



FESTIVE CHEER, OUR UNIQUE STYLE

CELEBRATE CHRISTMAS AND NEW YEAR WITH
BLACKPOOL HOTEL CONFERENCE CENTRE & SPA

It's the most wonderful time of the year, so spend it with the perfect host: Blackpool Hotel Conference Centre & Spa. With our exclusive hospitality package, fine dining and quality entertainment, you're sure to please everyone.

Our Christmas Coordinator will attend to all the necessary details that go into a memorable celebration while you, your friends and family catch up and relax. Set the scene for a winter wonder with Blackpool Hotel Conference Centre & Spa.

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You may prefer to organise your very own private party. For groups ranging from 50 – 350 guests we can tailor your party to suit your requirements. From £22 per person for dinner, subject to menu included. We can arrange a DJ and entertainment from £300.

FOR MORE INFORMATION

Contact the Christmas team on
01253 627977
events759@theelitevenueselection.co.uk

Office hours:
Monday to Friday 9:00am until 5:00pm

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.

Booking Terms & Conditions

Provisionally book your chosen festive event. Pay a deposit of £15.00 per person to secure the booking, due within seven days of holding the date. Accommodation requires a deposit of £25 per person, due within 7 days of holding the accommodation.

All deposits are non-refundable and non-transferable. Food and beverage forms will be sent to the organiser, along with the request for final payments. You are required to pay the final balance for the event and any beverage pre-orders, and submit meal pre-orders, four weeks prior to the event you are attending. Once full payment has been received, no refunds, exchanges or transfers can be made.

All prices inclusive of VAT. No additional food and/or drink is permitted into the hotel by organisers or guests.

CHRISTMAS PARTY NIGHT MENU

STARTERS

Tomato & Basil Soup

Served with Parmesan crisps and balsamic drizzle

Chicken Terrine

Served with red onion and mild chilli salsa, fresh leaves and a toasted ciabatta

Haloumi and Pepper Towers

Grilled cheese sat on a red chard salad and a grain mustard dressing

MAIN COURSE

Lancashire Turkey

Served with all the trimmings, Rosemary roast potatoes, fresh vegetables and pot roasted gravy

Vegetable Wellington

Fresh made mushroom, stilton and apricot wellington on a bed of roasted thyme vegetables, Parmentier potatoes served with a white wine jus

Baked Cod Loin

Served with a samphire and dill crust and white wine sauce, saffron fondant potatoes, carrots and green beans

DESSERTS

Christmas Pudding

Served with brandy sauce

Berry Parfait

Rich mixed berry parfait served in a brandy snap basket and drizzled with a strawberry jus.

Coffee & Mince Pies

Bar Opens at 7.00pm
Dinner served at 7.30pm
Carriages at 1.00am
Dress Code: Smart/Casual

Price includes three-course dinner with coffee and live entertainment/disco. Discounted bar prices apply to this event. Pre-ordered drinks available at discounted prices. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

CHRISTMAS PARTY NIGHT WITH DJ

Dust off your dancing shoes and celebrate the festive season in style at Blackpool Hotel Conference Centre & Spa! Experience a four-star dinner, followed by entertainment with our resident DJ.

Saturday 1st December 2018
£25.50 per person

CHRISTMAS PARTY NIGHT WITH JOHN NORCOTT

It's time to celebrate, and the perfect place to get the party started is in the festive atmosphere and upscale surroundings of Blackpool Hotel Conference Centre & Spa! Experience a four-star dinner creatively prepared by our Executive Chefs.

After your meal, sit back and relax while listening to our live entertainment before dancing the night away.

Friday 7th December £29.50 per person
Saturday 8th December £29.50 per person
Saturday 15th December £29.50 per person
Friday 21st December £27.50 per person

CHRISTMAS PARTY NIGHT ROBBIE WILLIAMS TRIBUTE

Dust off your dancing shoes and celebrate the festive season in style at Blackpool Hotel Conference Centre & Spa! Experience a four-star dinner, then sit back and relax whilst letting JK entertain you as Robbie Williams before rocking to the DJ.

Friday 14th December
£29.50 per person

PRIVATE PARTY NIGHTS

You may prefer to organise your own private party. For groups ranging from 50 - 350 guests we can tailor your party to suit your requirements.

