

THREE COURSE DINNER CHRISTMAS PACKAGE



No.4

Hamilton
Place

No. 4 Hamilton Place is a perfect setting for a Christmas celebration, with beautiful and ornate features throughout this elegant Edwardian townhouse.

The Argyll Room epitomises Mayfair opulence and the roof terrace will be covered by a clear heated marquee for the festive season so guests can still make the most of this unique space.

Catering is by Blue Strawberry, one of London's leading catering companies, renowned for their innovative events with creative and delicious food. Their unparalleled menus are intelligently designed and expertly prepared by a highly skilled chef brigade.

Three Course Dinner Package includes:

- Venue hire of the Argyll Room (7pm - Midnight)
- Heated marquee on rooftop terrace
- 1 hour sparkling wine reception on arrival (7-8pm)
- Unlimited house wine, beer and soft drinks (7-11.30pm)
- Three-course seated dinner (1x choice for all guests)
- DJ and discotheque
- Fully staffed cloakroom
- A dedicated event manager

£110 plus VAT per person

Access is available from 6pm for set up. Minimum numbers of 80 guests apply.

Recommended Itinerary

7.00pm	Guests arrive for welcome drink
7.45pm	Call for dinner
8.00pm	Dinner service
9.30pm	Evening entertainment
11.30pm	Last orders - bar closes
12.00am	Carriages

Situated alongside Park Lane hotels there is an abundance of taxis available.

Sample menu courtesy of in-house caterers Blue Strawberry, where innovative food and creative design become an exceptional experience.

Please select one dish from each course to be served to all guests. All dietary requirements can be catered for.

Starter

Slow cooked duck liver parfait, charred brioche, apricot and sauterne jam

Confit salmon, buttermilk curd, orange ganache, pickled fennel

Hot ham hock terrine, piccalilli puree, apple and cider

Baked Tunworth cheese with truffle oil and charred sour dough

Main

Roast British turkey, roasted root vegetables, goose fat potatoes, bacon and rosemary sprouts, pork and sage stuffing, port jus

Striploin of beef, potato terrine, roasted celeriac and onion purée, confit sprouts and bone marrow sauce - *£5.00 per person supplement*

Roasted and slow cooked breast of guinea fowl, tarragon and roast garlic pomme purée, crispy thigh terrine, lemon thyme jus

Mushroom and chestnut pie, smoked potato purée, swiss chard and truffle sauce

Dessert

Chestnut parfait, clotted cream ice cream, chestnut Arlette

Dark chocolate cremeux tart, blueberry ripple

Griottine cherry trifle, sherry syllabub, toasted almonds

Christmas pudding, brandy ice cream

Available Upgrades

4 pre-dinner canapés	£8.50 per person
Snacks and nibbles	£6.00 per person
Cheese course	£7.50 per person
House spirit upgrade	£15.00 per person
Upgrade entertainment to a band	Price on request
Extension past midnight *	£600 per hour

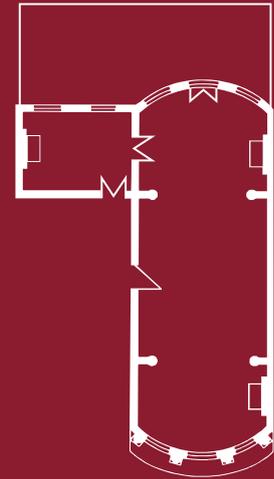
* Subject to approval by Westminster Council

BOOK TODAY

0207 670 4314 / 4316 hello@4hp.org.uk www.4hp.org.uk

All prices exclude VAT

FLOOR PLAN



ROOM SIZES

The Argyll Room

52' x 40'6" = 2080 sq ft
15.8m x 13.3m = 195 sq m

Ceiling Height

15'5" / 4.7m

Capacity

80-200 Guests

