



CELEBRATE THE

Festive Season

With

PALACE HOTEL - BUXTON

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OUR 2019 FESTIVE PROGRAMME



RAISE A GLASS AND DON'T LIFT A FINGER

CELEBRATE THE FESTIVE
SEASON WITH US

It's the most wonderful time of year, a time for gathering with family, friends & colleagues to celebrate Christmas. At the **Palace Hotel** we have put together a range of hospitality packages with exquisite food, drink & quality entertainment, we have something for everyone. Book your event with us & also benefit from exclusive accommodation rates & free parking.

CHRISTMAS CELEBRATIONS

Contents, Terms & Conditions	1
Festive Sunday Lunches	2
Christmas Party Nights	3 & 4
Drink Packages	5
Exclusive Parties	6
Festive Afternoon Tea	7
Christmas Day Lunch	8
New Year's Eve Party Night Celebration	9

FOR MORE INFORMATION

Contact the Christmas team on
+44 (0)1298 767008

E: sales753@theelitevenueselection.co.uk

TERMS & CONDITIONS

- Pre-booking is required with a 10% deposit, balance payment 4 weeks prior to the event date.
- Menu choices are due 14 days prior to the event.
- All monies are non-refundable and non-transferable.
- We reserve the right to cancel any event and an alternative or refund will be offered.
- Table layouts, sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending. Every effort will be made to accommodate specific requests.

TERMS & CONDITIONS *CONTINUED*

- All prices include VAT at the current rate. The hotel reserves the right to increase the level of VAT subject to legislative increases.
- **Dietary requirements** – If you have any special dietary needs, please let us know in advance of your booking. Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event. When looking at our menus throughout the brochure, if you see this symbol (V) the meal is suitable for vegetarians.
- **Timings** – Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests.
- All prices are correct at time of going to print.
- All images are representative.
- The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.

FESTIVE SUNDAY LUNCHES

To celebrate the Christmas season in style, why not join us for a delicious festive lunch? Join us for a delightful three-course festive themed menu, experience the warmest of welcomes from our staff and enjoy the festivities with friends, family or work colleagues!

Available: Sundays from 24th November – Sunday 22nd December 2019

Lunch: Served at 12:30pm until 2pm.

Prices: **£9.95** Per Adult
£5.00 Per Child
FREE Child under 3 years

Dress Code: Smart casual

TO START

CHEFS SOUP OF THE DAY
Served with a crusty roll.

SELECTION OF SALADS

CHEFS SLICED LIVER PÂTÉ
Served with a tomato chutney.

MAINS

TRADITIONAL ROAST TURKEY
With sage & onion stuffing,
pigs in blankets and cranberry sauce.

HONEY & MUSTARD GLAZED GAMMON

CHEFS FISH DISH OF THE DAY

All accompanied by Seasonal Winter Vegetables

SPINACH & RICOTTA TORTELLINI (V)
With white wine cream sauce.

DESSERT

CHRISTMAS PUDDING
Served with brandy sauce.

CHILLED GATEAUX SELECTION

WARM MINCE PIES

TO FINISH

FRESHLY BREWED TEA
OR COFFEE

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 NIGHTS

Celebrate the festive season in style with friends and colleagues at one of our Party Nights. Gather for a pre-dinner drink before sitting down for a three-course meal, followed by a disco with our Resident DJ.

All prices are per person and include a welcome glass of fizz, festive event room , three course festive meal, tea/coffee, mince pies and entertainment.

CHRISTMAS PARTY NIGHTS MENU

TO START
HONEY ROASTED PARSNIP AND APPLE SOUP (V)

MAINS
ROASTED TURKEY
Served with all the trimmings, roast potatoes, fresh vegetables and pan gravy.

WARM GOATS CHEESE PUFF PASTRY TART (V)
Served with seasonal potatoes and vegetables.

DESSERT
CHRISTMAS PUDDING
Served with brandy sauce.

WINTER SPICED PANNA COTTA
With mulled berry compote.

TO FINISH

COFFEE AND MINCE PIES

ASK ONE OF OUR TEAM ABOUT OUR DRINKS PACKAGES WE ARE OFFERING ON ALL PARTY NIGHTS



PARTY NIGHT DATES

FRIDAY	6 TH DECEMBER
SATURDAY	7 TH DECEMBER
FRIDAY	13 TH DECEMBER
SATURDAY	14 TH DECEMBER
FRIDAY	20 TH DECEMBER
SATURDAY	21 ST DECEMBER

PRICE FOR EACH DATE **£25.00** PER PERSON
Price includes three course dinner with coffee, mince pies and entertainment/disco.
Pre-ordered drinks, available at special discounted prices.

Bar Opens: 7:00pm
Dinner served: 7:30pm
Carriages: 1:00am
Dress Code: Smart casual

EARLY BOOKING OFFER

ORGANISER GOES FREE
IF THE BOOKING IS
CONFIRMED & PRE-PAID IN FULL BY
1ST OCTOBER 2019
MINIMUM 10 PERSONS

GROUP DISCOUNTS AVAILABLE

PLEASE ENQUIRE FOR OUR BEST OFFERS

All offers are subject to availability.

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.

If no one wants to be the designated driver and you want to make a real occasion of your event, why not take advantage of our exclusive overnight offers from just £50 per room – including breakfast? It's cheaper than a taxi home!

