

2022

FESTIVE CELEBRATIONS

2022



# RADISSON BLU EDWARDIAN, HEATHROW

CELEBRATE THE  
MOST WONDERFUL  
TIME OF YEAR WITH  
GLORIOUS FOOD  
AND GOOD CHEER.

2022

# EXPERIENCE THE MAGIC

WHETHER YOU'RE STAYING OVER  
OR HAVING YOUR CHRISTMAS  
CELEBRATION WITH US, WE'LL  
MAKE SURE IT'S MAGICAL.

From the vast and beautifully  
windowed Commonwealth Suite  
to the stunning palm-lined and skylit  
Newbury Suite, Radisson Blu  
Edwardian Heathrow has venues  
for Christmas parties of all shapes  
and sizes. Complemented by  
exquisite seasonal food and  
state-of-the-art audio-visual  
possibilities, your Christmas party  
is sure to be unforgettable.

[Enquire Now](#)

# WHITE CHRISTMAS

## Three courses

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.\*

### £65 per guest

This package includes a glass of prosecco on arrival, three-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per guest, Christmas crackers, table candles and centrepieces.

### £75 per guest

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, three-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per guest, Christmas crackers, table candles, centrepieces, DJ and dancefloor.

[Enquire Now](#)

\* Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £10.00 per person will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per person. A discretionary 10% service charge will be added to your final bill.

## CANAPÉ SELECTION

(If you have selected a package inclusive of canapés, please choose 3 canapés from the list below)

Oven-baked king prawns with Parmesan crème and herb crust

Roasted chicken skewers with garlic and sage herb butter and lemon shallot gravy

Roasted fig with salted Parma ham crisp

Chilli and soft cheese croquette with cranberry dressing (v)

Garlic, thyme and balsamic cherry tomato bruschetta (ve)

Seared aubergine with shallot and thyme dressing (ve)

## MENU

### APPETISER

Crispy duck and pomegranate with papaya chilli dressing

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crisps

### MAIN COURSE

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and tarragon crème

Buttered cod fillet with garlic-steamed stem broccoli and green herb sauce

### DESSERT

Christmas pudding with Cognac crème and winter berries

Dark chocolate tart with raspberry Chantilly and glazed pecans

Tea, coffee and mince pies

### Vegetarian & Vegan Menu



# WHITE CHRISTMAS

## Three courses

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.\*

### £65 per guest

This package includes a glass of prosecco on arrival, three-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per guest, Christmas crackers, table candles and centrepieces.

### £75 per guest

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## CANAPÉ SELECTION

(If you have selected a package inclusive of canapés, please choose 3 canapés from the list below)

Chilli and soft cheese croquette with cranberry dressing (v)

Garlic, thyme and balsamic cherry tomato bruschetta (ve)

Seared aubergine with shallot and thyme dressing (ve)

## VEGETARIAN MENU

### APPETISER

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

### MAIN COURSE

Seared Portobello mushroom and garlic-infused vegetarian chicken with roasted lemon heritage carrots

### DESSERT

Orange and honey cheesecake with lemon sable

Tea, coffee and mince pies

## VEGAN MENU

### APPETISER

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

### MAIN COURSE

Seared Portobello mushroom and garlic-infused vegetarian chicken with roasted lemon heritage carrots

### DESSERT

Sticky toffee and poached pear pudding with toffee sauce

Tea, coffee and mince pies



# GOLD CHRISTMAS

## Four courses

Please select one starter, one fish course, one main course and one dessert option for the group. Individual selections are available at a surcharge.\*

### £75 per guest

This package includes a glass of prosecco on arrival, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles and centrepieces.

### £85 per person

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles, centrepieces, DJ and dancefloor.

Enquire Now

\*Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £10.00 per person will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per person. A discretionary 10% service charge will be added to your final bill.

## CANAPÉ SELECTION

(If you have selected a package inclusive of canapés, please choose 3 canapés from the list below)

Oven-baked king prawns with Parmesan crème and herb crust

Roasted chicken skewers with garlic and sage herb butter and lemon shallot gravy

Roasted fig with salted Parma ham crisp

Chilli and soft cheese croquette with cranberry dressing (v)

Garlic, thyme and balsamic cherry tomato bruschetta (ve)

Seared aubergine with shallot and thyme dressing (ve)

## MENU

### APPETISER

Crispy duck and pomegranate with papaya chilli dressing

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crisps

### FISH COURSE

Roasted salmon with pomme purée, charred baby leeks and confit of lemon

Buttered cod fillet with garlic steamed stem broccoli and green herb sauce

### MAIN COURSE

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and tarragon crème

### DESSERT

Christmas pudding with nutmeg and Cognac crème and winter berries

Dark chocolate tart, raspberry Chantilly, cinnamon and glazed pecans

Orange and honey cheesecake with lemon sable

Tea, coffee and mince pies

Vegetarian & Vegan Menu



# GOLD CHRISTMAS

## Four courses

Please select one starter, one second course, one main course and one dessert option for the group. Individual selections are available at a surcharge.\*

### £75 per guest

This package includes a glass of prosecco on arrival, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles and centrepieces.

