

BVLGARI  
HOTEL LONDON

*Festive Season 2018*



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*Celebrate the magic of the  
festive season at the magnificent  
Bulgari Hotel, London.*

Offering the most glamorous of settings, the warmest welcome, exquisite service and an exclusive sense of Italian style, allow us to create your perfect festive occasion.

Get in to the spirit of Christmas with a visit to our dazzling Il Bar or enjoy a festive lunch or dinner in Rivea London. Host an intimate party in one of our elegant private spaces or a lavish Christmas celebration under the stunning silver Bulgari chandeliers in our Ballroom.

Stay at the Bulgari Hotel, London with family and friends, and make the most of our wonderful Knightsbridge location. Be enchanted by the Christmas lights of Harrods and take a trip down Sloane Street for the ultimate shopping experience.

We look forward to welcoming you this year for an unrivalled luxury visit.



## *Festive Room Experience*

During the festive season, the Bulgari Hotel, London is perfectly located to take in the sights, sounds and excitement of Christmas in the city, with London's finest shopping district right on your doorstep including the world-renowned Harrods, Harvey Nichols and the collection of international fashion houses 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 Friday 14th December to Sunday 6th January 2019.

### **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 festive welcome amenities, prepared by our chefs.

### **Christmas Eve Experience**

Combine a stay over Christmas Eve with an unforgettable dining experience at Rivea London. Starting from £840 per night for a Superior Room, inclusive of VAT and full English breakfast for two and including a dinner for two at Rivea London. Beverages not included.





## *Festive Treats*

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

### **Christmas Bûche £56 (serves 8)**

Traditional seasonal creation, indulgent and rich, combining chestnut and blackcurrant with chocolate. Pre-order 24 hours in advance.

### **Mini Christmas Bauble £9**

Chocolate mousse sphere fashioned as a decorative bauble. 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 £15 (serves 2)**

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

*Available from 30th November 2018 to 6th January 2019.*

## *Festive Afternoon Tea*

Winter afternoons spent beside a fire are made more special with our afternoon tea experience, available daily in the Lounge. Along with an assortment of savoury delights and traditional scones, our imaginative Pastry Chef has created a selection of indulgent pastries including a mini chestnut and blackcurrant bûche, blood orange verrine, pistachio macaroon and a raspberry and vanilla tart.

Our Festive Afternoon Tea is an exclusive experience to be remembered and is accompanied by some of the world's finest teas, sourced from all four corners of the globe.

Festive Afternoon Tea £45, with a glass of Champagne R de Ruinart £54, with a glass of Champagne R de Ruinart Rose £58.

*Available from 30th November 2018 to 6th January 2019.*









## *Il Bar*

Get into the spirit of the season and take a seat at Il Bar, where our special cocktail 'Santa's favourite' is presented in the most dazzling of settings.

Served with a coupe of Champagne NV R de Ruinart is a traditional bauble containing a delicious mix of cognac, fig liqueur, rum and chocolate bitters. Once poured into the coupe, your celebrations can begin - salute!

*'Santa's favourite' is priced at £20 and is available from 30th November 2018 to 6th January 2019.*



## *The Spirit Room*

For private hire, The Spirit Room offers an elegant and intimate space to host pre-dinner aperitifs and post-dinner cocktails, with friendly and attentive service from our Il Bar team. The large fireplace and subdued lighting create a cosy and relaxed atmosphere, with dark leather seating for up to 20 people.





## *Private Events*

Our stunning Ballroom, dedicated to Giorgio and Costantino Bulgari, seats up to 140 guests for lunch or dinner and up to 280 standing guests for a reception.

