



Hilton

Celebrate The Festive Season

At London Hilton on Park Lane



Enjoy An Unforgettable Celebration With London Hilton on Park Lane



For a truly unforgettable occasion, Hilton are delighted to offer the perfect destination, a choice of tempting cuisine and sparkling entertainment. Whilst you concentrate on a hassle-free celebration, simply rely on our Christmas Co-ordinator to take care of all those important details that guarantee your party is a memorable event.

For more information on our own and other Hilton Hotels' festive celebrations, please go to hilton.co.uk/festivecelebrations

Our Christmas 2011 Programme



... Everything you need to enjoy a festive celebration at London Hilton on Park Lane

Restaurants And Bars

Podium

- Christmas Celebrations
- Christmas Eve Dinner
- Christmas Day Lunch Buffet
- New Year's Eve Dinner
- New Year's Jazz Afternoon Tea
- Winter Wonderland Afternoon Tea

Galvin at Windows

- Christmas Celebrations
- Christmas Day Lunch

- Boxing Day Lunch
- New Year's Eve Dinner
- New Year's Day Lunch
- New Year's Eve Bar Party

Trader Vic's

- Christmas Party Celebrations
- New Year's Eve Dinner
- New Year's Eve Bar Party

Christmas Party Celebrations

Special Room Offers

The next steps

Provisionally book your chosen festive event. Pay a deposit of £15 per person to secure the booking, due within 14 days of holding the date. A deposit of £40 per person is required for New Year's Eve accommodation packages. All deposits are non-refundable and non-transferable. Food and beverage pre-order forms will be sent to the organiser, along with requests for final payments. You are then required to pay the final balance for the meal, wine and drinks and submit meal pre-orders by Tuesday 1st November 2011. Once full payment has been received no refunds, exchanges or transfers can be made.

Contact the Christmas Team on

020 7208 4127

christmas.parklane@hilton.com

Office hours: 9am–5pm Monday to Friday

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.

A copy of the full terms and conditions are located on the back page of this brochure.



Restaurants and Bars

For guests with dietary requirements or food allergies, please ask for the Restaurant Manager who will advise on the ingredients used in their menus.

Galvin at Windows

Enjoy 360° views of the city and French cuisine at this renowned Michelin-star restaurant on the 28th floor.



Tel: +44 (0)20 7208 4021
Email: reservations@galvinatwindows.com
www.galvinatwindows.com

Trader Vic's

For a great exotic getaway discover the wonderful world of Trader Vic's and be transported to a tropical escape.



Tel: +44 (0)20 7208 4113
Email: tradervics.parklane@hilton.com
www.tradervicslondon.com

Podium

Relax in modern surroundings and enjoy great food all day, including a tempting chocolate afternoon tea.



Tel: +44 (0)20 7208 4022
Email: info@podiumrestaurant.com
www.podiumrestaurant.co.uk

Whisky Mist at Zeta

Popular with the glamorous glitterati and London celebrity scene, it's perfect for an all-night party – but get there early if you want to get in!



Tel: +44 (0)20 7208 4067
Email: reservations@whiskymist.com
www.whiskymist.com



PODIUM RESTAURANT

- For group bookings only,
10 guests or more
- 3 course menu
- Parties by prior arrangement

29th November – 30th December 2011

£39 per person

£19.50 per child aged 12 and below

Excludes Christmas Day

Lunch

12 noon – 3pm.

Dinner

6pm – 11pm.

Price includes VAT. A discretionary

12.5% service charge

will be added to your bill.

