

Sparkle & Fizz

CHRISTMAS

AT

CROWNE PLAZA
CHESTER



CROWNE PLAZA®

AN IHG® HOTEL
CHESTER



Comfort & Joy

Christmas at Crowne Plaza Chester

Whether you're celebrating with friends and family or hosting colleagues and clients, book your party at Crowne Plaza Chester - and you are sure to be the Christmas star.

Celebrate with us

Make Christmas and New Year truly special at Crowne Plaza Chester. Whether you would like to plan a delicious lunch for friends and family, or organise a sparkling party, we have all you need to make it a memorable and magical occasion.

With a range of fantastic spaces including our Stables Bar and Grill Restaurant, you can enjoy the festive period in style.

We have a variety of amazing events taking place over the party season from Dance Through the Decades Party Nights to our

New Year's Eve Gala Ball, or if you just want to sit back and relax on Christmas Day then our Christmas Day Lunch is perfect for the whole family.

Our Christmas Co-ordinators are here every step of the way and will help you find the perfect festive package.

We look forward to welcoming you to the hotel this festive season.

Dance Through the Decades

The perfect event to celebrate the festive season! Enjoy a delicious three course dinner in our beautifully decorated Kings Suite, then get on the dancefloor for all your favourite hits and party classics from our fantastic live band and resident DJ.

STARTERS

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toasts
Leek, potato and watercress soup (VG) (GF)
Melon stack with mango, passionfruit, pomegranate and mint relish (VG) (GF) (DF)

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy
Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)
Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)
Chocolate and orange tart with a fruit coulis
French lemon tart and mulled wine berry compote (GF)

DATES

Friday 22nd and 29th November
6th, 13th and 20th December
Saturday 23rd and 30th November
7th, 14th and 21st December

TIMINGS

Bar opens from 7pm
Dinner to be served at 8pm
Carriages 1am
Dress code: Dress to impress

PRICES

Friday 22nd and Saturday 23rd November
£31 per person
Friday 29th November, Friday 20th and Saturday 21st December
£32 per person
Saturday 30th November
£37 per person
Friday 6th and 13th December
Saturday 7th and 14th December
£42 per person

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free



Festive Party Nights

Celebrate Christmas and party into the night with your friends, family or colleagues in our Stables Bar & Grill Restaurant. Take a seat for your delicious three course dinner, then dance the night away with our fabulous DJ.

STARTERS

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toasts
Leek, potato and watercress soup (VG) (GF)
Melon stack with mango, passionfruit, pomegranate and mint relish (VG) (GF) (DF)

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy
Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)
Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)
Chocolate and orange tart with a fruit coulis
French lemon tart and mulled wine berry compote (GF)

DATES

Friday 22nd and 29th November
6th, 13th and 20th December
Saturday 23rd and 30th November
7th, 14th and 21st December

TIMINGS

Bar opens from 7pm
Dinner to be served at 8pm
Carriages 1am
Dress code: Dress to impress

PRICES

Friday 22nd and Saturday 23rd November
£29 per person
Friday 29th November, Friday 20th and Saturday 21st December
£30 per person
Saturday 30th November
£35 per person
Friday 6th and 13th December
Saturday 7th and 14th December
£40 per person
Room location may change due to numbers

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free





Mistletoe & Wine

All-inclusive Party Nights

Celebrate Christmas in style! Begin your evening with arrival drinks before sitting down to enjoy a three course dinner with free flowing wine, bottled beers and soft drinks served throughout. Whilst the drinks are flowing dance the night away to your favourite party hits with our resident DJ.

STARTERS

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toasts
Leek, potato and watercress soup (VG) (GF)
Melon stack with mango, passionfruit, pomegranate and mint relish (VG) (GF) (DF)

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy
Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)
Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)
Chocolate and orange tart with a fruit coulis
French lemon tart and mulled wine berry compote (GF)

DATES

Friday 22nd and 29th November
6th, 13th and 20th December
Saturday 23rd and 30th November
7th, 14th and 21st December

TIMINGS

Arrival drinks of Prosecco or bottled lager from 7pm
Complimentary bar opens from 7.30pm (Serving a selection of house wines, spirits, bottled lagers, ciders and soft drinks until midnight)
Dinner to be served at 8pm
Cash bar opens from midnight
Carriages 1am
Dress code: Dress to impress

PRICES

Friday 22nd and 29th November and 20th December
Saturday 23rd November and 21st December
£82.50 per person
Saturday 30th November
£87.50 per person
Friday 6th and 13th December
Saturday 7th and 14th December
£95 per person



Holly & Ivy

Thursday Party Nights

Can't make the weekend party nights? Whether you're celebrating with friends, family or colleagues we have festive parties to suit you. You will enjoy a three course dinner before hitting the dancefloor with our resident DJ.

STARTERS

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toasts
Leek, potato and watercress soup (VG) (GF)
Melon stack with mango, passionfruit, pomegranate and mint relish (VG) (GF) (DF)

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy
Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)
Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)
Chocolate and orange tart with a fruit coulis
French lemon tart and mulled wine berry compote (GF)

DATES

5th, 12th and 19th December

TIMINGS

Bar opens from 7pm
Dinner to be served at 8pm
Carriages 12am
Dress code: Dress to impress

PRICE

£27 per person

Festive Lunch

Whether you are looking to enjoy some time outside of the office with your colleagues or for the perfect location to exchange your secret Santa gifts with friends and family, you can soak up the festive atmosphere of our beautiful Stables Bar & Grill Restaurant while enjoying a delicious two or three course lunch.

