

PINEWOOD
HOTEL

CHRISTMAS
2026





ENJOY THIS

FESTIVE SEASON

AT THE PINWOOD HOTEL

Discover the festive charm of Pinewood Hotel, where the holiday season transforms into an enchanting experience. Our passion for creating unforgettable moments shines in every event we host.

Whether you're planning a warm family celebration, a lively gathering with friends, or a memorable Christmas Day lunch, we offer a range of events designed to delight guests of all ages. Celebrate the magic of Christmas with us at Pinewood Hotel.

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AFTERNOON FESTIVE TEAS

12PM-4PM

Treat yourself to a quintessentially English delight. Let us transport you to a world of relaxation and indulgence as you savour the finest flavours of the season during our delightful Festive Tea.

Your Afternoon Tea includes:
Smoked Salmon & Cream Cheese,
Egg & Wild Rocket,
Turkey & Cranberry Finger Sandwiches

Cocktail Sausages in Honey & Sesame Glaze

Scones with Brandy Butter, Jam & Marmalade

A Selection of Chef's Choices Cakes

Tea or Coffee

Add ons - Glass of Mulled wine - £6.50
- Glass of Prosecco - £8.00

£27.50
PER PERSON

FESTIVE BOTTOMLESS FESTIVE BRUNCH

Indulge in a relaxed and elegant afternoon with our bottomless brunch experience. Perfect for celebrations, catch ups or simply treating yourself. Complement your food with unlimited drinks for the duration of your sitting.

Choose from Prosecco,
Mimosa, Bucks Fizz or soft drinks

Whether you are celebrating a special occasion or enjoying time with friends our bottomless brunch offers the perfect setting.

Available Monday to Thursday
From 12pm till 15pm

Price from £35 per person

Advance booking only

(Terms & conditions apply, drinks selection: Mimosa, Bucks Fizz, Prosecco, soft drinks all served by the glass, we reserve the right to stop serving alcohol.)

Dietary Requirements & Allergens

We are happy to accommodate dietary requirements and food allergies wherever possible. Please inform us of any allergies, intolerances, or special dietary needs at the time of booking and remind your server on the day of your visit.

MENU FESTIVE LUNCH

2 courses £30 | 3 courses £36

Available from 1st to 23rd December

STARTER

Roasted Sweet Potato & Butternut Squash Velouté

Silky smooth roasted squash and sweet potato soup, delicately spiced and finished with fragrant herb oil, served with crisp garlic croutons for a comforting festive beginning (VE, GF)

Duck Liver Pâté with Red Onion Marmalade

Rich and velvety duck liver pâté, paired with sweet red onion marmalade, tangy cornichons, and toasted sourdough crostini for a perfect balance of flavour and texture

MAIN

Traditional Oven-Roasted Turkey

Succulent roast turkey served with all the classic festive trimmings, accompanied by rich roast gravy for a truly timeless Christmas feast

Roasted Winter Vegetable Wellington

Golden baked pastry filled with a medley of roasted seasonal vegetables, served with red pepper coulis and charred tenderstem broccoli for a vibrant plant-based option (VE)

SWEET FINALE

Traditional Christmas Pudding

A classic festive favourite, rich with dried fruits and warming spices, served with indulgent brandy sauce and glazed cranberries

Chocolate Brownie & Truffle Tart

Decadent chocolate brownie tart layered with smooth truffle ganache, served with Chantilly cream and a delicate chocolate crumb (VE, GF)

FESTIVE PARTIES

We are renowned for our exceptional Christmas Join-A-Party nights with festive delights, fantastic food and great company. Our Art Deco Symak suite accommodates up to 180 guests to ensure a party atmosphere at all of our events.

WHAT'S INCLUDED

Christmas Decorations, Delicious three course Christmas dinner, Half bottle of wine or 2 soft drinks per person, DJ until 1am, Christmas Novelties, Free car parking.

STAY THE NIGHT IN ONE OF OUR STUNNING ROOMS

Special Bed & Breakfast rates apply for all party night guests from only £99.

