

Sparkle & Fizz

CHRISTMAS

AT

CROWNE PLAZA
PLYMOUTH



CROWNE PLAZA®

AN IHG® HOTEL
PLYMOUTH



Comfort
& Joy

Christmas at Crowne Plaza Plymouth

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

Celebrate with us

Make Christmas and New Year truly special at Crowne Plaza Plymouth! With a variety of amazing events taking place over the party season from Disco Party Nights to our New Year's Eve Gala Dinner, celebrate in style this year with your family, friends or colleagues!

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

We look forward to welcoming you this Christmas!

Disco Through the Decades Party Nights

Get into the party mood and let us take you on a trip back in time to enjoy all of the best loved hits from the 60's through to the noughties, along with some of those festive favourites! Meet your friends and colleagues in our bar for pre-dinner drinks, followed by a delicious three course dinner at 8pm and then party the night away with our resident DJ until 1am.

STARTERS

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

Prawn and crayfish salad, classic cocktail dressing

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

MAINS

Roast turkey breast rolled and filled with Rosemary and apricot turkey stuffing, 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, vanilla ice cream (VG)

French lemon tart and mulled wine berry compote (GF)

DATES

Thursday 28th November, 5th, 12th and 19th December

Sunday 1st, 8th and 15th December

TIMINGS

Call to dinner - 7.30pm

Dinner is served - 8pm

Finish - 1am

PRICE

£29 per person

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



Festive Masquerade Ball

Don your most stylish outfit, polish your dancing shoes and put on your mask for an evening of elegance, mystique and intrigue at our festive Masquerade Ball. The evening will begin with a glass of bubbles on arrival followed by a delicious three course dinner and live entertainment by the Swing Kings and a DJ until 1am.

STARTERS

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

Prawn and crayfish salad, classic cocktail dressing

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

MAINS

Roast turkey breast rolled and filled with rosemary and apricot stuffing, 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, vanilla ice cream (VG)

French lemon tart and mulled wine berry compote (GF)

DATES

Friday 29th November, 6th, 13th and 20th December

Saturday 30th November, 7th and 14th December

TIMINGS

Call to dinner - 7.30pm

Dinner is served - 8pm

Finish - 1am

Dress code - Dress to impress (masquerade mask optional)

PRICE

£45 per person

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





Dasher & Dancer

New Year's Eve **Masquerade Ball**

Put on your best attire and enjoy a decadent night of glitz and glamour at our New Year's Eve Masquerade Ball. You will be greeted on arrival with a glass of fizz and canapés before taking your seats for a sumptuous six course dinner, live band and a DJ until the early hours.

CANAPÉS ON ARRIVAL

STARTERS

Ham hock terrine, quince puree, celery (GF)

Crowne Plaza Waldorf salad, celeriac remoulade, burnt apple puree, candied walnuts (V) (GF)

INTERMEDIATE

Salmon gravlax and honey and mustard dressing (GF)

Preparations of beetroot and creamed goats cheese (GF) (V)

MAINS

Fillet steak, gratin potato, preparations of carrot, truffle jus, wild mushroom, white bean and truffle bouillon, roast carrots (GF)

Wild mushroom and spinach tortellini, portobello velouté (V)

DESSERT

Dark chocolate torte, orange gel, orange confit (V)

CHEESE BOARD

TO FINISH

Tea, coffee and petit fours

TIMINGS

Call to dinner - 7.30pm

Dinner is served - 8pm

Finish - 2am

Dress code - Dress to impress, black-tie (Masquerade mask optional)

PRICE

£79 per person

Residential package - £135 per person including overnight accommodation, breakfast with Buck's Fizz the following morning.

(V) Vegetarian (GF) Gluten Free

Private Events

If you are looking to host an exclusive and private Christmas event, we have plenty of options for you to choose from and we can create your own bespoke package.

Our Marco Pierre White private dining room on the penthouse floor seats up to 40 guests and you can start the evening with pre-dinner drinks in our penthouse bar, with sea-views over the Plymouth Sound. Alternatively you can book our Marco Pierre White penthouse restaurant for private use and party at a destination with a difference.

The Commonwealth Suite is located on the 1st floor and can cater for up to 120 guests, with its own private bar and dance floor.

If you are looking for something on a grander scale you can hire our stunning Mariner Ballroom which can hold up to 500 guests and has its own private bar and foyer perfect for a drinks reception.





Holly & Ivy

Drinks Packages

PLATINUM SELECTION

£24 per bottle or 3 bottles for £65

Galanti Prosecco, Extra Dry, Italy
Arido Malbec, Mendoza, Argentina
Vine Trail Viognier, Rapel Valley, Chile

GOLD SELECTION

£20 per bottle or 3 bottles for £56

Cullinan View, Chenin Blanc, Western Cape, South Africa
Tekena Merlot, Central Valley, Chile
Whispering Hills, White Zinfandel, California

SILVER SELECTION

£18 per bottle or 3 bottles for £52

Ayrum Airén, Blanco Albali, Spain
Solstice, Pinot Grigio, Rosè delle Venezie, Italy
Ayrum, Tempranillo Tinto Albali, Spain

BUCKET DEALS

5 bottles of lager £20

4 bottles of cider / ale for £20

Carlsberg
Beck's
Stella Artois
Doom Bar
Rekorderlig

Wines subject to change

Party Night and Christmas **Accommodation**

£65 per room per night based on a double room for sole occupancy or two adults sharing a double / twin room

This rate is subject to availability

LETSDOCHRISTMAS.COM

TO BOOK

For more information or to speak to one of our Christmas Co-ordinators call **01752 639988**

christmas@cpplymouth.valoreurope.com



CROWNE PLAZA PLYMOUTH

Armada Way, Plymouth, Devon PL1 2HJ

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



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