



Jingle
Bell
Rock



THE
CUMBERLAND

CHRISTMAS 2024

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Welcome

Santa Claus is coming to town, and we're ready to make memories that matter! Whether it's an office party, or for friends, clubs, or organisations, we'll make sure your festive celebration "shines bright like a diamond."

From a three-course meal to a dance floor that'll have you jingle bell rockin' - we're the venue that knows how to bring the beats AND Christmas treats! Whatever your needs, our friendly sales team will be on-hand to ensure this is the best Christmas yet!

Julie Hammond
General Manager, The Cumberland

Spectacular Spaces

We're jam-packed with 17 meeting & event spaces, offering up a maximum capacity of 400 in the impressive Arena. With a rocking level of personal service, it's music to your ears, and The Cumberland is perfectly in tune.

So, channel your passion for music and good times, and book your event at the best hotel in town. For a more informal celebration, join us upstairs in SOUND, our 3-in-1 venue complete with restaurant, bar, and sports bar, plus live music 7 days a week!



THE ARENA

The largest suite at The Cumberland and can be completely tailored to your special festive event. Not just the layout – but the lighting and entire mood of this stunning area can be changed to suit your needs! The Arena is one of the most popular event venues in London for conferences, awards ceremonies, and large corporate parties up to 400 guests.



REMIX

Remix is a roomy and chic event space that provides everything you require for a relaxed Christmas get-together. Available as one large space for up to 200 guests, or as two individual rooms accommodating up to 70 each.



THE GREEN ROOM

Everyone wants to make it to the green room! Available for private hire for Christmas events, private dining, and the ultimate after-party, up to 500 guests. Minimum spend applies from £8k.



Many of our event spaces can be partitioned and separated to create bespoke areas for any occasion. Please get in touch for more information and to help create your perfect tailor-made event, or to find out more about our other fabulous spaces.

900 modern bedrooms | Close to Marble Arch & Bond Street Underground stations | Fabulous in-house drinking & dining options | Fast & Free Wi-Fi

PRIVATE CHRISTMAS PARTIES



Forget the fairytale of New York; we're the real deal of London. A three-course meal with all the trimmings, or a gala evening of dining, dancing, and drinks, the choice is yours.

DATES AVAILABLE

21st November - 24nd December
From £105 per person

Our professional team is here to ensure your event runs smoothly and without a hitch from even the Grinch.

PARTY TIMES

These are flexible, but we suggest:

Pre-dinner drinks	7pm
Dinner served	7.30pm
Carriages	1am

WHAT'S INCLUDED

Our three-course [festive party menu](#)

Our classic drinks package:

- One glass of sparkling wine
- Half a bottle of house wine
- Half a bottle of mineral water

Room hire

Why not upgrade your party to our Premium or Deluxe drinks packages? See page 10 for more details.

Our Christmas package is designed for parties of a minimum of 30 guests. We can accommodate parties up to a maximum of 330 guests (in our Green Room). Private dining Christmas parties are available in The Cumberland restaurant & bar (up to 100 guests). Room charges may apply.

Get in touch + 44 (0)207 523 5053 | christmas.thecumberland@guoman.co.uk

Private Christmas Parties





Festive Party Menu

FESTIVE PARTY MENU

STARTERS

- Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. (VG) (GF)
- Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.
- Pressed chicken and apricot terrine with curly endive, chutney, crostini.

MAINS

- Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus. (N)
- Beetroot Wellington served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and a vegetable jus. (VG)
- Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale, and a red wine jus. (GF)
- Roast seabass, parsley mash, roasted red peppers, kale, shellfish bisque, and herb oil. (GF)

DESSERTS

- Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb. (V)
- Panettone bread & butter pudding, with brandy sauce. (V)
- Chocolate & raspberry torte, with raspberry sorbet. (VG)

Mini cranberry and mince pies.

NB. Menu subject to change due to product availability.

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

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see page 21 for full T&Cs.





Extra Trimmings

DRINK PACKAGES

CLASSIC

Arrival glass of Durello sparkling wine
Half a bottle of house red or house white wine
Half a bottle of mineral water

£30 per person
(or included in your Private Christmas Party)

PREMIUM

Arrival glass of Lanson Champagne
Half a bottle of Les Volets Chardonnay, France or Vega del Rayo Rioja, Spain
Half a bottle of mineral water

£40 per person
(or +£10pp supplement with your Private Christmas Party)

DELUXE

Arrival glass of Lanson Champagne
Half a bottle of Valmiñor Albariño, Spain or Shadow Point Pinot Noir, USA
Half a bottle of mineral water

£45 per person
(or +£15pp supplement with your Private Christmas Party)

PARTY ENTERTAINMENT

DJ

Starting from **£741**

LIVE BANDS

Bands covering any genre upon request.
Starting from **£1,441** (two 45 min sets)

DJ AND BAND PACKAGE

Starting from **£1,741**

DRAG SHOW

Featuring the UK's top Drag Queens, including a lot of interactive games.
Starting from **£1,741**

CLOSE UP MAGICIAN

Starting from **£650**

MASSAOKE

Starting from **£4,500**
They've gone viral all over the UK, sing aloud with lyrics on the large screen with the official Massaoke band to all the Christmas and party anthems.

TECHNICAL

Sound System alone **£208**
Sound Engineer alone **£233**



All party entertainment prices exclude VAT. Please allow 15 days prior to your event for requests to be met as best as possible. Accurate pricing based off dates available upon requests. All prices above include an in-house sound engineer. All bookings must include an in-house sound engineer.

