

Your Perfect Setting



A sophisticated urban retreat, close to some of London's most iconic landmarks, historic Tower Bridge, the river Thames and The Shard, Hilton London Tower Bridge is your ultimate venue for the chicest of weddings. Organising a wedding can be a daunting experience so we will introduce you to your very own Wedding Planner at the hotel, dedicated to assisting and supporting you, in preparation for your day.

We welcome your ambition, creativity and style, so regardless of your demands, however quirky, we will do our utmost to ensure everything is exactly how you want it. Our aim is to assist you in creating the day of your dreams and one you will both remember forever.

The Tower Suite



Whether it is a small intimate affair, or something more lavish,
Hilton London Tower Bridge can accommodate both.

The Tower Suite Ballroom is located on the 1st floor, flooded with natural light and is fully air-conditioned. Maximum capacity for a wedding party with a dance floor is 270 guests.

The room does not have any pillars and has an option to be split into 3 smaller rooms which are suitable for smaller weddings. There is a pre-reception area located outside the Tower Suite which is perfect for a drink reception to meet and greet your guests.

More London



Licensed for your wedding ceremony the More London can seat 140 ceremony style so all of your closest family and friends can share the most important day of your lives.

This room is also perfect if you want to celebrate with a more intimate day hosting 60 guests for your wedding breakfast, this also includes a dance floor to celebrate into the early hours.

The More London is situated opposite the Tower Suite on the 1st floor so benefits from a self contained level of the hotel for you and your guests to enjoy.

City Terrace

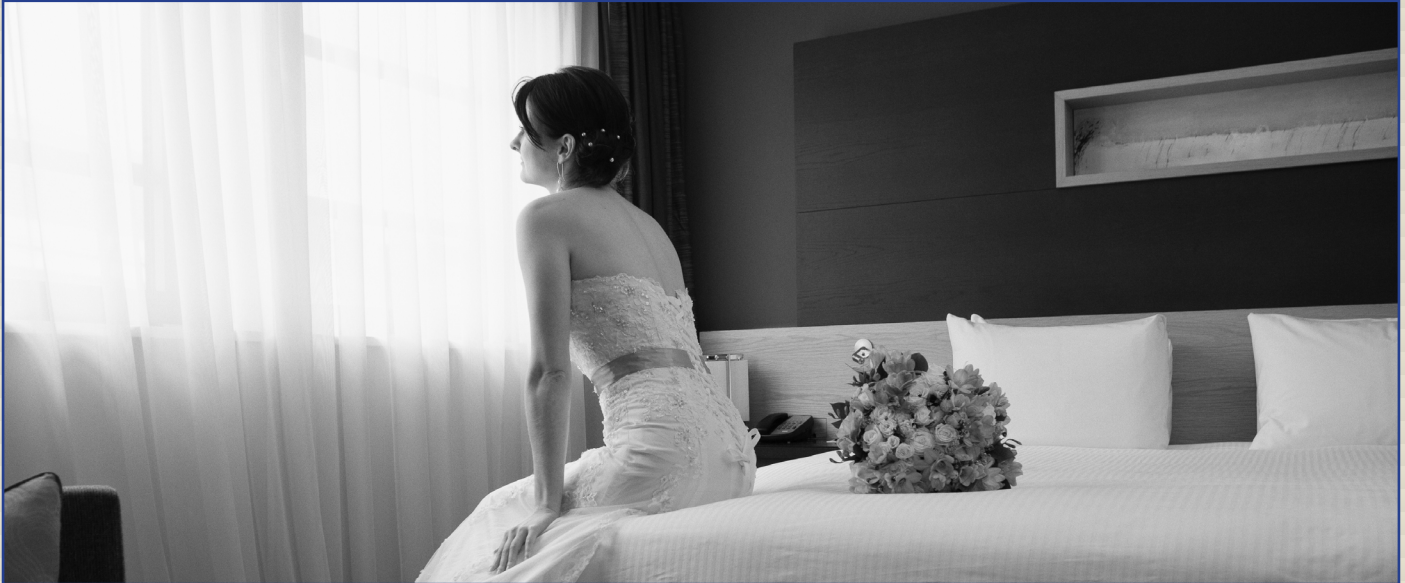


The City terrace is our hidden gem on the ninth floor, perfect for a more intimate wedding hosting 30 guests for a drinks reception. Your guests will be able to take in fantastic views of The Shard as well as the amazing landscape of the City.

