

A group of people are gathered around a dinner table in a dimly lit restaurant. A woman in a bright red dress stands in the center, smiling and holding a glass of red wine. To her left, a woman in a pink and white floral dress sits, looking up at her. To the right, a woman in a white dress with large purple floral prints sits, also smiling and holding a glass of red wine. A man in a dark suit is partially visible on the far left, holding a glass of white wine. The atmosphere is festive and celebratory.

FESTIVE CELEBRATIONS 2026

art'otel

LONDON HOXTON

CELEBRATE AT EVERY LEVEL

CONTENTS

<u>PANORAMA</u>	4
<u>THE ART GALLERY</u>	6
<u>FESTIVE MENUS</u>	8
<u>SOLAYA – 24th FLOOR</u>	12
<u>THE BRUSH RESTAURANT – GROUND FLOOR & TERRACE</u>	18
<u>THE BRUSH LOUNGE – 1st FLOOR</u>	24
<u>MAKE A NIGHT OF IT</u>	28

THIS
CHRISTMAS,
WE'RE DOING
THINGS
DIFFERENTLY.
AS ALWAYS

Skyline dinners. Glittering receptions. Large scale celebrations. Overnight escapes. This Festive season, art'otel London Hoxton becomes your centre stage. Expect bold flavours, atmospheric spaces, and festive moments designed with style. Whether it's a team gathering, a long lunch with friends, or a New Year's Eve party to remember, we'll bring the sparkle – you just bring the guest list.

And because art is at the heart of everything we do, our foyer will unveil a bespoke artist-created Christmas tree a contemporary twist on the season, and a talking point of 'Nostalgia Reimagined'.



WITH A VIEW LIKE NO OTHER

24 floors above the city, Panorama is a space designed to impress, and during the festive season, it's your stage for unforgettable celebrations.

Floor-to-ceiling windows reveal sweeping skyline views, while elegant interiors and flexible layouts make it perfect for everything from cocktail receptions to refined seated dining.

Whether you're planning a company Christmas party, a client lunch, or a year-end blowout with friends, we'll help you design a celebration that's all yours, with exceptional service and seasonal sparkle at every turn.

Festive Lunch Package:

- 3 course seated lunch
- ½ bottle of wine per person
- Tea, coffee, petit fours
- Christmas Crackers
- Add glass of champagne on arrival £12.50 per person
- Add 3x canapes £18 per person
- Available for a minimum of 10 guests

£150 per person

Capacity: Up to 350 guests

Formats: Seated dining, standing receptions, buffets, drinks & canapés

Private hire available from 23rd Nov – 23rd Dec

PANORAMA



AN ARTFUL SPACE FOR MEMORA BLE EVENTS

Tucked beneath the buzz of the Shoreditch Triangle, the Art Gallery offers a striking setting for seasonal events with a creative twist. With its adaptable layout and bold design, it's perfect for festive receptions, product launches, brand takeovers, and private dinners that deserve a setting as unique as the guest list.

With full AV capabilities, mood lighting, and plenty of space to make your vision reality, the Art Gallery is a blank canvas – but never boring.

We'll help bring your festive concept to life, whether you're thinking minimal and chic or the full wow-factor.

Capacity: Up to 120 guests

Format: Standing reception, private dinner, screenings, or curated experiences.

Private hire from £3,000 (incl. food and beverage spend)



FESTIVE LUNCH OR DINNER

For the table

- Warm potato bread, whipped orange & sage butter

Starters (Choose one)

- Crab, torched pear, fish roe, bonito emulsion
- Smoked duck and goose liver terrine, duck fat brioche, date purée
- Roasted onion squash, shallot jam, chia seed tuille, truffle and muscatel vinaigrette (v)
- Beetroot carpaccio, hazelnut hummus, red chard, horseradish
- Mushroom velouté, truffle crème fraîche

Mains (Choose one)

- Roast bronze turkey, sage onion stuffing, chestnut, pan drippings
- Seared duck breast, chicory, watercress, mulled wine jus
- Salmon en croûte, tomato coulis, kale
- Portobello and goat's cheese Wellington, verjus Périgord, onion gravy (v)
- Aged beef fillet, crevettes farcies, Périgord jus (add £8)
- Halibut, butternut squash, stuffed crevette, beurre blanc (add £8)

