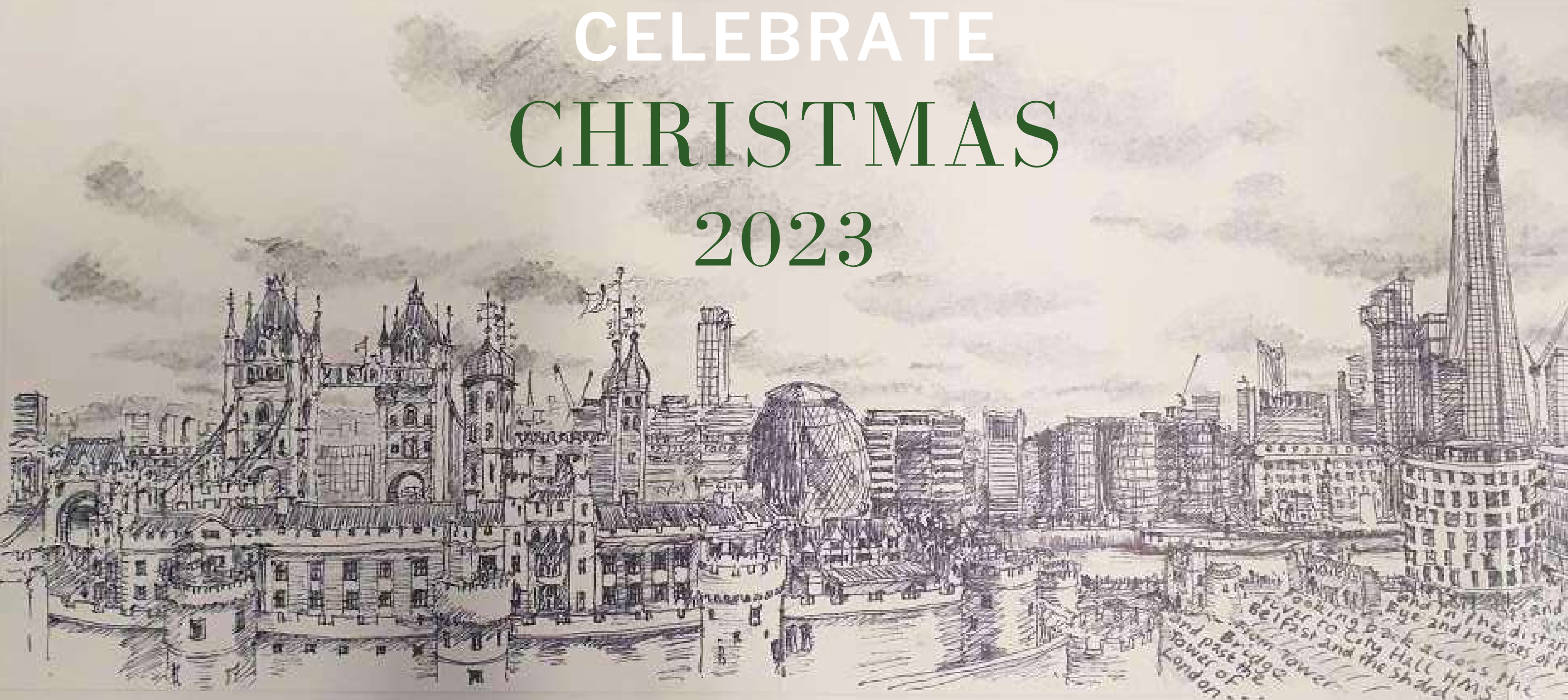




CELEBRATE CHRISTMAS 2023



IN STYLE WITH



BLUE ORCHID
HOSPITALITY

This Christmas, experience a celebration like no other with Blue Orchid Hospitality's enchanting venues.

Immerse yourself in the magic of the season as you revel in the breathtaking views overlooking the iconic Tower of London and the majestic Tower Bridge.

Step into a winter wonderland on leafy Vincent Square, where the holiday spirit comes alive amidst lush greenery, creating a picturesque setting for your festivities.