From £22 per person for dinner, subject to menu included. (sample menu below).

We can also arrange a DJ and entertainment from £350.

SAMPLE MENU

Chicken Liver Pâté

Rich pate dressed with clarified butter, red onion and pear compote finished with a roasted vine tomato salad, served with toasted sun dried tomato bread.

Fylde Coast Roast Turkey

Served with traditional trimmings, roast potatoes, honey glazed baton carrots, sautéed Brussels sprouts and roast gravy

Christmas Pudding

Served with brandy sauce

Coffee & Mince Pies

CHILDREN'S MENU

FOR CHRISTMAS DAY LUNCH
& NEW YEAR'S FAMILY EVENT

STARTERS

Chicken Goujons

Served with crispy bacon mayonnaise

Fruit with a Smile

Melon and Strawberries, served with fresh berries

Baked Beans & Soldiers

Baked beans and Cumberland sausage, served with fingers of toast

Tomato Soup

Served with Crusty Rolls

MAIN COURSES

Meatballs & Spaghetti

Tender meatballs in a tomato sauce, on a bed of soft spaghetti

Big Boys Ranch Burger

Double burger topped with crispy bacon and cheese, served with chunky chips

Chicken Kebabs

Served with sweetcorn, rice and fresh tomato sauce

Cauliflower and Leek Cheese

DESSERTS

Chocolate Brownie & Vanilla Ice Cream

Ice Cream and Fruit Tower

Sticky Toffee Pudding & Custard

CHRISTMAS DAY LUNCH

SOUP

Cream of Cauliflower & Lancashire Cheese Soup

Served with golden croutons

STARTERS

Salmon & Asparagus

Grilled asparagus topped with a darn of poached salmon and a rich hollandaise sauce

Melon & Mozzarella

Cantaloupe melon and baby mozzarella skewers wrapped in serrano ham on a watermelon tranche served with a berry coulis.

Venison, Green Peppercorn & Red Onion Terrine

Served with a sundried tomato salsa and walnut bread crostini

Beetroot & Feta Tart

Salty feta and golden beetroot in a pastry case in a tarragon flavoured syllabub

Enjoy a glass of sparkling wine on arrival before being shown to your table to enjoy a memorable festive feast. Afterwards, relax and unwind in the Lounge with a leisurely drink or two. The lunch is so good that even Santa takes time out of his busy schedule to pay a visit.

MAIN COURSE *Served Carvery Style*

Lancashire Turkey

Served with all the trimmings, sage and onion stuffing, chipolatas, rosemary roast potatoes, fresh vegetables, pot roasted gravy and cranberry sauce.

Roast Sirloin of Beef and Yorkshire Puddings

Served with a red wine and onion jus

Salmon En Croute

Rich salmon with a tomato and basil compote. Encased in a light puff pastry and roasted. Served with a white wine and fennel sauce.

Mushroom Bourguignon

Fresh button and wild mushroom slow roasted in a thick compote of red wine and Chante ray carrots

Chicken & Chorizo

Plump free range chicken served with chorizo fritters and a white basil cream sauce

All above dishes served with seasonal vegetables, roast and mashed potatoes.

DESSERTS

Christmas Pudding

Served with brandy sauce and a compote of winter berries.

Sticky Toffee Pudding

Served with Chantilly cream and toffee sauce

Chocolate & Salted Caramel Tart

Selection of Local Cheeses

Served with warm apple chutney and biscuits.

Children's menu available if preferred (see page 6)

Tuesday 25th December 2018

£68.00 per adult

£34.00 per child aged 5-15

£17.00 per child aged 2-4

Children 1 and under eat for free

Lunch served 12:30pm until 2:00pm, table pre-booked

Dress Code: Smart

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

NEW YEAR'S EVE FAMILY CARVERY

Looking for a more relaxed occasion? Why not come and celebrate with family and friends in the Promenade Restaurant for an end-of-year feast. Be amazed by the talents of our magician, followed by music and dancing with live entertainment and DJ.

SOUP

Spinach & Watercress Soup

Served with tarragon croutons

STARTERS

Chicken & Wild Mushroom Terrine

With red onion marmalade packed egg and hollandaise sauce with herb facetiae

Green Apple Smoked Chicken Salad

Halloumi & Beetroot

Red and golden beetroot bound with a sherry balsamic vinegar on a bed of rocket leaves, topped with shavings of freshly grilled halloumi.

