







We know what it takes to make Christmas truly special. From intimate family get togethers to extravagant Christmas party nights, we have something for everyone! We have the experience and most importantly, the people, to bring your celebration together. Our expert team of Moment Makers are on hand to ensure that it's not just another Christmas – it's your Christmas.



Sign up to receive exclusive offers and newsletters





For the ultimate get together, we have a great range of festive packages.



🔶 🛛 A CLASSIC CHRISTMAS BASH

Begin the celebrations with a glass of Prosecco on arrival and indulge in a three course dinner served in the elegant Kings Suite. After dinner, hit the dance floor as our talented DJ spins a mix of merry tunes, keeping the party going all night long.

Dates

Available every Thursday, Friday, and Saturday from Thursday 21st November to Saturday 21st December.

Prices

£49 per person Subject to minimum numbers

Timings

Bar opens from 7pm Dinner served at 8pm Event finishes at 12am

Dress Code Dress to Impress

🔶 🛛 FESTIVE PARTY NIGHT

Experience the ultimate festive celebration! Indulge in a delightful three course meal in our Prince of Wales Suite. Then, groove the night away on the dance floor to your favourite hits and party classics spun by our resident DJ.

Dates

Available every Thursday, Friday and Saturday from Thursday 21st November to Saturday 21st December.

Prices

£45 per person Subject to minimum numbers

Timings

Bar opens from 7pm Dinner served at 7:30pm Event finishes at 12am

Dress Code Dress to Impress

PRIVATE CHRISTMAS PARTIES

Experience Christmas in true style! Let our Moment Makers craft a bespoke package that will dazzle your guests. Private party packages feature exclusive access to our elegant function rooms, complete with seasonal table decorations, a delectable three course festive dinner and entertainment by our resident DJ!

Dates

Available throughout November, December and January

Prices

£45 per person

All inclusive packages available from £120 per person

Subject to minimum numbers

Timings

Bar opens from 7pm

Dinner served at 8pm

Event finishes at 12am

Dress Code Dress to Impress

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LUNCH IN STABLES BAR AND GRILL RESTAURANT

Gather with family, friends, and colleagues for a festive lunch in Stables Bar and Grill Restaurant. Enjoy a welcoming atmosphere, great dishes and enjoy the warmth of good company. Whether it's catching up with loved ones or networking with colleagues, our festive lunch promises to be a memorable occasion for all.

Dates

Available throughout November and December

Prices

One course £20 per person Two course £25 per person Three course £30 per person Subject to minimum numbers Deposit of £10 per person required at time of booking.

Timings

Available from 12pm





LUNCH WITH FATHER CHRISTMAS

Create an extra special Christmas for your little ones this year with a magical buffet lunch alongside Father Christmas! Enjoy a variety of festive games and activities, topped off with a special present from the man himself. It's bound to be a memorable day filled with joy and wonder!

Dates

Sunday 15th December

Prices

£16.95 per adult

£10.95 per child up to 12 years

Free for children under 3 years

Subject to minimum numbers

Timings

1pm to 3.30pm

+ menu +

Waffles

Pancakes

Crispy bacon – blueberries strawberries – maple syrup lemon and sugar – Nutella

Selection of pizza Pasta with tomato sauce Pasta with pesto sauce Chicken goujons Fish fingers Fries Mixed salad Chocolate fudge cake Fresh fruit platter





CHRISTMAS DAY LUNCH

Bring your family and friends together for an extra special celebration with all the festive trimmings. Join us in the sleek Stables Bar and Grill Restaurant, with stunning views of the Welsh hills. Enjoy a glass of Prosecco, followed by a delicious traditional Christmas dinner.

Prices

£85.00 per adult £45.00 for children aged 3 to 15 years Free for children under 3 years Subject to minimum numbers **Timings** Served between 1pm and 5pm

Menu

🔶 STARTER 🔶

Leek, potato and pea soup (VE) herb oil

Duck liver and orange pâté spiced chutney and ciabatta toast

Traditional smoked salmon with prawns and mango

Garlic mushrooms (V)

served on a toasted ciabatta with garlic cream sauce and shaved Italian cheese

🔶 dessert 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

White chocolate and red velvet cheesecake raspberry sauce

French lemon tart clotted cream and mulled wine berries

+ MAIN +

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Roast sirloin of beef

Yorkshire pudding, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and red wine gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

+ hot drinks +

Coffee and tea served with warm mince pies

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.

New Year's Eve

MANS



NEW YEAR'S EVE BALL

Ring in the end of 2024! Start the evening with Champagne and canapés upon arrival, followed by a delicious five course dinner in the magnificent Kings Suite. Then, dance the night away to the tunes of our party band and resident DJ at our fabulous disco! As the clock strikes midnight, welcome 2025 with the timeless melody of Auld Lang Syne. Join us for an unforgettable celebration, exclusively for adults.

Prices

£99 per person

Subject to minimum numbers

Timings

Champagne and canapé reception at 7pm Dinner served at 7:30pm Disco until 1am

Dress Code

Black tie optional

NEW YEAR'S EVE IN STABLES BAR & GRILL RESTAURANT

An exceptional opportunity to gather the entire family and welcome the new year in the relaxed ambiance of Stables Bar and Grill. Enjoy the atmosphere as you create lasting memories with loved ones, making it a joyous start to the year ahead.

Timings

Available from 5.30pm

Dine from the Stables dinner menu.

A deposit of $\pounds 10$ per person is required at the time of booking.





🔶 STARTER 🔶

Chicken, redcurrant and brandy pâté spiced fruit chutney and ciabatta toast

Leek, potato and pea soup (VE) herb oil

Warm sun-blush tomato, mozzarella and basil tart (V) dressed leaves

+ MAIN +

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

DESSERT 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

> Chocolate and clementine torte (VE) mango and passion fruit sauce

> > Baked vanilla cheesecake (V) mulled berry compôte

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



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🔶 MAIN 🔶

Roast sirloin of beef

whisky and peppercorn sauce, served with gratin potato, roast carrots and fine green beans

Grilled salmon fillet

lemon and herb crust and tarragon butter sauce, served with gratin potato, roast carrots and fine green beans

Beetroot wellington (VE)

potato and cheese gratin, carrots, fine green beans and gravy.

🔶 DESSERT 🔶

Chocolate and clementine torte (VE) mango and passion fruit sauce

French lemon tart with clotted cream and mulled wine berries

Honeycomb cheesecake honeycomb ice cream and chocolate sauce

🔶 CHEESE 🔶

British cheese selection (V)

Westcombe Cheddar, Colston Bassett Stilton and Croxton Manor Brie with a plum and apple chutney and crackers

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.

FRESHLY BAKED BREADS, BUTTER AND OLIVES (V)

🔶 STARTER 🔶

Duck liver and truffle parfait Fig and honey chutney and ciabatta toast

> Leek, potato and pea soup (VE) herb oil, sourdough croutons

Traditional smoked salmon with prawns, crab and mango

🔶 INTERMEDIATE 🔶

Haggis with neeps, tatties and red wine gravy

or

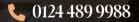
Mediterranean lemon sorbet (VE) with fresh mint





LetsDoChristmas.com





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For full terms and conditions visit letsdochristmas.com