‘Tis the season to start planning and we at Four Seasons Hotel London at Canary Wharf are here to assist you in arranging the ultimate memorable festive gathering for you, your colleagues, your family and your friends.

From celebrating the storied history of festive Britain with an exciting cocktail collection, to incorporating seasonal flavours into the fine-dining selection, Four Seasons offers an innovative approach to making your festive season a memorable one.

A unique riverside setting with five star distinction, Four Seasons Hotel London at Canary Wharf is the perfect location for any festive celebration. The hotel’s restaurant and bar, spacious reception rooms, stylish dining options, and stunning décor all contribute to an ambiance ideal to create lasting memories for all.

Welcome to your Festive Season...
A creative and inspired team of chefs and bartenders at Bar Quadrato and Quadrato Restaurant have devoted their time to creating favourable festive offerings that are bound to impress you and your guests this holiday season. The team have designed separate festive menus for the bar, the season, Christmas Day and New Year's Eve and are ready to cater to your private party, cocktail hour or festive work luncheon, whether pre-planned or impromptu. Seasonal afternoon tea is also available, as well as the traditional Sunday Brunch.

Make new memories this holiday season and indulge in our Festive Feasts by Quadrato and our Christmas Carol Cocktail Collection at Bar Quadrato.

**Book your restaurant reservation: +44 (0)20 7510 1999**

**BAR QUADRATO HOURS OF OPERATION**

<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>11:00 am – 11:00 pm</td>
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**QUADRATO RESTAURANT HOURS OF OPERATION**

<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>6:30 am – 11:00 am</td>
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<tr>
<td>8:00 am – 11:00 am</td>
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<tr>
<td>12:30 pm – 3:00 pm</td>
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<tr>
<td>12:00 noon – 3:00 pm</td>
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<tr>
<td>6:00 pm – 10:30 pm</td>
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A CHRISTMAS CAROL COCKTAIL COLLECTION
Dickens inspired spirits of the past, present and future

Available from 1 November- 4 January, £12 each

Bringing to life The Ghost of Christmas Past is the X.O Cocktail, based on Maurice Hennessy’s extra-ordinary ‘extra old’ cognac which was first bottled in 1870. Paying homage to the history of dark and complex drink and adding a festive twist, the X.O cocktail is garnished with dried orange, berries, cinnamon and icing sugar.

The Ghost of Christmas Future is the inspiration for the collection’s third drink, the Sparkling English Christmas. Bidding adieu to Champagne and celebrating the bright future of its English equivalent – currently giving its French counterpart a run for their money – this refreshing raspberry and vanilla sparkling wine cocktail is ideal to be enjoyed during afternoon tea or for pre-dinner celebrations.

Created in honour of the Ghost of Christmas Present, is Bar Quadrato’s Apple Pie Eggnog Martini. This 21st century concoction, designed with the current phenomenon of food-inspired cocktails in mind, infuses apple pie flavours into homemade eggnog. Chilled and poured into a martini glass, the impressive drink is decorated with cookie crumbles and an apple slice.
FESTIVE FEAST AT QUADRATO RESTAURANT

Available from 28 November through 31 December
Lunch and Dinner

STARTER

- Caramelised goat’s cheese, roasted vanilla beetroot, pan carasau
- Grilled king prawn cocktail, sesame pastry
- Smoked breast of duck, Brillat-Savarin mousse, winter leaves, balsamic reduction

SOUP/PASTA

- Chestnut and celeriac soup
- Ginger and squash barley risotto, toasted almond, Tuscan pecorino
- Homemade penne, Jerusalem artichoke cream, smoked haddock flakes

MAIN

- Maple syrup glazed Gressingham duck breast, leek and Dauphinoise potatoes, beetroot poached pears, chestnuts
- Slow-cooked Norfolk turkey breast, traditional trimmings, cranberry sauce
- Seared darn of salmon, red pepper coulis, crispy bacon, sautéed Brussels sprouts

DESSERT

- Traditional Christmas pudding, tonka spice, almond crumble, Baileys ice cream
- Pumpkin crème brûlée, amaretto ice cream
- Valrhona Caraïbe chocolate mousse, chestnut clotted cream ice cream

3 Courses £29 per person
4 Courses £35 per person
CHRISTMAS DAY LUNCH AND DINNER

Thursday, 25 December 2014. Seatings from 12:30pm-5pm and 7pm-10:30pm.
£120 per person

