



Celebrate The Festive Season

BASINGSTOKE COUNTRY HOTEL & SPA





OUR 2023 FESTIVE PROGRAMME

Celebrate the festive season with us

We've got Christmas all wrapped up this year with lots of festive fun to suit all gatherings and get-togethers from **Christmas Party Nights**, **Festive Afternoon Tea** to **Christmas Day Lunch**.

Be our guest and let us entertain you this festive season.

Our events team will look after all your requirements to ensure that you have a fantastically festive and fun time with us. From booking through to final details, we will make sure we have every detail covered to ensure you have an amazingly memorable experience at the **Basingstoke Country Hotel & Spa** this Christmas.

CHRISTMAS CELEBRATIONS

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FOR MORE INFORMATION

Contact the Christmas team on **01256 957 115**

E: sales754@thelitevenueselection.co.uk



TERMS & CONDITIONS

1. Pre-booking is required with a 10% deposit, balance payment 4 weeks prior to the event date.
2. Menu choices are due three weeks prior to the event.
3. All monies are non-refundable and non-transferable.
4. We reserve the right to cancel any event and an alternative or refund will be offered.
5. 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.
6. All prices include VAT at the current rate. The hotel reserves the right to increase the level of VAT subject to legislative increases.
8. **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.
8. **Timings** – Dinner service will begin promptly, so please arrive in good time to not inconvenience other guests.
9. All prices are correct at time of going to print.
10. Images are for illustrative purposes only.
11. 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 Afternoon Tea

Come and relax in our lovely lounge and indulge in a Festive Afternoon Tea. Enjoy a selection of festive fancies, mince pies, finger sandwiches, mini cakes, scones and freshly brewed coffee & assorted teas.

£14.95 per person

Available: Daily 12:00pm until 4:00pm

From: Saturday 18th November until Wednesday 20th December 2023.

Why not add a little sparkle to your festive afternoon tea?
Choose from the following;



OPTION ONE

Add a Glass of
Mulled Wine for £3.75

OPTION TWO

Add a Glass of
Sparkling Wine for £3.75

OPTION THREE

Add a Glass of
Champagne for £8.25

For those with special dietary requirements or allergies, please let a member of the team know at time of booking.

Please call our events team on **01256 957 115** or email **sales754@thelitevenueselection.co.uk** to book one of our festive afternoon tea events.



Christmas Party Nights



Celebrate the festive season in style with friends and colleagues at our **Christmas Party Night**, or you might want to go that little bit extra at our **VIP Christmas Party Night**.

Christmas Party Nights include: festive event room, three-course festive meal, followed by a disco with our resident DJ.



VIP Christmas Party Nights include: pre-dinner VIP drinks reception, before sitting down for a three-course VIP meal in our festive event room, followed by live VIP entertainment and a disco with our resident DJ.



Dates & Prices: Saturday 25th Nov **Christmas Party Night** - £25.00* per person
Saturday 2nd Dec **Christmas Party Night** - £25.00* per person
Saturday 9th Dec **Christmas Party Night** - £25.00* per person
Saturday 16th Dec **VIP Christmas Party Night** - £45.00* per person

Bar Opens: 7:00pm

Dinner served: 7:30pm

Age Restriction: All attendees must be 18 years and over

Dress Code: Party wear / smart casual

Carriages: 1:00am

Pre-booking required 4 weeks prior to event date.

Menu choices are required three weeks prior to event date.

To book this event via Eventbrite, scan the QR code on the back cover.

*Booking fee may apply, when booking through Eventbrite.

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

Please call our Christmas team on **01256 957 115** to book directly with us or email sales754@theelitevenueselection.co.uk.





Christmas Party Nights Menu

TO START

ROASTED TOMATO & BASIL SOUP (V)

Served with a crusty roll.

HAM HOCK & GRAIN MUSTARD TERRINE

Sloe gin cranberry relish & charred ciabatta.

MAINS

SLICED ROAST TURKEY

Sausage, sage & onion stuffing, pigs in blankets, Chateau potatoes, honey-roasted root vegetables, sesame & orange glazed sprouts with red wine gravy.

