

Queen's Gate LONDON

CURIO COLLECTION
by Hilton™



CHRISTMAS 2023



'TIS THE SEASON...

3. Celebrate the most wonderful time of year
4. Festive Canapé Reception
5. Festive Bowl Food Selection
6. Festive Set Menu
7. Festive Buffet
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3. 100 QUEEN'S GATE HOTEL LONDON, CURIO COLLECTION BY HILTON

CELEBRATE THE MOST WONDERFUL TIME OF YEAR

Experience something truly unique at 100 Queen's Gate Hotel, Curio Collection by Hilton this festive season and join us to celebrate the 'most wonderful time of the year'. Nestled in the chic borough of Kensington, this elegant and traditional regency style façade embraces modernity within, creating the perfect blend to play host to an array of events full of festive cheer.

From intimate private dining options, canapé receptions or a sit down meal, our events team will work with you to plan the perfect occasion. Each filled with magical moments and delicious dining, it promises to be a Christmas to remember whether you are celebrating with family, friends or work colleagues. Our executive Head Chef has created the most sumptuous set of menus options befitting this time of year that will undoubtedly satisfy all taste palates, contributing to a most memorable experience. Just sit back and relax while we take care of all of the arrangements and enjoy.

F. Ciampi

Federico Ciampi
Cluster General Manager



**A DECEMBER TO REMEMBER AT
100 QUEEN'S GATE HOTEL – LONDON...**



FESTIVE CANAPÉ RECEPTION

Our canapé receptions offer a perfect alternative to a sit down meal allowing you and your guests to mingle and socialise while enjoying beautifully presented platters of mouth-watering delicacies.

SELECTION OF
4 CANAPÉS
FOR
£20

SELECTION OF
7 CANAPÉS
FOR
£35

COLD CANAPÉS

- Smoked salmon blinis with salmon row and dill cream
- Tuna tartare with avocado tart
- Veal carpaccio, cavolo nero and roasted hazelnut crumble
- Smoked pickle beetroot, goat's cheese mousse topped with walnuts (V)

HOT CANAPÉS

- Prawn tempura with spicy mayonnaise
- Chicken bites with lemon and mustard vinaigrette
- Beef brisket, horseradish and pickled onion
- Pea arancini (V)

DESSERT CANAPÉS

- Lemon meringue cheesecake (V)
- Festive fruit loaf slice (V)
- Profiteroles, Irish cream and chocolate (V)
- Festive mini mince pie (VG)

(V) Vegetarian
(VG) Vegan



FESTIVE BOWL FOOD SELECTION

Our bowl food options are a stylish yet substantial alternative to canapés. They are the perfect solution for your guests to stay mingling while enjoying our selection of beautifully presented mini meals, fit for the festive season.

£13 PER BOWL

3 BOWLS FOR £35



MAINS

- Citrus smoked salmon gravlax
- Beef brisket, horseradish and onion chutney
- Traditional roast turkey, pigs in blankets and gravy
- Pan-seared halibut with lemon caper butter and crushed purple potatoes
- Veal carpaccio, truffle aioli and roasted pine nuts
- Rainbow beetroot salad, goat's cheese mousse topped with roasted hazelnuts (V)
- Truffle and parmesan risotto (V)
- Mushroom and mixed vegetable wellington, chestnut purée with a nut crumble topping (VG)
- Celeriac steak, poached fennel and beetroot purée (VG)
- Chestnut soup topped with shaved black truffle and focaccia croutons (VG)

DESSERT

- Festive Christmas pudding with crème anglaise (V)
- Festive fruit loaf slice (V)
- Vegan crumble mince pie (VG)

(V) Vegetarian
(VG) Vegan



FESTIVE SET MENU

Who doesn't enjoy a traditional festive meal with all the trimmings and pageantry? Our delicious festive fayre can be enjoyed across our many event spaces. Guests are invited to feed their curiosity with our lavishly curated 4 course menu, ideal for both private and larger parties.

CHRISTMAS MENU
4 COURSE
FOR £95 | INCLUDING
A WELCOME
GLASS OF
PROSECCO



TO START

- Pan fried scallops, cauliflower purée with aubergine and 'nduja sauce
- Veal carpaccio, truffle aioli and roasted pine nuts
- Three way beetroot, goat's cheese mousse and roasted hazelnut crumble (V)
- Chestnut soup with shaved black truffle (VG)

FOR MAINS

- Stuffed turkey with pigs in blankets
- Sea bass loin, fennel purée and burnt button onions
- Mushroom and mixed vegetable wellington, chestnut purée with a nut crumble topping (VG)
- Celeriac steak, cavolo nero, poached fennel and beetroot purée (VG)

All served with roasted root vegetables, rosemary potatoes and Brussels sprouts

DESSERT

- Traditional Christmas pudding with crème anglaise and forest berries (V)
- Profiterole tower, dark and white chocolate with whipped cream (V)
- Cheese selection, crackers and quince jelly (V)
- Vegan chocolate fondant and festive sorbet (VG)

TO FINISH

- Mince pies (VG) served with tea or coffee

(V) Vegetarian
(VG) Vegan



FESTIVE BUFFET

If a set course doesn't take your fancy, our buffet option will surely delight the most discerning palate. Featuring a selection of festive favourites as well as alternate choices to indulge and tantalise your tastebuds this festive season.