STARTERS

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toasts
Leek, potato and watercress soup (VG) (GF)
Melon stack with mango, passion fruit, pomegranate and mint relish (VG) (GF) (DF)

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy
Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)
Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)
Chocolate and orange tart with a fruit coulis
French lemon tart and mulled wine berry compote (GF)

DATES

Join us from Sunday 1st until Friday 20th December

TIMINGS

Served daily between 12 noon - 2.30pm

PRICES

Two courses - £19.95 per person
Three courses - £23.95 per person

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free



Festive **Afternoon Tea**

Enjoy a classic Afternoon Tea with a festive twist in our Stables Bar & Grill Restaurant. With stunning views over the Welsh hills, soak up the Christmas atmosphere of our beautiful restaurant whilst enjoying this indulgent treat.

A SELECTION OF FRESHLY MADE SANDWICHES:

Turkey, chipolata and stuffing
Brie and cranberry
Smoked salmon and watercress

DAINTY FANCIES

Chocolate yule log

PASTRIES

Traditional mince pies
Chocolate orange millefeuille

SCONES

Homemade scones with brandy cream and a selection of jams

BEVERAGES

A selection of flavoured teas or coffee

Add a glass of Prosecco for just £4 per person.

DATES

Join us from Sunday 1st until Friday 20th December

TIMINGS

Available between 2.30pm to 4.30pm

PRICES

Traditional Afternoon Tea
£15.95 per person
Prosecco Afternoon Tea
£19.95 per person





Joyful & Triumphant

Christmas Day Lunch

Bring your family and friends together for an extra special celebration with all the festive trimmings. You will join us in our stylish Stables Bar & Grill Restaurant, with beautiful views over the Welsh hills and enjoy a glass of Prosecco on arrival, followed by a delicious traditional Christmas lunch. Sit back, relax, enjoy the beautiful festive surroundings and let us do all the hard work.

STARTERS

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

Leek, potato and watercress soup (VG) (GF)

Melon stack with mango, passionfruit, pomegranate and mint relish (VG) (GF) (DF)

Prawn and crayfish salad and classic cocktail dressing

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy

Slow braised forerib of beef, sea salt and thyme roasties, roast root vegetables, buttered sprouts and red wine sauce (GF) (DF)

Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)

Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, buttered sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)

Chocolate and orange tart with a fruit coulis

Gingerbread cheesecake and toffee sauce

French lemon tart and mulled wine berry compote (GF)

TIMINGS

Served at 1.30pm and 2.30pm

PRICES

£70 per person

£40 for children aged 15 years and under

Free for children under 3 years

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

New Year's Eve **Gala Ball**

End 2019 in style! You will be welcomed with a Champagne and canapé reception before being seated in our magnificent Kings Suite for a delicious six course dinner. You will then enjoy our fantastic live entertainment before hitting the dance floor with our resident DJ.

STARTER

Spiced parsnip soup, parsnip crisps and crème fraîche (V) (GF)

TO FOLLOW

Haggis, neeps and tatties croquette and whiskey dressing

Quorn, neeps and tatties croquette and whiskey dressing (V)

MAINS

Fillet steak, slow braised pulled beef croquette, porcini mushroom, dauphinoise potatoes, roasted shallots, baby vegetables and red wine jus

Goats cheese pithivier, porcini mushroom, broccoli and almond fritter, dauphinoise potatoes, spiced roasted cauliflower puree and herb oil (V)

DESSERTS

Mini 'black forest' cherry sorbet, dark chocolate and coffee mousse, hazelnut praline

CHEESE BOARD

Smoked Applewood, mature Cheddar, aged blue, Somerset Brie, biscuits and chutney

TO FINISH

Coffee and chocolate truffles

TIMINGS

Champagne and canapé reception 7pm

Dinner to be served at 7.30pm

Disco until 1.30am

Dress code: Lounge suits (Dinner suits optional)

PRICE

£85 per person

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Dasher & Dancer

New Year's Eve Family Party

Welcome in the new year with your family and friends at our New Year's Eve Family Party in our Stables Bar & Grill Restaurant. Our fantastic magician will perform magic tricks around the room as you enjoy a delicious three course dinner. Continue the night with a disco until late, making it a great way to start your new year.

STARTERS

Spiced parsnip soup, parsnip crisps and crème fraîche (V) (GF)

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

MAINS

Slow braised forerib of beef, sea salt and thyme roasties, roast root vegetables, buttered sprouts and red wine sauce (GF) (DF)

Goats cheese pithivier, porcini mushroom, broccoli and almond fritter, dauphinoise potatoes, spiced roasted cauliflower puree and herb oil (V)

DESSERT

Gingerbread cheesecake and toffee sauce

TIMINGS

Arrival 6.30pm for dinner at 7pm

PRICES

£50 per person

£20 for children up to 15 years

£15 for children aged 9 years and under

Free for children under 3 years

KIDS BUFFET MENU

STARTER

Tomato and basil soup

MAINS

Battered cod, chips, peas or beans

Penne pasta bake, garlic bread

Breaded chicken goujons, chips, peas or beans

DESSERT

Chocolate brownie sundae

Party Night and Christmas **Accommodation**

Standard Rooms

From £129 Fridays

From £169 Saturdays

Executive Rooms to include Club Lounge access

From £159 Fridays

From £199 Saturdays

January **Party Nights**

Not everybody has the chance to celebrate in December, so why not join us in the New Year with your friends or colleagues for the ultimate party. Enjoy the same delicious festive three course dinner as our December party nights, before dancing the night away with our resident DJ.

DATES

Saturday 4th and 11th January 2020

LETSDOCHRISTMAS.COM

TO BOOK

For more information or to speak to one of our Christmas Co-ordinators call **0871 942 9162**

enquiries@cpchester.valoreurope.com



CROWNE PLAZA CHESTER

Trinity Street, Chester, Cheshire, CH1 2BD

Full terms and conditions can be found on letsdochristmas.com



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CHESTER