BRIE, BEETROOT & CRANBERRY TARTE TATIN (V)

Served with Chateau potatoes, honey-roasted root vegetables, sesame & orange glazed sprouts.

DESSERTS

CHRISTMAS PUDDING

Irish whiskey sauce.

WHITE CHOCOLATE & BAILEYS

PANNA COTTA

Basil infused forest fruits.

TO FINISH

TEA OR COFFEE

With mini mince pies.

For those with special dietary requirements or allergies, please let a member of the team know at time of booking.

VIP Christmas Party Nights Menu

Selection of Canapés and a Glass of Fizz On Arrival.



TO START

ROASTED TOMATO & BASIL SOUP (V)

Served with a crusty roll.

HOME CURED SALMON GRAVADLAX

Beetroot purée, fennel & red pepper salad with vodka crème fraîche.

CONFIT DUCK & GREEN PEPPERCORN RILLETE

Sloe gin cranberry relish & charred ciabatta.

MAINS

SLICED ROAST TURKEY

Sausage, sage & onion stuffing, pigs in blankets, Chateau potatoes, honey-roasted root vegetables, sesame & orange glazed sprouts with red wine gravy.

SLOW COOKED DAUBE OF BEEF BOURGUIGNON

Bubble & squeak mash with sautéed garlic greens.

PAN FRIED SEABASS

Lyonnais potatoes, buttered samphire grass & red pepper relish.

BRIE, BEETROOT & CRANBERRY TARTE TATIN (V)

Served with Chateau potatoes, honey-roasted root vegetables, sesame & orange glazed sprouts.

DESSERTS

CHRISTMAS PUDDING

Irish whiskey sauce.

WHITE CHOCOLATE & BAILEYS PANNA COTTA

Basil infused forest fruits.

MINI CHEESE BOARD

Selection of cheeses, celery, grapes, chutney and savoury biscuits.

TO FINISH

TEA OR COFFEE

With mini mince pies.



EARLY BOOKING OFFER

ORGANISER GOES FREE

if the booking is confirmed & pre-paid in full by **1st October 2023**
Minimum 10 persons

GROUP DISCOUNTS AVAILABLE

Please enquire for our best offers

All offers are subject to availability.

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

£65 PER ROOM INCLUDING BREAKFAST!

IT'S CHEAPER THAN A TAXI HOME!



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

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 (excluding Saturdays - other dates are subject to availability), our team can organise everything you need: an 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 three weeks prior to your party night.

Exclusive Private Parties*
prices start from only **£29.95** per person.
(*Minimum numbers of 80 people apply)

EXCLUSIVE PARTY MENU

TO START

ROASTED TOMATO AND BASIL SOUP (V)
Served with a crusty roll.

HAM HOCK & GRAIN MUSTARD TERRINE
Sloe gin cranberry relish & charred ciabatta.

MAINS

SLICED ROAST TURKEY
Sausage, sage & onion stuffing, pigs in blankets,
Chateau potatoes, honey-roasted root vegetables,
sesame & orange glazed sprouts with red wine gravy.

BRIE BEETROOT & CRANBERRY
TARTE TATIN (V)
Served with Chateau potatoes, honey roasted
root vegetables, sesame & orange glazed sprouts.

DESSERTS

CHRISTMAS PUDDING
Irish whiskey sauce.

WHITE CHOCOLATE
& BAILEYS PANNA COTTA
Basil infused forest fruits.

TO FINISH

TEA OR COFFEE
With mini mince pies.

For those with special dietary requirements
or allergies, please let a member of the team
know at time of booking.

Please call **01256 957 115** or email sales754@theelitevenueselection.co.uk to book directly with us.



Drinks Packages

You can take advantage of our pre-order offers for drinks for your event or party night. All drink pre-orders must be paid in full and should be ordered no later than three weeks prior to your event.

BEER BUCKET PACKAGE: £20.00

8x Various Bottles of Beers

DRIVERS BUCKET PACKAGE: £20.00

8x Bottles of Soft Drinks

J20

Mineral Water

Energy Drink

ULTIMATE WINE PACKAGE: £70.00

2x Bottles of House White Wine

2x Bottles of House Red Wine

2x Bottle of House Fizz

1x Jug of Orange Juice

Iced Water

Please call **01256 957 115** or email sales754@theelitevenueselection.co.uk to book your pre-ordered drinks 2 weeks prior to event.

