

Christmas time at HILTON BOURNEMOUTH



Hilton
BOURNEMOUTH



Christmas Time at Hilton Bournemouth

Make memories that last a lifetime at Hilton Bournemouth. We are a hotel like no other so you can count on us to make your festive celebrations simply magical.

The food at Christmas is always something to look forward to! Our Executive Chef Matt Budden and kitchen team spend most of the year dreaming up even more indulgent ways to spoil our guests with their Christmas menus, with no exception this year.

You can treat yourself to our wide selection of extravagantly festive cocktails in our Level8ight SkyBar, or to live entertainment in the Ballroom.

Spoil a loved one with a Hilton Bournemouth gift voucher. Visit hiltonbournemouth.skchase.com to find out more.

Looking for something more chilled? Relax and unwind in our spa, or book in one of our tranquil treatment rooms.

However you like to enjoy the season, you'll find a warm welcome and the perfect setting for a festive stay at Hilton Bournemouth.

E: events@hiltonbournemouth.co.uk

T: 01202 804 775

W: bournemouth.hilton.com

A: Terrace Road, Bournemouth, BH2 5EL

*Office Hours: Monday - Friday
9:00am - 5:00pm*

Hilton Bournemouth

Festive bookings can be held for 2 weeks, at which point we will then require confirmation and deposit to secure the date. All festive bookings require a non-refundable and non-transferable 50% deposit upon confirmation. Full payment is required by 1st November 2022. You are more than welcome to add to your booking any time (subject to availability) however, we are unable to refund you should your numbers reduce, this payment also cannot be transferred. Menu choices and dietary requirements are required 2 weeks prior to event date. Should for any reason your event not be able to take place due to Government Covid-19 restrictions, a full refund will be provided.

Schpoons & Forx

Festive Lunch & Dinner

Festive menu crafted by Executive Chef, Matt Budden, available from £24.95 per person for lunchtime sittings and from £30.00 per person for dinner throughout December.

With over a decade of experience, Matt is held in high regard with some of Dorset's finest purveyors of meat, fish and poultry. Combined with his skilled team, the restaurant delivers an entirely independent approach to British dining.



With rates as good as ours, why go home?

Discounted room rates available.

Call **01202 804 775** or e-mail events@hiltonbournemouth.co.uk

Festive Lunch

2 courses from £24.95 per person

Mains

Roast Norfolk turkey breast ballotine wrapped in bacon, glazed parsnips, swede mash, roast maris piper potatoes, roast carrots, pigs in blankets (GF, DF)

Cornish hake, crushed sweet potato, harissa and coriander dressing (GF)

Root vegetable wellington, red pepper and red currant chutney (VG, DF)

Dessert

Cherry and choc torte, clotted cream (V)

Three British cheeses, chutney, fudges wafers and celery (V)

Selection of ice cream and sorbet (VG, DF)

For more info visit
schpoonsandforx.com
Follow us on social
[@schpoons_forx](https://www.instagram.com/schpoons_forx)

Schpoons & Forx

Festive Dinner

2 courses from £30.00 per person

3 courses from £32.00 per person

Starters

Pumpkin and leek soup, herb croutons (VG, DF)

Chicken and smoked ham hock terrine, real ale chutney, crostini (DF)

Smoked mackerel, pickled beetroot, rye toast, preserved lemon dressing

Roasted butternut squash and couscous salad, pomegranate, watercress, seed pesto (VG)

Mains

Roast Norfolk turkey breast ballotine wrapped in bacon, glazed parsnips, swede mash, roast maris piper potatoes, roast carrots, pigs in blankets (GF, DF)

Braised Stokes Marsh Farm blade of beef, buttermilk creamed potato, roast parsnips, red wine jus (GF, DF)

Cornish hake, crushed sweet potato, harissa and coriander dressing (GF, DF)

Root vegetable wellington, red pepper and red currant chutney (VG, DF)

Desserts

Traditional cherry Christmas pudding, crème Anglaise (GF, V)

Chocolate and orange truffle torte, white choc shavings, caramel sauce (V)

