

PALACE HOTEL & SPA



TERMS & CONDITIONS

- Pre-booking is required with a 30% deposit, balance payment 4 weeks prior to the event date.
- 2. Menu choices are due 4 weeks prior to the event.
- All monies are non-refundable and non-transferable.
- 4. We reserve the right to cancel any event and an alternative event 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.
- All prices include VAT at the current rate.
 The hotel reserves the right to increase the level of VAT subject to legislative increases.

- 7. 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 these symbols: (V), (Ve) the meal is suitable for vegetarians.
- 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.









OUR 2024 FESTIVE PROGRAMME

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FOR MORE INFORMATION CONTACT OUR CHRISTMAS TEAM

Contact our team on 01298 767 000 E: sales753@theelitevenueselection.co.uk

CELEBRATE THE FESTIVE SEASON WITH US



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 Palace Hotel & Spa this Christmas.









FESTIVE SUNDAY 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 1st to 29th December 2024

Time: **Prices:** £19.95 per adult | £10 per child 12:30pm - 2:30pm TO START TOMATO & BASIL SOUP (V, Ve) SELECTION OF PATE & TERRINE PLATTERS Crusty Bread Roll SALADS MAINS BAKED HADDOCK ROAST TURKEY ORANGE ROAST **BRIE STUFFED** FILLET (V) With Stuffing & BACON LOIN **MEDITERRANEAN** Served with Pigs in Creamed Leek & Pigs in Blankets LASAGNE (V) Spinach Sauce Blankets & Stuffing **VEGETABLE** DESSERT-**SIDES** ROAST POTATOES **CHRISTMAS PUDDING** CAULIFLOWER CHEESE FESTIVE FRUIT SALAD

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

SELECTION OF

GATEAUX & CHEESECAKE

CHEESEBOARD supplement per person £7.50

YORKSHIRE PUDDINGS

CREAMY SPROUTS

HONEY ROAST ROOTS

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

Please call our Events Team on **01298 767 000** to book directly with us.

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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.

Available:

Daily from 1st December 2024 to 1st January 2025

Time:

12:00pm - 4:00pm

Prices:

£20.00 per person

Menu:

Selection of Sandwiches Festive Dessert Selection Scone Selection with Jam and Clotted Cream Tea or Coffee

Extras:

Option One
Option Two
Option Three
Option Four
Add a Glass of Mulled Wine for £5.50
Add a Glass of Bucks Fizz for £5.00
Add a Glass of Prosecco for £5.95
Add a Glass of Champagne for £7.00

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

Please call our Events Team on 01298 767 000 to book directly with us.









CHRISTMAS MARKET

Join us for our Festive Christmas Market.

With several stalls showcasing an array of festive treats, this is fun for all the family and is not to be missed.

Available on:

Saturday 16th November

Time

12:00am to 8:00pm

Sunday 17th November

Time

10:00am to 2:00pm

Stalls are available on request call our events team on **01298 767 000** or email **sales753@theelitevenueselection.co.uk** for more information and availability.



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

Dates & Prices:

Saturday 7th December, Saturday 14th December & Friday 20th December £46 per person

Friday 13th December | Christmas MEGA BINGO £50 per person

Friday 6th December | VIP Party Night £61 per person

Time:

Arrival at **7:00pm**, before sitting down at **7:30pm** for dinner, Live entertainment & resident DJ, finishes **1:00am**.

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

Please call our Events Team on **01298 767 000** to book directly with us.







CHRISTMAS PARTY NIGHTS MENU

- TO START -

CHICKEN LIVER PATE

With Confit Onions, Dressed Rocket & Olive Loaf

ROAST APPLE & PARSNIP SOUP (V, Ve)

Crusty bread roll

MAINS -

ROAST TURKEY BREAST

With Roast Potatoes, Seasonal Vegetables, Pigs in Blankets, Stuffing & Gravy

THREE NUT ROAST (V)

Dauphinoise Potatoes, Spiced Tomato Compote & Sauteed Greens

DESSERTS

$\textbf{CHRISTMAS PUDDING}\left(V\right)$

With Brandy Sauce & Berry Compote

CREAM FILLED PROFITEROLES (V)

With Baileys Chocolate Sauce & Mulled Berries

TO FINISH —

TEA OR COFFEE

with Mince Pies

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

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

VIP CHRISTMAS PARTY NIGHT MENU

TO START -

CREAMY SALMON LEMON & DILL PATE Served with Olive Loaf,

Served with Olive Loa Cucumber Ribbons & Salsa Verde Puree ROAST APPLE &
PARSNIP SOUP (V, Ve)

Crusty Bread Roll

HAM HOCK & CARROT TERRINE

With Plum & Apple Chutney, Toasted Ciabatta & Dressed Rocket

- MAINS -

CARAMELIZED PORK BELLY

With Black Pudding & Honey Onion Mashed Potato, Seasonal Vegetables & Sweet Onion Gravy OVEN BAKED SALMON FILLET

on a Bed of Creamy Orzo with a Sundried Tomato & Coriander Salsa BAKED AUBERGINE (V)