Christmas Celebrations

Starters

Cured salmon, cranberry jelly with chive crème fraîche

Marinated beef with radish, hoisin and asparagus ribbons

Smoked duck with raspberry and apple jelly

Pumpkin and five spice tart with mulled wine jelly (V)

Mains

Traditional turkey with roast potatoes, parsnips, Brussels sprouts, chipolatas, chestnut stuffing, braised carrots, cranberry sauce and gravy

Beef fillet with horseradish and chestnut crumble, dauphinoise potatoes, French beans and pimento

Lamb rump with chestnut sauce, carrots, braised leeks and fondant potatoes

Seared salmon, Savoy cabbage, pancetta, pommes parisiennes and Vermouth sauce

Pithivier with winter vegetables and cranberry sauce (V)

Desserts

Sticky toffee pudding and vanilla ice cream

Orange and vanilla soufflé with Grand Marnier and crumble ice cream

Chocolate and pear Charlotte

Cherry vacherin and Griottine cherry ice cream

(V) denotes vegetarian



PODIUM RESTAURANT

- 3 course menu
- Christmas decorations, crackers and festive table set up

Saturday 24th December 2011

£57 per person

£28.50 per child (6 – 12 years)

Children under 6 eat free

Open 6pm – 11.30pm.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

Christmas Eve Dinner

Starters

Tian of lobster with fennel and caviar dressing

Salad of rabbit with chestnut, balsamic vinegar, roquette and confit tomato

Roulade of goat's cheese with courgette and pickled beetroot purée (V)

Mains

Loin of lamb with mini fondants, green asparagus and artichoke purée

Sea bass with vanilla, sautéed beetroot, Braeburn apples, fresh dill and potato spring roll

Tortellini filled with spinach, parmesan foam, roasted pumpkin and rosemary (V)

Desserts

Cranberry and apple pie

White chocolate iceberg with Amaretto

Christmas pudding with brandy butter

Caramelised pineapple tart with Caribbean smoothies

(V) denotes vegetarian



PODIUM RESTAURANT

- 3 course menu
- Visit from Santa and a Magician
- Balloons, crackers and festive set up

Sunday 25th December 2011
£110 per person
£55 per child (6 – 12 years)
Children under 6 eat free

Open 12.30pm – 3pm.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

Christmas Day Lunch Buffet

Starters

Smoked tomato and buffalo mozzarella with basil (V)

Swimming salmon with poached medallions and smoked salmon mousse

Chargrilled asparagus with aged balsamic vinegar and pine nuts (V)

Baby shrimps with coriander and yoghurt

Mains

Traditional turkey with roast potatoes, parsnips, Brussel sprouts, chipolatas, chestnut stuffing, braised carrots, cranberry sauce and gravy

Salmon with shellfish mousse and cinnamon flavoured rice

Roasted aubergine glazed with parmesan and herbs (V)

Desserts

Exotic fruit chibouste with lime

Praline feuilletine with chocolate mousse

Pistachio and Griottine cherry crème brûlée

Toffee and coconut parfait

Pink Champagne jelly with raspberries

Chocolate brownie with caramel crushy pears

Citrus and passion fruit rice pudding

Christmas tree made of macaroons

(V) denotes vegetarian



PODIUM RESTAURANT

- 4 course menu
- Magician
- Hats, crackers, party boxes and balloons
- Live Music

Saturday 31st December 2011

£110 per person

£55 per child (6 – 12 years)

Children under 6 eat free

Dinner from 7pm onwards, dancing until late.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

New Year's Eve Dinner

Amuse bouche

Sweet and sour beetroot soup with cured salmon

Starters

Smoked salmon cannelloni with lobster and mango served in its own sauce

Beef carpaccio with apple cheesecake and tapioca crisps

Jerusalem artichoke soup served with warm potato and truffle terrine (V)

Mains

Venison with chocolate sauce, cherry jelly, braised red cabbage, mini fondants and pistachio dust

Fillet of Scotch beef Rossini with glazed baby vegetables and Rosti potato

Halibut on cinnamon flavoured wild rice, lobster foam, pearls of vegetables and lemon confit

Piquillio pepper stuffed with ricotta and chestnut (V)

Pre dessert

Vanilla parfait with clementine jelly

Desserts

White chocolate and tea cremeux with sweet almond streusel

Pineapple with almond chibouste

Elderflower jelly with berries

Petit fours



PODIUM RESTAURANT

- Live Jazz band from 2pm to 6pm
- Jazz inspired decorations

Discover our Jazz Afternoon Tea, offering more ways than one to indulge a sweet tooth. The menu includes a 4 course feast of exquisite treats from freshly baked scones to Champagne jelly.

