



Poyle Road | Colnbrook | Berkshire | SL3 OFF | United Kingdom
T: 01753 68 68 60 | E: heathrowt5.events@hilton.com



Hilton London Heathrow Airport Terminal 5



@HiltonheathrowT5

hilton-t5.co.uk



Create your memorable
Christmas
2025



Step into the

Festive Extravaganza

at Hilton London Heathrow
Airport Terminal 5

Experience the wonder of the
season as **Hilton London Heathrow Airport
Terminal 5** transforms into a winter
wonderland!

Our much-loved Christmas Street Feast returns with a twist – featuring two carefully curated cuisines and festive canapés from around the globe.

Host an intimate Fusion Christmas Experience, savour festive drinks and nibbles in our vibrant River Bar, or celebrate on a grand scale in our elegant Gallery Rooms. Whether you're planning an intimate dinner or a lively party, we have something for everyone.

Let's make your 2025 Christmas magical.





Join A Party Celebrate the Season in Style

Join the festivities at Hilton London Heathrow Airport Terminal 5, where exceptional food and vibrant entertainment come together for an unforgettable night.

Enjoy a delicious menu crafted by our Executive Chef – perfect for colleagues, friends, or clients looking to celebrate in style.

Party Dates and Prices:


Wednesday 17th December – £49.00 per person

Thursdays – 4th, 11th, 18th December – £49.00 per person

Fridays – 5th, 12th, 19th December – £57.00 per person

Saturdays – 6th, 13th, 20th December – £57.00 per person

Includes:

- Arrival drink (sparkling wine, beer or soft drink)
 - Three-course dinner
 - Festive novelties
 - Disco
- 

Join a Party Buffet Menu

Starters (as sharing platter served on the table.)

Orange and duck pate, kumquat chutney, chicken and apricot terrine.

Herb roasted olives, sunkissed tomatoes, grilled vegetables, bocconcini mozzarella, marinated artichokes. (VE)

Smoked and cured fish platter, caperberries, horseradish cream.

Breadbasket.

Mains (Buffet)

Roast Norfolk turkey, thyme gravy.

Honey roast gammon, sage gravy.

roast potatoes (ve), glazed traditional winter vegetables. (V)

Chipolatas.

Gilthead bream, confit fennel, garden peas, orange beurre blanc.

Spinach and ricotta tortellini with roasted butternut squash, cranberries, sage, burnt butter. (V)

Desserts (Buffet)


Traditional christmas pudding, brandy sauce. (V)

Assorted cheesecakes.

Chocolate and passion fruit tart, orange sorbet. (VE/GF)

For any guests with special dietary requirements or allergies, please contact our Christmas co-ordinators, for details on all ingredients used.

Book now! Call **01753 68 68 60** or email **heathrowt5.events@hilton.com**





Festive Lunch & Dinner

in the Gallery Restaurant

Seasonal Feasting, Done Right.

Whether it's a quiet lunch with colleagues or dinner with loved ones, enjoy festive dining the whole month of December in the heart of our stylish Gallery Restaurant.

Pricing:

2-course lunch:
£27.50

3-course lunch:
£35.00

3-course dinner:
£39.00

Book now! Call **01753 68 68 60** or email **heathrowt5.events@hilton.com**

Extra
treat
Add a glass
of sparkling
wine for
£8.00



Festive Lunch / Dinner Menu

Starters

Celeriac & cauliflower velouté, truffle oil. (GF, Vegan on request).

Duck and orange pate, kumquat chutney, mulled wine reduction, toasted brioche.

Winter leaves salad.

Trio of cured salmon, beetroot & horseradish ketchup, lilliput capers, pickled shallots, celeriac and apple slaw, cress.

Mains

Turkey roulade stuffed with pork, sage and onion, wrapped in smokey bacon, fondant potato, pigs in blankets, glazed winter vegetables, pan jus. (GF)

Herb crusted line caught cod, crushed potatoes, brussels sprouts and mushroom ragout, baby carrots, broccoli, orange beurre blanc.

