



STRAND PALACE

LONDON HOTEL SINCE 1909

SEASON'S GREETINGS

— 2025 —

CELEBRATE IN STYLE AT STRAND PALACE

Step into the festive season at Strand Palace, where the magic of Christmas meets the energy of London's West End. Located in the heart of the capital, just moments from Covent Garden's twinkling lights and the Thames, our historic hotel provides the perfect backdrop for your seasonal celebrations.

Our newly expanded Meetings & Events Collection offers an array of sophisticated spaces to host your festive gatherings. Whether you're planning an intimate group dinner with our specially crafted seasonal menus, a sparkling reception with expertly mixed cocktails and canapés, or a quintessentially British festive afternoon tea, we have the perfect setting to make your celebration memorable.

From our elegant newly launched event spaces to our modern, art deco-inspired venues, each location within Strand Palace provides an upscale backdrop to celebrate the warmth and wonder of the season. Let us help you create unforgettable moments for your colleagues, clients, and guests this festive period.

Welcome to where London's festive spirit comes alive.



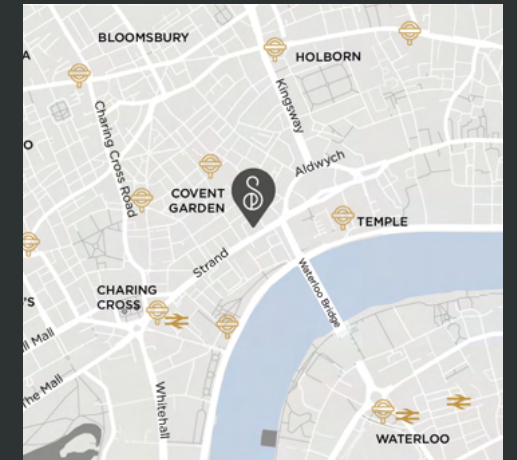
LOCATED IN THE HEART OF LONDON

Conveniently located right by Covent Garden in London's West End, with easy access to key transport links, Strand Palace is a smart choice for events that need to make an impression - and run without a hitch.



Close to rail and Underground Stations, including Charing Cross, Waterloo and Covent Garden.

Charing Cross - 8 mins
Covent Garden - 6 mins
Temple - 10 mins
Holborn - 17 mins
Waterloo - 17 mins





GROUP SET MENUS





— GROUP SET MENU —
THE FESTIVE EDIT

2 COURSES £45 / 3 COURSES £55

Includes a glass of bubbly on arrival

STARTERS

Roast Pumpkin Soup, Wild Mushroom, Pumpkin Seeds and Shaved Black Truffle **V**

Heirloom Tomato & Buffalo Mozzarella, Pangrattato, Basil Pesto **V**

Chicken Liver Terrine, Quince Jelly, Brioche, Toasted Granola

MAIN COURSE

Burrata Black Truffle Tortellini, Jie Lan, Confit Egg Yolk, Lemongrass Cream **V**

Baked Organic Turkey, Seasonal Stuffing served with Winter Foraged Vegetables, Crisp Fluffy Confit Potatoes, Creamed Brussels Sprouts, Cumberland Chipolatas and Traditional Gravy

Honey Garlic Butter Glazed North Atlantic Salmon, Tapenade of Dried Cranberries, Pumpkin Puree, Almond and Parsley

DESSERTS

Chocolate Brownie, Salted Caramel Ice Cream

Baked Vanilla Cheesecake, Honeycomb Ice Cream

Christmas Pudding, Brandy Sauce

Add filter tea/coffee and mini mince pies for just £4 per person

V – Vegetarian **VG** – Vegan



— GROUP SET MENU —
THE FESTIVE EDIT *DELUXE*

2 COURSES £55 / 3 COURSES £65

Includes a glass of bubbly on arrival

STARTERS

Salmon Three Ways - Poached, Cured and Smoked with a Citrus Salad and Keta Yuzu Dressing

Carpaccio of Celeriac with Truffle Cream, Olive Dust and Young Cress Sprout Salad

