



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION





DISCOVER

BESPOKE EVENTS
& PRIVATE DINING

SEATED LUNCH OR DINNER
CHRISTMAS COCKTAILS
EXTRA TRIMMINGS
THE BALLROOM
THE GREEN ROOM
THE GALLERY
WHITCOMB'S
8 AT THE LONDONER
STAY THE NIGHT
GIFT EXPERIENCES
LOCATION
CONTACT



DISCOVER THE MOST WONDERFUL TIME

Celebrate at the world's first super boutique hotel.

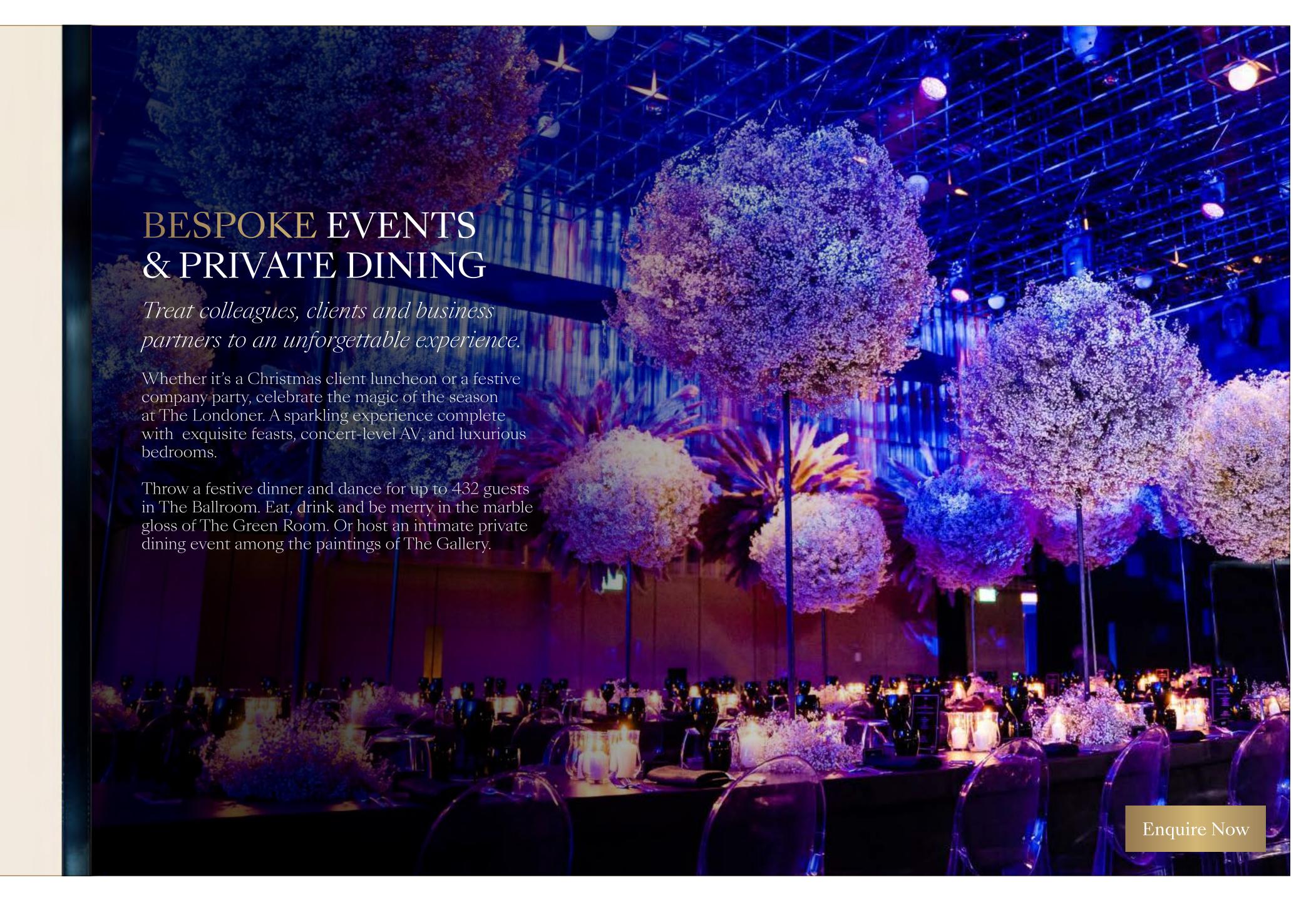
Situated on the legendary Leicester Square, The Londoner is the perfect place to experience Christmas with a London edge. Set across 16 storeys, discover 350 bedrooms and suites, six restaurants and bars including a Japanese rooftop bar, a wellness sanctuary, inspiring event spaces and a spectacular ballroom for 850 guests.

