



THE CROWN  
HARROGATE

# IT'S TIME TO CELEBRATE Christmas






# WELCOME TO CHRISTMAS AT THE CROWN

Celebrate in style this year with Christmas 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 [events@crownhotelharrogate.com](mailto:events@crownhotelharrogate.com)




# PARTY NIGHTS

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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:**  
**1ST, 2ND, 9TH, 15TH & 16TH**  
**DECEMBER**



**£35**  
**PP**

# PRIVATE PARTIES

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If you're 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 10 required for private party bookings. Contact our events team on [events@crownhotelharrogate.com](mailto:events@crownhotelharrogate.com) for availability

**FROM**  
**£38 PER PERSON**



# PARTY NIGHT

## • ACCOMODATION

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

### THURSDAY

Single room - £80

Double room - £90

### FRIDAY

Single room - £90

Double room - £100

### SATURDAY

Single room - £130

Double room - £140





# Festive Private Dining

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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 apply

FROM £25 PER PERSON

Please contact our events team for availability

# Festive Menu

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## Starters

Parsnip, celeriac & chestnut soup, herb oil, warm bread roll  
(DF, \*\*)

Caramelised red onion, beetroot & walnut tart, rocket, red wine dressing  
(VE)

Duck liver pate, plum & apple chutney, toasted sourdough  
(\*\*)

## Main Courses

Local thyme & butter roasted turkey breast, pigs in blankets, apple & thyme stuffing,  
roasted potatoes and gravy

Slow cooked feather blade of beef, whole grain mustard mash potato, red wine jus  
(DF, \*\*)

Grilled fillet of Hake with spiced Mediterranean crust, creamy mash potato, black  
olive dressing  
(\*\*)

Root vegetable & lentil cottage pie  
(VE, GF)

## Desserts

Christmas pudding, mulled wine berry compote, brandy sauce  
(\*\*)

Salted caramel cheesecake, mango & pineapple salsa  
(VE, GF)

Lemon tart, raspberry coulis, white chocolate Chantilly cream

## Accompaniments

Tea, coffee & mince pies

(VG) = Vegetarian / (VE) = Vegan / (GF) = Gluten free / DF = Dairy Free  
(\*\*) = Can be adapted for dietary requirements

**£30 PER PERSON**

3 Course dinner - Arrival drink - Festive novelties

A full menu pre-order including dietary requirements is due no later than  
4 weeks prior to your event. Please note, we reserve the right to amend dishes based  
on suppliers or availability



# DRINKS PACKAGES

Why spend your night queuing at the bar instead of on the dance floor? Beat the queues and pre-order your drinks for your arrival.

## BLITZEN'S BUCKET

BUCKET OF LAGER - 10 BOTTLES  
OR  
BUCKET OF CIDER - 10 BOTTLES

£30

## LET IT SNOW

1 BOTTLE OF HOUSE RED  
1 BOTTLE OF HOUSE WHITE  
1 BOTTLE OF PROSECCO

£50

## T'IS THE SEASON

1 BOTTLE OF HOUSE WINE  
(RED, WHITE, ROSE)

£20

## MISTLETOE

BUCKET OF BEER (10 BOTTLES)  
2 BOTTLES OF HOUSE WINE  
1 BOTTLE OF PROSECCO  
2 BOTTLES OF WATER

£90

## SOBER SLEIGHRIDE

6 BOTTLES OF ALCOHOL FREE BEER/CIDER  
2 BOTTLES OF WATER  
1 CARAFE OF SOFT DRINK

£30

## CHRISTMAS SPIRIT

1 BOTTLE OF HOUSE SPIRIT  
(GIN, VODKA, RUM, WHISKY)  
5 CARAFES OF MIXER  
1 BOTTLE OF PROSECCO

£120



\*Packages must be pre-ordered and pre-paid a minimum of 2 weeks prior to your event\*



# CHRISTMAS DAY LUNCH

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## Starters

Prawn & fennel bisque, lemon & chive oil, warm bread roll

(\*\*)

Duck liver pate, pear chutney, toasted brioche; dressed rocket

(\*\*)

Wild mushroom & roasted garlic gnocchi, hazelnut pesto.