Designed and made exclusively for Bulgari, 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:**

Festive cocktail on arrival  
Selection of three canapes  
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:**

Duck confit ravioli, coriander broth and shiitake  
La Ratte potato, duxelles, king oyster veloute and black truffle  
Grilled halibut, squash purée and creamed cabbage  
Hare saddle fillet, creamed carrots, heritage beet and juniper jus  
Turkey, red cabbage, glazed chestnut and autumn vegetables  
Mushroom risotto, crispy sage and parmesan  
Exotic fruit cheesecake

*Available from 30th November 2018 to 6th January 2019,  
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.*





## *Cinema and Private Dining*

Providing a unique space to catch the latest Hollywood release or an old favourite, our 47-seat cinema is available for private hire and offers the most advanced cinema-quality sound and vision. A specially-curated library of 200 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 cinema lobby, 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 cinema lobby, 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.*





## *Festive Season Menus at Rivea London*

Inspired by the vibrant food markets in Italy and Provence, Rivea London offers French and Italian cuisine in a relaxed and convivial environment.

Head Chef Antonio Corsaro has created festive menus reflecting Rivea London's culinary philosophy that showcases the best and most refined seasonal produce.

Our collection of unique menus across Christmas Eve, Christmas Day, Boxing Day and New Year's Eve illustrate Antonio's refined skill in pairing ingredients together to create truly mouth-watering dishes with a myriad of flavours.

For those wishing to celebrate the festive season earlier, the private dining rooms at Rivea London suit every occasion and make your experience both personal and memorable.

Vegetarian, gluten-free and children's options are also available.



## *Private Dining*

The private dining rooms at Rivea London provide the perfect setting for an intimate dinner party or festive celebration for up to 24 guests.

### **Four-course menu at £55**

2 starters + 1 main course + 1 dessert

### **Five-course menu at £65**

2 starters + 1 first course + 1 main course + 1 dessert



### **Starters**

Rivea salad wrapped in a socca  
Softly cooked eggs with black truffle, lardo di Colonnata toast  
Artichoke velouté  
Provence-style vegetable caponata  
Burrata di Andria, puntarelle

### **Pasta**

Potato gnocchi, sage, parmesan  
Caccio e pepe tagliolini, black truffle  
Spiny artichoke risotto

### **Main courses**

Hand-dived Scottish scallops, Mediterranean grenobloise  
Roasted free-range chicken, creamy polenta, wild broccoli  
Blue lobster linguine, datterino tomato, basil, lemon (+£10)  
Stuffed roasted turkey, chestnuts, butternut squash  
Beef tagliata, tender potato, peppered sauce  
Stuffed monkfish, potato, leek, black truffle

(please note that all main courses can be served  
as a sharing course for two people)

### **Desserts**

Italian cheese selection:  
Gorgonzola, Pecorino Sardo, aged Parmigiano, Taleggio  
Chocolate mousse  
Panettone parfait  
Lemon cream, shortbread  
Pear and chestnut tart

*Available from 30th November 2018 to 6th January 2019.*



## *Christmas Eve*

Sea bream carpaccio, osetra gold caviar, citrus condiment  
*Gavi - La Fornace - 2016*

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Artichoke velouté, black truffle and ricotta ravioli  
*Pouilly-vinzelles - La Soufrandière - Bret brothers 2016*

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Amalfi lemon and lobster risotto  
*Condrieu - La Petite Côte - Yves Cuilleron 2015*

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Seared hand-dived scallops, butternut squash, beetroot  
*Givry 1er Cru - Les Grandes vignes - Domaine Parize 2016*

or

Roasted chicken breast, seasonal vegetables, Albufera sauce  
*Saint-Emilion - Château la Croix Chantecaille - 2011*

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Citrus composition, Champagne granité  
*Ayala Rosé Brut Majeur*

or

Alain Ducasse 'Le Chocolat' Yule log infused with Earl Grey  
*Ayala Rosé Brut Majeur*

£80

£135 with wine pairings

## *Vegetarian Christmas Eve*

Raw and cooked chicory, truffle, citrus salad  
*Bollinger Spéciale Cuvée*

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Artichoke velouté, black truffle and ricotta ravioli  
*Gavi - La Fornace - 2016*