Raspberry Cambridge burnt cream, shortbread (V)

Three British cheeses, chutney, fudges wafers and celery (V)

Christmas Parties at Hilton Bournemouth



Bookings can be held for two weeks, at which point we will then require confirmation and deposit to secure the date. All festive bookings require a non-refundable and non-transferable 50% deposit upon confirmation. Full payment is required by 1st November 2022. You are more than welcome to add to your booking at any time (subject to availability) however, we are unable to refund you should your numbers reduce, this payment also cannot be transferred. Menu choices and dietary requirements are required 2 weeks prior to event date. Should for any reason your event not be able to take place due to Government Covid-19 restrictions, a full refund will be provided.

Phoxtrott Ballroom Christmas Parties

Great Gatsby Package

Come and celebrate the glitz and glamour of the Roaring 20's with our Great Gatsby Themed Christmas Parties. Dress to impress, enjoy a sumptuous Christmas meal and dance the night away.

Package includes:
Arrival glass of bubbly
Photo booth
3 course festive dinner
Entertainment until late

Friday and Saturday

from £55.00 per person

Thursday

from £49.00 per person

Sunday - Wednesday

from £45.00 per person

Shared Party Dates

Thursday 1st December 2022
Saturday 10th December 2022
Thursday 15th December 2022
Friday 16th December 2022

Carriages at Midnight

Minimum Numbers Apply



Christmas Party Menu

Starters

Pumpkin and leek soup, herb croutons (VG, DF)

Chicken and smoked ham hock terrine,
real ale chutney, crostini (DF)

Smoked mackerel, pickled beetroot, rye toast,
preserved lemon dressing

Roasted butternut squash and couscous salad,
pomegranate, watercress, seed pesto (VG)

Mains

Roast Norfolk turkey breast ballotine wrapped in
bacon, glazed parsnips, swede mash, roast maris
piper potatoes, roast carrots, pigs in blankets (GF, DF)

Braised Stokes Marsh Farm blade of beef,
buttermilk creamed potato, roast parsnips,
red wine jus (GF, DF)

Cornish hake, crushed sweet potato,
harissa and coriander dressing (GF, DF)

Root vegetable wellington,
red pepper and red currant chutney (VG, DF)

Desserts

Traditional cherry Christmas pudding,
crème Anglaise (GF, V)

Chocolate and orange truffle torte,
white choc shavings, caramel sauce (V)

Raspberry Cambridge burnt cream, shortbread (V)

Three British cheeses, chutney,
fudges wafers and celery (V)



Rule-Blot Christmas Parties

Winter Wonderland Package

Be transported to a Magical Winter Wonderland with your own private themed party.

Package includes:
Arrival glass of bubbly
Photo booth
3 course festive dinner
Entertainment until late

Friday and Saturday

from £55.00 per person

Thursday

from £49.00 per person

Sunday - Wednesday

from £45.00 per person

Carriages at Midnight

Minimum Numbers Apply

Christmas Party Menu

Starters

Pumpkin and leek soup, herb croutons (VG, DF)

Chicken and smoked ham hock terrine,
real ale chutney, crostini (DF)

Smoked mackerel, pickled beetroot, rye toast,
preserved lemon dressing

Roasted butternut squash and couscous salad,
pomegranate, watercress, seed pesto (VG)

Mains

Roast Norfolk turkey breast ballotine wrapped in
bacon, glazed parsnips, swede mash, roast maris
piper potatoes, roast carrots, pigs in blankets (GF,
DF)

Braised Stokes Marsh Farm blade of beef,
buttermilk creamed potato, roast parsnips,
red wine jus (GF, DF)

Cornish hake, crushed sweet potato,
harissa and coriander dressing (GF, DF)

Root vegetable wellington,
red pepper and red currant chutney (VG, DF)

Desserts

Traditional cherry Christmas pudding,
crème Anglaise (GF, V)

Chocolate and orange truffle torte,
white choc shavings, caramel sauce (V)

Raspberry Cambridge burnt cream, shortbread (V)