The team at Blue Orchid Hospitality is dedicated to curating an exciting Christmas experience that will leave you with cherished memories for years to come.





TOWER SUITES



Tower Suites boasts unrivalled views over London's iconic landmarks



Conveniently located next to some of the city's best-connected stations, Tower Suites' event centre, neighbouring the Tower of London and Tower Bridge, are just a short distance from the financial heart of London.



3-minute walk
from Tower Hill tube station



3-minute walk
from Tower Gateway station



13-minute walk
from Liverpool Street station



25-minute train
from London City Airport



Royal Christmas Package

The Royal Suite at Tower Suites is a remarkable event space with high ceilings and grand picturesque windows flooding the room with light and spectacular views of the Tower of London.

Festive package includes:

Exclusive venue hire

30-minute Champagne reception
Festive fork buffet or 3-course meal*
Tea & coffee, mince pies
Service
Festive decorations

From £95 per person

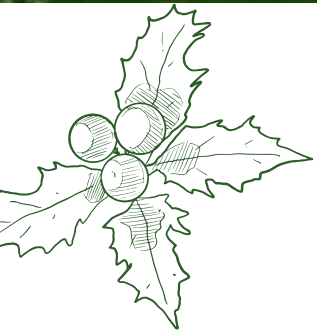
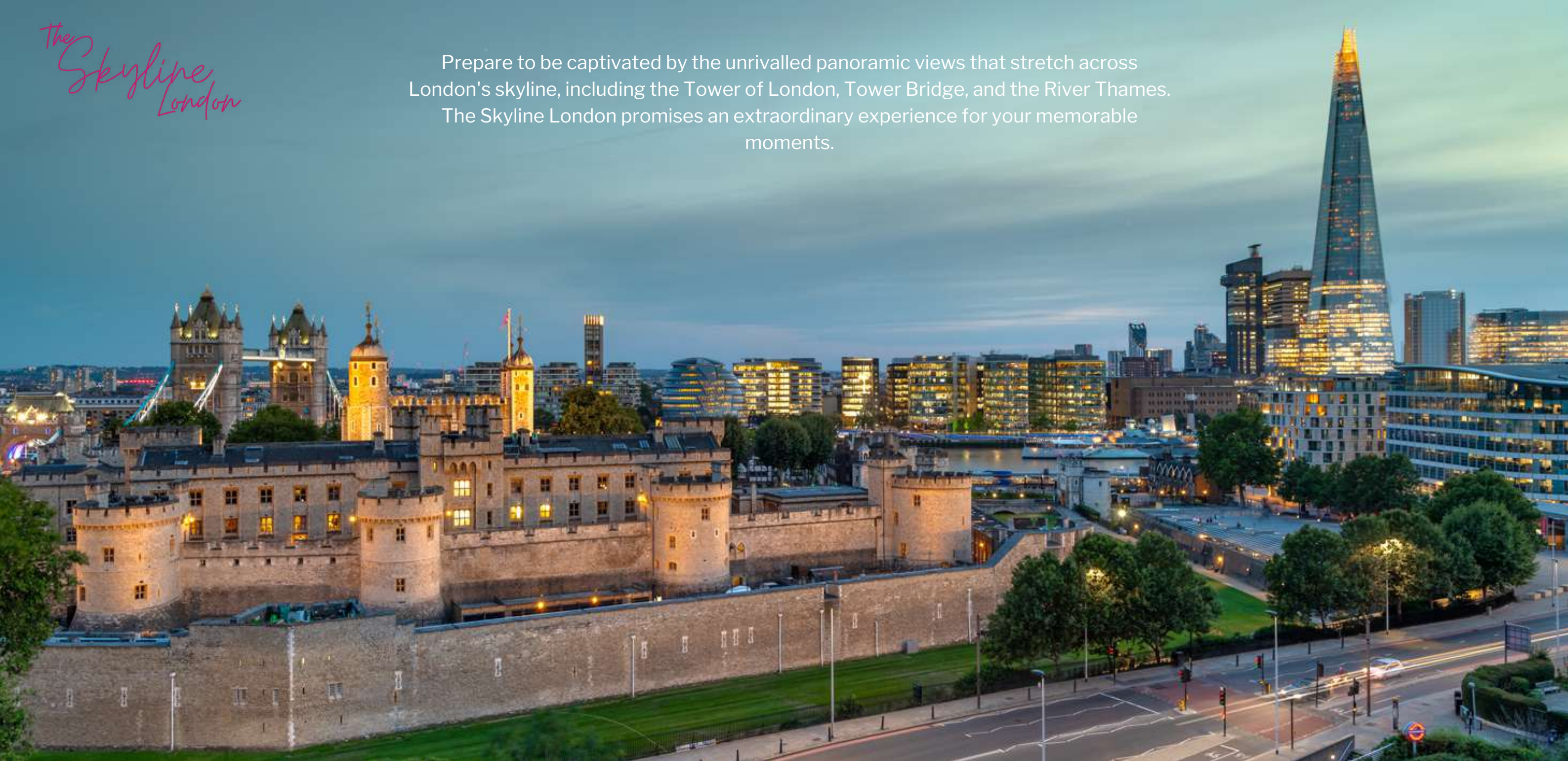
Packages have been designed for parties from 80 - 150 guests.

