

Celebrate the Season 2025



SANDMAN
SIGNATURE

ABERDEEN
HOTEL & SPA





All we want for Christmas is you

Celebrate the season in style with festive parties, private dining, indulgent buffets, and exclusive bedroom rates. Our dedicated team is ready to welcome you and make this festive season truly magical.

Festive Parties

Join us for one of our 'Bring a Party to a Party' events, the perfect way to celebrate the season with sparkle and style over lunch or dinner. Step into our Robert Gordon Ballroom, where a welcome drink awaits. Enjoy a delicious three-course meal, then dance the night away with fantastic live entertainment.

Dresscode is dress to impress with festive sparkle!

Arrival drink of a glass of Prosecco, bottle of beer or soft drink

STARTER

Warm Spiced Parsnip Soup
with Warm Bread Roll ^(GF* V, VE, DF)

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MAIN

Duo of Turkey and Gammon with Winter Vegetables, Fondant Potato,
Yorkshire Pudding and Gravy ^(DF, GF*)
Accompanied by Skirlie, Cranberry Sauce and Extra Gravy

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DESSERT

Biscoff Cheesecake with Festive Caramel Drizzle ^(V, VE, GF, DF)

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Followed by freshly brewed Tea and Coffee with Mince Pies and Chocolate Truffles

V = Vegetarian, VE = Vegan, DF = Dairy Free, GF = Gluten Free, this menu is subject to change. *Gluten Free, Vegan, and Vegetarian alternatives are available upon request.
Any guests who require a halal meal, will receive the vegetarian option.

‘Bring a Party to a Party’

Take a look at our selection of Christmas party dates below:

Day	Date	Time	Entertainment	Price (per Person)
Saturday	29th Nov '25	7pm-1am	DJ	£55
Friday	5th Dec '25	12pm-4pm	DJ	£60
Friday	5th Dec '25	7pm-1am	Live Band	£67.50
Saturday	6th Dec '25	12pm-4pm	DJ	£60
Saturday	6th Dec '25	7pm-1am	Live Band	£67.50
Friday	12th Dec '25	12pm-4pm	DJ	£60
Friday	12th Dec '25	7pm-1am	Live Band	£67.50
Saturday	13th Dec '25	12pm-4pm	DJ	£60
Saturday	13th Dec '25	7pm-1am	Live Band	£67.50
Friday	19th Dec '25	12pm-4pm	DJ	£60
Friday	19th Dec '25	7pm-1am	Live Band	£67.50
Saturday	20th Dec '25	12pm-4pm	DJ	£60
Saturday	20th Dec '25	7pm-1am	Live Band	£67.50

Please note, tables seat a maximum of 10 per table. If you require a table for up to 12 people, please make the team aware at time of booking.





Make it exclusively yours

Host an unforgettable celebration in the Robert Gordon Ballroom, available for private hire from Sunday to Thursday for parties of 80 to 250 guests.

£49.50
per person

Your Ballroom Party Package includes:

Welcome drink: A glass of Prosecco, bottled beer, or a refreshing soft drink

Festive three-course feast to delight your guests

Tea & Coffee served with mince pies and chocolate truffles

Elegant ballroom décor with festive centrepieces

Digital table plan or personalised welcome sign

Atmospheric coloured lighting to set the mood

Dancefloor and staging for entertainment or speeches

Festive crackers and party boxes at every table for extra fun

Please note, this package does not include entertainment, but if required, we are happy to arrange it for you or recommend the best local musicians, DJs, and bands.

Ballroom Menu

Arrival drink of a glass of Prosecco, bottle of beer or soft drink

STARTER

Warm Spiced Parsnip Soup
with Warm Bread Roll (GF* V, VE, DF)

MAIN

Duo of Turkey and Gammon with Winter Vegetables, Fondant Potato,
Yorkshire Pudding and Gravy (DF, GF*)
Accompanied by Skirlie, Cranberry Sauce and Extra Gravy

DESSERT

Biscoff Cheesecake with Festive Caramel Drizzle (V, VE, GF, DF)

Followed by freshly brewed Tea and Coffee with Mince Pies and Chocolate Truffles

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Festive Private Dining

Available Sunday to Thursday from 12pm until late.

Available Friday and Saturday with arrival at 6pm and dinner service at 6:15pm.

A pre-order is required in advance, along with any dietary requirements.