The exclusive use of the terrace can be accommodated into your package where we can serve arrival drinks and canapés. You can make use of the terrace all year round, the space will create a picturesque setting for your wedding pictures with spectacular views of the capital. Welcome your guests with a cocktail designed and crafted especially for your wedding, providing a unique experience.

Speak with your wedding co-ordinator to discuss further bespoke details of food and beverage offerings. Please remember the terrace can get booked up early so book today to avoid any disappointment.

For Your Peace of Mind



Relax... We offer...

Your Dedicated Wedding Coordinator

Licensed Venue for the Ceremony

Menu Tasting for two guests

Civil Weddings

Civil Partnerships

Seating Plans

Entertainment (Charges Apply)

Cake Stand and Knife

Flowers

Music can be played until 1am (2am at extra cost)

Discounts accommodation rates for your guest (subject to availability)

Overnight accommodation for the bride and groom (Minium 80 guest package)

Classic Package

£55.00

Per Person

1 Glass of Sparkling wine on arrival, 1 glass of wine, 1 glass of sparkling wine for the toast
Please choose one food option from each course

Starters

Terrine of Ham Hock
Pickled Baby Vegetables with Quail Eggs and Micro Herbs
Buffalo Mozzarella and Roast Vine Cherry Tomatoes (V)
Eggplant Caviar, Baby Rocket and Basil Oil
Scottish Smoked Salmon
Sweet Potato Blini, Chive Crème Fraiche, Capers and Dill

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## Main Courses

Pave of Salmon  
Mushroom and Baby Spinach Cannelloni, Mussel and Chervil Buerre Blanc  
Lamb Rump  
Dauphinoise Potatoes, Confit Shallots and Broad Beans  
Chicken Breast  
Butternut Squash Puree, Asparagus and Wild Morels  
Three Cheese Tortellini (V)  
Baby Vegetables and Tomato Nage

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Desserts

Lemon Curd Tart
Raspberry Roulade and Toasted Meringue
Double Chocolate Tart
Cherry Compote
Salted Caramel Eclairs
Butterscotch Sauce
Sliced Exotic Fruit with Lemon Sorbet (V)

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Tea, Coffee and Petit Fours

# Premium Package

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**£70.00**

**Per Person**

1 Glass of Sparkling wine on arrival, ½ bottle of wine per person, 1 glass of sparkling wine for the toast  
Please choose one food option from each course

## **Canapés on Arrival**

Please choose two cold and two hot items from the Canapé selection

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Starter

- Ragstone Goats Cheese and Fig (V)
- Beetroot and Onion Jam with Baby Watercress
- Shaved Parma Ham
- Grilled Asparagus, Confit Red Onion and Parmesan Cheese
- Hot Smoked Salmon Tartar

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### **Main Course**

- Corn Fed Chicken Breast
- Crushed Baby New Potato, Sautéed Wild Mushroom, Thai Asparagus and Jus
- Rack of Lamb
- Phinouse Potato, French Bean, Artichoke with Cherry Tomato and Black Olive
- Seared Sea Bass
- Spinach, Potato Rosti, Baby Leek and Lemon Butter Sauce
- Wild Mushroom Risotto (V)
- Asparagus, Spinach, Shallots with Truffle Cream

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Dessert

- Chocolate Millefeuille
- Poached Baby Pears
- Praline Espresso
- Roast Apricot and Almond Tart
- Panna Cotta Ice-Cream
- Sliced Exotic Fruit with Lemon Sorbet (V)

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Tea, Coffee and Petit Fours

# Vintage Package

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**£95.00**

**Per Person**

1 Glass of champagne on arrival, ½ bottle of wine per person, 1 glass of champagne for the toast

## **Canapés on arrival**

Please choose 2 cold and 2 hot items from the Canapé selection

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Starter

Rillette of Blue Swimmer Crab and Apple
Dill, Citrus and Shaved Fennel Salad
Duck Breast Glazed with Sichuan Pepper and Honey
Mache, Confit Button Onions and Dijonnaise Mustard
Chicken Liver Parfait
Toasted Brioche, Fine Green Beans and Truffle Dressing
Goats Cheese Panna Cotta (V)

