



Sparkle & Fizz



CROWNE PLAZA®

AN IHG® HOTEL
NOTTINGHAM



Comfort & Joy

Christmas Party Nights in the Royal Suite

Come and enjoy this Christmas at one of our unforgettable party nights in the Royal Suite. An evening of festive fun from start to finish with a drinks reception, three course dinner, magicians, caricaturist, fun casino, photo booth photography* and a disco until late. It will be a Christmas party you'll never forget!

Starters

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast
Homemade roast tomato and red pepper soup (ve) (gf)

Mains

Roast turkey breast parcel stuffed with sage and onion stuffing, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts and pan gravy (gf option is available on request)

*ChalkStream® trout, salsa verde, gratin potatoes, roasted carrots and green beans (gf)

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Chocolate and clementine torte (v) (gf)

Salted caramel cheesecake (v)

Dates

Saturday 27th November
4th, 11th and 18th December

Friday 3rd, 10th and 17th December

Timings

Welcome drinks from 7pm

Dinner served at 8pm

Disco until 1am

Prices

£42.00 per person

Saturday 27th November and
Saturday 18th December

£46.95 per person

Friday 3rd, 10th and 17th December
Saturday 4th and 11th December

Please note smaller groups may be seated together

Dress code – smart

Over 18s only

Food pre-order required

*Additional charge for the prints

Minimum numbers for this event is parties of 8

*ChalkStream® trout is responsibly reared in Hampshire and is recommended by Quality Trout UK, Freedom Foods and is Certified by Best Aquaculture Practices

(v) Vegetarian (ve) Vegan (gf) Gluten Free

Christmas Party Nights on the Arcade

Join us for the Christmas celebrations we have all been waiting for. With a drinks reception on arrival, a delicious three course dinner, half a bottle of wine per person, magicians, caricaturist followed by a disco with our resident DJ. Our traditional Christmas party night will be packed with great memories.

Starters

Homemade roast tomato and red pepper soup (ve) (gf)

Mains

Roast chicken breast with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roasted root vegetables, Brussel sprouts and pan gravy (gf option is available on request)

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Chocolate and clementine torte (v) (gf)

Salted caramel cheesecake (v)

Dates

Saturday 27th November

4th, 11th, 18th December

Friday 3rd, 10th and 17th December

Timings

Arrival drink from 7pm

Dinner served at 7.30pm

Disco until 1am

Prices

£39.00 per person

Saturday 27th November and 18th December

£42.95 per person

Friday 3rd, 10th, 17th,

Saturday 4th and 11th December

Please note the minimum number for this event is parties of 8

Dress code – smart

Over 18s only

Food pre-order required

(v) Vegetarian (ve) Vegan (gf) Gluten Free





*Holly
&
Ivy*

Christmas Day Lunch

Be prepared for a magical day and bring your family together for an extra special celebration with all the festive trimmings. You will join us in our Lace Maker Restaurant and enjoy a drink on arrival, followed by a three course traditional Christmas lunch and a visit from Father Christmas.

Starters

Homemade roast tomato and red pepper soup (ve) (gf)

From the buffet

Whole Scottish salmon, beetroot, smoked salmon and lemon crème fraîche

Prawn and crayfish salad, classic cocktail dressing

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Ham hock and pea terrine, golden beetroot chutney, olive oil and sea salt toast

Baked bloomer breads, salads and chutney

From the carvery

Roast crown of turkey breast, roasted strip loin of beef, honey glazed gammon (gf)

Spiced butternut squash, chestnut and red onion Wellington (ve)

*ChalkStream® trout, salsa verde (gf)

All served with Yorkshire pudding, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, sweet parsnips, buttered Brussels sprouts, buttered carrots, cauliflower cheese and pan gravy

Desserts from the buffet

Chocolate and clementine torte (v) (gf)

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

Cheeseboard of Somerset brie, mature Cheddar, aged blue cheese with biscuits and chutney

Timings

Welcome drinks from 12 noon

Lunch served at 12.30pm or 1.30pm

Prices

£69.00 per person

£32.00 for children aged 3 to 12 years

Free for children under 3 years

Complimentary car parking included

*ChalkStream® trout is responsibly reared in Hampshire and is recommended by Quality Trout UK, Freedom Foods and is Certified by Best Aquaculture Practices

*Comfort
& Joy*



New Year's Eve Masquerade Ball

Join us for a night of glitz and glamour and celebrate the New Year in style at our Masquerade Ball. On this unforgettable night in the Royal Suite you will enjoy a delicious meal alongside some wonderful entertainment.

A traditional piper will pipe in the haggis and our harpist and caricaturist will keep you entertained throughout dinner.

As midnight approaches our resident DJ will keep the dance floor full ready for the chimes of Big Ben and the start of 2022.

Starters

Chicken and duck terrine with golden beetroot chutney and spianata toast

Butternut squash and sweet potato soup (ve) (gf)

Roast fig, carpaccio of beetroot, mulled wine syrup and pomegranate pearls (v)

Intermediate

Haggis, neeps and tatties and whisky cream

Quorn, neeps and tatties and whisky cream (v)

Mains

Chimichurri strip loin of beef, red wine sauce, potato gratin, roasted root vegetables and Brussels sprouts (gf)

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

Desserts

White chocolate and raspberry torte with candied raspberries

Salted caramel cheesecake (v)

Cheeseboard of smoked Applewood, mature Cheddar, Somerset Brie and aged blue cheese with biscuits and chutney

To finish

Tea, coffee and chocolates

Timings

Welcome drinks from 7pm

Dinner is served at 8pm

Bar to close at 1.30am

Carriages at 2am

Prices

Party Package - £69.95 per person

Residential Package - £125.00 per person
Including masquerade dinner, overnight accommodation in a standard double room and breakfast – this is based on 2 people sharing

(Single supplement of £50.00 per room applies)

Upgrades are available

Please note that on New Year's Eve the Club Lounge will close at 8pm

Please note smaller groups may be seated together

Food pre-order required

Dress code – smart

Over 18s only

Party Night and Christmas Accommodation

Friday nights from £89.00 single or £99.00 double
Saturday nights from £105.00 single or £115.00 double
All rates include a full English breakfast the following day
Upgrades are available.

January Party Night Offer

If you would prefer to party in January, our Royal Suite private parties are available on selected Friday and Saturday nights from £35.00 per person.

Terms and Conditions

Deposit of £50.00 per person for NYE within 14 days of booking.
The deposit is non-refundable and non-transferable

Provisional bookings must be confirmed within 14 days of booking by paying the non-refundable, non-transferable deposit of £15.00 per person.

The balance of the event cost is payable 4 weeks prior to the date of the event.

LETSDOCHRISTMAS.COM

TO BOOK

For more information or to speak to one of our
Christmas Co-ordinators call **0115 936 9900**

christmas@cpnottingham.valoreurope.com



CROWNE PLAZA NOTTINGHAM
Wollaton Street, Nottingham NG1 5RH

For full terms and conditions visit **letsdochristmas.com**