



THE TOWER HOTEL



Christmas

AND NEW YEAR FESTIVITIES

2022





Celebrate

AN EXTRA SPECIAL CHRISTMAS
AT THE TOWER HOTEL

Christmas-time always feels special. But there's an extra touch of magic at The Tower Hotel. It's not just our amazing location with views of Tower Bridge and the Thames. It's also our superb facilities, not to mention our signature hospitality and attention to detail. Celebrate the season with friends or colleagues. Or why not join us on the big day itself and give your Christmas lunch the wow factor? We look forward to helping make your festive season truly memorable.

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Food and beverage choices, dietary requirements must be confirmed to the hotel no later than 7 days prior to the start date of the event.



PRIVATE *Christmas* PARTIES

SET MENU

Get together with friends or colleagues and enjoy an exclusive seasonal celebration with splendid views of Tower Bridge and St Katharine Docks.

Our Christmas package is designed for parties of 80 to 500 guests.

Dates and Prices

£69 per person (Sat - Wed) | £89 per person (Thu - Fri)

Includes a glass of sparkling wine on arrival, three-course dinner or lunch, tea or coffee with mince pies, half-bottle of wine per person and DJ.

From 28th November 2022 to 9th January 2023

STARTERS

Parsnip & celeriac soup, broad beans, spring onions, basil oil. (vg) (gf)

Smoked salmon & cream cheese roulade, red chicory, candied walnut crumble, lemon dressing. (gf) (n)

Ham hock & pea terrine, melba toast, pea shoots, red onion chutney, winter leaves.

Roast vegetables, red pepper hummus & couscous gateau, roast chestnuts, rocket leaves, balsamic dressing. (vg) (gf)

MAINS

Roast turkey ballotine, sage & onion stuffing, pigs in blankets, turkey jus, roast potatoes, seasonal vegetables.

Steamed salmon supreme, mussels & saffron broth, wilted spinach, parsley mash. (gf)

Braised beef rump, woodland mushrooms & lardons of bacon, Madeira jus, parmentier potatoes, sautéed winter greens. (gf)

Woodland mushrooms risotto, pickled artichokes, rocket, roast cherry tomatoes, basil dressing. (vg) (gf)

DESSERTS

Traditional steamed Christmas pudding, Christmas pudding ice cream, brandy sauce. (vg option available)

Belgium chocolate & Irish cream fondant, salted caramel ice cream. (v)

Chocolate & orange torte, mandarins, Chantilly coconut yoghurt. (vg) (gf)

British cheese selection, red onion chutney, celery, water biscuits.



PRIVATE *Christmas* PARTIES

BUFFET MENU

The perfect choice for a less formal event. Take in the views of Tower Bridge and St Katharine's Dock as you enjoy a welcoming glass of sparkling wine. Our mouth-watering buffet menu is followed by a DJ and dancing.

Dates and Prices

£69 per person (Saturday to Wednesday)

£79 per person (Thursday and Friday)

Includes half bottle of house wine per person

From 28th November 2022 to 9th January 2023

COLD SELECTION

Chicken liver pâté with red onion chutney
Roquette, tomato and pesto
Prawn cocktail
Gravadlax smoked halibut & rollmops

Ginger spiced pumpkin soup (ve)
Selection of rustic breads (ve)
Couscous with pomodoro, cilantro & kaffir lime (ve)
Mesclun salad (ve)

TO BOOK

call 020 7523 5063
(option 3) or email
christmas.tower@
guoman.co.uk

HOT SELECTION

Roast turkey
Sugar baked gammon
Herb crusted salmon with sauce vierge
Ratatouille niçoise with chestnut & cranberry (ve)

Roasted vegetables & quinoa with teriyaki
glazed tofu & enoki mushrooms (ve)
Maple syrup roasted parsnips & carrots (ve)
Wild thyme & garlic rissole (ve)
Brussels sprouts (ve)

DESSERTS

Plum pudding with brandy sauce (ve) • Fresh fruit salad (ve) • Pecan pie • Baileys cheesecake • Mince pies (ve)



Festive

DRINKS VOUCHERS AND PACKAGES

Organising a seasonal event? Why not make things easy by going for one of our pre-bookable drinks options? We offer everything from welcome drinks and cocktails to half-hour and one-hour receptions with unlimited wine, beer and soft drinks.

