Weetwood Hall

Christmas & New Year Celebrations 2013
All I want for Christmas is...

...A wonderful setting for my Christmas celebrations.

Offering you and your party endless amounts of festive fun, we can accommodate guests requiring a small get together or larger groups of up to 200 who just want to party the night away. So whatever your requirements, we are here to provide you with a warm welcome and a festive sparkle!

**Stay and extend your celebrations**

Make the most of your festive celebrations and take advantage of our special overnight accommodation rates. Included in the rate is a delicious Yorkshire breakfast the morning after.

- **Party night accommodation on Thursdays/Fridays**
  - £30.00 ppn B/B*
  - (based on two sharing a junior double bedroom)

  - £40.00 ppn B/B*
  - (based on two sharing a superior double bedroom)

- **Party night accommodation on Saturdays**
  - £40.00 ppn B/B*
  - (based on two sharing a junior double bedroom)

  - £50.00 ppn B/B*
  - (based on two sharing a superior double bedroom)

- **Christmas holiday rates (minimum 2 nights stay)**
  - From 22nd December – 5th January 2014

  - £35.00 ppn B/B*
  - (based on two sharing a junior double bedroom)

  - £45.00 ppn B/B*
  - (based on two sharing a superior double bedroom)

To make a party night accommodation booking or check availability please call us on 0113 230 6000 to speak to our reservations department. Christmas holiday rates can be booked online at www.weetwood.co.uk

*Single supplement of £15.
Festive Lunch

Enjoy a delicious 3 course lunch with your colleagues or your loved ones. Festive lunches are available midweek throughout December and can be served in our Woodlands Suite or private dining rooms depending on your party numbers.

Leek & sweet potato soup (v/w)
Smoked salmon & crab terrine with a lemon & chive sour cream (w)

Sliced roast turkey
with “pigs in blankets”, leek & cranberry stuffing and roast gravy

Baked fillet of seabass (w)
with a tomato & basil coulis

Butternut squash & goat’s cheese filo parcel (v)
with a pesto cream sauce

All served with seasonal vegetables

Christmas plum pudding and rum sauce (n)
Baileys cheesecake with a toffee sauce (n)

Coffee
served with mince pies (n)

£15.95 per person

Served from 12:30 – 14:00
Available on weekdays: 2nd - 20th December
Sunday Family & Santa’s Sunday Carvery Lunch

Join us for a festive family lunch to catch up with your loved ones during the Christmas period.

Leek & sweet potato soup (v/w)

An assortment of Hors d’oeuvres & salads from the cold display

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Roast topside of Yorkshire beef (w)
with roast gravy

Roast crown of turkey (w)
with cranberry sauce

Roast leg of pork (w)
with apple sauce

Butternut squash & roast pepper strudel (v)
with a tomato & basil coulis

Served with Yorkshire puddings, seasonal vegetables
and potatoes

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Selection of cold desserts from the display
or hot desserts to order with cream, custard or fruit sauces (n)

Fruit salad (v/w)

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Coffee
served with mince pies (n)

Sunday Family lunches priced at

£16.50 adults

£8.25 children

Available on 1st, 8th, 22nd December

Santa’s Sunday lunch priced at

£17.50 adults

£8.75 children

Includes a special visit from Santa who will
arrive with a gift for all the children.
Available on 15th December

Served from 12:30 – 14:00
Including novelties.
Under 5’s free
Let’s get the Party started…
Organise a memorable party night for your colleagues or celebrate with friends & family over the festive period.

Leek & sweet potato soup (v/w)

Smoked salmon & crab terrine with a lemon & chive sour cream (w)

Sliced roast turkey with “pigs in blankets”, leek & cranberry stuffing and roast gravy

Slowly cooked daube of Yorkshire beef (w) with button onions & bacon lardons in a rich red wine sauce

Baked fillet of seabass (w) with a tomato & basil coulis

Butternut squash & goat’s cheese filo parcel (v) with a pesto cream sauce

All served with seasonal vegetables

£29.50 per person
Including novelties and reception drink.
Available on 29th & 30th November
5th, 12th, 19th December

£39.50 per person
Including novelties, reception drink & half a bottle of wine.
Available on 6th, 7th, 13th, 14th, 20th, 21st December

No pre order required.
Arrival at 19:00 for a reception drink.
Sit down at 19:30. Entertainment until 00:30.

To pre-order drinks packages please refer to the relevant page in the brochure.

