



. An
ICONIC
 FESTIVE
★★ season•

HILTON READING

FESTIVE IGLOO EXPERIENCE

Book a unique private dining experience on the OXBO terrace in one of our Festive Domes, intimate spaces just for you, friends and family.

All our domes include heating, a wireless Bluetooth speaker and full table service. Please note that you will be contacted by one of our Events specialists and pre-orders will be required. Available for up to 6 guests.



 BOOK NOW



Hire Fees for entire Dome up to 6 Guests

Monday - Friday (before 5pm) - £25
Saturday & Sunday (before 12pm) - £25
Monday - Thursday from 5pm - £35
Friday Evenings from 5pm, Saturdays & Sundays from 12pm - £50

Dome booking fees are for 2-hour hire.

Bookable times are:

10am — 12pm
12:30pm - 2:30pm
3pm - 5pm
5:30pm - 7:30pm
8pm - 10pm

Cancellation information:

All bookings require the Dome hire fee paid upfront and this is non-refundable after 30th November 2026.

Dome bookings require a minimum of 6 guests on Thursday, Friday & Saturday evenings from 6pm. If fewer than 6 guests attend, there will be a £25 per person no-show charge.

Please note, drinks and food will be pre ordered and one of our Events specialists will contact you once the booking has been made.

The hire fee does not contribute to the bill.

CHRISTMAS DAY LUNCH

Celebrate Christmas Day with a traditional festive carvery buffet, thoughtfully prepared by our chefs and filled with all your seasonal favourites!

Gather with family and friends, relax, and enjoy a delicious feast in a warm and welcoming atmosphere, making this Christmas one to remember.

[CLICK FOR DRINKS
PACKAGES](#)



STARTERS

Winter vegetable soup with cumin & coriander, selection of bread rolls
Chicken liver & brandy parfait
Continental meat platter with olives & sundried tomatoes
Smoked mackerel & steam-marinated mussels
Garlic king prawns' skewers
Watermelon, rocket & feta salad
Moroccan cous cous
Potato salad
Bean provincial
Greek salad

MAINS

Roast rib of beef, pan gravy, Yorkshire pudding
Rosemary & garlic roast lamb shoulder
Honey roast gammon
Roast turkey breast with cranberry sauce, stuffing & pigs in blankets
Root vegetable wellington, vegan jus
Baked fillet of salmon, seafood jus
Roasted root vegetables
Herb roasted potatoes
Steamed mixed vegetables with brussels sprouts

DESSERTS

Traditional Christmas pudding with brandy sauce
Apple cremox
Milk chocolate indulgence
OXBO Christmas fruit trifle
Cream caramel
Vegan raspberry mousse
Fresh fruit salad

£85 per person

13 and under: £30 per person

CELEBRATE IN STYLE

LARGER GROUPS (20 – 200+ GUESTS)



CELEBRATE IN STYLE

CLASSIC BANQUETS

Celebrate Christmas in style with an unforgettable private party in the Windsor Suite. Begin the evening with a welcome drink before enjoying a beautifully prepared three-course plated meal, followed by an evening of dancing with our resident DJ.

Ideal for larger groups, our private party nights offer the perfect setting to celebrate the festive season in style.

Minimum numbers of 150 guests apply.

[CLICK FOR DRINKS
PACKAGES](#)



STARTERS

Venison and beef shin terrine, balsamic onion chutney, radish, sourdough

Beetroot gravadlax, chive soured cream, pickled fennel, radish and lemon rapeseed oil, sourdough

Spiced winter vegetable soup, sourdough croutons PB

MAINS

Turkey roulade, stuffed with sage and onion, wrapped in Serrano ham, parsnips, heritage baby rainbow carrots, boulangère potatoes, sprouts and jus

Fillet of beef, potato gratin, balsamic baby onions, root vegetables, red wine jus (£7 per person supplement)

Root vegetable Wellington, heritage baby rainbow carrots, parsnips, fine beans, gravy PB

DESSERTS

Christmas pudding, clotted cream ice cream

Rum soaked panettone babà, whipped cream, candied cranberries V

Cinnamon swirl baked cheesecake, Morello cherry compote PB

AFTERS

Coffee and Brussels sprout chocolate truffles

£65 per person

SHARED PARTY NIGHTS

Celebrate the festive season in style at our Shared Party Nights, held in the Windsor Suite. Perfect for smaller groups, enjoy a welcome drink on arrival, followed by a delicious festive buffet, great company and an evening of dancing with our resident DJ.