£40.00

per person

£45.00

*per person with arrival drink of a
glass of prosecco or bottle of beer.*

Arrival drink of a glass of Prosecco, bottle of beer or soft drink

STARTERS

Warm Spiced Parsnip Soup
with Warm Bread Roll (GF* V, VE, DF)

Smoked Salmon with Gin Cured Cucumber, Dill Crème Fraiche
and Crisp Capers, served with Toasted Brioche

Pickled Carrot and Orange Salad with Vegan Mozzarella
and Beetroot Carpaccio (V, VE, GF, DF)

MAINS

Duo of Turkey and Gammon with Winter Vegetables,
Homemade Roast Potatoes,
Yorkshire Pudding and Gravy ^(DF, GF*)

7oz Sirloin Served Medium, Winter Vegetables,
Homemade Roast Potatoes,
Yorkshire Pudding and Gravy ^(DF, GF*) (£7 Supplement)

Homemade Herb Crusted Squash, Sage and Apple Tart
served with Winter Vegetables, Homemade Roast Potatoes
and Duo of Cranberry Jus ^(V, VE, GF, DF)

All mains are accompanied by Skirlie, Gravy and Cranberry Sauce

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DESSERTS

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce ^(V)

Chocolate Raspberry Tart with Raspberry Sorbet ^(V, VE, GF, DF)

Lemon Tart with Raspberry Sorbet ^(V, VE, GF, DF) Contains nuts

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CHEESE COURSE ^{£10 Supplement per person}

Cheeseboard with Chilli Jam, Crackers, Celery and Grapes. Cheddar, Blue and Brie ^(V)

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Eat Drink and
Be Merry



Festive Buffet

Whether it's a work celebration or a festive get-together with friends, enjoy a two-course festive buffet in one of our private dining rooms.

Available Monday to Sunday, at 3pm or 6pm

£32.50
per person

£37.50
per person with arrival drink of a
glass of prosecco or bottle of beer.

MAINS

Homemade Herb Crusted Squash, Sage and Apple Tart ^(V, VE, GF, DF)

Roast Turkey ^(GF, DF)

Roast Gammon ^(GF, DF)

Winter Vegetables ^(V, VE, GF, DF)

Roast Potatoes ^(V, VE, GF, DF)

Yorkshire Pudding ^(V)

Cranberry Jus ^(V, VE, GF, DF)

Gravy ^(V, VE, GF, DF)

Skirlie ^(DF)

DESSERTS

Biscoff Cheesecake with Caramel Drizzle ^(V, VE, GF, DF)

Sticky Toffee Pudding ^(V)

Butterscotch Sauce ^(V)

Pouring Cream ^(V)

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Beverage Packages

Let's drink and be merry! *Pre-order beverages for your event, to be ready for you on arrival.*

The Naughty List £210

Two bottles of house red wine

Two bottles of house white wine

Two bottles of prosecco

12 bottles of mixed beer

Prosec-ho-ho-ho £105

Three bottles of prosecco

Merry "Hop"mas £65

12 bottles of mixed beers

Christmas Spirit £150

One bottle of house Spirit and a selection of 12 mixers

Please Select from: Smirnoff, Gordons, Gordons

Pink Gin, Bacardi, Morgans Spiced, Morgans Dark,

Famous Grouse, Southern Comfort

The Nice List £42.50

Selection of 12 mixed soft drinks

Santa's Hamper £110

One bottle of house white wine

One bottle of house red wine

12 bottles of mixed beer

Packages must be pre-ordered and cannot be purchased during the event. Any additional bottle orders on the day will be subject to availability. Please note, beverage prices are subject to change.





Hogmanay Party

Ring in 2026 in style in our Robert Gordon Ballroom! Join us from 8pm, enjoy a delicious buffet at 9:30pm, raise a toast at midnight, and dance into the early hours until 2am.

£59.50
per person

Package includes:

Glass of Prosecco, bottle of beer or soft drink on arrival

Buffet meal of Traditional Stovies with Oatcakes, Beetroot

Macaroni Cheese with Garlic Bread ^(v)

Make your own Nacho's with Cheese, Salsa, Guacamole, Nacho Cheese,

Beef Chilli, Vegan Chilli

Plus live music from Mustang

*Please use the QR
Code below to book
your space:*



Burns Night Dinner Celebration

Join us on Saturday, 24th January 2026 for a celebration in our Robert Gordon Ballroom.
Enjoy a traditional welcome with a piper on arrival, followed by an unforgettable evening of live entertainment.

£55.00
per person

7:00pm arrival | 7:30pm start | Celebrate until 1:00am

Arrival drink of Scottish Gin Fizz

STARTER

Potato and Leek Soup with Warm Bread Roll* (V, VE, DF)

MAIN

Traditional Haggis, Neeps and Tatties with a Whisky Jus*

DESSERT

Traditional Cranachan*

Followed by Tea and Coffee with a Scottish Table

*Please use the QR
Code below to book
your space:*



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Celebrate & Stay

Enjoy 25% discount off our Standard Room Only and Bed & Breakfast rates when you use festive discount code “XMAS25”

Check-in is from 3pm on the day with check-out at 11am.

This offer is valid for stays from 20th November 2025 until 31st January 2026. To secure your booking you'll be asked to provide a valid credit/debit card. All cancellations and amendments should be made no later than 4pm on the day of arrival to avoid incurring any charges.

