



Festive Season 2024

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Welcome to Christmas

Expect the extraordinary when you join us at The Clermont Victoria for Christmas 2024.





From festive celebrations with colleagues, to quality time with family and friends, our stunning Grade II listed hotel promises to offer the most magical place to spend the festive season in London.

Our seasonal treats this year will make any festive occasion more magical. Enjoy everything from Christmas parties and spectacular drinks receptions, to fabulous festive feasts, Christmas Day dining, and so much more, all surrounded by our show-stopping decorations and displays. Whatever your needs, our friendly sales team will be on-hand to ensure this is the best Christmas yet!

Natasha Ludlow

General Manager The Clermont Victoria

To book please call 020 7523 5055 or email meet.vic@theclermont.co.uk

Spectacular Spaces

Here at The Clermont Victoria, we pride ourselves in flawless comfort, thoroughly delivered. Our exceptional service & hospitality makes us the ideal venue for hosting a spectacular Christmas celebration to remember, with beautiful bedrooms, 10 unique & highly distinguished meeting rooms, and 4 fabulous drinking & dining venues perfect for private or semi-private hire.

The Soak

The hottest drinking & dining destination in the heart of Victoria. Enjoy an intimate festive meal in our plush booths, graze on delicious Asian-inspired tapas, or sip on expertly crafted cocktails as you mingle around our beautiful centerpiece bar. The Soak will surely immerse every guest in an unforgettable festive experience.

Capacity: 200 Standing | 100 Seated





348 beautiful bedrooms



Adjacent to Victoria Station



Fabulous in-house drinking & dining options



Fast & Free Wi-Fi

Réunion Bar

A bright, welcoming, yet intimate space, with unique views over the bustling station concourse.

Capacity: 80 Standing



The Tea Lounge

Light, airy, and relaxed. The home of our famous Festive Afternoon Tea; this space also becomes an unrivalled location to host meetings, and relaxed drinks receptions, and its beautiful Victorian architecture will not fail to impress, particularly over the festive season.

Capacity: 80 Standing | 50 Seated



The Grosvenor Dining Room

The Grosvenor Dining Room offers a versatile setting ideal for festive parties and group dining - a beautiful venue where everyone is made to feel at home.

Capacity: 180 Standing | 120 Seated



We're also proud to offer an array of formal event spaces, perfect for conferences or meetings. Please get in touch for more information and to help create your perfect tailor-made event, or to find out more about our other fabulous spaces.

To book please call 020 7523 5055 or email meet.vic@theclermont.co.uk





Private Christmas Parties

Eat, drink, and be merry!

Get colleagues, friends, or family together for a fabulous Christmas party to remember, with delicious food, great drinks, and a beautiful atmosphere.

Available 21st November - 24th December From £105 per person



Package Includes:

- A three-course seated meal with tea & coffee
- Christmas novelties
- Half a bottle of house wine, half a bottle of mineral water and glass of sparkling wine on arrival

Want to go all-out this festive season? Why not upgrade your party to one of our Premium or Deluxe drinks receptions? Find out more <u>here</u>.

For entertainment options, drinks packages or any other ideas you have for your event, just talk to our expert events team.



Starters

Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. @ 🚱

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken and apricot terrine with curly endive, chutney, crostini.

Mains

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus.

Beetroot Wellington served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and a vegetable jus.

Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale, and a red wine jus. ©

Roast seabass, parsley mash, roasted red peppers, kale, shellfish bisque, and herb oil.

Desserts

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb.

Panettone bread & butter pudding, with brandy sauce. V

Chocolate & raspberry torte, with raspberry sorbet.

Mini cranberry and mince pies.

To book please call 020 7523 5055 or email meet.vic@theclermont.co.uk

NB. menu subject to change due to product availability.

w indicates suitable for Vegetarians. indicates suitable for Vegans. indicates Gluten Free. Indicates item contains nuts. Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see here for full T&Cs.





Drink Packages

Looking to add some extra sparkle to your Christmas party? Our fantastic Drink Packages will really help to get the party started.