*Final price is based on booked package.



The Skyline London

Prepare to be captivated by the unrivalled panoramic views that stretch across London's skyline, including the Tower of London, Tower Bridge, and the River Thames. The Skyline London promises an extraordinary experience for your memorable moments.



Exclusive Hire

Exclusive hire of *The Skyline London*

for your festive celebrations.

Food and Beverage minimum spend from £15,000.

Joiner Party Nights

Enjoy festive celebrations in *The Skyline London*

with shared party nights;

perfect for smaller groups looking to celebrate in style.

This package includes: arrival at 7pm with a Champagne and canapé reception; bowl food from 8pm; late night dancing with the resident DJ - from £99 per person.

A discretionary service charge of 12.5% will be added on to your final bill



3 Course Festive Menu

STARTERS

Parma Ham and Chilled Melon
156 kcal

Smoked Brasoala
Pickled vegetables, walnut, apple cider dressing
165 kcal (Contains: Mustard/Nuts/Sulphur Dioxide)

Smoked Cod
Winter asparagus, citrus dressing
156 kcal (Contains: Fish/Dairy/Mustard)

Avocado and Prawns
Cocktail sauce
176 kcal (Contains: Crustaceans/Eggs/Mustard)

Winter Roasted Vegetable Salad (VE)
Vegan feta crumble
136 kcal

Mixed Seeds and Grains Salad (VE)
Herbs, pomegranate seeds
138 kcal

Chicken Liver Pâté
Cranberry dressing, baby vegetables, ciabatta croute
196 kcal (Contains: Gluten/Dairy/Sulphur Dioxide)

DESSERTS

Christmas Pudding
Brandy sauce
386 kcal (Contains: Gluten, Dairy, Egg)

Classic Tiramisu
120 kcal (Contains: Gluten/Eggs/Dairy)

Apple and Pear Vegan Meringue Tart
156 kcal

Champagne Mousse
Blueberry Chambord
198 kcal (Contains: Dairy/Sulphur Dioxide)

Fresh Fruit Salad with Cream
146 kcal (Contains: Dairy)

MAINS

Free-Range Turkey and Honey Glazed Ham
Honey-glazed carrots and parsnips, pan-fried Brussels sprouts, pigs in blankets, herb-onion stuffing, roasted rosemary potatoes, red wine gravy
686 kcal (Contains: Gluten/ Eggs/Dairy/Sulphur Dioxide)

Grass Fed Beef Striploin
Honey-glazed carrots and parsnips, pan-fried Brussels sprouts, Yorkshire pudding, roasted rosemary potatoes, red wine gravy
696 kcal (Contains: Gluten/Dairy/Mustard/Sulphur Dioxide)

Cod Fillet
Provençale vegetables, superseed pesto, creamy mashed potatoes
598 kcal (Contains: Fish/Nuts/Dairy)

Truffle Ravioli (VE)
Spinach shallot plant cream sauce
386 kcal (Contains: Gluten)

Vegan Mince Steak and Onion Pie (VE)
Roast carrots, vegan gravy
252 kcal (Contains: Celery/Gluten)



Please choose 1 starter, 1 main and 1 dessert
Tea, coffee and mince pies included
The menu is subject to change due to product availability.