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Cookpot of tender winter vegetables  
*Saint-Romain Morey-Blanc 2012*

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Pumpkin risotto, matured parmesan  
*Auxey-Duresses - Comte Armand 2013*

--

Citrus composition, Champagne granité  
*Ayala Rosé Brut Majeur*

£60

£115 with wine pairings

RIVEA



## *Christmas Day*

Marinated scallops, ginger, grapefruit

*Chassagne-Montrachet - La Canière - Patrick Miolane 2016*

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Crab velouté, lightly whipped cream

*Pinot Grigio - Cecilia Beretta 2017*

--

Home-made potato gnocchi, bianco tartufi di Alba

*Pinot Grigio - Cecilia Beretta 2017*

--

Turbot studded with black truffle, butternut squash,  
rainbow Swiss chard

*Givry 1er Cru - Les Grandes vignes - Domaine Parize 2016*

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Stuffed roast turkey, chestnuts, Brussels sprouts, cranberry sauce

*Vitiano Umbria Falesco 2015*

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Panettone parfait, rum and raisin ice cream

*Ayala Rosé Brut Majeur*

or

Alain Ducasse 'Le Chocolat' Yule log infused with Earl Grey

*Ayala Rosé Brut Majeur*

£105

£170 with wine pairings

## *Vegetarian Christmas Day*

Raw and cooked chicory, truffle, citrus salad

*Chassagne-Montrachet - La Canière - Patrick Miolane 2016*

--

Delicate chestnut velouté, wild mushrooms

*Pinot Grigio - Cecilia Beretta 2017*

--

Home-made potato gnocchi, bianco tartufi di Alba

*Pinot Grigio - Cecilia Beretta 2017*

--

Cookpot of tender winter vegetables, shaved black truffle

*Givry 1er Cru - Les Grandes vignes - Domaine Parize 2016*

--

Pumpkin risotto, matured parmesan

*Givry 1er Cru - Les Grandes vignes - Domaine Parize 2016*

--

Citrus composition, Champagne granité

*Ayala Rosé Brut Majeur*

£90

£155 with wine pairings

## *New Year's Eve*

Marinated sea bass, ossetra, lemon caviar

*Bollinger Spéciale Cuvée*

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Celeriac velouté, confit hare ravioli, bianco tartufi di Alba

Available as part of the seven-course menu only.

*Gavi - La Fornace - 2016*

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Saffron risotto, gamberoni di Mazzara del Vallo

*Saint-Romain Morey-Blanc 2012*

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Lightly-seared turbot, parsnip, Champagne sauce

Available as part of the seven-course menu only.

*Auxey-Duresses - Comte Armand 2013*

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Rossini Chateaubriand

*IGT Toscana - Petti Rosso - Fonterenza 2013*

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Grapefruit composition, lemon and thyme sorbet

*Ratafia de Champagne Vincent Couche*

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Alain Ducasse 'Le Chocolat', truffle ice cream

Available as part of the seven-course menu only.

*Ayala Rosé Brut Majeur*

The four-course menu is served from 6:00pm to 7:30pm.

From 8:30pm, the seven-course is served.

Four courses at £140

Four courses with wine pairing £215

Seven courses at £210

Seven courses with wine pairing £305





## *Vegetarian New Year's Eve*

Raw and cooked chicory, lemon caviar, Maltese sauce  
*Bollinger Spéciale Cuvée*

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Celeriac velouté, tartufi di Alba ravioli  
*Gavi - La Fornace - 2016*

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Pearled petit spelt, artichokes  
*Saint-Romain Morey-Blanc 2012*

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Cookpot of cabbage, kale and black truffle  
Available as part of the seven-course menu only.  
*Auxey-Duresses - Comte Armand 2013*

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Winter vegetables and fruit cooked in a cocotte  
Available as part of the seven-course menu only.  
*Givry 1er Cru - Les Grandes vignes - Domaine Parize 2016*

--

Grapefruit composition, lemon and thyme sorbet  
*Ratafia de Champagne Vincent Couche*

--

Alain Ducasse 'Le Chocolat', truffle ice cream  
Available as part of the seven-course menu only.  
*Ayala Rosé Brut Majeur*

The four-course menu is served from 6:00pm to 7:30pm.  
From 8:30pm, the seven-course is served.