AMUSE-BOUCHE
Foie gras cheesecake, fig heart, homemade dried fruit biscuits

STARTER
Sipsmith gin marinated salmon, Keta caviar, king prawns

SOUP
Honey roasted celeriac soup, thyme infused gnocchi, Parmesan, black truffle shavings

MAIN COURSE
Slow-cooked Norfolk turkey breast, traditional trimmings, cranberry sauce

Or
Surrey farm beef fillet, giant shallot, carrot and orange flan, roasted potatoes

DESSERT
Traditional Christmas pudding, tonka spice, almond crumble, Baileys ice cream

Vegetarian

AMUSE-BOUCHE
Cardamom cheesecake, fig heart, homemade dried fruit biscuits

STARTER
British root vegetable terrine, parsley drizzle

SOUP
Honey roasted celeriac soup, thyme infused gnocchi, black truffle shavings

MAIN COURSE
Artichoke and smoked mozzarella lasagne with roasted vegetables, chive sauce

Or
Oven-baked butternut squash, Black Bob fondue, baby vegetables

DESSERT
Traditional Christmas pudding, tonka spice, almond crumble, Baileys ice cream
NEW YEAR’S EVE CELEBRATION

Wednesday, 31 December 2014. Seatings from 8:30pm-10:30pm.

£95 per person, £145 per person with wine and Champagne pairings.
Entertainment throughout the evening

CANAPÉS
-Virgin Mary, Sevruga Caviar
-Seared tuna on Parmesan crisp, homemade mango aioli
-Cured duck, quince jelly tart
-Ham hock terrine, horseradish, truffle rémoulade

STARTER
Homemade warm smoked salmon with Bramley apple and vanilla

PASTA
Basil and saffron gnocchi, seared John Dory, bisque sauce

MAIN
Beef fillet Rossini style, Madeira sauce
Or
Hennessy VSOP lobster thermidor

DESSERT
Valhrona chocolate trio
White chocolate ganache, coffee and dark chocolate Crémeux and Caramélia ice cream

Vegetarian

CANAPÉS
-Virgin Mary, pearl of vegetables
-Spinach and Cornish Yarg cheese quiche
-Courgette and Greek salad parcel
-Truffle garden salad, quail eggs

STARTER
Vegetable mille-feuille on puff pastry, aubergine caviar

PASTA
Basil and saffron gnocchi, porcini mushroom sauce

MAIN
Aubergine Milanese, Roquefort sauce
Or
Crispy Tomino cheese, fregula and artichoke

DESSERT
Valhrona chocolate trio
White chocolate ganache, coffee and dark chocolate Crémeux and Caramélia ice cream
FESTIVE GATHERINGS

Four Seasons Hotel Canary Wharf is a five star hotel in the vibrant and unique area of Canary Wharf in London. With 141 luxurious rooms, including 14 beautiful suites, the hotel is the perfect venue to wine, dine and unwind, all under one roof.

With distinct features and five-star flare, this hotel not only overlooks the River Thames but also London’s magnificent skyline. Arrive by carriage, coach or boat to this one-of-a-kind hotel, as it is ideally accessible by rail, road or River Thames. The hotel offers views of Central London, where your guests can point out some of the city and world’s most iconic landmarks.

The culinary team at Four Seasons has created five-star festive offerings for parties from two to 200 and your group gatherings will be made more memorable by the pristine service provided by our in-house event managers. From music, to décor, the team will cater to your individual needs and vision for a very happy holiday.

Our beautiful banqueting rooms benefit from an abundance of natural daylight and all space can be tailored for festive events of varying sizes. The hotel offers several other function rooms and reception space that can be customised to your needs. For more information regarding capacities, dimensions and layouts please do not hesitate to reach out to a member of the events team.

Contact the events team for further information +44 (0)20 7510 1999
Events.caw@fourseasons.com
### COLD CANAPÉS

<table>
<thead>
<tr>
<th>Vegetarian</th>
<th>Meat</th>
<th>Fish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stichelton pannacotta with pear compote</td>
<td>Four Seasons foie gras and quince jelly</td>
<td>Seared tuna, Parmesan chips and mango mayo</td>
</tr>
<tr>
<td>Dried prune, Gorgonzola and balsamic reduction</td>
<td>Smoked chicken pâté in filo tart</td>
<td>Smoked salmon, mini blini and Keta caviar</td>
</tr>
<tr>
<td>Cherry tomato filled with smoked aubergine and pesto</td>
<td>Parma ham bruschetta with cranberry &amp; fig compote</td>
<td>Chamomile crusted loin of swordfish with apricot compote</td>
</tr>
</tbody>
</table>