POST CHRISTMAS PARTY NIGHTS!

Have you got a jam packed schedule in December?
Celebrate with us in January!

DATES	PRICE	SCHEDULE	
Fri 27 th Nov	£55		
Sat 28 th Nov	£55	6:30pm	Arrival
Fri 4 th Dec	£61.50	7:15pm	Seated for dinner
Sat 5 th Dec	£56.50	7:30pm	Dinner served
Fri 11 th Dec	£61.50	9:30pm	DJ
Sat 12 th Dec	£56.50	1:00am	Carriages
Fri 18 th Dec	£61.50		
Sat 19 th Dec	£56.50		

"ALL INCLUSIVE" FESTIVE CELEBRATION PARTY NIGHT

STEP INTO THE MAGIC OF CHRISTMAS

An evening of indulgence, entertainment and festive cheer awaits
Perfect for office parties friends and family gatherings. Celebrate in style and let us take care of everything.

EVENT DETAILS

Dates: 10th & 17th December

Arrive for 18:30, Dinner will be served prompt at 19:00pm carriages at 12am

FESTIVE DINING EXPERIENCE

Savour a delicious 3 course Christmas meal thoughtfully prepared to bring you the flavours of the season from hearty mains to indulgent desserts, a true festive treat.

ALL INCLUSIVE DRINKS

Enjoy a selection of beer, wine and soft drinks included throughout the evening. Relax, socialise and toast the season without worrying about the bar tab.

LIVE DJ AND ENTERTAINMENT

Our professional DJ will keep the energy high all night long with a mix of Christmas classics party anthems and dancefloor favourites.
Get ready to dance the night away

ALL INCLUSIVE PRICE

Per person includes Meal, drinks and entertainment

(Drinks included and served by the glass in a 175ml measures, house wine, bucks' fizz, draught beer pint or half pint, soft drinks, no table service and we reserve the right to refuse serving alcohol)

£65
PER PERSON

FESTIVE TRIBUTE NIGHT

THURSDAY 3RD DECEMBER

Our Christmas Tribute nights are the perfect occasion to enjoy a night out with work colleagues or friends, whether your celebrating Christmas or just need a well-deserved night of fun. Tickets include DJ, half a bottle of wine per person, and a three course meal with tea/coffee and mince pies.

DOUBLE BILL BRUNO MARS & OLLY MURS

Get ready for a high-energy night of chart-topping hits with the incredible Rob Glenn. A seasoned performer and talented vocalist, Rob has wowed audiences across the UK with his explosive stage presence and standout performances, including appearances at X Factor Boot Camp and major live events nationwide.

His Bruno Mars tribute show features all the biggest hits including Treasure, Locked Out of Heaven, Grenade, Just The Way You Are, Marry You and many more. The evening continues with a fantastic Olly Murs tribute packed with feel-good favourites guaranteed to have everyone singing and dancing along. A festive party night not to be missed!

£61.50
PER PERSON

6:30pm	Arrival
7:15pm	Seated for dinner
7:30pm	Dinner served (Followed by mince pies)
9:00pm	Tribute Act
11:45pm	DJ
1:00am	Carriages

MENU

FESTIVE PARTY

This menu is available for both our Party Nights & Tribute Nights.

STARTER

Roasted Sweet Potato & Butternut Squash Velouté

Silky smooth roasted squash and sweet potato soup, delicately spiced and finished with fragrant herb oil, served with crisp garlic croutons for a comforting festive beginning (VE, GF)

Duck Liver Pâté with Red Onion Marmalade

Rich and velvety duck liver pâté, paired with sweet red onion marmalade, tangy cornichons, and toasted sourdough crostini for a perfect balance of flavour and texture

Beetroot-Cured Salmon

House-cured salmon infused with earthy beetroot, served with smooth crème fraîche, pickled onions, and a hint of citrus to brighten the palate

