Queen's Gate LONDON

CURIO COLLECTION by Hilton



CHRISTMAS 2024

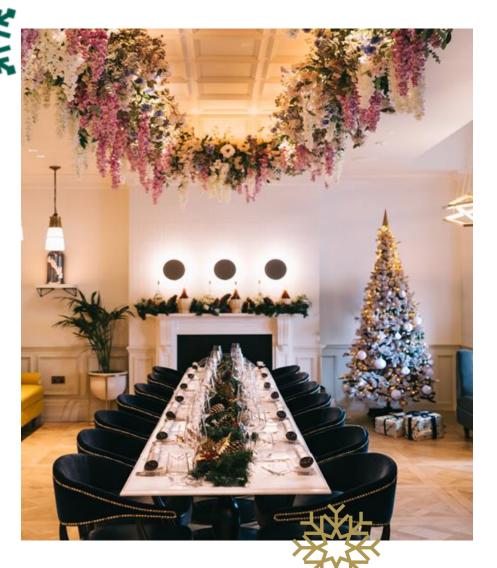




- 3. Celebrate the Most Wonderful Time of Year
- 4. Festive Canapé Reception
- 5. Festive Set Menu
- 6. Festive Buffet
- **7**. Festive Tipples
- 8. Festive Spaces
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CELEBRATE THE MOST WONDERFUL TIME OF YEAR

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.





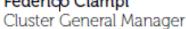






A DECEMBER TO REMEMBER AT 100 QUEEN'S GATE HOTEL LONDON...















FESTIVE CANAPÉ RECEPTION COLD CANAPÉS

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.

- Burrata and prawn tart
- · Beef tartare with caviar
- · Salty profiteroles with brie and cranberry sauce (V)
- Mini tacos with beetroot and walnut houmous (VG)



SELECTION OF 3 CANAPÉS FOR

SELECTION OF 5 CANAPÉS FOR



HOT CANAPÉS

- Sage and anchovy fritters
- Iberico ham croquetta
- · Crispy parmesan polenta with tomatoes (V)
- Vegan pigs in blankets with cranberry sauce (VG)

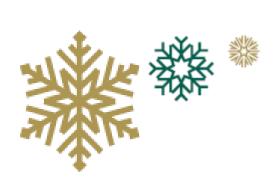
DESSERT CANAPÉS

- Orange and Prosecco torte (V)
- Stollen bites(V)
- · Green tea tart, cinnamon, raisins and a cheese mousse (V)

TO FINISH

Mince pies (VG)

(V) Vegetarian | (VG) Vegan





FESTIVE SET MENU

Who doesn't enjoy a traditional festive meal with **CHRISTMAS MENU** 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.

4 COURSE FOR





- · Carrot and orange soup topped with walnuts (VG)
- Pan-fried scallops, cauliflower purée and aubergine in a 'nduja sauce
- · Chicken and leek terrine, truffle aioli and rye bread
- Beetroot carpaccio, goat's cheese mousse and roasted hazelnut crumble (V)



Served with roasted root vegetables rosemary potatoes and Brussels sprouts

- · Stuffed turkey with pigs in blankets
- *Maple glazed goose with chestnut, apple and pear stuffing
- Salmon fillet with romanesco broccoli and cauliflower sauce
- Mushroom bourguignon pithivier (V)

DESSERT

- · Traditional Christmas pudding with crème anglaise (V)
- Panettone with Madagascan vanilla custard (V)
- · Cinnamon swirl cheesecake with fresh berries(VG)
- Cheese selection, crackers and quince jelly (V)

TO FINISH

- Mince pies (VG) served with tea or coffee
- * An additional charge of £10 applies for this main
- (V) Vegetarian | (VG) Vegan















If a set course doesn't take your fancy, our buffet option with 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.