### HOT CANAPÉS

<table>
<thead>
<tr>
<th>Vegetarian</th>
<th>Meat</th>
<th>Fish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pumpkin ravioli and Black Bob cheddar fondue</td>
<td>Iberian chorizo, crispy polenta and quail egg</td>
<td>Roasted scallops, apple in Christmas syrup and seaweed crouton</td>
</tr>
<tr>
<td>Basil and mozzarella arancini</td>
<td>Lamb kofta with hummus dip</td>
<td>Seared salmon teriyaki, cucumber and yoghurt dip</td>
</tr>
<tr>
<td>Vegetarian spring roll with a sweet and sour sauce</td>
<td>Beef sirloin, triple cooked potatoes &amp; horseradish mash</td>
<td>Mini fish and chips and tartare sauce</td>
</tr>
</tbody>
</table>
FESTIVE GROUP CELEBRATIONS

For your private festive formal plated celebration at £55.00 per person

STARTERS

- Spicy sweet potato soup, coconut cream and cajun croutons
- Homemade smoked chicken and Christmas dried fruit terrine, piccalilli chutney
- Crown pumpkin, Shropshire blue cheese and walnut tart, truffle and cauliflower emulsion
- London dry gin marinated salmon, lemon beetroot sour cream and winter salad *
  *£5.00 Supplement

MAIN

- Braised red wine Treviso radicchio and ricotta lasagne, Taleggio fondue
- Pistachio crusted cod, quinoa mantecata risotto-style with Jerusalem artichoke cream and Brussels sprouts
- Slow cooked Norfolk turkey breast, traditional trimmings, cranberry sauce
- Surrey Farm beef fillet, grilled giant shallot, caramelised Chantenay carrots, Madeira wine sauce*
  * £5.00 Supplement

DESSERT

- Traditional Christmas pudding, tonka and almond crumble Baileys ice cream
- Pumpkin crème brûlée and amaretto ice cream
- Valhrona Caraïbe chocolate mousse and chestnut clotted cream ice cream
- Brillat-Savarin cheesecake, mandarin segments in syrup, five-spice biscuit
- Aromatised star anise pear soup, Brillat-Savarin cheese and muscovado sugar mousse, almond biscuits
FESTIVE CELEBRATIONS

For your festive party buffet

£45 per person for three starter options, three main options and three dessert items
£55 per person for three starter options, four main options and three dessert items

STARTERS

Black cabbage, clementine, dried cranberry salad, cider vinaigrette
Scottish smoked salmon and avocado salad, pomegranate dressing
Smoked duck, shaved pecorino and chestnut salad
Crunchy pear, Dorset blue cheese, hazelnuts and endive salad
Honey roasted celeriac soup, thyme infused gnocchi, Parmesan and black truffle shavings

MAIN COURSES

Herb crusted cod fillet, caramelised beetroot and parsley potatoes
Slow cooked Norfolk turkey breast with traditional trimmings, cranberry sauce
28 days mature beef sirloin, artichoke heart and spinach, new potatoes with herb sour cream
Butternut squash and ricotta crêpes, béchamel sauce

DESSERTS

Christmas panettone pudding, crème anglaise
Crown pumpkin crème brûlée, amaretto biscuit
Valrhona Caraibe chocolate mousse and chestnut clotted cream ice cream
Fresh mandarin and earl grey soup, caramelised meringue
### Festive Celebrations

**Entertainment**
- Disco: £660

**Beverage on arrival and dinner drinks**
- Champagne, wine, water: £35 per person
- Prosecco, wine, water: £25 per person

**Drink packages for after dinner party**
- 2 hours: £25 per person
- 3 hours: £30 per person
- 4 hours: £35 per person

**Food**
- Canapés x 4: £12 per person
- Dinner buffet: from £45 per person
- Plated 3 course meal: from £55 per person

**Fun**
- Crackers and table novelties: from £3.50 per person
- Table decorations: from £15 per person
- Table linens: from £8 per person

Further information and festive entertainment available upon request. Enquire with your Events Manager for suggestions and pricing.
THANK YOU PARTY PLANNERS

AS A THANK YOU FOR YOUR HARD WORK...

We offer our large group festive party organisers one complimentary overnight stay on the night of the event.

It will be our pleasure to host you as a thank you for your business.