Proud winner of 'Best Hotel' at C&IT Awards 2022, 'Best Event Space' at AHEAD Global Awards 2022, and many more.





WELCOME DISCOVER BESPOKE EVENTS & PRIVATE DINING SEATED LUNCH OR DINNER CHRISTMAS COCKTAILS EXTRA TRIMMINGS THE BALLROOM THE GREEN ROOM THE GALLERY WHITCOMB'S 8 AT THE LONDONER STAY THE NIGHT GIFT EXPERIENCES LOCATION CONTACT





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

SEATED LUNCH OR DINNER

CHRISTMAS PACKAGE 1 £150

- Christmas cocktail on arrival
- Three-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water

CHRISTMAS PACKAGE 2 £160

- Christmas cocktail on arrival
- Four-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water

TO START

- Smoked duck breast with plum glaze, burnt orange, horseradish cream and toasted brioche
- Smoked salmon mille feuille, lemon crème fraîche, rye bread and radish
- Dressed Cornish crab with yuzu miso, citrus caviar and sourdough crisp
- Slow-roasted heritage tomato and harissa tart, feta aioli, chestnut mushrooms and balsamic salt v

PALATE CLEANSER

- Champagne and mint jelly with organic lemon sorbet v

MAIN COURSE

- Aged beef Wellington with heritage carrots and red wine reduction
- Norfolk Bronze turkey, chestnut stuffing, pancetta wrapped chipolata, roast parsnip, brown butter and sage jus
- Crispy skinned sea bass with lemon rainbow chard, basil oil and tarragon beurre blanc
- Aubergine parmigiano with Italian hard cheese, cream cheese fritter, spice pepper coulis and caramelised pine kernels v

All served with rosemary roast potatoes, Brussels sprouts and caramelised chestnuts

DESSERT

- Spiced sacher torte with mandarin sorbet and hazelnut praline
- Chestnut cremeux, passion fruit coulis and crispy meringue
- Meadowsweet and vanilla cake with red currant cremeux, pickled apple and honey crisp
- Christmas pudding cheesecake with brandy sauce and vanilla ice cream
- Crumble with dark chocolate ganache, cocoa nibs and whisky ice cream





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

CHRISTMAS COCKTAILS

ROYALES

White Peach Bellini £18

Crème de Pêche, white peach purée and Gusbourne Brut Reserve 2018

Guava & Hibiscus Royale £18

Guava, hibiscus and Moët & Chandon Brut Impérial NV

Clementine & Yuzu Bellini £18

Clementine syrup, yuzu juice, basil cordial and Moët & Chandon Brut Impérial NV

Sour Cherry & Red Grape £9

Sour cherry and red grape cordial, lime and Fever-Tree Lemonade





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT



EXTRATRIMMINGS

Addition of Champagne: £17 per glass
Cheese platter: from £150.00 per 10 guests

Place names: £1.50 per guest

Price available on request for:

- Entertainment & theming
- Tailored drinks package
- Cash bar

All packages include a dedicated Events Manager, a pre-event consultation and menu tasting.
Also included are tables, cocktail tables, chairs, linen, cutlery and crockery, waiting staff and a manned cloakroom.
A discretionary 12.5% service charge will be added to your final bill. Additional charges for security & any AV will be applicable.





