



MIDLAND HOTEL BRADFORD



OUR 2025 FESTIVE PROGRAMME



Celebrate the festive season this year in the glamorous surroundings of the Midland Hotel! From Christmas parties to festive lunches, our warm and welcoming atmosphere allows you and your colleagues, friends and family to celebrate in style.

We have two stunning ballrooms and a relaxing restaurant all perfect for your celebrations. You have the option of hiring one of our ballrooms for exclusive use or the Forster Suite that can hold up to 50 people.

Thank you for considering The Midland Hotel to host your Christmas 2025 celebrations.

For bookings or more info on any of our events please contact: 01274 735 735

David Crossley
General Manager

ALL
BOOKERS
RECEIVE A
FREE PLACE!
FOR BOOKINGS OF 10
OR MORE PEOPLE

ORGANISER PERKS

When you book a party of 30 or more & pay your deposits in full, the organiser will receive a **1 night's complimentary stay on the night of your party**. Subject to availability.



We appreciate not everyone can fit in a celebration in December... Book your Christmas Party in November or January and benefit from extra **special discounts on our Christmas Packages**.

Contact us for a bespoke quotation.

LET'S CELEBRATE AT THE MIDLAND

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DIETARY REQUIREMENT MENUS



STARTERS	Winter Vegetable Soup (V, Ve, Gf, H)	Atlantic Prawn Salad served with cucumber, tomatoes and lemon mayonnaise (V, Gf, H)	Sliced Honeydew Melon served with pineapple and strawberry compote (V, Ve, Gf, H)
	Roast Turkey Breast served with sage and onion stuffing, chipolata wrapped in bacon, and a rich turkey gravy (Gf, H) Halal option will have no chipolata	Garlic And Herb Baked Salmon Fillet served with lemon and herb sauce (V, Gf, H)	Baked Aubergine served with spinach, sun blushed tomato, smoked applewood cheese and a red pepper sauce (V, Ve, Gf, H) Vegan option will have vegan cheese
	All mains served with skin on baby roasted potatoes and seasonal vegetables		
DESSERTS	Traditional Christmas Pudding served with brandy sauce (V, Ve, Gf)	Dark Chocolate Fudge Brownie served with chocolate sauce (V, Ve, Gf, H)	Lemon Tart served with crème anglaise (V, Ve, Gf, H)

V = Suitable for Vegetarians Ve = Suitable for Vegans Gf = Gluten Free H = Halal



Experience the magic of ABBA like never before with **Bjorn Legacy**, the ultimate ABBA tribute band! Get ready to dance and sing-along to all your favourite ABBA hits, as this talented duo brings the iconic music of the legendary Swedish pop group to life.

Whether you're a die-hard ABBA fan or just looking for a night of unforgettable entertainment, don't miss the chance to witness the magic of Bjorn Legacy live on stage.



Available:
Saturday 29th November 2025
Event will be held in our **Princes Ballroom**

Time:
Meet in the bar at 7:00pm, before sitting down in our Princes Ballroom at 7:30pm, meal served at 7:45pm, live entertainment and resident DJ, finishes 1:00am.

Ticket Price:
£39.50 per person



SCAN THE QR CODE
TO BOOK NOW

Make a night of it and stay over - **Accommodation Offer**
£79.00 per person - sharing a twin/double, including Abba tribute,
3 course meal, resident DJ until late and bed and breakfast.

Please speak with our events team for more information, call **01274 735 735** to book directly with us.
Pre-orders and £15.00 per person non-refundable deposit is required for all parties.

ABBA TRIBUTE PARTY NIGHT

Menu

TO START		
Winter Vegetable Soup	Atlantic Prawn Salad served with cucumber, tomatoes and lemon mayonnaise	Sliced Honeydew Melon served with pineapple and strawberry compote
MAIN EVENT		
Roasted Turkey Breast served with sage and onion stuffing, chipolata wrapped in bacon, rich turkey gravy	Garlic And Herb Baked Salmon Fillet served with lemon and herb sauce	Baked Aubergine served with spinach, sun blushed tomato, smoked applewood cheese and a red pepper sauce
All mains served with skin on baby roasted potatoes and seasonal vegetables.		
DESSERTS		
Traditional Christmas Pudding served with brandy sauce	Dark Chocolate Fudge Brownie served with chocolate sauce	Lemon Tart served with crème anglaise

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.





