PARK PLAZA

111

Christmas Celebrations

(111.)



Time to celebrate

Discover the magic of Christmas at Park Plaza London Waterloo this festive season. Ideally located just minutes from Lambeth North Station and only a short walk from Waterloo Station, the hotel is close to some of London's most iconic attractions such as Big Ben and the London Eye.

> To book or to find out more, simply contact our dedicated Events Team. T: +44 (0) 333 400 6102 E: UKevents@pphe.com

For bookings in Florentine Restaurant & Bar, please contact T: +44 (0) 333 400 6112 E: info@florentinerestaurant.co.uk

Where to find us: Park Plaza London Waterloo, 6 Hercules Road, London SE1 7DP

Christmas Party Packages

From £32.00 per person

Our flexible and contemporary events space provides the perfect setting for your 2021 Christmas celebrations, from intimate parties to larger events, with contemporary accommodation, bespoke party planning and fabulous food!

Our Park Suites can accommodate up to 120 guests plus a spacious foyer which is ideal for pre-dinner drink receptions.



To book or find out more, simply contact our Events Team T: +44 (0) 333 400 6102 E: <u>UKevents@pphe.com</u>

Bronze Package

£32.00 per person excluding VAT

- $\frac{1}{2}$ bottle of house wine
- ¹/₂ bottle of mineral water
- 3 course buffet dinner
- Dining room hire
- Christmas table decorations
- Christmas novelties

Please note that this package is available for a minimum of 25 guests.

Silver Package

£40.00 per person excluding VAT

- $\frac{1}{2}$ bottle of house wine
- ½ bottle of mineral water
- 3 course plated dinner
- Dining room hire
- Christmas table decorations
- Christmas novelties
- DJ (suitable for events for up to 75 guests or more)

Gold Package

£48.00 per person excluding VAT

- Glass of Prosecco and nibbles on arrival
- ½ bottle of house wine
- ½ bottle of mineral water
- 3 course plated dinner
- Dining room hire
- Christmas table decorations
- Christmas novelties
- DJ (suitable for events for up to 75 guests or more)

If you have any dietary requirements, please inform your Events Manager when booking.

All menu choices must be confirmed at least one week prior to the event.

All prices exclude VAT

BRONZE BUFFET MENU

Starters

Goats' cheese (V) Caramelised sweet potato and harissa salad Savoy cabbage slaw (V) Cranberries, walnut and honey dressing

Mains

Pan-fried turkey breast Brussels sprouts, chantenay carrots, parsnips, gravy

> Oven baked sea bream Artichoke hearts, trevisse, sunblushed tomatoes, pine nut sauce

> > Cheese selection (V) Mixed leaf salad

Desserts Christmas pudding Brandy anglaise sauce Yule log Orange mascarpone

To book or find out more, simply contact our Events Team T: +44 (0) 333 400 6102 E: <u>UKevents@pphe.com</u>



SILVER PACKAGE MENU

Starters

Stuffed cabbage Ox cheeks, sunblushed tomatoes, pine nuts, marjoram

Salted crust baked beetroot trio (V) Gorgonzola sabayon, almond crumble

Mains

Pan-fried sea bass Crushed potatoes, spinach, tomato compote, tian coconut, vanilla lobster bisque

Turkey ballotine Roast potatoes, parsnips, chantenay carrots, festive trimmings

Spinach, sweetcorn and mushroom filo (V) Roasted peppers, tomato coulis

Desserts

Rhubarb crumble (V) Vanilla custard

Christmas pudding Brandy anglaise sauce

(V) Vegetarian If you have any dietary requirements, please inform your Events Manager when booking.



GOLD PACKAGE MENU

Nibbles

Taleggio stuffed deep-fried green olives (V) Cauliflower pakoras (V) Spicy smoked almonds (V) Mini margherita pizza (V)

Starters

Jerusalem artichoke soup (V) Truffle and poppy seed cheese twist Pan-fried scallops Saffron and risotto cake, lemon verbena, red salsa

Mains

Venison haunch Confit potatoes, crosnes, Brussels sprouts, red wine, spiced pear, cocoa jus Pancetta coppata wrapped cod loin

black pepper and currant sauce

Vegetarian wellington (V) Olive and sundried tomato sauce

Desserts

Rum Baba (V) Malaga ice cream Yule log Orange mascarpone

(V) Vegetarian If you have any dietary requirements, please inform your Events Manager when booking.