Christmas plum pudding and rum sauce (n)
Baileys cheesecake with a toffee sauce (n)
Christmas Day Lunch

Relax and leave the cooking to us... come and enjoy a delicious 4 course Christmas Day lunch. All the children in your party will receive a special Christmas gift.

Amuse-Bouche... to enjoy on arrival to your table

Salmon rillettes

Cream of parsnip & apple soup (v/w)

Grilled asparagus with a tian of baked tomato & goat’s cheese (v)
red onion marmalade and rocket leaves

Terrine of pressed foie gras & chicken liver
with Sauterne jelly and homemade brioche

Cantaloupe melon with winter berries (v/w)

Sliced roast turkey with a chestnut & cranberry stuffing
and rich sherry jus

Pan-fried Harewood Estate venison
with an aubergine puree in a raspberry vinegar jus

Poached darne of salmon (w)
with a casserole of Queen scallops & mussels
in a chive white wine sauce

Wild mushroom & white truffle oil risotto (v/w)
topped with parmesan and rocket leaves

Served with chateaux roast potatoes and roasted vegetables

Assiette of desserts (n)
Chocolate truffle Christmas pudding,
white chocolate and raspberry cheesecake, mini lemon meringue
pie with fruit sauces

Selection of Yorkshire cheese
with water biscuits and chutney

Coffee with warm mince pies & brandy butter (n)

£59.95 per person

£25.00 per child 5 – 12 years

£5.00 per child under 5

Including gifts for children, novelties and drinks reception.

Available on: 25th December
Served from 12:00 – 15:00
The Queen’s speech will be shown in the Conservatory from 15:00
Boxing Day Carvery Lunch

After all the hustle and bustle of the day before, why not treat yourself to some downtime and join us for a festive carvery lunch.

- Tomato & basil soup (v/w)
- An assortment of Hors d’oeuvres and salads from the cold display (n)
- Roast topside of Yorkshire beef (w) with roast gravy
- Roast leg of pork (w) with apple sauce, crackling and roast gravy
- Roast leg of lamb (w) and minted gravy
- Baked salmon supreme (w) with a prawn & chive sauce
- Roast vegetable Wellington (v) with a ratatouille sauce

Served with Yorkshire puddings, seasonal vegetables and potatoes

Selection of cold desserts from the display or hot desserts to order with cream, custard or fruit sauces (n)

- Fruit salad (w)
- Coffee & mints

£24.50 per person
£12.50 per child 5 – 12 years
Under 5’s free

Including novelties
Available on 26th December
Served from 12:30 – 14:00
New Year’s Eve Gala Dinner with the Rat Pack

New for 2013

Put a little swing into your New Year with our after dinner entertainment; a tribute to Rat Pack’s finest, Frank Sinatra and Dean Martin. You can dance the night away until the small hours with our resident DJ, pausing only to hear Big Ben chime in the New Year.

The party starts at 19:00 with drink and canapé reception, followed by a sumptuous dinner. Sit down at 19:30 and entertainment until 02:00.

£85.00 per person
£750.00 per table of 10

Includes:

Glass of sparkling wine with Cassis on arrival, Rat Pack entertainment, midnight Champagne toast and dancing until 02:00.

French onion soup with a Gruyere crouton

Pressed game terrine with a redcurrant & onion chutney served with toasted brioche

Pan fried scallops with cauliflower purée, pancetta strips and a herb leaf salad

Cocktail of galia, water & cantaloupe melon (v/w)
    with winter berries and coulis

Citrus sorbet with sparkling wine and redcurrants (v/w)

Yorkshire beef Wellington
Prime fillet of beef topped with paté, mushrooms & pancetta wrapped in puff pastry with a whisky and red wine sauce

Baked dans of salmon (w)
with fresh langoustine and a fennel & dill sauce
Breast of local chicken (w) stuffed with spinach, garlic mushrooms & crumbed Wensleydale cheese in a wild mushroom & tarragon sauce

Tarte fine with grilled vegetables & mozzarella (v) with a tomato basil butter sauce

Served with fondant potato and roasted vegetables

Assiette of desserts (n)
Dark chocolate & rum mousse, Grand Marnier crème brûlée, lemon tart with fresh raspberries

Individual platter of Yorkshire cheese with celery, grapes, apricot chutney and biscuits

Coffee served with truffles (n)

New Year’s Eve Overnight Packages
£125.00 per person*
Staying in a junior/standard double bedroom