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### **Main Course**

Herb Crusted Beef Fillet  
Celeriac Puree, Glazed Baby Carrots, Romanesco Cauliflower and Burgundy Jus  
Fillet of Cod  
Sauté Potatoes, Wilted Spinach and Tomato Béarnaise with Micro Herb Salad  
Corn Fed Chicken  
Puy Lentil Fricassee, Confit Garlic Cherry Tomato Salsa and Soft Herbs  
Butternut Cannelloni (V)  
Butternut, Spinach, Pine Nuts with a Tomato Fondue and Brioche Crumbs

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Dessert

Chocolate and Raspberry Macaroon
Vanilla Clotted Cream and Spiced Strawberry Syrup
Pecan and Cranberry Tart
Caramel Sauce and Crème Brule Ice-Cream
Vanilla Millefeuille
Sliced Exotic Fruit with Lemon Sorbet (V)

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Tea, Coffee and Petit fours  
Evening Finger buffet from the menus listed below



# Canapés

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See below for Canapé and Finger Food selection

## **Cold Canapés**

Smoked Salmon, Crème Fraiche and Dill Pancake

Hot Smoked Salmon Tartar on Rye Bread

Salmon Gravalax with Sweet Mustard Dressing on Sweet Potato Blini

Smoked Mackerel With Cucumber and Horseradish Cream

Norwegian Prawn Cocktail on Brown Bread Crouton (SF)

Watermelon, Feta and Mint (V, GF, DF)

Parma Ham and Melon (GF, DF)

Bruschetta (V, DF)

Foie Gras Torchon on Brioche with Truffle Green Beans

Caramelized Goats Cheese with Black Fig and Red Onion Jam (V, GF)

Gilled Haloumi with Roasted Red Pepper and Pesto (V, GF)

Cherry Tomato and Baby Mozzarella with Pesto (V, GF)

## **Hot Canapés**

Lamb Kofta with Tahina Dip (GF, DG)

Chicken Satay with Coconut and Peanut Sauce (GF, DF, P)

Vegetable Spring Rolls with Sweet Chilli Sauce (DF)

Duck Spring Rolls with Hoi Sin Sauce

Prawns Wrapped in Filo with Plum Sauce (DF)

Coconut Prawns with Green Thai Curry Sauce (GF)

Fish Cakes, Sweet Chilli Dressing with Cucumber and Chopped Peanuts (P, DF)

Onion Bhaji with Coriander, Mint and Yoghurt Dressing

Potato Samosa with Mango Chutney (DF)

Tempura Vegetables with Wasabi Soy (V)

Cod Goujons with Tartar Sauce

Gruyere Cheese and Pancetta Quiche

Butternut Squash, Red Onion and Goat's Cheese Tart (V)

Wild Mushroom Galette with Baby Spinach and Parmesan (V)

# Finger Buffets

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## MENU 1

Wraps & mini sandwiches

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Mini Sausage roll

Mini baked potatoes topped with cheese & sour cream (v)

Mini fish and Chips

Mini Yorkshire with beef and mustard

Mini vegetable burger (v)

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Mini Fruit Tarts

Chocolate brownie

## MENU 2

Dragon and Maki rolls

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Peking duck spring rolls

Sweet potato wedges, coriander and cayenne (v)

Chicken Sate with peanut sauce

Vegetable dim sum, sweet chili (v)

Crisp tempura cod, lemon mayonnaise

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Exotic fruit platter

Apple and cinnamon wonton, lime anglaise

## MENU 4

Bruscheta

Mozzarella and tomato, wild mushroom, sun blush tomato and pine nuts

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Mini meat ball skewers, spicy dip

Chicken and Parma ham slider

Mozzarella Panini (v)

Arancini with tomato relish (v)

Cod with focaccia crumbs and tapenade

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Panna cotta, berry compote

Tiramisu

# Package Enhancement

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For guests under the age of 12, we are delighted to offer half portions of your chosen wedding menu and soft drinks, at £20.00 per child.

Alternatively we can offer a children's menu to include soft drinks at £12.00 per child.

