



PARKPLAZA

WESTMINSTER BRIDGE LONDON

Christmas Celebrations



Time to celebrate

Discover the magic of Christmas at Park Plaza Westminster Bridge London this festive season. Ideally located in the heart of the vibrant South Bank, with spectacular views of Big Ben and the Houses of Parliament, making it the perfect venue for your 2021 Christmas and New Year's Eve celebrations. We look forward to welcoming you.

To book or to find out more, simply contact our Events Team

T: +44 (0) 333 400 6102 E: UKevents@pphe.com

For bookings in Brasserie Joël or Primo Bar please contact

T: +44 (0) 333 400 6112 E: reservations@brasseriejoel.co.uk E: reservations@primobar.co.uk

Where to find us:

Park Plaza Westminster Bridge London, 200 Westminster Bridge Road, London SE1 7UT



Exclusive Party Nights

From £75.00 per person

Our fabulous Westminster Ballroom and Plaza Suites provide the perfect setting for your party. Both are self-contained with a private bar and neutrally decorated to suit all tastes. Between the Westminster Ballroom and Plaza Suites, 600 guests can be catered for.

If you are looking for something more theatrical, our live cooking stations are the perfect entertainment for your guests. All stations come with dedicated chefs to cook speciality dishes in front of your guests.

Whatever you decide, our Events Team will be happy to discuss your exact requirements, including preparation time, party timings, reception drinks and canapé packages, menu options, wine selections and midnight snacks, ensuring we tailor-make the perfect night specifically for you and your guests. Late bar licences are available should you wish to party into the night!

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

Christmas Plated Package

Make sure no one is missing out on your festive gathering by choosing one of the spacious event rooms available. Or celebrate in style and make your event more memorable in our Brasserie Joël.

Enjoy our Christmas package at £75.00 plus VAT per person. The package includes the following items and services:

- One glass of Prosecco on arrival
- 3-course plated set dinner
- 1/2 bottle of house wine per person
- 1/2 bottle of mineral water per person
- Tea and coffee with petit fours after dinner
- Decorated table with Christmas crackers and novelties
- Dance floor

Please note that music, DJ and entertainment are not included. However, our dedicated Events Team can assist you with planning the ultimate event.

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



MENU 1

Roasted Mediterranean vegetable terrine with cucumber and truffle oil salsa

Roasted Norfolk turkey paupiette filled with sage and onion seasoning, winter vegetables and traditional accompaniments

Christmas pudding with brandy sauce

Tea and coffee with mince pies

MENU 2

Ham hock, chicken and leek terrine served with apple chutney

Fillet of salmon with prawns, oyster mushrooms and lemon butter sauce

Chocolate log

Tea and coffee with mince pies

MENU 3

Goat's cheese parcel with a redcurrant and onion compote, mixed leaves and aged balsamic

Roasted marinated pork rump with five spices, braised red cabbage, glazed parsnips, fondant potatoes and cider infused reduction

Lavender panna cotta with almond biscotti

Tea and coffee with mince pies



BOWL FOOD CHRISTMAS PACKAGE

£60.00 per person

Whether it's a celebration with colleagues or clients, at Park Plaza Westminster Bridge London we can offer the perfect festive package. Our Bowl Food Christmas package takes all the fundamentals for a magical celebration.

Enjoy our Bowl Food Christmas package which includes the following items and services:

- 7 bowl food combinations
- Unlimited filtered water
- 1/2 bottle of house wine per person
- Followed by tea and coffee
- Decorations with Christmas crackers and novelties
- Dance floor

Please note that music, DJ and entertainment are not included. However, our dedicated Events Team can assist you with planning the ultimate event.

Prices exclude VAT.

The festive season at Brasserie Joël

From £69.00 per person

Christmas Eve

£69.00 per person
5.30pm – 10.30pm

Enjoy a three course Christmas Eve menu with a choice of starters, main courses and desserts. Served with a home baked French baguette and Isigny Normandy butter.

New Year's Eve Celebrations

5.30pm – 10.30pm
£139.00 per person

Brasserie Joël presents a New Year's Eve Gala Dinner menu, starting with a special New Year's Eve amuse-bouche! Then tuck into a delicious four course dinner with a choice of starters, main courses and desserts.

Christmas Day Lunch

12.00pm – 3.00pm
£79.00 per person

Brasserie Joël will offer an amuse-bouche followed by a three-course Christmas Day set menu. Ask our events team for this year's menu.

New Year's Eve Early Bird

5.30pm – 6.30pm
£79.00 per person

Celebrate early on New Year's Eve with our tempting Early Bird Menu. Enjoy an amuse-bouche, followed by a three course dinner created by our Chef.

Christmas Day Dinner

5.30pm – 10.30pm
£69.00 per person

Enjoy an à la carte Christmas Dinner, ask our events team for this year's menu.

A children's menu is available on request, throughout the festive period.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.



