



BVLGARI
HOTEL LONDON

Festive Season 2019



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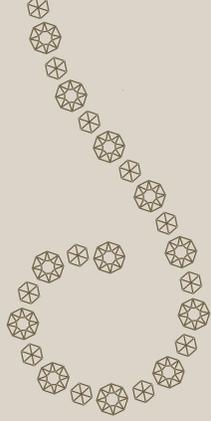
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*Enchantment awaits
this festive season at
Bulgari Hotel London.*

Within a truly glamorous setting, our warm and friendly service and impeccable attention to detail allow you to enjoy the spirit of Christmas, and experience the magic that London has to offer throughout the festive holidays.

From our location in the heart of Knightsbridge, the ultimate Christmas shopping experience awaits, with the enchanting lights of Harrods and luxury boutiques of Sloane Street only moments from your doorstep. Upon your return, sip a drink by the fire in our welcoming Lounge, dine in Sette restaurant or unwind in the calm of our exclusive Spa.

For those looking to celebrate in style, our private dining rooms are perfect for an intimate lunch or dinner. Enjoy a gathering in Nolita Social offering cocktails, live music and London's best DJs, or throw a lavish party under the stunning Bulgari chandeliers in our Ballroom.





Festive Room Experience

Perfectly located to enjoy the excitement of the capital during the festive season, the hotel has London's finest shopping district on its doorstep including the world-renowned Harrods and Harvey Nichols department stores, and the finest collection of international boutiques along Sloane Street.

Festive Room and Breakfast

Starting from a Superior Room at £660 per night, inclusive of VAT and full English breakfast for two. This rate is subject to availability from Wednesday 18th December to Sunday 5th January 2020.

For Families and Younger Guests

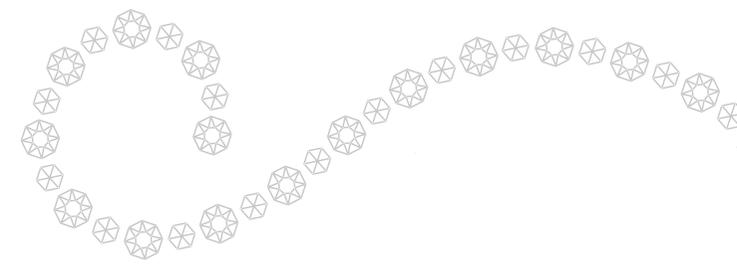
Families with children under the age of 11 staying over the festive period for three nights or more will receive special festive welcome amenities, prepared by our skilled pastry chefs.

Our Concierge will also be delighted to arrange a tour to see the best of Christmas in London with a private guide and driver - including ice skating at Somerset House, Hamley's toy shop on Regent Street and festive produce at Borough Market.

Please enquire with us for availability and prices.

Christmas Eve Experience

Combine an unforgettable dining experience at Sette restaurant and wake up in luxury on Christmas Day. Starting from £850 per night for a Superior Room inclusive of VAT and full English breakfast for two, the experience includes the special five-course Christmas Eve menu in Sette (beverages not included).



Treats

Our delicious festive treats are freshly baked each day by our Pastry Chef and his talented team.

Tronco di Natale, £32 (serves 4)

Traditional and indulgent Italian seasonal creation, made with vanilla sponge rolled with roasted Piemonte hazelnuts and covered in dark chocolate cream. Pre-order 24 hours in advance.

Christmas-inspired Pasticceria Mignon, £5

A changing selection of pastries inspired by the festive season including Christmas baubles, mince pies and marron glacé, with flavours of mulled wine and eggnog. Available from the pastry counter to take home or to enjoy in The Lounge.

Gingerbread or Cantuccini, £7

Individual packets of our festive biscuits are available from the pastry counter to take home or to enjoy in The Lounge.

Panettone, £20 (serves 2 to 3)

Our panettone is baked in the hotel to a traditional recipe with sultanas and candied fruit - ideal to take home or for two or three to enjoy in The Lounge.

Available from Saturday 30th November 2019
to Sunday 5th January 2020.



