

Festive Celebrations
Christmas & New Year 2024



THE
ROYAL HORSEGUARDS
HOTEL



Welcome to Christmas



Expect the extraordinary when you join us to celebrate Christmas at The Royal Horseguards Hotel. From festive celebrations with colleagues, to quality time with family and friends, our hotel promises to offer the most magical place to spend the festive season in London.

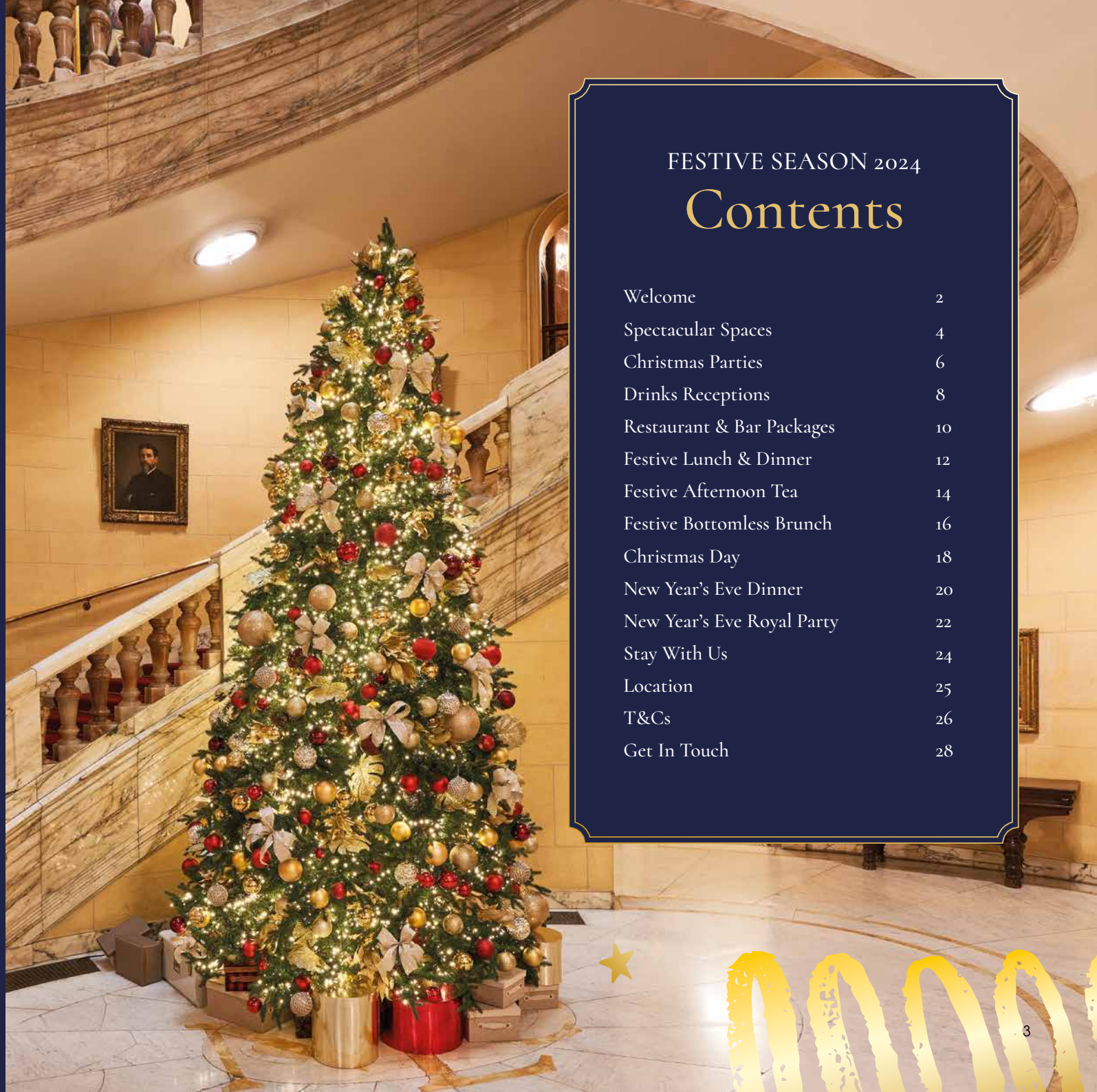
Our seasonal treats on offer this year will make any festive occasion more magical. Enjoy Christmas parties and



spectacular NYE celebrations in the historic One Whitehall Place, and fabulous festive feasts in our hotel restaurant and bar, surrounded by our truly show-stopping decorations and displays.