£75 PER PERSON

TO START

- Salty cheesecake and red prawn tartare
- Chicken terrine with cranberry sauce
- Crispy cauliflower, red bell peppers and olive salad (VG)

FOR MAINS

All served with seasonal vegetables

- Traditional roast turkey accompanied with pigs in blankets served with trimmings
- Black cod in tomato sauce with black olives and oregano
- Traditional spinach and mushroom wellington (VG)

DESSERT

- Christmas pudding (V)
- Chocolate mousse with a blueberry compote (V)
- Cheese selection, crackers and quince jelly (V)

TO FINISH

Mince pies (VG) served with tea or coffee

(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

£14







Le Monde Prosecco, NV	125ML £11.00	£55.00
Nyetimber Classic Cuvée, NV	£15.00	£82.00
Laurent-Perrier La Cuvée Brut, NV	£17.00	£95.00
Laurent-Perrier Cuvee Brut Rosé	£23.00	£135.00
Ruinart Blanc de Blanc		£230.00
Ruinart Rosé		£250.00

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.



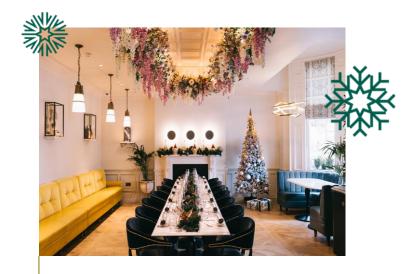




FESTIVE BUFFET







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.



Semi Private Reception
Standing Capacity

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.

Private Standing
Reception Capacity

Private Dining Seated Capacity

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.

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

Kensington Private Dining Seated Capacity

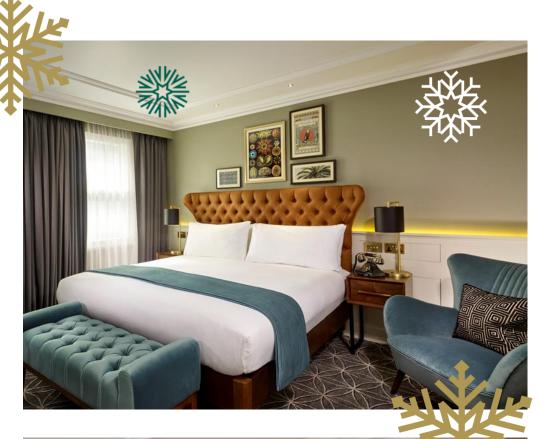




Why not extend the celebrations and stay the night. With a flexible choice of contemporary rooms and suites that take inspiration from the building's rich history, we have everything you need for a restful sleep.















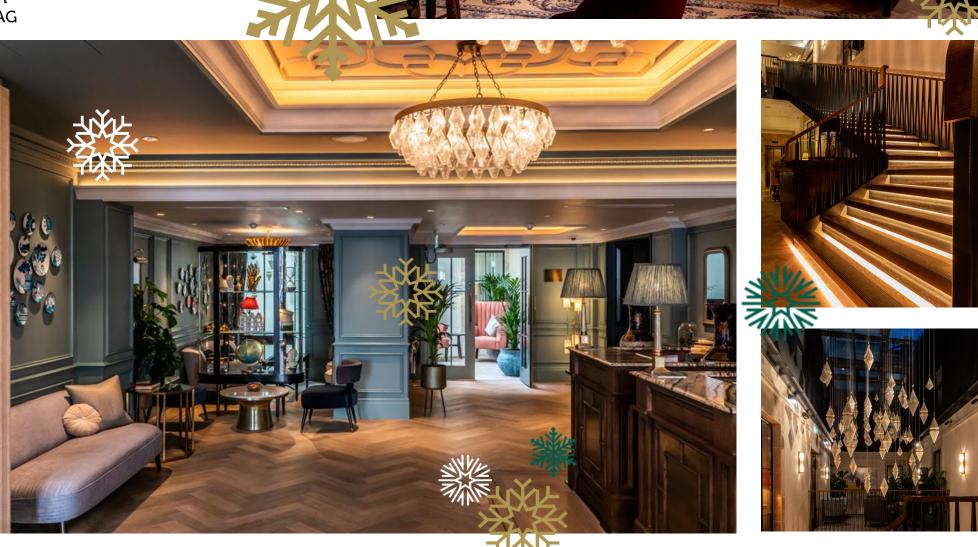
HOW TO BOOK

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

E: sales@100queensgate.com

100 Queen's Gate Hotel London Curio Collection by Hilton Queen's Gate Kensington London SW7 5AG



ALLERGEN STATEMENT

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