Festive Fork Buffet Menu

HOT SELECTION

Fish Cakes
Lime and tomato salsa
92 kcal
(Contains: Gluten/Fish/Dairy)

Salmon Skewers
Hollandaise sauce
118 kcal
(Contains: Eggs/Fish/Dairy/Mustard)

Spiced Prawn Skewers
Papaya dip
165 kcal
(Contains: Crustaceans)

Mini Yorkshire Pudding
Roast beef and gravy
136 kcal
(Contains: Gluten/Eggs/Dairy/Mustard)

Lemongrass & Coriander Chicken Skewers
Sweet chilli Dip
98 kcal
(Contains: Sesame/Soya)

Crispy Vegetable Fritters
Mint yoghurt
136 kcal
(Contains: Dairy)

Vegan Arancini
Tomato garlic sauce
143 kcal

Falafel with Cinnamon Spiced Hummus
120 kcal
(Contains: Sesame)

Roasted Turkey with Cranberry
Focaccia bread
126 kcal
(Contains: Gluten)

Roast Beef and Horseradish Cream
Granary bread
156 kcal
(Contains: Gluten/Mustard)

Duck and Cranberry Bon-Bon
96 kcal
(Contains: Gluten/Egg/Dairy)

DESSERTS

Classic Tiramisu
120 kcal (Contains: Gluten/Eggs/Dairy)

Rum and Raisin Cheesecake
128 kcal (Contains: Eggs/Dairy/Gluten)

Orange and Cinnamon Spiced Mousse
100 kcal (Contains: Dairy)

Mini Berry Tarts
96 kcal (Contains: Gluten/Eggs/Dairy)

Christmas Pudding
Brandy sauce
386 kcal (Contains: Gluten, Dairy, Egg)



Please select 6 Hot Dishes and 2 Desserts
Tea, coffee and festive mince pies included
The menu is subject to change due to product availability.

Canapé Menu

MEAT

Chicken Liver Parfait with Cranberry Sauce en Croute

130 kcal (Contains: Dairy/Gluten/Sulphur Dioxide)

Spiced Lamb Skewers with Harissa Mayo

125 kcal (Contains: Eggs/Mustard)

Pork Sage and Onion Mini Brioche

128 kcal (Contains: Gluten/Eggs/Dairy)

Mini Yorkshire Pudding with Roast Beef and Gravy

136 kcal (Contains: Gluten/Eggs/Dairy/Mustard)

Lemongrass and Coriander Chicken Skewers with Sweet Chilli Dip

98 kcal (Contains: Sesame/Soya)

Mini Sausage and Mash In Mini-Yorkshire

116 kcal (Contains: Gluten/Eggs/Dairy)

Duck and Cranberry Bon-Bon

96 kcal (Contains: Gluten/Eggs/Dairy)

Chicken Tikka Skewers with Mint Yoghurt

135 kcal (Contains: Dairy/Mustard)

DESSERTS

Christmas Pudding

386 kcal (Contains: Gluten, Dairy, Egg)

Classic Tiramisu

120 kcal (Contains: Gluten/Eggs/Dairy)

Passion Fruit Cheesecake

136 kcal (Contains: Gluten/Dairy)

Rum and Raisin Cheesecake

128 kcal (Contains: Eggs/Dairy)

Citrus Champagne Mousse

126 kcal (Contains: Dairy)

Oreo Cheesecake

110 kcal (Contains: Gluten/Dairy)

Orange and Cinnamon Spiced Mousse

100 kcal (Contains: Dairy)

