



CHRISTMAS
WITH
THE WALDORF



Afternoon Tea

**Join us for a festive afternoon tea with
Elf The Musical this Christmas!**

**We promise delicious cakes, entertainment and an incredible
selection of teas to keep you warm. From £59 for adults
and £40 for children.**

BOOK TODAY:



**Elf The Musical is playing at the Aldwych Theatre from
the 28th October 2025 – 3rd January 2026. Our afternoon
tea launches on the 28th October.**

THE POT LUCK CLUB

pop-up



Make new traditions this festive season at
The Pot Luck Club Pop-Up.

Indulge in flavour-packed dishes as you savour the taste
of global dishes, South African wines and a collection of
signature cocktails, curated just for you.

BOOK TODAY:



Celebrate Your Perfect Event at The Waldorf

Party nights needn't be a one size fits all affair. From the small and intimate, to the large and extravagant, our range of flexible venues allows for a world of party possibilities!

Our Event Spaces

The Adelphi Suite

350

Maximum Seated Capacity

The Palm Court

210

Maximum Seated Capacity

Lunch and Dinner Packages

Starting from £130 per person

- Exclusive use of the Palm Court and Ballroom Adelphi Suite
- One glass of sparkling wine on arrival
- Festive three course dinner menu (with options to upgrade)
- Freshly brewed tea, coffee and mince pies
- Menu and table plan printing
- Christmas novelties
- Candelabra centerpieces
- Stage and dance floor
- Special in-built lighting effects in the Adelphi Suite
- Cloakroom
- A dedicated event planner

To Book:

+ 44 (0) 20 7836 2400

waldorflondon_events@hilton.com



The Waldorf Festive Menu

Exclusive Dining

Banqueting Menu

Starters

Smoked chicken, pancetta and cranberry terrine with spiced pear chutney

Gin-cured salmon with pickled red onion, soured cream, sliced fennel and pomegranate gel

Whipped Westcombe ricotta, courgette, lovage, pistachio

Thyme roasted butternut squash and feta tartlets, nutmeg parsnip puree

Main Course

Classic turkey with honey-roasted carrots, parsnips, Brussels sprouts, goose fat-roasted potatoes, pigs in blankets and cranberry jus

Beef wellington with cream mash, orange-cooked carrots, thyme and red wine jus

Seabass with celeriac puree, sweet shallots, courgette and chive
Beurre Blanc sauce

Potato gnocchi with sundried tomato, sage and grilled mushrooms | PB

Dessert

White chocolate and winter berries cheesecake, raspberry sorbet,
Champagne jelly

Dark chocolate and cherry dome, chocolate ganache, chocolate ice cream | PB

Hazelnut and spiced pear Bakewell tart, rum and raisin ice cream

Warm mince pies, tea and coffee

PB = Plant-based

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The Waldorf Festive Menu

Festive Bowl Food Menu

Cold

Watermelon, sunflower seeds, vegan feta, basil, ponzu dressing | PB
Chickpea, roasted aubergine, red onion, coriander and honey dressing
Chimichurri grilled sirloin, pearl barley, sweet potato, aubergine, roasted peppers, rocket

Marinated grilled chicken Caesar, parmesan and garlic croutons

Hot smoked salmon, avocado, lemon crème fraiche salad

Marinated heritage tomato and bocconcini salad, courgette pesto

Maple-cured salmon, new potato, dill crème fraiche, caviar

Pickled rainbow root vegetables, spiced hazelnut crumb, baby pear | PB

Hot

Chargrilled chicken breast, chorizo and white bean cassoulet, fried capers

Burmese lamb curry, saffron and fennel seed rice

Spinach gnocchi, caponata | PB

Truffled mac 'n' cheese, parmesan and thyme crumb

Roast sea bass, egg fried rice, chinese cabbage, XO and soya sauce

Roast salmon, buttered spinach, curried mussel chowder

Pigs in blankets, grape mustard mashed potato, onion gravy

Pumpkin filled gnocchi, roasted chestnuts, crispy sage, cep cream | PB

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The Waldorf Festive Menu

Festive Bowl Food Menu

Desserts

Exotic fruit salad, passion fruit curd
Yuzu panna cotta, raspberry gel
Dark chocolate mousse, pistachio crunch
Strawberry and elderflower Eton mess
Textures of chocolate, blood orange gel, raspberry | PB
Cinnamon and ginger cheesecake, spiced berries