AFTERNOON TEA



Indulge in a delightful Afternoon Tea with your choice of tea and coffee or a glass of Prosecco!
Treat yourself to a selection of delectable sandwiches, scone with clotted cream and jam, and an assortment of sweet treats.

Whether you prefer a classic cup of tea, a comforting coffee, or a touch of sparkle with a glass of Prosecco,
our Afternoon Tea experience promises to be a relaxing affair.
So sit back, unwind, and savour every bite as you enjoy a perfect blend of flavours and elegance in a charming setting.

A selection of finger sandwiches.
Scone with clotted cream and preserves.
Chef's selection of cakes.

Available:
Daily throughout December 2025

Time: 12:30pm - 4:00pm

Price: £16.50 per person with **Tea or Coffee** or upgrade to **£21.95** per person with a glass of **Prosecco or Mulled Wine**
Please be aware that no Groupon offers will be accepted throughout December.

**GIFT VOUCHERS AVAILABLE,
GREAT IDEA FOR A PRESENT!**

Our afternoon teas are very popular so booking is essential, deposits are required for parties for 6 or more.



GRILL ROOM RESTAURANT AND BRASSERIE BAR

Our Grill Room Restaurant and Brasserie Bar are perfect for a team lunch or dinner with friends and family.

LUNCH & DINNER served between 12:00pm-9:00pm, **throughout December** 1 course **£17.95** | 2 courses **£22.95** | 3 courses **£25.95**

TO START

Winter Vegetable Soup	Chicken And Herb Terrine red onion chutney, toasted sourdough	Atlantic Prawn Salad served with cucumber, tomatoes and lemon mayonnaise	Sliced Honeydew Melon served with pineapple and strawberry compote	Salmon Fishcake served with dressed salad and tartare sauce	Battered Chicken Bites served with BBQ sauce and dressed salad	Breaded Brie Served with lemon and herb mayo and dressed salad
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MAIN EVENT

Roasted Turkey Breast served with sage and onion stuffing, chipolata wrapped in bacon, rich turkey gravy	Garlic And Herb Baked Salmon Fillet served with lemon and herb sauce	Roast Pork Loin served with an apple and sage sauce	Baked Aubergine served with spinach, sun blushed tomatoes, smoked applewood cheese and a red pepper tomato sauce
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All the above mains served with skin on baby roasted potatoes and seasonal vegetables

Beer Battered Haddock Fillet served with gourmet chips, garden peas or mushy peas and tartar sauce	Midland Festive Chicken Burger topped with cheese, pigs in blankets, sage and onion stuffing and cranberry sauce, coleslaw with a choice of gourmet chips or skin on fries	Steak And Ale Pie served with garden peas, rich gravy with a choice of gourmet chips or skin on fries	Midland Festive Burger topped with bacon and cheese, coleslaw with a choice of gourmet chips or skin on fries	Cheese And Onion Pie served with garden peas, rich gravy with a choice of gourmet chips or skin on fries
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DESSERT

Traditional Christmas Pudding served with brandy sauce	Dark Chocolate Fudge Brownie served with chocolate sauce	Raspberry And White Chocolate Cheesecake with fruit coulis	Light Lemon Tart served with crème anglaise	Winter Berry Pavlova with fruit coulis	Sticky Toffee Pudding served with toffee sauce and vanilla ice cream	Midland Banana Split with whipped cream and chocolate sauce
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Pre-orders and £15.00 per person non-refundable deposit is required for all parties.
Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.





Get ready to jingle and mingle as we celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights. Join us for a night of joy, laughter, and holiday cheer as we come together to create unforgettable memories.

Enjoy pre drinks in the bar before sitting down for a three-course meal, followed by a disco with our resident DJ who will keep the party going all night long. So put on your dancing shoes and get ready to groove to the sounds of the season.

Available:

Friday 5th, 12th & 19th December 2025
Saturday 6th, 13th & 20th December 2025

Time:

Meet in the bar at 7:00pm, before first ballroom sitting at 7:30pm, second ballroom sitting at 8:15pm, for your three-course and musical entertainment with our resident DJ, finishes 12:30am

Price:

£38.95 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre-orders and £15.00 per person non-refundable deposit is required for all parties. Ballroom allocation will be given 2 weeks prior to event date.