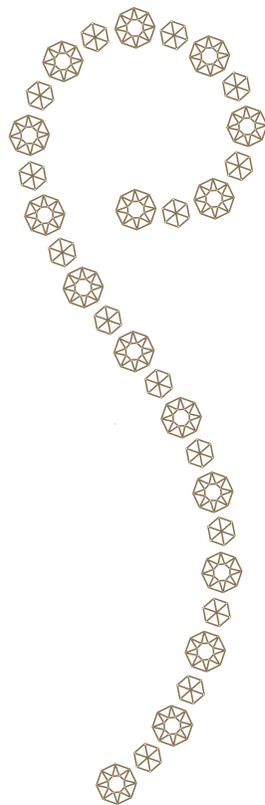
Make a toast to a Sherry Christmas

This year's festive cocktail - 'Sherry Christmas' - is bound to delight.

A flute of Ruinart Blanc de Blanc Champagne with Palo Cortado and Pedro Himenex sherries, a dash of orange and mandarin bitter, finished with a maraschino cherry.

Simple but utterly delicious - it is the perfect way to celebrate the spirit of the season.

'Sherry Christmas' is priced at £22 and is available in The Lounge from Saturday 30th November 2019 to Sunday 5th January 2020.





Private Events

Our stunning Ballroom is dedicated to Giorgio and Costantino Bvlgari - the sons of the brand's founder, Sotirio Bvlgari - and seats up to 140 guests for lunch or dinner, or up to 280 standing guests for a reception.

Designed and made exclusively for Bvlgari Hotel London, two handcrafted solid silver chandeliers dominate the Ballroom, creating an impressive and truly unique space for entertaining.

The Ballroom Foyer features a built-in bar of ribbed steel, glass and mirrors, and with a cupola lined with white gold mosaic it is the ideal reception space prior to lunch or dinner.



For festive parties, we offer exclusive hire of The Ballroom and Ballroom Foyer and provide the following for each guest:

- cocktail on arrival
- selection of three canapés
- three-course dinner
- half a bottle of house wine
- half a bottle of mineral water
- Christmas crackers, bespoke menu and place cards

For the three-course dinner, our Executive Chef has created a collection of festive dishes to choose from, with highlights including:

- black truffle and duck foie-gras torchon with toasted brioche and spiced red wine poached pear
- dressed Dorset crab, Bloody Mary dressing, spring onions and pomegranate
- free-range Norfolk Bronze turkey with dried fruits stuffing, roasted root vegetables, bread and cranberry sauce, and a rosemary jus
- wild mushroom carnaroli risotto with black winter truffle and reggiano shavings
- traditional Christmas pudding with crème Anglaise
- gianduia chocolate log with toffee sauce and jivara chantilly

Available from 30th November 2019 to 5th January 2020, priced at £150 per person based on a minimum of 80 guests.

Price includes VAT and excludes discretionary 12.5% service charge. Please contact us to see the full menu and find out more.



The Screening Room and Private Dining

Providing a unique space to catch the latest Hollywood release or an old favourite, our 47-seat Screening Room is available for private hire and offers the most advanced cinema-quality sound and vision. Our specially-curated library of over 300 new and classic film titles, plus the latest releases on request, is sure to satisfy any film-buff.

For the ultimate cinema experience, combine a movie with private dining held in The Screening Room Foyer, where up to 18 guests can take their seats to enjoy our festive menu before moving to the adjoining cinema with popcorn for the show.

For larger or corporate events, we also serve our extensive bowl food menus in The Screening Room Foyer, which can comfortably accommodate 47 standing guests, with drinks served from the striking silver bar.

3-course menu from £79.

Please contact us to see the full menu and find out more.

