



Christmas



THE CROWN
HARROGATE



Welcome

TO CHRISTMAS AT THE CROWN

Ring in the holidays with style at The Crown!

This Christmas, let us take care of everything so you can focus on celebrating. Whether you're looking to join one of our traditional festive parties or host a private gathering with friends and family, we have the perfect setting for your celebration.

- Joiner Parties: Celebrate in a fun, festive atmosphere with others.
- Private Parties: Enjoy an exclusive event in one of our elegant function rooms.

Our friendly events team is here to help you plan your perfect 2025 festive celebration!

Call 01423 567755 or email events@crownhotelharrogate.com to book today.



PARTY NIGHTS

Our party nights will get you in the festive spirit with a red carpet drinks reception, 3 course choice dinner from our festive menu, seasonal novelties & dancing the night away to our resident DJ.

DATES:

6TH, 13TH, 19TH & 20TH

INTRODUCING 5TH CRIMBO BINGO & 12TH

IBIZA THEMED



PRIVATE PARTIES

If you are looking for an exclusive party to come closer together with your team, friends or family. Why not book your own private Christmas party?

Private parties are available on any day of the week.*

Includes festive dining, arrival drink, festive novelties, DJ & disco.

*Minimum numbers of 50 required for private party bookings. Contact our events team for availability

**FROM
£38 PER PERSON**



THEMED NIGHTS

Crimbo Bingo!

Join us for a night of merry mayhem at Boozy Christmas Bingo – the ultimate over-18s festive bash! Expect hilarious rounds of bingo, cheeky entertainment, and a bar full of holiday spirits to keep the good times flowing. Whether you're here for the prizes or just the prosecco, it's the perfect way to celebrate the season with a buzz and a belly laugh.

Festive outfits encouraged. Naughty or nice attitudes welcome.

Festive Nights & Ibiza Lights!

This year, we're turning up the heat with an Ibiza-themed Christmas Party Night – where festive cheer meets island vibes for a celebration like no other.

Get Ready to Celebrate in Style!

Your night begins with a glamorous red carpet drinks reception, followed by a delicious 3-course festive dinner from our specially crafted menu. Then it's time for seasonal fun, party novelties, and dancing the night away to Christmas classics and Ibiza anthems spun by our resident DJ.

Gather your friends, dress to impress, and let the good times roll!



£ 3 5

Jingle & Mingle

No fuss, just cheers. Enjoy a stress free informal drinks reception and canapes tailored for cheerful enjoyment.

Gather with friends, colleagues or family to kick start your festive celebrations this Christmas.

Unlimited prosecco drinks reception for 45 minutes, with festive canapes and then dance the night away to our resident DJ.

Starts at 6pm until 11pm.

£25 PER PERSON* WITH ENTERTAINMENT
OR £15 PER PERSON WITHOUT
ENTERTAINMENT

*CAN BE MADE PRIVATE BASED ON A MINIMUM OF 50 GUESTS. PRICING ON REQUEST *
CONTACT OUR EVENTS TEAM FOR AVAILABILITY



DRINKS PACKAGES

Simplify your party planning and amplify the fun with our convenient and enticing drinks packages.

SOBER SLEIGHRIDE

£30

~

6 Bottles of Alcohol Free Beer
2 Bottles of Water
1 Carafe of Soft Drinks

T'IS THE SEASON £25

~

1 Bottle of House
(Red, White or Rose)

LET IT SNOW £70

~

1 Bottle of House Red
1 Bottle of House White
1 Bottle of Prosecco

BLITZEN'S BUCKET £40

~

10 Bottles of Beer

MISTLETOE £110

~

10 Bottles of Beer
2 Bottle of House Wine
1 Bottle of Prosecco
2 Bottles of Water

CHRISTMAS SPIRIT £90

~

1 Bottle of Spirit
(Gin, Vodka or Rum)
5 Carafes of Mixer

****Must be ordered no later than 2 weeks prior to your event. ****

Full payment is required at the time of ordering.



