

HOTEL
INDIGO[®]
— BY IHG —

GLOUCESTER
THE FORUM

CELEBRATE THE SEASON



A Collection of Festive Dining & Celebration Experiences

MOMENTS WORTH CELEBRATING

Welcome to the Festive Season

Nestled in the heart of Gloucester, Hotel Indigo Gloucester – The Forum is a destination where local heritage and warm hospitality come together to create unforgettable experiences.

From the vibrant atmosphere of West Window to the elevated setting of Crimson Spire, every corner of the hotel is thoughtfully designed to bring people together and celebrate life's special moments.

This festive season, discover a collection of celebrations crafted for every occasion, including Christmas Party Nights, Festive Dining, Christmas Day Lunch, New Year's Eve Dinner, and rooftop celebrations beneath the city lights. Whether gathering with family, friends, or colleagues, you'll find exceptional dining, unforgettable experiences, and moments worth sharing throughout the season.



THE PERFECT SETTING FOR EVERY CELEBRATION

From intimate dinners and festive gatherings to rooftop celebrations and private events, our collection of distinctive spaces provides the perfect setting for every occasion.

BARS & RESTAURANTS



West Window

A welcoming bistro, where seasonal flavours, relaxed dining, and warm hospitality create the perfect setting for festive gatherings.



Crimson Spire

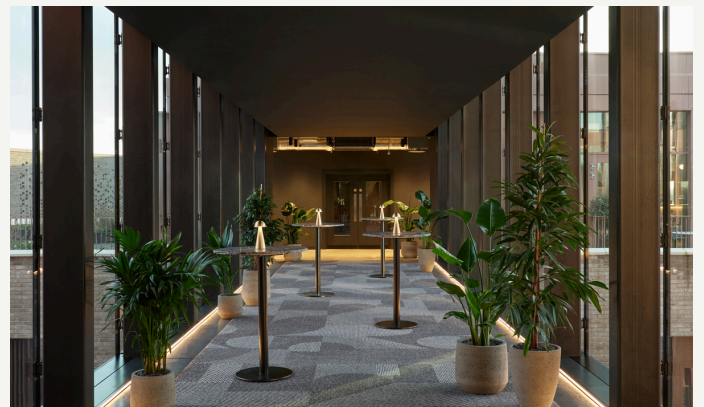
Gloucester's premium rooftop destination, offering inventive cocktails, elevated dining, and panoramic views across the city skyline.

PRIVATE HIRE SPACES



Crimson Spire I

A stylish private event space, ideal for festive parties, corporate gatherings, and special celebrations.



The Bridge

A versatile and contemporary venue designed for private dining, receptions, meetings, and memorable events.



WEST WINDOW



FESTIVE SET MENU

AVAILABLE DAILY THROUGHOUT DECEMBER FROM MIDDAY.

STARTER

Spiced butternut squash soup with
toasted pumpkin seeds

Potted hot smoked salmon with dill
crème fraiche and sourdough crisps

Wild mushroom arancini with truffle
mayonnaise and rocket salad

MAIN

Turkey ballotine with apple and
onion stuffing and pigs in
blankets

Slow cooked pork belly and apple
jus

Beetroot wellington with a warm
plum tomato vierge

Baked haddock with Double
Gloucester cheese rarebit topping
and steamed spinach with
shallots

*All served with seasonal vegetables
and roasted potatoes

DESSERT

Christmas pudding with brandy
custard and redcurrant

Chocolate and orange torte with
blood orange sorbet

Mulled winterberry Eton mess with
honey glazed fig

Begin your festive celebrations
with a seasonal set menu at West
Window Bar & Bistro, where fresh
local ingredients and honest
flavours take centre stage.

Then keep the festivities going
with one of our lively Christmas
party nights at Crimson Spire,
combining a memorable meal
with rooftop celebrations above
the city.

TWO COURSES

£40

per person

THREE COURSES

£45

per person





CRIMSON SPIRE

Rooftop Bar

CHRISTMAS PARTY NIGHTS

8:00PM UNTIL MIDNIGHT
THURSDAY, FRIDAY & SATURDAY
27TH NOVEMBER - 19TH DECEMBER 2026

THURSDAYS

£30

per person

FRIDAYS & SATURDAYS

£45

per person

Celebrate the season high above the city at our Christmas Party in Crimson Spire. Welcoming up to 160 guests, it's the perfect festive gathering for individuals, friends, and companies alike. With a complimentary welcome drink, vibrant rooftop atmosphere, and relaxed social seating, it's an evening designed for mingling, making memories, and celebrating in style.