CHRISTMAS PARTY NIGHTS

Menu

TO START

Winter Vegetable Soup	Atlantic Prawn Salad served with cucumber, tomatoes and lemon mayonnaise	Sliced Honeydew Melon served with pineapple and strawberry compote
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MAIN EVENT

Roasted Turkey Breast served with sage and onion stuffing, chipolata wrapped in bacon, rich turkey gravy	Garlic And Herb Baked Salmon Fillet served with lemon and herb sauce	Baked Aubergine served with spinach, sun blushed tomato, smoked applewood cheese and a red pepper sauce
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All mains served with skin on baby roasted potatoes and seasonal vegetables

DESSERTS

Traditional Christmas Pudding served with brandy sauce	Dark Chocolate Fudge Brownie served with chocolate sauce	Lemon Tart served with crème anglaise
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Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.



Join us for a festive celebration filled with live vocal music, cheerful vibes, and plenty of Christmas cheer. Get ready to dance and sing-along to **Rob Lee** with music from a golden era of Soul & Motown, a great showman with a wonderful voice, come and party all afternoon with our resident DJ.



Available:

Sunday 7th December 2025

Time:

Meet in the bar at 12:00pm, before sitting down at 12:30pm for your meal and live vocal entertainment & resident DJ, bar open until 5:00pm.

Price:

£26.95 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre-orders and £15.00 per person non-refundable deposit is required for all parties. Ballroom allocation will be given 2 weeks prior to event date.

SOUL AND MOTOWN CHRISTMAS LUNCHEON

Menu

TO START

Winter Vegetable Soup	Atlantic Prawn Salad served with cucumber, tomatoes and lemon mayonnaise	Sliced Honeydew Melon served with pineapple and strawberry compote
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MAIN EVENT

Roasted Turkey Breast served with sage and onion stuffing, chipolata wrapped in bacon, rich turkey gravy	Garlic And Herb Baked Salmon Fillet served with lemon and herb sauce	Baked Aubergine served with spinach, sun blushed tomato, smoked applewood cheese and a red pepper sauce
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All mains served with skin on baby roasted potatoes and seasonal vegetables.

DESSERTS

Traditional Christmas Pudding served with brandy sauce	Dark Chocolate Fudge Brownie served with chocolate sauce	Lemon Tart served with crème anglaise
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Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.





Treat yourself to a well-deserved afternoon of drinks, food and fun. Lunch is served in our ballroom at 12:30pm, dance the afternoon away with hits through the decades from our resident DJ until 4pm.

Available:

Friday 12th & 19th December 2025

Time:

Meet in the bar at 12:00pm, before sitting down at 12:30pm, meal served at 12:45pm and resident DJ entertainment, finishes 4:00pm.

Price:

£28.00 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre-orders and £15.00 per person non-refundable deposit is required for all parties. Ballroom allocation will be given 2 weeks prior to event date.

**ADD A BOTTLE OF
PROSECCO
FOR ONLY £24.00!**
Saving £5.00 when pre-ordered

FESTIVE PARTY LUNCH

Menu

TO START

Winter Vegetable Soup

Atlantic Prawn Salad
served with cucumber,
tomatoes and
lemon mayonnaise

**Sliced
Honeydew Melon**
served with pineapple
and strawberry compote

MAIN EVENT

Roasted Turkey Breast
served with sage and
onion stuffing, chipolata
wrapped in bacon,
rich turkey gravy

**Garlic And Herb
Baked Salmon Fillet**
served with lemon
and herb sauce

Baked Aubergine
served with spinach,
sun blushed tomato,
smoked applewood cheese
and a red pepper sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables.

DESSERTS

**Traditional
Christmas Pudding**
served with brandy sauce

**Dark Chocolate
Fudge Brownie**
served with
chocolate sauce

Lemon Tart
served with crème anglaise

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.



Ho ho ho! Join us for a magical Breakfast with Santa where children will receive a special gift from the man in red himself.

Enjoy a delicious breakfast spread while creating unforgettable memories with Santa Claus.

Don't miss out on this wonderful opportunity to celebrate the holiday season in the most enchanting way!

Available:

Sunday 14th December 2025

Time:

Meet in the hotel foyer at 8:30am, breakfast will be served at 9:00am - 11:00am and a special visit from you know who.