Roasted Parsnip and Apple Soup, Confit Goose Leg, Parmesan Snow

MAIN COURSE

Baked and Basted Organic Turkey, Seasonal Stuffing served with Winter Foraged Vegetables, Crisp Fluffy Confit Potatoes, Creamed Brussels Sprouts, Cumberland Chipolatas and Traditional Gravy

Grilled Fillet of Marinated Halibut, Chunky Braised Potato, Charred Onion Textures, Grape Dressing

Baked Pumpkin, Parsnips and Jerusalem Artichokes on a Bed of Sea Kale and Leeks with a Celeriac Cream and Chestnut Cream **V**

DESSERTS

Traditional Christmas Pudding with Brandy Anglaise Sauce, Chocolate Chip Ice Cream

Bitter Chocolate and Raspberry Tart, Raspberry Jelly and Orange Sorbet

Chef's Selection of British Cheeses with Fruit Chutney and Flavoured Crackers

Add filter tea/coffee and mini mince pies for just £4 per person

V – Vegetarian **VG** – Vegan



Our Set Menus are the perfect choice for groups of 10+ celebrating the festive season in style. Available from 12.00pm to 11.00pm, held in Haxells Restaurant & Bar (non-private), or alternatively upgrade to one of our private dining venues for up to 140 guests.

Bookable from November 11th 2025 to January 5th 2026, excluding December 25th and 31st 2025.

Contact us via
haxells@strandpalacehotel.co.uk

DRINKS & CANAPÉS

Our drinks and canapes packages are available for groups of 10+ in Haxells Restaurant & Bar (non-private) from noon to midnight. Alternatively, upgrade one of our private venues, for up to 140 guests.

Contact us on haxells@strandpalacehotel.co.uk.



HOLLY & IVY £65 PP FOR 2 HOURS

2 hot and cold Canapés
per person
2 types of Bottled Beer
House Wine - 175ml
4 types of Soft Drinks
Still / Sparkling Water



MISTLETOE & MAGIC £80 PP FOR 2 HOURS

2 hot and cold Canapés
per person
2 types of Bottled Beer
House Wine - 175ml
Sparkling Wine - 125ml
House Spirits (Vodka, Gin,
Whiskey, Rum - 25ml Pours)
2 House Cocktails
4 types of Soft Drinks
Still / Sparkling Water



SPARKLE & SHINE £95 PP FOR 2 HOURS

2 hot and cold Canapés
per person
2 types of Bottled Beer
House Wine - 175ml
Sparkling Wine - 125ml
Premium Spirits (Vodka, Gin,
Whiskey, Rum - 25ml Pours)
3 House Cocktails
4 types of Soft Drinks
Still / Sparkling Water

CANAPÉS SELECTION

For Drinks & Canapes Packages
Minimum of 10+ guests



COLD

Rare Sirloin Of Beef, Dijon Mustard, Watercress

Chorizo and Courgette Tart

Crab Salad Cone, Tobiko, Cranberry, Lime and Ginger

Roasted Vegetables Mille Feuilles, Mozzarella **V**

Smoked Duck, Green Lentil Salad, Radish,
Wasabi Dressing



HOT

Forest Mushroom Arancini, Garlic Aioli, Rocket **V**

Mini Thai Fish Cake, Tahini and Lime Crème Fraîche

Hand Made Wild Boar Sausage Roll, Grain Mustard

Mini Yorkshire Pudding, Lyburn Winchester Cheese,
English Mustard Foam **V**

Mini Jacket Potato, Leek, Gruyere and Truffle **V**

V – Vegetarian

Images are for reference only



Images are for reference only



DRINKS ONLY PACKAGES

1 HOUR

Ideal for pre/post dinner, for groups of 10+. Available from 12.00 pm to 11.00 pm, held in Haxells Restaurant and Bar (non-private), or upgrade to one of our private dining venues for up to 140 guests. Contact us at haxells@strandpalacehotel.co.uk.

Kindly note, all drinks packages over 1 hour can only be booked when combined with ordering canapés or bowl food.

