel sauce
- Trio of Limoncello Panna Cotta, Crème Brûlée and Strawberry Trifle
- Steamed Christmas Pudding
  Served with carrot & ginger ice cream and rich brandy sauce

**COFFEE AND TEA**
- Twinings Tea
- Freshly Brewed Coffee

Christmas package from £105.00 per person, inclusive of VAT, in the Aldwych Suite or Executive Boardroom includes:
- A glass of Champagne per person on arrival, three-course Christmas meal, half bottle of wine, half bottle of mineral water, tea and coffee, crackers and novelties.
- Aldwych Suite: Minimum 20 persons
- Executive Boardroom: Minimum 50 persons

Our all-inclusive Christmas package from £120.00 per person, inclusive of VAT, includes:
- DJ, disco, security package, a glass of Champagne per person on arrival, three-course Christmas meal, half bottle of wine, half bottle of mineral water, tea and coffee, crackers and novelties.
- Palm Court: Minimum 120 persons

Interested in adding canapés, a soup course, mince pies, petits fours or anything else? We would be delighted to arrange this at an additional cost. Email events.waldorf@hilton.com

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Vegetarian
FESTIVE DINING  
IN HOMAGE RESTAURANT  

Gather friends, family or colleagues and enjoy exquisite cuisine amidst the elegance of Homage Restaurant. Indulge in a three-course meal, choosing from the below, which includes half a bottle of house wine and a bottle of still or sparkling water per person.

<table>
<thead>
<tr>
<th>STARTERS</th>
<th>MAIN COURSES</th>
<th>DESSERTS</th>
<th>COFFEE AND TEA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Truffle-infused Cappuccino of Five Mushroom Soup</td>
<td>Slow Roasted Herb Based Organic Turkey Served with creamed walnut Brussels sprouts, fluffy confit roasted potatoes, honey baked root vegetable medley, steamed white cauliflower bake, chipolatas and rich turkey jus</td>
<td>Warm Chocolate Fondant Served with chilli ripple ice cream</td>
<td>Twinings Tea</td>
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<tr>
<td>Partridge, Venison and Pheasant Terrine Served with spiced onion chutney</td>
<td>Roasted Norfolk Bronze Turkey Served with shredded sprouts, Cumberland chipolatas, chestnuts, château potatoes and cranberry gravy</td>
<td>Fresh Rhubarb Crumble Served with hot caramel sauce and vanilla ice cream</td>
<td>Freshly Brewed Coffee</td>
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<tr>
<td>Cider and Scallion Marinated Salmon Loin Served with pea velouté and crayfish croquette</td>
<td>Buccleuch Estates Lamb Rump Served on sprout tops with lightly crushed spiced butternut squash, sweetbread fritter, broad beans and rosemary jus</td>
<td>Trio of Pear Bakewell tart, mousse and fresh compote</td>
<td>Lightly Warmed Mince Pies</td>
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<tr>
<td>Salad of Rare English Beef with Horseradish Mayo, Seasonal Leaves and Onion Seeded Cracker</td>
<td>Pan-fried South Coast Pollock Served with potato and parsnip terrine, buttered kale and Champagne gravlax sauce</td>
<td>Chef’s Selection of Cheeses Served with organic chutney, biscuits and grapes</td>
<td><strong>COFFEE AND TEA</strong></td>
</tr>
<tr>
<td></td>
<td>Crispy Potato Gnocchi with Maple Glazed Pumpkin Served with red pepper relish and aged balsamic vinegar</td>
<td></td>
<td>Twinings Tea</td>
</tr>
</tbody>
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Available Tuesday 1 to Wednesday 30 December, excluding Friday 25 December  
£55.00 per adult  
£27.50 per child aged 5-12  
when accompanied by a paying adult  
Children 4 and under eat free  

Seatings from 5:30pm until 10:00pm  
Email homage.waldorflondon@hilton.com or call +44 (0)207 759 4091  

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.  

