Celebrate the festive season
at Hilton London Metropole

Enjoy Christmas with us
Enjoy an unforgettable celebration with Hilton London Metropole

For a truly unforgettable occasion, Hilton 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 festive celebration, please go to

http://www.hiltonlondonmet.com
Our Christmas 2010 programme

... Everything you need to enjoy a festive celebration at Hilton London Metropole.

Christmas Celebrations

Private dining packages
- ‘Snowdrop’
- ‘Mistletoe’
- ‘A Winter’s Tale’

Dining at Fiamma Restaurant
- Christmas Season Lunch
- Christmas Season Dinner
- Post Christmas Lunch
- Pre Christmas Snack Menu
- Christmas Day Lunch Buffet
- New Year’s Eve

Dining at Minako at the Met Restaurant & Bar
- Christmas Dinner Menu
- New Year’s Eve Menu

Special Offers

The next steps

Pay a deposit of £15.00 per person to secure the booking, due within 7 days of holding the date. All deposits are non-refundable and non-transferable. Food and beverage pre-order forms will be sent to the organiser, along with requests for final payments. You are then required to pay the final balance for the meal, wine and drinks and submit meal pre-orders by Monday 1st November 2010. Once full payment has been received no refunds, exchanges or transfers can be made.

To book your festive event and for more information call us

020 7402 2400

visit our website http://www.hiltonlondonmet.com
or send us an e-mail on cbs.londonmet@hilton.com

Office Hours: 08.30 – 18.00 Monday to Friday

Children are welcome at 50% discount. Maximum of 2 children per 2 adults. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.

A copy of the full terms and conditions are located on the back page of this brochure.
Get together with family, friends or colleagues and celebrate Christmas with your own private party.

Enjoy a drink on arrival and then sit down to enjoy a delicious 3–course dinner prepared by our chefs using fresh, locally-sourced ingredients. Eat, drink and be merry with us this festive season.

- 30–minute pre–dinner drinks reception including house wines, soft drinks, beers and mineral water.
- Three–course Christmas dinner, plus coffee and mince pies.
- Table centerpiece
- Christmas novelties
- Complimentary room hire

From the 1st November to 31st December

Minimum of 30 people
£69.00 per person

All prices include VAT at the current rate (V) denotes vegetarian

‘Snowdrop’ Private Dining Package

Menu 1
Homemade smoked salmon with lemon
Roast Norfolk turkey with traditional accompaniments, winter vegetables & cranberry sauce
Christmas pudding and brandy sauce
Coffee and mince pies

Menu 2
Hot smoked teriyaki salmon with grilled potato salad, wasabi dressing
Roast fillet of pork with pancetta, parsnip and potato mash, Paris mushrooms and glazed carrots, port jus
Apple and cinnamon tart with vanilla ice cream
Coffee and mince pies

Menu 3
Oxtail and ham hock terrine with red onion chutney and grain mustard dressing
Sage crusted salmon with pea risotto, asparagus and cherry tomatoes, sherry cream sauce
Chestnut and vanilla mousse with a pistachio tuille
Coffee and mince pies
For a truly memorable company Christmas celebration and one that your colleagues will be sure to be talking about for some time, celebrate with a private party at Hilton London Metropole.

Enjoy a drink on arrival and then sit down to enjoy a sumptuous 3–course dinner prepared by our chefs using fresh, locally-sourced ingredients. Then dance the night away to the sounds of our DJ.

Menu 1
Confit of duck and apricot terrine with port dressing
Roasted sea bass with leek and potato mash, baby fennel and courgettes, light saffron sauce
Spiced parfait with plum compote
Coffee and mince pies

Menu 2
Trio of asparagus with basil oil and balsamic vinegar
Roast rump of lamb crusted with smoked salt, potato and parsnip cake, glazed carrots and courgettes, Calvados sauce
Chocolate and mandarin terrine with Grand Marnier cream
Coffee and mince pies

Menu 3 (£4.70 pp inc VAT supplement)
Basil panna cotta with rustic leaves and elderflower dressing
Smoked haddock and salmon potato cake, smoked garlic sauce and parsnip crisp
Fillet of beef with green peppercorns, pumpkin mash, roasted root vegetables, Chianti sauce
Pear assiette: pear and walnut mousse, poire William crème brûlée or pear and almond tart
Coffee and mince pies

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From the 1st November to 31st December
Minimum of 30 people
£81.00 per person

All prices include VAT at the current rate (V) denotes vegetarian
If you want to celebrate Christmas with your colleagues without the formality of a sit down dinner, then this is for you.