Sunday 1st January 2012

£36 per person

£42 per person

including Champagne

Open 12.30pm – 3pm.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

New Year's Jazz Afternoon Tea

Sandwiches

Foreman's smoked salmon with horseradish

Honey roast ham with Pommery mustard

Prawn mayonnaise with baby gem lettuce

Cucumber with cream cheese and chives (V)

Egg and cress (V)

Scones

Plain scones served with Devonshire clotted cream and praline chocolate spread

White chocolate and raspberry scones

Miniature Fancies

Champagne jelly with berries

White chocolate cup filled with a brunoise of mango and lime

Apricot chibouste with crystalised violets

Almond milk parfait with Griottine cherries

Dark chocolate macaroons with praline

Orange and pistachio cake

Cupcakes

White chocolate and mandarin

Candied chestnut

(V) denotes vegetarian



THE WELLINGTON BALLROOM

- Christmas decorations
- Christmas music
- A visit from Santa
- Gifts for the children

Discover our Winter Wonderland Afternoon Tea, offering more ways than one to indulge a sweet tooth. The menu includes a 4 course feast of exquisite treats from freshly baked scones to miniature chocolate fancies.

Sunday 25th December 2011

£36 per person

£42 per person including Champagne

Open 2pm – 6pm.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

Winter Wonderland Afternoon Tea

Sandwiches

Foreman's smoked salmon with horseradish

Honey roast ham with Pommery mustard

Prawn mayonnaise with baby gem lettuce

Cucumber with cream cheese and chives (V)

Egg and cress (V)

Scones

Plain scones served with Devonshire clotted cream and praline chocolate spread

White chocolate and raspberry scones

Miniature Fancies

Dark chocolate and praline Christmas present

Miniature Christmas pudding parfait

Chocolate truffle

Star cookies

Gingerbread man

Christmas lollipop

Cupcakes

White chocolate and mandarin

Candied chestnut

(V) denotes vegetarian



GALVIN AT WINDOWS

- For group bookings only,
8 guests or more
- 3 course menu
- Parties by prior arrangement

Head Chef André Garrett MCA

29th November – 30th December 2011

£65 per person

Excludes Christmas Day

Lunch

Mon – Fri: 12 noon – 3pm.

Sun: 11.45am – 3pm.

Dinner

Mon – Sat: 6pm – 11pm.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

Christmas Celebrations

Starters

Pressed mosaic of foie gras & duck, raisin & port purée with warm brioche

Risotto of wild mushrooms, walnuts & celery, pickled walnut emulsion & aged Pecorino (V)

Home cured Loch Duart salmon & fresh Dorset crab

Poached partridge breast, truffle custard, liver toast & chestnut crumble

Mains

Fillet of line caught sea bass, Jerusalem artichoke, squid & vanilla velouté

Cotswold white chicken, mushroom purée, heritage beetroots, onion tart & hazelnut jus

Fillet of Scotch beef & braised cheek “Bordelaise”

Pithivier of hay baked celeriac, roasted carrot purée, Madeira & mushroom dressing (V)

Desserts

Vanilla poached pear, walnut crumble & sorbet

Manjari chocolate ganache, candy & popcorn ice cream

Slowly caramelised golden pineapple & warm rice pudding

Assiette of cheeses from “la Fromagerie”

(V) denotes vegetarian



GALVIN AT WINDOWS

- 4 course set menu
- Visit from Santa and a magician

Head Chef André Garrett MCA

Sunday 25th December 2011
£210 per person
including a glass of Champagne
£110 per child (0 – 12 years)

Lunch 12.30pm – 3.30pm.