Classic

Arrival glass of Durello sparkling wine

Half a bottle of house red or house white wine

Half a bottle of mineral water

£30 per person

(or inclusive of your Private Christmas Party)

Premium

Arrival glass of Lanson Champagne

Half a bottle of Les Volets Chardonnay, France, or Ordinal Cabernet Sauvignon, France

Half a bottle of mineral water

£45 per person

(or +£15pp upgrade when booking one of our Private Christmas Parties)

Premium Deluxe

Arrival glass of Lanson Champagne

Half a bottle of Pierre Bourée Fils Bourgogne Blanc, France, or Château Milon, Saint-Émilion Grand Cru, France

Half a bottle of mineral water

£52 per person

(or +£22pp upgrade when booking one of our Private Christmas Parties)

We've got plenty more magic to help make your celebrations sparkle, from delicious canapés to casual drinks receptions which can be hosted in any of our spectacular spaces, and so much more. See overleaf for some of our amazing options.

Minimum hire spends may apply. Contact us to book or to discuss your bespoke needs.

Call 020 7523 5055 or email meet.vic@theclermont.co.uk

Wine menu subject to availability

In accordance with Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available to customers are served in 50ml as standard. 25ml spirits measures and 125ml wine measures are also available on request.



Bar Packages

In The Soak or Réunion Bar

Looking for a fun and relaxed alternative to a traditional sit-down meal? Enjoy these bespoke packages in the plush settings of our restaurant, The Soak, or in our chic Réunion Bar.

Tapas Style Food (Min 10 pax)

Selection of 4 for £30 per person Selection of 6 for £40 per person

Choose from:

- Ping Pong fried chicken
- Beef slider burgers with cheese & bacon
- Mushroom & leek dumplings VG GF
- Salt & pepper squid
- Corn ribs (V ask for GF ask for VG)
- Triple-cooked chunky chips (vs, ask for GF)
- Chicken skewers
- Sesame prawn toasts
- Vegetable spring rolls vo

Sharing Bao Buns (Min 4 pax)

Chicken Katsu Curry - Crispy chicken, pickled ginger, fresh cucumber, crispy shallots, and katsu curry sauce £9 per person

Crispy Tofu G – Delicate soft tofu lightly dusted and mixed in mango sauce, then gently fried until crispy. Served with sweet chilli sauce, pickled ginger, fresh cucumber, and coriander

£9 per person



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and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see here for full T&Cs.



Why not consider private or semi-private hire of one of our restaurants or bars for your event?

Minimum spends apply and may vary. Contact our team to discuss your bespoke needs.

Call 020 7523 5055 or email meet.vic@theclermont.co.uk

Welcome Drinks

House Wine

- 1 bottle of house red + 1 bottle of house white £65
- 2 bottles of house red + 2 bottles of house white £120

Sparkling Wine

- 2 bottles of Le Dolci Colline Prosecco Spumante Brut £80
- 4 bottles of Le Dolci Colline Prosecco Spumante Brut £150

Champagne

- 2 bottles of Lanson Brut £140
- 4 bottles of Lanson Brut £250

Beers & Soft Drinks

Bucket of 10 beers £50

Any 5 cocktails for £60

Call 020 7523 5055 or email <u>dine.vic@theclermont.co.uk</u>

In accordance with Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available to customers are served in 50ml as standard 25ml spirits measures and 125ml wine measures are also available on request.

Festive Lunch & Dinner In The Soak

Our festive lunch & dinner set menu is perfect for smaller celebrations, a pre-panto dinner, or a post-shopping treat. Join us in our beautiful restaurant, The Soak, to enjoy this delicious menu, perfect with one of our hand-crafted Christmas cocktails!

Available 21st November – 24th December 2 Courses from £50 per person / 3 Courses from £55 per person





Starters

Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. @ 🚱

Smoked salmon with pickled fennel & red onion slaw, cream cheese, and crispy fried pitta stick.

A selection of dim sum from the experts at Ping Pong, with flavours perfect for the festive party season. Watch this space for more information closer to Christmas.

Mains

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus.

Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale, and a red wine jus.

Baked seabass fillets, parsnip matchstick crisps, shellfish bisque sauce, creamy mash, kale, and herb oil. ⁽⁶⁾

Sticky rice pot topped with Chinese mushrooms sautéed with bean curd and black beans. From Ping Pong, the masters of dim sum. ©