Sides for the Table (Choose three)

- | | |
|--------------------------|-----------------------------|
| Roast potatoes | Roast parsnip & chestnut |
| Roasted heritage carrots | Brussels sprouts & pancetta |
| Braised red cabbage | Pigs in blankets |
| | Stem broccoli |

Desserts (Choose one)

- Basque cheesecake, raspberry, basil
- Bramley apple & blackberry crumble, vanilla glacé
- Chocolate & chestnut yule log, chocolate crèmeux

Tea & Coffee with Christmas petit fours £3.50

£95 per person – Three course

FESTIVE CANAPES



Cold

- Beef carpaccio, pecorino Romano
- Spicy sea bass tacos
- Charred corn tавos (ve)
- Miso chips, sesameavocado (ve)
- Cured Salmon, blini & caviar

Hot

- Venison sausage roll, damson plum
- Squash & saffron arancini, sorrel pesto
- Confit potato, chive creme fraiche, cabiar
- Chicken, sage and onion
- Cauliflower and artichoke tart (ve)

Dessert

- Baileys tiramisu
- Blackberry Eton mess
- Yuzu meringue tartlet
- Chestnut Mont-Blanc

Choose three for £18



SMALL PLATES

Cold

- Seared tuna, blood orange dressing
- Truffle Chicken Caesar
- Whipped goat's cheese, black olives, tomatoes
- Prawn and crab cocktail

Hot

- Salmon, chicory, tomato rouille Chestnut and truffle risotto (ve)
- Confit duck, plum sauce, pickled cucumber
- Roasted lamb rump, sautéed potatoes, kale pesto
- Turkey roulade, pancetta, sprouts, roast potatoes
- Pork cheek, soft sage mash, wholegrain mustard gravy

Dessert

- Vanilla and cranberry risotto
- Cinnamon profiterole bianco
- Black Forest chocolate cherry creux
- Mochi ice cream

£9 per item



CHRISTMAS BUFFET

Deli Counter

- Selection of cured meat & cheese
- Fresh bread

Salads

- Roasted butternut squash, chilli labneh, toasted pumpkin seeds
- Classic Caesar with anchovies, Parmigiano, sourdough croutons
- Confit duck, chicory, pomegranate, jalapeño & lemon dressing

Hot Buffet

- Roast bronze turkey, onion stuffing, duck fat potatoes, cranberry gravy
- Duck, Pommes Anna, carrots, plum jus
- Salmon, Jerusalem artichoke, salsa verde
- Pumpkin and ricotta ravioli, basil, Parmigiano

Desserts

- Cinnamon and pear tart
- Chocolate & chestnut Yule log
- Mince pies

£87 per person



HIGH ABOVE THE CITY AT SOLAYA

Destination restaurant Solaya is the crowning glory for festive dining and celebrations.

Surrounded by glowing moonlight, twinkling constellations and panoramic city views, discover an extraordinary celebration of French Mediterranean cuisine, exceptional wines and expertly crafted cocktails.

From intimate gatherings to memorable evenings with friends and family or colleagues, every detail is designed to transport you to a world of celestial beauty, seasonal indulgence and unforgettable festive moments.

Festive Menu – Throughout December

A menu designed for sharing and savouring. Think vibrant small plates, rich Mediterranean mains, and desserts worth lingering over. Perfect for team lunches or festive dinners with a view.

Private dining and exclusive hire available. Speak to our team to create your perfect celebration.



GROUP BOOKINGS

FESTIVE SHARING MENU

£85 per person

For larger Christmas parties, the events team can provide bespoke menus for up to 70 guests as well as a number of different drinks packages to suit your groups needs.

Solaya Bar has the capacity to host up to 110 standing while Solaya Restaurant can comfortably host 70 seated guests.

We also have a series of private balconies that can be hired as part of the event, weather permitting.