Whatever your needs, our friendly sales team will be on-hand to ensure this is the best Christmas yet!

Pedro Da Silva
General Manager – The Royal Horseguards Hotel



FESTIVE SEASON 2024	
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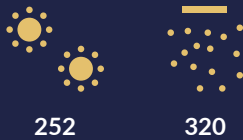
Spectacular Spaces

Distinctively London. Quintessentially British. Our five-star hotel features 282 luxurious bedrooms & suites, in-house restaurants & bars perfect for celebrations, and grand meeting & event spaces hosted within One Whitehall Place.



THE GLADSTONE LIBRARY

The library once housed over 20,000 books and 35,000 pamphlets, which are now kept in trust at Bristol University. The spine of each book has been carefully recreated to retain its original look and feel of the original library. The high ceilings, magnificent tiled columns, and stunning chandeliers enhance the impressive Victorian grandeur, and make for the perfect backdrop for your event. It is also conveniently connected to the Reading & Writing room.



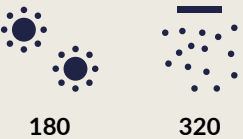
READING & WRITING ROOM

This impressive space boasts floor-to-ceiling windows and impressive panoramic views of the River Thames and London Eye. Light, airy and spacious, this room is ideal for receptions, exhibitions, and elegant festive dinners. It also interconnects to the Gladstone Library for even more space.



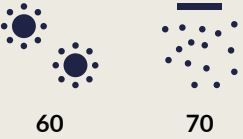
WHITEHALL SUITE

A magnificent Victorian room – originally the Billiards Room of the National Liberal Club – its chandeliers, pillars and high ceilings provide an inspiring backdrop for your event with huge windows admitting plenty of natural daylight.



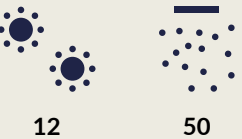
RIVER ROOM

Formerly the Ladies' Lounge of the National Liberal Club, The River Room features rich original oak panelling which creates a warm and serene ambience, while the floor-to-ceiling windows reveal a stunning, all-encompassing outlook towards the London Eye and River Thames. A truly classic setting for any event.



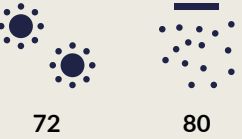
CHURCHILL'S BAR

It's only fitting that the bar situated in the club where he spent so much of his time, should bear his name! Spacious room with opulent décor and a distinct modern twist – its ideal for private drinks receptions and canapés.



MESTON SUITE

This beautiful room overlooks some of Whitehall's finest architecture. With its white walls and magnificent floor to ceiling windows, the Meston Suite is flooded with natural daylight. An architectural jewel that lends itself to all types of events, meetings and dinners, this spacious, airy room can comfortably accommodate up to 80 people, and is fully accessible for wheelchair users.



ONE WHITEHALL PLACE

Christmas Parties

Available 21st November - 24th December
FROM £125 PER PERSON

BOOK NOW



PACKAGE INCLUDES:

- Private room hire
- Glass of sparkling wine on arrival
- 3-course festive dinner
- Mince pies, tea & coffee
- Half a bottle of house wine
- Half a bottle of water
- Christmas novelties

Want to go all-out this festive season? Why not extend the celebrations and upgrade your party to add-on one of our fabulous Drinks Reception packages? Find out more [here](#).

STARTERS

Duo of smoked chicken and liver pâté, with cherry sauce, baby leaf salad, and toasted sourdough. **N**

Smoked salmon, with lemon mayonnaise, pickled red onions, charred grapefruit, sauce vierge.

Bresaola carpaccio, with shaved pecorino, baby rocket, artichoke & tomato salsa.

Ham & green pea compressed pave, with fig relish, ciabatta crostini, mesclun salad.

Chargrilled vegetable terrine, with braised cherry tomatoes, and aged balsamic and herb oil. **V**

Smoked salmon & dill gravadlax, with citrus sour cream, pickled cucumber, tomato and corn salsa, herb oil, pea shoots. **GF**

Roasted butternut squash & thyme soup, garnished with pumpkin seeds, and herb oil. **VG GF**

MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, served with a turkey jus.