Portobello & camembert parcel, roasted baby potatoes, glazed winter vegetables, sun blushed tomato sauce. (VG)

Dessert

Traditional Christmas pudding, brandy sauce.

Black forest cheesecake.

Chocolate and passion fruit tart, orange sorbet. (VE/GF)

For any guests with special dietary requirements or allergies, please contact our Christmas co-coordinators, for details on all the ingredients used

Book now! Call **01753 68 68 60** or email **heathrowt5.events@hilton.com**

Private Parties

Your Christmas. Your Way

£75
pp

Host an exclusive Christmas celebration that's uniquely yours.

From elegant sit-down dinners to vibrant street feasts, we'll bring your festive vision to life in our stunning event spaces, including the grand Gallery Suite or cosy private dining room.

This year's Christmas Street Feast includes:

- Two globally inspired cuisines
- Three festive canapés
- Tailored décor and entertainment options

Includes:

Welcome drink, three-course dinner, ½ bottle of wine, festive novelties.

Minimum numbers apply

£75.00 inc VAT per person

Early Bird/January Saver Parties: Available for November & January bookings

Around the world street fayre

Available in the Gallery Rooms

European:

- Anti pasti (cure meats, mixed olives, roasted peppers, artichokes, bocconcini mozzarella, sundried tomatoes).
- Mini fish and chips, tartar sauce.
- Porcini mushroom arancini, garlic aioli.
- Ziti pasta romanesco.
- Turkey meat balls tomato and basil sauce, parmesan.
- Chocolate and cream profit roles.

Oriental

- Korean style kale and broccoli salad with gochujang. (VE)
- Duck spring rolls plum sauce.
- Steamed shitake & fungus gyoza, sweet chilli sauce. (VG)
- Thai stir-fried vegetable noodles. (V)
- Turkey char siu.
- Passion fruit and lychee cheesecake.

Mexican:

- Mexican salad. (VE/GF)
- Tortilla crisps with guacamole, sour cream, tomato salsa. (V)
- Jackfruit enchilada. (VG)
- Mexican chicken with refried bean ragu with cheese. (GF)
- Mexican rice. (VE/GF)
- Mini chocolate cake. (V)

Indian:

- Crispy kale, sweet potato chickpea chaat. (VG)
- Aloo tikki (potato patties stuffed with garden peas, tangy chickpeas, yogurt, tamarind and mint chutney.) (V)
- Lamb samosa.
- Mumbai masala roasted fish with semolina.
- Vegetable biryani (VG), poppadum /raita. (V)
- Zafrani crème brule tart. (V)

American:

- Make your salad bar.
- Cherry tomato, cucumber, seasonal greens, chick peas, crispy bacon, heritage carrots, blue cheese dressing, olive oil & balsamic vinegar.
- Disco mac & cheese: creamy southern style macaroni and cheese. (V)
- Pulled bbq beef, five cheese sauce, crispy bacon, scallions, caramelized onions, jalapenos.
- Mini Michigan hot dog.
- Festive cheesecake.

For any guests with special dietary requirements or allergies, please contact our Christmas co-coordinators, for details on all the ingredients used

Book now! Call 01753 68 68 60 or email heathrowt5.events@hilton.com



Go Glam This Christmas

Celebrate in style with a luxurious festive dining experience at Hilton London Heathrow Airport Terminal 5.

Perfect for client hosting, awards dinners or team celebrations, our formal private dining offers exceptional cuisine, elegant surroundings, and a truly memorable atmosphere.

This is Christmas at its most glamorous.

Formal Private Party Menu

Private Dining (Plated) 2025

Celeriac & cauliflower velouté, truffle oil. (GF, Vegan on request).

Duck and orange pate, kumquat chutney, mulled wine reduction, toasted brioche.