Drinks Packages are subject to availability.



Christmas Day Lunch

Take the pressure off this Christmas and join us for a three course festive feast with all the traditional Christmas trimmings. Sit back, relax and enjoy proper family time together in a beautifully traditional setting.

Sittings available from 12 noon.

Available: Monday 25th December 2023

Price: £59.95* per adult

£25.50* per child 4-12 years

Eat Free per child 3 years and under

Dress code: Smart casual



Pre-booking required 4 weeks prior to event date.

Menu choices are required three weeks prior to event date.

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Please call our Christmas team on **01256 957 115** to book directly with us or email sales754@theelitevenueselection.co.uk.

EARLY BOOKING OFFER

BOOK AND PRE-PAY BEFORE THE

1ST October 2023

£55.00 PER ADULT





Christmas Day Lunch Menu



TO START

HONEY-ROASTED PARSNIP & APPLE SOUP (V)
Served with a bread roll.

DUCK & CHAMPAGNE PÂTÉ
Christmas spiced fruit chutney
and toasted brioche.

**SMOKED SALMON
& PRAWN TIMBALE**
Cucumber ribbons, citrus crème fraîche.



MAINS

SLICED ROASTED TURKEY
Sausage, sage & onion stuffing, pigs in blankets,
Chateau potatoes, honey-roasted root vegetables,
sesame & orange glazed sprouts with red wine gravy.

BAKED SALMON SUPREME
Mushroom leek & potato nage, pernod,
samphire and basil aioli.

**WILD MUSHROOM &
ASPARAGUS RISOTTO (V)**
Balsamic-roasted vine cherry tomatoes
and Parmesan tuille.

DESSERTS

CHRISTMAS PUDDING
Served with Irish whiskey sauce.

**WHITE CHOCOLATE &
BAILEYS PANNA COTTA**
Basil infused forest fruits.

MINI CHEESE BOARD
Selection of cheeses, celery, grapes,
chutney and savoury biscuits.

TO FINISH

TEA OR COFFEE
With mini mince pies.

For those with special dietary requirements
or allergies, please let a member of the team
know at time of booking.



New Year's Eve Event

Kick start the New Year celebrations with a red-carpet arrival for a champagne reception, before sitting down to a three-course dinner in our **Function Suite**.

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: Sunday 31st December 2023

Price: £55.00* per adult

Age Restriction: All attendees must be 18 years and over

Dress Code: Smart casual

Carriages: 2:00am

Pre-booking required 4 weeks prior to event date.

Menu choices are required three weeks prior to event date.

To book this event via Eventbrite, scan the QR code on the back cover.

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Please call our Christmas team on 01256 957 115 to book directly with us or email sales754@thelitevenueselection.co.uk.

EARLY BOOKING OFFER
BOOK AND PRE-PAY BEFORE THE
1ST NOVEMBER 2023
£49.95 PER ADULT





New Year's Eve Menu

TO START

WILD MUSHROOM & ASPARAGUS SOUP
WITH CHIVE CRÈME FRAÎCHE (V)
Served with a bread roll.

CHICKEN LIVER PÂTÉ
Caramelised red onion & fig chutney,
sea salt & rosemary focaccia.

MAINS

LEMON & CHILLI PORK TENDERLOIN
WRAPPED IN PROSCIUTTO
Fondant potato, garlic infused green
beans & asparagus, juniper berry jus.

ORZOTTO (V)
Chargrilled vegetables, spiced
marinated halloumi, toasted pine
kernals and warm tomato compote.

DESSERTS

STICKY TOFFEE PUDDING
Stem ginger toffee sauce
& vanilla ice cream.

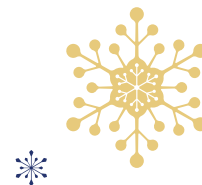
PROFITEROLE TOWER
Dark chocolate & Baileys sauce,
macarated raspberry sauce.

TO FINISH

TEA OR COFFEE
With petit fours.

For those with special dietary requirements
or allergies, please let a member of the team
know at time of booking.

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





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Scan the QR code on your smartphone or tablet to visit our social media.