Price includes VAT. A discretionary 15% service charge will be added to your bill.

Christmas Day Lunch

Canapés

~

Amuse bouche

~

Pressed mosaic of foie gras and duck, raisin & port purée with warm brioche

or

Roasted Scottish langoustines, white onion & pork cheek tortelloni

or

Risotto of wild mushroom, celery & walnut, pickled walnut emulsion & aged pecorino (V)

~

Lightly smoked & roasted sea bass, Jerusalem artichoke, caper & brown butter

or

Game consommé "en croute" with partridge canapés

or

Warm salad of winter vegetables, truffle dressing & crisp organic egg (V)

~

Bronze turkey and all the trimmings

or

Fillet of Scotch beef, braised cheek, heritage beetroots & truffle pommes purée

or

Pithivier of hay baked celeriac, roasted carrot purée, Madeira & mushroom dressing (V)

~

Manjari chocolate ganache, candy & popcorn ice cream

or

Slowly caramelised golden pineapple & warm rice pudding

or

Traditional homemade Christmas pudding

~

Coffee & petits fours

(V) denotes vegetarian



GALVIN AT WINDOWS

- 3 course menu

Head Chef André Garrett MCA

Monday 26th December 2011

£65 per person

Lunch 12 noon – 3pm.

Price includes VAT. A discretionary 15% service charge will be added to your bill.

Boxing Day Lunch

Amuse bouche

Starters

Pressed mosaic of foie gras & duck, raisin & port purée with warm brioche

Risotto of wild mushrooms, walnuts & celery, pickled walnut emulsion & aged Pecorino (V)

Marinated Loch Duart salmon, Dorset crab, avocado purée & Naccarri caviar

Game consommé “en croute” with partridge canapés

Warm salad of winter vegetables, truffle dressing & crisp organic egg (V)

Mains

Fillet of Scotch beef, braised cheek, confit carrots, pommes purée & red wine jus

Cotswold white chicken, mushroom purée, heritage beetroots, onion tart & hazelnut jus

Pithivier of hay baked celeriac, roasted carrot purée, Madeira & mushroom dressing (V)

Fillet of line caught sea bass, Jerusalem artichoke, squid & vanilla velouté

South coast John Dory, braised baby leeks, curried celeriac purée, green tomato & kaffir lime velouté

Desserts

Baba au rhum & crème Chantilly

Manjari chocolate ganache, candy & popcorn ice cream

Caramelised apple tarte tatin, Calvados crème fraîche & caramel sauce (for 2 persons)

Coffee crème brûlée, mascarpone mousse, orange purée & cocoa sorbet

Vanilla poached pear, walnut crumble & sorbet

Assiette of cheeses from “la Fromagerie”

(V) denotes vegetarian



GALVIN AT WINDOWS

- 5 course set menu
- Champagne and canapés on arrival
- Live music

Head Chef André Garrett MCA

Saturday 31st December 2011
£395 per person

Dinner from 6.45pm.

Price includes VAT. A discretionary 15% service charge will be added to your bill.

All reservations to be paid in advance.

New Year's Eve Dinner

Canapés

~

Amuse bouche

~

Ballotine of smoked foie gras, pickled vegetables & hazelnut dressing
or

Slowly poached organic salmon, caviar pearl, oyster emulsion & kohlrabi
or

Salad of heritage beetroot, fresh goats curd, nuts, seeds & grains (V)

~

Poached partridge breast, truffle custard, liver on toast & chestnut crumble
or

Roasted Scottish langoustines, white onion & pork cheek tortelloni with kaffir lime velouté
or

Risotto of wild mushrooms, celery and walnut, pickled walnut emulsion & aged Pecorino (V)

~

Lightly smoked & roasted fillet of sea bass, crispy oyster, Jerusalem artichoke & vanilla velouté
or