Our resident DJ will keep the dancefloor alive until midnight, with carriages at 12:30am.

Available on 3rd, 4th & 5th December 2026.

[CLICK FOR DRINKS
PACKAGES](#)



COLD BUFFET

Freshly baked selection of Bread with pressed olive oil & salted butter
Tomato & basil soup
Chicken liver & brandy parfait
Selection of sliced continental meats
Moroccan cous cous salad
Greek salad
Orzo pasta salad
Mixed salad

MAINS

Stuffed turkey roulade, cranberry jus
Beef bourguignon
Grilled seabass fillet, tomato & olive salsa
tortellini ricotta, red pesto cream sauce
Herb roasted potatoes
Steamed mixed vegetables

DESSERTS

Chefs selection of desserts
Fresh fruit platter

£45 per person

MENU

NEW YEAR'S EVE GALA NIGHT

Celebrate a glitzy evening and enjoy an arrival drink, accompanied by a selection of chef's choice canapés, before sitting down to a lavish three-course meal. Toast the New Year with a glass of bubbly and dance the night away.

Available New Year's Eve. Book early to avoid disappointment.

[CLICK FOR DRINKS](#)
[PACKAGES](#)



STARTERS

Chicken liver & brandy parfait, sticky fig relish, sour dough crostini

Beetroot gravadlax, pickled fennel, crispy capers, radish & lemon oil, sourdough crostini

Spiced winter vegetable soup with cumin & croutons

MAINS

Chargrilled fillet of beef, Anna potatoes, roasted celeriac, spinach & cauliflower puree with red wine jus

Root vegetable wellington, Honey roasted parsnips, fine beans & baby carrots, vegan jus

DESSERTS

Irish cream cheesecake, toffee sauce, salted popcorn

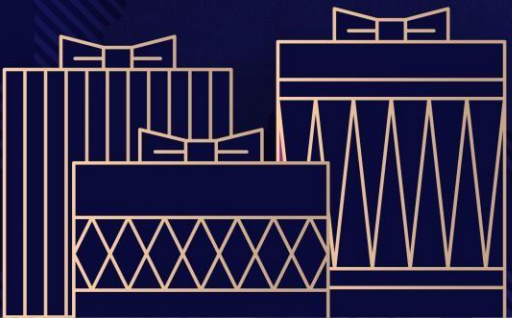
Raspberry frangipane with vegan vanilla ice cream

AFTERS

Tea / coffee with selection of petit fours

£99 per person

THAT LITTLE SOMETHING EXTRA



THAT LITTLE SOMETHING EXTRA

DRINKS PACKAGES



'Tis the season to be merry and our drinks packages take all the headache out of deciding what to serve your guests. Whether it's our Favourites, Signatures or Connoisseur selection, you can rest assured that no one's glass will run empty.

Our events team will be happy to help advise on minimum numbers across all the packages offered.

FAVOURITES

HOUSE WINE PACKAGE:

Half a bottle of house wine per person.

£15 per person

DRINK TOKENS:

£8 per token

SPECIAL OFFER: 5 tokens for £32

SIGNATURE

UNLIMITED DRINKS PACKAGE:

Draught Beer, soft drinks & glass of house wine.

1 Hour- **£30 per person**

2 Hours- **£45 per person**

3 Hours- **£65 per person**

30 MINUTES UNLIMITED SPARKLING:

£12 per person

CONNOISSEUR

UPGRADED DRINKS PACKAGE:

Single spirit measure & mixer, draught beer, soft drinks & glass of house wine.

1 Hour- **£40 per person**

2 Hours- **£60 per person**

3 Hours- **£85 per person**

THAT LITTLE SOMETHING EXTRA

CLASSIC & FESTIVE COCKTAILS

Parties are so much better with cocktails and here you will see our list of Classic concoctions and Festive favourites. If you need any help in choosing from the menu, our team are on hand to advise you on the best selection and minimum numbers.