Desserts

Seasonal panna cotta. V 🕞

Panettone bread & butter pudding, with brandy sauce. •

Chocolate & raspberry torte, with raspberry sorbet. ©

To book please call 020 7523 5055 or email dine.vic@theclermont.co.uk

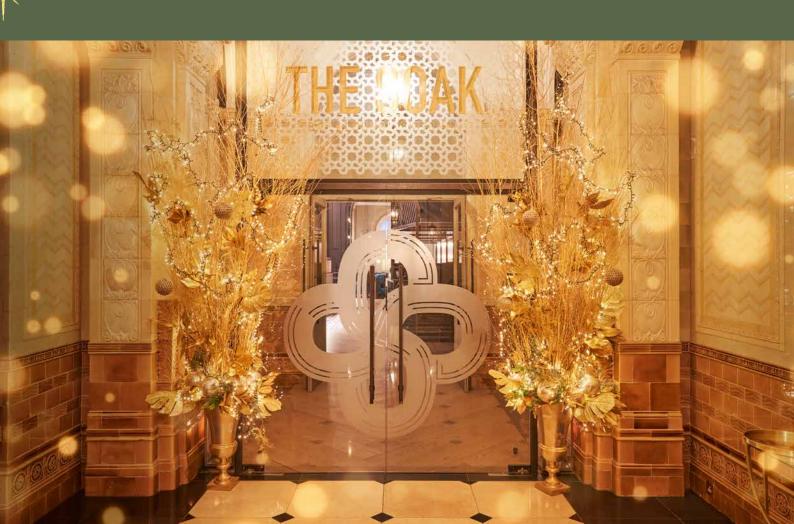
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Christmas Day in The Soak

Available 25th December From £150 per adult, *incl. glass of Champagne on arrival* From £75 per child (under 12s), *incl. soft drink on arrival*





Starters

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken & apricot terrine with curly endive, chutney, crostini.

Saffron risotto with braised leeks, roquette, toasted pine nuts, balsamic glaze, and herb oil. To the toals of the safety of the

Raspberry sorbet, sparkling wine, peach purée. (G) GF

Mains

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus.

Roast strip loin of beef, served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and Yorkshire puddings.

Baked halibut with Champagne sauce, parsley mash, glazed carrots, and asparagus.

Winter penne with roasted butternut squash, artichokes, grilled red peppers and radicchio, with vegan Italian hard cheese and basil nut-free pesto.

Desserts

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb.

Spiced rum & dark chocolate bauble. 🛡

Chocolate & raspberry torte, with raspberry sorbet.

Mini cranberry and mince pies.

To book please call 020 7523 5055 or email <u>dine.vic@theclermont.co.uk</u> To confirm a Christmas Day booking, full pre-payment is required.

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Festive Afternoon Tea

To get you in the Christmas spirit, we've given our classic Afternoon Tea a festive makeover, full of traditional flavours and magical treats. Served in our beautiful Tea Lounge.

> Available 21st November - 24th December Available Mon - Sun, 12:30pm - 4:30pm £45 per person



Extras:

Add a glass of Chapel Down sparkling wine for £10 per person

Add a glass of Lanson Père Et Fils Champagne for £15 per person



Sweets

Chocolate yule log slices

Mince pies with brandy cream

Mini Victoria sponge cakes

Macarons

Savouries

Roast turkey & cranberry mayonnaise finger sandwiches

Pigs in blankets

Chicken liver paté crostini, with red onion chutney & rocket

Smoked salmon finger sandwiches

Cucumber & cream cheese finger sandwiches **V**

Scones

Traditional all-butter scones, fruit and plain **v**

British strawberry and raspberry preserves ©

Cornish clotted cream V

With your choice of tea or coffee

English Breakfast, Earl Grey, Darjeeling, Mint, Green, Fruit, Chamomile

To book please call 020 7523 5055 or email dine.vic@theclermont.co.uk

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Festive Bottomless Brunch in The Soak

Jingle bells, jingle bells, brunching all the way, oh what fun it is to ride in a bottomless brunching sleigh, hey! Enjoy our festive spin on Bottomless Brunch - the perfect way to celebrate the end of a festive conference or awards ceremony, hosted in our beautiful restaurant, The Soak.

Available 21st November - 24th December, and 26th December 2 courses £55 per person | 3 courses £60 per person



2 or 3 Courses incl. 90 minutes of bottomless sparkling wine, draught beer or soft drinks.

To book please call 020 7523 5055 or email dine.vic@theclermont.co.uk

Starters

Prawn cocktail, with prawns, smoked salmon, baby gem lettuce, chives, and a Marie Rose sauce. Served with seeded brown bread.

Ping Pong fried chicken, with spicy gochujang sauce.

Smoked haddock & spring onion fish cake, with mushy peas, and a soft poached egg.

Smashed avocado on toasted sourdough, with tomatoes, roquette, and balsamic glaze. ©



Mains

Festive turkey sandwich, toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon, and cranberry sauce. Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders, with streaky smoked bacon, warm waffle, and maple syrup.