Stuffed with Mediterranean Vegetables in a Roast Red Pepper Purée, Topped with Mixed Cheese

- DESSERTS

CHRISTMAS PUDDING

With Creamy Rum Sauce & Mulled Berries CREAMY

CHOCOLATE TIRAMISU
With Basil infused Forest Fruits

MINI CHEESE BOARD

With Grapes, Celery, Onion Jam & Crackers

TO FINISH

TEA OR COFFEE

with Mince Pies

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

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CHRISTMAS MEGA BINGO PARTY MENU

MAINS

ROAST TURKEY BREAST

Roast Potatoes, Seasonal Vegetables, Pigs in Blankets, Stuffing & Gravy THREE NUT ROAST (V)

Dauphinois Potatoes, Spiced Tomato Compote & Sauteed Greens

DESSERTS -

CHRISTMAS PUDDING (V)
Brandy Sauce & Berry Compote

CREAM FILLED PROFITEROLES (V)

Served with Baileys Chocolate Sauce & Mulled Berries

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of 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 December available, 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 100 guests, we will provide a disco absolutely free of charge.

£35.00 per person (minimum number of 20)

TO START -

ROASTED PARSNIP & APPLE SOUP (V)

with Freshly Baked Breads

MAINS -

ROAST BREAST OF TURKEY

Pigs in Blankets, Sage & Onion Stuffing, Garlic & Thyme Roast Potatoes, Honey Glazed Root Vegetables, Brussel Sprouts & Red Wine Jus

THREE NUT ROAST (V)

Dauphinois Potatoes, Spiced Tomato Compote & Sauteed Greens

UPGRADES AVAILABLE

DESSERTS

CHRISTMAS PUDDING

with a Warm Brandy Sauce

TO FINISH

TEA OR COFFEE

with mince pies

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

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









LUNCH WITH SANTA

Treat the whole family to a traditional roast dinner with a festive twist for the season! Followed by a magical and unforgettable visit from Santa himself. Arrive at 11:30am with lunch to follow at 12:00pm. While your children are here, please do not hesitate to come to Santa's grotto for an all-important present talk and a special gift afterwards for your children to take away!

Available:

Saturday 21st December 2024

Lunch Sittings:

Arrive: 11:30am with lunch to follow at 12:00pm. Depart: 3:30pm

Prices:

£25.00 per adult | £11.00 per child (4-12 yrs) | FREE Children 3 years and under



For those with special dietary requirements or allergies, please let a member of the team know at the time of booking. Please call our Events Team on 01298 767 000 to book directly with us.

CHILDREN'S LUNCH WITH SANTA MENU

TO START — CHEFS SOUP OF THE DAY CHEESY GARLIC BREAD POPCORN CHICKEN BITES Crusty Bread Roll Dressed Rocket Herb Mayonnaise MAINS -BATTERED CHICKEN **BATTERED FISH GOUJONS** MINI CHEESE & GOUJONS TOMATO PIZZA SIDES: French Fries, Peas, Beans, Garlic Bread, Side Salad (choice of one main & two sides) DESSERTS — CHOCOLATE FUDGE CAKE **CHOCOLATE BROWNIE** Vanilla Ice Cream Chocolate Ice Cream

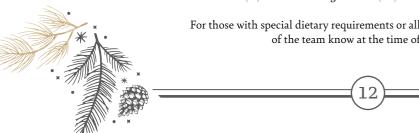
Menu choices for adults and children must be received 4 weeks prior to event.

SELECTION OF ICE CREAM

Whipped Cream & Flake

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

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



ORANGE OR

STRAWBERRY JELLY





TO START -

CHEF'S SOUP OF THE DAY

Crusty bread roll

HAM HOCK & CARROT TERRINE

Olive Loaf, Onion Jam & Dressed Rocket

CREAMY GARLIC MUSHROOMS (V) Toasted Ciabatta

MAINS

ROAST CHICKEN BREAST Gratin Potato Seasonal

Vegetables, Stuffing, Pigs in Blankets

Coriander Mashed Potato, Seasonal Vegetables, Red Wine Gravy & Yorkshire Pudding

SLOW COOKED

BEEF DAUBE

BAKED HADDOCK FILLET (V)

Dauphinoise Potato, Sauteed Greens, Creamed Leek Sauce BAKED VEGETABLE LASAGNE (V)

With Dressed Salad & Garlic Bread

DESSERTS

CHRISTMAS PUDDING (V) With brandy sauce

CHOCOLATE **FUDGE CAKE (V)**

WHITE CHOCOLATE BRULEE CHEESECAKE (V) Served with Chocolate Sauce Served with Mulled Berries

FRESH FRUIT SALAD (Ve) With Fruit Sorbet

Menu choices for adults and children must be received 4 weeks prior to event.

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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 on booking and should be ordered no later than 2 weeks prior to your event.

BEER BUCKET

6 x Various bottle beers	£22.00
Upgrade to 12 bottles	£34.00

THE DRIVER BUCKET

8 x Various bottles of soft drinks	_ £19.50
Upgrade to include fresh juices, mineral water and energy drinks	_£34.00

THE ULTIMATE WINE BUCKET

- 2 x Bottle of House White Wine
- 2 x Bottle of House Red Wine
- 1 x Bottle of House Fizz
- 1 x Jug of Orange Juice Iced Water ____

Upgrade your Ultimate Wine Bucket Cost TBC at the time of booking.