Four courses at £110

Four courses with wine pairing £185

Seven courses at £180

Seven courses with wine pairing £275

## *Boxing Day Late Lunch and Movie*

Join us for a relaxing late lunch on Boxing Day at Rivea London, where you can enjoy a selection of light and delicious dishes followed by an exclusive screening of the Oscar-winning romantic comedy film 'Midnight in Paris' in our private cinema including candy, popcorn and soft drink.

2 starters + 1 main + 1 dessert

Aperitif or glass of red or white wine with your meal

The movie in The Cinema with candy, popcorn and soft drink

### **Starters**

Rivea salad wrapped in a socca

Marinated line-caught sea bream, citrus

Vitello tonnato

Provence-style caponata

Stone bass carpaccio, pine nuts

Buffalo mozzarella, puntarelle, anchovy sauce

### **Mains**

Dover sole, capers, tomato, lemon, olives

Stuffed monkfish, potato, leek, black truffle

Chateaubriand, butternut squash, root vegetables

Wild mushroom risotto

### **Desserts**

Coffee and chocolate tart

Limoncello baba

Exotic fruit composition

£79 per person

Lunch is served from 1:00pm, with the film starting at 3:00pm and finishing at 4:40pm.





## *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 the Bulgari Hotel London has established itself as the premier Knightsbridge destination for connoisseurs in search of truly exceptional vintage and rare cigars.

For the festive season, the Cigar Shop and Sampling Lounge is presenting a special experience for cigar and cognac lovers alike, by offering the chance to relax and savour a bottle of the iconic 100 year-old Louis XIII cognac while smoking one of a choice of carefully-selected cigars.

The Louis XIII cognac bottle is a miniature version (5cl) of the legendary crystal bottle made by Baccarat, crowned with 20-carat gold and sealed with the iconic fleur-de-lys stopper. Those enjoying this experience will also receive a cigar cutter, matches and a homemade bar of dark chocolate.

The choice of cigars to accompany the Louis XIII cognac are:

Hoyo de Monterrey Epicure No.2

Romeo y Julieta Churchill Reserva 2008

Montecristo 520 L.E. 2012

From £850

*Available from 30th November 2018 to 6th January 2019.*

## *Bulgari Spa London*

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

### **The Private Onyx Spa Suite**

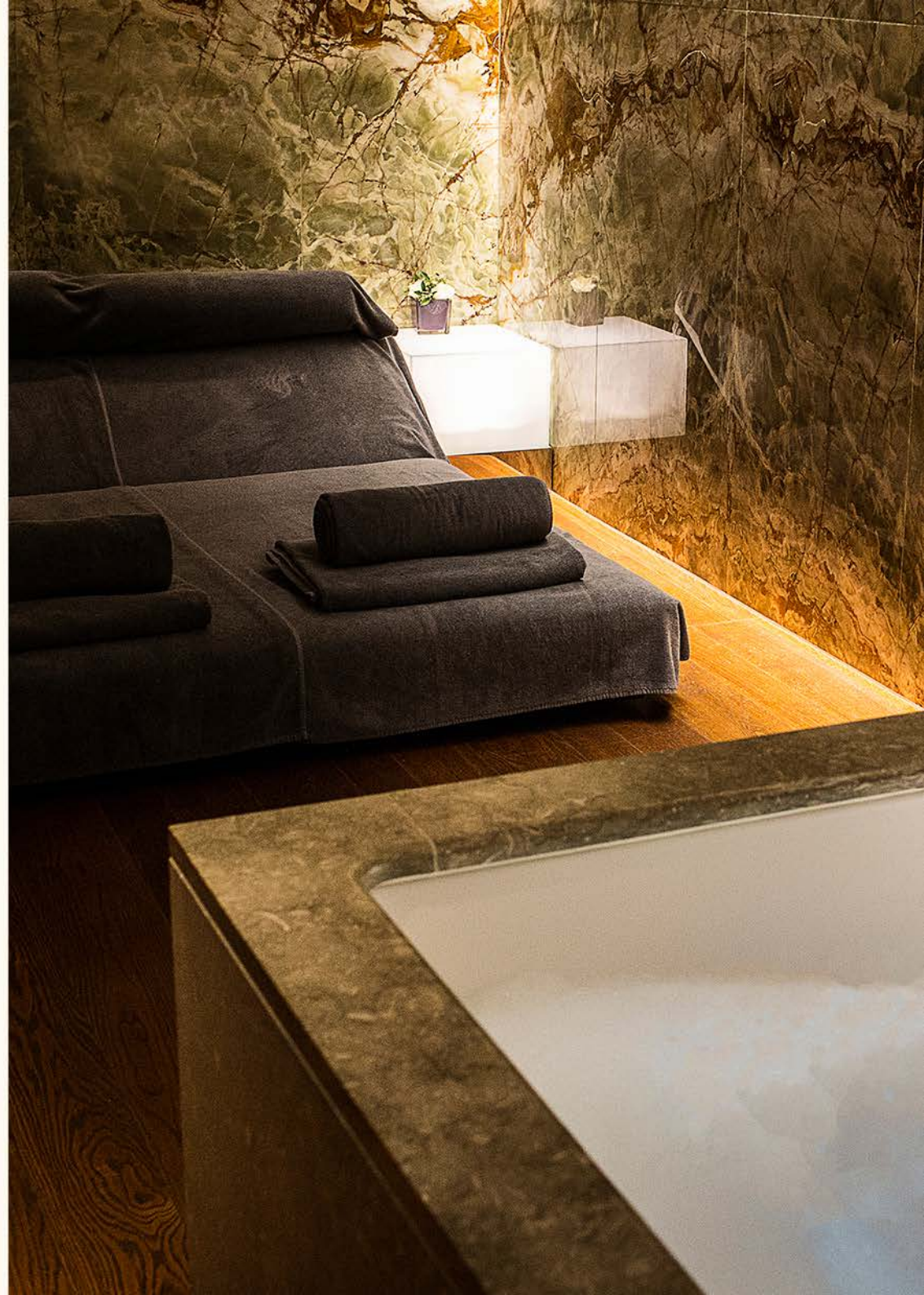
The Onyx Spa Suite offers a tranquil and blissfully private treatment experience for two. A perfect haven for indulgent relaxation with a friend, loved one or simply by yourself. The spacious suite is self-contained and features a private changing area, side by side treatment beds, a twin steam shower, relaxation space and an over-sized hydro massage tub with a spectacular green onyx backdrop.

Upon arrival we will greet you in the hotel's main lobby and accompany you to the Onyx Spa Suite via our private lift. A consultation with your therapist will guide you through your treatment and allow us to create a personalised experience that is perfect for you on the day. You will have time to relax and enjoy the suite's facilities for a full hour before your treatment commences and for 30 minutes afterwards.

It would be our pleasure to organise a bespoke suite experience with selected treatments from our extensive spa menu.

Please contact our spa experts to discuss the many possibilities for your bespoke private spa experience.