SETTE

4 Knightsbridge Green,
London, SW1X 7QA

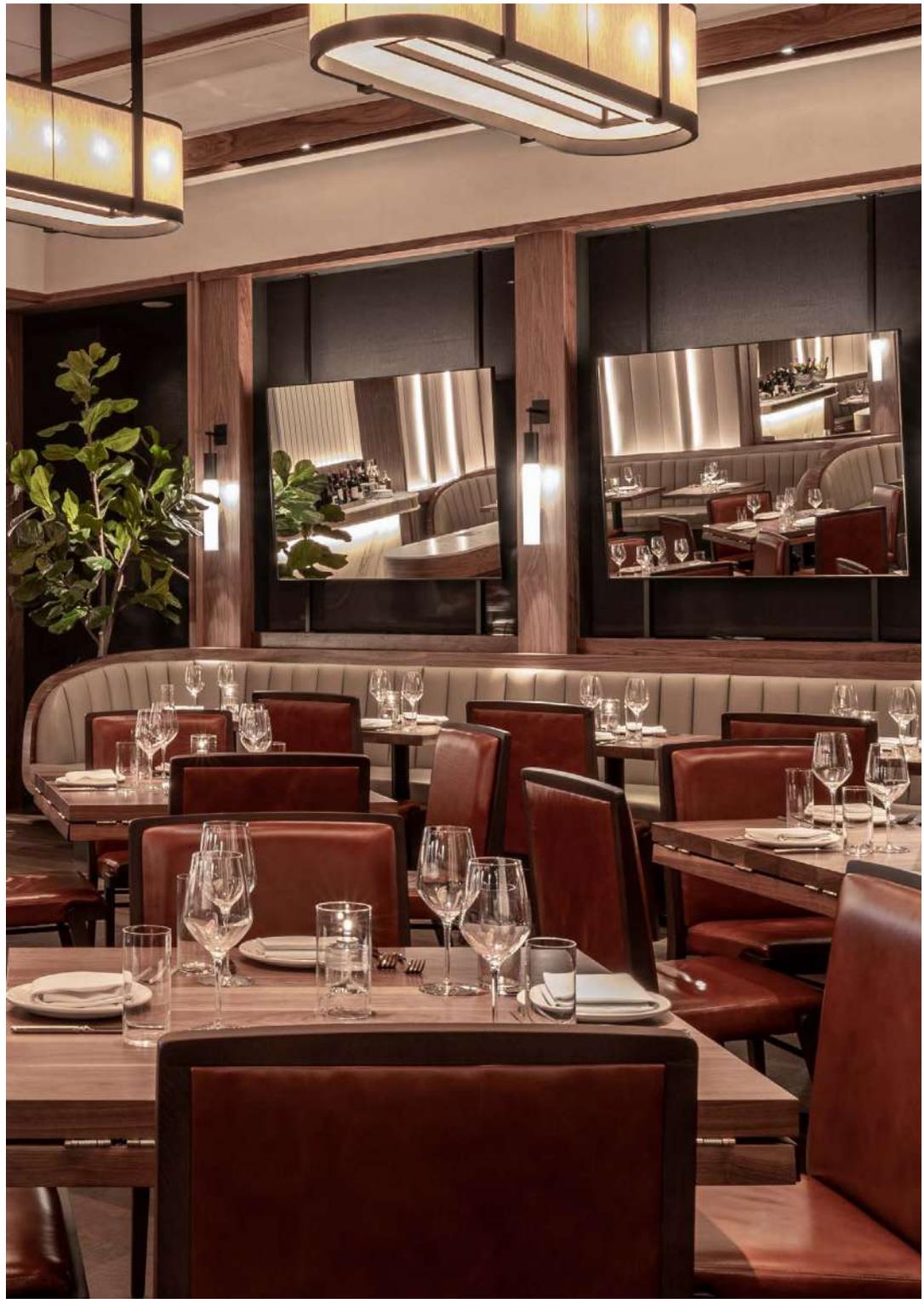
Sette restaurant is the first London location of New York City's Scarpetta Restaurants, bringing authentic Italian food from the heart of Manhattan with its own inimitable flair.

Housed on the ground floor of Bvlgari Hotel London, but operated independently, Sette has its own entrance at 4 Knightsbridge Green. Hotel guests in residence have separate access to the restaurant from the Lobby.

Open for breakfast, lunch and dinner daily, and with a private dining room that seats 18 guests, Sette's signature dishes include its famous homemade spaghetti with tomato and basil, creamy polenta with fricassée of truffled mushrooms, and an indulgent espresso budino with hazlenut ice cream.

Over the festive period, Sette will be serving a number of special menus, making it an ideal restaurant destination for getting together with friends and family.