SILVER

£30PP FOR 1 HOUR
2 types of Bottled Beer
House Wine - 175ml
4 types of Soft Drinks
Still / Sparkling Water
Table Nibbles

GOLD

£35PP FOR 1 HOUR
2 types of Bottled Beer
House Wine - 175ml
Sparkling Wine - 125ml
House Spirits (Vodka, Gin,
Whiskey, Rum – 25ml Pours)
2 House Cocktails
4 types of Soft Drinks
Still / Sparkling Water
Table Nibbles

PLATINUM

£45PP FOR 1 HOUR
2 types of Bottled Beer
House Wine - 175ml
Sparkling Wine - 125ml
Premium Spirits (Vodka, Gin,
Whiskey, Rum – 25ml Pours)
3 House Cocktails
4 types of Soft Drinks
Still / Sparkling Water
Table Nibbles

Images are for reference only

CANAPÉS ONLY PACKAGE

1 HOUR

Ideal for pre/post dinner, combined with your choice of our Silver, Gold or Platinum drinks packages. For groups of 10+. Available from 12.00pm to 11.00pm, held in Haxells Restaurant and Bar (non-private), or alternatively upgrade to one of our private dining venues for up to 140 guests. Contact us on haxells@strandpalacehotel.co.uk.

£32 FOR 5 CANAPÉS PER PERSON, PER HOUR



HOT

Forest Mushroom Arancini, Garlic Aioli, Rocket **V**

Mini Thai Fish Cake, Tahini and Lime Crème Fraiche

Hand Made Wild Boar Sausage Roll, Grain Mustard

Mini Yorkshire Pudding, Lyburn Winchester Cheese, English Mustard Foam **V**

Mini Jacket Potato, Leek, Gruyere and Truffle **V**



COLD

Rare Sirloin of Beef, Dijon Mustard, Watercress

Chorizo and Courgette Tart

Crab Salad Cone, Tobiko, Cranberry Lime and Ginger

Roasted Vegetables Mille Feuilles, Mozzarella **V**

Smoked Duck, Green Lentil Salad, Radish, Wasabi Dressing

Images are for reference only

V – Vegetarian





BOWL FOOD

£9 PER BOWL | MINIMUM ORDER OF 10 PORTIONS PER BOWL SELECTION



COLD OPTIONS

Heirloom Tomato & Buffalo Mozzarella, Pangrattato, Basil Pesto **V**

Chicken Liver Terrine, Quince Jelly, Brioche, Toasted Granola



HOT OPTIONS

Burrata Black Truffle Tortellini, Jie Lan, Confit Egg Yolk, Lemongrass Cream **V**

Baked Organic Turkey, Seasonal Stuffing served with Winter Foraged Vegetables, Crisp Fluffy Confit Potatoes, Creamed Brussel Sprouts, Cumberland Chipolatas and Traditional Gravy

Honey Garlic Butter Glazed North Atlantic Salmon, Tapenade of Dried Cranberries, Pumpkin Puree, Almond and Parsley



SWEET OPTIONS

Christmas Pudding and Brandy Sauce **V**

Baked Vanilla Cheesecake with Winter Berries **V**

Images are for reference only

V – Vegetarian




STRAND PALACE
LONDON HOTEL SINCE 1909

OUR VENUES



1909 PRIVATE
DINING ROOM



BOARDROOM

24



U-SHAPE

22



STANDING BUFFET

50



THE PALACE TEA PARLOUR



BOARDROOM

28



U-SHAPE

18



STANDING BUFFET

50



GIN PALACE & COCKTAIL BAR



STANDING BUFFET

50



HAXELLS RESTAURANT & BAR



BANQUET
220 on request



STANDING BUFFET
250 on request





LOOKING FOR A CHRISTMAS PARTY WITH A DIFFERENCE?

Skip the usual festive formula and treat your team to something truly memorable. Start with a two-course Christmas dinner and glass of wine at Haxells Restaurant & Bar at Strand Palace hotel, then head to The 99 Club, also hosted at the hotel, for award-winning stand-up comedy.