Christmas party at Brasserie Joël

From £39.00 per person

Menu 1

£39.00 per person
(for 10 or more guests)

Menu 2

£49.00 per person
(for 10 or more guests)

Menu 3

£59.00 per person
(for 10 or more guests)

Dates available

From 1st November to 23rd December 2021

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate. For those with special dietary requirements or allergies, please ask for the manager

To book or find out more, simply contact our team at Brasserie Joël
T: +44 (0) 333 400 6112 E: reservations@brasseriejoel.co.uk



MENU 1

Starters

Smoked salmon
Golden beetroot, orange goat's cheese mousse,
rocket dressing

Roasted tomato and red pepper soup (V)
Garlic crouton, dust of chive

Main

Spiced apple and cranberry turkey paupiette
Roasted potatoes, Brussels sprouts,
jumbo carrot, pig in blanket, thyme jus

Sea bass fillet
Leeks, mussels, potatoes,
lemon grass coriander cream sauce
Truffle risotto (V)
Wild mushroom, pumpkin, parmesan, pea sauce

Desserts

Glazed lemon tart
Lemon meringue, strawberry coulis
Salted caramel parfait
Mandarin coulis
Mulled wine poached pear
Quince, walnut cake, vanilla ice cream

MENU 2

Starters

Ham hock and pea terrine
Pineapple, red chilli and spring onion salad, vanilla mayonnaise, grain mustard dressing

Salmon gravlax
Candied beetroot, goat's cheese mousse, rocket dressing

Roasted tomato and red pepper soup (V)
Garlic crouton, dust of chive

Main Courses

Spiced apple and cranberry turkey paupiette
Roasted potatoes, Brussels sprouts, jumbo carrot, pig in blanket, thyme jus

Lemon thyme roast corn fed chicken supreme
Grain mustard mash, Brussels sprouts, jumbo carrot, tarragon jus

Sea bass fillet
Leeks, mussels, potatoes, lemongrass coriander cream sauce

Truffle risotto (V)
Wild mushroom, pumpkin, parmesan, pea sauce

Desserts

Traditional Christmas pudding
Forest fruit berries, brandy sauce

Glazed lemon tart
Lemon meringue, strawberry coulis

Salted caramel parfait
Mandarin coulis

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free



MENU 3

Starters

Ham hock and pea terrine
Pineapple, red chilli and spring onion salad, vanilla mayonnaise, grain mustard dressing

Smoked salmon
Candied beetroot, goat cheese mousse, rocket dressing

Buratta mozzarella (V)
Chilli and tomato salsa, cucumber, basil cress, balsamic dressing

Main Courses

Beef fillet
Pomme pont-neuf, red wine sauce

Grilled lobster
Basmati rice, mixed vegetables, lobster bisque sauce

Truffle risotto (V)
Wild mushroom, pumpkin, parmesan, pea sauce

Desserts

Glazed lemon tart
Lemon meringue, strawberry coulis

Salted caramel parfait
Mandarin coulis

Mulled wine poached pear
Quince, walnut cake, vanilla ice cream

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

Drinks reception in Primo bar

From £19.00 per person

Kick off your festivities with a drinks reception and enjoy an affordable, entertaining evening with your friends and family in Primo Bar. We have a great selection of drinks packages – perfect for private parties with a minimum of 10 guests.

One hour drinks reception packages available:

Bronze selection

£19.00 per person

Gold selection

£59.00 per person

Silver selection

£29.00 per person

Platinum selection

£79.00 per person

Please enquire about exclusive use of our Parliament View area and pricing.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT

To book or find out more, simply contact our team at Primo bar
T: +44 (0) 333 400 6112 E: reservations@primobar.co.uk



PACKAGES

Bronze selection

Selected wines, red, white and rosé, a range of draught and bottled beers, cider, non alcoholic cocktails, soft drinks and bar snacks.

Silver selection

Prosecco. Selected wines; red, white and rosé, a range of draught and bottled beers, cider, non alcoholic cocktails, soft drinks and bar snacks.

Gold selection

Mumm Champagne. A choice of house spirits and mixers, Sommelier wine suggestions of red, white and rosé, a range of draught and bottled beers, cider, non alcoholic cocktails, soft drinks and bar snacks.

Platinum selection

Perrier-Jouët Champagne. A choice of premium spirits and mixers, Sommelier wine suggestions of red, white and rosé, a range of draught and bottled beers, cider, non alcoholic cocktails, soft drinks and bar snacks.

Stay the Night

At Park Plaza Westminster Bridge London, we offer the highest quality accommodation with a variety of rooms available, from our Superior atrium-facing rooms, to Studio rooms with external views of London and top floor Suites – making for a truly spectacular stay

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

Please contact our Reservations Team for current rates and availability.

T: +44 (0) 33 3400 6114 E: ppwlres@pphe.com





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.

- At Brasserie Joël we provide a choice of starters, main courses and desserts for all Christmas set menu price brackets. Please ensure that a guest list is provided with guest choice per course.
- If you have any dietary requirements, our Head Chef will do his best to accommodate these. Please be advised that it is the responsibility of the client to inform the hotel of any guests who have a food allergy or food intolerance in advance of the event. Upon the client's written request (such request to be made at least 72 hours prior to the first event date), the Hotel will supply allergen ingredient data for all menu items.
- We will require all set menu orders to be placed a minimum of seven days prior to your event. If a guest wishes to change their order on the night of the event, additional dishes will be chargeable. A full prepayment according to the number of guests and menu will be taken in advance.
- All events require advanced booking. You can reduce the number of attendees, up to 14 days prior to arrival. You can reduce up to a further 10% the number of attendees, 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.
- A full deposit is required for all events. Payment can be made by credit card or cheques can be made payable to the hotel.
- Event prices for private parties in the Westminster Ballroom exclude VAT and service.
- Event prices for parties in Brasserie Joël and Primo Bar are inclusive VAT and exclude 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.



P A R K
P L A Z A

Feel the authentic

For more festive offers please visit
parkplaza.com/christmas



#parkplazamoments