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION





DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

Christmas Eve

Christmas Day
Festive Bespoke Dining Menu

Festive Set Menu

New Year's Eve – First sitting

New Year's Eve – Second sitting

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

CHRISTMAS EVE WHITCOMB'S

£130 per guest

APPETISER

Tuna tartare

with confit egg yolk and Oscietra caviar

Yellowtail carpaccio with citrus and miso salt

Steak tartare

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau

Portobello mushroom carpaccio with Dijon mustard and aged balsamic v

PASTA

King prawn linguine

with spinach, garlic, Amalfi lemon, white wine and mascarpone

White fish tortellini

with Calabrian chilli lemon crème

Gnocchi

with San Marzano tomatoes and basil v

MAIN COURSE

Pan-fried sea bass

with white wine, shallots and lemon crème

Baked turbot

with garlic, chilli and white wine emulsion

Rib-eye steak

with truffle peppercorn sauce

Wild mushroom risotto

with aged Parmesan and black truffe

All served with potato mousse and mixed leaves salad

DESSERT

Roasted plum

with grape gel and sage-infused clotted cream ice cream v

Blackberry and rose crémeux

with rose petal-infused sponge, blackberry and rose sorbet, crispy milk and blackberry crémeux v

Textures of dark chocolate

with fresh raspberry, aero crunch and raspberry sorbet v



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

Christmas Eve

Christmas Day

Festive Bespoke Dining Menu

Festive Set Menu

New Year's Eve – First sitting

New Year's Eve – Second sitting

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

CHRISTMAS DAY WHITCOMB'S

£195 per guest

AMUSE-BOUCHE

Goat's cheese crème with crispy filo with pomegranate molasses v

APPETISER

Duo of Champagne and seafood with Veuve Clicquot Rosé, 48-hour cured Scottish salmon, hamachi, passion fruit dressing, onuga caviar, dill oil and kumquat

Apple and smoked duck tarte tatin

Confit duck legs, roasted pine seeds, orange butter caramel and cream cheese

Stracciatella and tomato salad with grilled plum, balsamic salt, basil oil and virgin bloody Mary v

PALATE CLEANSER

Verjus granita with grapes, ginger pickle and foam v

MAIN COURSE

Black cod

with cauliflower vanilla cream, broad beans, white wine cream sauce and scotch bonnet oil

Corn fed chicken

with pangrattato, pumpkin parsnip stack and a truffle and porcini crème

Aged beef tenderloin

with chestnut mushroom purée, winter root vegetables and rosemary red wine jus

Aubergine and pecan agnolotti with chestnut beurre noisette, sage and caramelised pecans v

DESSERT

Madagascar vanilla yule log with chestnut caramel, beetroot and pistachio sablé v

Christmas pudding with brandy sauce v

Yuzu mousse

with cranberry jelly and goji berry and cocoa crumb v

PETIT FOURS

Champagne and rose bon bons v Gingerbread ganache truffles v





If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

Christmas Eve Christmas Day

Festive Bespoke Dining Menu

Festive Set Menu

New Year's Eve – First sitting

New Year's Eve – Second sitting

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

FESTIVE BESPOKE DINING MENU WHITCOMB'S

£95 per guest

SIGNATURES

King prawns

with lemon, chilli and coriander

Niçoise salad

Seared tuna with spiced vinaigrette and Oscietra caviar

Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v

Baked turbot

with garlic, chilli and white wine emulsion

Lamb cutlets

marinated in Dijon mustard

Gnocchi

with San Marzano tomatoes and basil v

All served with layered potato chips with rosemary and mixed leaves salad with citrus dressing