Tomato risotto, with sage & walnut pesto, braised cherry tomatoes, and basil oil. **V N**

Fillet of beef, with parley mash, buttered spinach, Chantenay carrots, and a madeira jus. **GF** +£12 SUPPLEMENT

Teriyaki-glazed duck breast, with scallion whipped potato, pickled chilli and cucumber salsa, enoki mushrooms.

Pan-seared salmon supreme, saffron Parmentier potatoes, wilted kale, grilled baby fennel, and a Champagne & watercress sauce.

Tandoori-marinated chicken supreme, with coriander gnocchi, peas, and cauliflower, with tomato makhani sauce.

Winter garden vegetable wellington with butternut squash, celeriac, artichokes, hispi cabbage, red peppers & tomato fondue, and a basil nut-free pesto. **VG**

DESSERTS

Classic Christmas pudding, with brandy sauce, vanilla ice cream, biscuit crumble. **V**

Panettone bread & butter pudding, with vanilla custard. **V**

Salted caramel & chocolate tart, with passion fruit & berry coulis. **V**

Chocolate & raspberry torte, with raspberry sorbet. **VG**

Spiced rum & dark chocolate bauble, with chocolate glaze, and raspberry compote.

Cheese plate, red onion chutney, water biscuits, and celery.

EXTRA SPARKLE - Get in touch with our brilliant Events Team to discuss theming and entertainment options, which we can help plan and tailor to your bespoke needs.

TO BOOK CALL 020 7523 5062 OR
EMAIL EVENTS.ROYALHORSEGUARDS@CLERMONTHOTEL.GROUP

NB. menu subject to change due to product availability.

V indicates suitable for Vegetarians. **N** indicates item contains nuts. **VG** indicates suitable for Vegans. **GF** indicates Gluten Free.

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ONE WHITEHALL PLACE



Drinks Receptions

Looking to add some extra sparkle to your Christmas party in One Whitehall Place? Our fantastic Drinks Reception add-ons will really help to get the party started.

Available 21st November
- 24th December

BOOK NOW

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OR EMAIL EVENTS.ROYALHORSEGUARDS@CLERMONTHOTEL.GROUP



SILVER PACKAGE

1 hour reception: includes house wine, beer and soft drinks
£35.00 per person

1 hour reception: including house spirits, house wine, beer and soft drinks
£50.00 per person

1 hour reception: including house spirits, house wine, Prosecco, beer and soft drinks
£55.00 per person

GOLD PACKAGE

Two hour reception: Includes Prosecco, house wine, bottled beers & soft drinks
£65.00 per person

Two hour reception: Includes Prosecco, house wine, house spirits, bottled beers & soft drinks
£80.00 per person

DIAMOND PACKAGE

Three hour reception: Includes House Champagne, exclusive wine, bottled beers and soft drinks
£95.00 per person

Three hour reception: Includes House Champagne, exclusive wine, house spirits, bottled beers and soft drinks
£110.00 per person



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.

Restaurant & Bar Packages

Available 21st November
- 24th December

These exclusive packages make for the perfect festive dining enhancements in our 1212 Restaurant, or can be enjoyed as a fun and relaxed alternative to a traditional sit-down meal in our Equus bar.

TAPAS STYLE FOOD (MIN 10 PAX)

Selection of 4 for £50 per person
Selection of 6 for £60 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 **V**
- Triple-cooked chunky chips **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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WELCOME DRINKS

House Wine

1 bottle of house red + 1 bottle of house white **£59**

2 bottles of house red + 2 bottles of house white **£105**

Sparkling Wine

2 bottles of Le Dolci Colline Prosecco Spumante Brut **£79**

5 bottles of Le Dolci Colline Prosecco Spumante Brut **£159**

Champagne

2 bottles of Lanson Brut **£140**

5 bottles of Lanson Brut **£325**

Beers & Cocktails

Bucket of 10 beers **£50**

Any 5 cocktails for **£70**

BOOK NOW

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1212ROYALHORSEGUARDS@GUOMAN.CO.UK

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1212 RESTAURANT

Festive Lunch & Dinner

Available 21st November - 24th December
3 COURSES FROM £45 PER PERSON

BOOK NOW



If you're looking to add some extra magic to your Christmas lunch or dinner, take a look at some of our restaurant & bar packages [here](#). We've got amazing options for house wine, Champagne, cocktails, and more, to really help the season sparkle.



STARTERS

Chicken liver & Cognac pâté
with rhubarb chutney, baby leaves, and crusty country bread.