£135.00 per person*
Staying in a superior double bedroom

£155.00 per person*
Staying in a featuree12/four-poster bedroom

* Single supplement of £25

In addition to above, the following are included:
Afternoon tea from 14:00 – 17:00 on 31st December
New Year’s Day Yorkshire brunch 8:30 – 12 noon
Late check out at 12 noon
Drinks Packages (Applicable to Christmas Party Nights only)

Package 1 ..................................£12.50
1 Bottle of still mineral water
1 Bottle of sparkling mineral water
1 Jug of orange juice

Package 2 ..................................£30.00
10 Ice cold bottles of lager

Package 3 ..................................£35.00
5 Ice cold bottles of lager
5 Bottles of cider

Package 4 ..................................£40.00
5 Ice cold bottles of lager
5 Bottles of alcopops
1 Bottle of still mineral water
1 Bottle of sparkling mineral water
1 Jug of orange juice

Package 6 ..................................£45.00
10 x 25ml shots of Jagermeister
5 cans of Red Bull

Package 7 ..................................£60.00
2 bottles of house red wine
2 bottles of house white wine

Package 8 ..................................£80.00
2 bottles of house red wine
2 bottles of house white wine
2 bottles of house rosé wine

Alternatively house red / white /rose wine is available to pre-order at a special Christmas party night rate of £15.00 per bottle if pre-paid in advance of your event – this price will not be available on the night and standard tariff will apply.

Optional extras

A glass of chilled sparkling wine to toast your guests
£3.95 per person

A glass of chilled Champagne to toast your guests
£7.95 per person

Drinks reception upgrade on any party night

Private drinks reception hosted in the Conservatory before dinner.

Arrival drinks upgraded to Kir Royale (chilled sparkling wine with a splash of Crème de cassis), served with Chef’s choice of canapés.

Upgrade of £4.95 per person (Minimum of 10 guests, maximum of 30 guests) on nights where drinks reception served. On nights where no drinks reception is served, priced at £8.95 per person.
December can be a busy period, so why not use January as a
time to catch up with friends or colleagues and organise a
private party night at Weetwood Hall?

You have a choice of organising a private dining party in our
17th Century Manor House, alternatively for a larger celebration
choose the Woodlands Suite, which can seat up to 200 guests.

For further enquiries on dining options and pricing, please
contact our Events Team on 0113 230 6000 or email
sales@weetwood.co.uk

**Booking Notes and Terms**

**Provisional Bookings and Deposits**
To make a provisional booking please contact our Events Team on 0113 230 6000. A deposit of £10.00 per person is required for all bookings except Christmas Day and New Years Eve, where £25.00 per person is required. The number of places reserved must match the value of the deposit received.

Please Note: All payments are non-refundable and non-transferable.

Full payment for all the Festivities is required no later than 8th November 2013. Should payment not be received by the due date, your booking may be released.

Accommodation must be pre-paid at the time of booking.

Cheques should be made payable to: Weetwood Hall Ltd. and only one cheque or card payment per party will be accepted.

A pre-order of drink packages on Festive nights is available on request, alternatively you can purchase drink vouchers in various denominations (NB Cannot be exchanged for cash and change cannot be given on receipt of these vouchers). For further information please contact our Events Team.

Table arrangements and seating plans are at the discretion of Weetwood Hall. On New Year’s Eve smaller parties will be seated on shared tables.

On 25th December 2013 the Brasserie Bar will close for drinks service between 3pm and 7pm to comply with licensing legislation.

**Private Parties**
For private parties, minimum numbers may apply. Please ask for further details. The minimum numbers agreed will be considered guaranteed and charged for even if your final numbers are fewer.

**General**
The Hotel reserves the right to refuse admission and to cancel any event and offer an alternative date of equal value to the original booking. No beverages of any kind are permitted to be brought into the hotel by any guest, even as a gift or prize without prior authorisation.

You will be liable for the costs of any repairs carried out as a result of any damage caused to any part of the Hotel premises/equipment by the negligence, wilful act/default of any person invited to the Hotel by you or in your party. Weetwood Hall Ltd. cannot be held responsible for any damage or loss of another party’s property, however caused.

We are members of the Yorkshire and Humber Regional Food Group.

(w) denotes free from wheat, rye and barley
(v) suitable for vegetarians
(n) the dish contains nuts as an ingredient.

There is always a possibility that other ingredients may contain traces of nut content. Weetwood Hall does not accept responsibility in respect of nut or other allergies and cannot warrant that its food products do not contain genetically modified additives.

All prices quoted are inclusive of VAT @ 20%.