Grilled Mackerel Ceviche

Grilled and sat on a rich tomato, chilli red onion and parsley salad with basil oil.

MAIN COURSE

Roast Sirloin of Beef & Yorkshire Pudding

Served with red wine, onion and herb gravy

Whole Saddle of Lamb

Served with a rosemary herb crust and a red cherry, madeira sauce

Grilled Cod Loin

Tender loin covered in a lemon herb crust, served with a white wine and cream butter sauce

Chicken Maharakesh

Slow cooked chicken breast with cumin, ginger and green olives, topped with apricots and finished with fresh cream and shavings of dried banana.

Caramelised Pork Fillet

Whole pork fillet filled with a fig and port pate, covered in a calvados butter sauce.

Mushroom Bolognaise

With butternut squash laced linguini

DESSERTS

Tiramisu Torte

Served with fruits of the forest compote

Passion Fruit Cheesecake

Served with prosecco cream

Lancashire Cheese & Biscuits

A selection of local cheeses with red onion chutney, grapes, celery, biscuits and artisan bread

Peach Cobbler

Served with Crème Anglaise

Rum & Pistachio Slice

Served with fresh berries

Coffee & Chocolate Truffles

Children's menu available if preferred for younger members of the party, see page 6.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

Sunday 31st December 2018

£55.00 per adult

£27.50 per child aged 5-15

£20 per child aged 2-4

Children 1 and under eat for free

Dinner served 6:30pm until 9:00pm, pre-booked.

NEW YEAR'S GALA DINNER

Our evening commences with a glass of sparkling wine and canapes followed by dinner served promptly at 8:00pm in one of our private function suites. Music from a live band and disco will entertain until the midnight chimes welcome the start of 2019 then continue on until 2:00am

SOUP

French Onion Soup

Served with a blue cheese crostini

STARTERS

Smoked Salmon Mousse

Served with crème fraîche, lime and dill dressing and a micro herb salsa

Slow Braised Belly Pork

Served with apple soup, garlic puree and a port reduction

Champagne Sorbet

MAIN COURSE

Tournedos

Aged fillet of beef sat on a crouton of porcini mushroom and wild garlic pâté, drizzled with a mushroom and truffle oil madeira sauce

Trio of Fish

Grilled Red Mullet, Sea Bass and Salmon on a roundel of samphire finished with a white wine and sun blushed tomato jus.

Wild Mushroom chicken

Plump breast filled with a wild mushroom parfait slowly roasted and served with a tarragon, peppercorn and white wine sauce.

Vegetable Tarte Tartin

A melange of tarragon roasted vegetables in a piquant hot and sour sauce on a roundel of puff pastry.

All above dishes served with fondant potatoes, mange tout, baby carrots and roasted celeriac.

DESSERTS

Mango Charlotte

Served with fresh berries and strawberry coulis

Duo of Desserts

Homemade chocolate and pistachio brownie with a prosecco and raspberry parfait brandy snap disc and berry compote.

Coffee & Chocolate Truffles

SUPPER

Neeps & Tatties

Dinner served at 8:00pm, pre-booked

Supper will be served at 12:30am

Dress Code: Smart dress, black tie optional

Parties of less than ten may be asked to share a table. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

Sunday 31st December 2018

£75 per adult

No children under the age of 16 permitted



FESTIVE PERIOD ACCOMMODATION RATES

If you want to enjoy the Christmas & New Year Celebrations without the hassle and hard work, we’ve got the perfect solution – come and spend the holidays with us.

CHRISTMAS BREAK

Accommodation rates from £88.00 per room per night including Breakfast at Blackpool Hotel Conference Centre & Spa, based on two people sharing on a 2 night stay. Meals can be booked separately as required.

CHRISTMAS PARTY NIGHT ACCOMMODATION

£66.00 for single room per night
£96.00 for double/twin room per night
Friday 7th, 14th & 21st December
Saturday 1st, 8th & 15th December
Rates include accommodation and Breakfast at Blackpool Hotel Conference Centre & Spa, offered only in conjunction with the specified events and subject to availability . Late check-outs and upgraded rooms are available. A £25.00 per person deposit is required at the time of booking, in addition to any party booking deposit.

