

A top-down view of a white surface decorated with Christmas-themed items. In the upper left, there is a large gold jingle bell. To its right is a small, blue, textured Christmas tree on a wooden base. Below the tree is a smaller, similar blue tree. Scattered throughout the scene are small pieces of gold confetti. In the lower left, another large gold jingle bell is visible. The text 'ALOFT CHRISTMAS PACKAGES' is printed in a bold, pink, sans-serif font on the right side of the image.

# ALOFT CHRISTMAS PACKAGES



# ALOFT CHRISTMAS PARTY

Join us on the 15th December for the  
**Aloft Christmas Party**

Set price of £55.00 per person

The party starts from 4pm in W XYZ bar where welcome bubbles and canapés will be served. Dinner will be served from 5.30pm - 9pm in Dockside restaurant and after dinner the fun will continue downstairs in W XYZ where our resident DJ will be spinning all your favourite party tunes and Christmas classics - a party not to be missed!

## What's Included?

- Welcome bubbles & canapés (non-alcoholic alternatives available)
- 3 course Christmas menu & half a bottle of house red or white wine
- Christmas crackers and compulsory party hats for everyone!
- Hot drinks station for after dinner teas & coffees
- Warm mince pies served after dinner
- Live DJ from 8pm-10.30pm

## Terms & Conditions

- 50% payment to be taken at the time of booking
- Final balance to be paid by the 14th of December
- Any cancellations up until 48hrs before the event will be charged 50% of the total bill





# STARTERS

Pre-ordering is required for all starters

Artichoke Veloute with  
Truffle Oil (v)

Individual Seafood  
Platter (v)

Warm Goats Cheese  
Salad with Red Pepper  
Coulis (v)

# MAINS

All served fresh from our chef at our live carving station

Roast Norfolk Bronze Turkey

Roast Surrey Beef with  
Horseradish Jus

Scottish Salmon Supreme

Wild Mushroom & Chestnut  
Risotto with Crispy Parsnips (v)  
(Vegetarian option to be pre-ordered)

All mains are served with mixed seasonal  
vegetables, potatoes, yorkshire puddings,  
stuffing and gravy.



# DESSERTS

Pre-ordering required for all desserts

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Christmas Pudding served  
with Brandy Sauce

Warm Chocolate Fudge  
Brownie served with  
Chantilly Cream

Individual Cheese Platter

All Desserts served with Tea or  
Coffee & Warm Mince Pies.

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# RE:PLAY



Introducing **Re:Play Live@Aloft; your way!**  
Our brand new play room has everything you need to set your Christmas party off with a bang!

From modern smash hits to those well known Christmas classics, our funky karaoke room has all the essentials for a good old festive sing-along. Get the drinks in, pick a tune and start singing your heart out at your very own private karaoke party!

## **Booking Information**

Available as an add-on for parties of over 20 people already booked in W XYZ bar - £300 for 4 hours.

Not booked at W XYZ bar? £17.00 per person for two hours for parties of up to 20 people.\*

\*Advance bookings only, available from 10th of November 2017, subject to availability and T&Cs apply.

# CHRISTMAS DAY MENU

£45 per head for a 3 course meal  
and amuse-bouche on arrival

Christmas Dinner will be served from 12.30-8.30PM

## TO BEGIN

Spiced Pumpkin & chestnut  
velouté

Scottish Cured Salmon, Pickled  
Cucumber & Dijon Mayonnaise

Ham Hock Terrine, Burnt Apple  
Puree & Toasted Sourdough

Blue Cheese Soufflé, Port  
Poaches Pear & Cranberry  
Dressing







# MAINS

Beef Wellington with Truffle Mash,  
Sautéed Tenderstem Broccoli &  
Red Wine Jus

Cranberry Glazed Turkey Roulade  
with Pork Stuffing, Buttered  
Brussel Sprouts, Dauphinoise  
Potatoes & Cranberry Jus

Cheese Tortelloni with Roasted  
Pumpkin, Wild mushroom & Crispy  
Onion

Pan Fried Hake with Cannellini  
Beans & Clam Casserole

# DESSERTS

Christmas Pudding with Berry  
Compote & Clotted Cream Ice  
Cream

72% Dark Chocolate Fondant &  
Salted Caramel Ice Cream

Apple & Blackberry with  
Hazelnut Crumble & Vanilla Ice  
Cream

British Cheese Board served with  
Bread & Quinche Chutney



All Desserts served with Warm Mince Pies & Mulled Wine

# BOOKING INFORMATION

Pre-booking is essential for all Festive Package options so please book in advance to avoid disappointment!

Email: [03591.F&B@alofthotels.com](mailto:03591.F&B@alofthotels.com)  
to secure your booking\*



\*Bookings are subject to availability

The image features the Aloft London Excel logo centered on a white background. The logo consists of a stylized 'a' in a magenta square, followed by 'loft' in a dark grey sans-serif font, and 'LONDON EXCEL' in a smaller, all-caps sans-serif font below it. The scene is decorated with festive items: a gold bell at the top center, a small blue tinsel tree on a wooden base in the lower right, and another gold bell below it. Scattered gold confetti is visible on the left and bottom edges.

**aloft**<sup>®</sup>  
LONDON EXCEL