



Christmas



THE CROWN
HARROGATE




Welcome

TO CHRISTMAS AT THE CROWN



Ring in the holidays with style at The Crown!

Book your perfect Christmas party with us and we'll take care of everything. Get your friends or colleagues together and book one of our traditional joiner parties or gather with friends and family for your very own private Christmas party in one of our elegant function rooms.



Speak to our friendly events team on 01423 567755 or email enquiries@crownhotelharrogate.com to book your 2024 festive celebrations!



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:

**29TH, 30TH OF NOVEMBER
6TH, 7TH, 13TH & 14TH OF DECEMBER**



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**



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 1 hour, with festive canapes and then dance the night away to our resident DJ.

Starts at 6pm until 11pm.

DATES:

1ST, 5TH, 8TH, 12TH, 15TH & 19TH
OF DECEMBER

£25 PER PERSON*

*THIS 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

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

T'IS THE SEASON £25

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1 Bottle of House
(Red, White or Rose)

LET IT SNOW £70

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

BLITZEN'S BUCKET £40

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10 Bottles of Beer

MISTLETOE £110

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

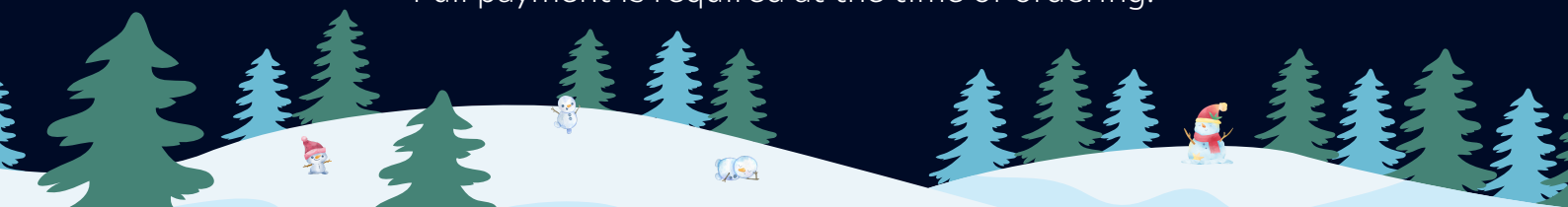
CHRISTMAS SPIRIT £90

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

****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 - £86
Double room - £96

FRIDAY

Single room - £97
Double room - £107

SATURDAY


Single room - £140
Double room - £150

SUNDAY

Single room - £86
Double room - £96



Contact our events team
for availability.





Christmas Crafting

Wreath Making Classes

28th November 6pm - 8pm

&

30th November 4pm - 6pm

Get into the festive spirit with our Christmas wreath classes. Join us and Regal Florists for a fun and creative workshop where you'll learn how to craft your very own stunning Christmas wreath.

Whether you're a seasoned crafter or complete beginner, the experienced instructors will guide you through the process. Sharing tips and techniques to help you create a beautiful and unique wreath to adorn your door this holiday season.

Bring a friend or come solo and enjoy a merry and relaxing atmosphere as you sip on hot chocolate and indulge in a sparkling drinks reception with festive canapes while you immerse yourself in the joy of the holidays.

Book now and get ready to add a personal touch to your home this Christmas.

Contact our events team for availability



£65 PER PERSON





FESTIVE LUNCHESES

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.

Please view the next page for our festive menu for private dining and festive lunches.



Festive Menu

Starters

Fan of honey dew melon, cucumber & mint style Thai salad, Thai dressing. (VE & GF)

Smoked haddock & spring onion fishcake, Gremolata mayo, rocket, lemon. (GF)

Chicken liver pate, tomato chutney, toasted sour dough. (Can be GF)

Main Courses

Roasted turkey breast, sage & apple stuffing ball, pig in blanket, roasted potatoes, honey roasted carrots & sprouts, turkey gravy. (DF & can be GF)

Slow cooked lamb shoulder, mash potato, honey roasted carrots & parsnip, red wine jus. (GF)

Baked stone bass, new potatoes, honey roasted carrots & fine beans, caper & lemon dressing. (GF & DF)

Vegan turkey roast, sage & apple stuffing ball, roasted potato, sweet glazed carrots & sprouts, vegan Gravy. (VE & GF)

Desserts

Christmas pudding, mulled winter berry compote, brandy sauce. (Can be VE & GF)

Dark chocolate torte, white chocolate crème anglaise. (GF)

Lemon swirl cheesecake, raspberry coulis. (VE)

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

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

Starters

Pressed Chicken, roasted pepper, and ham hock terrine, caramelized red onion chutney, toasted brioche. (Can be GF)

Oak smoked salmon, shallot, capers, egg, brown bread, lemon & watercress. (Can be GF & DF)

Butternut squash & roasted hazelnut Panzanella salad, citrus dressing. (VE & can be GF)

Intermediate Course

Orange sorbet & Cointreau syrup. (VE & GF)

Main Courses

Local roasted turkey breast, sage & apple stuffing balls, pigs in blankets, roasted potatoes, Yorkshire puddings, turkey gravy. (Can be GF & DF)

Grilled fillet of stone bass, herb pomme anna, fine beans, baby carrots, prawn & red pepper salsa. (GF)

Sweet potato, cauliflower & lentil roast, sage & apple stuffing balls, pigs wrapped in maple parsnip, roasted potatoes, vegan gravy. (VE & Can be GF)

All mains served with maple roasted carrots, parsnips & sprouts topped with a chestnut & tarragon crumble.

Desserts

Christmas pudding, mulled berry compote, brandy sauce.(can be GF & VE)

Baked Speculoos & coconut cheesecake, sweet ginger filo tuilles, mango coulis. (VE)

Raspberry & almond tart, raspberry jam coulis & Eton mess Chantilly.(GF)

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

Contact our events team for availability



CHRISTMAS DAY LUNCH 12:00HRS OR 14:00HRS

£79
per Adult

£30
per child (4-11ys)

1 - 3 yrs
eat for free

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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