Bowl Food

Any three items £30 per person
Any five items £46 per person

PB = Plant-based

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The Waldorf Festive Menu

Festive Canapé Menu

£5 per canapé

Cold Canapés

Smoked salmon and crème fraîche roll, blinis, cucumber

Smoked trout rillettes, horseradish cream, caviar

Goats cheese chiboust, caramelised red onion

Golden heritage beetroot, seaweed mayo, fried caper, blini | PB

Whipped vegan cream cheese, pickled carrot, blood orange, rocket | PB

Confit cherry tomato, basil, mozzarella and balsamic pearls

Smoked duck rillettes, plum chutney

Stilton choux bun, cranberry sauce

Smoked mackerel, horseradish crème fraîche, rye bread

Hot Canapés

Sesame prawn toast

Salt cod fritters, tartar sauce

Twice-baked truffled baby potato, pancetta

Sundried tomato and mozzarella arancini, tomato dust

Cumberland, haggis, black pudding sausage roll, burnt apple puree

BBQ chicken pasties

Cauliflower fritters, spiced cashew and turmeric cream | PB

Pancetta wrapped chipolata, spiced plum chutney

Vegan feta and asparagus tartlet, fig jam, sage | PB

PB = Plant-based

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The Waldorf Festive Menu

Festive Canapé Menu

Dessert Canapés

Sticky toffee bite

Lemon and blueberry tartlet

Selection of macarons

Dark chocolate and raspberry cup | PB

Textures of chocolate, blood orange gel, raspberry | PB

Cinnamon and ginger cheesecake, spiced berries

PB = Plant-based



To Book:

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Unforgettable

Festive Stays

Stay The Night

Stay in the heart of Theatreland
from £329 per night,
Including breakfast and VAT.

Upgrade Your Stay...

To a King Executive Room from £100.
To a King Junior Suite from £150.

Group Bookings

With a wide range of rooms
and suites available, catering to both
small groups and large parties, we'll take care of
the sleeping arrangements – the ideal way to
round off the evening's entertainment.

All prices are subject to availability



To Book:

+ 44 (0) 20 7836 2400

LONWA_reservations@hilton.com



Celebrate a Timeless Christmas Day at The Waldorf

Christmas is the perfect time to gather friends and family, and what better place to celebrate than in our most loved space, The Palm Court, accompanied by live music and a refined take on your traditional favourites!

25th December 2025

Tables available from 1pm - 5:30pm

Book your Christmas celebration in
The Palm Court for £149 per person.

Children under the age of 12 dine for £75.

You will receive a complimentary glass of
Champagne upon arrival.

Book today:



Christmas Day Menu at The Waldorf

Amuse-bouche

Butternut squash soup

Truffled fig cream | PB

Starters

Poached lobster

Set lobster cream, caviar and sea herbs

Confit smoked duck and foie gras terrine

Spiced orange chutney

Heirloom tomato with mozzarella

Fermented chilli, tomato and basil dressing

(Can be made plant-based upon request)

Intermediate

Whipped Westcombe ricotta

Courgette, lovage, pistachio

(Can be made plant-based upon request)

PB = Plant-based

A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



Christmas Day menu

At The Waldorf

Main Course

Traditional roasted Bronze turkey breast

Confit leg stuffing, carrots, parsnips, Brussels sprouts, goose
fat-roasted potatoes, pigs in blankets and cranberry gravy

Scottish cod

Buttered leek risotto, lemongrass velouté, dill oil

Swiss chard, wild mushroom and chestnut wellington

Celeriac, maple glazed chestnuts, shallot sauce | PB

Dessert

Christmas pudding

Brandy butter, vanilla custard

Valrhona dark chocolate dome

Chocolate mousse, blood orange sorbet | PB

Selection of British cheese

Spiced apple chutney, quince paste, crackers

Warm mince pies, tea and coffee

PB = Plant-based

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JOIN US FOR A
**NEW
YEAR'S EVE**