CHRISTMAS EVE

amuse-bouche

{served per guest}

OYSTERS

ginger, lime

FOIE GRAS CROSTINI

fig chutney, pistachio

TUNA 'SUSCI'

carrot, microgreens, truffle

antipasti

{choice of}

KING CRAB

pomegranate vinaigrette,
fennel, puntarelle

BEEF CARPACCIO

black truffle aioli, pecorino

paste

LOBSTER TAGLIOLINI

tomato, spiced basil bread crumb

secondi

{choice of}

BLACK COD

caramelized fennel,
tomato confit

DUCK BREAST

red cabbage, toasted farro,
celery root purée, cranberry sauce

dolci

{choice of per guest}

includes coffee and assorted teas

TRONCHETTO DI NATALE

gianduja, meringue

CHRISTMAS PUDDING

gianduja, meringue

PANETTONE SEMIFREDDO

vanilla semifreddo, homemade panettone,
candied fruits

CHEESE BOARD

assortment of italian cheeses,
dried fruits and grapes

petit four

{for the table}

MINCE PIE, TORRONE, HOMEMADE CHOCOLATES

£95 per person

CHRISTMAS EVE

vegetarian menu

amuse-bouche

{served per guest}

ARANCINI

mushroom, truffle sauce

SAMOSAS

smoked mozzarella,
sun-dried tomato

antipasti

BUTTERNUT SQUASH FLAN

pecorino fondue, crispy black kale,
almonds, porcini mushrooms, truffle

paste

WINTER BLACK TRUFFLE RISOTTO

fresh shaved winter black truffles, bellavista

secondi

ROOT VEGETABLE EN CROUTE

puff pastry, root vegetable, brie fondue, mushroom sauce

dolci

{choice of per guest}

includes coffee and assorted teas

TRONCHETTO DI NATALE

gianduja, meringue

CHRISTMAS PUDDING

PANETTONE SEMIFREDDO

vanilla semifreddo, homemade panettone,
candied fruits

CHEESE BOARD

assortment of italian cheeses,
dried fruits and grapes

petit four

{for the table}

MINCE PIE, TORRONE, HOMEMADE CHOCOLATES

£95 per person

CHRISTMAS DAY

12.30pm - 10pm

amuse-bouche

{served per guest}

OYSTERS

ginger, lime

KING CRAB

pomegranate vinaigrette,
fennel, puntarelle

BEEF CARPACCIO

black truffle, caprino

antipasti

{choice of}

FOIE GRAS TORCHON

pan brioche, pistachio, fig chutney

SMOKED SALMON & CAVIAR

imperial caviar, soda bread, lemon

paste

TORTELLINI IN BRODO

capon consommé

secondi

{choice of}

ROASTED BRONZE TURKEY

chestnut and sage stuffing, cipolatas, roasted
potatoes, brussels sprouts, cranberry sauce