Bowl food

£24.00 per person

Select 2 hot and 2 cold dishes from our bowl food menu for £24.00 per person. This package is available for up to 50 guests and includes 2 drinks per person. All prices exclude VAT. If you have any dietary requirements, please inform your Events Manager when booking.



MENU

Cold Prawn cocktail Chicken Caesar salad Marinated artichoke, mushrooms, sunblushed tomatoes (V) Cherry tomatoes and bocconcini (V)

Hot

Smoked paprika marinated sirloin Gratin dauphinois, green peppercorn jus Pan-fried sea bass Jerusalem artichoke, balsamic vinegar glazed radicchio

> Vegetarian moussaka (V) Black olive vierge



Optional extras

Nibbles £6.00 per person

Taleggio stuffed deep-fried green olives (V) Cauliflower pakoras (V) Spicy smoked almonds (V) Mini margherita pizza (V)

Canapé Reception £9.50 per person

We have canapé receptions available prior to dinner. Choose from the chef's choice selection of two hot and two cold options for £9.50 per person.

Cold

Mini niçoise salad Blinis and smoked salmon *Sour cream* Foie gras and fig chutney on brioche Baba ganoush and pomegranate tart (v) Tomato and basil crostini (V)

Hot

Devils pigs in blankets Grain mustard, honey glazed Vegetarian spring rolls (V) Salmon teriyaki skewers Beef satay skewers Lamb samosas Mini pizza (any toppings available)

(V) Vegetarian If you have any dietary requirements, please inform your Events Manager when booking.

Christmas drinks packages

From £24.00

Cocktail Party	Bronze Package	Silver Package	Gold Package
l hour	£24	£27	£33
2 hours	£32	£36	£43
3 hours	£40	£45	£53
4 hours	£48	£54	£63

Please note that our drinks packages can only be purchased for the entire party. Upgrade your drinks package during dinner for £15 per person. This offer includes unlimited beer and soft drinks during the dinner service.

A discretionary 12.5% service charge will be added to the bill. All prices exclude VAT.



To book or find out more, simply contact our Events Team T: +44 (0) 333 400 6102 E: <u>UKevents@pphe.com</u>

PACKAGES

Bronze House red and white wine Selection of bottled beers Selection of soft drinks and mineral water

Silver

House red, white and rosé wine

Sparkling wine Selection of bottled beers Selection of soft drinks and mineral water

Gold

House red, white and rosé wine Sparkling wine Selection of house spirits Selection of bottled beers Selection of soft drinks and mineral water



Florentine serves a brasserie-style menu and houses a bar featuring the best of British bubbles and craft beers, as well as a range of signature cocktails.