Winter leaves salad.

Trio of cured salmon, beetroot & horseradish ketchup, lilliput capers, pickled shallots, celeriac and apple slaw, cress.

Mains

Turkey roulade stuffed with pork, sage and onion, wrapped in smokey bacon, roast baby potatoes, pigs in blankets, glazed winter vegetables, pan jus. (GF)

Herb crusted line caught cod, crushed potatoes, brussels sprouts and mushroom ragout, baby carrots, broccoli, orange beurre blanc.

Portobello & camembert parcel, roasted baby potatoes, glazed winter vegetables, sun blushed tomato sauce. (VG)

Dessert

Traditional Christmas pudding, brandy sauce.

Black forest cheesecake.

Chocolate and passion fruit tart, orange sorbet. (VE/GF)

Alternative menus (e.g. Indian or Asian buffet) available on request.

For any guests with special dietary requirements or allergies, please contact our Christmas co-coordinators, for details on all the ingredients used

Book now! Call **01753 68 68 60** or email heathrowt5.events@hilton.com

£75
per person

Fusion Christmas Experience

A Twist on Tradition.

Spice things up with a bold and vibrant Christmas party inspired by the rich flavours of India and Asia.

A sensory celebration of culture, cuisine, and festive spirit.

Includes:

- Welcome drink (sparkling wine)
- Three-course dinner
- Tea, coffee, ½ bottle of wine
- Festive novelties

£69
per person

Fusion Christmas Menu

Indian menu

Spiced Dhingri ka shorba
(Mushroom soup)

Starters

Crispy kale, sweet potato & chickpea chaat (VE)

Crispy fried British kale, roasted sweet potato, chickpea tossed with red onions, tomato, green chillies, coriander & pomegranate, drizzled with date and tamarind chutney

Achari jhinge ka salad

Prawns pickled with Indian pickling spices, red onions, cucumber, gem, dill leaves

Lamb samosa with mint chutney

Paneer tikka (GF)

Tandoori spiced Indian cheese with roasted bell peppers and onions

Mains

Chicken makhan wala (GF)

Tandoori spiced chicken, roasted & simmered in rich tomato and cashew nut gravy

Oven-roasted cod, Kerala fish curry (GF)

Spiced fish curry from Southern India with coconut milk, tamarind & curry leaves

Baingan aur aloo ki subzi (VE*, GF*)

Roasted baby aubergine and potato in a melange of onion

Dal makhani

Jeera pulao (VE, GF)

Naan bread

Accompanied by papadums, pickle, and mango chutney

Dessert

Gajar ka halwa

Served with vanilla ice cream

Book now

Call 01753 686 680 or email

heathrowt5.events@hilton.com

For any guests with special dietary requirements or allergies, please contact our Christmas co-coordinators, for details on all the ingredients used



River Bar Drinks & Nibbles

£25
per person



Raise a Glass in Style.

Keep it casual, cosy, and oh-so-festive at the River Bar. Perfect for after-work cheers, team socials or intimate gatherings with friends and fizz.

£29.00 per person:

- Includes arrival drink (sparkling wine, beer or soft drink), festive nibbles
- Add desserts on request
- Private hire available for up to 80 guests (minimum numbers apply)

Book now! Call 01753 68 68 60 or email heathrowt5.events@hilton.com

River Bar Nibble Menu £25.00

Antipasti platter

(Artichokes, bocconcini mozzarella, mixed olives, cherry tomato, roasted peppers).

Vegetable crudites, pitta bread and khobez with sour cream & chives, harissa hummus.

Hot

(Choose any three and add extra each for £4.50)

Turkey sata.

Butterfly prawns with sweet chilli sauce.

Moroccan spiced falafel (VE).

Five spiced chicken wings with soy, honey & sesame.

Chorizo and chicken skewers with chimichurri.

Cranberry & brie wanton.

Add Mini desert for extra £5.00

Assorted mini cheesecake.