From £13.50 per cocktail

AN ICONIC FESTIVE SEASON



Negroni
Old Fashioned
Aperol Spritz
Limoncello
Spritz
Jameson, Ginger Ale &
Lime Margarita
Gin Martini
French 75

CLASSIC

Mulled Wine
Polar Espresso
Martini Christmas
Cosmo
Sloe Bramble
Santa Margarita
Tiramisu Martini
St-Germain Winter Spritz

FESTIVE

FESTIVE BEDROOMS



 BOOK NOW



Make this festive season extra special with an overnight stay at exceptional value.

From the last weekend in November until the Christmas Day weekend, enjoy our exclusive bedroom rates every Thursday, Friday, Saturday and Sunday.

Experience:

- Beautifully appointed guest rooms
- A warm and welcoming Christmas atmosphere
- The perfect base for Christmas shopping and celebrations
- Comfort, relaxation and a little festive magic throughout your stay

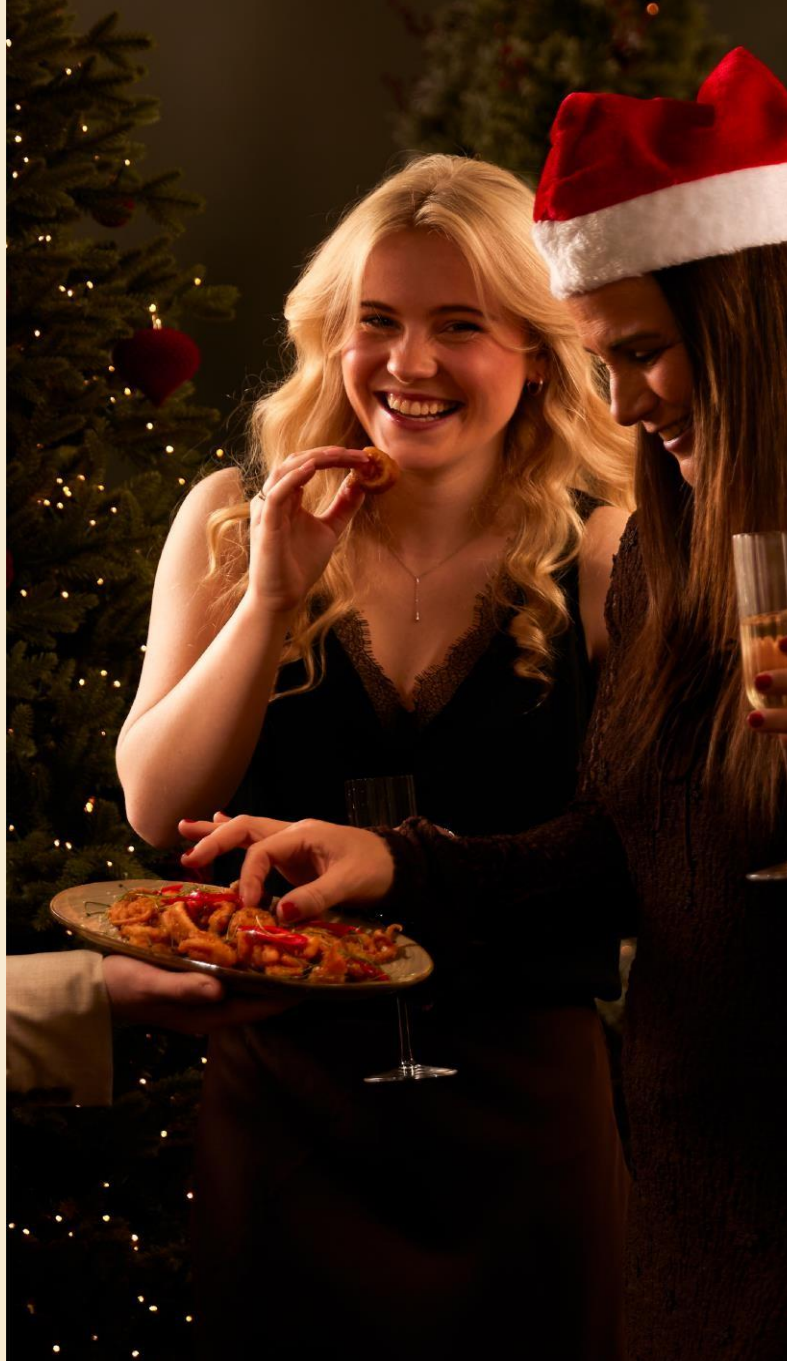
Festive weekends are in high demand, so book now and make your Christmas getaway unforgettable.