### £85 per person

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles, centrepieces, DJ and dancefloor.

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## CANAPÉ SELECTION

(If you have selected a package inclusive of canapés, please choose 3 canapés from the list below)

Chilli and soft cheese croquette with cranberry dressing (v)

Garlic, thyme and balsamic cherry tomato bruschetta (ve)

Seared aubergine with shallot and thyme dressing (ve)

## VEGETARIAN MENU

### APPETISER

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

### SECOND COURSE

Pumpkin and ricotta tortellini with brown butter sage sauce and Italian hard cheese

### MAIN COURSE

Seared Portobello mushroom and garlic-infused vegetarian chicken with roasted lemon heritage carrots

### DESSERT

Orange and honey cheesecake with lemon sable

Tea, coffee and mince pies

## VEGAN MENU

### APPETISER

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

### SECOND COURSE

Fennel-marinated aubergine with ginger and coriander quinoa

### MAIN COURSE

Seared Portobello mushroom and garlic-infused vegetarian chicken with roasted lemon heritage carrots

### DESSERT

Sticky toffee and poached pear pudding with toffee sauce

Tea and coffee



2022



## THE PERFECT GIFT

THIS CHRISTMAS, LET THEM  
UNWRAP AN UNFORGETTABLE  
EXPERIENCE TO ENJOY AT  
THEIR LEISURE.

From heavenly spa treatments to  
luxurious overnight stays, a  
Radisson Blu Edwardian gift  
voucher has something for  
everyone. If you'd rather spoil them  
with choice, monetary gift vouchers  
are available from £20.

[Discover more](#)

2022

## STAY WITH US

BRING THE FESTIVITIES TO A CLOSE  
WITH AN OUTSTANDING HOTEL  
EXPERIENCE FOR YOUR GUESTS.

Slip away after the celebrations  
to your luxury bedroom and  
wake up to a leisurely breakfast  
in the morning.

**Stay from £99 per room.\***

\*Rates are available from 26<sup>th</sup> November  
2022-8<sup>th</sup> January 2023. Rates are subject to  
availability and based on single occupancy with  
a £20 supplement for double occupancy.  
Bedrooms must be booked as part of an event  
taking place at the hotel.



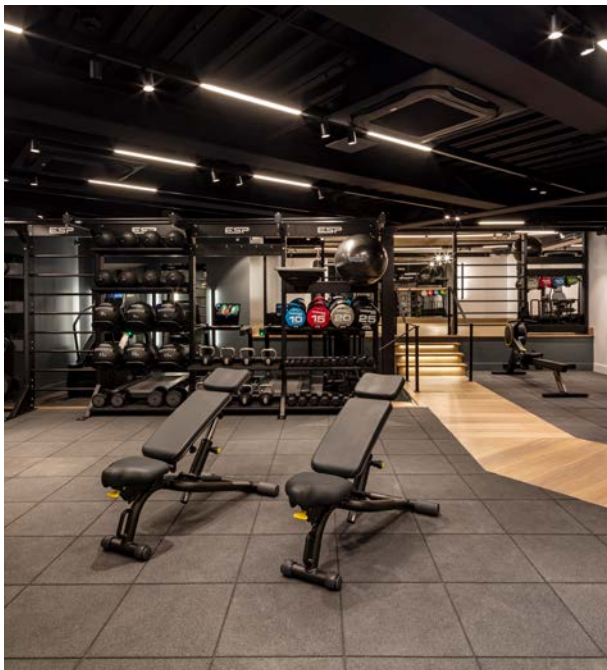
2022

## OUR HOTEL

THE AWARD-WINNING  
RADISSON BLU EDWARDIAN,  
HEATHROW FEELS ANYTHING  
BUT AN AIRPORT HOTEL.

Our grand lobby, glass chandeliers, ornate marble staircase and striking Eastern artwork make this hotel a truly magnificent base to access Heathrow, where London meets the world.

Radisson Blu Edwardian, Heathrow offers 464 supremely comfortable bedrooms and suites with luxury amenities, perfect for an overnight stay. The four-star hotel also features a state-of-the-art spa and gym, Steak & Lobster restaurant and a large car park with electric vehicle chargers.



## LOCATION

IDEALLY LOCATED 10 MINUTES FROM  
HEATHROW AIRPORT, CENTRAL  
LONDON CAN ALSO BE REACHED  
IN 30 MINUTES.