Deckle of Scotch beef rib, mushroom purée, crispy bone marrow & braised short rib pie
or

Vegetarian "pot au feu", truffle & egg yolk ravioli (V)

~

Manjari chocolate ganache, candy & popcorn ice cream
or

Coffee crème brûlée, mascarpone mousse, orange purée & cocoa sorbet
or

Whole roasted spiced pineapple, rhum toffee sauce & warm madeleines (for 2 persons)
or

Assiette of seasonal cheese from "la Fromagerie"

~

Coffee & petits fours

(V) denotes vegetarian



GALVIN AT WINDOWS

- 3 course menu

Head Chef André Garrett MCA

Sunday 1st January 2012

£95 per person

£55 per child (0 – 12 years)

Lunch

12 noon – 4pm.

Price includes VAT. A discretionary 15% service charge will be added to your bill.

All reservations to be paid in advance.

(V) denotes vegetarian

GALVIN AT WINDOWS BAR

- Tapas menu available
- Funky house music

Head Chef André Garrett MCA

Open from 6.45pm – 3am.

Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

All reservations to be paid in advance.

18 years old and over only.

New Year's Day Lunch

Amuse bouche

Starters

Pressed mosaic of foie gras & duck, raisin & port purée with warm brioche

Risotto of wild mushrooms, walnuts & celery, pickled walnut emulsion & aged pecorino (V)

Marinated Loch Duart salmon, Dorset crab, avocado purée & Naccarri caviar

Game consommé "en croute" with partridge canapés

Warm salad of winter vegetables, truffle dressing & crisp organic egg (V)

Mains

Fillet of Scotch beef, braised cheek, confit carrots, pommes purée & red wine jus

Cotswold white chicken, mushroom purée, heritage beetroots, onion tart & hazelnut jus

Pithivier of hay baked celeriac, roasted carrot purée, Madeira & mushroom dressing (V)

Fillet of line caught sea bass, Jerusalem artichoke, squid & vanilla velouté

South coast John Dory, braised baby leeks, curried celeriac purée, green tomato & kaffir lime velouté

Desserts

Baba au rhum & crème Chantilly
Manjari chocolate ganache, candy & popcorn ice cream

Caramelised apple tarte tatin, Calvados crème fraîche & caramel sauce (for 2 persons)

Coffee crème brûlée, mascarpone mousse, orange purée & cocoa sorbet

Vanilla poached pear, walnut crumble & sorbet

Assiette of cheeses from "la Fromagerie"

New Year's Eve Bar Party

Saturday 31st December 2011

£75 minimum spend per person



TRADER VIC'S

- For group bookings only,
12 guests or more
- 3 course set menu
- Parties by prior arrangement

Head Chef Shiran Fonseka

28th November – 30th December 2011

Set menu A
£38 per person

Set menu B
£48 per person

Set menu C
£58 per person

Excludes Christmas Day

Lunch

12 noon – 3pm.

Dinner

6pm – 11pm.

Price includes VAT. A discretionary 15% service charge will be added to your bill.

Christmas Celebrations

Set Menu A

Salmon tartar with pink peppercorns, crème fraîche and Melba toast

Deep fried Kangkong leaves with Sari Sari sauce

BBQ pork spare ribs basted with our own smoked glaze

Mongolian lamb in spicy yellow bean sauce with steamed rice

Spiced baked aubergine with shallots, pine nuts and fresh herbs

Maui seared tuna steak with onion crust and mushrooms

Trader Vic's dessert sampler

Set Menu B

Hawaiian Ahi Poke tuna with soy and chilli marinade and guacamole

Spicy chicken Makahiki

Thai glass noodle salad with lime and coriander (V)

Beef Malayan fillet tips in mild Susu curry cream sauce

Fish panache with wasabi mash, lobster bisque and truffle oil

Crunchy stir-fried mixed vegetable and Chinese broccoli in Suki sauce (V)