Celebration

DECEMBER | **31** | AT 8PM

HOMAGE RESTAURANT

£159 per person

BOOK TODAY





MENU

From the sea

Smoked salmon, beetroot-cured salmon, roll mops, rock oysters, tiger prawns served with a choice of horseradish crème fraiche, capers, lemon, Marie Rose, shallot vinegar, Leche de Tigre, and diced red onion

From the farm

Selection of charcuterie meats, Parma ham, Chorizo Coppa, sausage rolls, Wiltshire ham, ham hough, caper and shallot terrine, chicken liver parfait terrine, marbled game, thyme and juniper terrine served with ketchup, piccalilli, seeded mustard, Dijon mustard, hot English mustard, cornichons and balsamic onions

From the ground

Plant-based Waldorf salad, rainbow quinoa, avocado, light confit cherry tomatoes, pickled onion, Tzatziki, red pepper houmous, Baba ghanoush, artichoke and truffle

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MENU

From the oven

Roast Sirloin on the bone, marrow béarnaise, chicken chasseur, salmon coulibiac, Champagne and caviar sauce, pumpkin gnocchi, roasted chestnuts, crispy sage, cep cream, Delmonico potatoes, brioche crumb, rosemary and garlic-roasted new potatoes, roasted cauliflower, toasted almonds and pomegranate and roasted root vegetables

Patisserie and desserts

Sticky toffee pudding, clotted cream, baked vanilla cheesecake, candied chestnut, plant-based crème caramel, cinnamon poached pears, milk chocolate and passion dacquoise, cherry and almond cake, British cheese board and crackers



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The Wild Monkey Bar

4 pm - Late

Tuesday - Saturday

Join us at The Wild Monkey bar for festive signature cocktails, walk-ins are welcome and keep an eye on our social channels for our live music dates.

From Jameson to classics, there is something for drinkers of all persuasions.

Book today:





Book The Wild Monkey

And host your private event in style!

We can host your event from a minimum food and drink spend of £1500.

From office parties to festive celebrations, bespoke packages are available upon request.

Please reach out to a member of our team and start planning your event today:
waldorflondon_events@hilton.com





Celebrate New Year's Eve at The Wild Monkey

Welcome the new year at The Wild Monkey
for just £45 per person!

Join the party and enjoy a cocktail on arrival, a
live DJ and a celebratory class of Champagne
as the clock strikes midnight.

Book through our link below:



Terms and Conditions

Events at The Waldorf

1. These conditions apply to all guests attending the event.
2. All Events are subject to availability.
3. All provisional bookings must be confirmed at least 7 days prior to arrival and full prepayment of the total contracted value of the event is due upon confirmation.
4. All bookings must have a signed contract between the client and the hotel. Any booking without a contract within 7 days of the event, will be released without further notice.
5. All balances must be paid in full 30 days in advance of the event date. For any booking made less than 30 days prior to arrival, a full prepayment will be required upon signing of agreement.
6. The rate for the Event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel, which may be sent by fax, post or email.
7. All prices are inclusive of VAT but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the event date. Prices advertised are subject to change prior to booking.
8. If the Event is held, but doesn't realize the Total Anticipated Revenue contracted, you agree to pay performance damages. The damages owed will be the amount necessary for us to receive no less than 100% of each minimum revenue guarantee listed in the summary table below, plus applicable national and local taxes.
9. If the final amount is not settled in advance (see terms in clause 5 above), the hotel reserves the right to cancel the booking.
10. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date or location will be offered (at the hotel's discretion), without any further liability to the hotel or Hilton.
11. Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event.
12. No additional food or drinks of any kind are permitted into the hotel by party organisers or guests.
13. All data and information relating to guests is subject to the Privacy Policy set out on the Hilton website.
14. Hilton and/or the hotel will endeavour to ensure that all the information and prices are accurate both on Hilton's websites and in its brochures. However, occasionally errors occur and Hilton and/or the hotels reserve the right to correct prices or other information in such circumstances. If a booking has already been made, the hotels are entitled to cancel the booking without liability.
15. These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.
16. Any accommodation booked shall be subject to our hotel booking terms and conditions (available at hilton.com).
17. All attendees of any of our New Year's Eve events must be 18 years of age or over.