Expect top-tier comedians you've seen on Live at the Apollo, Mock the Week, QI and Taskmaster. It's the perfect blend of festive dining and world-class entertainment for team celebrations and client entertainment in the heart of London.

No private hire required. Groups from 2-100+ guests welcomed.

"The 99 Club surpassed all my expectations – the show ran seamlessly, the comedians were great, and it was a fantastic way to get everyone together for our work Christmas party. 10/10" – PwC

Strand Palace, Covent Garden | December 2025 | From £60pp

Book at www.99clubcomedy.com/christmas-with-the-99-club



MEETINGS & EVENTS COLLECTION

LAUNCHING BEGINNING OF NOVEMBER 2025

Strand Palace is launching a collection of 12 newly designed, flexible meeting and event spaces to inspire and connect, bringing the total event spaces to 16. Spread across two floors covering 1154 sqm, the upscale venues accommodate up to 250 guests, alongside 788 guest bedrooms. Combining modern design with a nod to the hotel's Art Deco heritage, the versatile spaces are just steps away from Covent Garden, the West End, and major transport links.

KEY FEATURES AT A GLANCE



788 bedrooms



Central
London location



Total of 16 modern
meeting spaces



Events for
6 to 250 guests



Largest event space
199 sqm



Perfect for meetings,
receptions and dining



High-Speed WiFi



Dedicated on-site
event support team



Flexible
booking windows



Chef-curated menus
with on-site catering



Room-only
hire available



Syndicate &
breakout rooms



MEETINGS & EVENTS CAPACITY CHART

EVENT SPACE	THEATRE	CABARET 7 PER TABLE	CLASSROOM 3 PER TABLE	BOARDROOM	U-SHAPE	EXAM STYLE 2 PER TABLE	DRINKS RECEPTION	STANDING BUFFET	BANQUET 10 PER TABLE
LOWER GROUND FLOOR									
Leicester Square							45		
Trafalgar Square							75		
Covent Garden Suite	250	84	116	60	72	60	200	200	140
Covent Garden I	120	48	54	38	40	36	100	100	80
Covent Garden II	80	35	27	22	25	18	70	60	50
Westminster	70	28	36	22	24	18	55	30	50
The Thames Boardroom				14					
West End	50	24	24	24		20	50	30	40
Big Ben	30	18	18	14		12	30	30	30
Aldwych	30	18	18	14		12	25	25	20
Waterloo Bridge				10					
Soho				6					