DESSERT

Roasted plum

with grape gel and sage-infused clotted cream ice cream v

Christmas pudding

with brandy sauce v

Textures of dark chocolate

with fresh raspberry, aero crunch and raspberry sorbet v

PETIT FOURS

Traditional miniature mince pies v

Including a glass of Veuve Clicquot Yellow Label Brut or a spiced French martini



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

Christmas Eve Christmas Day

Festive Bespoke Dining Menu

Festive Set Menu

New Year's Eve – First sitting

New Year's Eve – Second sitting

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

FESTIVE SET MENU WHITCOMB'S

£42 Two courses £48 Three courses

APPETISER

Tuna tartare

with confit egg yolk and Oscietra caviar

Steak tartare

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau

Burrata

with Seville orange and mānuka honey v

Portobello mushroom carpaccio with Dijon mustard and aged balsamic v

MAIN COURSE

Pan-fried sea bass

with white wine, shallots and lemon crème

Marinated baby chicken with lemon butter

Wild mushroom risotto

with aged Parmesan and black truffle

Gnocchi

with San Marzano tomatoes and basil v

DESSERT

Roasted plum

with grape gel and sage-infused clotted cream ice cream v

Christmas pudding

with brandy sauce v

Textures of dark chocolate with fresh raspberry, aero crunch and raspberry sorbet v

Including a glass of Gusbourne Blanc de Blancs or a spiced French martini



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

Christmas Eve Christmas Day

Festive Bespoke Dining Menu

Festive Set Menu

New Year's Eve – First sitting

New Year's Eve – Second sitting

8 AT THE LONDONER

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

NEWYEAR'S EVE WHITCOMB'S

£130 per guest

Prelude to the New Year From 5pm

APPETISER

Tuna tartare

with confit egg yolk and Oscietra caviar

Yellowtail carpaccio

with citrus and miso salt

Steak tartare

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau

Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v

PASTA

King prawn linguine

with spinach, garlic, Amalfi lemon, white wine and mascarpone

White fish tortellini

with Calabrian chilli lemon crème

Gnocchi

with San Marzano tomatoes and basil v

MAIN COURSE

Pan-fried sea bass

with white wine, shallots and lemon crème

Baked turbot

with garlic, chilli and white wine emulsion

Rib-eye steak

with truffle peppercorn sauce

Wild mushroom risotto

with aged Parmesan and black truffle

All served with potato mousse and mixed leaves salad

DESSERT

Roasted plum

with grape gel and sage-infused clotted cream ice cream v

Blackberry and rose crémeux

with rose petal-infused sponge, blackberry and rose sorbet, crispy milk and blackberry crémeux v

Textures of dark chocolate

with fresh raspberry, aero crunch and raspberry sorbet v



Including a glass of Gusbourne Blanc de Blancs or a spiced French martini

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

Christmas Eve
Christmas Day
Festive Bespoke Dining Menu
Festive Set Menu
New Year's Eve – First sitting
New Year's Eve – Second sitting

8 AT THE LONDONER
STAY THE NIGHT
GIFT EXPERIENCES
LOCATION
CONTACT

NEWYEAR'S EVE WHITCOMB'S

£195 per guest

New Year's Eve Countdown With DJ From 8pm

APPETISER

Tuna tartare

with confit egg yolk and Oscietra caviar

Yellowtail carpaccio

with citrus and miso salt

Steak tartare

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau

Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v

PASTA

King prawn linguine

with spinach, garlic, Amalfi lemon, white wine and mascarpone

White fish tortellini

with Calabrian chilli lemon crème

Gnocchi

with San Marzano tomatoes and basil v

MAIN COURSE

Pan-fried sea bass

with white wine, shallots and lemon crème

Baked turbot

with garlic, chilli and white wine emulsion

Rib-eye steak

with truffle peppercorn sauce

Wild mushroom risotto

with aged Parmesan and black truffle

All served with potato mousse and mixed leaves salad

ASSORTED CHEESE

A selection of fine French cheeses served with traditional accompaniments

DESSERT

Roasted plum

with grape gel and sage-infused clotted cream ice cream v

Blackberry and rose crémeux

with rose petal-infused sponge, blackberry and rose sorbet, crispy milk and blackberry crémeux v