WILD TURBOT

brussels sprouts, artichoke, truffle

dolci

{choice of per guest}

includes coffee and assorted teas

TRONCHETTO DI NATALE

gianduja, meringue

CHRISTMAS PUDDING

PANETTONE SEMIFREDDO

vanilla semifreddo, homemade panettone,
candied fruits

CHEESE BOARD

assortment of italian cheeses,
dried fruits and grapes

petit four

{for the table}

MINCE PIE, TORRONE, HOMEMADE CHOCOLATES

£135 per person

CHRISTMAS DAY

vegetarian menu | 12.30pm - 10pm

amuse-bouche

{served per guest}

ARANCINI

mushroom, truffle sauce

SAMOSAS

smoked mozzarella,
sun-dried tomato

antipasti

BUTTERNUT SQUASH FLAN

pecorino fondue, crispy black kale,
almonds, porcini mushrooms, truffle

paste

RICOTTA CAPPELLACCI

mushroom consommé

secondi

ROOT VEGETABLE PARMIGIANA

phyllo pastry, root vegetables,
aged balsamic, chestnut purée

dolci

{choice of per guest}

includes coffee and assorted teas

TRONCHETTO DI NATALE

gianduja, meringue

CHRISTMAS PUDDING

PANETTONE SEMIFREDDO

vanilla semifreddo, homemade panettone,
candied fruits

CHEESE BOARD

assortment of italian cheeses,
dried fruits and grapes

petit four

{for the table}

MINCE PIE, TORRONE, HOMEMADE CHOCOLATES

£135 per person

NEW YEAR'S EVE

first seating | 6.30pm - 8.30pm

amuse-bouche

{served per guest}

SMOKED SALMON

horseradish, sour cream, soda bread

paste

RISOTTO

porcini mushroom, toasted hazelnut,
black winter truffle

secondi

{choice of}

ASH CRUSTED VENISON

quince purée, toasted farro,
red cabbage, cranberry

BLACK COD

parsnip purée, radicchio,
turnip tops, caper, olive

dolci

TROPICAL SAVARIN

exotic fruit, coconut sorbet

petit four

{for the table}

TUXEDO STRAWBERRIES

dipped in white and black chocolate

CHOCOLATE PRALINES

£135 per person

NEW YEAR'S EVE

vegetarian menu, first seating | 6.30pm - 8.30pm

amuse-bouche

{served per guest}

ARANCINI

wild mushroom, fontina

paste

RISOTTO

porcini mushroom, toasted hazelnut,
black winter truffle

secondi

ROOT VEGETABLE EN CROUTE

puff pastry, brie fondue,
root vegetable

dolci

TROPICAL SAVARIN

exotic fruit, coconut sorbet

petit four

{for the table}

TUXEDO STRAWBERRIES

dipped in white and black chocolate

CHOCOLATE PRALINES

£135 per person

NEW YEAR'S EVE

second seating | from 9pm

amuse-bouche

{served per guest}

FOIE GRAS CROSTINI

fig chutney

SMOKED SALMON

horseradish, sour cream, soda bread

antipasti

CRUDO TASTING

{flight of four}

TUNA 'SUSCI'