## TRAVEL

BY CAR

Minutes from the M4 and M25 motorways

Hotel car parking available  
(charges apply)

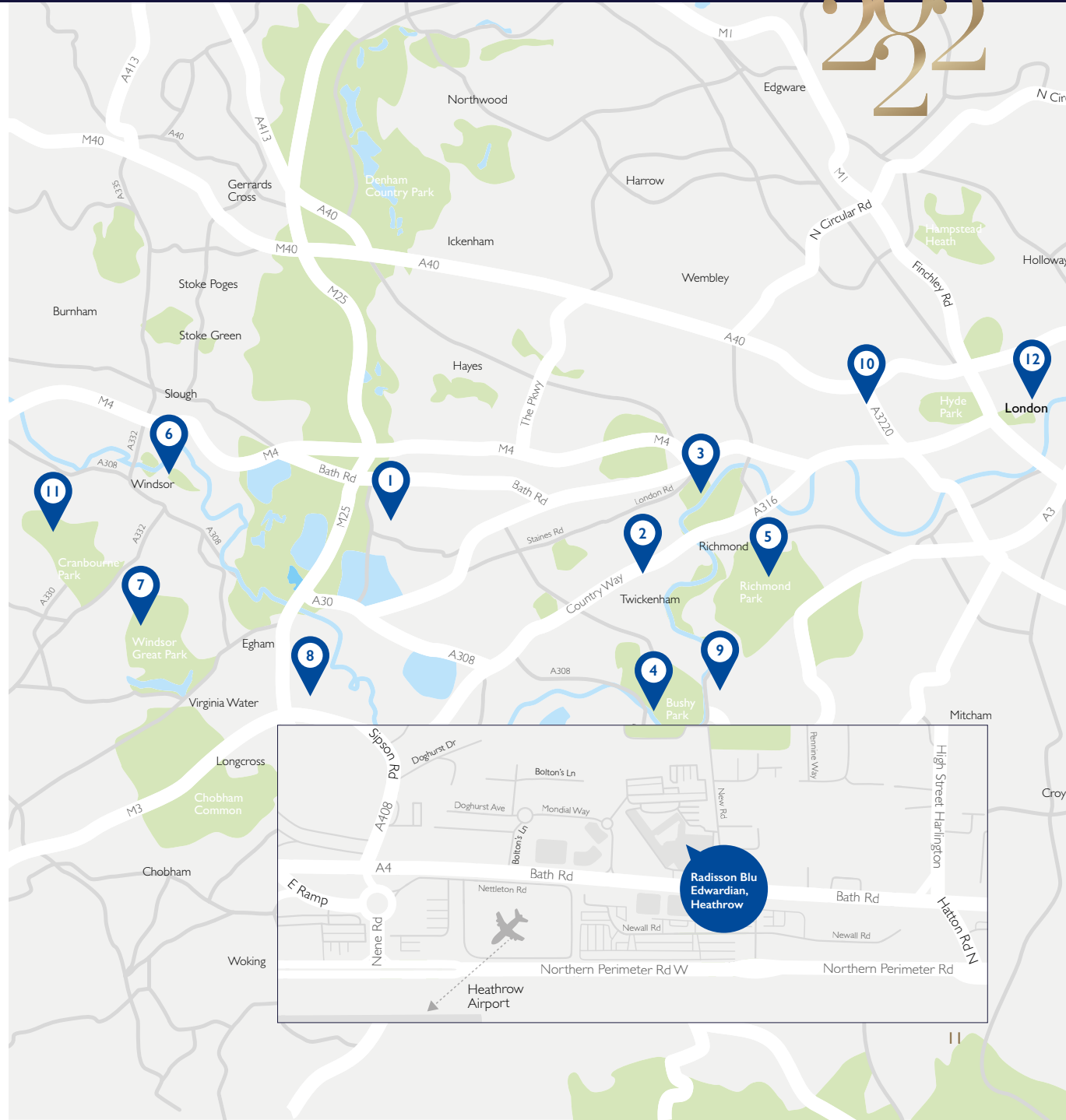
## BY TRAIN

Nearest underground station  
Heathrow Airport (Piccadilly Line)

Nearest overground station  
Hayes & Harlington

## POINTS OF INTEREST

- 1 Heathrow Airport (12 mins by car)
- 2 Twickenham Stadium (5 miles)
- 3 Syon Park (6 miles)
- 4 Hampton Court Palace (8.5 miles)
- 5 Richmond Park (9 miles)
- 6 Windsor Castle (9 miles)
- 7 Windsor Great Park (9 miles)
- 8 Thorpe Park (10 miles)
- 9 Kingston Upon Thames (11 miles)
- 10 Westfield (12 miles)
- 11 Legoland (14 miles)
- 12 Central London (15 miles)





2022

Enquire Now

## RADISSON BLU EDWARDIAN, HEATHROW

★★★★

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