MAIN

Traditional Oven-Roasted Turkey

Succulent roast turkey served with all the classic festive trimmings, accompanied by rich roast gravy for a truly timeless Christmas feast

Pan-Fried Atlantic Cod Fillet

Perfectly seared cod served with buttery pommes parmentier and finished with a luxurious vermouth-infused mussel and green pea velouté

Roasted Winter Vegetable Wellington

Golden baked pastry filled with a medley of roasted seasonal vegetables, served with red pepper coulis and charred tenderstem broccoli for a vibrant plant-based option (VE)

SWEET FINALE

Traditional Christmas Pudding

A classic festive favourite, rich with dried fruits and warming spices, served with indulgent brandy sauce and glazed cranberries

Chocolate Brownie & Truffle Tart

Decadent chocolate brownie tart layered with smooth truffle ganache, served with Chantilly cream and a delicate chocolate crumb (VE, GF)

Salted Caramel Cheesecake

Creamy salted caramel cheesecake with gingerbread crumb and festive spices, served with Chantilly cream.

MENU

CHRISTMAS DAY

Arrive 11.30 , 5-course meal served between 12-3pm
Children 0-5 FREE, 5-15 years half price

TO BEGIN

Mushroom & Roast Garlic Velouté

A rich and velvety mushroom soup infused with roasted garlic, finished with herb oil and topped with crisp golden croutons. (VE, V, GF)

Pan-Seared Salmon Fish Cake

Delicately pan-seared salmon fish cake served with chipotle aioli and a light mixed greens garnish.

Chicken Liver & Brandy Parfait

Smooth and indulgent chicken liver parfait enriched with brandy, served with toasted sourdough, kraut & onion chutney.

Caramelised Red Onion & Goat Cheese Tart

Flaky pastry tart filled with caramelised red onions and creamy goat cheese, served with mixed salad and balsamic dressing.

THE MAIN EVENT

Braised Beef Blade

Slow-braised beef cooked to perfection, served with creamy parsley mash, roasted seasonal vegetables and a robust rich gravy.

Traditional Roast Turkey

Oven-roasted turkey served with classic festive confit seasonal vegetables and a rich, savoury gravy.

Pan-Fried Cod Fillet

Perfectly seared cod served with silky celeriac mash, a fragrant mussel sauce and fresh sea asparagus

Roasted Winter Vegetable Wellington

Golden pastry filled with roasted seasonal vegetables, served with red pepper coulis, balsamic reduction and roasted vegetables (V, VE)

SWEET MOMENT

Lemon Cheesecake

Creamy lemon cheesecake topped with candied peel & served with light Chantilly cream.

Warm Apple & Pear Crumble

Warm apple and pear crumble with a buttery topping, served with smooth Madagascar vanilla custard.

Traditional Christmas Pudding

A festive classic rich in dried fruits and spices, served with warm brandy sauce.

Chocolate Brownie & Truffle Tart

Decadent chocolate brownie tart layered with smooth truffled ganache, served with Chantilly cream and chocolate crumb (VE, GF)



ALL YOU WANT FOR CHRISTMAS
IS PINWOOD HOTEL!

MENU

NEW YEAR'S EVE

SOUP

Slow-Roasted Carrot & Parsnip Velouté

A beautifully smooth soup of roasted root vegetables, finished with herb oil & garlic thyme croutons

STARTER

Warm Goat Cheese Salad

Golden goat cheese paired with vibrant mixed greens, grilled artichokes, marinated olives and toasted pine nuts & a bright lemony dressing

Chicken & Herb Terrine

A classic bacon -wrapped chicken & herbs terrine, served with pickle vegetable & a ciabatta crostini

Crayfish & Prawn Cocktail

Juicy prawns and crayfish in Marie Rose sauce with smoked paprika, served with buttered brioche

MAIN

Braised Beef feather blade steak

Slow-braised beef served with parsley mash, roasted seasonal vegetables and rosemary jus