Smoked salmon & dill gravadlax
with whipped horseradish, beetroot, pink grapefruit, and garnished with herb cress. **GF**

Roasted butternut squash & thyme soup, topped with pumpkin seeds, and herb oil. **VG GF**

MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, served with a turkey jus.

Lemon & thyme chicken supreme
with creamy mustard mash, Brussels sprouts, Chantenay carrots, and a tarragon jus.

Grilled salmon fillet with herby mash and tenderstem broccoli, served with an artichoke & tomato salsa, and a citrus reduction.

Tandoori-marinated vegetable Biryani
with mango chutney and raita. **V**

DESSERTS

Classic Christmas pudding with brandy sauce, rum & raisin ice cream, and a biscuit crumble. **V**

Chocolate & toffee cheesecake, finished with praline, and a berry compote. **V N**

Salted caramel & chocolate tart, with passion fruit & berry coulis. **V**

Cheese selection, with red onion chutney, celery, and crackers. **V**

Festive truffles, tea & coffee

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Festive Afternoon Tea

Available 21st November - 24th December
Served daily from 1:00pm to 4:30pm.

To get you in the Christmas spirit, we've given our classic Afternoon Tea a festive makeover, full of traditional flavours and magical treats. This really is a quintessentially British experience not to be missed.

FROM £60 PER PERSON

Add a glass of Chapel Down sparkling wine **£10**

Add a glass of Lanson Père Et Fils Champagne **£15**

SWEETS

Chocolate yule log slices.

Mince pies with brandy cream.

Mini Victoria sponge cakes.

Macarons.

SCONES

Traditional all-butter scones, fruit and plain. **V**

British strawberry and raspberry preserves. **VG**

Cornish clotted cream. **V**

WITH YOUR CHOICE OF TEA OR COFFEE

English Breakfast, Earl Grey, Darjeeling, Mint, Green,
Fruit, or Chamomile.

SAVOURIES

Roast turkey & cranberry mayonnaise inger sandwiches.

Pigs in blankets.

Chicken liver paté crostini, with red onion chutney
& rocket.

Smoked salmon inger sandwiches.

Cucumber & cream cheese inger sandwiches. **V**

BOOK NOW

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1212 RESTAURANT

Festive Bottomless Brunch

Available 21st November - 24th December
and Boxing Day 26th December

BOOK NOW



£85 PER PERSON

Includes 90 minutes of bottomless
sparkling wine, draught beer,
or soft drinks



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 anytime and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

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 12.5% will be added to your bill.

Jingle bells, jingle bells, brunching all the way, oh what fun it is to ride in a bottomless brunching sleigh, hey! Our new, festive twist on Bottomless Brunch is the perfect way to celebrate the end of a conference or awards ceremony, or simply for catching-up with loved ones over a unique dining experience. Hosted in our beautiful 1212 Restaurant.

STARTERS

Chicken liver & Cognac pâté
with rhubarb chutney, baby leaves,
and crusty country bread.

Punta d'Anca Bresaola, artichoke
and piquillo pepper salsa, truffle
emulsion, shaved Grana Padano,
mizuna cress.

Gravadlax beetroot, fennel slaw,
avocado mousse, glazed orange
segment, citrus vinaigrette, pea shoot.

Mixed pepper and potato frittata,
artichoke and tomato salsa,
rocket salad.

Smashed avocado on toasted bagel,
braised cherry tomato, scallion. **V**

Eggs Florentine, soft poached eggs,
sautéed spinach, buttered English
muffin, hollandaise sauce. **V**

MAINS

Double-cooked chicken supreme,
wild mushrooms, mini rosti,
crème reduction.

Seabass fillet, ratatouille vegetables,
black olives, tomato and corn salsa.

Turkey and cranberry mayo burger, pigs
in blankets, lettuce, tomato, fries.

Fish & chips, mushy peas, burnt lemon,
tartar sauce.

Steak & eggs, triple-cooked chips,
vine cherry tomatoes, Portobello
mushrooms, watercress.

Falafel and red pepper hummus burger
with lettuce, tomato, burger relish, fries. **VG**

Coriander kedgeree, garden vegetables,
lentils, rice, aromatic spices, and a touch
of coriander. **VG**

DESSERTS

Peach and passion fruit mousse,
strawberry & mint compote. **V**

Raspberry Eton mess, meringue, mixed
berries, berry coulis, Chantilly cream. **V**

Chocolate praline mousse with toasted
walnut, and flavoured macaron. **V**

Golden waffles, maple syrup, whipped
cream, fresh berries. **V**

American pancakes, with crispy bacon,
caramelised banana, maple syrup.