PARTY NIGHT

STAY & PLAY

Take the trouble out of travelling home and book a stay in one of our comfortable bedrooms. Take advantage of our discounted accommodation rates below, including bed and breakfast.

THURSDAY

Single room - £85
Double room - £95

FRIDAY

Single room - £95
Double room - £105

SATURDAY

Single room - £140
Double room - £150

SUNDAY

Single room - £65
Double room - £75



Contact our events team
for availability.

Christmas Crafting

Wreath Making Classes

26th November 5.30pm - 7.30pm

27th November 5.30pm - 7.30pm

29th November 3.30pm - 5.30pm

Get into the festive spirit with our Christmas wreath classes!

Join Regal Florists for a fun, creative workshop where you'll craft your own beautiful wreath. Whether you're a beginner or expert, our instructors will guide you every step of the way.

Book now and add a personal touch to your holiday décor!

Go to our website and use the link provided to book your tickets.



Contact our events team for availability

£55 PER PERSON



FESTIVE LUNCHES

If you're looking for a lunch time celebration we can cater for smaller parties in our restaurant or private gatherings for 10 - 200 guests.

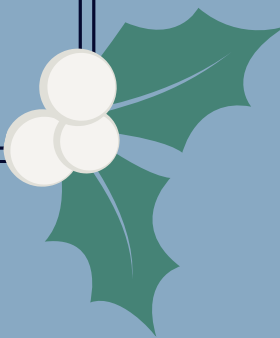
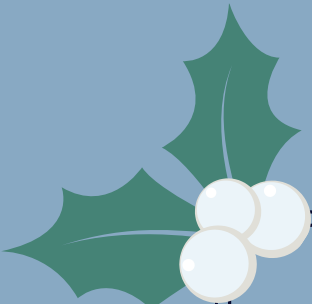
Available throughout December.

Festive Private Dining

For a more intimate festive celebration, gather with family and friends in our ornate Byron or Bronte suite.

Dine on an exquisite 3 course festive menu, with the option to add half a bottle of wine per person.

*Minimum numbers of 10 required for festive lunches & festive dining.



FROM £25 PER PERSON

Please contact our events team for availability.



Festive Menu

Starters

Scorched goats cheese with vegetable textures, olive bread croute, chive oil & balsamic. (GFA,VEA)

Duck liver & orange parfait, kumquat & sage chutney, toasted ciabatta (GFA)

Courgette, cheddar, & tarragon tart, pickled vegetable salad (V)

Main Courses

Roasted turkey breast, roasted potatoes, glazed root vegetables & sprouts, pig n blankets, cranberry stuffing & turkey gravy. (GFA)

Baked hake fillet herb mashed potato, glazed root vegetables, lemon & dill hollandaise. (GF)

Mushroom, spinach & chestnut pithivier, roasted root vegetables, roasted potatoes & a cranberry gravy. (VE) (GFA)

Desserts

Warm Christmas pudding served with orange scented brandy sauce. (GFA, VE)

Baked vanilla cheesecake, Irish liqueur Chantilly cream, mulled wine berry compote

Dark chocolate & orange tart, orange gel, bitter orange cream

(V) = Vegetarian / (VE) = Vegan / (GF) = Gluten free / (GFA) = Gluten free available

A full menu pre-order, including dietary requirements is due no later than the 1st of November. Please note, we reserve the right to amend dishes based on suppliers or availability.



CHRISTMAS DAY LUNCH

Our Christmas Day Lunch will feature a specially curated menu that promises to delight your taste buds and get you in the festive spirit.