TERMS & CONDITIONS

1. These conditions apply to all guests attending the Christmas programme of events.
2. All events are subject to availability.
3. Please be advised security reserve the right to check bags on arrival and further searches may apply.
4. All provisional bookings must be confirmed within 14 days of booking with a non-refundable and non-transferable deposit of £25.00 per person by card or bank transfer only. We do not accept cash for any payments. Pro forma invoices will be issued for all payments.
5. All bookings must be accompanied by a signed booking form and any bookings not confirmed after 14 days will be released without further notification.
6. All balances must be paid in full at least 4 weeks prior to your event date including beverage pre-orders.
7. All attendees must be over the age of 18. Challenge 25 will be enforced across the venue. (Party Nights only)
8. All bookings made after these dates must be paid in full within seven days of booking or, if the booking is less than seven days from the event, payment in full is required immediately.
9. All prices shown are inclusive of VAT but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the date of the event. Prices advertised are subject to change prior to the booking.
10. Except as set out below, we regret that all payments received, including deposits and beverage pre-orders are non-refundable and non—transferable: In the unlikely event that the venue is obliged to cancel the event, all monies will be refunded or an alternative date or location will be offered (at the venue's discretion) without any further liability to the venue.
11. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drinks or accommodation.
12. If the final amount is not settled in advance (see terms above) the venue reserves the right to cancel the booking, with deposits not returned.
13. All menu choices, table plan requests and special requests (e.g. dietary requirements) must be made known to the venue at least 14 days before the event. Any changes received 7 days prior to the event arrival date cannot be guaranteed.
14. No additional food & drink of any kind are permitted into the venue by party organizer guests. This includes favours/gifts.
15. Hilton Reading will endeavor to ensure that all information and prices are accurate both on the website and in its brochures. However, occasionally errors occur and the venue reserves the right to correct prices or other information in such circumstances. If a booking has already been made, the venue is entitled to cancel the booking without liability.
16. Seating will be on tables of 10 —12, with mixed groups at shared parties. Requests for table sizes will be noted and accommodated where possible, but cannot be guaranteed.
17. All goods of any kind placed in the care of the venue are entirely at the owners risk. The venue accepts no responsibility for any personal property or for any vehicles parked within the grounds.
18. To the fullest extent permitted by applicable laws, you assume full responsibility for the conduct of all persons in attendance at your event and liability for loss and/or any damage done to any part of our venue during the time of your event caused by your employees and temporary workers, agents, contractors, sub-contractors, as well as by attendees of the event. The customer shall at their own expense make good any damage to the fabrication of the venues' buildings including floors walls, ceilings, doors and windows.
19. Parking charges may apply.
20. Ballroom events require minimum numbers of 150 and separate payment terms will be sent with a contract.
21. Ballroom events last drinks orders called at midnight and room empty by 12:30am.
22. For Joiner Parties - We will seat larger parties on adjacent tables to keep groups together where we can. Food will be served promptly at the time you have booked for. If your party is not all present we cannot guarantee the food will be held for missing members.
23. All bookings require the Dome hire fee paid upfront and this is non-refundable after 30th November 2026. Dome bookings require a minimum of 6 guests on Thursday, Friday & Saturday evenings from 6pm. If fewer than 6 guests attend, there will be a £25 per person no-show charge. Please note, drinks and food will be pre ordered and one of our Events specialists will contact you once the booking has been made. The hire fee does not contribute to the bill. Minimum Food & Drink spend each booking is £20 per person.

WE WOULD LOVE TO HEAR FROM YOU



From menu choices and drinks advice, to event expertise and iconic hosting, our team are on hand to help at every step of the way.

Please get in touch using the details listed here. We can't wait to host you.

BOOKINGS TEAM

Events Team:

Reading_events@hilton.com

T- 0118 916 9000

ADDRESS:

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Drake Way
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