Arrive to a drinks reception and then choose from a stunning carvery and buffet, laden with delicious delights prepared by our chefs using fresh, locally-sourced ingredients. Then dance the night away to the sounds of our DJ.

• 30–minute pre–dinner drinks reception including house wines, soft drinks, beers and mineral water.
• 3–course Christmas dinner buffet plus coffee & mince pies
• Table centerpiece
• Christmas novelties
• Complimentary room hire
• DJ, stage & dance floor (Minimum 100 people to include the disco)
• Complimentary bedroom for organiser on the night or door prize for overnight accommodation

From the 1st November to 31st December

Minimum of 30 people
£81.00 per person

All prices include VAT at the current rate (V) denotes vegetarian

‘A Winter’s Tale’ Private Dining Package

Buffet Menu
Trio of salmon
Truffle potato salad
Ham hock roulade with gherkin and parsley
Char-grilled asparagus with lemon mayonnaise
Rustic leaves

Carvery station
Roast turkey, chestnut stuffing, bacon and chipolata rolls, cranberry sauce
Grilled lamb cutlets with sage potato mash and redcurrant jus
Sea bass with roasted peppers and courgettes, spelt cous cous, aniseed sauce
Campanelle pasta with beetroot and rocket, cumin oil
Brussel sprouts, courgettes, turned carrots and sugar snaps

Dessert Buffet
Christmas pudding with brandy sauce
Apple and cinnamon tart
Chestnut and white chocolate log
Mandarin fool
Pears in mulled wine

Coffee
Coffee and mince pies
Fiamma Restaurant –
Christmas Season Lunch

Buffet Menu

Salad buffet
Cream of pumpkin and coriander soup

Main course
Roast Norfolk turkey with apricot, sage and onion stuffing, chipolatas, turkey jus
Honey roast gammon with grain mustard sauce
Beef bourguignon with parsley potatoes
Fillet of sea bass with spicy noodles and ginger sauce
Roast cocotte potatoes with thyme
Glazed carrots, Brussels sprouts and mange tout
Sweet potato and Camembert cheese parcels with mushroom sauce
Spinach and ricotta tortellini with roast artichokes and pepper sauce

Dessert Buffet
Including traditional Christmas pudding with brandy sauce
Cheese board

Coffee
Coffee and mince pies

1st – 23rd December

From £25.00 per person

All prices include VAT at the current rate (V) denotes vegetarian

Treat yourself and your loved ones this Christmas with a fabulous Christmas buffet lunch in our Fiamma restaurant.

With a relaxed atmosphere, bright contemporary colours featuring rich red, cool grey and silver hues, it provides the ideal backdrop for you to enjoy a relaxed and enjoyable festive dining experience. You bring the company and we’ll take care of everything else.
Fiamma Restaurant – Christmas Season Dinner

Buffet Menu

Salad buffet
Chicken and vegetable soup with goats’ cheese dumplings

Main course
Roast Norfolk turkey with apricot, sage and onion stuffing, chipolatas, turkey jus
Roast sirloin of beef with Yorkshire pudding, red wine and wild mushrooms jus
Peri-peri spiced chicken breast with braised rice, aubergine, tomato and tarragon butter sauce
Fillet of sea bass with troffie pasta, sundried tomato and caper salsa
Roast cocotte potatoes
Roasted winter vegetables with thyme
Rigatoni with Provence vegetables, basil pesto and Manchego cheese
Artichoke and chilli sticky rice parcel with pepper fricassee

Dessert Buffet
Including traditional Christmas pudding with brandy sauce
Cheese board

Coffee
Coffee and mince pies
Fiamma Restaurant – Post Christmas Season Lunch

Buffet Menu

Salad Buffet
Green pea soup with chorizo and garlic croutons

Main course
Roast Norfolk turkey with apricot, sage and onion stuffing, chipolatas, turkey jus
Garlic and rosemary crusted rump of lamb with spiced brown bean fricassee
Fillet of red bream with French beans, button onions, sun blush tomatoes and balsamic dressing
Penne pasta with roasted red peppers, confit garlic, olives, tomatoes, chilli sauce (V)