Price:

£14.95 per adult | **£9.95** per child aged 12 and under

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre-orders and £15.00 per person non-refundable deposit is required for all parties.

BREAKFAST WITH SANTA

Menu

BREAKFAST

Selection of traditional white & brown bread, butter & preserves, cereals, Danish pastries, croissants, double chocolate muffins.

Grilled back bacon, grilled pork sausages, mushrooms, plum tomato, fried eggs, grilled black pudding, hash browns.

Pancakes, crumpets with toppings and syrups.

BEVERAGES

Fruit juices, tea and coffee.

(Premium coffees incur an extra charge)

Please note **Halal**, **Gluten Free** and **Vegan** dietaries can be catered for, please ask for our separate menu.

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.





Gather your loved ones and celebrate the joy of Christmas with a lavish 5-course luncheon in our enchanting **French Ballroom**.

Immerse yourself in the festive atmosphere, surrounded by the timeless elegance of our ballroom.

Let the spirit of Christmas bring you closer together in the company of those you hold dear.

Merry Christmas from
all The Midland Hotel Team!

Time:

Arrive from midday, seated at 12:45pm
food served at 1:00pm

Available:

Thursday 25th December 2025

Price:

£82.95 per adult
£35.50 per child aged 12 and under

FREE GIFT

for everyone from Santa!

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre-orders and £15.00 per person non-refundable deposit is required for all parties.

FESTIVE CHRISTMAS
DAY LUNCHEON



TO START

Cream Of Pea And Mint Soup
topped with crispy ham pieces

Chicken And Herb Terrine
served with a pickled carrot, celeriac remoulade, fruit chutney and sage crostini

Fanned Honeydew Melon
served with mango sorbet, pineapple and strawberry compote and lemon mint syrup

Poached Salmon And Crab
bound with crème fraîche, served with pickled cucumber ribbons

SORBET

Raspberry Sorbet
served with raspberry compote

MAINS

Ballotine Of Turkey
stuffed with sage, sausage and cranberry, wrapped in bacon, chateaux potatoes, chipolatas wrapped in bacon, stuffing ball and a rich turkey gravy

Mustard Roasted Beef Fillet
served with parsnip purée, chateaux potatoes and red wine jus

Grilled Seabass Fillet
served with fennel purée, chateaux potatoes, buttered leeks and a king prawn beurre blanc

Mushroom Arancini
served with butternut squash purée, asparagus, spinach and basil creamy sauce

All mains served with roasted seasonal vegetables.

DESSERTS

Traditional Christmas Pudding
served with brandy sauce

Banoffee Pie
served with caramelised banana compote

Raspberry And White Chocolate Cheesecake
with fruit coulis

Lemon Meringue Pie
served with crème anglaise and strawberries

Selection Of Local And European Cheeses
with crackers, grapes, celery and a fruit chutney

TO FINISH

Coffee And Petit Fours

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

BOXING DAY LUNCH

Menu

TO START

Winter Vegetable Soup

Atlantic Prawn Salad
served with cucumber, tomatoes and lemon mayonnaise

Sliced Honeydew Melon
served with pineapple and strawberry compote

Ham Hock Terrine
served with piccalilli and toasted bread

MAIN EVENT

From The Carvery
various meat options will be available

Grilled Salmon Fillet
Served with lemon butter sauce
(pre-order required)

Cheese And Onion Tart
served with sun blushed tomato sauce
(pre-order required)

All mains served with creamy swede mash, thyme roasted potatoes, cauliflower cheese, honey roasted carrots, parsnips, green beans, sage and onion stuffing.

DESSERTS

Lemon Tart
served with fruit coulis

Strawberry Cheesecake
served with crème anglaise

Chocolate Fudge Cake
served with chocolate sauce

Traditional Christmas Pudding
served with brandy sauce

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.





Prosecco drinks reception on arrival followed by a sumptuous Five Course Dinner in our stunning **Princes Ballroom**. Dance the night away to our live band **The Maestros** with floor fillers from the 60's to 10's. With our resident DJ taking us into the new year in true Midland Hotel style.

Available:

Wednesday 31st December 2024

Time:

Meet in the bar at 7:00pm, before sitting down at 7:30pm, meal served at 7:45pm,
Glass of Champagne at Midnight.
Afternoon tea package served between 12:00pm - 3:00pm.