Trader Vic's dessert sampler

Set Menu C

Lobster and mango salad with truffle citrus dressing

Asparagus tempura with soy chilli dip (V)

Crispy duck salad with Hoisin dressing

Pan roast turbot fillet set on Asian wok fried vegetables with papaya and ginger salsa

Land and sea, fillet mignon and jumbo prawn with potato and roasted vegetables

Sweet potato cooked in coconut milk and served with steamed noodles (V)

Trader Vic's dessert sampler

(V) denotes vegetarian



TRADER VIC'S

- 5 course menu
- Live music from 9.30pm to 2.30am

Head Chef Shiran Fonseka

Saturday 31st December 2011
£149 per person

Dinner from 8pm.

Price includes VAT. A discretionary 15% service charge will be added to your bill.

(V) denotes vegetarian

TRADER VIC'S – NEW YEAR'S EVE BAR PARTY

- Live music from 9.30pm to 2.30am
-

December 31st 2011
Tickets £50 per person

Open from 8pm to 3am

Price includes VAT. A discretionary 15% service charge will be added to your bill.

New Year's Eve Dinner

Welcome Mai Tai Cocktail

Appetiser

Cod fish accras

Plantain chips with warm cilantro dipping sauce (V)

Brochette of tuna Jnaka-Ya

Bengal shrimps on endive

First Course

Duo of smoked Hawaiian Mahi Mahi and salmon with Aquitaine caviar

Second Course

Home-made French duck foie gras with sweet onion marmalade and tropical dried fruit chutney

Third Course

Braised roulade of Dover sole, black tiger prawns and Dublin bay prawns served with Peruvian asparagus and salsa Americana with lobster bits

Polynesian lime sorbet with Brazilian aguardiente

Fourth Course

Indonesian rack of lamb with pineapple and Trader Vic's chutney, served with vegetable Singapore noodles flavoured with curry

or

Fillet of beef roasted in our Chinese BBQ oven with a duo of sautéed Shiitake mushrooms, potatoes persillade, served with demi glace flavoured truffles

or

Baked artichoke with Portabello mushrooms, edamame and steamed asparagus – Morrel cream sauce (V)

Fifth Course

New Year dessert sampler

Chocolate fondant with Tahitian vanilla crème Anglaise

Cuban mango-filled cream puffs with spiced mango-mojito sauce

Tropical fruit relish

Coffee or tea and after-dinner chocolates



MEETINGS & EVENTS

- 13 unique venue spaces, including the Grand Ballroom for up to 1,250 guests

Sparkling Wine Package

14th November – 10th December 2011

From £96* + VAT per person

11th December – 31st December 2011

From £100* + VAT per person

Champagne Package

14th November – 10th December 2011

From £100* + VAT per person

11th December – 31st December 2011

From £104* + VAT per person

* Terms and Conditions:

Subject to availability.

Minimum numbers apply.

Rates are non-commissionable.

100% pre-payment required.

Prices exclude VAT.

Christmas Party Celebrations

In the heart of Mayfair, the London Hilton on Park Lane provides the perfect location for your Christmas celebration. Whether you are looking for an office get together or an exclusive event, we have a number of function rooms with a wide range of space for both small and large events, hosting for 2 up to 1,250 people and accommodating your every need.

We offer all the lights, sparkle and enchantment that make Christmas time so special. Celebrate with one of our private dining packages.

Sparkling Wine Package

2 glasses of sparkling wine

3 course menu

½ bottle of house wine

½ bottle of water

Christmas novelties

Champagne Package

2 glasses of champagne

3 course menu

½ bottle of house wine

½ bottle of water

Christmas novelties





LUXURIOUS ROOMS TO RELAX IN...

After a sumptuous banquet, romantic dinner or sophisticated evening, what could be more delightful than retiring upstairs and into crisp white sheets...

