

# Sparkle & Fizz

CHRISTMAS  
AT  
CROWNE PLAZA  
NOTTINGHAM



CROWNE PLAZA®

AN IHG® HOTEL  
NOTTINGHAM



# Comfort & Joy

## Christmas at Crowne Plaza Nottingham

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

## Celebrate with us

Make Christmas and New Year truly special at Crowne Plaza Nottingham. 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 Arcade, you can enjoy the festive period in style.

We have a variety of amazing events taking place over the party season from Christmas Party Nights to our New Year's

Eve Masquerade 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.

# Christmas Party Nights **in the Royal Suite**

Come and enjoy all the fun of Christmas at one of our unforgettable party nights in the Royal Suite. You will enjoy an evening of festive fun from start to finish with a drinks reception, three course dinner, magicians, caricaturist, fun casino, photo booth\* 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 toasts

Leek, potato and watercress soup  
(V) (VE) (GF)

## **MAINS**

Roast turkey breast parcel stuffed with Cumberland sausage and apricot stuffing, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy

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

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

## **DESSERTS**

Traditional Christmas pudding and brandy sauce (V)

French lemon tart and mulled wine berry compote (GF)

Chocolate and orange tart with a fruit coulis (V) (VE)

## **DATES**

Saturday 30th November, 7th and 14th December

Friday 6th, 13th and 20th December

## **TIMINGS**

Welcome drinks from 7pm

Dinner to be served at 8pm

Disco till 1am

Dress code: Smart

## **PRICES**

Saturday 30th November

Friday 20th December

£39 per person

Friday 6th and 13th

Saturday 7th and 14th December

£44.95 per person

Please note smaller groups may be seated together, minimum numbers for this event is parties of 8

Over 18's only

Food pre-orders required

\*Additional charge for the prints

(V) Vegetarian (VE) Vegan (GF) Gluten Free



# Holly & Ivy

## Christmas Party Nights **on the Arcade**

Join us for one of our traditional party nights. You will enjoy a drinks reception on arrival, a delicious three course dinner, magicians, caricaturist and half a bottle of wine per person followed by a disco with our resident DJ.

### **STARTER**

Leek, potato and watercress soup  
(V) (VE) (GF)

### **MAINS**

Roast chicken breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy (GF)

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

### **DESSERTS**

Traditional Christmas pudding and brandy sauce (V)

French lemon tart and mulled wine berry compote (GF)

Chocolate and orange tart with a fruit coulis (V) (VE)