Mini Berry Tarts

96 kcal (Contains: Gluten/Eggs/Dairy)

VEGETARIAN

Mushroom and Tarragon Parcels

126 kcal (Contains: Gluten)

Spinach, Feta and Pine Nuts Parcel (VE)

113 kcal (Contains: Gluten/Nuts)

Cherry Tomato, Cream Cheese and Mint Tartlets

160 kcal (Contains: Gluten/Dairy/Sulphur Dioxide)

Red Pepper Hummus and Parsley Tartlets

90 kcal (Contains: Gluten/Dairy/Sesame)

Whipped Avocado Cones (VE)

86 kcal (Contains: Gluten)

Beetroot Hummus Cone (VE)

98 kcal (Contains: Gluten/Sesame)

Bruschetta with Tomato and Basil (VE)

98 kcal (Contains: Gluten)

Grilled Courgettes and Sun Blush Tomato on Brioche

96 kcal (VE) (Contains: Gluten/Sulphur Dioxide)

FISH

Fish Cakes with Lime and Tomato Salsa

92 kcal (Contains: Gluten/Fish/Dairy)

Salmon and Dill Parcels

110 kcal (Contains: Gluten/Fish)

Shrimp Cocktail on Whipped Avocado

98 kcal (Contains: Crustaceans /Eggs/Dairy/Mustard)

King Prawn Skewers with Cocktail Sauce

106 kcal (Contains: Crustaceans/Eggs/Dairy/Mustard)

Salmon Skewers with Hollandaise Sauce

118 kcal (Contains: Eggs/Fish/Dairy/Mustard)

Seared Scallops on Artichoke Puree

120 kcal (Contains: Crustaceans/Dairy)

Lemon Cured Tuna on Avocado Puree and Sesame

116 kcal (Contains: Fish/Dairy/Sesame)

Please select 2 Canapés from each section
The menu is subject to change due to product availability.

Bowl Food Menu

HOT SELECTION

Christmas Hotpot, Roast Turkey, Roast Potato and Roast Winter Vegetable

Beef Hotpot, Roast Potato and Roast Winter Vegetable

Arancini, Fried Rice Balls in a Sticky Tomato Sauce (V)

Grilled Salmon, Creamy Mash, Cream Sauce

Truffle Ravioli, Spinach Shallot Plant Cream Sauce

Falafel with Cinnamon Spiced Hummus, Roast Vegetables (VE)

Spiced Sweet and Sour Prawns, Egg Fried Rice Pumpkin Risotto, Roast Pumpkin, Squash, Parmesan Cheese (V)

Please choose 2 cold, 2 hot and 2 desserts

Menu is subject to change due to product availability.

DESSERTS

Christmas Pudding

Rum and Raisin Cheesecake

Orange and Cinnamon Spiced Mousse

Mini Berry Tarts

Apple and Pear Meringue Tart (VE)



COLD SELECTION

Parma Ham and Melon Salad

Winter Roast Vegetable Salad (VE)

Avocado and Prawn Cocktail

Chicken Caesar Salad

Arugula, Parmesan and Cherry Tomato Salad





Combining traditional elegance with contemporary style, The Wellington, with its own private gardens, provides an idyllic haven of hospitality; moments away from the hustle and bustle of London's vibrant West End.

-  **6-minute walk**
from St James' Park tube station
-  **15-minute walk**
from Westminster tube station
-  **10-minute walk**
from Victoria station
-  **15-minute drive**
from Paddington station



THE WELLINGTON



Festive package includes:

Exclusive hire

30-minute Champagne reception

Festive fork buffet

1/2 Bottle of wine

Tea & coffee, mince pies

Service

Festive decorations



From £85 per person

Packages have been
designed for
40 - 70 guests

A discretionary service charge of 12.5%
will be added on to your final bill



THE ROCHESTER



Ideally located in Westminster's leafy Vincent Square, The Rochester provides a peaceful retreat from the bustle of the city, whilst conveniently located near to the world-renowned West End theatres, shops and nightlife.



