



# CELEBRATE

AT THE LONDON EDITION





# TIS' THE SEASON

Winter is upon us; and as we welcome in hot water bottles, woolley jumpers and endless amounts of mulled wine, we also begin the countdown to the highly anticipated Christmas party season.

The London EDITION caters for all festive celebrations, from the Après Ski Lodge in Basement, to delectable dinners in the Penthouse, Studios, Private Dining Room and award winning Berners Tavern Restaurant.

# APRÈS SKI LODGE

This winter, BASEMENT at The London EDITION will be transformed into a cosy wood-panelled alpine lodge, complete with snug throws, lanterns and antler head. Wow your private party with this truly unique experience. Feast on our bespoke menus and festive cocktails whilst enjoying entertainment from our DJs. The lodge is the perfect place to relax and chat over a drink, or alternatively dance the night away.

To accompany your evening, choose from the food and beverage options, which have been carefully curated by our Berners Tavern and Bars Teams.

BASEMENT is an eclectic venue located on the lower ground floor of The London EDITION. It features custom lighting by Patrick Woodroffe, a full bar and state-of-the-art sound system, making it an ideal space for end of year office parties and festive celebrations. Available for private hire for up to 150 guests.

Opening hours:  
Monday- Saturday: 6 pm to Midnight  
Sunday: 5 pm to 10:30pm

Please note a 12.5% service charge will automatically be applied to the final bill.

MAMMOTH - £75 PER PERSON

A celebratory glass of Prosecco Brut, Terre di Sant Alberto, Italy

A delicious cocktail from our festive menu

Table snacks & nuts

A selection of sliders & bowl food

Alcoholic chocolate slushie

DJ

VAIL - £95 PER PERSON

Two celebratory glasses of Prosecco Brut, Terre di Sant Alberto, Italy

Two delicious cocktails from our festive menu

Table snacks & nuts

A selection of sliders & bowl food

Alcoholic chocolate slushie

DJ

ASPEN - £110 PER PERSON

Half a bottle of Prosecco Brut, Terre di Sant Alberto, Italy

Three delicious cocktails from our festive menu

Table snacks & nuts

A selection of sliders & bowl food

Alcoholic chocolate slushie

DJ

## COCKTAILS

### Mulled Wine Punch

Belvedere vodka, Jameson whiskey, ratafia, apple juice, mulled wine syrup, lemon, Bockers Bitter

### Spiced Apple Fizz

Blackwell rum, orgeat, raspberry, spiced apple, lemon juice, soda

### Egg Nog Sour

Woodford Reserve bourbon, Pedro Ximinez, lemon juice, cinnamon & vanilla syrup, egg white

### Stocking Filler

Altos Blanco, buttered muffin syrup, redcurrent

### Blixem

Hennessy Fine de Cognac, peppermint tea, Mr Blacks coffee liquer, vanilla bitters

Please choose five from the following sliders & bowls. Dessert bowls at an additional cost of £10 per bowl.

#### SLIDERS

Mini beef burgers, pickles, bacon, cheddar cheese  
BBQ Dingley Dell pulled pork slider, pickled cucumber  
Chipotle turkey tacos, red onion salsa  
Crispy prawn, sriracha mayonnaise, baby gem slider  
Marinated field mushroom, grilled halloumi and balsamic aioli

#### BOWLS

Mac 'n cheese, slow cooked beef blade  
Turkey and veal meatballs, devilled tomato sauce  
Smoked ham hock hash browns, mustard sauce  
Spiced pumpkin risotto, pine nut and sage  
Crispy chicken thighs, blue cheese and yoghurt dressing

#### DESSERT

Chocolate and orange brownie  
Apple pie & cream  
Key lime cheesecake

# CELEBRATION PACKAGES

Send off the year in style in the Penthouse or one of our event spaces and select one of the three celebration offers.

Please note a 12.5% service charge will automatically be applied to the final bill.