*210 minutes (120 mins of treatments per person) from £950*





### **Festive Diamond Experience**

Your experience begins with a welcome tea followed by use of the Spa facilities including our spectacular 25m swimming pool, vitality pool, heat and thermal experiences, relaxation room and state of the art gymnasium. You will then enjoy the following treatments:

- Celestial Black Diamond Lift Facial (90 mins)
- Neville's Red Carpet Ready Blow-Dry (60 mins)
- Two-course lunch served in our poolside cabanas

*£460 per person*

*Additional Celestial Edit collection for homecare, £395*

### **Festive Season Prep with Workshop**

Get ready to look and feel your best for the party season with key elements from our Framework Assessment, complemented by a comprehensive exercise and nutrition plan created for you by one of our Workshop Performance Specialists. The Festive Season Prep includes:

- Functional Movement Screen
- VO2 Assessment
- Body Composition Assessment
- Food Intolerance Test
- A Personal Training Session
- Workshop essential organic greens powder to take home

*120 minutes in total £620 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 mins £510*

### **SAPHIRE**

Swiss Perfection Cellular Hydrating Rejuvenation Facial and ESPA Hydrating Body Wrap

*Total treatment time 150 mins £800*

### **EMERALD**

Derma-Pen Meso Infusion Hydration Facial followed by Meso-Infusion Body Hydration Total

*Total treatment time 150 mins £750*

### **TOURMALINE**

SPA/CLINIC Signature Cryotherapy Sports Massage followed by Cryotherapy Energy Facial

*Total treatment time 150 mins £550*

### **RUBY**

Mauli Rituals 'SAVASANA' Sleep Well Poulti Massage followed by Neville's signature blow-dry

*Total treatment time 120 mins £310*

### **BULGARI BREAK**

SPA/CLINIC Dramatic Healing Massage followed by The Original Dramatic Healing Facial

*Total treatment time 120 mins £320*

*SPA/CLINIC by*  
*111SKIN Holiday Edit Collection*

**Celestial Edit**

Treat a loved one with sought-after skin indulgence. From our most desired Celestial Black Diamond Cream infused with diamond particles to our pout-perfecting Meso Infusion Lip Duo; ideal for someone looking for highly-effective antiaging skincare, their complexion will be tantalisingly transformed. *£395*

**Master Masking Planner**

The must-have edition for every multi-masker. This in-demand planner 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. Loved by A-listers and Victoria's Secret Models, this comprehensive collection will tackle all manner of issues for party season perfect skin. *£395*

**Meso Edit**

Heralding from 111SKIN's Harley Street heritage, this active-rich edit utilises advanced, clinically-led delivery methods to truly transform skin with perfect precision. Mesotherapy – a forefront in cosmeceutical innovation – inspired the Meso Infusion Lip Duo which is enhanced with needle free collagen, the ultimate lip treatment for an under-the-mistletoe moment. *£215*

**Radiance Edit**

'Tis the season for sumptuous skin. This captivating collection works to achieve soiree-ready skin through devoted brightening and resplendence-focused formulas. Included is the indulgent Rose Gold Facial Treatment Mask - as worn by Victoria's Secret Models - and the radiance-inducing Vitamin C Brightening Booster, for a truly beautiful and incandescent complexion to light up the dancefloor. *£85*





## *Gift Cards*

The Bulgari 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 at Il Bar, Rivea London, Bulgari Spa, the Cigar Shop or on an overnight stay in one of our luxurious guest rooms or suites.

To order a Bulgari 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. To purchase a Bulgari Hotel London online gift voucher, please [click here](#).



## *Booking Details*

**For room bookings, dining reservations  
and events enquiries, please contact us on**

Tel: +44 (0)20 7151 1010

Email: [festive@bulgarihotels.co.uk](mailto:festive@bulgarihotels.co.uk)