Exotic fruit salad, mixed berries, mint. **VG**

Mince pies.

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1212 RESTAURANT

Christmas Day Lunch

Available on the 25th December

BOOK NOW



If you're spending the most magical day of the year with us at The Royal Horseguards, make sure you book a table for our decadent Christmas Day lunch, complete with traditional festive classics and all the trimmings, plus specials carefully curated by our head chef. So sit back, relax, and let us do the cooking this year.

£175 PER ADULT
£95 PER CHILD (UNDER 12)

Full buffet includes a glass of
Champagne & canapés on arrival,
plus half a bottle of house wine each.

PLATED STARTERS

Smoked salmon & trout pâté cannelloni, with crunchy cucumber, citrus crème fraîche, keta caviar, and cress garnish.

Smoked chicken & ham hock terrine, with piccalilli, golden raisin purée, cress, and ciabatta crostini.

Chargrilled vegetable terrine, avocado purée, braised cherry tomatoes, aged balsamic, and herb oil. **V**

MAINS

CARVERY

Glazed turkey breast, pigs in blankets, sage & apricot stuffing, thyme jus.

Slow-roasted beef, Yorkshire pudding, horseradish, whisky jus.

HOT MAINS BUFFET

Cajun-spiced chicken supreme, wild mushroom fricassée, café au lait sauce, chopped herbs.

Paprika-smoked tilapia, sautéed courgette, confit tomato salsa, white wine reduction.

Spinach & ricotta tortellini, basil-infused crème sauce, braised cherry tomatoes, parmesan, and aromatic Basmati rice.

Herby roast potatoes.

Steamed vegetable medley.

PLATED DESSERTS

Classic Christmas pudding with brandy sauce, vanilla ice cream, and a biscuit crumble. **V**

Panettone bread & butter pudding, with vanilla custard. **V**

Belgian chocolate & raspberry torte, with raspberry sorbet. **VG**

Spiced rum & dark chocolate bauble, with chocolate glaze, and raspberry compote.

Mini cranberry and mince pies, tea & coffee.

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1212 RESTAURANT

New Year's Eve Dinner

31st December

Arrival 6:30pm | Sit down 7:30pm

FROM £425 PER PERSON

NEW YEAR'S EVE DINNER INCLUDES:

- Glass of Champagne on arrival and canapés,
- 6-Course sit-down meal
- Half a bottle of house wine
- Half a bottle of mineral water
- Acoustic entertainment
- Glass of Champagne at midnight
- Egg and bacon rolls served after midnight
- Plus, exclusive access to our Garden Terrace for the best views of the fireworks at midnight

BOOK NOW

Where better to be on New Year's Eve than the heart of London? Celebrate with an evening of fine dining and exceptional service in the stylish setting of our award-winning restaurant, then, join us at midnight on the Garden Terrace for unrivalled views of the fireworks over the London Eye and River Thames.

CANAPÉS AND CHAMPAGNE

APPETIZER

Amuse-bouche **V**

STARTERS

Trio of salmon; smoked, poached and cured, with pickled red onions, celeriac remoulade, baby cress, and a citrus gel.

Burrata with slow-roasted yellow and candy beetroot, heirloom tomato gazpacho dressing, basil cress, and arugula oil. **V GF**

TO REFRESH

Lemon sorbet with Champagne jelly and dehydrated fruits. **GF**

MAINS

Slow-cooked fillet of beef, potato mousseline, braised savoy cabbage, truffle wild mushroom, celeriac purée, Borolo jus.

Butternut squash, pine nut & gorgonzola risotto, garnished with crispy sage, and basil oil. **VG**

Pan-fried seabass fillet, with grilled courgette, heritage carrots, and coconut broth. **GF**

Thai-marinated cauliflower steak, with grilled courgette, heritage carrot, and coconut broth. **V VG**

DESSERTS

Salted caramel & chocolate tart, with passion fruit and berry coulis. **V**

Vanilla cheesecake with mandarins, chocolate glaze, and raspberry compote. **V**

Chocolate truffles, tea & coffee.

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Full pre-payment is required for all New Year's Eve bookings to secure your ticket to one of the best celebrations in London. Please see our T&Cs page for more information.