carrot, microgreens, truffle

BRANZINO

blood orange, seared fennel

YELLOWTAIL

olio di zenzero, pickled red onion

GAMBERO ROSSO

pistachio oil

paste

RISOTTO

porcini mushroom, toasted hazelnut, black winter truffle

secondi

{choice of}

ASH CRUSTED VENISON

quince purée, toasted farro,
red cabbage, cranberry

BLACK COD

parsnip purée, radicchio,
turnip tops, caper, olive

dolci

TROPICAL SAVARIN

exotic fruit, coconut sorbet

petit four

{for the table}

TUXEDO STRAWBERRIES

dipped in white and black chocolate

CHOCOLATE PRALINES

at midnight

LENTICCHIE E COTECHINO

£175 per person

NEW YEAR'S EVE

vegetarian menu, second seating | from 9pm

amuse-bouche

{served per guest}

SAMOSAS

smoked mozzarella, sun-dried tomato

ARANCINI

wild mushroom, fontina

antipasti

BUTTERNUT SQUASH FLAN

pecorino fondue, cavolo nero

paste

RISOTTO

porcini mushroom, toasted hazelnut, black winter truffle

secondi

ROOT VEGETABLE EN CROUTE

puff pastry, brie fondue, root vegetable

dolci

TROPICAL SAVARIN

exotic fruit, coconut sorbet

petit four

{for the table}

TUXEDO STRAWBERRIES

dipped in white and black chocolate

CHOCOLATE PRALINES

at midnight

LENTICCHIE E COTECHINO

£175 per person

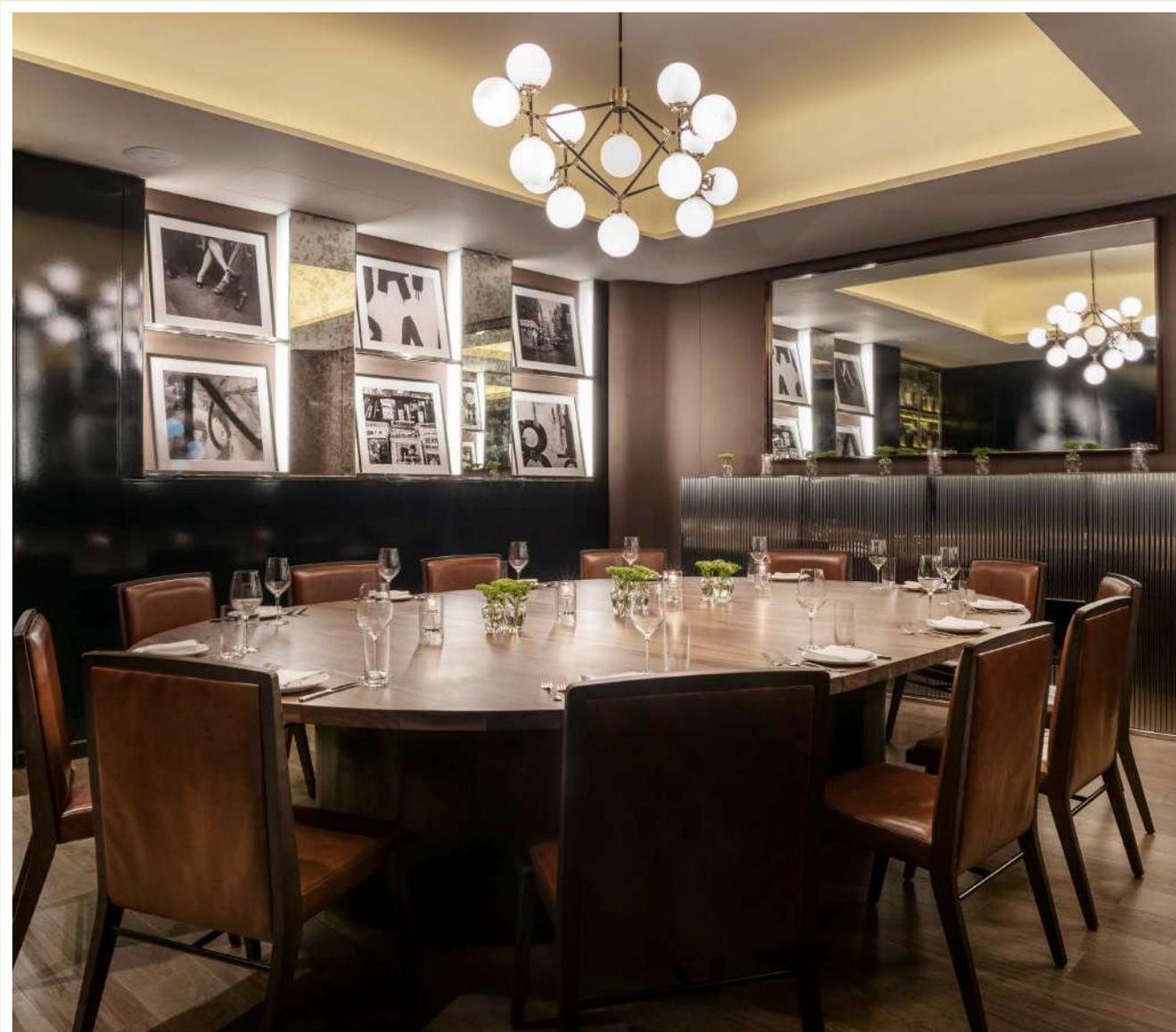
PRIVATE DINING & EVENTS IN SETTE

Serving authentic Italian dishes in a convivial dining setting, Sette is an ideal venue for Christmas parties and celebrations, and can be hired out in its entirety to host up to 200 standing or 125 seated guests.

The private dining room is an elegant space with New York City vibes and vintage prints on the walls, that can seat 18 guests or host up to 25 for a standing cocktail reception. Custom dining menus can be prepared for individual events, with the ability to serve Sette cocktails from the bar alongside a robust and eclectic mix of classic and esoteric Italian wines.

Evenings continue downstairs in Nolita Social, where after dinner cocktails, live music and London's best DJs create a unique, fun and welcoming atmosphere.

For full details please visit the [Sette website](#), call us directly on +44 (0)20 7151 1025 or email events@settelondon.com.





NOLITA SOCIAL

Named after New York's most charming neighbourhood, North of Little Italy, Nolita Social brings the energy of 'the New York night' to London, with a heady mix of crafted cocktails, live music and DJs.

Knightsbridge's fun after-hours hangout is perfect for light-hearted revelry, with a weekly music schedule combining live music and DJs from 8:30pm to 1am from Wednesdays to Saturdays.

Nolita Social can be hired as a whole for 150 people standing or 60 seated, alternatively, it can also be let out as a semi-private half venue or sections for up to 25 seated guests can be reserved. Light bites, bar snacks, canapés and bowl food can be served in Nolita Social - all inspired by the menu from Sette.

New Year's Eve party packages are also available.

For full details please visit the [Nolita Social website](#), call us directly on +44 (0)20 7151 1025 or email events@nolitasocial.com.

4 KNIGHTSBRIDGE GREEN



LONDON, SW1X 7QA

NOLITA SOCIAL





The Edward Sahakian Cigar Shop and Sampling Lounge

Internationally-renowned and multi-award-winning cigar merchant Edward Sahakian's eponymous Cigar Shop and Sampling Lounge at Bvlgari Hotel London has established itself as the premier Knightsbridge destination for connoisseurs in search of truly exceptional vintage and rare cigars.