Three British cheeses, chutney,
fudges wafers and celery (V)



Pre-ordered Beverage Christmas Parties

Silver

4 bottles of House Wine
 Beer package (10 bottled beers)
£130 Saving £27

Gold

2 bottles of House Wine
 Beer package (10 bottled beers)
 2 bottles of Prosecco
£165 Saving £25

Platinum

2 bottles of Premium Wine
 Beer package (10 bottled beers)
 2 bottles of Moët & Chandon
£300 Saving £95

Non-alcoholic

10 non-alcoholic beers
 2 No Seco Prosecco
 10 bottled soft drinks
£110 Saving £27.50

Reduced Beverage Prices by Pre-order and Pre-paid only

Pre-order required 2 weeks prior to arrival

New Years Eve at Hilton Bournemouth

See in the New Year in style with Prosecco and canapes on arrival, then enjoy a lavish 5-course meal and dance the night away with our Great Gatsby Themed New Years Eve Party. When the clock strikes 12, celebrate the big moment with a shower of balloons and confetti.

New Years Eve Package available from £95.00 per person

Canapes and arrival Prosecco

Starter	Mains	Dessert
<p>Trio of smoked halibut, salmon and gravadlax, chervil blini, dill mustard</p> <p>Crispy pressing of corn-fed duck, orange marmalade, brioche, rocket</p> <p>Mini arancini risotto balls</p> <p>with goat's cheese, roasted figs, beets, pine nuts, balsamic, watercress (V)</p>	<p>Dorset fillet of beef, braised cheek, heritage carrots, confit onions, gratin potato, port jus (GF)</p> <p>Roasted venison loin and faggot pressed root vegetables, artichoke puree, honey roast beets, blackcurrant jus (GF)</p> <p>Roasted chalk stream trout with baby peas, pancetta and gem hearts - à la française (GF)</p> <p>Celeriac and stilton pithivier, walnut and fine bean salad (V)</p>	<p>Chocolate and Grand Marnier Pavé with caramel ice cream (V)</p> <p>Vanilla panna cotta with pineapple, pomegranates (GF)</p> <p>Salted caramel cheesecake, crushed meringue and biscoff (V)</p>
<p>Refresher</p> <p>Bellini sorbet, peach compote and fresh basil (VG)</p>	<p>Cheese</p> <p>Isle of Wight blue, Westcombe cheddar, rosary goats cheese, fudges crackers, cherry tree chutney, grapes and celery (V)</p>	<p>Coffee</p> <p>Tea and coffee with petit fours and choc truffles (V)</p>

With rates as good as ours, why go home?
 Book now. Call **01202 804 775**
 or e-mail events@hiltonbournemouth.co.uk

Carriages at 12.30am

Shared tables may apply subject to group numbers

Christmas Parties at Level8ight SkyBar



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Party Options

Festive Afternoon Tea

With tea/coffee - from £30.00 per person
With Prosecco - from £35.00 per person
With Champagne - from £40.00 per person

Private Hire

From £39.00 per person

Exclusive use of The SkyBar
Informal finger buffet
DJ from 7pm - 1am
Minimum of 100 guests
Excludes Fridays & Saturdays

Festive Finger Buffet

Spicy mesquite chicken wings (GF)
Filo wrapped king prawns (DF)
Pakora with roasted vegetables (VG, GF)
Macaroni cheese bites (V)
Maple glazed pigs in blankets (GF)
Butternut squash and quinoa bites (VG, GF)
Beetroot and feta falafel (V, GF)

Posh Snacks

From £8.00 per person

Mixed marinated olives (VG, GF)
Curried popcorn (VG, GF)
Mini chilli fire crackers (VG, GF)
Gruyere cheese palmiers (VG)

Christmas Cocktail Masterclass

from £40.00 per person

Friday - Sunday | 12:00 - 16:30
90 minutes

Glass of bubbly on the arrival
2 cocktails included

For more info visit level8skybar.com
Follow us on social [@level8skybar](https://www.instagram.com/level8skybar)

TONIC SOCIAL

Christmas at Tonic Social



A short stroll from the beach and Lower Gardens, Tonic Social exudes an easy-going yet lively vibe in the beating heart of Bournemouth.