Lunch times are: 12pm & 3pm

Starter

Pressed chicken, sage & apricot terrine, autumn chutney, parsnip crisps (GFA)

Marinated watermelon, apple textures, roasted walnuts & an orange syrup (VE)

Festive prawn vol au vent with Marie rose sauce, pickled cucumber salad

Intermediate

Parsnip & spiced pear soup with toasted almonds

Main

Butter & herb roasted turkey with pig in blanket, cranberry stuffing, roasted root vegetables, sprouts & a rich turkey juice gravy. (GFA)

Roasted sirloin of Yorkshire beef, Yorkshire pudding, roasted root vegetables, sprouts & a red wine & pan juice gravy (GFA)

Fillet of salmon, sauté green vegetables, parsley new potatoes & chive butter sauce

Sweet potato, mushroom & cranberry wellington fondant potato, glazed root vegetables & herb cream sauce (V)

Dessert

Warm Christmas pudding, orange scented brandy sauce (GFA, VE)

Chocolate & cherry delice dark chocolate sauce and a vanilla Chantilly cream

Clementine tart, fresh strawberry compote & clotted cream

Book Your Table Today

To ensure your place at our Christmas Day celebration, please reserve early.

CHRISTMAS DAY LUNCH 12:00HRS OR 15:00HRS

£79
per Adult

£30
per child (4-11ys)

1 - 3 yrs
eat for free



NEW YEARS EVE GALA DINNER

Starters



Citrus cooked salmon, pink grapefruit & pinenut salad

Beetroot carpaccio, walnut mousse, coriander dressing (VE)



Intermediate Course

Cauliflower & cheddar velouté, chive oil (VEA)

Main Courses

6oz beef fillet (cooked medium rare) carrot & ginger puree, crushed swede, fine beans & fondant potato, finished with a port & sage jus



Sweet potato, mushroom & cranberry wellington, fondant potato, glazed root vegetables & herb cream sauce (V)



Desserts

White forest slice, layers of sponge, white chocolate mousse & cherry glaze, pistachio ice cream & raspberry crumb



(V) = Vegetarian / (VE) = Vegan / (GF) = Gluten free / DF = Dairy Free

Contact our events team for availability

£79 per person



BOOKING TERMS

1. Bookings will be treated as provisional until the correct deposit has been paid.
2. Full pre-payment for all bookings, must be received in full, no later than 4 weeks prior to the event start date.
3. A non-refundable, non-transferable deposit must be paid in order to confirm/secure any provisional bookings. £10 per person for Christmas parties, or £39.50 per person for Christmas day lunch.
4. Provisional bookings will be held for a maximum of 14 days and then released, if no deposit payment is received.
5. Any bookings made four weeks or less, prior to the event date requires full immediate payment.
6. Groups of 12 or more guests must also submit a seating plan for each table by the 1st of November, failure to do so will result in the hotel allocating for you.
7. All prices, promotions and menus are correct as of March 2024 and are subject to availability and change without notice.
8. All sharing party nights, Jingle and Mingle nights and New Years Eve, are strictly over 18's only.
9. Any cancellations must be notified to the hotel in writing. For any cancellations less than 4 weeks prior the event date, the full cost will be chargeable.
10. All monies prepaid are strictly non-refundable & non-transferable and cannot be used to pay for any other goods or services.
11. Please be advised that it is the responsibility of the client to inform the hotel of any guests who have any food allergies or intolerances in advance of the event start date.
12. All bookings must submit their pre ordered menus by the 1st of November with the names of who has ordered which option.
13. The hotel reserves the right to amalgamate or move any Christmas events to an alternative room to that stated on the original confirmation, to ensure optimum numbers and, under unusual circumstances, cancel or re-arrange the event. In such a case an alternative date will be offered.
14. Food pre orders must be received no later than the 1st of November. Any delay may result in the hotel stipulating a set menu for that group .
15. The hotel reserves the right to amend or cancel the advertised entertainment without prior notice in extreme, unforeseeable circumstances.
16. On site car parking is limited and charged at £12 per night and day car parking is charged at £6 per day.
17. VAT receipts will be sent after the event on request.
18. Party night discounted accommodation is only available to those who are attending a public party or private party. All rates are subject to availability and all reservations must be guaranteed with a debit or credit card. Any unguaranteed reservations will be released.





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