Vegetarian
CHRISTMAS DAY LUNCH AND DINNER IN HOMAGE RESTAURANT

Join us on Christmas Day in Homage Restaurant to celebrate the festive season. Enjoy a Champagne cocktail on arrival followed by a delicious five-course feast.

AMUSE-BOUCHE
- Vanilla Infused Smoked Eel and Apple Salad
- Vanilla Infused Goat’s Cheese Roulade with Apple Sauce

STARTERS
- Cider-cured Wild Sea Trout Served with a crab sauce and sea vegetables
- Asparagus, Goat’s Cheese Tempura, Honey and Black Pepper

INTERMEDIATE COURSE
- 18-hour Braised English Oxtail and Roasted Onion Broth
- Squash and Ginger Soup with Parsnip Foam

MAIN COURSES
- Slow Roasted Herb Basted Organic Turkey Served with creamed walnut Brussels sprouts, fluffy confit roasted potatoes, honey baked root vegetable medley, steamed white cauliflower bake, chipolatas and rich turkey jus
- Slow Cooked Kentish Portobello Mushroom and Leek Ragout Served with shallot mash and glazed winter vegetables

DESSERTS
- Steamed Christmas Pudding Served with carrot & ginger ice cream and rich brandy sauce
- Warm Chocolate Fondant Served with white chocolate ice cream

COFFEE AND TEA
- Twinings Tea
- Freshly Brewed Coffee
- Lightly Warmed Mince Pies

Friday 25 December
- £95.00 per adult
- £47.50 per child aged 5-12
when accompanied by a paying adult
- Children 4 and under eat free

Seatings every hour from Noon until 9:00pm
Advance booking and pre-payment required
Dress Code: Smart stylish
Email homage.waldorflondon@hilton.com or call +44 (0)207 759 4091

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Vegetarian
FESTIVE AFTERNOON TEA IN HOMAGE RESTAURANT

Afternoon Tea remains one of England’s finest traditions. Celebrate with friends and family in the run-up to Christmas. Savour culinary delights served on the finest Royal Crown Derby fine bone china, made exclusively for The Waldorf Hilton.

Enjoy a variety of finger sandwiches, freshly baked scones with Devonshire clotted cream and strawberry jam, delicate pastries and cakes, and a choice of Twinings teas and infusions, all while relaxing in the grand surroundings of Homage Restaurant with background music provided by our resident harpist.

Choose from the Festive Classic Afternoon Tea and the Festive Champagne Afternoon Tea, available from 12:30pm until 4:00pm Monday to Friday and 1:00pm until 4:00pm Saturday and Sunday.

Love cocktails? Ask about our Festive Cocktail Master Classes for groups of up to 12.

Available Monday 23 November to Thursday 31 December, excluding Friday 25 December

Festive Champagne Afternoon Tea £47.50 per person
Festive Classic Afternoon Tea £38.50 per person
Festive Children’s Afternoon Tea £19.25 per child
aged 5-12 when accompanied by a paying adult
Children 4 and under eat free

Advance booking is essential in order to avoid disappointment

Email homage.waldorflondon@hilton.com
or call +44 (0)207 759 4091

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Vegetarian
Join us for our popular Festive Afternoon Tea Dance in The Waldorf Hilton’s Palm Court, the unique and grand centrepiece room where people have socialised and danced since the hotel opened in 1908.

The Waldorf Hilton Tea Dance offers contemporary afternoon tea with a variety of finger sandwiches, freshly baked scones with Devonshire clotted cream and strawberry jam, delicate home-made pastries and cakes, and a choice of teas and infusions.

Enjoy a live five-piece band entertaining with traditional ballroom music and dance away your Sunday afternoon.

It’s a truly authentic, timeless Waldorf experience.

Sunday 22 November
Sunday 13 and Tuesday 29 December
£62.00 per adult
Children over 15 years of age permitted
2:00pm until 5:00pm
For bookings, please email homage.waldorfldon@hilton.com or call +44 (0)207 759 4091

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FESTIVE TANGO SUPPER
IN PALM COURT

Experience our unique two-course Tango Supper and dance in the beautiful Palm Court at The Waldorf Hilton, where Tango first scandalised Edwardian London society in 1910.