CELEBRATION ONE £85 PER PERSON

A celebratory glass of Champagne  
A three course festive dinner  
Half a bottle of wine and a bottle of water  
Tea, coffee & mince pie  
Festive decorations and crackers

CELEBRATION TWO £100 PER PERSON

A celebratory glass of Champagne and four canapés on arrival  
A three course festive dinner  
Half a bottle of wine and a bottle of water  
Tea, coffee and mince pie  
Festive decorations and crackers

CELEBRATION THREE £130 PER PERSON

Two celebratory glasses of Champagne and four canapés on arrival  
A three course festive dinner  
British cheese platter and glass of Port  
A bottle of wine and a bottle of water  
Tea, coffee and mince pie  
Festive decorations and crackers

## FESTIVE DINNER MENU

### Option One

House cured gravadlax, pink fir apple potato salad, pickled mustard, watercress  
Norfolk bronze turkey, cranberry and sausage stuffing, traditional trimmings  
Flaming Christmas pudding, brandy sauce, rum and raisin ice cream

### Option Two

Prawn cocktail, baby gem, avocado  
Roast Highland venison loin, pickled red cabbage, roast shallot, fondant potatoes  
Spiced chocolate yule log, vanilla ice cream

\*Options available for dietary requirements

Please note that for Penthouse dinners, guests would be required to choose one starter, main and dessert for the party.

Option Three

Game, pork and pistachio pate, Cumberland sauce, toasted sourdough  
Roast Cornish halibut, lobster risotto, braised baby gem  
Chestnut and ginger cheesecake, Christmas cake crumble

Vegetarian Option

Baked beetroots, house ricotta, pine nut and red wine dressing, kohlrabi  
Pickled pear, celery and fig salad, smoked garlic and yoghurt dressing

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Roasted cauliflower, pearl barley, dukka spice, seasonal greens  
Wild mushroom risotto, jersusalem artichoke and mushroom salad, truffle

\*Options available for dietary requirements

## CANAPES

### COLD

Lobster cocktail, baby gem, Marie Rose sauce  
Cheese and herb puffs, wild mushroom  
Spicy beef tartare, pickled mushroom

### HOT

Quail Scotch egg, English mustard  
Spiced chicken wings, spring onion and chilli  
Sage and onion arancini

## CHEESE

Montgomery's cheddar  
Rollright soft  
Beauvale blue

Pear and saffron chutney  
Homemade branston  
Selection of crackers

RECEPTION MENU

PUNCH PACKAGE £70 PER PERSON

Two punches  
Six canapes  
One bottle of water  
Festive decorations & crackers

RECEPTION PACKAGE £60 PER PERSON

Half bottle of prosecco  
Six canapes  
One bottle of water  
Festive decorations & crackers

Please note a 12.5% service charge will automatically be applied to the final bill.



## TERMS AND CONDITIONS

All packages are subject to availability.

All alterations to a booking are to be confirmed in writing.

All bookings require a deposit of 25% of the package price per person with the remaining balance due 3 weeks prior to the event.

All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services.

Party organisers are requested to inform everyone in the party of this policy.

Any bookings made after Friday 10th November 2017 require full immediate payment.

Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.

All bookings will require food and drink pre-orders 14 days prior to the event.

All bookings will be treated as provisional pending receipt of a deposit of 25% of the package price per person and signed contract. If more than one group holds an option for the same date both bookings will assume joint first option status. The group to confirm first will secure the date.

All prices and information were correct at time of going to press and are subject to change without notice.

The Management reserves the right in unusual circumstances or in case of under subscription to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.

Should beverages be brought into the hotel by guests attending any of the events they will be charged corkage at the relevant corkage fee. Or, alternatively, the beverages will be held by the Hotel Management and returned to the guests after the event.

All special diets should be notified to the hotel at least 3 working days before the event.

No additional cost will be incurred for these meals provided they are within the cost of the meal chosen. When notification is given less than 3 days or no notice is given, an additional charge equal to 60% of the menu cost will be levied.

A credit card is required to guarantee for any additional charges on the day.

The Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.

Children under 18 years cannot be admitted to the Après Ski Lodge.

Security presence is included in the package cost for the Après Ski Lodge.

Please note a 12.5% service charge will automatically be applied to the final bill for all bookings.

All monies paid to Berners Tavern in advance is strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services.

At Berners Tavern, we take pride in our extensive wine list sourced by our Head Sommelier. Please pre-order your wines with at least 72 hours' notice to ensure the chosen wines are ordered in advance for your event.

All Private Dining Room bookings will be treated as provisional pending receipt of a deposit of 50% of the minimum spend and signed contract. The remaining balance will be due 7 days prior to the event.

Please note that there is a minimum spend across all of our event spaces, including Private Dining Room.

Please retain a copy of these terms and conditions for your reference.

EDITION hotels require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

All special diets should be notified to the hotel at least 3 working days before the event.



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