### **DATES**

Saturday 30th November, 7th, and 14th December

Friday 6th, 13th and 20th December

### **TIMINGS**

Welcome drinks from 6.45pm  
Dinner to be served at 7.30pm

Disco till 1am

Dress code: Smart

### **PRICES**

Saturday 30th November  
Friday 20th December

£35.95 per person

Friday 6th and 13th  
Saturday 7th and 14th December

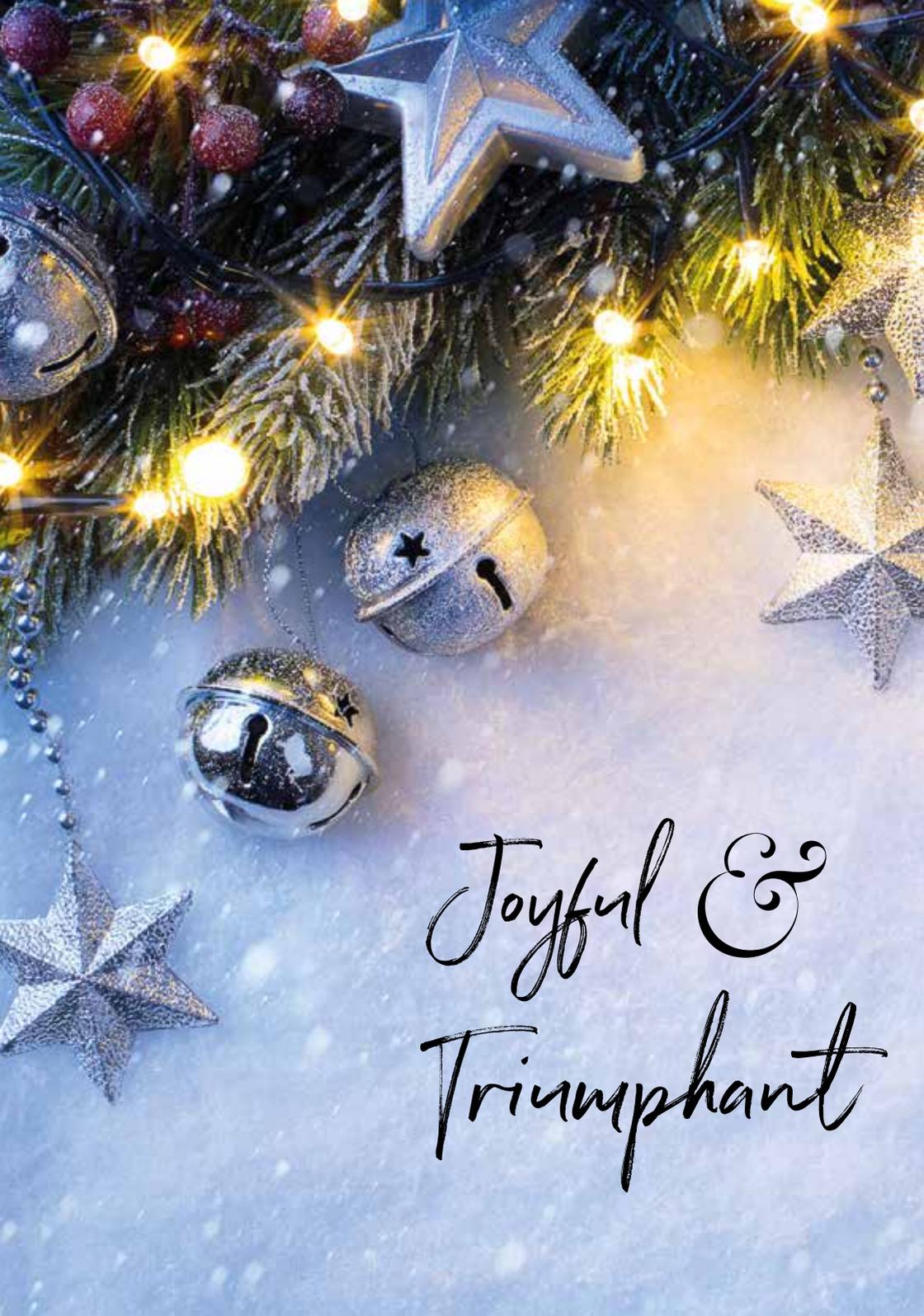
£39.95 per person

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

Over 18's only

Food pre-orders required





Joyful &  
Triumphant

# 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 newly refurbished Lace Maker Restaurant and enjoy a drink on arrival, followed by a three course traditional Christmas lunch and a visit from Santa.

## STARTERS

Leek, potato and watercress soup  
(V) (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 toasts

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

Baked bloomer breads, salads and chutney

## FROM THE CARVERY:

Roast crown of turkey breast, roasted feather blade of beef, honey glazed gammon

Portobello mushroom, sweet potato and stout tart (V) (VE) (GF)

Baked cod loin, herb crust and tarragon butter sauce (GF)

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

## DESSERTS

Traditional Christmas pudding and brandy sauce (V)

## DESSERTS FROM THE BUFFET:

Gingerbread cheesecake and toffee sauce

French lemon tart and mulled wine berry compote (GF)

Cheeseboard of Somerset Brie, mature Cheddar, aged blue, biscuits and chutney

Chocolate and orange tart with a fruit coulis (V) (VE)

## TO FINISH

Tea, coffee and mints

## TIMINGS

Welcome drinks from 12 noon

Lunch to be served from 12.30pm

## PRICES

£69 per person

£32 for children aged 3 to 12 years

Free for children under 3 years

Complimentary car parking is also included.

# Private Christmas Day Lunch

Be prepared for a magical day and bring your family together in your own private dining room for an extra special celebration with all the festive trimmings. You will enjoy a drink on arrival, followed by a three course traditional Christmas lunch served in your own festively decorated private dining room and a visit from Santa.

