



CELEBRATE THE

Festive Season

With

GRAND HOTEL BLACKPOOL

North Promenade | Blackpool | FY1 2JQ | United Kingdom
T: +44 (0)1253 627 977 E: events759@theelitevenueselection.co.uk



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 the year, so spend it with the perfect host: **Grand Hotel Blackpool**. With our exclusive hospitality package, fine dining and quality entertainment, you're sure to please everyone.

Our **Events Team** will attend to all the necessary details that go into a memorable celebration while you, your friends, family or colleagues catch up and relax. Set the scene for a winter wonderland with Grand Hotel Blackpool.

CHRISTMAS CELEBRATIONS

Contact Information and Booking Terms	3
Christmas Party Nights	4 & 5
Christmas Day Lunch	6
Children's Menu	7
New Year's Eve Family Carvery	8
Private Party Nights	9
Residential Packages	10
Drinks Packages	11



FOR MORE INFORMATION

Contact the Christmas team on

+44 (0) 1253 627 977

E: 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 more about the ingredients used, please ask at the time of booking.

CHRISTMAS PARTY NIGHT ACCOMMODATION RATES

FRIDAY 13TH DECEMBER

£75.00 For single occupancy room per night

£95.00 For double/twin occupancy room per night

SATURDAY 14TH DECEMBER

£85.00 For single occupancy room per night

£105.00 For double/twin occupancy room per night

Rates include overnight accommodation and full English breakfast at Grand Hotel Blackpool, offered only in conjunction with the specified events and subject to availability. Late check-outs and upgraded rooms are available for an additional charge.

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. Overnight accommodation when attending a Festive Event requires a deposit of **£25.00** 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 are inclusive of VAT. No additional food and/or drink is permitted in the hotel by organisers or guests.



CHRISTMAS PARTY NIGHTS

It's time to celebrate and the perfect place to get the party started is in the festive atmosphere and surroundings of the Grand Hotel Blackpool.

Dust off your dancing shoes and celebrate the festive season in style! Experience a four-star dinner followed by live entertainment whilst dancing the night away.

CHRISTMAS PARTY NIGHTS MENU

STARTERS

**Roasted Tomato
& Basil Soup (V/DF/GF)**
Served with golden snippets.

Duck and Orange Pate (GF)
*With red onion marmalade
and tomato bread.*

MAINS

Lancashire Turkey (GF)
*Served with all the trimmings,
rosemary roast potatoes,
fresh vegetables and pot
roasted gravy.*

**Baked Herb Crust
Cod Loin**
*With chive mashed potatoes,
baton carrot and green beans,
lemon & samphire butter sauce.*

Tortilla with Asparagus (V)
*Crepe filled with cream cheese
& asparagus stir fried with
creamed potatoes.*

DESSERTS

Christmas Pudding
Served with brandy sauce.

**White Chocolate &
Raspberry Torte (V)**
*With raspberry coulis
and Chantilly cream.*

Profiteroles
*Filled with crème patisserie and
accompanied by a rich chocolate
sauce.*

TO FINISH

Coffee & Mince Pies

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.



SOUL/MOTOWN CELEBRATION FRIDAY 13TH DECEMBER 2019

"Soul Temptations" – a must for Soul Music Lovers!!!

Fronted by the sensational Geoff Ray and ably assisted with some stunning harmony vocals by his sons. This three piece live band perform some of the sweet sounds of Motown and other Soul party classics.

£23.00 PER PERSON

Price includes three course dinner with coffee and live entertainment/disco.

Discounted bar prices apply to this event.

Pre-ordered drinks, available at special discounted prices.

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

PARTY THAT NIGHT AWAY SATURDAY 14TH DECEMBER 2019

"John Norcott" – dance the night away!!

John sings a large variety of covers ranging from swing right through to dance music.

Don't forget your dancing shoes as he is guaranteed to keep the dance floor full regardless of age or music taste

£23.00 PER PERSON

Price includes three course dinner with coffee and live entertainment/disco.

Discounted bar prices apply to this event.

Pre-ordered drinks, available at special discounted prices.

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



CHRISTMAS DAY LUNCH

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.

WEDNESDAY 25TH DECEMBER

£55.00 Per adult
£28.00 Per child aged 5 – 15 years
£14.00 Per child aged 2 – 4 years
FREE Children 1 and under

CHRISTMAS DAY LUNCH MENU

SOUP

Broccoli and Cheddar Cheese Soup
Served with crusty bread.

STARTERS

Baked Cajun Salmon
Served with rocket and tomato salad with chive mayonnaise.