Grilled salmon fillet, on creamy mash, with chili greens, warm Hollandaise sauce, crispy capers, and herb oil. ©

The Soak fish & chips, freshly battered cod fillet with triple-cooked chips, mushy peas, tartar sauce.

Penne Alla Norma, chili aubergine, vegan Italian hard cheese, toasted pine nuts, and crispy capers. Served with garlic flatbread.

ASK FOR

Sweet Treats

Mince pies with brandy cream. ♥



Chocolate & raspberry torte, with raspberry sorbet.

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T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at anytime and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).



Stay With Us

Bring the festivities to a close with an outstanding hotel experience for your guests.

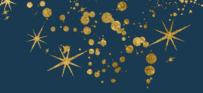
Slip away after the celebrations back to your luxury bedroom where it's cosy, and reassuringly familiar from the moment you step inside. Complete with comforting furnishings and bathed in natural light, our rooms marry contemporary design with period charm, featuring everyday essentials required to truly unwind after a night of partying, watching an iconic theatre show, or from a hard day of Christmas shopping.

You'll be spoilt for choice on room types, ranging from Classic to king-size Superior and Deluxe options, or even a Studio Suite. You'll also enjoy fast, free Wi-Fi, a flat-screen TV, and essential oil infused toiletries to ensure a relaxing stay.

Find out more about our rooms here.

Get in touch with our friendly sales team to secure our Best Flexible Room Rates and to tailor-make any packages or group discounts, perfect for your needs. You could also add-on special extras for you, your family, or guests, such as breakfast, or Christmas Day dinner.





Location

In the most regal of neighbourhoods, The Clermont Victoria was first designed by James Thomas Knowles and opened in 1862 as The Grosvenor Hotel.

Now lovingly restored, our beautiful Grade II listed hotel is located adjacent to Victoria station and has its own private direct access too, perfect for accessing the Circle, District and Victoria underground lines, as well as many national rail services including the Gatwick Express, so you'll be on your way to your best Christmas celebrations yet in no time!

With The Clermont Victoria as your base, you're within easy walking distance of some of London's greatest landmarks. Reach The Apollo Victoria or Victoria Palace Theatre in just seconds, or take a leisurely wintery stroll to nearby Buckingham Palace, Big Ben, the Houses of Parliament, or Westminster Abbey. Of course, you'll want to discover Hyde Park too, where you'll be able to soak up fun and traditional Christmas activities at the world-famous Winter Wonderland, including festive markets, ice skating, and Instagram-worthy sweet treats and festive feasts.



Festive Season 2024

Terms & Conditions

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To Make a Booking

Confirmation of your private event or party, will be as per the quote proposal and contract you receive from the Events Team. Should the conditions of the contract not be met, then the booking will automatically be released, and any deposits forfeited.

To confirm a Christmas Day booking, full pre-payment is required. For other festive bookings of 8 or more guests in one of our bars or restaurants, a £20 per person deposit is required within 7 days (Festive Lunch & Dinner, Festive Afternoon Tea, Festive Bottomless Brunch, Restaurant & Bar Packages). Should no deposit be received, then the booking will be automatically released. A discretionary service charge of 13.5% will be added to your bill.

All prices are per person and inclusive of VAT at the prevailing rate, excluding entertainment provided by external suppliers. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments.

For bookings of 10 rooms or more, a rooming list is required 14 days prior to arrival.

Cancellation Policy

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation. If the event needs to be cancelled by Clermont Hotel Group, an alternative date will be offered, or a full refund given without liability to the hotel.

Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties.

Please discuss your specific requirements with our events manager.

Food and Drink

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night.

Food Allergies and Intolerances

- v indicates suitable for Vegetarians.
- indicates suitable for Vegans.
- N contains Nuts.
- findicates Gluten Free.

Some of our dishes can be adapted to be made gluten free, vegetarian, or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. If you suffer from an allergy or food intolerance, please let us know before ordering.

An information pack is available from your host, listing the allergenic ingredients used in our menu.

Please note that our kitchen and food service areas are not nut free or allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination.

All weights are approximate before cooking.







General Information

Minimum numbers apply for shared party functions. Should the number of guests drop below this, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers. Minimum age for guests attending evening functions is 18 years.

All details are correct at the time of going to print and are subject to alteration without prior notice. Any damage caused by any guests will result in charges being levied.

All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.