This year, cigar lovers can purchase a Hunters & Frankau gift box that contains a selection of six hand-rolled cigars, all in either Piramides or Robusto size. In each box are some of the most-loved Habano's brands, including Cohiba, Partagas, Montecristo, Romeo y Julieta, Hoyo de Monterray and H. Upmann.

Hunters & Frankau Robusto gift box, £191
Hunters & Frankau Piramides gift box, £225

Further Hunters & Frankau selection boxes will be available to purchase from early November. Please contact the Cigar Shop for more details and availability by emailing london-cigar-shop@bulgarihotels.co.uk.

EDWARD
Sahakian




Bulgari Spa London

Treat yourself or a loved one to some well-deserved time in the Spa and enjoy one of these exclusive experiences and products available over the festive season.

Festive Hair by Neville at Bulgari Spa London

'Gold-i-locks' launches with a Neville Brazilian Blow-dry. Protect your hair this winter, with our Liquid Gold treatment, ensuring long-lasting revitalised and rejuvenated hair. Suitable for all hair types, this two-hour treatment leaves hair noticeably smoother, sleeker and frizz free for up to two months. This service includes a return to the Neville Salon for a complimentary blow-dry three days later to complete the process.

From £250

Bespoke Gifting

A range of products from our favourite treatments and brands are available to purchase and take home, ready to wrap and leave under the Christmas tree for a well-deserving person. Brands include 111SKIN, Maui Rituals, Swiss Perfection, iS Clinical, ESPA and Bulgari Fragrances.

Master Masking Edit

This gift showcases a coveted selection of 111SKIN treatment masks to pamper pre-party or to refresh signs of a post-celebration complexion. Revive and restore the entire visage through state-of-the-art masking technology and the most reassuringly indulgent formulas that allow a moment of much-needed serenity. Keeping A-listers red-carpet-ready, this comprehensive collection will tackle all manner of issues for party season perfect skin.

£95

Festive Ruby Experience

The experience begins with a welcome tea followed by use of the full Spa facilities including our spectacular 25m swimming pool, vitality pool, heat and thermal experiences, relaxation room and state-of-the-art Workshop Gymnasium. A 90-minute Maui Rituals 'SAVASANA' Sleep Well Poulti Massage is followed by a Neville signature blow-dry (45-minutes), before being presented with a personalised Maui gift to take home. From the Spa you will then be shown to Sette for a three-course lunch, with options including many of the restaurant's signature dishes.

£340 per person



WORKSHOP

GYMNASIUM

Festive Season Prep with Workshop Gymnasium

Get ready to look and feel your best for the party season with key elements from our Framework Assessment, complemented by a comprehensive training session and guidelines by one of Workshop's Performance Specialists.

The Festive Season Prep includes:

- Functional Movement Screen
- RMR Resting Metabolic Rate
- Body Composition Assessment
- A Personal Training Session
- Workshop Probiotic + Prebiotic Supplement

150 minutes in total, £400 per person





Bulgari Gems

Our hero treatment combinations inspired by Bulgari's most evocative gemstones. All our Bulgari Gem programmes include a healthy one-course lunch and juice of your choice, served in our private poolside cabanas.

DIAMOND

SPA/CLINIC Dramatic Healing Massage followed by the
Celestial Black Diamond Lift Facial
Total treatment time 120 minutes, £510

SAPHIRE

Swiss Perfection Cellular Hydrating Rejuvenation Facial
and ESPA Hydrating Body Wrap
Total treatment time 150 minutes, £800

EMERALD

Derma-Pen Meso Infusion Hydration Facial followed by
Meso-Infusion Body Hydration Total
Total treatment time 150 minutes, £750

TOURMALINE

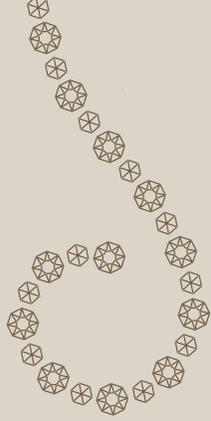
SPA/CLINIC Signature Cryotherapy Sports Massage
followed by Cryotherapy Energy Facial
Total treatment time 150 minutes, £550

RUBY

Mauli Rituals 'SAVASANA' Sleep Well Poulti Massage
followed by Neville's signature blow-dry
Total treatment time 120 minutes, £310

BVLGARI BREAK

SPA/CLINIC Dramatic Healing Massage followed by
The Original Dramatic Healing Facial
Total treatment time 120 minutes, £320



Gift cards and online gifting

A Bvlgari Hotel London Gift Card provides curated experiences for family and friends and is a gift destined to be well-received and remembered forever.

