



THE CADOGAN

A BELMOND HOTEL
LONDON

NOVEMBER & DECEMBER
FESTIVE PARTIES 2024



CHRISTMAS AT THE CADOGAN

Celebrate Christmas in London for a season of good cheer. With an unparalleled location at the crossroads of Chelsea and Knightsbridge, breathtaking interiors and a star-studded history, The Cadogan is among London's most iconic winter party venues. From private dinners and cocktail parties to Benoît Blin's afternoon tea with a (French) twist, we'll add an extra festive flair to any celebration.

This year also promises to be extra special with Sloane Street unveiling their most impressive Christmas display to date, illuminating the area with a magical and elaborate display.

Join us this holiday season and enjoy a festive fusion of specially-curated seasonal menus, historic ambiance and exceptional service, ensuring your Christmas party is an elegant soiree to remember..



FESTIVE PARTY OPTIONS

THE LOUNGE PRIVATE TAKEOVER

Enjoy your very own exclusive takeover of our opulent Lounge space. Ideal for drinks receptions and masterclasses for up to 30 – 50 people.

OSCAR & LILLIE

Our infamous events spaces steeped in history offer the perfect setting for celebratory lunches and dinners. Flexible adjoining rooms that can accommodate up to 50 guests seated and 85 guests standing.

FESTIVE AFTERNOON TEA

Indulge in a festive feast at The Cadogan Lounge by Benoît Blin. Inspired by his voyages and a passion for seasonal ingredients, enjoy Chef Benoît's special selection of savory sandwiches and delicate pastries- best paired with a glass of bubbles!

A PARTY TO REMEMBER

Let us set the stage for a truly dazzling occasion. Take advantage of inspiring group incentives, such as champagne tastings and boat rides along the river thames, or hire the entire hotel for a spectacular customised event.

ADD ON EXPERIENCES:

WREATH MAKING WORKSHOP :

- Embrace the holiday spirit with a hands-on wreath making session.
- Partner with skilled local florists for an afternoon of floral creativity
- Take home your handmade holiday wreath to brighten your front door or as a thoughtful gift



BUTLER ETIQUETTE MASTERCLASS :

- Insert blurb here

CANDLE MAKING WORSHOP :

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FESTIVE COCKTAIL MASTERCLASS:

- Delve into the art of mixology with our exclusive cocktail masterclass.
- Led by our expert bar team or an esteemed LVMH ambassador, learn secret techniques and recipes to craft perfect cocktails that dazzle at any party

FESTIVE MENU

Starter

Roasted scallop, Parma ham crisp, dashi butter sauce
Salmon Crudo, cucumber, avocado & Oscietra caviar ***
Duck & goose liver terrine, preserved cherries, & toasted sourdough
Artichoke & truffle salad, poached pear, & walnut (v+)

Middle Course

Roasted langoustine, toasted sesame, cauliflower, shellfish bisque **
Goats cheese ravioli, baby leek, caramelised hazelnut & hazelnut foam
Crab, Granny Smith apple & vadouvan spice

Main Course

Roasted Fosse Meadows turkey, glazed carrots, roast potatoes, pigs in blankets, cranberry sauce (minimum 8 guests)
Roasted loin of venison, cabbage puree, smoked bacon, sprouts
Roasted turbot, cauliflower, leek, Romanesco & Champagne sauce **
Celeriac & winter truffle risotto (v+)

Dessert

Christmas pudding, brandy sauce
Buche de Noel
Chestnut Mont Blanc
Black Forest gateau

*£5 supplement / **£10 supplement / ***£15 supplement (v+) Vegetarian

FESTIVE ENHACEMENTS

Canapés – 4 Canapes at £20 per person

Beetroot tartlet with goat's cheese mousse
Salmon Crudo, cucumber & horseradish
Honey & mustard glazed pigs in blankets
Grilled tiger prawn, spiced soy glaze
Jersey oyster, ponzu dressing & shiso

Additional cheese course

3 cheeses £15 or 5 cheeses £25

Festive Beverages

Welcome festive drink £17
Mulled wine £14
Festive night cap £15