



FESTIVE 2026

H O I M E S
HOTEL LONDON

This Christmas at Holmes Hotel we're celebrating British heritage, seasonal indulgence and memorable moments shared together.

Our 2026 Festive Guide presents a collection of dining experiences, private event spaces and festive corporate gatherings, all within our Marylebone setting on Chiltern Street.

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CELEBRATE IN THE HEART OF MARYLEBONE

Explore our unique spaces

The Residence

A vibrant collection of interconnected spaces for up to 120 guests

The Parlour

Exclusive hire of the space and access to private terrace for up to 50 guests

Kitchen at Holmes

Exclusive hire & private dining in our two AA Rosette restaurant & bar



THE RESIDENCE

Large festive events & drinks receptions

120 guests / Minimum spend from £7,500

The Residence is Holmes Hotel London's exclusive event venue. It offers a collection of interconnected spaces that can be privately hired for festive occasions of every scale. Accommodating up to 120 guests, it provides a versatile setting for elegant Christmas parties, drinks receptions, networking events and end-of-year celebrations.

Enhance your event with seasonal menus, festive cocktails, canapés and tailored entertainment, all thoughtfully curated by our team to create a memorable occasion in the heart of Marylebone.

- Exclusive use of The Residence for up to 120 guests
- Ideal for large celebrations, networking and Christmas parties
- Entertainment packages are available

THE PARLOUR

Private dining & drinks receptions

30 - 50 guests / Minimum spend from £4,000

The Parlour is our newest space at Holmes, perfect for elegant pop up events and festive gatherings. With exclusive use of the space and access to its own private terrace, it is perfectly suited to private dining, festive lunches and drinks receptions for colleagues, clients, family and friends.

Accessible directly from Baker Street, The Parlour combines a contemporary design with a welcoming atmosphere, creating a distinctive backdrop for seasonal entertaining.

Our team will tailor every detail to suit your occasion, from beautifully presented three-course dinners to bespoke drinks receptions.

- Dinners: 30 pax
- Drinks receptions: 50 pax
- Ideal for private dinners, festive lunches and drinks receptions





KITCHEN AT HOLMES

50-100 guests / Minimum spend from £7,500

Private hire of one of Marylebone's most distinctive dining spaces. From welcome drinks at the bar to a seated dinner in the restaurant, the venue can be tailored to suit everything during the festive season. We offer a variety of canapés, signature cocktails and entertainment packages.

- Dinners: 50 pax
- Receptions: 100 pax
- Exclusive use of the Kitchen at Holmes Restaurant & Bar for up to 100 guests
- Ideal for private dinners, festive lunches, large celebrations and Christmas parties



CURATED FESTIVE EXPERIENCES

Explore our package options

Each package has been designed to enhance your celebration,
with all package spend contributing towards the minimum spend of your event.

The Holmes Welcome - £50pp

- 3 festive canapés
- Festive cocktail on arrival
- Glass of prosecco, house wine or beer
- Cloakroom

The Holmes Social - £90pp

- 6 festive canapés
- 2 festive bowls
- Glass of champagne on arrival
- Glass of prosecco, house wine or beer
- Cloakroom

The Holmes Gathering Experience - £110pp

- The Holmes Dining 3 course menu
- Festive cocktail on arrival
- Half bottle of house wine, beer or soft drinks
- Christmas crackers
- Cloakroom

The Holmes Celebration Experience - £130pp

- 3 festive canapés
- The Holmes Dining 3 course menu
- Glass of champagne or festive cocktail on arrival
- Half bottle of house wine, beer or soft drink
- Tea, coffee & petit fours
- Christmas crackers
- Cloakroom

THE HOLMES DINING MENU

This menu is available for lunch and dinner in the Kitchen at Holmes Restaurant & Parlour for private dining

STARTERS

Burrata (V)
Black truffle, vanilla honey, focaccia
crouton & radicchio tardivo

Prawn Cocktail
Marie Rose sauce, baby gem lettuce &
Amalfi lemon

Herb Smoked Salmon
Gribiche sauce, compressed cucumber &
radish

Chicken Liver Pâté
Red onion Chutney, fried enoki &
toasted pan brioche

Seared Beef Carpaccio
King oyster mushroom, black truffle &
crispy Jerusalem artichoke

MAINS

Charred Leeks & Artichoke (V)
Romesco sauce & pomegranate molasses

Stuffed Turkey Breast
Chestnut, leek & sage stuffing, pigs in
blankets, roast potatoes, seasonal
mushrooms, hazelnuts, Brussel sprouts,
cranberry sauce & gravy

Roasted Cod
Lobster and truffle beurre blanc,
butterbeans & samphire

Lake District Farmers Beef Fillet +£10
Mash potato, mustard & wild mushroom
sauce

Maccheroncini
Gorgonzola & girolle mushroom sauce

DESSERTS

Pistachio & Gianduja Semifreddo

Yule Log
Winterberries

Tiramisù

Affogato

Cheese Selection
Cugna & salted cracker +£8

Parties up to 12 guests are welcome to pre-order individually from 3 options of each course.

Parties over 12 guests are kindly asked to select one starter, main course and dessert for the entire group, with dietary requirements catered for separately sent 1 week prior to the event.

Additonal add on packages are available on request.



MAKE A NIGHT OF IT

Home to 118 rooms, extend the occasion with an overnight stay at Holmes Hotel London

Nestled in the heart of Central London, just 2 minutes from Baker Street Station, our 118 thoughtfully designed guest rooms and suites offer a welcoming retreat after an evening of festive festivities. From cosy hideaways and spacious Heritage Deluxe rooms to elegant suites for a more indulgent stay, each space has been carefully curated for comfort and relaxation.

For an elevated stay, our Studio Suites offer even more room to unwind, while our Duplex Loft Suites provide a luxurious split-level retreat above the city.

Guests attending a festive event, can enjoy 20% off our Best Flexible Rate, making it even easier to unwind and wake refreshed in the heart of London.

No taxis. No trains. No rush home. Just a seamless transition from celebration to relaxation.

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BOOKING TERMS & INFORMATION

To secure your festive event, advance booking is required. The information below outlines our payment terms, cancellation policy and event details. Should you have any questions, our team will be delighted to assist.

- 30+ days prior to arrival: No cancellation charge applies
- 21-29 days prior to arrival: The full value of the event will be issued as a credit, valid for 3 months
- 14-20 days prior to arrival: 50% of the total estimated event cost will be charged
- Less than 14 days prior to arrival: 100% of the total estimated event cost will be charged

Payment Terms

- For events with a value below £5,000, no prepayment is required. A card pre-authorisation will be taken via a secure payment link seven days prior to the event.
- A deposit may be required to confirm certain events and exclusive hire bookings.
- Payment can be made by credit card or bank transfer.

Event Information

- Any food allergies, intolerances or dietary requirements must be communicated to the hotel in advance. We kindly request that all dietary information is submitted no later than 72 hours before the event.
- All prices are inclusive of VAT.
- A discretionary 12.5% service charge will be added to the final bill.

Accommodation Terms

- Bedroom rates are subject to availability.
- Individual bedroom reservations may be cancelled free of charge up to 48 hours prior to arrival. Cancellations made within 48 hours of arrival will incur a one-night charge.
- Payment for accommodation is due upon departure.



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