These prestigious events are held in the beautiful Palm Court and are hosted by professional Argentine Tango dancers, Leonardo Acosta and Tracey Tyzack-King.

Upon arrival, be greeted by your hosts and receive the specially created cocktail, Tango Essence. Once seated, enjoy an amuse-bouche followed by a 45-minute lesson of the Argentine Tango, suitable for all levels.

The two-course supper and dance will follow and during the evening, enjoy a performance of Tango Through the Ages by your hosts.

Carriages at 11:00pm.

Sunday 22 November and Tuesday 29 December
£69.00 per adult
Children over 15 years of age permitted
6:30pm until 11:00pm
Dress Code: Smart stylish
For bookings, please email homage.waldorfmond@hilton.com or call +44 (0)207 759 4091

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Vegetarian
NEW YEAR’S EVE DINNER AND DANCING IN PALM COURT

Make this New Year’s Eve a night to remember with an evening of fine food and fun entertainment in the iconic Palm Court, which provided the ballroom setting for the film ‘A Night to Remember’. With a glass of Champagne on arrival, join us for a sumptuous five-course Gala Dinner and Dancing in Palm Court, with a DJ and live entertainment.

AMUSE-BOUCHE
Foie Gras Mousse and Pickled Mushrooms
Served with onion chutney and toasted brioche

Velouté of Seasonal Root Vegetables
Served with truffle and saffron cream

STARTERS
Sautéed Cod with Textures of Jerusalem Artichokes

Asparagus, Goat’s Cheese Tempura, Honey and Black Pepper

INTERMEDIATE COURSE
London Ale Flavoured Sorbet

MAIN COURSES
Buccleuch Estate Lamb Rump and Belly
Served on sprout tops with dauphinoise potato, onion textures, broad beans and rosemary jus

Pan-fried Mushroom Gnocchi with Wild Mushrooms
Served with Parmesan, rocket and balsamic glaze

Fillet of Halibut
Served with chunky braised potatoes, charred onion textures and grape dressing

DESSERTS
Selection of Chef’s Cheeses
Served with quince, crackers, walnuts and crisp grapes

Chef’s English Pear Three Ways
Served with pear jelly and chunky Jaffa Cake ice cream

COFFEE AND TEA
Twinings Tea
Freshly Brewed Coffee
Chef’s Handcrafted Petits Fours

Thursday 31 December
First sitting (6:00pm, 6:30pm and 7:00pm)
£95.00 per person
£47.50 per child aged 5-12
when accompanied by a paying adult
Children 4 and under eat free

Thursday 31 December
Second sitting (9:00pm, 9:30pm and 10:00pm)
£145.00 per person
£72.50 per child aged 5-12
when accompanied by a paying adult
Children 4 and under eat free

Dress Code: Smart stylish
Event finishes at 1:00am
Email homage.waldorflondon@hilton.com or call +44 (0)207 759 4091

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Vegetarian
DIRECTIONS

The Waldorf Hilton is very conveniently located, especially if arriving by London Underground and then on foot:

- Six-minute walk from Covent Garden tube station
- Eight-minute walk along the Strand from Charing Cross Underground/Overground station
- 18-minute walk from London Waterloo crossing Waterloo Bridge
- 15-minute walk from Temple tube station
- 15-minute walk from Holborn tube station

Arriving by car? The hotel has valet parking facilities available. Please contact lonwa_concierge@hilton.com for more details. There is limited metered on-street parking available in the vicinity of the hotel and there are local NCP car parks (£25.00 for 24 hours) – these car parks are not operated or endorsed by Hilton.

Please note on Thursday 31 December we are located within the pedestrian zone. For further information please visit www.tfl.com

Booking Terms and Conditions
For a full copy of The Waldorf Hilton Terms and Conditions please contact events.waldorf@hilton.com or homage.waldorflondon@hilton.com