NEW YEAR'S EVE FAMILY PACKAGE

Accommodation rates from £245.00 per room based on two people sharing in a standard guest room. Rates includes New Year Family Carvery Dinner in the Promenade restaurant, accommodation and Breakfast at Blackpool Hotel Conference Centre & Spa. Extra nights between 27 and 30 December and 1 January 2019 from £132.00 per room per night on a Dinner, Bed & Breakfast rate. Dress code smart casual.

NEW YEAR'S EVE GALA PACKAGE

Accommodation rates from £289.00 per room based on two people sharing in a standard guest room. Rate includes New Year’s Eve Gala Dinner, accommodation and Breakfast at Blackpool Hotel Conference Centre & Spa. Extra nights between 27 and 30 December and 1 January from £132.00 per room per night on a Dinner, Bed & Breakfast rate.

Dress Code: Smart dress, black tie optional.

No children under the age of 16 permitted.

Parties of less than ten may be asked to share a table.

CHRISTMAS DRINK PACKAGES 2018

*Subject to availability at time of purchase	Full Selling Price	Pre-ordered and Pre-Paid Price Band A Discount	Price on the Day Band B Discount	Quantity Required
BEERS AND CIDERS				
6 Assorted Beers (2 Peroni, 2 Sol, 2 Budweiser)	£27.40	£20.00	£24.00	<input type="checkbox"/>
10 Assorted Beers (2 Peroni, 2 Heinekin, 3 Sol, 3 Budweiser)	£45.70	£35.00	£40.00	<input type="checkbox"/>
6 Assorted Ciders (4 Stella Cidre, 2 Rekordlig)	£29.40	£25.00	NA	<input type="checkbox"/>
WINE AND SPARKLING				
Six Bottles of House Wine (2 White, 2 Red, 2 Rose) (Supplement Charge of £2.00 for every bottle of White or Red changed to Rose)	£148.00	£115.00	NA	<input type="checkbox"/>
3 Bottles of House Wine (White or Red) (Supplement Charge of £2.00 for every bottle of White or Red changed to Rose)	£72.00	£55.00	£65.00	<input type="checkbox"/>
3 Bottles of Prosecco	£102.00	£85.00	£95.00	<input type="checkbox"/>
6 Bottles of Prosecco	£204.00	£160.00	NA	<input type="checkbox"/>
3 Bottles of Rose Prosecco	£120.00	£95.00	£110.00	<input type="checkbox"/>
3 Bottles of Silver Top Champagne	£180.00	£150.00	NA	<input type="checkbox"/>
3 Bottles of Rose Top Champagne	£195.00	£175.00	NA	<input type="checkbox"/>
3 Assorted Bottles of Champagne (2 Silver Top & 1 Rose Top)	£185.00	£160.00	NA	<input type="checkbox"/>
SPIRITS				
Bottle of Mainline Spirit (Vodka, Rum, Gin, Whiskey) Includes 2 Jugs of Mixer (Coke, Diet Coke, Lemonade, Juice) (Supplement Charge of £12.00 to swap 1 Jug of Mixer for 6 Cans of Redbull)	£155.20	£110.00	NA	<input type="checkbox"/>
Bottle of Brandy or Jack Daniels Includes 2 Jugs of Mixer (Coke, Diet Coke, Lemonade, Juice)	£183.20	£130.00	NA	<input type="checkbox"/>
CRATES				
Gin Crate Bottle of House Gin with 12 Bottles of 200ml Tonic Waters	£136.00	£100.00	NA	<input type="checkbox"/>
Vodka Crate Bottle of House Vodka with 8 Bottles of 330ml Cokes and 4 Bottles of 200ml Tonic Waters	£150.00	£100.00	NA	<input type="checkbox"/>
SELECTION BOX				
Gin Selection Box 4 x Doubles of Gin (House, Bombay, Tanqueray, Hendricks) with 4 Bottles of 200ml Tonic Waters (Packaged like a selection box with tasting cards and recommendations)	£50.00	£30.00	NA	<input type="checkbox"/>

Full Name

Company or Party Name

Date of Event

Telephone Number

Name on Card

Card Number

Expire Date

Issue Number (Maestro)

Security Number

Signed

Dated



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