£85 PER PERSON

TO START

- Citrus smoked salmon gravlax
- Beef brisket, horseradish and onion chutney
- Rainbow beetroot salad, goat's cheese mousse topped with roasted hazelnuts (V)

FOR MAINS

- Traditional roast turkey accompanied with pigs in blankets served with all trimmings
- Pan-seared halibut with lemon caper butter and crushed purple potatoes
- Traditional spinach and mushroom wellington (VG)

DESSERT

- Christmas pudding (V)
- Chocolate mousse cake (V)
- Cheese selection with crackers (V)
- Mince pie (VG)

(V) Vegetarian
(VG) Vegan





FESTIVE TIPPLES

Enjoy your event to the fullest with our lovingly selected range of festive drinks. Be it bubbles or fizz or a traditional glass of mulled wine, all are chosen to complement your meal.

WINTER WARMERS

Mulled Wine

Egg Nogg

Hot Toddy

£12
EACH



CHAMPAGNE & SPARKLING

	125ML	BOTTLE
Prosecco 7 Sette bello	£11.00	£56.00
Bottega Rosé Gold Brut NV	£15.00	£79.00
Laurent-Perrier La Cuvée Brut NV	£19.00	£100.00
Laurent-Perrier Cuvée Rosé Brut	£26.00	£135.00
Grand Siècle by Laurent-Perrier		£320.00
Laurent-Perrier Blanc des Blancs Nature		£190.00

DIGESTIF TROLLEY

Finish your meal in style with a unique selection of brandies, whisky and more. At your request, the team will present the trolley and pour at the table for your guests to enjoy and indulge.

FESTIVE SPACES



ESQ BAR

Our lower ground floor hideaway creates the perfect atmosphere for a festive feel with its warm lighting and furnishings and is ideal for a semi private reception.



40 Semi Private Reception Standing Capacity

80 Private Reception Standing Capacity



BOTANICA

Our elegant atrium embraces nature's natural charm with its lavish greeneries, pays homage to Kensington's leafy heritage and is perfect for a standing reception or to enjoy the quintessential British tradition of Afternoon Tea. It's surroundings are Christmas with a twist.

30 Private Standing Reception Capacity

16 Private Dining Seated Capacity

26 Private Afternoon Tea Capacity



CENTO

With its elegant surroundings decorated in hues of blue mixed with natural tones, Cento Restaurant & Bar creates the perfect location for all your festive celebrations.



60 Private Dining Seated Capacity*

*A minimum of 30 guests for private use. A full pre-order is required 14 days in advance of your booking



KNIGHTSBRIDGE AND KENSINGTON

Our intimate event spaces Knightsbridge and Kensington create a refined and warm ambience and are ideal to play host to private festive dining.

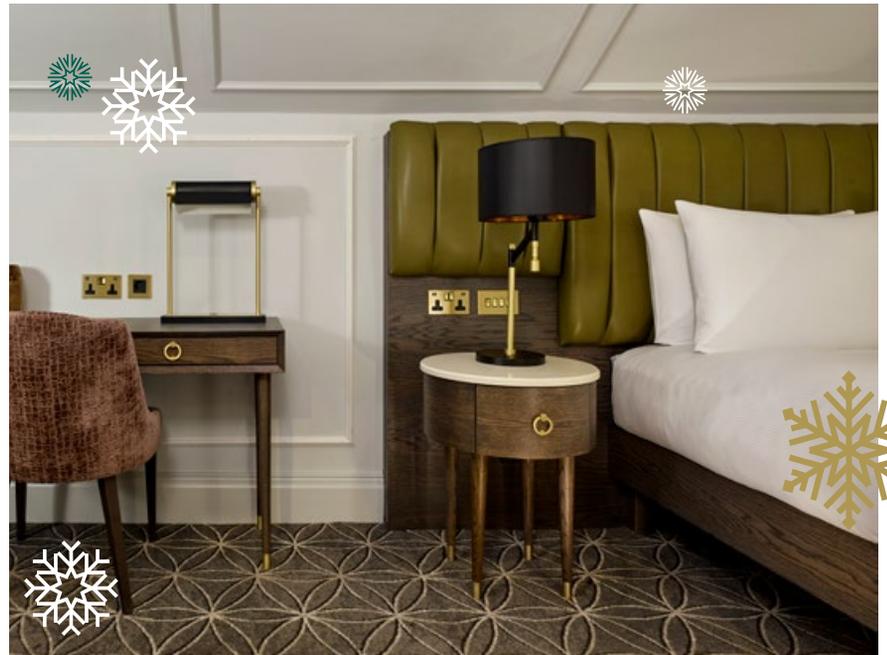
8 Knightsbridge Private Dining Seated Capacity

12 Kensington Private Dining Seated Capacity



FESTIVE STAYS

Why not extend the celebrations and stay the night. With a flexible choice of contemporary rooms and suites that take inspiration from the building's rich history, we have everything you need for a restful sleep.



11. 100 QUEEN'S GATE HOTEL LONDON, CURIO COLLECTION BY HILTON



HOW TO BOOK

Our friendly events team are on hand to help you create your perfect festive celebration, taking care of every detail, so you can have an experience to remember, contact them now.

T: 020 7373 7878

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100 Queen's Gate Hotel London
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ALLERGEN STATEMENT

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.