## Enhancements

Glass of Bucks fizz - £5.50

Glass of Sparkling Wine - £6.50

Glass of Champagne - £ 7.90

Canapés, 3 per guest - £7.50

Soup course, per guest - £4.95

Sorbet, per guest - £3.50

Cheese platter, per table of 10 - £55.00

Evening Finger Buffet, per guest - from £15.95

## Prices starting from:

Chair covers and tie backs from £6.50

Coloured napkins and tied ribbon from £3.50

Up lighters to dress the room from £175.00

Balloon Decoration – from £9.50 per table

Single Balloon Arch- from £55.00

Floral table display - from £30.00

His and hers chocolate favours – from £2.50 per favour

Toast master – from £350.00

Discos – from £400.00

Bands – from £900.00

# A La Carte Menu

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## STARTERS

|                                                             |               |
|-------------------------------------------------------------|---------------|
| <b>Scottish Smoked Salmon</b>                               | <b>£9.00</b>  |
| Chive Crème Fraiche, Caper and New Potato Tian, Bread shard |               |
| <b>Chicken Liver Parfait</b>                                | <b>£9.00</b>  |
| Toasted Brioche, Fine Green Beans and Truffle Dressing      |               |
| <b>Ragstone Goats Cheese and Fig(V)</b>                     | <b>£8.00</b>  |
| Beetroot and Onion Jam with Baby Watercress                 |               |
| <b>Shaved Parma Ham</b>                                     | <b>£11.00</b> |
| Grilled Asparagus, Confit Red Onion and Halloumi Cheese     |               |
| <b>Hot Smoked Salmon Tartar</b>                             | <b>£10.00</b> |
| Pickled Cucumber and Aruga Caviar                           |               |
| <b>Rillette of Blue Swimmer Crab and Apple</b>              | <b>£12.00</b> |
| Dill, Citrus and Shaved Fennel Salad                        |               |
| <b>Duck Breast glazed with Sichuan Pepper and Honey</b>     | <b>£12.00</b> |
| Mache, Confit Button Onions and Dijonnaise Mustard          |               |

## MAIN COURSES

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|-------------------------------------------------------------|---------------|
| <b>Baked Aubergine and Spiced raisins ( V)</b>              | <b>£9.00</b>  |
| Moroccan Cous-cous and Chermoula Dressing                   |               |
| <b>Mushroom ravioli(V)</b>                                  | <b>£11.00</b> |
| Vegetable nage and sautéed cherry tomatoes                  |               |
| <b>Roast fillet of Salmon</b>                               | <b>£14.00</b> |
| Braised salsify, green peas and Chervil Buerre Blanc        |               |
| <b>Stuffed Chicken Breast</b>                               | <b>£16.00</b> |
| Sweet potato mash, Asparagus and Wild mushrooms             |               |
| <b>Lamb Rump</b>                                            | <b>£18.00</b> |
| Dauphinoise Potato's, Confit Shallots and Broad Beans       |               |
| <b>Hake wrapped in Serrano Ham</b>                          | <b>£20.00</b> |
| Sautéed Potato's, Tomato Béarnaise and Truffle Watercress   |               |
| <b>Fillet of Beef</b>                                       | <b>£24.00</b> |
| Parsnip and onion Puree, Glazed Baby Carrots, sautéed beans |               |

# A La Carte Menu

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## DESSERTS

|                                                                                          |               |
|------------------------------------------------------------------------------------------|---------------|
| <b>Pecan and Cranberry Tart</b><br>Caramel Sauce and Crème Brulee Ice-cream              | <b>£8.00</b>  |
| <b>Vanilla Millefeuille</b><br>Poêle of Berries and Crème Anglaise                       | <b>£7.00</b>  |
| <b>Roast Apricot and Almont Tart</b><br>Pannacotta Ice-cream                             | <b>£9.00</b>  |
| <b>Double Chocolate Tart</b><br>Cherry Compote                                           | <b>£9.00</b>  |
| <b>Sliced fresh exotic fruits (V)</b><br>Lemon sorbet and mango sauce                    | <b>£7.00</b>  |
| <b>Chocolate Millefeuille</b><br>Poached Baby Pears                                      | <b>£11.00</b> |
| <b>Passion fruit mousse with raspberry jelly</b><br>Praline powder and Vanilla Ice cream | <b>£10.00</b> |