Cajun marinated Salmon steak

Pan fried spiced salmon fillet with herby baby potatoes, buttered snow peas, vibrant red pepper coulis & olive salsa

Butternut & spinach Cannelloni

Filled pasta with roasted butternut squash, spinach & vegan parmesan cheese topped with pesto oil, served with Garlic and herb crostini (V, VE)

DESSERT

Caramel Cheesecake

Smooth caramel & vanilla cheesecake topped with crunchy walnut granola and a dusting of cacao

Chocolate Fudge Cake

Rich chocolate ganache layered cake served with ice cream, Belgian chocolate crumble and sucre glace

Blueberry Eton Mess

Light lemon cream layered with berries and soft Meringues drizzled with blueberry coulis

CELEBRATE BRINGING IN 2027!

NEW YEAR'S EVE

Celebrate the arrival of 2027 with us here at The Pinewood Hotel. Arrive at 18:30 and enjoy a complimentary glass of Prosecco as we welcome you to a spectacular evening. Our three course dinner will be served promptly at 7:30pm, while our resident DJ keeps the music going. The celebrations continues until 1am, promising a night filled with great food and an amazing entertainment.

Arrival (18:30) - Dinner (19:30) - Carriages (1:00)

£65

PER PERSON

NEW YEAR'S EVE SPECIAL STAY OFFER

Special accommodation rates available for Guests attending this event including a Cooked Breakfast on New Year's Day!

Standard Double or Twin £119 | Executive Double £139



RAISE A GLASS, SHARE A FEAST, AND
ENJOY THE MAGIC OF THE SEASON.

TERMS & CONDITIONS

1. A non-refundable deposit of £15 per person is due on confirmation, for party nights and festive lunch/dinner bookings. A non-refundable deposit of £25 per person is due on confirmation, for Christmas Day, Boxing Day & New Year's Eve bookings that are non residents. For Resident Christmas and NYE packages, the balance is payable by 1st December 2026.

2. When settling the overall bill for Christmas parties, lunches and non-resident dining, the balance and menu choices are due 30 days prior.

3. The venue must be advised of the number of guests attending your event, at least 30 days prior to the event taking place. The venue reserves the right to change rooms should your numbers fall sufficiently to warrant this.

4. Final numbers & menu choices must be confirmed not less than 7 days prior to the event. The number of guests charged will be based on this number, or the number originally confirmed, whichever is greater. Any increase to the numbers must be paid for on the day the amendment is made. Any reduction in numbers is non refundable.

- Any dietary requirements must be provided to the hotel at minimum 48hrs prior to the event in order for us to cater for those accordingly.

5. If you want to bring electrical or other equipment into the venue, e.g amplification, lighting etc. you will need to provide the necessary documentation, safety information and insurance certificates.

- Care needs to be taken on the use of anything that can be considered dangerous, and if you are unsure of the safety of anything you may want to bring, please discuss it with us first.

- Please ask if you wish to fix anything to the walls, floors or ceilings. You will have to pay for any damage caused by you or your agents.

6. We reserve the right to cancel the booking if:

- Any part of the building is closed or otherwise unavailable because of events outside of our control

- You, or we, become insolvent, or in the case of an individual, become subject to bankruptcy petition

- The booking may damage the reputation of the Hotel or company.

- In the unlikely event that the hotel is obliged to cancel the function for any reason, all monies will be refunded, or an alternative date offered, without further liability to the Hotel or company.

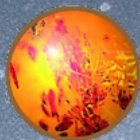
7. It is agreed that you are not booking on behalf of someone else. If you ask us to get a supplier to provide you with anything, you and not the Hotel will settle the bill.

8. The Hotels insurance does not cover client equipment or items hired by the client or brought in by them. It is recommended that you have your own insurance and include cancellation insurance for the event.

9. We reserve the right to terminate any event that fails to moderate sound levels.



HERE'S TO
SPARKLING NIGHTS,
FESTIVE DELIGHTS,
AND MEMORIES
MADE TOGETHER.



PINEWOOD HOTEL

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