







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.



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

FESTIVE DINING

Dates

From Monday 25th November to Sunday 22nd December

Prices

A three course festive lunch or dinner and includes a glass of Prosecco on arrival. £30 per adult £19 per child aged 3-12 years Free for under 3 years £36 per person for private dining **Timings** Lunch 12pm to 2:30pm Dinner 6pm to 8pm **Dress Code** Smart casual

FESTIVE PARTY NIGHTS

Dates

November the 22nd, 23rd, 29th and 30th

December the 6th, 7th, 13th, 14th, 20th and 21st

Prices

£48 per person including a three course dinner and a glass of Prosecco on arrival

Timings

Arrival 7pm Dinner at 7:30pm Bar open until 12:30am DJ until 1am

Dress Code Smart casual

🔶 🗧 FESTIVE AFTERNOON TEA

Enjoy a selection of festive themed finger sandwiches, cakes and scones with clotted cream and jam. For an extra special treat, there is a chilled glass of Prosecco included to accompany your sweet and savoury treats.

Dates

From Monday 25th November to Sunday 22nd December

Prices

£35 per person

Timings

2:30pm to 4:30pm Advance booking is required

New Year's Eve

MAUNS



NEW YEAR'S EVE CELEBRATIONS

Welcome the new year with all your loved ones at our fantastic family event. Indulge in a delicious three course dinner in our De Limesi Suite before hitting the dance floor and partying your way into 2025.

Why not wake up in 2025 to a full English breakfast by booking a bedroom with us too? From £129 per room. Contact the hotel directly for details.

Prices

£70 per adult £45 per children up to 12 years

Timings

Bar open and arrival drinks from 6pm Dinner served at 6:30pm Finish at 1am

Dress Code

Smart casual

PRIVATE PARTIES

If you are looking to host an exclusive and private Christmas event, we have plenty of options for you to choose from.

The De Limesi suite can cater for 120 guests, has its own private event bar, foyer and entrance. We can host lunch or evening events and there is a dance floor and entertainment options available.

If you are looking for something more intimate, we have our Princes suite that can cater for 40 guests and is perfect for a private festive afternoon tea and dining.

STAY THE NIGHT

Festive Party Nights and Christmas accommodation

From $\pounds95$ for a standard double room for sole occupancy or $\pounds105$ for a standard double or twin occupancy room.

All rates include breakfast the following morning.





🔶 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.



🔶 STARTER 🔶

Starters are served as sharing platters on the table

Mixed antipasti platters and mixed seafood hors d'oeuvres

A selection of sliced meat and salami platters with a trio of melon soaked in orange liqueur

Pressed terrine of chicken and asparagus

Pea and ham loaf

Chicken and cognac parfait

Mixed sliced bloomer breads and flavoured butter

A selection of potted prawn with spiced mayonnaise smoked salmon rosette and saffron mackerel terrine

🛧 CHILDREN'S BUFFET MENU 🔶

Choose from the following selection: pepperoni pizza, margarita pizza (V), homemade chicken nuggets, fish goujons, baby sausage and mash, pasta with cherry tomato sauce (V)

🔶 MAIN 🔶

All mains are served with garlic gratin potatoes, roasted root vegetables and creamed sliced greens. (V)

Sliced sirloin of beef with wild mushroom and mixed herb dressing

Supreme of chicken filled with a thyme and parsley mousse and peppercorn sauce

> **Baked rosette of salmon** topped with a dill hollandaise sauce

Pea and asparagus risotto (V) Parmesan shavings and black truffle oil

🕨 DESSERT BUFFET TABLE 🔶

A selection of gateaux and cheesecakes, fruit tarts and sliced fresh fruit platters (V)

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.





LetsDoChristmas.com





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For full terms and conditions visit letsdochristmas.com