



. An
ICONIC
 FESTIVE
★★ season

Hilton East Midlands

CELEBRATE IN STYLE

LARGER GROUPS



CHRISTMAS PARTIES

Unforgettable Christmas parties are coming to life this season, whether you are hosting an exclusive corporate gala or looking to join a high-energy shared celebration. If there's ever a time to go all-out, it's the festive season. We really know how to throw a great party, with amazing food and drink to match.

Friday and Saturday nights available throughout December:

Private Parties (*Minimum Numbers 80*)

4th, 5th, 11th, 18th and 19th

Joiner Party – 12th

Dress Code:

Smart Casual

No Sportswear



ENQUIRE NOW

and enter to win an overnight stay with breakfast for the organiser!



Plated Festive Meal

STARTERS

Chicken liver parfait, sticky fig relish, sourdough

Spiced winter vegetable soup, sourdough croutons PB

MAINS

Turkey roulade stuffed with sage and onion wrapped in streaky bacon, parsnips, heritage baby rainbow carrots, sprouts, roast potatoes and jus

Root vegetable Wellington, parsnips, fine beans, carrots, gravy PB

DESSERTS

Christmas pudding, clotted cream ice cream

Cinnamon swirl baked cheesecake
Morello cherry compote PB

Package Includes:
Drinks Reception
3 Course Dinner
Disco
Christmas Décor

£50.00 per person



BOWL FOOD & PASS AROUNDS

Our bowl food menus are perfect for those who want something a bit more dynamic for their event. Choose from a range of hot, cold and sweet dishes that are just the right size to keep you partying all night.

**Minimum Guest Numbers - 20*



BOOK NOW

HOT BOWLS

Sweet chilli glazed chicken

Scottish smoked salmon, pickled fennel, sourdough

Slow-braised beef, caramelised pearl onions, mushroom, truffle mash

Turkey roulade stuffed with sage and onion, wrapped in streaky bacon, parsnip, potato dauphinoise, rainbow carrot, chestnut jus

Root vegetable Wellington, parsnips, tender stem broccoli, carrots, gravy PB

Goat's cheese gnocchi, pesto cream, sun blushed tomatoes V

Sticky pork belly bites, spiced lentils, spring onion

Confit lamb shoulder, yoghurt, flatbread, wheat berry and cranberry cous cous

Pumpkin risotto, plant based applewood cheese PB

Vegetable gyoza, gochujang sauce PB

COLD BOWLS

Plum tomato, rocket, basil oil salad PB

Caesar salad

Greek salad V

Cherry tomato, mozzarella, roasted peppers, basil oil V

Rainbow salad, toasted pumpkin seeds PB

SWEET BITES

Red velvet cake V

Mini chocolate orange brownie PB

Mini carrot cake PB

Crumble-topped mince pie PB

Lemon drizzle cake V

Macarons V

Mini chocolate cake V

4 bowls per head £35 per person

6 bowls per head £45 per person

MAKING MOMENTS

SMALLER GROUPS

AN ICONIC FESTIVE SEASON



FAMILY & FRIENDS FESTIVE FEASTS

Whether you're looking for a beautifully plated three course meal, or a family style Christmas roast to dig in to, we've got you covered. Our range of menus mean there's something for every party and every person.

Can't decide which to go for? Our event elves are more than happy to walk you through the options to ensure you have the most wonderful time of the year.

Available throughout December
Excluding Christmas Day & Boxing Day
Minimum Guest Numbers - 20
Maximum Guest Numbers - 80



 BOOK NOW



Plated Festive Meal

STARTERS

Chicken liver parfait, sticky fig relish, sourdough

Spiced winter vegetable soup, sourdough croutons PB

MAINS

Turkey roulade stuffed with sage and onion wrapped in streaky bacon, parsnips, heritage baby rainbow carrots, sprouts, roast potatoes and jus

Root vegetable Wellington, parsnips, fine beans, carrots, gravy PB

DESSERTS

Christmas pudding, clotted cream ice cream

Cinnamon swirl baked cheesecake
Morello cherry compote PB

Two courses for £35 per person
Three courses for £40 per person

THAT LITTLE SOMETHING EXTRA

AN ICONIC FESTIVE SEASON



THAT LITTLE SOMETHING EXTRA

DRINKS PACKAGES



'Tis the season to be merry and our drinks packages take all the headache out of deciding what to serve your guests. Whether it's our Favourites, Signatures or Connoisseur selection, you can rest assured that no one's glass will run empty.

Our events team will be happy to help advise on minimum numbers across all the packages offered.

FAVOURITES

SPARKLING PACKAGE

3 x Bottles of Prosecco

£100

WINE PACKAGE

4 x Bottles - Choose from Red, White or Rose

£110

BOTTLED BEER PACKAGE

Choose x 6 Mixed Beer:

Corona

Peroni

Black Sheep Amber Ale

£32

BOTTLED CIDER PACKAGE

Choose 6 x Bottled Ciders:

Aspall

Old Mout Kiwi & Lime

Old Mout Berries & Cherries

£33

SOFT DRINKS PACKAGE

Choose 6 x Bottles:

Coca-Cola

Diet Coke

Coke Zero

Appletiser

Franklin & Sons

£21



WE WOULD LOVE TO HEAR FROM YOU



From menu choices and drinks advice, to event expertise and iconic hosting, our team are on hand to help at every step of the way.

Please get in touch using the details listed here. We can't wait to host you.

For Large Private Bookings

Midlands Groups, Conference & Events Team

Events.eastmidlands@hilton.com

01509 686878

For All Other Enquiries:

Onsite Groups, Conference & Events Team

emahn_gce@hilton.com

01509 686842

TERMS AND CONDITIONS

- A non refundable deposit of £15.00 per person is required at time of booking confirmation
- We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against any food, beverage or overnight accommodation
- In the unlikely event that the hotel is obliged to cancel the event, all monies will be refunded or an alternative date or location will be offered (at the hotels discretion) without any further liability to the hotel or Hilton
- For our Christmas Party bookings the final balance is due 4 weeks prior to your event date. Any bookings made within 4 weeks of event date will be required to pay the balance in full at the time of booking confirmation.
- PB' denotes 'plant based' or 'vegan' dishes
- 'V' denotes 'vegetarian' dishes
- Menu items are subject to change based on seasonal availability.
- All allergen information will be available to the client ahead of the event. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
- If menu options or specific dietary needs are required for your event, these need to be submitted 2 weeks as a minimum prior to your event date