DRINKS VOUCHERS

House wine (175ml), bottled beer (330ml) or soft drinks £6

House spirit (single) & mixer or sparkling wine (125ml) £8

House spirit (double) & mixer, Champagne (125ml)
or Christmas Cocktail £12

DRINKS PACKAGES

Classic

Arrival sparkling wine, half bottle of wine
and half bottle of mineral water £19

Premium

Arrival Champagne, half bottle of wine, half bottle
of mineral water £25

WELCOME DRINKS

Glass of sparkling wine (125ml) £9

Glass of Champagne (125ml) £13

Glass of house wine (175ml) £7

Christmas Cocktail £12

Buckets of beer or jugs of cocktails priced on request.

Price per person.

DRINKS RECEPTIONS

Half-hour reception

Unlimited house wine, bottled beer & soft drinks £15

Unlimited sparkling wine, house wine, bottled beers & soft drinks
£20

One-hour reception

Unlimited house wine, bottled beer & soft drinks £28

Unlimited sparkling wine, house wine, bottled beers & soft drinks
£38

Christmas Cocktail reception

Half hour £18 | One hour £32

ENTERTAINMENT OPTIONS

Add to the fun with one of our entertainment options:

Photo booths and mirror photo booths

£550*

Up to 4 hours opening,
unlimited prints, with attendant

Fun casinos

£350*

Per table, 3 hours dealing
(black jack, roulette, poker, dice)

Caricaturists

£450*

Up to 3 hours

Meet & greet dancers/actors/stilt walkers

£260*

Per artist, up to 2 hours,
costumes to suit all themes

Close-up magicians

£600*

Up to 2 hours



*Prices may vary, exclude VAT

TO BOOK

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VICINITY



Festive MENU AT VICINITY

Eat, drink and relax this Christmas at Vicinity. This amazing riverside venue is the go-to place for a view of London that's simply sensational. Vicinity is available for Christmas party bookings, private hire and Christmas Day bookings. Ask our events team now for more information.

2 courses £38 per person | 3 courses £45 per person

Add a glass of sparkling wine for £8

Available November 28th - December 23rd

STARTERS

Parsnip & celeriac soup, broad beans, spring onions, basil oil. (vg) (gf)

Smoked salmon & cream cheese roulade, red chicory, candied walnut crumble, lemon dressing. (gf) (n)

Ham hock & pea terrine, melba toast, pea shoots, red onion chutney, winter leaves.

Roast vegetables, red pepper hummus & couscous gateau, roast chestnuts, rocket leaves, balsamic dressing. (vg) (gf)

MAINS

Roast turkey ballotine, sage & onion stuffing, pigs in blankets, turkey jus, roast potatoes, seasonal vegetables.

Steamed salmon supreme, mussels & saffron broth, wilted spinach, parsley mash. (gf)

Braised beef rump, woodland mushrooms & lardons of bacon, Madeira jus, parmentier potatoes, sautéed winter greens. (gf)

Woodland mushrooms risotto, pickled artichokes, rocket, roast cherry tomatoes, basil dressing. (vg) (gf)

DESSERTS

Traditional steamed Christmas pudding, Christmas pudding ice cream, brandy sauce. (vg option available)

Belgium chocolate & Irish cream fondant, salted caramel ice cream. (v)

Chocolate & orange torte, mandarins, Chantilly coconut yoghurt. (vg) (gf)

British cheese selection, red onion chutney, celery, water biscuits.

TO BOOK VICINITY

please call 020 7206 7562 or email hello@vicinitylondon.co.uk



Christmas Day

AT VICINITY

Where better to enjoy Christmas Day than overlooking one of the most spectacular views in London. Bring your family and friends for Christmas dinner and celebrate with us. .

£90 per person

Only available on 25th December

STARTERS

Parsnip & celeriac soup, broad beans, spring onions, basil oil. (vg) (gf)

Severn & Wye smoked salmon, remoulade salad, curly endive, keta caviar. (gf)

Pressed ham hock & pea terrine, baby potato, chive & grain mustard salad, pea shoots.

Bresaola "air dried Italian beef", marinated roast vegetables, olives, basil & crostini.