MENU

Solaya Focaccia, Extra Virgin Olive Oil, Aged Balsamic (vg)

Ox Cheek Croquettes, Black Truffle Aioli, Aged Parmesan
Sicilian Red Prawn Crudo, Oscietra Caviar, Pink Grapefruit, Wild Fennel

Duck & Foie Gras Terrine, Fennel, Plum Ketchup, Grilled Sourdough

Heritage Beetroot, Blackberry, Smoked Goat Cheese, Green Pistachio

Whole Cornish Seabass, Mussels Grenobloise
Cote de Boeuf – 1kg on the bone, Truffle Butter, Perigord Sauce
Jerusalem Artichoke Risotto, Wild Mushroom, Chestnut

Pommes Frites, Rosemary Salt, Aged Parmesan (v)
Mixed Salad, Pickled Fennel & Dill (vg)
Roasted Carrots, Maple, Macadamia (v)

Crème Brûlée, Poached Figs
Apple Tarte Fine, Vanilla Ice Cream



NEW YEAR'S EVE

CELESTIAL AT SOLAYA

This New Year's Eve, Solaya will be transformed into a celestial dreamscape inspired by the beauty and wonder of the cosmos. Indulge in an exceptional dining experience, captivating live entertainment, and expertly crafted cocktails, while taking in breathtaking views of the London skyline from the 25th floor.

As midnight approaches, join us for an unforgettable countdown and welcome 2027 in spectacular style.

Embrace the glamour of the night and celebrate new beginnings with a touch of celestial magic.

Select from one of our packages overleaf



NEW YEAR'S EVE SOLAYA

CELESTIAL AT SOLAYA NYE PACKAGES

Solaya Bar & Lounge only

£120 per person

Including savoury and dessert canapes

6pm early bird dining

£110 per person

Aged Parmesan Gougère

Beef Fillet Tartare, Périgord Black Truffle

Native Scottish Lobster Risotto

Candied Orange, Wild Fennel, Pickled Chilli

Roasted Highland Venison Fillet

Beetroot Ketchup, Marinated Berries, Port Reduction

Wild Berries Opera

White Chocolate Ganache, Red Currant

Champagne

Solaya Chocolatés

8:30pm dining + through past midnight

£250 per person

Aged Parmesan Gougère

Beef Fillet Tartare, Périgord Black Truffle

Sicilian Red Prawn Carpaccio

Oscietra Caviar, Pomegranate, Amalfi Lemon

Native Scottish Lobster Risotto

Candied Orange, Wild Fennel, Pickled Chilli

Flame Grilled Monkfish

Winter Chantarelles, Alsace Bacon, Barolo Jus

Roasted Highland Venison Fillet

Beetroot Ketchup, Marinated Berries, Port Reduction

Wild Berries Opera

White Chocolate Ganache, Red Currant

Champagne

Solaya Chocolatés



THE BRUSH

CHRISTMAS WITH A TWIST

At The Brush, festive group dining menus are all about seasonal flavours reimaged. Expect comforting classics given a modern edge, served in a brasserie-style setting that's made for celebrating. From long lunches to lively dinners, there's something for every taste, even the pickiest guest will leave merry.

Date: 23rd November – 23rd December

Lunch: 12–4pm

Dinner: 6:30pm–10pm

Price: £65 per person for three courses to share, including a glass of prosecco

FESTIVE SET MENU

STARTERS

- Ballotine of Corn-Fed Chicken, warm mushroom vinaigrette
- Salmon Rillettes, dill, pickled shallots, crème fraîche
- Mushrooms on Toast, mushroom ketchup, truffle, watercress

MAINS

- Roast Turkey Supreme, onion stuffing, sage jus, cranberry
- Pan-fried Salmon, broad beans, carrots, sprouts, keta, butter sauce
- Portobello Mushroom Wellington, Cavolo nero, goat's cheese, onion jus

FOR THE TABLE

- Maple-glazed parsnips, carrots, sage
- Braised red cabbage
- Chestnut mashed potatoes

DESSERTS

- Basque Cheesecake
- Caramelized Oranges
- Christmas Pudding
- Rum Anglaise



CHRISTMAS DINING

FESTIVE SHARING MENU

STARTERS

- Beef Tartare, artichoke crisps, cured yolk, capers, tabasco
- Salmon Rillettes, dill, pickled shallots, crème fraîche
- Burrata, winter squash, marigold, fried kale

MAINS

- Roast Guinea Fowl, cranberry jus, celeriac, pancetta
- Roast Seabass, clams, sprouts, confit lemon, dill
- Cultivated Mushrooms, leeks, hispi cabbage, goats cheese Vol au vent