£34.00



EARLY BOOKING OFFER



FREE

If the booking is confirmed & pre-paid in full by **1st November 2024** Minimum 10 persons

> GROUP DISCOUNTS AVAILABLE

Please enquire for our best offers

All offers 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

£50 PER ROOM (PER PERSON)

INCLUDING BREAKFAST

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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.

Christmas Day Wednesday 25th December 2024

Served:

1.45pm

£75.00 per adult | £37.50 per child (4-12 yrs) | FREE Children 3 years and under

Dress Code:

Smart casual

Early Bird Booking Offer:

BOOK AND PRE PAY BEFORE 1st September 2024: £65 per adult! Early bird catches the discounts!

Please call our Events Team on 01298 767 000 to book directly with us.







CHRISTMAS DAY LUNCH MENU

TO START -

HONEY ROAST APPLE

With Onion Marmalade, Toasted Sea Salt Bread & Fresh Green Salad

BRUSSELS PATE

& PEAR SOUP (V)

Crusty bread roll

UPGRADES

SMOKED SALMON PLATTER (V) With Crispy Capers, Butter,

Homemade Tartar Sauce, Dressed Salad & Olive Loaf

£7.95 supplement per person

BRAISED BEEF DAUBE

Pudding Potatoes, Honey

Roast Chantey Carrots,

Stuffing, Pigs in Blankets

BRIE & CRANBERRY TART (V)

With Fresh Green Salad, Roast Rosemary & Garlic Aioli

£7.50 supplement per person

MAINS

SLOW ROAST TURKEY **BREAST**

With Garlic Roast Potatoes, Seasonal Vegetables, Stuffing & Pigs in Blankets & a Homemade Yorkshire Pudding

NUT ROAST (V)

With Crushed Dill Potatoes. Served with Crushed Black Spiced Tomato Compote & Sauteed Greens

> & Homemade Yorkshire £10.95 supplement per person

SALMON FILLET (V)

Served with Creamy Lemon & Dill Sauce, Lyonnaise Potatoes & Braised Fennel

£8.75 supplement per person

- DESSERTS -

CHRISTMAS **PUDDING**

With Brandy Sauce & Mulled Fruits of the Forest UPGRADES

UPGRADES

CHEESEBOARD

With Celery, Grapes, Onion Chutney & a Selection of Crackers

£7.95 supplement per person

Menu choices must be received 4 weeks prior to event

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

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

NEW YEAR'S EVE GALA

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 High Peak Ballroom.

Available:

New Year's Eve Tuesday 31st December 2024

Prices:

£65.00 per adult

Age Restriction:

All attendees must be 18 years and over

Dress Code:

Smart casual

Early Bird Booking Offer:

BOOK AND PRE PAY BEFORE 1st September 2024: £56 per adult! Early bird catches the discounts!



Please call our Events Team on **01298 767 000** to book directly with us.







NEW YEAR'S EVE GALA MENU

TO START

TOMATO & RED PEPPER SOUP (V) (Ve)

Crusty bread roll

THREE TOMATO SALAD (V)

With Garlic Ciabatta

SMOKED MACKEREL PATE

Served with Beetroot & Feta Salad, Cucumber Ribbons & Salsa Verde

— MAINS

MOZZARELLA STUFFED CHICKEN

Wrapped in Parma Ham, Served with Gratin Potatoes, Stem Broccoli & Diane Sauce PAN SEARED TUNA STEAK

With Lyonnaise Potatoes, Grilled Asparagus & Cucumber & Dill Relish CREAMY BUTTERNUT SQUASH & KALE ORZO (Ve)

Topped with Parmesan Crisps & Roast Red Pepper Puree

DESSERTS

WARM CHOCOLATE SPONGE CAKE (V)

Served with Baileys Chocolate Sauce & Salted Caramel Ice Cream MINI CHEESE BOARD (V)
Swith Celery, Grapes,
Onion Jam & Crackers

PISTACHIO MASCARPONE MERINGUE (V)

Topped with Fresh Raspberries

Menu choices must be received 4 weeks prior to event

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

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JANUARY PARTY NIGHTS

Looking to hold a memorable party in January that won't break the bank? Look no further than our hotel, where we are offering exclusive

10% DISCOUNT

On party bookings during the month of January.

Don't miss out on this special offer - book your January party with us today!

Available:

January 2025

Age Restriction:

All attendees must be 18 years and over

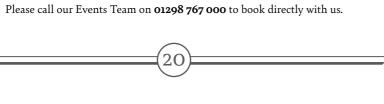
Dress Code:

Smart casual

Early Bird Booking Offer:

BOOK AND PRE PAY BEFORE 1st September 2024: £56 per adult! Early bird catches the discounts!











SEE YOU SOON!





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

Palace Hotel Buxton & Spa, Palace Road, Buxton, SK17 6AG
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