Stay includes overnight accommodation and breakfast

*Terms and conditions apply and offer is only valid for Ballroom party bookings. Subject to availability.
Contact the events team for more information.
A HOLIDAY AWAY
SILVER AND GOLD SHOPPING PACKAGES

Gold Shopping Package:
£200 gift certificate redeemable at all shops within the Canary Wharf Shopping Mall
Luxury suite accommodations and room service breakfast for two
Two seasonal cocktails in Quadrato Bar*

Silver Shopping Package:
£100 gift certificate redeemable at all shops within the Canary Wharf Shopping Mall
Deluxe River View accommodations and room service breakfast for two
Two seasonal cocktails in Quadrato Bar*

Silver and Gold Shopping Packages can be booked directly through the hotel by calling +44(0) 20 7510 1999
and will be available online 15 September for bookings between 28 November - 31 January
www.fourseasons.com/caw

Silver shopping packages start at £350
*Terms and conditions apply. Subject to availability.

Finished all your shopping but still want to have some festive fun in Canary Wharf? Contact the reservations team at
reservations.caw@fourseasons.com to inquire about our special festive holiday rates!

GIFT CERTIFICATES

Gift certificates can be purchased for the hotel, Quadrato, River View Spa Treatment Suite or any Four Seasons property by calling
+44 (0) 20 7510 1999 or sending your inquiry to concierge.caw@fourseasons.com
HOLIDAY HAPPENINGS IN CANARY WHARF

HOTEL ACTIVITIES

SANTA’S WORKSHOP ON THE WHARF: Saturday, 6 December 2014.

A Canary Wharf Children’s Confectionery Celebration with Executive Chef Moreno Casaccia and team.

Pay a visit to the North Pole of Canary Wharf with the entire family and be treated to hours of festive fun in the decked halls of Four Seasons Hotel London at Canary Wharf. The day includes a gingerbread decorating extravaganza with Chef Moreno, where children and adults will be given the opportunity to create their own custom gingerbread houses, sweets courtesy of Hardys Sweetshop, to take home to enjoy. The class is accompanied by a classic winter film, complete with popcorn, cookies, apple cider and hot chocolate for the kids as well as beverages for adults.

£25 per house
10% of proceeds will go toward a local charity.

Please email events.caw@fourseasons.com for more information.
HOLIDAY HAPPENINGS IN CANARY WHARF

Area Activities

This year children and adults alike can enjoy free face painting, craft workshops, live entertainment, shopping discounts and much more, making it a very merry Christmas at Canary Wharf.

More information regarding the referenced events can be found on www.viewlondon.co.uk.

Get your skates on at the ice rink
Make it a traditional Christmas with candles, carols, a grotto and more. An outdoor ice rink is open throughout the festive season, inviting visitors to wrap up and take to the ice.

Christmas shopping
Popular shopping extravaganza three day shopping event return to Canary Wharf. With fantastic discounts and special promotions in stores throughout the shopping centre, the Canary Rocks event offers shoppers the chance to go home with some amazing bargains and perfect gifts. With huge discounts at some great shops and the chance to get hold of a great range of presents, the Christmas shopping event also features a fashion show, entertainment and goody bag giveaways.

Father Christmas and friends
Canary Wharf Christmas events make the area come alive with seasonal spirit this winter, including a visit from Father Christmas himself. Santa is making his grand arrival on Saturday 29 November in a grand show at the East Wintergarden, and can be found in his grotto in Jubilee Place every weekend in the run up to Christmas. As well as Father Christmas himself, there's also plenty of other exciting kids activities taking place such as face painting and craft workshops.

Santa's Grotto
Father Christmas will be back every weekend until Christmas, opening his grotto for special Christmas visits, along with face painting, craft workshops and storytelling events. The grotto is open from 11am - 5pm from Saturday 29 November – Wednesday 24 December 2014.
HOLIDAY HAPPENINGS IN CANARY WHARF

AREA ACTIVITIES

Festive fun
Another major highlight of Christmas at Canary Wharf includes the Winter Lights display which sees hundreds of illuminated paper boats float on the water.

Traditional carols
Canary Wharf tenants will be abandoning their city work early for the special concert as choirs from a number of offices take up the Christmas carolling mantle. After the music is over, you can share some mince pies and festive wine with your fellow carollers.

Don't forget to get in on the traditional Christmas Carols taking place at Canary Wharf for 2014 as it promises to be a fantastic festive celebration.
Four Seasons Hotel
London at Canary Wharf

Westferry Circus
Canary Wharf, London, E14 8RS, England

www.fourseasons.com/canarywharf
+44 (0)20 7510 1999