Bar Packages

IN SOUND

Looking for a fun and relaxed alternative to a traditional sit-down meal? Enjoy these bespoke packages in **SOUND**, perfect for grazing and mingling as you enjoy our rockin' vibe and live music.

WELCOME DRINKS

House wine

- 1 bottle of house red
+ 1 bottle of house white **£60**
- 2 bottles of house red
+ 2 bottles of house white **£110**

CHAMPAGNE

- 2 bottles of Lanson Brut **£125**
- 5 bottles of Lanson Brut **£290**

SPARKLING WINE

- 2 bottles of Le Dolci Colline
Prosecco Spumante Brut **£80**
- 5 bottles of Le Dolci Colline
Prosecco Spumante Brut **£150**

BEERS, COCKTAILS & SOFT DRINKS

- Bucket of 10 beers **£50**
- Any 5 cocktails for **£50**
- Bucket of 10 soft drinks **£30**

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 on request.



FOOD

TAPAS STYLE Min 10 pax

Choose from a selection of 4 for **£30 per person**
or Selection of 6 for **£40 per person**

- Buttermilk chicken tenders
- Beef slider burgers with cheese & bacon.
- Chicken tikka biryani pots.
- Lamb koftas with a chilli, garlic & tomato sauce.
- Falafel & red pepper hummus. (VG)
- Roast vegetable & chickpea biryani pots. (VG)
- Triple-cooked chunky chips. (VG)
- Cherry wood-smoked chilli chicken wings.
- Sesame prawn toasts.
- Vegetable spring rolls. (VG)

SHARING PLATTERS Min 4 pax

Charcuterie board – tomato, mozzarella, chorizo, salami, pepperoni, roquette, ciabatta **£9 per person**

Vegetarian mezze board – marinated olives, pickled artichokes, hummus, feta cheese, ciabatta. **£9 per person**

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Festive Bottomless Brunch in SOUND

Jingle bells, jingle bells, brunchin' all the way, oh what fun it is to ride in a bottomless brunching sleigh, hey!

Enjoy a main course, plus a starter or a sweet treat, and 90 minutes of bottomless sparkling wine, draught beer, or soft drinks for £65 per person, hosted upstairs in SOUND, our fabulous live entertainment venue.

DATES AVAILABLE

21st November - 24nd December, and Boxing Day 26th December

STARTERS

Crispy breaded cream cheese-stuffed jalapeños, with red onion chutney. (V)

Salt & pepper squid, with garlic & chive mayo.

Smoked haddock & spring onion fish cake, with mushy peas, and a soft poached egg.

Smashed avocado on toasted sourdough, with tomatoes, roquette, and balsamic glaze. (VG)

MAINS

Festive turkey sandwich, toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon, and cranberry sauce. Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders, with streaky smoked bacon, warm waffle, and maple syrup.

Grilled salmon supreme, on baby gem lettuce and with a creamy Caesar dressing.

Full English breakfast, with sausages, bacon, eggs, roasted vine tomatoes, mushrooms, sautéed potatoes, baked beans, and sourdough toast. (V option available)

Seasonal tagliatelle, with roast pumpkin, sage, and roquette, topped with vegan Italian hard cheese, and pine nuts. (VG)

SWEET TREATS

Mince pies with brandy cream. (V)

Panettone bread & butter pudding, with brandy sauce. (V)

Chocolate & raspberry torte, with raspberry sorbet. (VG)



T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.

Stay With Us



Once your celebrations have drawn to a close after an evening of fun and festivities, take the elevator “home” to one of our 900 modern bedrooms and enjoy a night of luxury and comfort.

Choose from Classic, Gold, or Executive rooms, or treat yourself (go on, it is Christmas after all!) to one of our Studio or Star Suites, complete with a separate lounge (for all those gifts you’ve just bought), plus your own guitar and Marshall amp to really get you rockin’ around the Christmas tree.

[Find out more about our rooms here.](#)

Get in touch

...with our friendly sales team to secure our Best Flexible Room Rates and to tailor-make any packages or group discounts.

Get in touch + 44 (0)207 523 5053 | christmas.thecumberland@guoman.co.uk



Location

Central London on your doorstep! The Cumberland stands proudly on the corner where Oxford Street meets Park Lane, overlooking Hyde Park, and a few steps away from Marble Arch underground station.

From high street flagship stores on Oxford Street, to the designer boutiques of Mayfair, our hotel is the perfect hub for all your gift-buying needs! Discover iconic department stores, watch in awe as the Christmas lights twinkle above you or catch a live theatre show or traditional festive pantomime at The Palladium. Not forgetting London's world-famous Winter Wonderland, just a stone's throw away at Hyde Park, where you'll enjoy Instagram-worthy sweet treats, homemade gifts on the market stands, and funfair rides perfect for thrill-seekers.



Terms & Conditions

TO MAKE A BOOKING

Confirmation of your private event or party, will be as per the quote proposal and contract you receive from the Events Team. Should the conditions of the contract not be met, then the booking will automatically be released, and any deposits forfeited.

For festive bookings of 8 or more guests in our bar or restaurant, a £20 per person deposit is required within 7 days (Festive Lunch & Dinner, Festive Bottomless Brunch, Restaurant & Bar Packages). Should no deposit be received, then the booking will be automatically released. A discretionary service charge of 13.5% will be added to your bill.

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 cancellation. If the event needs 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.

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Please note that our kitchen and food service areas are not nut free or allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination.

All weights are approximate before cooking.

GENERAL INFORMATION

Minimum numbers apply for shared party functions. Should the number of guests drop below this, 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.



Get in touch

Got a question? Or would like to book?
Drop us a line.

We'd love to hear from you.

+ 44 (0)207 523 5053

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