Textures of dark chocolate

with fresh raspberry, aero crunch and raspberry sorbet v



Including a glass of Veuve Clicquot Brut on arrival and during our midnight toast.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

New Year's Eve Menu

Curated Experiences Exclusive Private booth

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

NEW YEAR'S EVE 8 AT THE LONDONER

Up to eight guests £400 minimum spend per guest

SMALL EATS

Lemon butter and shichimi 枝豆

sea salt edamame

Grilled Padrón peppers with 青唐辛子

ama miso

GYOZA

Lobster gyoza tacos with chilli ロブスタータコ

and cilantro (three per serving)

Seared beef gyoza tacos with 牛のタコ

truffle chilli dressing (three per

serving) sea salt edamame

Grilled Padrón peppers 青唐辛子

with ama miso

SASHIMI MORIAWASE

刺身盛り合わせ

Blue chip salmon with yuzu soy, tuna sashimi with ponzu, seabass sashimi dressed with lime Colchester oysters with shiso dressing, yuzu pearls

and alyssum blossom

SIGNATURE TEMPURA

ロブスターの天ぷら Lobster tempura with ama ponzu

Robata Fish and Seafood

チリアンシーバス Black cod with shiso salsa

MEAT

Baby chicken roasted with lemon ひな鳥

and miso butter



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

New Year's Eve Menu Curated Experiences

Exclusive Private booth

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

NEWYEAR'S EVE 8 AT THE LONDONER

CURATED EXPERIENCES

Two guests

- Reserved table
- Two signature cocktails
- A bottle of Dom Pérignon Brut Vintage
- Signature small plates experience
- Still and sparkling water

£800 per table

Four guests

- Reserved table
- Four signature cocktails
- A magnum of Dom Pérignon Brut Vintage
- Signature small plates experience
- Still and sparkling water

£1,600 per table

Six guests

- Reserved table
- Six signature cocktails
- A magnum of Dom Pérignon Brut Vintage
- Signature small plates experience
- Still and sparkling water

£2,400 per table



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



DISCOVER

BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

New Year's Eve Menu Curated Experiences

Exclusive Private booth

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT

NEWYEAR'S EVE 8 ATTHE LONDONER

EXCLUSIVE PRIVATE BOOTH

Up to eight guests

- Reserved table
- One magnum of Belvedere
- One Armand de Brignac Brut Gold Jeroboam
- Signature small plates experience
- Still and sparkling water

£2,800 per booth

Up to fourteen guests

- Reserved table
- Two magnums of Belvedere
- One Armand de Brignac Brut Gold Jeroboam
- Signature small plates experience
- Still and sparkling water