Dress Code: Black tie/lounge suit

Price: £87.00 per person

NEW YEAR'S RESIDENTIAL PACKAGE

£305.00 per couple

Afternoon Tea on arrival, Gala Dinner, & Breakfast on New Year's Day - please ask for full details.

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

NEW YEAR'S EVE GALA CELEBRATION

Menu

TO START

Cream of Pea and Mint Soup topped with crispy ham pieces	Chicken and Herb Terrine served with a pickled carrot, celeriac remoulade, fruit chutney and sage crostini	Fanned Honeydew Melon served with mango sorbet, pineapple and strawberry compote and lemon mint syrup	Poached Salmon And Crab bound with crème fraîche, served with pickled cucumber ribbons
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APPETIZER

Haggis Bon Bons
served with swede purée and whiskey cream sauce

SORBET

Raspberry Sorbet
served with raspberry compote

MAINS

Mustard Roasted Beef Fillet served with parsnip purée, chateaux potatoes and red wine jus	Lamb Rump served with parsnip purée, chateaux potatoes and a red wine jus	Grilled Seabass Fillet served with fennel purée, chateaux potatoes, buttered leeks and a king prawn beurre blanc, creamy spinach and basil sauce	Mushroom Arancini served with butternut squash purée, asparagus, creamy spinach and basil sauce
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All mains served with roasted seasonal vegetables to your table.

DESSERTS

Lemon Meringue Pie served with crème anglaise and strawberries	Banoffee Pie served with caramelised banana compote	Raspberry and White Chocolate Cheesecake with fruit coulis	Selection of Local and European Cheeses with crackers, grapes, celery and a fruit chutney
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Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.
Pre-orders and £20.00 per person non-refundable deposit is required for all parties.
Ballroom allocation will be given closer to the time.



Welcome to our **Soul & Motown Party Night!**
Get ready to groove to the iconic sounds as we transport you back to the golden era of music, featuring the talented singer **James Loughlin**.



Join us for a night filled with soulful melodies, infectious rhythms, and non-stop dancing. Whether you're a fan of classic hits or looking to discover new favourites, our party night promises to be a memorable experience for all music lovers. So put on your dancing shoes and get ready to enjoy a night of soulful tunes.

Available:

Saturday 17th January 2026

Time:

Meet in the bar at 7:00pm, before sitting down at 7:30pm, meal served at 7:45pm and live entertainment, finishes 1:00am.

Price:

£29.95 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.
Pre-orders and £15.00 per person non-refundable deposit is required for all parties.
Ballroom allocation will be given closer to the time.



SOUL & MOTOWN PARTY NIGHT

Menu

TO START

Winter Vegetable Soup	Atlantic Prawn Salad served with cucumber, tomatoes and lemon mayonnaise	Sliced Honeydew Melon served with pineapple and strawberry compote
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MAIN EVENT

Chicken Breast wrapped in streaky bacon and a red wine jus	Garlic And Herb Baked Salmon Fillet served with lemon and herb sauce	Baked Aubergine served with spinach, sun blushed tomato, smoked applewood cheese and a red pepper sauce
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All mains served with skin on baby roasted potatoes and seasonal vegetables.

DESSERTS

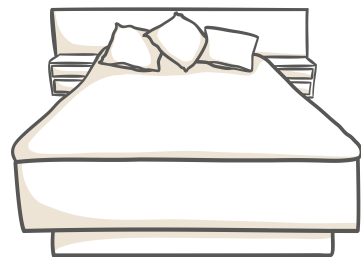
Traditional Christmas Pudding served with brandy sauce	Dark Chocolate Fudge Brownie served with chocolate sauce	Lemon Tart served with crème anglaise
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Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.





A GREAT NIGHT'S SLEEP!



Why not extend your celebrations and stay the night!

The perfect way to help you relax and unwind before or after your event.

Twin/Double **£85.00** B&B | Single **£65.00** B&B

Inclusive of a full Yorkshire breakfast.

Bedroom upgrades available:

Executive Bedroom: **£20.00** supplement

Four Poster Suite: **£50.00** supplement

A great nights sleep offer is subject to availability.

