

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.



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

PRIVATE CHRISTMAS PARTIES

Get together with friends or colleagues and enjoy an exclusive seasonal celebration with splendid views over St Katharine Docks. Our Christmas package is designed for parties of 80 to 145 guests.

DATES AND PRICES

Available 24th November - 22nd December

From £70 per person (Sat - Wed), From £85 per person (Thu - Fri)

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

STARTERS

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (VG, GF)

Smoked salmon, pickled shallots in red wine vinegar, sour cream, herb cress (GF)

Pressed chicken & apricot terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (vs)

MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Braised feather blade of beef, Marsala wine sauce, honey roasted carrots & parsnips, tenderstem broccoli, horseradish & spring onion mash

Steamed seabass, shellfish sauce, parsley mash, roasted red peppers, tenderstem broccoli, herb oil

Puff pastry Wellington with butternut squash, chickpeas, sweet potatoes, carrots & walnuts, served with a smoky red pepper & redcurrant chutney, roast potatoes, carrots & parsnips, Brussels sprouts & chestnuts, cranberry sauce, vegan gravy (ve, N)

DESSERTS

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (v)

Mango & passion fruit cheesecake (v)

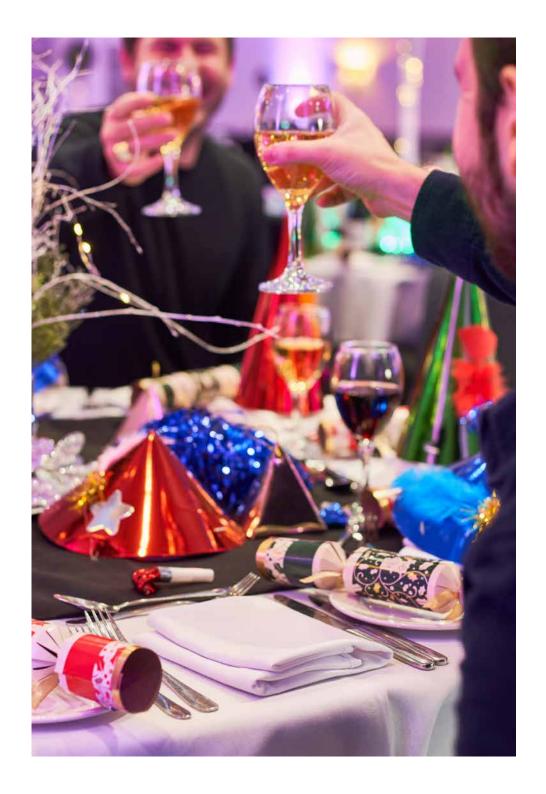
Belgian chocolate & raspberry torte, raspberry sorbet (VG)

British cheese selection, red onion chutney, celery, crackers (v)

Mince pies, tea & coffee

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

Menu subject to change due to product availability.



DRINKS

ENTERTAINMENT

DRINK PACKAGES

CLASSIC

Arrival glass of sparkling wine, half a bottle of house wine and half a bottle of mineral water – £25.00 per person

PREMIUM

Arrival glass of Champagne, half a bottle of premium wine and half a bottle of mineral water -\$35.00 per person

WELCOME DRINKS

Glass of sparkling wine (125ml) – £10.00 per person Glass of Champagne (125ml) – £15.00 per person Glass of house wine (175ml) – £9.00 per person

Buckets of beer or jugs of cocktails priced on request.



Add to the fun with one of our entertainment options:

PHOTO BOOTHS & MIRROR PHOTO BOOTHS

£550* for up to 4 hours opening, unlimited prints, with attendants

FUN CASINOS

£350* per table, 3 hours dealing (blackjack, roulette, poker, dice)

CARICATURISTS

£475* for up to 3 hours

MEET & GREET DANCERS/ACTORS/ STILT WALKERS

£275* per artist for up to 2 hours, costumes to suit all themes

CLOSE-UP MAGICIANS

£650* for up to 2 hours

DJ & DISCO

Price available on request*

*Prices may vary, excludes VAT

In accordance with Weights & Measures Act 1985 and the licensing Act 2003, the measures for the sale of spirits available to customers are served in 50 ml as standard. 25ml spirits measures and 125ml wine measures are also available.



CELEBRATE AT
VICINITY

FESTIVE MENU 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.