Looking for a new venue for your Christmas party this year? Pre-book a beautiful area or exclusive hire in Bournemouth's coolest local and experience the magic of winter from the comfort of the Social.

Book a booth or celebrate under our pergola in an Alpine wonderland. Picture a world of pine trees, falling snow and twinkling lights combined with an extensive choice of beers, local bites and refreshing cocktails - bound to get everyone feeling festive!

Ideal for Christmas parties and Socials (pre-booking required)

Group Menu

Alpine Package

From £25.00 per person

Includes sharing platter and winter beer
or glass of mulled wine

Mini baked Camembert in a garlic dough bread (V)
Three cheese fondue, Parma ham, grissini,
crudites, sourdough croutons (V)
Bratwurst hot dogs, curried mustard (DF)
Warm pretzels, dijon mayo
Honey roast pigs in blankets (GF, DF)

Stollen bites (V)
Mini gingerbread men (V)

We can also tailor packages to suit your bespoke requirements, call the team on 01202 804775 or email events@hiltonbournemouth.co.uk for more information.

Christmas Cocktail Martini Tree

From £65.00

includes 8 cocktails and 4 glasses of Prosecco

Winter Beer Package

From £45.00

includes 10 bottles
by pre-order only



Schpoons & Forx Christmas Day Lunch

Our signature restaurant Schpoons & Forx provides locally sourced and seasonally driven menus. Celebrate Christmas with a festive menu crafted by Matt Budden, enjoy a glass of bubbly on arrival, enjoy live music and entertain the children with a visit and gift from Santa for a magical lunch.

1.00pm arrival for 1.30pm Sit Down

From £110.00 per adult and £55.00 per child. Children under 5 complimentary

Starter	Mains	Dessert
<p>Chicken liver and herb parfait, spiced tomato chutney, raisin toasts</p> <p>Carpaccio of fillet of beef, parmesan shavings, confit tomatoes, micro coriander, horseradish dressing (GF)</p> <p>Glazed smoked salmon, celeriac and parsley remoulade, Dorset watercress oil (GF)</p> <p>Baked mini Camembert with rosemary and garlic, port steeped figs, toasted pumpkin seeds, crisp baguette (V)</p>	<p>Roast Norfolk turkey breast ballotine wrapped in bacon, glazed parsnips, roast maris piper potatoes, roast carrots, pigs in blankets (GF, DF)</p> <p>Pan fried New Forest venison, slow cooked haunch cassoulet, braised red cabbage, celeriac gratin, sloe gin gus (GF)</p> <p>Grilled seabass, Indian spiced sweet potato cake, chickpea and date chaat marsala salad, mint yoghurt dressing (GF)</p> <p>Roast cornish halibut, chestnuts, orzo, buttered samphire, kale, lemon beurre blanc</p> <p>Beetroot, blue cheese and thyme strudel, crushed pumpkin and herb dressing (V)</p>	<p>Traditional cherry Christmas pudding, crème Anglaise (GF, V)</p> <p>Dark chocolate and clementine torte, vanilla mascarpone (V)</p> <p>White chocolate and passionfruit tart, mango and ginger sorbet (V)</p> <p>Salted caramel cheesecake, raspberry and white choc shavings (GF, V)</p>
<p>Refresher</p> <p>Champagne and mango sorbet, pineapple and fresh mint (GF, VG)</p>		<p>Cheese</p> <p>Isle of Wight blue, Westcombe cheddar, rosary goats cheese, fudges crackers, cherry tree chutney, grapes and celery (V)</p> <p>Coffee</p> <p>Tea and coffee with mini mince pies and choc truffles (V)</p>

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Call 01202 804 775

or e-mail events@hiltonbournemouth.co.uk to book now.