WHAT'S INCLUDED

Festive Cocktail,
A selection of Christmas Canapes,
DJ & Dancefloor,
Magician (Friday & Saturday only).

DRESS CODE: DRESS TO IMPRESS



CANAPÉ SELECTION

CORONATION CHICKEN TART

with a tomato relish

MOZZARELLA AND CHERRY TOMATO SKEWER

with sticky balsamic glaze

SHOT OF BLOODY MARY GAZPACHO

with cucumber

FOREST OF DEAN WILD MUSHROOM BRUSCHETTA

SERVERN AND WYE SMOKED SALMON ON RYE BREAD

with dill crème fraîche

GOATS CHEESE AND CARMELISED ARANCINI

with truffle oil

HONEY GLAZED PIGS IN BLANKETS WITH CHESTNUTS

ROASTED RED PEPPER & FIG KEBABS

MINI CRAB CAKES

with citrus mayonnaise

BEEF BRISKET BITES

with a BBQ glaze

MINI MINCE PIES

STRAWBERRY AND WHITE CHOCOLATE MERINGUE

CS

DRINKS PACKAGES

SAVE UP TO 30%

Elevate your night with one or more of our prepaid drink token options. Drink tokens will be available to collect from your event host at the start of your night, and redeemable at the bar throughout the event.

£25
PER 10 TOKENS

SOFT
ANY STANDARD SOFT DRINK*

£50
PER 10 TOKENS

STANDARD
HOUSE DRAUGHT LAGER OR CIDER , 125ML GLASS WINE OF HOUSE OR SOFT DRINK*

£100
PER 10 TOKENS

PREMIUM
ANY COCKTAIL, MOCKTAIL, SINGLE HOUSE SPIRIT AND MIXER, DRAUGHT BEER OR CIDER OR ANY OF THE ABOVE. INCLUDING LOW AND NO.

A pre-order is required on all drink token packages with any additional drinks to be paid for at the time of ordering from the bar.

*Excludes mocktails.

A festive Christmas dinner table with plates of food, wine glasses, and silverware. A person in a green jacket is holding a glass of red wine. The table is set with white plates, silverware, and a green glass. There are also some small green decorations on the table.

CHRISTMAS DAY

Indulge in a six-course festive lunch at West Window, complete with a glass of Prosecco on arrival. Enjoy seasonal flavours, local ingredients, and warm hospitality in a bright and welcoming setting.



WEST WINDOW

CHRISTMAS DAY LUNCH

FOR THE TABLE

Selection of breads and whipped butter

STARTER

Spiced cauliflower soup with double Gloucester cheese croutes

Duck liver and port pate with red onion marmalade, mixed leaves and toasted brioche

Severn and Wye smoked salmon with pickled cucumber, dill crème Fraîche and rye bread

Baked camembert with balsamic onions, pickles and sourdough croutes

MAIN COURSE

Bronze turkey with apricot stuffing, pigs in blankets, goose fat roasties and roasted winter veg

Slow cooked feather blade of beef with truffle mash, roasted roots and red wine reduction

Pan-fried seabass with saffron crushed potatoes, buttered samphire and a prosecco butter sauce

Pumpkin gnocchi with a sage cream sauce, roasted chestnuts and parmesan shavings

TO FOLLOW

Green apple sorbet

DESSERT

Christmas pudding with brandy custard and redcurrant

Baileys cheesecake with salted caramel sauce and vanilla bean ice cream

White and dark chocolate roulade with winter berry compote and whipped cream

Selection of Cotswold cheeses with chutney, grapes and oatcakes

PETIT FOURS

Tea, coffee, truffles and mini mince pies

SIX COURSES

£130

per person

CHILDREN'S MENU AVAILABLE
£35.00 PER CHILD



NEW YEAR'S EVE

Start the celebrations at West Window Bar & Bistro with a festive sit-down meal showcasing seasonal ingredients and honest flavours. Gather around the table, relax with good company, and enjoy a warm and welcoming start to your Christmas festivities before the evening unfolds.