£4,000 per booth

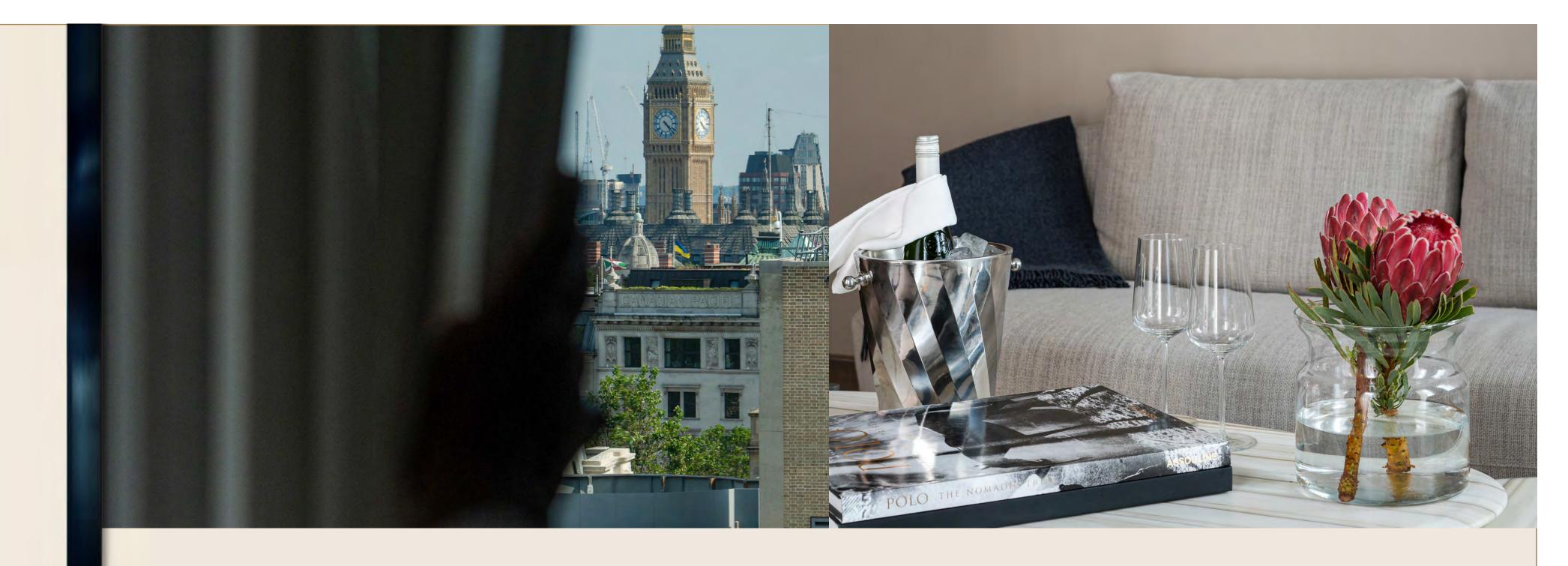


If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.





WELCOME DISCOVER BESPOKE EVENTS & PRIVATE DINING SEATED LUNCH OR DINNER CHRISTMAS COCKTAILS EXTRA TRIMMINGS THE BALLROOM THE GREEN ROOM THE GALLERY WHITCOMB'S 8 AT THE LONDONER STAY THE NIGHT GIFT EXPERIENCES LOCATION CONTACT



STAYTHE NIGHT MAKE YOURSELF AT HOME

When the feast is finished, the wine consumed, and the house lights come up, there is no better place to drift off than the soft king-size bed of a Londoner bedroom.

Including access to The Retreat spa and The Residence, staying the night is the icing on the Christmas cake after an evening of festivities. Prices from £419*

*Accommodation rates are available from 25th November 2024-5th January 2025. Rates include VAT and breakfast and are subject to availability, based on single occupancy with a £29 TBC supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.