FOR THE TABLE

- Roasted parsnips, carrot, sage
- Braised red cabbage
- Chestnut mashed potatoes

DESSERTS

- Apple Tarte Tatin vanilla ice cream
- Christmas Pudding rum anglaise Including a glass of Prosecco, bread & salted butter

£75 per person
including a glass of Prosecco, bread and salted butter

CHRISTMAS DAY MENU

STARTERS

- Smoked Duck Carpaccio fig, pomegranate, satsuma
- Rabbit Terrine foie gras, pigeon, plum, watercress
- Gin-cured Salmon pumpernickel, pickled apples, charred onions
- Roasted Delicia Squash kale, vegan feta, pine nuts, muscatel vinaigrette

MAINS

- Charred Fillet of Beef king oyster mushroom, Jerusalem artichoke, thyme jus
- Pan-seared Halibut borad beans, carrots, sprouts, keta caviar
- Roast Bronze Turkey onion sage stuffing, pigs in blankets, cranberry, thyme jus
- Josper-grilled Sweetheart Cabbage shallots, almonds, truffle

FOR THE TABLE

- Maple-glazed parsnips, carrots, sage
- Braised red cabbage
- Chestnut mashed potatoes

DESSERTS

- Mont Blanc roast chestnut cream, blackcurrant
- Christmas Pudding rum anglaise
- Apple Tarte Tatin vanilla ice cream

£85 per person
including a glass of Prosecco, bread and salted butter



NEW YEAR'S EVE BRUSH

BRUSH NYE DINING MENU

The Brush is the place to welcome 2027 in style. Enjoy exceptional food, expertly crafted cocktails and an electric atmosphere surrounded by the artwork of urban artist D*Face. With a stylish interior, vibrant energy and the perfect setting for celebrating with friends and family, Brush promises a memorable New Year's Eve from start to finish.

£90 per person

FOR THE TABLE

Warm bread, marmite butter

TO START

Cornish Crab, whipped avocado, apple, lime

TO FOLLOW

Burnt Halibut creamed leeks, potato, avruga salad

TO REFRESH

Gin & tonic sorbet

MAIN EVENT

Pan-Roasted Fillet of Beef Coq au Vin ragout, baby pousse

TO FINISH

Classic Baked Alaska to Share
Winter berries, raspberry coulis

A large photograph of two women in the foreground, laughing and eating cake. The woman on the left is holding a fork with a piece of cake and has it in her mouth. The woman on the right is also laughing and looking at the cake. In the background, there is a wall with abstract, colorful graffiti. The text 'BRUSH LOUNGE & BAR' is overlaid in large white letters.

BRUSH LOUNGE & BAR

WHERE THE SEASON STARTS (AND ENDS)

In the heart of the hotel, the Brush Lounge on the First Floor is where festive evenings begin and where many of them end.

All through December, the space comes alive with twinkling lights, seasonal cocktails, and the buzz of good conversation. Whether you're slipping in for a pre-dinner drink or staying late with friends, this is your place to toast the year just gone and the one still to come.

Order a Negroni with a festive twist, sip something sparkling beneath the skyline, or gather your team for a celebratory round before dinner.

For something more private, speak to our team about group reservations or festive drinks receptions.





HOST LIKE A VIP

VIP SOIRÉES FOR YOUR INNER CIRCLE



Looking for something more private? Take over one of our stunning suites and throw an intimate celebration that's as lavish as you want it to be. We'll handle the styling (festive and fabulous), the food, and every detail in between. It's like hosting at home, if your home had skyline views and designer furniture.



MAKE A NIGHT OF IT

Whether you're slipping under the mistletoe or staying up way past midnight, you'll want a soft landing. Book a room and roll straight from party to plush pillow, no trains, no drama, just skyline views and a late breakfast.

**Scan the QR code for best
availabel rates**

Availability:
23rd November-25th December



CELEBRATE WITH US

Planning a celebration? A dinner? A stay? Whether it's a festive gathering with colleagues, an intimate lunch with friends, or a sparkling party, our team is here to help you create something unforgettable.

We'll take care of the details, you just bring the guest list.

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Events Bookings

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