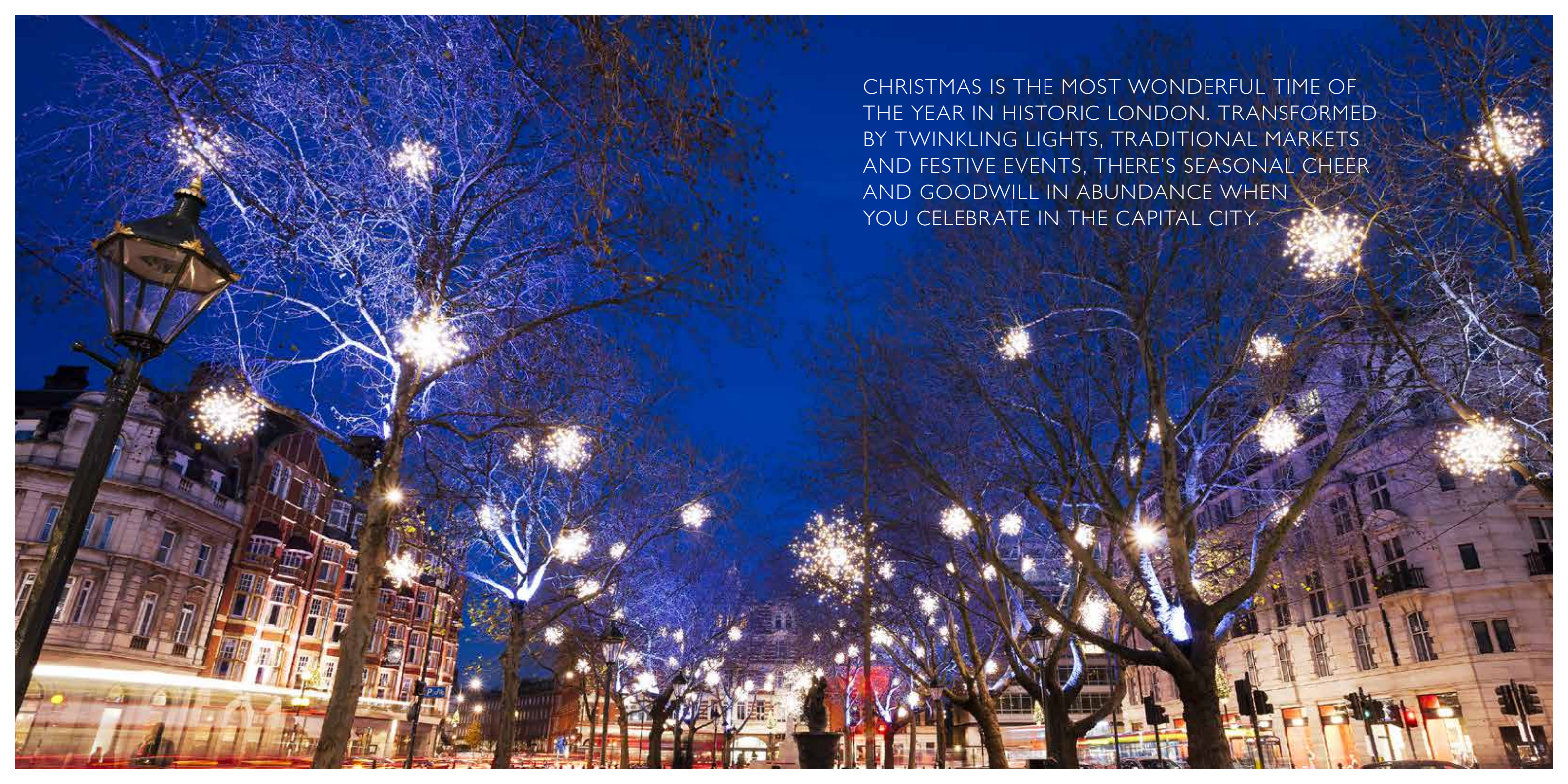




THE FESTIVE SEASON



CHRISTMAS IS THE MOST WONDERFUL TIME OF THE YEAR IN HISTORIC LONDON. TRANSFORMED BY TWINKLING LIGHTS, TRADITIONAL MARKETS AND FESTIVE EVENTS, THERE'S SEASONAL CHEER AND GOODWILL IN ABUNDANCE WHEN YOU CELEBRATE IN THE CAPITAL CITY.

DISCOVER SOUGHT-AFTER SETTINGS FOR YOUR SEASONAL CELEBRATIONS

WHETHER YOU'RE STAYING OVER OR SIMPLY HAVING YOUR CHRISTMAS EVENT WITH US, WE'LL MAKE SURE EVERYTHING RUNS LIKE CLOCKWORK.

Choose from a selection of individually designed rooms such as the spacious Commonwealth Suite, the oak-panelled Connaught Suite, the impressive daylight-filled Newbury Suite with water features, or the County Suite, with striking crystal chandeliers and its own private foyer. We can host up to 500 guests.

With menus highlighting our tantalising festive fare and staff that anticipate your every need, a group dining event with us promises to be special. Lavish or modest, large or small, your event will capture the hearts of all who attend.



OUR WINTER BALL

CELEBRATE THE SEASON IN STYLE WITH AN ENCHANTING EVENING OF ELEGANT DINING AND MUSIC AT OUR EXCLUSIVE FESTIVE WINTER BALL.