Side Orders
Assorted green vegetables
Cauliflower mornay
Parsley potatoes
Parisienne potatoes
Aubergine and wild mushroom Wellington with red basil pesto

Dessert Buffet
Including traditional Christmas pudding with brandy sauce
Cheese board
Coffee
Coffee and mince pies

Already got Christmas booked up or simply not enough time in December? Then why not book before or after the Christmas rush with a festive buffet lunch in our Fiamma restaurant.

Spend quality time with friends and family, savouring the food and drinking in the relaxed atmosphere, knowing that all is taken care of. All you need to do is enjoy the party!

4th – 30th January 2011

From
£21.95 per person

All prices include VAT at the current rate (V) denotes vegetarian
Whether you’re off for a night out in the capital or simply want something lighter, our pre-Christmas snack menu should be just the ticket.

Served in the informal atmosphere of our Sports Bar, it’s the ideal place to enjoy a beer or cocktail while watching various sporting events on the numerous large screens and plasma TVs.

From 1st November until 30th December

From

£12.00 per person

All prices include VAT at the current rate

(V) denotes vegetarian

Sports Bar – Christmas Snack Menu

Chicken tikka skewers

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Breaded butterfly prawns with pepper dip

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Spicy wedges with rock salt, garlic and rosemary

~

Lamb samosas with mint yogurt

~

Vegetable dim sum with sweet chilli sauce

~

Vegetable tempura
Fiamma Restaurant – Christmas Day Lunch Buffet

Buffet Menu

Salad buffet
Cream of cauliflower soup with truffle oil

Main course
Roast Norfolk turkey with apricot, sage and onion stuffing, chipolatas, turkey jus
Beef Wellington with mushroom duxelle, button onion marmalade with Perigordine sauce
Roast poussin with grilled asparagus and Riesling wine sauce
Fillet of salmon with herb and lemon crust, savoy cabbage, lobster sauce
Baked sea bass and scallop, with confit fennel, tomato and basil sauce
Caramelised red cabbage

Side orders
Panache of vegetables
Honey–roasted parsnips and Brussels sprouts with candied chestnuts
Roast cocotte potatoes
Parsley potatoes
Baked macaroni cheese with broccoli and cherry tomatoes
Stilton, Savoy cabbage, mushroom and roast hazelnut moneybag with chive foam
Pumpkin, sweet potato, spinach and aubergine mille feuille with piquillo pepper sauce

Dessert Buffet
Including traditional Christmas pudding with brandy sauce
Cheese board
Coffee
Coffee and mince pies

For the magical day itself, there are few better places to enjoy the festivities with those closest to you than right here.

The Christmas Day buffet in our Fiamma restaurant is a sight to behold — a sumptuous festive feast designed to cater for any palate. Set within a relaxed atmosphere, it provides the ideal backdrop for you to enjoy the most enjoyable festive dining experience without the hassle of the clearing up!

25th December

From £49.50 per person

All prices include VAT at the current rate (V) denotes vegetarian
Where better to see out the old and welcome the new than right here in our Fiamma restaurant.

With a relaxed atmosphere, this contemporary–decorated ground-floor restaurant is the perfect location to enjoy a stunning 5–course dinner before welcoming in 2011.

Fiamma Restaurant – New Year’s Eve Menu

Smoked duck, Foie Gras and lentil du Pay terrine with cardamom and pear dressing
Trio of salmon with cucumber and dill salad
Confit of tomato and goats cheese tart with nicoise olive tapenade, mixed leaves and basil oil

Creamy lobster bisque with citrus foam
Roast pumpkin and ginger soup with paprika crouton

Medallions of beef with wild mushrooms, baby spinach, potato tortillas and Port wine sauce
Cannon of lamb with pancetta, baby vegetables, dauphinoise potatoes and rosemary sauce
Pan-fried sea bass with artichoke ravioli, mixed chards, tomato and coriander dressing

Wild mushroom risotto with char–grilled asparagus and truffle oil
Butternut squash, parsley and potato rosti with confit vegetables, roast garlic and chive butter sauce

Champagne and raspberry jelly with raspberry sorbet
Hazelnut and pistachio semi–fredo with dark chocolate sauce
Chef’s assorted cheese selection

Coffee with petits fours

From £49.50 per person

All prices include VAT at the current rate (V) denotes vegetarian

* Please note that children under 16 are not able to attend to New Year’s Eve events.
It’s rare for a restaurant to take your breath away, but Minako does it with style and ease.

