

3-Course Sit Down Dinner Package in the Argyll Room at No. 4 Hamilton Place



No.4

Hamilton
Place

No. 4 Hamilton Place is ideal for those looking for Christmas celebrations with elegance and glamour. A magnificent Edwardian Town House awaits, setting the scene for extraordinary seasonal entertaining.

Our comprehensive party packages have been designed to make the most of your budget and include venue hire, entertainment, menus and drinks.

Christmas 3-Course Sit Down Dinner Package at No. 4 Hamilton Place includes:

- Venue hire of the Argyll Room (7pm - Midnight)
- 1 hour sparkling wine reception on arrival (7pm-8pm)
- Unlimited house wine, beer and soft drinks (7pm-11.30pm)
- Three-course seated dinner (1x choice for all guests)
- Christmas novelties
- 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.

BOOK TODAY

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

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 [foodbydish](#)

Starter

Ham hock with watercress, spiced apple and linseed crisp
Beef carpaccio with rocket, shaved parmesan and sweet balsamic dressing
Beetroot cured salmon gravlax with caviar and petite green mix
Butternut squash and porcini mushroom terrine with red pepper coulis and sour dough crisp
Winter root vegetable soup with croutons and crème fraiche

Main

Black feathered turkey ballotine stuffed with sage & chestnut, served with sprouts & redcurrant sauce
Crispy chicken breast, rosemary infused potato dauphinoise,
wilted spinach and baby carrots with a light red wine jus
Braised pork belly with honey glazed parsnips, carrots, kale and port jus
Salmon wellington, French beans, baby carrots and dill hollandaise
Grilled spiced aubergine sweet potato puree,
herb pearl barley with chilli, tomato salsa and parmesan crisp

Dessert

Classic Christmas pudding with brandy custard sauce
Cinnamon crème brûlée with clementine cake and a raspberry shot
Cappuccino pavlova with mixed berry compote, berry coulis and salted caramel ice cream
Served with Musetti Italian coffee, Tea Pigs tea and petit fours

Available Upgrades

4 pre-dinner canapés	£8.50 per person
Dry snacks	£4.00 per person
Cheese station	£7.50 per person
Late night snacks	£6.00 per person
Spirit upgrade - after dinner only	£15.00 per person
Upgrade entertainment to a band	Price on request

Capacity

Up to 50-100 guests

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All prices exclude VAT