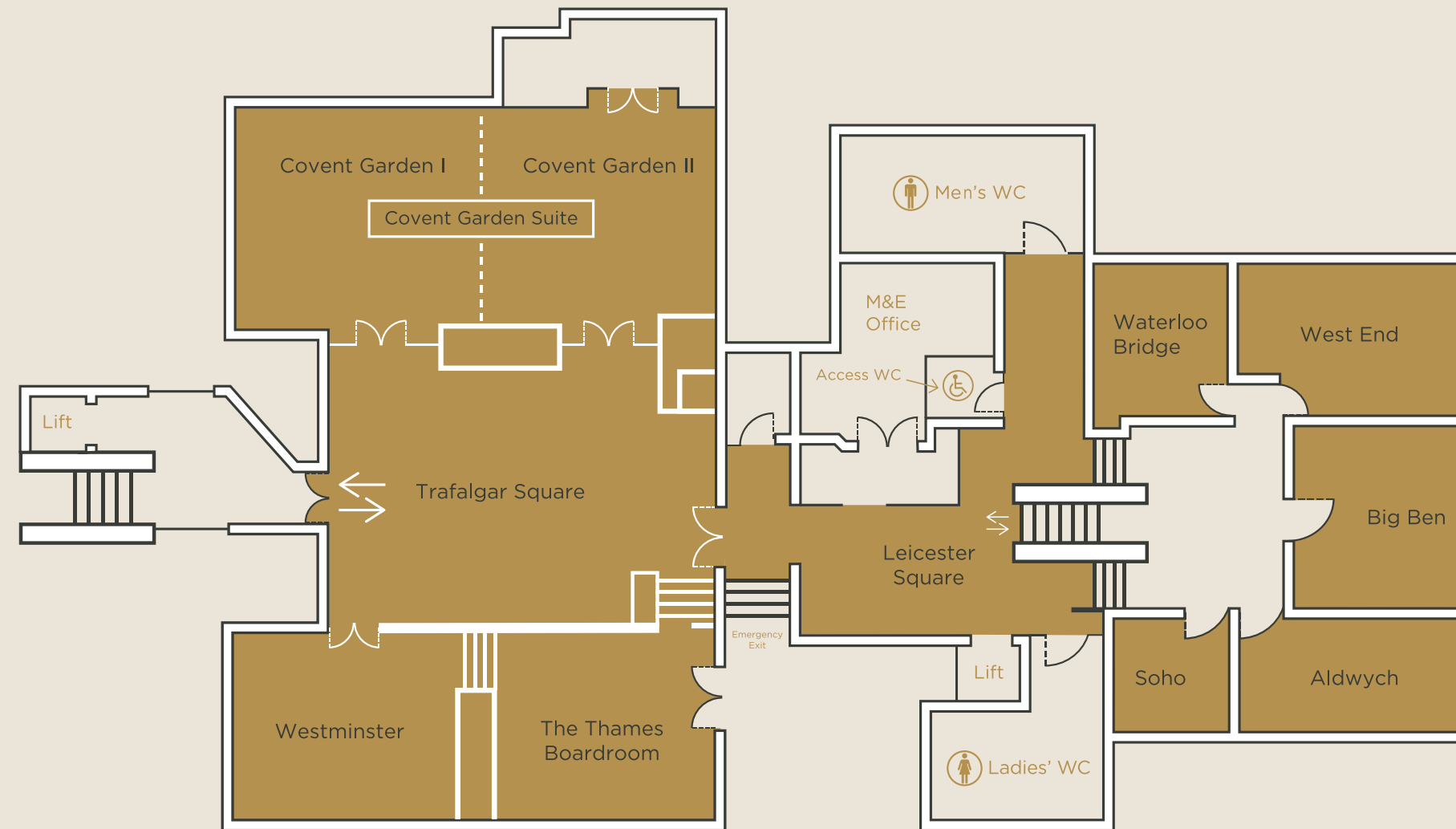
Launching beginning of November 2025 - capacity numbers subject to change. Please [contact us](#) for more information.

EVENT SPACE	THEATRE	CABARET 7 PER TABLE	CLASSROOM 3 PER TABLE	BOARDROOM	U-SHAPE	EXAM STYLE 2 PER TABLE	DRINKS RECEPTION	STANDING BUFFET	BANQUET 10 PER TABLE
GROUND FLOOR									
The Palace Tea Parlour				28	18			50	
1909 Private Dining Room				24	22			50	
The Gin Palace & Cocktail Bar								50	
Haxells Restaurant & Bar								250 on request	220 on request