Beautifully packaged, the Gift Card is available to purchase directly from the hotel, available at any value and can be spent throughout the hotel including Bvlgari Spa and the Cigar Shop, as well as Sette and Nolita Social, or on an overnight stay in one of our luxurious guest rooms or suites.

To order a Bvlgari Hotel London Gift Card, please contact the hotel on +44 (0)20 7151 1010.

Additionally, a hand-picked selection of hotel experiences are available to purchase online or gift to others. To purchase a Bvlgari Hotel London online gift certificate, please [click here](#).





How to make a reservation.

For room bookings and hotel events enquiries, please contact us on

+44 (0)20 7151 1010

festive@bulgarihotels.co.uk

To book a spa treatment and for further information please contact the Spa directly on

+44 (0)20 7151 1055

london-spa@bulgarihotels.co.uk

For Sette and Nolita Social reservations and events enquiries, please contact

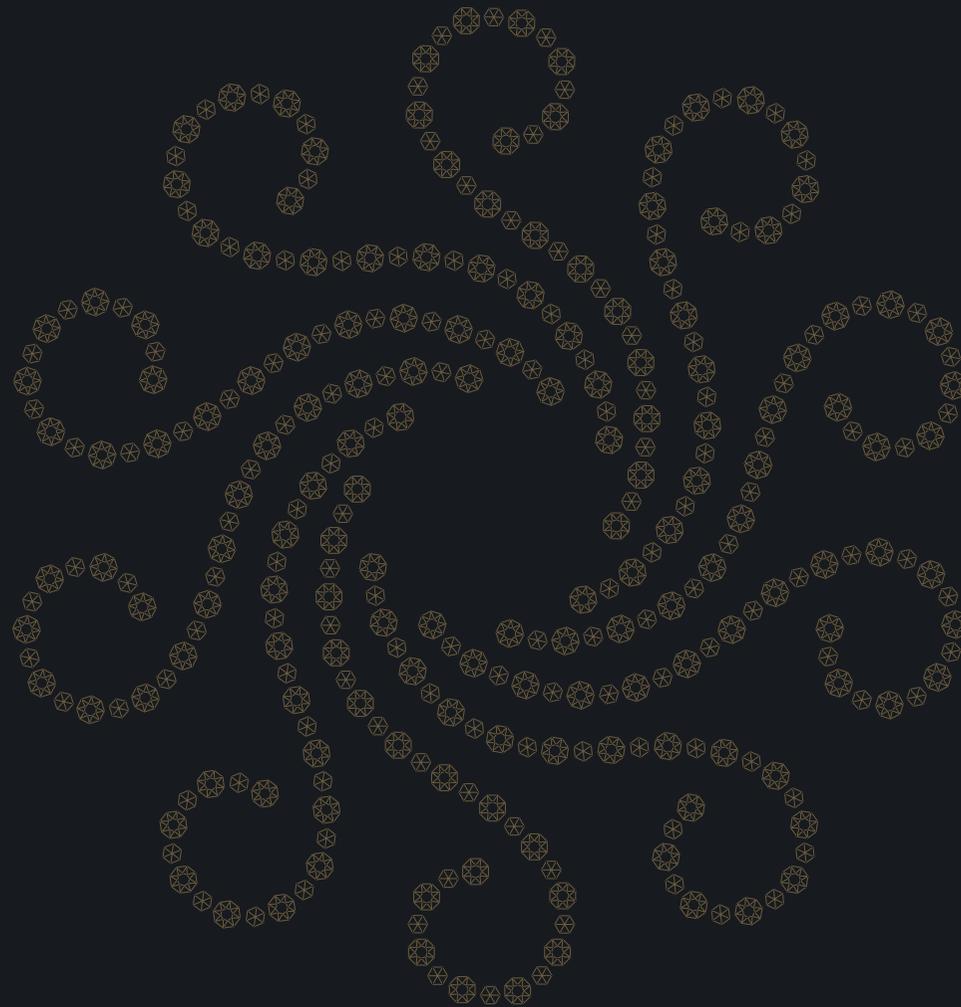
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