6-minute walk
from St James' Park tube station



15-minute walk
from Westminster tube station



10-minute walk
from Victoria station



15-minute drive
from Paddington station



Celebrate with friends and colleagues with exclusive hire of The Rochester Bar and Restaurant. Minimum spend of £1,200 on food and beverage.

THE VEGAN BRASSERIE

Indulge in the finest festive vegan cuisine in a private setting at The Vegan Brasserie.

The sustainable and fully vegan menu will dazzle your taste buds, leaving you wanting more. With a minimum spend of £3,000 for exclusive hire, savour a truly unique experience in an inviting atmosphere.

Menu available on request

A discretionary service charge of 12.5% will be added on to your final bill



The Wellington and The Rochester Menu

Bowl Food Menu

Christmas Canapé Menu

HOT SELECTION

Chestnut mushroom, cranberry & spinach nut roast, gravy (VE)
245kcal (Gluten)

Christmas hotpot, roast turkey, roast potato, honey roast vegetables, Brussels sprouts, gravy
170 kcal

Roast leg of lamb, creamy mash, honey roast vegetables, Brussels sprouts, red wine reduction
144kcal (Sulphite)

Baked blackened cod, roast potatoes, honey roast vegetables, Brussels sprouts, hollandaise sauce
296kcal (Fish, Sulphite, Celery)

Sweet and sour prawns, egg fried rice
247kcal (Egg, Sulphite, Crustaceans)

Pumpkin ravioli, creamy spinach sauce (VG)
247kcal (Dairy, Egg)



DESSERTS

Mixed winter berry mousse
448kcal (Dairy, Eggs, Nuts, Sulphite)

Poached pear in red wine
282 kcal (Sulphite, Nuts)

Christmas pudding
293kcal (Eggs, Dairy, Gluten)

Fresh fruit bowl, raspberry coulis (VE)
52kcal

COLD SELECTION

Duck liver pâté parfait, cranberries, croutons
337kcal (Dairy, Eggs, Gluten)

Parma ham, melon salad
286kcal

Chicken Caesar Salad
385kcal (Dairy, Gluten, Egg)

Beetroot & pumpkin salad (VE)
300kcal (Mustard)

Shrimp cocktail, whipped avocado (GF)
245kcal (Dairy, Crustaceans, Eggs)



Please select 2 Hot, 2 Cold and 2 Desserts

The menu is subject to change due to product availability.

COLD SELECTION

Dates stuffed with olive pesto (VE)
47kcal (Nuts)

Sundried tomato, basil, crostini (VE)
189 kcal (Gluten)

Goats cheese, pickle, sourdough (VG)
187 kcal (Dairy, Gluten)

Red pepper and olive hummus, fried pitta bread (VE)
89kcal (Gluten, Sesame)

Cherry tomato, mini mozzarella, basil skewer (GF, VG)
273 kcal (Dairy)

Prawn Marie Rose, rye bread
161 kcal (Crustaceans, Gluten)

Smoked salmon, cream cheese, capers, crostini
148 kcal (Gluten, Dairy, Fish)

Chicken terrine, pickle, sourdough
299 kcal (Gluten, Mustard)

Honeydew melon, Parma ham, strawberry coulis (GF)
152 kcal

Homemade breaded brie, cranberry sauce (VG)
182 kcal (Gluten, Dairy)

Spinach, feta, pine nuts parcel (VG)
113kcal (Gluten, Dairy)

Shrimp cocktail, whipped avocado (GF)
98 kcal (Crustaceans, Eggs, Dairy)

Duck liver pâté parfait, cranberry, crouton
119 kcal (Dairy, Eggs, Gluten)



HOT SELECTION

Roast turkey roll, cranberry sauce (GF)
186 kcal

Pigs in a blanket with maple & mustard (GF)
329 kcal (Mustard)

Slow cook pork belly, apple ale (GF)
465 kcal (Sulphite)

Atlantic salmon skewers, orange hollandaise sauce (GF)
158 kcal (Egg, Dairy)