## STARTERS

Leek, potato and watercress soup  
(V) (VE) (GF)

Table platters including:

Prawn and crayfish salad, classic cocktail dressing

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

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

Baked bloomer breads, salads and chutney

## MAINS

A whole roast turkey will be delivered to your room for self-carving with a honey glazed gammon

Portobello mushroom, sweet potato and stout tart (V) (VE) (GF)

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

## DESSERTS

Traditional Christmas pudding and brandy sauce (V)

French lemon tart and mulled wine berry compote (GF)

Cheeseboard of Somerset Brie, mature Cheddar, aged blue, biscuits and chutney

Chocolate and orange tart with a fruit coulis (V) (VE)

## TO FINISH

Tea, coffee and mints

## TIMINGS

Welcome drinks from 12 noon

Lunch to be served from 12.30pm

## PRICES

£79 per person

£42 for children aged 3 to 12 years

Free for children under 3 years

Complimentary car parking is also included.

*Dasher  
& Dancer*



# New Year's Eve Masquerade Ball

Put on your mask and 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 sumptuous dinner 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 dancefloor full, ready for the chimes of Big Ben and the start of 2020.

## STARTERS

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

Leek, potato and watercress soup  
(V) (VE) (GF)

Prawn and crayfish salad, classic cocktail dressing

## INTERMEDIATE

Haggis, neeps and tatties, whisky cream

Quorn, neeps and tatties, whisky cream (V)

## MAINS

Roasted beef Wellington, potato gratin, roast root vegetables and red wine sauce  
(GF) (DF)

Portobello mushroom, sweet potato and stout tart, potato gratin, roast root vegetables (V) (VE) (GF)

## DESSERTS

Chocolate and orange tart, vanilla ice cream (V) (VE)

Vanilla baked Alaska, winter berries

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

## TO FINISH

Tea, coffee and truffles

## TIMINGS

Welcome drinks from 7pm

Dinner is served at 8pm

Bar to close at 1.30am

Event to finish at 2am

Dress code: Smart

## PRICE

Party Package £69.95 per person

Residential Package £125 per person

Includes; Gala Dinner, overnight accommodation in a standard double room and breakfast - this is based on 2 people sharing

(Single supplement of £50 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-orders required

Over 18's only

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





# Mistletoe & Wine

## Drinks Packages

### **BRONZE:**

2 bottles of house wine £40

### **SILVER:**

5 bottles of house wine £90

### **GOLD:**

10 bottles of house wine £166

### **PROSECCO:**

1 bottle of house prosecco £27 per bottle

### **CHAMPAGNE:**

1 bottle of house Champagne £45 per bottle

### **CHAMPAGNE:**

1 bottle of Lanson Père et Fils NV Champagne £52 per bottle

### **BUCKETS AND JUGS:**

#### **Bucket of Stella Artois beer:**

8 bottles per bucket £30

#### **Bucket of premium beer:**

Camden Pale Ale and Camden Hells  
8 bottles per bucket £34

#### **Bucket of cider:**

Mixture of original and fruit  
8 pint sized bottles per bucket £38

#### **Bucket of mixed J20s:**

8 bottles per bucket £24

#### **Pitcher of larger/ bitter:**

Beck's Vier or Boddingtons - please advise  
4 pints per pitcher £17.50

### **BOTTLED WATER:**

#### **Still water:**

Per 750ml bottle £3.95

#### **Sparkling water:**

Per 750ml bottle: £3.95

# Party Night and Christmas **Accommodation**

Friday nights from £85 in a standard single room or  
£95 in a standard double room

Saturday nights from £99 standard single or £109 in a standard double room

All rates include a full English breakfast the following day

Upgrades are available

## January Party Night Offer

If you are unable to party in December then we have various  
Friday and Saturday party nights available in January. Our Royal Suite  
Party Nights will be available from £35 per person.

### Terms and Conditions

Deposit of £50 per person required 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 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 9369900**

**christmas@cpnottingham.valoreurope.com**



**CROWNE PLAZA NOTTINGHAM**  
Wollaton Street, Nottingham, NG1 5RH

Full terms and conditions can be found on **letsdochristmas.com**



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