WELCOME DISCOVER

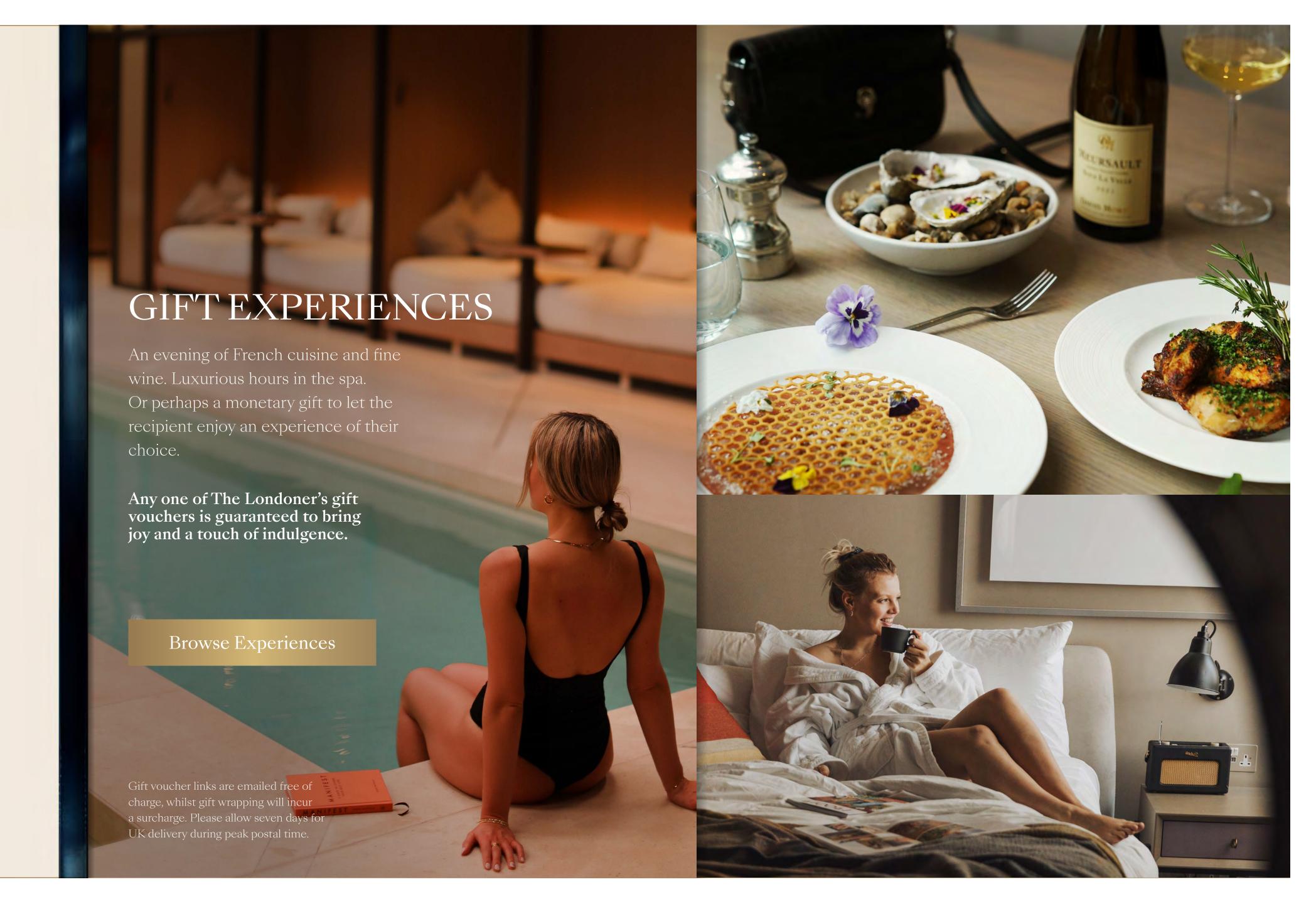
BESPOKE EVENTS & PRIVATE DINING

SEATED LUNCH OR DINNER CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

THE BALLROOM

THE GREEN ROOM THE GALLERY WHITCOMB'S 8 AT THE LONDONER STAY THE NIGHT GIFT EXPERIENCES LOCATION CONTACT





WELCOME
DISCOVER
BESPOKE EVENTS
& PRIVATE DINING
SEATED LUNCH OR DINNER
CHRISTMAS COCKTAILS
EXTRA TRIMMINGS
THE BALLROOM
THE GREEN ROOM
THE GALLERY
WHITCOMB'S
8 AT THE LONDONER
STAY THE NIGHT
GIFT EXPERIENCES

LOCATION

CONTACT



OURICONIC LOCATION A MAGICAL PLACE

Few neighbourhoods are as spectacular as London's West End in December.

Our square comes alive with the glimmer of fairy lights, the scent of cinnamon, and a Christmas market brimming with seasonal produce and handmade gifts. Perfectly situated near shopping, theatres, and transport links, there's merriment and joy around every corner.



For enquiries, please contact: events@thelondoner.com

The Londoner
38 Leicester Square
London WC2H 7DX
+44 (0)20 7451 0101
thelondoner.com