A Magical Christmas Lunch in the Ballroom

Celebrate in style in the magical Phoxtrott Ballroom. Enjoy a glass of bubbly on arrival, enjoy live music and entertain the children with a visit and gift from Santa for a magical Lunch.

12.00pm arrival for 12.30pm Sit Down

From £95.00 per adult and £47.50 per child. Children under 5 complimentary

Starter	Mains	Dessert
<p>Chicken liver and herb parfait, spiced tomato chutney, raisin toasts</p> <p>Carpaccio of fillet of beef, parmesan shavings, confit tomatoes, micro coriander, horseradish dressing (GF)</p> <p>Glazed smoked salmon, celeriac and parsley remoulade, Dorset watercress oil (GF)</p> <p>Baked mini Camembert with rosemary and garlic, port steeped figs, toasted pumpkin seeds, crisp baguette (V)</p>	<p>Roast Norfolk turkey breast ballotine wrapped in bacon, glazed parsnips, roast maris piper potatoes, roast carrots, pigs in blankets (GF, DF)</p> <p>Pan fried New Forest venison, slow cooked haunch cassoulet, braised red cabbage, celeriac gratin, sloe gin jus (GF)</p> <p>Grilled seabass, Indian spiced sweet potato cake, chickpea and date chaat marsala salad, mint yoghurt dressing (GF)</p> <p>Roast cornish halibut, chestnuts, orzo, buttered samphire, kale, lemon beurre blanc</p> <p>Beetroot, blue cheese and thyme strudel, crushed pumpkin and herb dressing (V)</p>	<p>Traditional cherry Christmas pudding, crème Anglaise (GF, V)</p> <p>Dark chocolate and clementine torte, vanilla mascarpone (V)</p> <p>White chocolate and passionfruit tart, mango and ginger sorbet (V)</p> <p>Salted caramel cheesecake, raspberry and white choc shavings (GF, V)</p>
		<p>Coffee</p> <p>Tea and coffee with mini mince pies and choc truffles (V)</p>

Pre-Booking essential and early booking is advised for Christmas Day Lunch. All festive bookings require a non-refundable and non-transferable 50% deposit upon confirmation. Full payment is required by 1st November 2022. You are more than welcome to add to your booking at any time (subject to availability) however we are unable to refund you should your numbers reduce, this payment also cannot be transferred. Menu choices and dietary requirements are required 2 weeks prior to event date. Should for any reason your event not be able to take place due to Government Covid-19 restrictions, a full refund will be provided.

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Stay the night with us

Hilton Bournemouth offers rooms and suites full of original artwork and modern furnishings. Unique to Bournemouth and specially designed with style and comfort in mind, our accommodations will provide you with an incredible seaside experience.

GUEST ROOMS

Feel at home in our bright and airy guest rooms with WiFi access. Decorated in cool, calm tones, these contemporary rooms have large windows, perfect for enjoying your Bournemouth getaway.

SUITES

Unwind in a luxurious suite featuring a separate living room*, in-room espresso machine and upgraded bathroom amenities. All suites come with our great guest room amenities plus special extras to upgrade your stay in our largest rooms. Work in comfort at the desk in your room, stretch out on the sofa to watch the LCD HDTV, or enjoy room service at your dining table*. Some suites have sea views with interconnecting room options available.

**Not available in the 'Junior Suites'*

Please note that check in time is 3pm on the day of your arrival and check out is by 12pm on the day of your departure.



Drink. Skate. Glide.

Whether you're a Dancing on Ice champion, a total newbie or just about anything in between, you can be sure to find some festive euphoria on the surface of SKATE's ice.

The outdoor rink is accompanied by our very own pop up Moguls Alpine Bar, held within the canopies of Bournemouth's Lower Gardens, which are magically brought to life for the Christmas season.

Kick back and relax whilst overlooking the skaters then chill out in Moguls Alpine Bar with an aromatic mulled wine or steamy hot chocolate.

There's plenty of fun activities on the ice for the kids too, so come skate, snuggle and stay a while!

*Bespoke party package available on request.
Bespoke enquires that come in will be dealt with on a case by case basis*

Email us on
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