TWO COURSES

£75

per person

THREE COURSES

£85

per person

STARTERS

Bloody Mary tomato soup with Gloucester cheese croutes

Chicken and leek terrine with apple cider chutney and toasted brioche

Crayfish prawn and smoked salmon salad with avocado and cocktail sauce

Ferrarini prosciutto salad with a saffron pear salad and crumbled goats cheese

MAINS

Grilled beef ribeye with triple cooked chips, watercress salad, portobello mushroom, vine tomatoes and bearnaise sauce

Cornfed chicken with potato gratin, charred tenderstem broccoli and baby carrots with a heritage tomato and basil vierge

Pan-fried cod with a pea puree, braised leeks, crispy pancetta and a prosecco butter sauce

Butternut squash and lentil Wellington with truffle mash and roasted beets and rosemary gravy

DESSERT

Chocolate fondant with clotted cream ice cream and strawberry compote

Citron tart with a trio of raspberry and a vanilla mascarpone

Profiterole tower with salted caramel sauce and fresh berries

Selection of Cotswold cheeses with chutney, grapes and oatcakes







NEW YEAR'S EVE: THE COUNTDOWN TO 2027

Step into a night of rooftop glamour with a cocktail on arrival, delicious canapés, and live entertainment to keep the celebrations flowing. Dance into the night with our live band and DJ before raising a glass of fizz at midnight as you welcome the New Year in style.

£80
per person

7:00pm until 1:00am

DRESS CODE: EVENING ATTIRE

CANAPÉ SELECTION

CHICKEN LIVER PATE BRUSCHETTA
with red onion marmalade

ROASTED RED PEPPER AND HUMMUS CROSTINI

WHIPPED GOATS CHEESE AND PEAR TARTLET
with pesto

CRAYFISH AND CAVIAR COCKTAIL CROUSTADE

WILD MUSHROOM ARANCINI
with truffle oil, parmesan and chives

CRISPY DUCK GYOZA
with sticky soya

COCONUT SKEWERED PRAWNS
with miso glaze

MINI BEEF YORKSHIRE PUDDINGS
with horseradish cream

CHOUX LOLLIPOP

MINI MADELEINES AND MACAROONS



CELEBRATE



YOUR WAY

HOST YOUR EVENT

Host a Christmas celebration that's distinctly your own. Whether you're planning an intimate gathering or a private festive event, Crimson Spire I and The Bridge provide unique settings and flexible packages. Our Meetings & Events team is on hand to help curate every detail, including custom menus, drinks packages, and entertainment options.



CRIMSON SPIRE I

A stylish private event space, ideal for festive parties, corporate gatherings, and special celebrations.

Location:

within the Roof Top Bar

Capacity:

Up to 50 guests

THE BRIDGE

A versatile and contemporary venue designed for private dining, receptions, meetings, and memorable events.

Location:

Rooftop

Capacity:

Up to 50 guests



MAKE A NIGHT OF IT

After an evening of festive dining, rooftop celebrations, or Christmas parties, retreat to one of our stylish guest rooms for a restful night's sleep.

ROOMS



Premium Rooms

Room Size: 25 – 32 sq. m.

Beds: 1 King Bed, or 1 Queen Bed



Standard Rooms

Room Size: 22 – 35 sq. m.

Beds: 2 Twin Beds, 1 King Bed, or 1 Queen Bed

SUITES



One Bedroom Suite

Room Size: 46 sq. m.

Beds: 1 King Bed



Suite

Room Size: 33 – 51 sq. m.

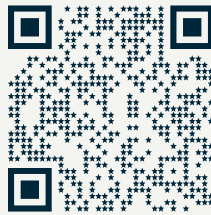
Beds: 1 King Bed

Receive an exclusive discount on accommodation when booking your Christmas or New Years Celebrations. Please email GLOSREvents@ihg.com for more information.

THE NEXT STEP

HOW TO BOOK

Celebrate the festive season in style! Whether you're planning a Christmas feast or a dazzling New Year's celebration, we've got you covered. Simply scan the QR code below or visit <https://indigo-gloucester.fango.co.uk/> to book.



If you have any questions or need assistance, our friendly events team is ready to help. You can reach them at 01452 668434 or via email at GLOSREvents@IHG.com. They're available Monday to Friday, from 9:00 a.m. to 5:00 p.m. and remain on hand throughout to make this festive season unforgettable.

Dreaming of something bespoke? Let us bring your vision to life! Contact our dedicated team directly to discuss your requirements.

TERMS & CONDITIONS

Full terms and conditions can be found via the website above. All menus and packages mentioned within this brochure are subject to change at the hotel's discretion.





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hotelindigo.com/gloucester

Terms & Conditions apply.