ONE WHITEHALL PLACE

New Year's Eve Royal Party

31st December

Champagne reception 7:00pm

Carriages 2:00am

FROM £495 PER PERSON

OUR NEW YEAR'S EVE BLACK TIE ROYAL PARTY INCLUDES:

- Glass of Champagne on arrival and canapés,
- 6-Course sit-down meal
- Unlimited wines, beers and soft drinks from our carefully selected menu for the evening
- Live entertainment
- Glass of Champagne at midnight
- Egg and bacon rolls served after midnight
- Plus, a panoramic view of the fireworks through the floor-to-ceiling windows of our Reading & Writing Rooms at midnight

BOOK NOW



With some of the best views over the Thames, One Whitehall Place’s New Year’s Eve Black Tie “Royal Party” is the only place to celebrate this New Year! Enjoy Champagne and canapés, feast on delicious fine dining, dance the night away, and enjoy panoramic views of the fireworks from the warmth and grandeur of our Reading and Writing Room, as they light up the sky above the London Eye at midnight.

CANAPÉS AND CHAMPAGNE

APPETIZER

Amuse-bouche **V**

STARTERS

Trio of salmon; smoked, poached and cured, with pickled red onions, celeriac remoulade, baby cress, and a citrus gel.

Burrata with slow-roasted yellow and candy beetroot, heirloom tomato gazpacho dressing, basil cress, and arugula oil. **V GF**

TO REFRESH

Lemon sorbet with Champagne jelly and dehydrated fruits. **GF**

MAINS

Slow-cooked fillet of beef, potato mousseline, braised savoy cabbage, truffle wild mushroom, celeriac purée, Boro jus.

Butternut squash, pine nut & gorgonzola risotto, garnished with crispy sage, and basil oil. **VG**

Pan-fried seabass fillet, with grilled courgette, heritage carrots, and coconut broth. **GF**

Thai-marinated cauliflower steak, with grilled courgette, heritage carrot, and coconut broth. **V VG**

DESSERTS

Salted caramel & chocolate tart, with passion fruit and berry coulis. **V**

Vanilla cheesecake with mandarins, chocolate glaze, and raspberry compote. **V**

Chocolate truffles, tea & coffee.

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Stay With Us

Bring the festivities to a close with an outstanding hotel experience for your guests.

Slip away after the celebrations, back to one of our 282 beautiful rooms, each offering sumptuous comfort and elegant decor the minute you step inside.

A choice of river, city and garden views means there is something for everyone in our impressive historic hotel. For the best Christmas treat, discover a calming oasis in one of our spectacular River View rooms, proudly boasting views of the River Thames, the London Eye, and the Southbank - beautiful from sunrise, show-stopping at sunset.

You'll also enjoy complimentary English spa toiletries, complimentary mini bar, a flat-screen TV, fast & free Wi-Fi, and so much more. Not forgetting our dedicated care and personalised service from our expert team of staff - it's what we do best.

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

BOOK NOW



Location

With The Royal Horseguards Hotel as your base, you're within easy walking distance of Embankment, Big Ben, the Houses of Parliament, the London Eye, Trafalgar Square and the South Bank.

You simply will not be better placed to enjoy the best Christmas experiences in London! Visit nearby Christmas markets, gaze at dazzling light displays, or catch a traditional carol concert or pantomime in one of London's many world-famous theatres or halls. For those last-minute gift-buyers, you're also just a stone's throw away from high street flagship stores on Oxford Street, or the designer boutiques of Mayfair - our hotel really is the perfect hub for all your Christmas needs!

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.

To confirm a Christmas Day or New Year's Eve booking, full pre-payment is required. For other festive bookings of 6 or more guests in 1212 Restaurant or Equus Bar, a £20 per person deposit is required within 7 days (Festive Lunch & Dinner, Festive Afternoon Tea, Festive Bottomless Brunch, Restaurant & Bar Packages). Should no deposit be received, then the booking will be automatically released. A discretionary service charge of 12.5% 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.

FOOD ALLERGIES AND INTOLERANCES

(v) indicates suitable for Vegetarians.

(vg) indicates suitable for Vegans.

(n) contains Nuts.

(gf) indicates Gluten Free.

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. 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, **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.

There will be restricted access to the hotel on New Year's Eve (Tuesday 31st December), as per Westminster Council guidelines and local road closures.





THE
ROYAL HORSEGUARDS
HOTEL

The Royal Horseguards
2 Whitehall Court, London, SW1A 2EJ