Chicken Liver Pate
Served with red onion chutney, baby spinach and honey mustard dressing.

Classic Prawn Cocktail
Served with Chiffonard iceberg lettuce, thousand Island dressing and lemon.

MAIN COURSE (CARVERY STYLE)

Crown of Rose County Roast Turkey
Served with all the trimmings, sage and onion stuffing, chipolatas, bacon rolls, rosemary roasted potatoes, fresh vegetables, pot roasted gravy and cranberry sauce.

Honey Roasted Lancashire Ham
Served with roasted peaches.

Chargrilled Chicken Fillet
With cream of green peppercorn sauce.

Steak and Mushroom Pie
Topped with short cut pastry.

Grilled Salmon Fillet
With a chive butter sauce.

Mushroom Ravioli
With fresh basil and spinach cream sauce.

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

DESSERTS

Christmas Pudding
Served with brandy sauce and red berries.

White chocolate & Cherry Yuletide Log
Served with lemon sauce.

Fresh Fruit Trifle

Clementine Cheesecake
With a red berry, cranberry compote and chantilly cream.

Selection of Local Cheeses
With warm chutney and biscuits.

Coffee and warm Mince Pies

Children's Menu available if preferred (see page 7)

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.



CHILDREN'S MENU

Available on Christmas Day Lunch and New Year's Family Evening for the younger guests, if preferred.

SOUP

Tomato Soup
Served with crusty rolls.

STARTERS

Chicken Gougons
Served with crispy bacon mayonnaise.

Fruit with a Smile
Melon and Strawberries, served with fresh berries.

Baked Beans and Soldiers
Baked beans and Cumberland Sausage served with fingers of toast.

MAIN COURSE

Meatballs and 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
With Vanilla Ice Cream.

Ice Cream and Fruit Tower

Sticky Toffee Pudding
Served with creamy custard.



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.

TUESDAY 31ST DECEMBER

£50.00 Per adult

£25.00 Per child aged 5 – 15 years

£18.00 Per child aged 2 – 4 years

FREE Children 1 and under

NEW YEAR'S MENU

SOUP

**Cream of Carrot and
Honey Roasted Parsnip
Soup**

Served with fresh croutons.

STARTERS

**Oakland Smoked
Salmon (DF/GF)**

*Served with red chard,
tomato and dill dressing.*

Red Onion Tart (V)

served with a rocket salad.

Duck & Orange Pâté (GF)

*Served with red onion
& sultana jam.*

**Grilled Chicken
Caesar Salad**

*With crisp croutons and
parmesan cheese*

MAIN COURSE

Roast Sirloin of Beef

Served with Yorkshire puddings.

**Roasted Salt Crusted
Pork Loin (DF/GF)**

With bramble apple sauce.

Chargrilled Chicken Fillet

*With a smoked bacon and mushroom
cream sauce.*

Steak and Ale Pie

Topped with short cut pastry.

Mustard Crusted Cod Fillet (DF)

Served on a coarse grain.

**Teriyaki Stir Fried
Vegetables (V/DF/GF)**

Served with saffron rice.

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

DESSERTS

Citrus Cheesecake (V)

Served with a mango sauce.

Strawberry Tartlets

Served with crème patisserie.

Chocolate Gateau (V)

Served with milk chocolate sauce.

Seasonal Fruit Salad (V/DF/GF)

Selection of Local Cheeses

With savory cheese biscuits.

Coffee and Chocolate Truffles

Children's Menu available if
preferred (see page 7)

Dinner served: 6:30pm until 9:00pm;
pre-booking required.

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.



PRIVATE CHRISTMAS 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 **£22.00** per person for dinner, subject to menu selected.

SAMPLE MENU SELECTION:

STARTER

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.

MAIN COURSE

Fylde Coast Roast Turkey

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

DESSERTS

Christmas Pudding

Served with brandy sauce.

TO FINISH

Coffee and Mince Pies



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.



ACCOMMODATION PACKAGES

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.

THREE NIGHT CHRISTMAS BREAK

*From **£270.00** per adult - 24th – 27th December

FOUR NIGHT CHRISTMAS BREAK

*From **£320.00** per adult - 23rd – 27th December

*Based on 2 people sharing.

Arrive at the hotel to a festive welcome.

Enjoy your evening meal each night in the Promenade Restaurant, followed by entertainment in the Lounge.

Breakfast each morning is served in the Promenade Restaurant.

Traditional Christmas Lunch will be served on Christmas Day in the Promenade Restaurant followed by the Queens' speech in the Lounge if you wish to listen.

During your stay you can take full advantage of our leisure facilities in Spindles Leisure Club.