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

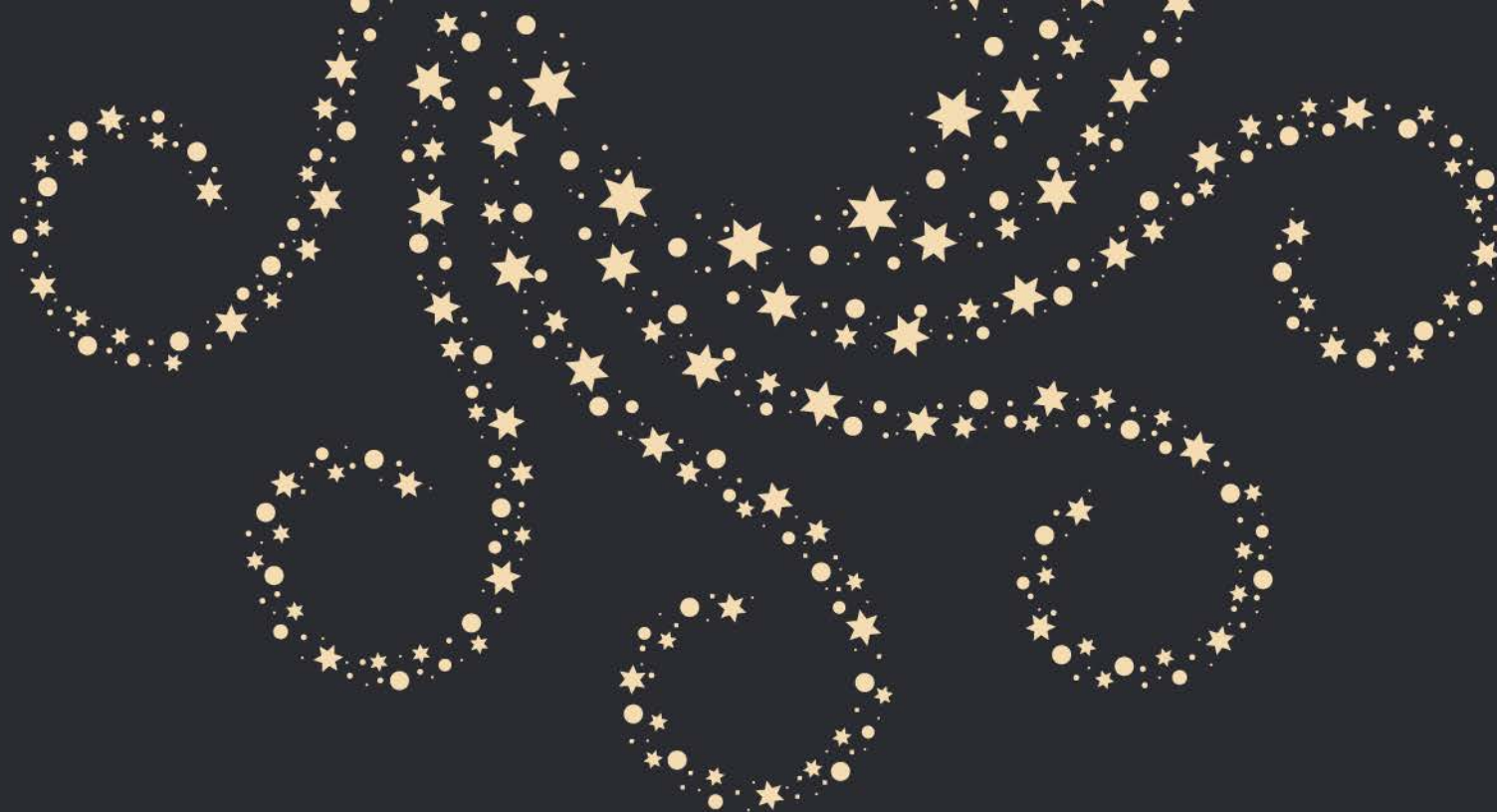
Tel: + 44 (0)20 7151 1055

Email: [london-spa@bulgarihotels.co.uk](mailto:london-spa@bulgarihotels.co.uk)

For dining reservations on Christmas Eve, Christmas Day, Boxing Day and New Year's Eve, full pre-payment will be required to confirm your booking. This amount is fully refundable up until the 30th November, however if cancelled after this time, the full pre-payment will be non-refundable.



The chandeliers in our Ballroom were the inspiration for this year's festive season brochure. Handcrafted from solid silver and made exclusively for Bulgari, their design is aptly taken from the shape of a lady's ball gown becoming unfurled whilst being spun on a dancefloor.



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