



Create it your way

From our famed hospitality, unique spaces and great location to our experienced team pulling it all together, you can enjoy a Christmas celebration to remember.



Whether you choose to celebrate with a formal sit down dinner or an informal party with sharing platters, we'll help you create a memorable Christmas

For more information Contact the Christmas team on

+44 (0)1753 766 521 or email heathrowt5.events@hilton.com







Let's Celebrate JOIN A PARTY

For a truly unforgettable occasion, Hilton London Heathrow Airport Terminal 5 offers a choice of tempting cuisine and sparkling entertainment. So why not bring your party to our party?

Join the fun and festivities as our Executive Chef creates a tantalising menu featuring the best of British ingredients in dishes to suit all tastes.

The perfect solution for a group of friends, colleagues or clients looking



STARTERS

Celeriac and cauliflower velouté with truffle oil (V)(GF)

Chicken liver parfait plum and ginger chutney.

Smoked chicken salad with mango dressing.

Buffalo mozzarella Plum tomatoes, and basil dressing.

Waldorf salad

Smoked fish platter

MAINS

Roast turkey
pigs in blankets, sage onion &
cranberry stuffing, pan roast gravy.

Honey roast pork loin caramelised apple & cinnamon puree, mustard & sage jus.

Oven baked Scottish salmon saffron confit fennel, pink peppercorn cream.

Pumpkin and sage tortellini kale and basil pesto, Herbed roasted potatoes, Glazed winter vegetables, Braised red cabbage.

DESSERTS

Christmas pudding and spiced rum sauce

Chocolate & raspberry tart (VG)

Hazelnut Napoleon cheesecake

Chocolate and passionfruit mousse

Exotic fruit salad

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

DATES AVAILABLE THROUGHOUT DECEMBER

£49 per person, including VAT • Sparkling wine on arrival • Three-course dinner • Tea and coffee • Mineral water Festive novelties and Disco. Bedroom rates available from £99, inclusive of VAT





Private party menu

MAINS

Celeriac and Cauliflower velouté with truffle oil, Chestnut crumbs. (VG) (On Dietaries this could be

served Vegan)

STARTERS

Chicken liver parfait

with Plum and ginger chutney, mulled wine dressing and toasted sourdough croute, winter leaves.

Fish cake made with Smoked salmon smoked haddock, Cod, wasabi Aioli, fennel and Beetroot slaw with winter leaves. Lemon and Dill oil.

Roast Turkey

baby roast potatoes, glazed baby carrots, winter vegetables, Pigs in blanket, pork and sage stuffing, Thyme gravy. (This can be done Halal, dairy free and gluten free after the dietaries requested)

Pan seared Scottish salmon crushed potato, baby carrots, Saffron confit fennel, Broccoli, Lemon verbena cream. (GF)

Timbale of Butternut squash beetroot, courgette and wild mushroom, sweet potato fondant, Winter vegetables, red pepper and tomato fondue. (VE)(GF)

DESSERTS

Traditional Christmas pudding and spiced rum sauce.

Dulcey Chocolate tart raspberries with passionfruit sorbet. (V)

Hazelnut Napoleon cheesecake.

TEA OR COFFEE AND MINCE PIES



DATES AVAILABLE THROUGHOUT DECEMBER

£69 per person, including VAT • Sparkling wine on arrival • Three-course dinner • Tea and coffee Half bottle of wine • Mineral water • Festive novelties • Bedroom rates available from £99, inclusive of VAT



Festive Lunches and Dinners

THE GALLERY RESTAURANT If you are looking for a small but fun dining experience during the Christmas season, you can enjoy our joyful atmosphere by booking The Gallery for a special celebration.

This award-winning restaurant offers Festive Lunches and Dinners and the best of British cuisine. Enjoy high quality ingredients, sourced locally and crafted into a celebration menu that is sure to delight the senses.





STARTERS

Celeriac and Cauliflower velouté with truffle oil, Chestnut crumbs. (VG) (On Dietaries this could be served Vegan)

Chicken liver parfait with Plum and ginger chutney, mulled wine dressing and toasted sourdough croute, winter leaves.

Fish cake made with Smoked salmon smoked haddock, Cod, wasabi Aioli, fennel and Beetroot slaw with winter leaves, Lemon and Dill oil.

MAINS

Roast Turkey

baby roast potatoes, glazed baby carrots, winter vegetables, Pigs in blanket, pork and sage stuffing, Thyme gravy. (This can be done Halal, dairy free and gluten free after the dietaries requested)

Pan seared Scottish salmon crushed potato, baby carrots, Saffron confit fennel, Broccoli, Lemon verbena cream. (GF)

Timbale of Butternut squash beetroot, courgette and wild mushroom, sweet potato fondant, Winter vegetables, red pepper and tomato fondue. (VE)(GF)

DESSERTS

Traditional Christmas pudding and spiced rum sauce.

Dulcey Chocolate tart raspberries with passionfruit sorbet. (V)

Hazelnut Napoleon cheesecake.

TEA OR COFFEE AND MINCE PIES



Festive menu is available throughout December

From 39 per person including VAT



Festive Tipples

To help you celebrate in style, we've put together the following drinks packages to ensure your festive party goers can enjoy their evening without worrying about the drinks bill at the end of the night

GET THE PARTY STARTED*

Package includes choice of red and white house wine, beers and soft drinks 1hr £22 / 2hrs £30 / 4hrs £39 (Per person) including VAT

CELEBRATE IN STYLE*

Package includes choice of red and white house wine, Prosecco, beers and soft drinks 1hr £29 / 2hrs £33 / 4hrs £48 (Per person) including VAT

A VERY MERRY CHRISTMAS*

Package includes choice of red and white wine, Prosecco, house spirits and mixer**, beers and soft drinks 1hr £33 / 2hrs £40 / 4hrs £62 (Per person) including VAT

*For 150 covers or more **measures are 25m



Our Hotel



The Hilton London Heathrow Airport Terminal 5 surpasses all expectations of an airport hotel, we are Hilton with a twist. Boasting 16,000 Sq.ft of impressive event space the Gallery room can accommodate 800 people for dinner and our pre event space, with floor to ceiling windows, is perfect for pre dinner drinks.

Relax and rejuvenate in our luxurious spa. Unwind in the Hydrotherapy Pool, enjoy the thermal suite and the healing muds in the serial mud chamber. With 7 treatment rooms and a relaxation room, our spa is the perfect place to relax and recharge after your celebrations

This signature restaurant is a perfect option for a private celebration for up to 100 people, or choose from our AA Rosette award winning Gallery restaurant offering the best of British Cuisine. Enjoy a cocktail in our vibrant River Bar, or continue the party with after dinner drinks in our stylish Gallery Bar.

The Location Sitting within 13 acres of immaculately landscaped grounds, only 1 mile from Heathrow airport, and minutes from the M4 and M25 motorway networks the hotel is conveniently located while feeling a world away from the hustle and bustle of Heathrow. The Hilton London Heathrow Airport Terminal 5 gives you the freedom and flexibility to host any event and a warm welcome from our dedicated team awaits.

A Memorable Christmas Featuring 350 deluxe bedrooms and suites, please speak to our events team if you would like to add hotel guest rooms onto your event booking, with accommodation from £99 inclusive tax, subject to availability.