On arrival, you'll be greeted with a glass of chilled prosecco, followed by an exquisite three-course meal with carefully selected wines, homemade mince pies and Christmas crackers. After you've dined, enjoy the music and discover our selection of bars.

SUNDAY TO THURSDAY NIGHTS £45 per person*

- A glass of prosecco on arrival
- Three-course dinner with tea, coffee and mince pies
- Bottled water
- Christmas crackers, table candles, centre pieces, DJ and dance floor
- Complimentary parking

FRIDAY AND SATURDAY NIGHTS £50 per person*

- A glass of prosecco on arrival
- Three-course dinner with tea, coffee and mince pies
- Bottled water
- Christmas crackers, table candles, centre pieces, DJ and dance floor
- Complimentary parking

FIRST COURSE

Scottish crab and salmon salad with lemon and dill dressing

MAIN

Roasted and rolled breast of Norfolk bronze turkey with sage and onion stuffing, buttered sprouts, carrots and cranberry jus

DESSERT

Christmas pudding with Muscatel sabayon

VEGETARIAN MENU

FIRST COURSE

Heirloom tomato and mozzarella salad with basil pesto and Nocellara olives

SECOND COURSE

Portobello mushroom, black cabbage and goat's cheese wellington with buttered baby carrots

DESSERT

Dark chocolate mousse with clementine jelly

Tea, coffee and mince pie

Vegan option available on request.

* Half a bottle of wine per person can be added to the package for a supplement of £10 per person.

* Dates available between 29th November – 22nd December 2019.
Depending on the size of your party, the room may be shared with other companies' events.





OUR FESTIVE MENUS

YOUR PARTY ORGANISER WILL BE REQUIRED TO SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT OPTION FOR THE GROUP.

£55 per person*

This package includes a glass of prosecco on arrival, three-course dinner with tea, coffee and mince pies, bottled water, Christmas crackers, table candle, centre pieces, DJ, dancefloor and complimentary car parking.

* Half a bottle of wine per person can be added to the package for a supplement of £10 per person.

£89 per person**

This package includes a four-hour drinks package (unlimited beer, wine and soft drinks from 8pm until midnight) plus a glass of prosecco on arrival, three-course dinner with tea, coffee and mince pies, bottled water, Christmas crackers, table candles, centre pieces, DJ, dancefloor and complimentary car parking.

** Upgrade unlimited drinks to include spirits (25ml and mixer) for a supplement of £10 per person. Must be pre booked.

Packages include function room hire until 1am, a manned cloakroom and the option of a charged to company or cash bar. Companies may provide their own décor with prior approval.

FIRST COURSE

Scottish crab and salmon salad with lemon and dill dressing

Crispy cinnamon duck salad with spiced orange dressing

Heirloom tomato and mozzarella salad with basil pesto and Nocellara olives

SECOND COURSE

Roasted and rolled breast of Norfolk bronze turkey with sage and onion stuffing, buttered sprouts, carrots and cranberry jus

French-trimmed, black-peppered corn-fed chicken with gratin dauphinoise and lemon and parsley crumb

Crispy-skinned sea bass with charred leeks and lemon and chilli broth

DESSERT

Christmas pudding with Muscatel sabayon

Chocolate mousse with burnt orange salad, orange jelly and cinnamon sponge

Honey-glazed lemon tart with raspberry cream

Tea, coffee and mince pies

VEGETARIAN MENU

FIRST COURSE

Heirloom tomato and mozzarella salad with basil pesto and Nocellara olives

SECOND COURSE

Portobello mushroom, black cabbage and goat's cheese wellington with buttered baby carrots

DESSERT

Dark chocolate mousse with clementine jelly

Tea, coffee and mince pies

*Vegan options are available on request.

STAY WITH US

JOIN US THIS FESTIVE SEASON. THERE'S NO NEED TO RUSH OFF FOR THE LAST TRAIN HOME OR CALL A TAXI.

Stay with us after your celebrations and simply head off upstairs to your bedroom and wake up to a full English breakfast the following morning.

Stay from £80 per person.*

*Accommodation rates are available from 25th November 2019 – 5th January 2020.
Rates are subject to availability and based on single occupancy with a £20 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.



OUR HOTEL

MINUTES FROM THE TERMINALS, THE AWARD-WINNING RADISSON BLU EDWARDIAN, HEATHROW FEELS ANYTHING BUT AN AIRPORT HOTEL.

Our grand lobby, glass chandeliers, ornate marble staircase and striking Eastern artwork make this hotel a truly magnificent base to access Heathrow, where London meets the world.

Ideally located 10 minutes from Heathrow Airport by free public transport, central London can also be reached in 30 minutes.

Heathrow Hotel, Heathrow

★★★★

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Middlesex, UB3 5AW

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E htrwcb@radisson.com

TRAVEL

By Car

Minutes from the M4 and M25 motorways

Hotel car parking available (charges apply)

By Train

Nearest underground station
Heathrow Airport (Piccadilly Line)

Nearest overground station
Hayes & Harlington



WRAP THE PERFECT GIFT

Wrap the perfect gift this Christmas with a Radisson Blu Edwardian gift voucher for our London or Manchester Hotels. From heavenly spa treatments to exquisite afternoon teas and overnight stays, there's something for everyone. If you'd rather spoil them with choice, monetary gift vouchers mean they can please themselves, with values from £20.

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RADISSON BLU EDWARDIAN,
HEATHROW ★★★★★

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