Whether you're planning a relaxed family Christmas, an extravagant celebration with clients and colleagues or a spectacular start to the New Year, a stay in one of our luxurious bedrooms or suites provides the perfect end to your special occasion.



Executive Room

Situated on floors 18 to 25, enjoy the festive season in one of our bright and modern Executive Rooms infused with natural light and unparalleled views across the city.

Accommodation

Festive season accommodation rates* 2011

Hilton Guest Room from only £199

Executive Room from only £289

Mayfair Suites from only £399

Park Lane Suites from only £799

* Valid from 1st of December 2011 to 8th of January 2012. All rates are subject to availability. Rates per room, per night and exclusive of VAT and breakfast.

New Years Eve special rates** 2011

Hilton Guest Room from only £299

** Valid for 31st December 2011 only. Rate is subject to availability. Rate per room, per night and exclusive of VAT and breakfast.



Mayfair Suite

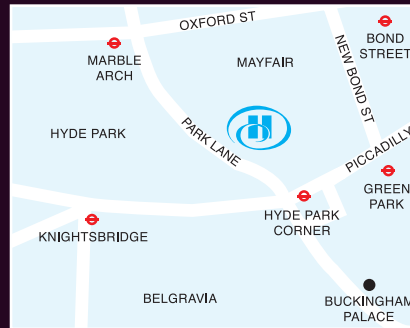
Overlooking one of the most prestigious neighbourhoods, take in views of Mayfair from the French balcony of these one bedroom suites with separate living area.



Park Lane Suite

Gaze at views of Park Lane and Hyde Park from the balcony of these luxurious suites. Each suite boasts a separate lounge, large wardrobe and marble bathroom to make you feel at home.

Plus, receive access to our exclusive Executive Lounge and enjoy complimentary breakfast and refreshments throughout the day, with an Executive Room or Suite.



London Hilton on Park Lane
22 Park Lane, London W1K 1BE
Tel: +44 (0)20 7493 8000
Fax: +44 (0)20 7208 4142

hilton.co.uk/londonparklane

Booking Terms and Conditions

1. These conditions apply to all guests attending Christmas programme events ('Event'). 2. All Events are subject to availability. 3. All provisional Christmas programme bookings must be confirmed within 7 days of booking and a deposit of £15 per person (£50 per person for New Years Eve) is payable with confirmation. 4. All bookings must also be accompanied by a signed booking form and any bookings not confirmed after 7 days will be released without further notification. 5. All balances must be paid in full prior to Tuesday 1st November 2011, with the exception of any bookings for events held in January 2012, which must be paid by Friday 25th November 2011. All bookings made after these dates must be paid in full within 7 days of booking or, if the booking is less than 7 days from date of the Event, payment in full is required immediately. 6. The rate for the Event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel which may be sent by fax, post or email. Children are charged as detailed in brochure. 7. All prices shown are inclusive of VAT, but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the date of the Event. Prices advertised are subject to change prior to booking. 8. Except as set out below, we regret that all payments received, including deposits, are non-refundable and non-transferable. 9. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation. 10. If the final amount is not settled in advance (see terms in clause 5 above) the hotel reserves the right to cancel the booking. 11. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date or location will be offered (at the hotel's discretion), without any further liability to the hotel or Hilton. 12. Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event. 13. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests. 14. All data and information relating to guests is subject to the Privacy Policy set out in full on the Hilton website. 15. Hilton and/or the hotel will endeavour to ensure that all the information and prices are accurate both on Hilton's websites and in its brochures. However occasionally errors occur and Hilton and/or the hotels reserve the right to correct prices or other information in such circumstances. If a booking has already been made, the hotels are entitled to cancel the booking without liability. 16. These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts. 17. Any accommodation booked shall be subject to our hotel booking terms and conditions (available at hilton.co.uk).

For a full copy of Hilton's Terms and Conditions please visit hilton.co.uk