DRINKS PACKAGES

Our special drinks packages are available for all party nights. Choose from:

BEER BUCKET £20.00

Mix of 6 Bottles

DRIVER'S BUCKET £20.00

8 Bottles of Soft Drinks
J20
Mineral Water
Energy Drink

ULTIMATE WINE PACKAGE £75.00

2 Bottles of House Red Wine
2 Bottles of House White Wine
1 Bottle of House Fizz
1 Jug of Orange Juice
Iced Water

Please note: Drinks packages are subject to availability. The selection of drinks choices may also differ if some drinks become unavailable. Please check for more details when booking.

CALL THE CHRISTMAS TEAM ON: **+44 (0)1298 767008** TO MAKE YOUR BOOKING



EXCLUSIVE PRIVATE PARTIES

If your organisation would like to book its own, tailor-made Christmas party, then look no further!

With dates from November to January available, our team can organise everything you need: exceptional three-course dinner, Christmas novelties, and entertainment. Just choose the date and time, and we'll do the rest. If you book an exclusive party night for more than 80 guests, we will provide a disco absolutely free of charge. Menu choices must be received 14 working days prior to your party night.

Prices start from just **£20** per person

Dress Code: Smart casual

PRIVATE PARTY NIGHTS MENU

TO START
HONEY ROASTED PARSNIP
AND APPLE SOUP (V)

MAINS
ROASTED TURKEY
Served with all the trimmings,
roast potatoes, fresh
vegetables and pan gravy.

WARM GOATS CHEESE
PUFF PASTRY TART (V)
Served with seasonal potatoes
and vegetables.

DESSERT
CHRISTMAS PUDDING
Served with brandy sauce.

WINTER SPICED PANNA COTTA
With mulled berry compote.

TO FINISH

COFFEE AND
MINCE PIES

Menus can be tailor-made for your party. Speak with our Events Team for more details.



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.



FESTIVE AFTERNOON TEA

Relax, sit back and savour our festively themed afternoon tea and enjoy the wonderment of Christmas.

Available: From Saturday 23rd November until Monday 23rd December 2019

Prices: £10.00 Per Adult

Dress Code: Casual

FESTIVE AFTERNOON TEA MENU

ASSORTED FILLED FESTIVE SANDWICHES

FRUIT SCONES WITH JAM AND CREAM

ASSORTED MINI FESTIVE CAKES

FRESHLY BREWED COFFEE & ASSORTED TEAS

Option 1: Add a Glass of Mulled Wine for £3.75

Option 2: Add a Glass of Sparkling Wine for £3.75

Option 3: Add a Glass of Champagne for £8.25

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CHRISTMAS DAY LUNCH

Join us for a scrumptious Christmas lunch with all the trimmings. As the excitement settles and the serenity sets in, it's time to sit back, relax and create more memories with your loved ones! Enjoy a scrumptious Christmas lunch with all the trimmings, fitting for this magical time of year.

Available: Wednesday 25th December

Prices: £59.95 Per adult
£25.50 Per child aged 4 - 12 years
FREE Child under 3 years

Lunch served: From 12 noon

Food pre-orders will be required four weeks prior to the event. Please call to book directly with us on: **+44 (0)1298 767008**

TO START
CARROT & CORIANDER SOUP
With ginger infused herb oil and served with a crusty roll.

HAM HOCK TERRINE
pickled vegetables, dijon mustard mayonnaise.

PRAWN & CRAYFISH COCKTAIL
Served with bloody Mary sauce

MAIN COURSES
ROASTED TURKEY
Served with sage and onion stuffing, pigs in blankets, garlic and thyme roast potatoes, glazed root vegetables, sprouts and a red wine gravy.

PAN FRIED SEABASS
Served with olive & herb crushed potatoes, braised fennel, tomato and caper sauce.

BRIE & CRANBERRY WELLINGTON (V)
With seasonal potatoes and vegetables.

DESSERT
TRADITIONAL CHRISTMAS PUDDING
Served with rich brandy sauce.

PROFITEROLES
Winter berry dark chocolate sauce.

MINI CHEESE PLATTER
Served with grapes, celery, chutney and oatcakes.

TO FINISH
FRESHLY BREWED TEA OR COFFEE WITH MINCE PIES



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2020

NEW YEAR'S EVE PARTY NIGHT

Kick start the New Year celebrations with a red-carpet arrival for a champagne reception, before sitting down to a four course dinner in our High Peak Ballroom. After dinner enjoy music and entertainment. Celebrate the New Year at midnight with more fizz and an invite to sing the traditional Auld Lang Syne.

Available: Tuesday 31st December
Price: **£55.00** Per adult
Bar Opens: 7:00pm
Dinner served: 7:30pm
Carriages: 1:00am
Dress Code: Smart/Casual

NEW YEAR'S MENU

TO START

FRENCH ONION SOUP (V)
With goats cheese croute.

CHICKEN LIVER PÂTÉ
With red onion marmalade,
toasted brioche.

MAINS

FILLET OF BEEF MEDALLIONS
Served with seasonal potatoes,
tenderstem broccoli, orange
glazed carrots, baby onion jus.

ORZOTTO (V)
With chargrilled vegetables,
glazed halloumi, toasted pine
kernels and warm tomato
compote.

DESSERT

CRÈME BRÛLÉ CHEESECAKE
Served with macerated raspberries.

BRIOCHE & CINNAMON BUTTER PUDDING
Served with warm crème anglaise.

TO FINISH

PETIT FOURS

TEA/COFFEE AND MINCE PIES



**EARLY BIRD
BOOKING OFFER**
BOOK AND PRE-PAY
BEFORE THE
1ST OCTOBER 2019
£49.95
PER ADULT



Please note: Strictly over 18's only.

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FOR MORE INFORMATION

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