Available 24th November - 22nd December

2 courses – From £38 per person 3 courses – From £45 per person

Add a glass of sparkling wine for £8 per person



STARTERS

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (VG, GF)

Smoked salmon, pickled shallots in red wine vinegar, sour cream, herb cress (GF)

Pressed chicken & apricot terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (VG)



MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Braised feather blade of beef, Marsala wine sauce, honey roasted carrots & parsnips, tenderstem broccoli, horseradish & spring onion mash

Steamed seabass, shellfish sauce, parsley mash, roasted red peppers, tenderstem broccoli, herb oil

Puff pastry Wellington with butternut squash, chickpeas, sweet potatoes, carrots & walnuts, served with a smoky red pepper & redcurrant chutney, roast potatoes, carrots & parsnips, Brussels sprouts & chestnuts, cranberry sauce, vegan gravy (ve, N)

DESSERTS

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (V)

Mango & passion fruit cheesecake (v)

Belgian chocolate & raspberry torte, raspberry sorbet (VG)

British cheese selection, red onion chutney, celery, crackers (v)

Mince pies, tea & coffee

TO BOOK VICINITY Please call 020 7206 7562 or email hello@vicinitylondon.co.uk

Menu subject to change due to product availability.

CHRISTMAS DAY

VICINITY

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

Only available on 25th December From £135 per person

ON ARRIVAL

Glass of Champagne

STARTERS

Spiced pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (VG, GF)

Smoked salmon & cream cheese roulade, keta caviar, curly endive, lemon dressing (GF)

Pressed ham hock & pea terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (v)

TO REFRESH

Sorbet



MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Roast strip loin of Hereford beef, roast potatoes, honey roasted carrots & parsnips, kale, red wine jus, Yorkshire pudding

Steamed salmon supreme, Champagne sauce, baby potatoes, carrots, asparagus in parsley butter

Roasted butternut squash, artichokes, grilled red peppers & radicchio, tagliatelle, vegan Italian hard cheese, basil nut-free pesto (VG)

DESSERTS

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (V)

Mango & passion fruit cheesecake (v)

Belgian chocolate & raspberry torte, raspberry sorbet (VG)

TO FINISH

British cheese selection, red onion chutney, celery, crackers (v)

Tea & coffee

TO BOOK VICINITY Please call 020 7206 7562 or email hello@vicinitylondon.co.uk

To confirm your booking for Christmas Day, full payment is required in advance. Menu subject to change due to product availability.



FESTIVE RIVERSIDE CELEBRATIONS

VICINITY



Enjoy an alfresco Christmas celebration at Vicinity. 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 VICINITY Please call 020 7206 7562 or email hello@vicinitylondon.co.uk

NEW YEAR'S EVE

VICIVITY

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

Available December 31^{st} , served at 8pm From £150 per person



ON ARRIVAL

Glass of Champagne

Amuse-bouche – Truffled mushroom arancini (v)

STARTERS

Severn & Wye smoked salmon, shrimps, charred gem lettuce, crostini, lemon mayonnaise, radishes, pickled red onions

Chicken liver parfait, smoked chicken, Parma ham crisps, green tomato relish (GF)

Celeriac velouté, mushrooms, pesto, potato croutons (ve, GF)

TO REFRESH

Raspberry sorbet, sparkling wine, peach purée (GF)

TO BOOK VICINITY Please call 020 7206 7562 or email hello@vicinitylondon.co.uk

To confirm your booking for New Year's Eve, full payment is required in advance. Menu subject to change due to product availability.

MAINS

Pan fried fillet of beef, woodland mushrooms, Madeira jus, potatoes Anna, buttered spinach, glazed carrots (GF)

Steamed halibut, mousseline potatoes, braised leeks, keta caviar, chive & Champagne sauce (GF)

Pumpkin and sage tortelloni, roast cherry tomato fondue, toasted pine nuts, basil oil (VG, N)

DESSERTS

Vanilla panna cotta, spiced roast plums, Amaretti & plum syrup, meringue (GF)

Dark chocolate delice, roasted oat crumble, salted caramel ice cream (v)

TO FINISH

Artisan British cheese selection, quince jelly, water biscuits, celery

Coffee and chocolate truffles

TERMS & CONDITIONS

TO MAKE A BOOKING

To confirm a Christmas Day or New Year's Eve booking, a full pre-payment is required. For other festive bookings, a £10 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.

All prices are per person and inclusive of VAT at the prevailing rate, excluding entertainment provided by external suppliers. 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.

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 ancellation. If the event has to be cancelled by Clermont Hotel Group, 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.

FOOD ALLERGIES AND INTOLERANCES

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (N) contains Nuts. (GF) indicates Gluten Free.

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.

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.

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