Chicken tikka, mini naan bread, mango chutney
382 kcal (Gluten)

Onion & sage ball, vegetable gravy (VE)
153 kcal (Gluten)

Beetroot bites, spicy tomato (VE, GF)
132 kcal

Spiced lamb skewers, harissa mayo (GF)
125kcal (eggs)

DESSERTS

Fruit tart (VG)
305 kcal (Gluten, Nuts, Dairy, Soy, Egg)

Berry, pineapple skewers (VE)
69 kcal

Chocolate truffle, brandy sauce (VG)
670 kcal (Gluten, Nuts, Dairy, Soy, Egg)

Mince Pies (VG)
289 kcal (Gluten, Sulphite, Nuts, Soya, Egg)

Christmas pudding, brandy custard (VG)
320 kcal (Gluten, Sulphite, Nuts, Egg)

Sticky toffee pudding (VG)
381 kcal (Egg, Gluten, Dairy, Soya, Nuts)

Lime cheesecake (VG)
440 kcal (Dairy, Soya, Gluten, Nuts, Sulphite)

Please select 3 Cold, 2 Hot and 2 Desserts

The menu is subject to change due to product availability.

Additional Canapés **£5.50**



Fork Buffet Menu

HOT SELECTION

Roast turkey, cranberry sauce, Yorkshire pudding
170 kcal (Sulphite)

Roast beef, mashed potatoes, red wine reduction
147 kcal (Contains: Sulphite, gluten)

Baked blackened cod, Brussels sprouts, hollandaise sauce
370 kcal (Sulphite)

Mushroom, sun-dried tomato arancini, spicy tomato sauce (VE)
316kcal (gluten)

Feta, spinach, pine nuts parcel (VG)
113kcal (gluten, dairy)

COLD SELECTION

Chicken Terrine, pickled onion, cucumber apple chutney, crispy bread
156 kcal (Mustard, Celery, Gluten)

Shrimp cocktail, whipped avocado (GF)
245kcal (Crustaceans, Eggs, Dairy)

Atlantic Smoked Salmon Heritage beetroot, capers & crackers
164 kcal (Fish)

Beetroot & pumpkin salad (VE)
300kcal (Mustard)

Chicken Caesar Salad
385kcal (Gluten, Egg, Dairy)



DESSERTS

Mixed winter berry mousse
448kcal (Dairy, Eggs, Nuts, Sulphite)

Poached pear in red wine
282 kcal (Sulphite, Nuts)

Christmas pudding
293kcal (Eggs, Dairy, Gluten)

Fruit skewers, raspberry coulis (VE)
52kcal

Mince Pies (VG)
289kcal (gluten, sulphite, egg, nuts, soya)

Lime cheesecake (VG)
440kcal (dairy, soya, gluten, nuts, sulphite)

Please select 3 Cold, 3 Hot and 2 Desserts

The menu is subject to change due to product availability.



Entertainment

Why not add to the fun with one of the entertainment options from carefully selected suppliers at any of the Blue Orchid venues:

Magician - £650

Karaoke Machine - £300

Photo booth - £1,060

Caricaturist - POA

Mirror Photo booth - £1,125

Fun Casino - POA

DJ - £800

Murder Mystery Performance - POA

Prices may vary, excludes VAT



Accommodation

Make the most of your festival celebration and book one Blue Orchid's stunning rooms, studios, suites or residences. Special accommodation rates are available.



Tower Residences from £252

📍 13-17 Byward St, London EC3R 5BA



Tower Suites from £207

📍 100 Minories, London EC3N 1JY



The Wellington from £162

📍 71 Vincent Square, London SW1P 2PA



The Rochester from £135

📍 69 Vane St, London SW1P 2PA





BLUE ORCHID
HOSPITALITY

FOR MORE DETAILS OR TO BOOK YOUR
FESTIVE CELEBRATION WITH BLUE ORCHID,
CONTACT A MEMBER OF THE TEAM:

0203 972 1800

events@blueorchid.com



Terms and Conditions apply