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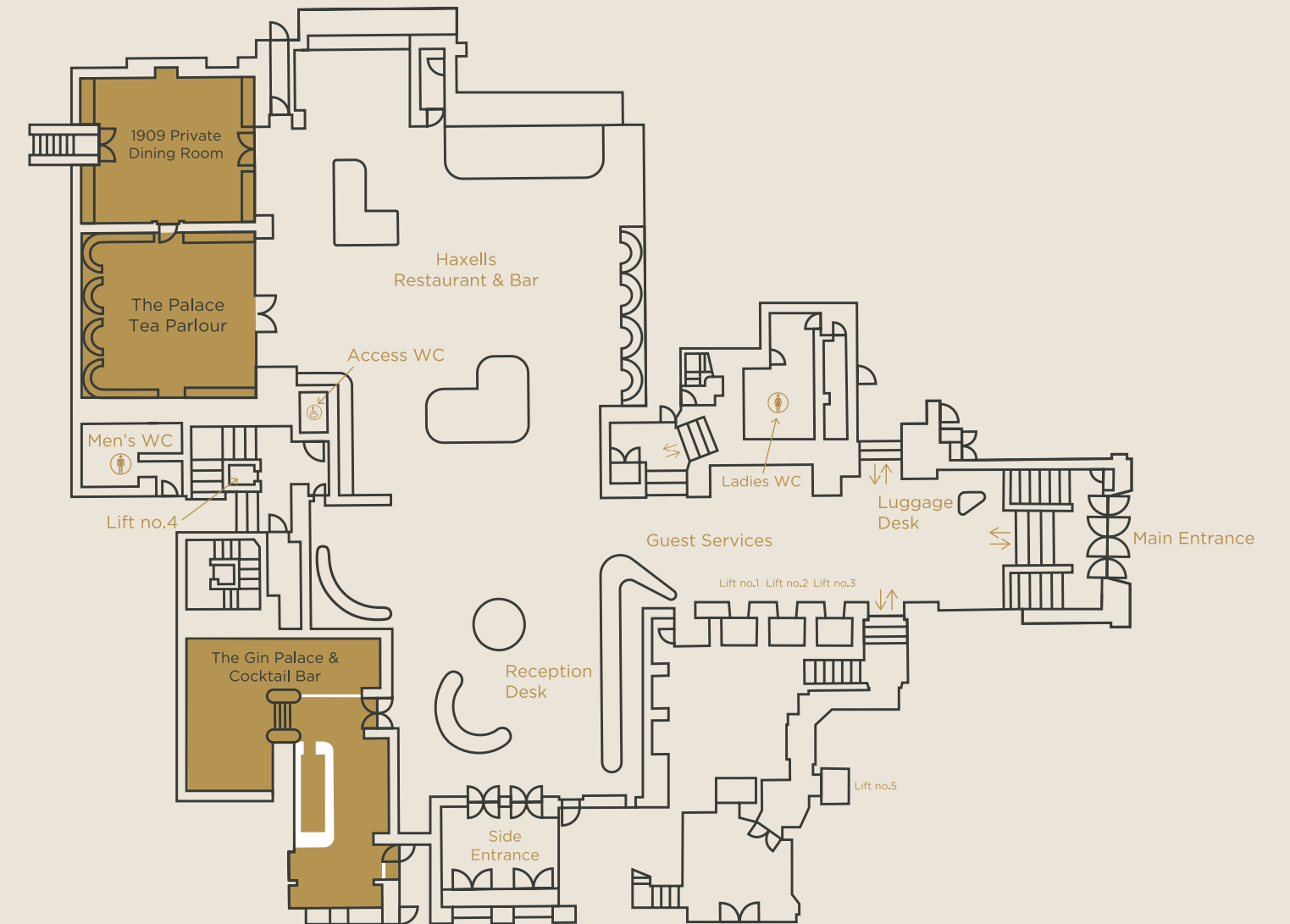
MEETINGS & EVENTS FLOOR PLAN

LOWER GROUND FLOOR



MEETINGS & EVENTS FLOOR PLAN

GROUND FLOOR



SEASON'S GREETINGS

THE SMALL PRINT

Allergen Information: Kindly note that our kitchen is not allergen-free. As such, we cannot guarantee meals to be free of allergens, and we therefore advise guests with severe allergies to assess their own level of risk before consuming items from our menu. A full list of allergens is available on request. Please speak to a staff member about your requirements before ordering.

Pricing & Service: All prices include VAT at the current prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

Advance Requirements: Pre-orders must be received 7 days in advance of your event. Halal food can be catered for with 7 days advance notice. If a group requests halal meat, we will transfer the entire group to halal rather than only the required individuals.

Service Standards: In our venues, we offer 25ml and 50ml servings of spirits and wine servings of 175ml and 250ml as standard. 125ml servings are available on request. Management reserves the right to refuse service if deemed necessary.

Bespoke Arrangements: Available on request, subject to availability. Please get in touch to discuss your preferences and our events team will be glad to assist.

All images are for reference only. Final presentation may vary.

Got a question?

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