Or

Mini red velvet.

Or

Mini chocolate cake.



Christmas Day

Let the magic of Christmas begin
the moment you arrive!

Enjoy a festive welcome drink to toast the occasion, as the joyful sounds and scents of the season fill the air.

Little ones will be delighted with special presents just for them, while festive novelties add a playful sparkle to the table.

Gather your loved ones and get ready for a Christmas Day filled with warmth, laughter, and delicious delights.

Christmas Day Celebration

£69.00 PER ADULT | £35.00 PER CHILD

(including VAT)

Christmas Day Menu

Soup

Roasted pumpkin soup, pumpkin seed oil.

Cold & Starters

Charcuterie platter and antipasti – choice of cured meats, grilled vegetables, artichokes, mixed olives, hummus.

Mixed seafood platter.

Heritage beetroot, goat's cheese. (V)

Caesar salad with crisp gem, parmesan shavings, anchovies, garlic croutons, crispy pancetta.

Duck liver & foie grass parfait, plum and ginger chutney.

Roasted butternut and cauliflower salad with dried cranberries, quinoa, chermoula dressing. (VE)

Mains

Roast traditional turkey (halal).

Roast beef striploin.

Mini Yorkshire pudding, roast potatoes, glazed winter vegetables, braised red cabbage, chipolatas, sage and onion stuffing with pork, pan gravy, cranberry sauce.

Oven roasted chalk stream trout, melange of samphire and confit fennel, garden peas, orange beurre blanc.

Butternut squash and lentil Wellington, tomato fondue. (VE)

Desserts

Christmas pudding, brandy sauce.

Mince pie cheesecake.

Chocolate and passion fruit tart, orange sorbet. (VE/GF)

British cheeseboard with condiments.

For any guests with special dietary requirements or allergies, please contact our Christmas co-coordinators, for details on all the ingredients used

Book now! Call **01753 68 68 60** or email heathrowt5.events@hilton.com

Festive Tipples

Festive Cheers All Around

Raise your glass to the most wonderful time of the year!

Whether you're sipping cocktails at the River Bar, toasting at a corporate party, or enjoying a quiet festive lunch, our drinks packages are designed to keep the good times flowing.

From classic bubbly to seasonal cocktails and crowd-pleasing buckets of beer, we've got every kind of celebration covered.

Cheers to Christmas your way!

Festive Tipples

Bucket Deals:

Beers: 5 for £25 | 10 for £45 (Stella & Becks)

Soft Drinks: 10 cans for £35

Wine: 3 house red & 3 house white for £160

Drinks Packages

Get the Party Started

Wine, beers, soft drinks

1hr £24 | 2hr £32 | 4hr £41

Celebrate in Style

Wine, Prosecco, beers, soft drinks

1hr £31 | 2hr £35 | 4hr £50

A Very Merry Christmas

Prosecco, house spirits, mixers, beers, soft drinks

1hr £35 | 2hr £42 | 4hr £62

Packages for smaller groups available on request.



Stay with us

Relax in style after the party!

SANTA Rate: £99.00 per night (single/double occupancy incl. breakfast & VAT)

Enjoy modern comfort across our 350 spacious rooms.

Early Bird / January Sale

Book early or party later!

Enjoy 10% off Christmas bookings in November 2025 or January 2026.



Our Hotel

**The Hilton London Heathrow Airport
Terminal 5 isn't just an airport hotel**

it's a destination.

**With over 16,000 sq. ft. of event space and a luxurious spa, all
nestled in 13 acres of landscaped grounds just minutes from the M4
and M25, it's where elegance meets convenience.**

Terms and Conditions

All prices include VAT.

Menu pre-orders required 14 days prior.

Deposits: 10% at contract, 50% due 3 months prior, balance due 30 days prior.

100% pre-payment required 30 days before arrival.

All payments are non-refundable and non-transferable.

Full T&Cs available on our website.