There’s nowhere else where you can dine on beautifully crafted, 3-course Asian Fusion cuisine overlooking simply stunning views of the nation’s capital. This Christmas, make Minako at the Met your dinner destination.

Minako at the Met Restaurant & Bar – Christmas Dinner Menu

Thai Bellini cocktail on arrival

Starter
Crispy salt & lime squid with spring onion and lime broth
Fried tofu & soft aubergine with mange tout and black bean sauce (V)
Chicken san choi bau with black bean sauce and salad leaves

Main Course
Fillet of salmon miso with Chinese cabbage, mushrooms & green beans
Wild mushroom & tofu with pak choi, Chinese cabbage & oyster sauce
Tamarind beef rump Malaysian style with pak choi, peppers & black bean sauce

Side Orders
Chilli & mint bamboo shoots
Edamame soya beans

Dessert
Mango mousse with apple tempura
Chocolate fudge cake with coconut sauce & coffee liqueur

From £39.00 per person

Available for dinner from 1st-30th December excluding 25th, 26th, 27th & 28th December.

All prices include VAT at the current rate (V) denotes vegetarian

* Please note that Minako at the Met Christmas Dinner Menu is a sample. For further details, please contact the hotel.
Minako at the Met Restaurant & Bar – New Year’s Eve Menu

Where better to welcome in the New Year than eating sumptuous food in a chic restaurant with breathtaking views over London?

You’ll find this and more, right here on the 23rd floor at Minako at the Met with its beautifully crafted 4–course Asian fusion menu. For a New Year to impress, there’s few places that can match Minako at the Met.

From
£84.00 per person

All prices include VAT at the current rate (V) denotes vegetarian

A discretionary 12.5% service charge will be added to your bill

* Please note that Minako at the Met Christmas New Years’ Eve Menu is a sample. For further details, please contact the hotel.

Thai Bellini
Fresh lychee and peach puree, lime, lemon grass, topped with Champagne

Starter
Wasabi tuna tartar with wasabi mayonnaise
Oriental starter platter of spring rolls, Malaysian prawn fritters & chicken satay
Papaya & apple salad with oriental spiced dressing (V)

Mid Course
Steamed scallops with light soy sauce, chilli & coriander
Thai fillet of beef salad with mixed leaves and oriental dressing
Fried tofu & soft aubergine with mange tout & black bean sauce (V)

Main Course
Oriental–style fillet of beef, peppers, bamboo shoots and edamame beans
Sweet soy glazed duck with soft noodles
Deep-fried sea bass fillet with cucumber julienne, peppers & sesame seeds
Thai red mixed vegetables curry served with jasmine rice (V)

Dessert
Mango mousse with apple tempura
Coconut pancake with sorbet

Coffee
Coffee or Tea

A glass of Champagne to celebrate the New Year
Special Offers

Early Booking Discount Offer

Confirm and pre pay your event by the 1st October 2010 and receive a 15% discount off your menu price, available in either Fiamma restaurant or a private dining room.
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 deposit of £15.00 per person 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 Monday 1st November 2010, with the exception of any bookings for events held in January 2011, which must be paid by Friday 26th November 2010.
6. 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.
7. The rate for the Event 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.
8. All prices shown are inclusive of VAT, but may be subject any other relevant taxes/levies at the current prevailing rate in force on the date of the Event.
9. All prices advertised are subject to change prior to booking.
10. Except as set out below, we regret that all payments received, including deposits, are non-refundable and non-transferable.
11. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, or beverage.
12. If the final amount is not settled in advance (see terms in clause 5 above) the hotel reserves the right to cancel the booking.
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14. All data and information relating to guests is subject to the Privacy Policy set out in full on the Hilton website.
15. 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.
16. These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.

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