DRINKS PACKAGES

RUDOLPH PACKAGE £43.20

1 x Pardina/Chardonnay – Vina Arroba
1 x Tempranillo, Vina Arroba Red
1 x Tempranillo, Vina Arroba Rosato

20%
OFF RRP
£54.00

DANCER PACKAGE £56.76

1 x Pinot Grigio – Terraza Della Luna
1 x Merlot – Los Haroldos
1 x Zinfandel Rose – Feather Falls

20%
OFF RRP
£70.95

CUPID PACKAGE £73.60

2 x Prosecco Spumante, Borgo Alato
1 x Prosecco Rose Spumante Freixenet

20%
OFF RRP
£92.00

BLITZEN PACKAGE £33.76

3 x Coke
3 x Appletiser
6 x J20
3 x Jugs of Orange Juice

20%
OFF RRP
£42.20

BEER OR CIDER £42.88

Buckets of either
12 x Mixed Lager
or Cider

20%
OFF RRP
£53.60

ADD A BOTTLE
OF PROSECCO
FOR ONLY
£24.00!
Saving **£5.00**
when pre-ordered



BOOKING YOUR PARTY

Call the events team to ask any questions, check availability or arrange a full consultation to discuss how we can accommodate your needs. You can contact the Events Office between 9am - 5pm Monday to Friday. Outside of these hours the reception team will take details of your enquiry and you will be contacted as soon as possible. Alternatively email your enquiry to events768@theelitevenueselection.co.uk

Initial provisional bookings can be taken over the phone. In order to secure this provisional booking, we require:

A deposit of £15.00 per person is required within 14 days (2 weeks of initial booking) £20.00 per person for New Year's Eve.

Payment of deposit constitutes agreement of our Full Terms and Conditions. Deposits can be made by Visa/Debit card or Mastercard. A member of the Events team will be happy to accept cash payments in person Monday-Fridays between 9:00am-5:00pm.

All prices are Inclusive of VAT at the current rate. You will then receive a receipt for your payment as confirmation that your booking is secured.

Six weeks prior to your event you will receive a final invoice which is to be settled 28 days before the booking date together with a meal selection form and wine selection list.

Food choices to be given 28 days prior to your event.

PROVISIONAL BOOKINGS AND DEPOSITS

1. We reserve the right to cancel any provisional booking held for more than 14 days without being confirmed with the relevant written confirmation and deposit
2. The Midland reserves the right to negotiate the provisional time period at the time of the initial booking depending on availability or how close the date of booking is.
3. All deposits are non-refundable.
4. An increase in the party size after the deposits have been paid is subject to availability.
5. When an event is taking place in more than one of our ballrooms, we reserve the right to allocate the room in which you will be seated.



**FOR ALL BOOKINGS
PLEASE RING 01274 735735**

6. All party nights are strictly for over 18's.
7. Should your numbers reduce, the monies lost cannot be used for drinks.
8. The Hotel does not allow alcohol to be brought onto the premises and only drinks purchased at the hotel can be consumed.
9. If you require any special seating arrangements, requests will be noted but not guaranteed.

FINAL PAYMENTS AND FINAL DETAILS

10. If your final numbers are less than initially booked with deposits, we regret that 'lost deposits' cannot be set against the final payment.
11. If a pre order is not received at a specified time of four weeks before the event the hotel reserve the right choose the menu for the group.
12. Final payments are non-refundable.

CANCELLATION CHARGES

13. Should the numbers in your party decrease by 10% or more, less than six weeks before the party, not only will your deposit be lost but you will also be liable to pay 75% of the total cost of those originally booked.

PRIVATE PARTIES

14. A minimum number will apply for private parties, which will be charged even if the actual number attending drops below this number.

ADDITIONAL INFORMATION

15. The Hotel reserve the right to cancel any event and offer an alternative date of equal value.
16. The Hotel cannot be held reasonable for damage or loss of property, however caused.
17. You will indemnify the Midland Hotel against any damage caused to the premises or equipment by any parson attending the event and will agree to pay for any such damage in full.
18. All table plans are at the discretion of the Hotel, the Hotel will endeavour to accommodate special requests, however this cannot be guaranteed as overall party sizes determine final table arrangement





WISHING YOU A VERY MERRY CHRISTMAS
FROM ALL OF THE TEAM AT THE MIDLAND HOTEL BRADFORD





Scan the QR code on your smartphone or tablet to visit our social media.
Midland Hotel Bradford, Forster Square, Bradford, West Yorkshire, BD1 4HU.
Tel: 01274 735 735 **Email:** events768@theelitevenueselection.co.uk