

Christmas Packages

Celebrate the festive season with Hilton Tallinn Park and make that time magical with a memorable Christmas gathering by treating your guests to an extensive buffet dinner. You can be sure that our professional Christmas coordinator will set the scene for a winter wonder in a clean, flexible and socially responsible way.

Let's make the future a better place together: We will make your celebration a carbon neutral event by procuring carbon offset credit from the South Pole Group without any extra cost for you.

Silver Package

65€ per person

Gold Package

75€ per person

Diamond Package

85€ per person

Each package includes the menu, meeting room rental and decorations. All menus include tea, coffee, water.

This offer is valid from 12.09.2022-15.01.2023 and for events as of 30 people.

Get in touch
tallinn.events@hilton.com
+372 6305 333



Hilton

TALLINN PARK

Silver Package

Cold Counter

Artisanal Bread Selection | Herb Butter |
Unsalted Butter
Selection of Estonian Cold Cuts
Beef tongue with horseradish
Estonian toasted bread with herbs butter and sprats
Beetroot cured salmon
Pork Aspic with vegetables

Salad Bar

Mushroom salad with chives and sour cream
German salad with bacon and roasted almond
Herring and beetroot salad
Red Cabbage Slaw, Raisin, Apple, Radish

Hot Line

Roasted pork neck, teriyaki sauce and green onion
Slow Cooked Turkey Breast, red wine honey and shallots
glaze
Roasted codfish, lemon and butter sauce (G)(D)
Potatoes gratin (V)
Roasted Root Vegetables with Garlic and Thyme (V)
Eggplant parmigiana (V)

Dessert

Tiramisu
Lime Panna Cotta, raspberry, meringue
Milk chocolate mousse, salty peanuts, caramel
Red velvet, mascarpone, blueberries
Chocolate tartelette, white chocolate and pistachio
ganache
Baked cheesecake, caramelized popcorn, Vana Tallinn
chocolate ganache
Fresh Fruit

Gold Package

Cold Counter

Artisanal Bread Selection | Herb Butter | Unsalted Butter

Starters

Charcuterie selection

Cheese selection

Chicken roulade with dry apricot and walnuts

Tuna Tataki, ponzu, orange and nori chips

Mini blini, smoked salmon, sour cream, chives

Mini Bao, tempura prawns, Asian cole slaw, coriander

Foie gras terrine, red onion marmalade, brioche bread

Asparagus, Parma ham, hollandaise e sauce

Salads

Smoked duck salad, forest berries, mix leaf salad

Caesar salad, crispy bacon, herbs croutons, aged parmesan flakes

Roasted pumpkin, spinach, walnuts, bacon and maple syrup

Asian salad, eggplant, cilantro and salted peanuts

Smoked Beetroot, Apple and raisin salad

Hot Line

Roasted duck breast, braised red cabbage, orange and green peppercorn sauce

Pork tenderloin, pan-fried chanterelles, red berries sauce

Slow Cooked Turkey Breast, red wine honey and shallots glaze

Salmon Fillet saffron sauce and asparagus

Sautéed Potatoes

Potato Gnocchi Gratin, truffle, pumpkin and goat cheese

Steamed Market Vegetables, butter and thyme

Spinach flan, parmesan sauce

Dessert

Tiramisu

Lime Panna Cotta, raspberry, meringue

Milk chocolate mousse, salty peanuts, caramel

Red velvet, mascarpone, blueberries

Chocolate tartelette, white chocolate and pistachio ganache

Baked cheesecake, caramelized popcorn, Vana Tallinn

chocolate ganache

Fresh Fruit

Diamond Package

Cold Counter

Artisanal Bread Selection | Herb Butter | Unsalted Butter

Starters

Charcuterie selection

Cheese selection

Chicken roulade with dry apricot and walnuts

Tuna Tataki, ponzu, orange and nori chips

Mini blini, smoked salmon, sour cream, chives

Mini Bao, tempura prawns, Asian cole slaw, coriander

Foie gras terrine, red onion marmalade, brioche bread

Asparagus, Parma ham, hollandaise e sauce

Salads

Smocked duck salad, forest berries, mix leaf salad

Caesar salad, crispy bacon, herbs croutons, aged parmesan flakes

Roasted pumpkin, spinach, walnuts, bacon and maple syrup

Asian salad, eggplant, cilantro and salted peanuts

Smoked Beetroot, Apple and raisin salad

Carving Station

Roasted grain feed beef entrecote

Beef jus

Smocked mash potatoes

Roasted root vegetables

Hot Line

Roasted duck breast, braised red cabbage, orange and green peppercorn sauce

Pork tenderloin, pan-fried chanterelles, red berries sauce

Slow Cooked Turkey Breast, red wine honey and shallots glaze

Salmon Fillet saffron sauce and asparagus

Sautéed Potatoes

Potato Gnocchi Gratin, truffle, pumpkin and goat cheese

Steamed Market Vegetables, butter and thyme

Spinach flan, parmesan sauce

Dessert

Tiramisu

Lime Panna Cotta, raspberry, meringue

Milk chocolate mousse, salty peanuts, caramel

Red velvet, mascarpone, blueberries

Chocolate tartelette, white chocolate and pistachio ganache

Baked cheesecake, caramelized popcorn, Vana Tallinn

chocolate ganache

Fresh Fruit