MAINS

Roast turkey & gammon, sage & onion stuffing, pigs in blankets, turkey jus, seasonal vegetables, & goose fat roasted potatoes.

Roast rib of beef, Yorkshire puddings, red wine jus, seasonal vegetables, & Goose fat roasted potatoes.

Steamed salmon, keta caviar & chive lemon beurre blanc, wilted spinach, cream potatoes. (gf)

Saffron risotto, woodland mushrooms, artichokes, pickled walnuts, roast cherry tomato salsa. (vg) (gf)

DESSERTS

Traditional steamed Christmas pudding, Christmas pudding ice cream, brandy sauce.

Lemon tart, meringue, raspberry coulis, chantilly cream. (v)

Irish cream panacotta, pistachio crumble, candied fruit. (gf) (vg)

British cheese selection, red onion chutney, celery, water biscuits.

TO BOOK VICINITY

please call 020 7206 7562
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Festive

PRIVATE CHRISTMAS PARTIES

THE WINTER LAWN

Enjoy an alfresco Christmas celebration on The Winter Lawn. Our elegant riverside location is transformed into a cosy winter terrace, ideal for Christmas party bookings and festive drinks. Right next to Tower Bridge with great views of boats sailing by on the Thames, it's a stunning location to share a festive celebration with colleagues or clients.

A special festive menu is available. Ask our events team for more information.

TO BOOK

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guoman.co.uk



VICINITY

New Year's Day AT VICINITY

Celebrate this New Year's Eve at Vicinity where you can enjoy the spectacular view of London while ringing in the new year.

£100 per person

Available December 31st, served at 7 pm

STARTERS

Severn & Wye smoked salmon, fennel slaw, sour cream,
caper berry croutons (gf)

Smoked chicken, remoulade salad, bitter leaves, pesto dressing (gf)
Pressed aubergine & red pepper, black olive tapenade, rocket, herb oil
& crostini (vg) (gf)

Raspberry sorbet, sparkling wine, peach purée (vg)

MAINS

Pan fried fillet of beef, woodland mushroom, madeira jus, truffled mash,
baby spinach (gf)

Roast monkfish, parmentier potatoes, braised leeks, mussel &
champagne broth (gf)

Woodland mushroom & truffle risotto, zucchini crisps, toasted pine nuts,
basil oil (vg) (gf)

DESSERTS

Spiced roast plums, vanilla panacotta, meringue,
Amaretti & plum syrup, (gf)

Dark chocolate mousse, warm chocolate brownie, salted caramel ice
cream, cherry compote, pistachio crumbs (vg)

Artisan British cheese plate, quince jelly, water biscuits, celery.

TO BOOK VICINITY

please call 020 7206 7562
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Food allergies and intolerances.

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host, listing the allergenic ingredients used in our menu.

Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking.

All prices are inclusive of VAT at the current rate.

TERMS & CONDITIONS

TO MAKE A BOOKING

To confirm your booking, a £10.00 deposit per person will be required within 7 days. Should no deposit be received, then the booking will automatically be released. The total balance outstanding, final numbers and pre-orders are required 21 days prior to your event. Should balance not be received by the due date, the booking will be released and any deposits forfeited.

Prices are per person and inclusive of VAT at the current rate. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments.

For bookings of 10 rooms or more a rooming list is required 14 days prior to arrival.

Deposits and final payments can be paid by major credit cards or deposit BACS. Payments can also be made at the hotel front desk where a receipt will be issued.

CANCELLATION POLICY

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances.

We recommend that you take out event insurance to cover you in the case of cancellation. If the event has to be cancelled by glh hotels, an alternative date will be offered or a full refund given without liability to the hotel.

Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties.

Please discuss your specific requirements with our events manager.

FOOD AND DRINK

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night. For food allergies & intolerances, see left.

GENERAL INFORMATION

Minimum numbers apply for shared party functions. Should the amount of guests drop below this number, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers. Minimum age for guests attending evening functions is 18 years.

All details are correct at the time of going to print and are subject to alteration without prior notice. Any damage caused by any guests will result in charges being levied.

Strict dress code applies to evening functions. Casual jeans and trainers will not be accepted.

All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.



TO BOOK

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