



EAT
DRINK

Be merry

PACKAGES & PARTY NIGHTS 2019

CELEBRATE THE *Festive* SEASON WITH US

'Tis the season to celebrate! So whether you're planning a quiet, intimate gathering or a sparkling spectacular, we have fantastically festive food and entertainment all wrapped up in our customisable Christmas packages from £43pp to get the party started this festive season. At the London Marriott Hotel Park Lane we don't just host events, we make memories.

Festive LUNCHES & DINNERS

CLASSIC CHRISTMAS LUNCH AND DINNER

The plated lunch or dinner is always a popular choice for celebrations. Embrace the festive ambience and enjoy a delicious three course sit down lunch or dinner in one of our private events spaces.

The package includes an arrival glass of bubbly, three courses, tea/coffee and mince pies and Christmas crackers.

PRICES

From £55.00 per person

STARTERS

Curried parsnip and apple soup with chive, croutons and crème fraiche (v)

Poached salmon timbale with pickled cucumber, horseradish crème fraîche, watermelon radish and lemon caviar dressing

MAINS

Cornfed chicken supreme with heritage carrot, celeriac purée, forest mushrooms, roasted beetroot and truffle jus

Turkey Ballantine with chestnut, sage and roast parsnip purée

Roast squash and halloumi Wellington with mushroom sauce (v)

All served with roast potatoes, creamed sprouts and pancetta, honey roasted vegetables, cranberry and bread sauce

DESSERTS

Traditional Christmas pudding with brandy sauce

Chocolate truffle torte with white chocolate sauce and tuile biscuit

ADD A CHEESE COURSE £8

Cheese selection, quince, celery and crackers



Private PARTY NIGHTS

CLASSIC CHRISTMAS CANAPÉ PARTY

Celebrate the festive season with a sophisticated standing reception and tailor your event from our extensive canapés menu to fit everyone.

The package includes an arrival glass of bubbly, selection of canapés, tea/coffee and mince pies and Christmas crackers.

PRICES

£43.00 per person

COLD

Foie gras with quince compote on toasted brioche

Smoked salmon crêpe with cream cheese and keta caviar

Crab salad and sesame cones

Pistachio crusted goat cheese with grapes (v)

Teriyaki marinated crispy vegetables and rice paper with hoisin sauce (vg)

HOT

Goats cheese and red onion mini quiche (v)

Chicken satay skewers with yoghurt dip

Braised short rib beef bon-bon with horseradish cream cheese

Vegetable spring rolls (v)

Truffle arancini with truffle mayonnaise and fried kale (v)

Mini sausage rolls with mustard mash

Smoked haddock fishcakes with saffron aioli

Venison shami kebab with fig chutney

DESSERT

Lemon meringue tart

Mini chocolate éclair

Vanilla mille-feuille

Chocolate brownie (gf)

Raspberry macaroon

ADD SOME EXTRA SPARKLE TO YOUR FESTIVITIES WITH OUR DRINKS PACKAGES

WHITE CHRISTMAS

£30.00 per person. Includes unlimited beer, wine and soft drinks for two hours.

FIREWORKS

£70.00 per person. Includes unlimited beer, wine and soft drinks and spirits for two hours.

JINGLE ALL THE WAY

£90.00 per person. Includes unlimited beer, wine and soft drinks and Champagne for two hours.



Private PARTY NIGHTS

EXTRA SPARKLE PARTY

Enjoy a traditional festive buffet that includes an abundance of succulent carvery meats, fresh seafood, gourmet salads and an indulgent variety of desserts.

The package includes an arrival glass of bubbly, buffet selection, tea/coffee and mince pies and Christmas crackers.

PRICES

£60.00 per person

COLD

Scotch eggs with grain mustard mayonnaise

Duck and foie gras terrine with fig chutney on toasted brioche

Marinated duck breast with black quinoa salad, bitter leaves, pomegranate and omega seeds

Chicken liver parfait on English muffin

Prawn cocktail

Olive and sundried tomato marinated octopus with chorizo and confit potato

Crab salad, soft quail egg and croutons with truffle dressing

Beetroot gravlax salmon with London dry gin infused cream cheese on toasted bagel

Bresaola, goat cheese emulsion and rocket

HOT

Mini beef sliders with truffle mayonnaise and smoked cheddar cheese

Beetroot cured salmon with baby vegetables

Lamb sliders with onion jam

Prawn tempura with garlic aioli

Pigs in blankets with mash and gravy

Seafood risotto and bisque

Mushroom ravioli with pumpkin and pesto (v)

Balsamic and honey marinated beef skewers with wild mushrooms and foie gras sauce

Roasted vegetables and halloumi Wellington (v)

DESSERTS

Vanilla Crème brûlée (gf)

Classic tiramisu

Chocolate and orange mousse (gf)

White chocolate and raspberry bavaois (gf)

Mango compote with passion fruit mousse (v,gf)



Private PARTY NIGHTS

ALL THE TRIMMINGS

Whether you are celebrating with friends, family or colleagues, our party package include all of the essentials for a memorable night.

The package includes bowl food selection, 2 hours unlimited Prosecco, house wine, soft drinks and beer, tea/coffee and mince pies, Christmas crackers and DJ or photobooth.

PRICE

£150.00 per person

COLD

Scotch eggs with grain mustard mayonnaise

Duck and foie gras terrine with fig chutney on toasted brioche

Marinated duck breast with black quinoa salad, bitter leaves, pomegranate and omega seeds

Chicken liver parfait on English muffin

Prawn cocktail

Olive and sundried tomato marinated octopus with chorizo and confit potato

Crab salad, soft quail egg and croutons with truffle dressing

Beetroot gravlax salmon with London dry gin infused cream cheese on toasted bagel

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Prawn tempura with garlic aioli

Pigs in blankets with mash and gravy

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Balsamic and honey marinated beef skewers with wild mushrooms and foie gras sauce

Roasted vegetables and halloumi Wellington (v)

DESSERTS

Vanilla Crème brûlée (gf)

Classic tiramisu

Chocolate and orange mousse (gf)

White chocolate and raspberry bavaois (gf)

Mango compote with passion fruit mousse (v,gf)

Please contact our Memory Maker Nora via e-mail at Parklane.events@marriotthotels.co.uk or by phone at +44(0)207647 5605 and let her make your Christmas dreams come true.

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