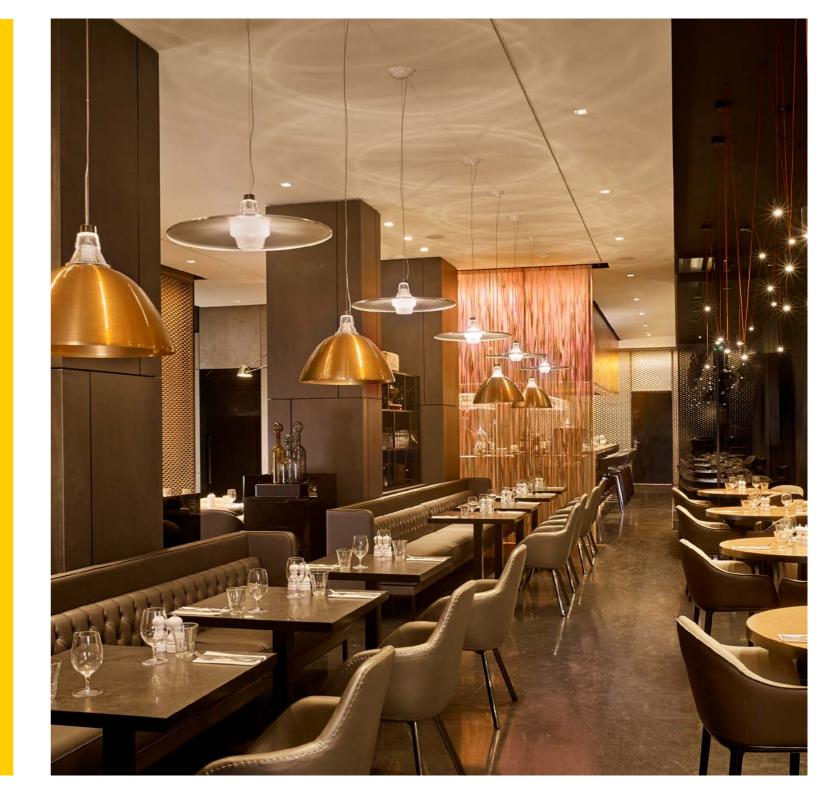
Enjoy delicious food and drink with family, friends or colleagues this festive season at Florentine Restaurant & Bar.

florentinerestaurant.co.uk

To book, please call +44 (0)203 146 5800 or email info@florentinerestaurant.co.uk

HOMEMADE AND SEASONAL





Stay the night

Don't end your Christmas party early by having to get the last train home!

Why not accommodate your guests in one of our 494 luxurious rooms and make sure the evening goes off with a pop and not a fizzle?

Enjoy our flexible rates with 48-hour cancellation policy, pay on departure and no deposit. Accommodation rates are subject to dates and availability. Ask our Events Team for current rates and availability.





Reassuring Moments by Park Plaza

Park Plaza is fully focused on reassuring our guests, team members and local communities of our commitment to upholding an even higher standard of cleanliness and wellness than ever before. Our Reassuring Moments programme, which has been created in line with World Health Organization recommendations, was developed with Radisson Hotel Group. It establishes a 20-step protocol for hotels and 10-step protocol for meeting and event spaces, which is in place across all of our hotels.

For more information, please visit parkplaza.com/reassuringmoments



TERMS AND CONDITIONS

Benefit from greater flexibility for all new Christmas events booked and held between July 1 and December 31 2021.

- · All events require advanced booking.
- You can reduce the number of attendees by 25% up to 14 days prior to arrival.
- You can reduce the number of attendees by a further 10% up to 24 hours before arrival.
- Should you cancel your event up to 7 days prior to arrival for events above £50,000, eligible event fees can be utilised as a credit for future events held within 6 months of the event date by June 30, 2022.
- Should you cancel your event up to 7 days prior to arrival for events below £50,000, eligible events can be utilised as a credit for future events held within 3 months of the event date by March 31, 2022.
- Should you cancel your event 7 days or less prior to the arrival date, a full cancellation charge will apply.
- No prepayment is required for events below £5,000, a preauthorisation will be taken 7 days prior to the event by an i-link. We do require a deposit for all events over £5,000. Payment can be made by credit card or cheques can be made payable to the hotel.
- Please be advised that it is the responsibility of the client to inform the hotel of any guest who either have a food allergy or food intolerance in advance of the event. Upon the client's written request to be made at least 72 hours prior to the first event date, the hotel will supply allergen ingredients data for all menu items.
- Any special dietary requirements must be received by the hotel no later than 72 hours prior to your event.
- Event prices exclude VAT and service.
- Accommodation rates are subject to availability and a 48-hour cancellation policy applies, after which a 1 night charge will be incurred.
- Payment is due on departure, no deposit is required.
- A discretionary service charge of 12.5% will be added to the final bill.
- VAT is at the applicable rate.
- Please note that images in this brochure may not reflect the current guest experience with COVID-19 measures introduced for your safety.



Feel the authentic

For more festive offers please visit <u>parkplaza.com/christmas</u>

> f ♥ © #parkplazamoments