Reservations for nine or more rooms will be subject to group booking terms and conditions.

Rates are subject to availability.

Please note, this discount only applies to direct bookings only and cannot be used with advance purchase rates, members rates, or combined with any other offers or discounts.

Please book online at www.sandmansignature.co.uk/aberdeen



Terms and Conditions

All prices include Vat at 20%

To confirm your booking, a non-transferrable and non-refundable £20 deposit per person is required along with a signed contract to secure booking at time of booking.

Lost deposits will not be put towards final balance and/or any alcohol purchased on the night.

Full prepayment is due by the 24th of October 2025, along with any dietary requirements and drinks package requests.

All party night bookings will be held provisionally for up to five working days; thereafter the hotel has the right to cancel the booking if a deposit is not received.

Beverage packages must be ordered in advance and are not available on the day

Bank transfers should be made payable to Sandman Hotel Group UK and must be received as cleared funds 48 working hours before the party date. The Hotel Bank details are available on request.

The Hotel reserves the right to cancel any event should the booking fail to reach minimum numbers. In such cases the party organiser will be given at least ten working days' notice and a full refund made or alternative date offered, subject to availability.

Table plans will be decided by the venue once final numbers for the night are confirmed. Round tables seat a maximum of 10 per table and larger groups may need to be split across separate tables. We try to accommodate all seating preferences where possible, but can't guarantee that these will be met.

All accommodation booked at the special party night rate is subject to availability and must be guaranteed by a valid credit card.

CHOP GRILL & BAR

To book the festive menu, please quote "Festive CHOP" at the time of booking. A full menu pre order is required for parties of 8 and more.

Please email aberdeen@chopgrillbar.com to confirm your menu choice in advance. A service charge of 8% will be added to tables 8 or more.

FOOD ALLERGIES AND DIETARY REQUIREMENTS

Please inform us of any food allergies or intolerances at time of booking. Dishes may contain traces of nuts, wheat, shellfish and garlic and other allergens. We can't guarantee that dishes are 100% gluten free.

Any guests requiring a vegetarian menu or special dietary requirements must advise the hotel ten working days prior to the function.

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Our Event Spaces



MAPLE SUITE

Private dining room seating up to 20 guests around an elegant long table.



ALBERTA SUITE

Private dining room accommodating up to 80 guests across 8 round tables of 10. For events with dancing, capacity is limited to 50 guests to ensure space for a dance floor.



ROBERT GORDON BALLROOM

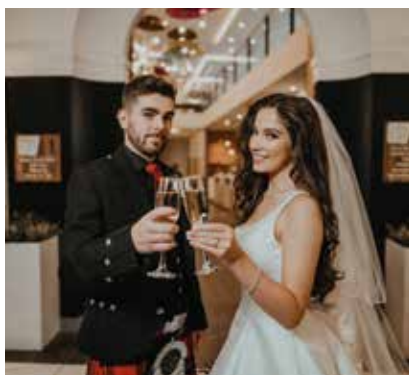
Our largest event space, accommodating up to 250 guests across 25 round tables of 10.

Want to celebrate in Chop?

Book your table at CHOP Grill & Bar using the below QR code, calling **01224 945559** or emailing **aberdeen@chopgrillbar.com**



Weddings at Sandman Signature Aberdeen Hotel & Spa











SANDMAN SIGNATURE ABERDEEN HOTEL & SPA WEDDING OPEN DAY

Join Sandman Signature Aberdeen Hotel & Spa for their wedding open day on the
8th of February 2026 between 12pm-3pm.

Meet with the wedding team and view our wedding spaces.

To register your interest, please email eventsales_aberdeen@sandmanhotels.co.uk

What's on this Winter

	Bring a party to a party - Dinner	£55.00 <i>per person</i>	NOVEMBER 2025 29th
	Bring a party to a party - Lunch	£60.00 <i>per person</i>	DECEMBER 2025 5th, 6th, 12th, 13th, 19th & 20th
	Bring a party to a party - Dinner	£67.50 <i>per person</i>	DECEMBER 2025 5th, 6th, 12th, 13th, 19th & 20th
	Hogmanay	£59.50 <i>per person</i>	DECEMBER 2025 31st
	Burns Night Dinner Celebration	£55.00 <i>per person</i>	JANUARY 2026 24th
	Sandman Signature Wedding Open Day	Free	FEBRUARY 2026 8th





For **events bookings**, please contact our dedicated Meetings and Events team
on **01224 945555** or via **eventsales_aberdeen@sandmanhotels.co.uk**

For **bedroom bookings**, please contact Reservations on **01224 945555** or via **res_aberdeen@sandmanhotels.co.uk**

Sandman Signature Aberdeen Hotel & Spa, St Andrew Street, AB25 1AD | **sandmansignature.co.uk/aberdeen**