After breakfast, on the morning of the 27th December, we bid you a fond farewell.

FESTIVE INTERLUDE RATES

*From **£55.00** per adult - 27th – 30th December inclusive

*Based on 2 people sharing.

Why not take time out after Christmas and take a relaxing break away for one or two nights.

Take dinner and breakfast in our Promenade Restaurant whilst enjoying the fabulous location of the hotel.

NEW YEAR'S EVE FAMILY TWO NIGHT BREAK

*From **£180.00** per adult - 31st December 2019 - 2nd January 2020

*Based on 2 people sharing.

We invite you to celebrate the end of an old year and welcome in the new with all your family.

On New Year's Eve our guests will enjoy a family atmosphere, full of entertainment and dancing in the Promenade Restaurant. Tonight's buffet has been designed and created by our top chefs with a separate menu available for the younger guests.

On New Year's morning, enjoy a relaxed breakfast before perhaps taking a leisurely stroll along the Promenade.

Evening meal on Wednesday 1st January will be served in the Promenade Restaurant, followed by entertainment in the Lounge.

Breakfast each morning will be served in the Promenade Restaurant.

CHRISTMAS DRINK PACKAGES 2019

*Subject to availability at time of purchase

FULL SELLING
PRICE

PRE ORDERED
& PRE PAID
BAND A
DISCOUNT

PRICE ON DAY
BAND B
DISCOUNT

QUANTITY
REQUIRED

BEERS AND CIDERS

6 Assorted Beers (2 Peroni, 2 Corona, 2 Budweiser)

£27.40

£20.00

£24.00

☐

10 Assorted Beers (2 Peroni, 2 Heineken, 3 Corona, 3 Budweiser)

£45.70

£35.00

£40.00

☐

6 Assorted Ciders (4 Original Bulmer, 2 Old Mout Cider)

£26.00

£20.00

NA

☐

Peroni Sink (12 Bottles of Peroni)

£56.40

£40.00

£50.00

☐

WINE AND SPARKLING

6 Bottles of House Wine (2 White, 2 Red, 2 Rosé)
(Supplement charge of £2.00 for every bottle of white and red changed to Rosé)

£148.00

£110.00

NA

☐

3 Bottles of House Wine (White or Red)
(Supplement charge of £2.00 for every bottle of white and red changed to Rosé)

£72.00

£55.00

£65.00

☐

3 Bottles of Prosecco

£102.00

£80.00

£95.00

☐

6 Bottles of Prosecco

£204.00

£160.00

NA

☐

3 Bottles of Rosé Prosecco

£120.00

£90.00

£110.00

☐

6 Assorted Bottles of Prosecco (3 Rosé, 3 Original)

£222.00

£180.00

NA

☐

3 Bottles of Moët Champagne

£180.00

£140.00

£155.00

☐

3 Bottles of Rosé Top Champagne

£195.00

£155.00

£175.00

☐

3 Assorted Bottles of Champagne (2 Moët, 1 Rosé Top)

£185.00

£160.00

£170.00

☐

FESTIVE BUNDLES

THE GRINCH CHRISTMAS PACKAGE

£235.80

£135.00

NA

☐

1 Bottle Mainline Spirit (Vodka, Rum, Gin, Whisky)
Includes 2 Jugs of Mixers* (Coke, Diet Coke, Lemonade, Juice)
(*2 Jugs of Mixers are non refillable)
Up to 12 Shots (Sours)
1 Bottle of Prosecco
**Suitable for table of 12 people
(Supplement charge of £12.00 to swap 1 Jug of Mixer for 6 Cans of Redbull)

BUDDY THE ELF CHRISTMAS PACKAGE

£471.60

£270.00

NA

☐

2 Bottles Mainline Spirit (Vodka, Rum, Gin, Whisky)
Includes 4 Jugs of Mixers* (Coke, Diet Coke, Lemonade, Juice)
(*4 Jugs of Mixers are non refillable)
Up to 24 Shots (Sours)
2 Bottles of Prosecco
**Suitable for two tables of 12 people
(Supplement charge of £12.00 to swap 1 Jug of Mixer for 6 Cans of Redbull)

Full Name

Company or Party Name

Date of Event

Telephone Number

Name on Card

Card Number (last 4 digits)

Expire Date

Signed

Date

Please contact the hotel direct on **01253 627977** to provide full Credit Card details.

CUT ALONG LINE





GRAND HOTEL BLACKPOOL

North Promenade | Blackpool | FY1 2JQ | United Kingdom

T: +44 (0)1253 627 977 **E:** events759@theelitevenueselection.co.uk