



HILTON HANOI OPERA

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Celebrate
Christmas
at
Hilton



Celebrate Christmas at Hilton



Dear Guest

Christmas is almost upon us and it's great to feel the atmosphere and excitement of the festive season once again, where we celebrate many occasions as well as bid farewell to 2015.

May I take this opportunity on behalf of the team at the Hilton Hanoi Opera to wish you and your family a very Merry Christmas and a Happy New Year.

Come and celebrate the festivities with us this joyous season!

Andrew Nisbet
General Manager
Hilton Hanoi Opera



Our 2015 Program

CHRISTMAS TREE LIGHTING
FESTIVE TAKEAWAYS
CHRISTMAS EVE BUFFET
CHRISTMAS DAY BRUNCH
NEW YEAR EVE BUFFET
PRIVATE PARTIES

FOR MORE INFORMATION

Contact our Festive team at
04 - 3933 0500

Hanh-salesadm@hilton.com

For special dietary requirements, please advise at the time of booking.

Christmas Tree Lighting

Christmas is a magical time where children anxiously await the arrival of Santa Claus to bring them gifts. Why not celebrate "Christmas Tree Lighting Party" at Hilton Hanoi Opera and feel the atmosphere and excitement of the festive season.

Come and visit our winter wonderland!

Venue: Main Lobby

Time: 6.00 pm – 9.00 pm

Date: 3 Dec 2015

Ginger Bread House

Step into Hilton Hanoi Opera and enjoy our gingerbread house filled with festive goodies, creatively wrapped hampers and a wide selection of homemade roasts and goodies:

- * Christmas log cake with different flavors: chocolate, chestnut, vanilla...
- * Seasonal cookies: Christmas macaroons, cinnamon star, nut slice...
- * Christmas chocolate with many sizes to choose

Festive goodies and Christmas take-aways are available from 3 Dec 2015 to 6 Jan 2016 at The Bakery, located in the Hotel Lobby.

Christmas Eve Dinner

AT BA MIEN & CHEZ MANON RESTAURANT

Dive into the festive merriment with our international buffet offering a wide range of high class seafood, live cooking station whilst you enjoy a live performance of Christmas songs.

Starters

Vietnamese salad selection
Artichoke salad with prawn
Smoked salmon roll with rocket leaves and caper flower
Greek salad with feta cheese
Roll mop herrings

Selection of Italian cold cut

Salami Verona, Napoli, Milano, Mortadella Bologna
Parma ham, salami felino and serrano

Japanese corner

Assorted sushi and sashimi

French cheese station

Brie president, crottin de chevre, Roquefort societe, comte, livarot au laitbuche chevre, reblochon, gouda and emmental.

Seafood tower on Ice

Marinated mussels
Poached Canadian lobster, Nha Trang rock lobster, fresh organic oyster baby octopus, giant prawn, variation of crabs, flower clam and baby squid.

Other

Steamed seafood with white wine, lemongrass and chili
Grilled Australian rib eye with fresh thyme sauce
Roasted duck with ginger sauce
Caramelized chest nuts

Desserts

Traditional Christmas pudding with anglaise sauce

Live station

Homemade ice cream
Chocolate fountain with condiments

18:00: - 22:00, Dec 24th 2015

VND 1,800,000++ /person

VND 900,000++ per child 6-12

Children 6 and under eat free

**Price includes welcome cocktail, free flow champagne, house wine, draught beer, soft drinks
Children corner with face painter, magic show, balloon shaper and surprising gifts from Santa!**



Christmas Day Brunch

AT CHEZ MANON AND BA MIEN RESTAURANT

Immerse yourself in the festive atmosphere of Ba Mien when you savor our lavish traditional Christmas brunch with live music entertainment.

Starter

Roasted Aus. Beef with green apple and cinnamon relish
Potato salad with bacon bit
Couscous salad with dried fruits
Christmas turkey salad

Assorted cold cut with pickles

Smoked Fish corner with Horseradish cream
Seafood fantasy
Fresh oyster, prawn, Flower crab, Bamboo clam, Green mussel, Assorted sushi and sashimi
Tabasco, shallot vinaigrette, Kikkoman, wasabi, lemon and lime wedges

From BBQ

Australian lamb chop
Australian beef rib eye
Tiger prawn marinated with garlic
Salmon fillet
German sausages

Carving

Crackling roasted pork leg
Traditional Whole roasted Turkey with condiments

Other

Honey baked ham with parsley sauce
Pan fried sea bass with white wine sauce
Seafood in tomato coulis and basil

Desserts

Matcha Swiss roll
Penetton
Traditional Yole log
Cherry delice

Live desserts

Deep-fried banana with ice cream station

12:00: - 15:00, Dec 25th 2015
VND 1,500,000++/person
VND 750,000++ per child 6-12
Children 6 and under eat free

Price includes welcome cocktail, free flow champagne, house wine, draught beer, soft drinks

Children corner with face painter, magic show, balloon shaper and surprising gifts from Santa!

New Year Celebration

2015 – What a Year! Grab a special moment with family and friends. Celebrate the happenings and stories of 2015 while counting-down and embracing the arrival of 2016.

Starter

Seafood cocktail salad
Homemade pork terrine with cornichons
Rabbit terrine with brioche bread
Red quinoa salad
Poached salmon three colors

Ice counter

Marinated mussel
Poached rock lobster and Canadian lobster, fresh organic oyster, baby octopus, giant prawn and blue swimmer crabs

Japanese Conner

Assorted sushi and sashimi

Other

Roasted lamb leg boneless with grain mustard sauce
Grilled red mullet fish with mountain spices
Wok-fried ostrich with lemongrass and chili
White quinoa with artichoke

Carving

Oven roasted Aus. beef with shallot sauce
From grill station
Aus venison fillet
Salmon fillet
Tiger prawn marinated with garlic German sausage

Homemade pasta station

Sweet suggestion

Strawberry tiramisu in short glass
Walnut brownie
Macaroon station

Live station

Churros with assorted ice cream
Chocolate fountain with exotic mix fruit lollipops

18:00: - 22:00, Dec 31st 2015
VND 2,000,000++/person
VND 1,000,000++ per child 6-12
Children 6 and under eat free

Price includes welcome cocktail, free flow champagne, house wine, draught beer, soft drinks
Children corner with face painter, magic show, balloon shaper



Corporate Events

Bring your events to us!

From anniversaries to year end parties and much more, at Hilton Hanoi Opera, our tailor-made packages and creative flair will bring you a perfect celebration.

Package 01: VND 650,000++/guest

Package 02: VND 750,000++/guest

Package 03: VND 850,000++/guest