(VE)

## Intermediate Course

Champagne mojito sorbet

(GF & VG)

## Main Courses

Local roasted turkey breast, apricot stuffing, pigs in blankets, Yorkshire puddings, turkey gravy

(\*\*)

Pan fried 6oz fillet of beef, pommes anna, poached vegetable pearls, red wine jus

(GF, \*\*)

Grilled fillet of seabass, chive mash potato, red pepper salsa, tempura king prawn (\*\*)

Celeriac, pear & hazelnut wellington, pearl potatoes, vegan gravy

(VG)

Main dishes served with sprouts, ginger glazed carrots, honey coated parsnips & red cabbage.

## Desserts

Christmas pudding, brandy sauce, mulled winter berry compote

(\*\*)

Chocolate & clementine torte, orange coulis & sorbet

(GF, VE)

Red velvet cheesecake, red berry crème anglaise and Eton mess Chantilly cream

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(\*\*) = Can be adapted for dietary requirements

## CHRISTMAS DAY LUNCH 12:30PM - 2:30PM

£79  
per Adult

£30  
per child (4-11ys)

1 - 3 yrs  
eat for free

# NEW YEAR

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You are invited to welcome in 2024 with grandeur and elegance.

Arrive for a truly scrumptious cream tea before an evening of New Years Eve celebrations including Champagne arrival, 4 course black tie gala dinner, live entertainment & a midnight toast.

## ONE NIGHT PACKAGE

From £149  
per person

## TWO NIGHT PACKAGE

From £218  
per person

## THREE NIGHT PACKAGE

From £294  
per person

EXTEND YOUR  
STAY WITH  
BREAKFAST AND  
DINNER  
INCLUDED

# NEW YEARS EVE

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## Starters

Chicken and chorizo pressed terrine, caramelised onion chutney, toasted brioche, dressed rocket

Roasted red pepper & sweet potato pressed terrine, caramelised onion chutney, toasted sourdough, dressed rocket  
(VG, \*\*)

## Intermediate

Oak smoked salmon, crab remoulade, lemon dressing.  
Beetroot carpaccio  
(GF)

Beetroot carpaccio, cheese mousse, walnut dressing  
(GF, \*\*)

## Main Courses

Fillet of beef topped with a black pepper & tarragon crust, fondant potato, glazed carrots, fine beans, Diane sauce  
(GF, \*\*)

Parsnip & nut roast wellington, fondant potato, glazed carrots, fine beans, port jus  
(VG)

## Dessert

Belgian chocolate & raspberry torte, Bailey's toffee sauce, vanilla ice cream

## Accompaniments

Tea & coffee

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(\*\*) = Can be adapted for dietary requirements

## SATURDAY 31ST DECEMBER

New Years Eve Celebration: £79 per person\*

\*Over 18's only



# BOOKING TERMS

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- o Bookings will be treated as provisional until correct deposit has been paid
- o Full pre-payment for all bookings, must be received, in full, no later than 4 weeks prior to the event/booking date
- o A non-refundable, non-transferable deposit must be paid in order to confirm/secure any provisional bookings. £10 per person, or 50% for Christmas day lunch & new year's eve parties
- o Provisional bookings will be held for a maximum of 7 days and then released if no deposit payment is received
- o Any bookings made four weeks or less, prior to the event date requires full immediate payment.
- o We will endeavour to accommodate all seating requests, however these are not guaranteed
- o All prices, promotions and menus are correct as of April 2023 and are subject to availability and change without notice
- o All evening parties are strictly over 18's only
- o 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.
- o All monies prepaid are strictly non-refundable & non-transferable and cannot be used to pay for any other goods or services.
- o All special dietary requirements must be notified to the hotel 4 weeks prior to your event date, any delay in notice may lead to hotel not being able to accommodate the requirements
- o 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.
- o Food pre must be received no later than two weeks prior to the event date. Any delay may result in the hotel stipulating a set menu for that group
- o The hotel reserves the right to amend or cancel the advertised entertainment without prior notice in extreme, unforeseeable circumstances
- o Accommodation is subject to availability at the time of the booking
- o Group bookings for 10 or more rooms are subject to separate terms & conditions. Under such bookings, a group contract will be issued, and the relevant terms and conditions issued
- o All accommodation is to be guaranteed with a credit or debit card at the time of booking.
- o On site car parking is limited and charged at £12 per night



THE CROWN HOTEL, HARROGATE, HG1 2RZ

01423 567755

EMAIL:

[EVENTS@CROWNHOTELHARROGATE.COM](mailto:EVENTS@CROWNHOTELHARROGATE.COM)

WEBSITE:

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