



PALACE HOTEL & SPA



TERMS & CONDITIONS

1. Pre-booking is required with a 30% deposit, balance payment 4 weeks prior to the event date.
2. Menu choices are due 4 weeks prior to the event.
3. All monies are non-refundable and non-transferable.
4. We reserve the right to cancel any event and an alternative event or refund will be offered.
5. Table layouts, sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending. Every effort will be made to accommodate specific requests.
6. All prices include VAT at the current rate. The hotel reserves the right to increase the level of VAT subject to legislative increases.
7. **Dietary requirements** – If you have any special dietary needs, please let us know in advance of your booking. Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event. When looking at our menus throughout the brochure, if you see these symbols: (V), (Ve) the meal is suitable for vegetarians.
8. **Timings** – Dinner service will begin promptly, so please arrive in good time to not inconvenience other guests.
9. All prices are correct at time of going to print.
10. Images are for illustrative purposes only.
11. The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.



OUR 2024 FESTIVE PROGRAMME



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FOR MORE INFORMATION CONTACT OUR CHRISTMAS TEAM
Contact our team on 01298 767 000 E: sales753@theelitevenueselection.co.uk



CELEBRATE THE FESTIVE SEASON WITH US



Be our guest and let us entertain you this festive season. Our events team will look after all your requirements to ensure that you have a fantastically festive and fun time with us.

From booking through to final details, we will make sure we have every detail covered to ensure you have an amazingly memorable experience at the Palace Hotel & Spa this Christmas.



FESTIVE SUNDAY LUNCH

Join us for a delightful three-course festive themed menu, experience the warmest of welcomes from our staff and enjoy the festivities with friends, family or work colleagues!

Available:

Sundays from 1st to 29th December 2024

Time:
12:30pm - 2:30pm

Prices:
£19.95 per adult | £10 per child

TO START

TOMATO & BASIL SOUP (V, Ve)
Crusty Bread Roll

SELECTION OF SALADS

PATE & TERRINE PLATTERS

MAINS

**BAKED HADDOCK
FILLET (V)**
Creamed Leek &
Spinach Sauce

ROAST TURKEY
With Stuffing &
Pigs in Blankets

**ORANGE ROAST
BACON LOIN**
Served with Pigs in
Blankets & Stuffing

**BRIE STUFFED
MEDITERRANEAN
LASAGNE (V)**

VEGETABLE SIDES

**ROAST POTATOES
CAULIFLOWER CHEESE
YORKSHIRE PUDDINGS
CREAMY SPROUTS
HONEY ROAST ROOTS**

DESSERT

**CHRISTMAS PUDDING
FESTIVE FRUIT SALAD
SELECTION OF
GATEAUX & CHEESECAKE
CHEESEBOARD supplement per person £7.50**

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking. Please call our Events Team on **01298 767 000** to book directly with us.



FESTIVE AFTERNOON TEA

Come and relax in our lovely lounge and indulge in a Festive Afternoon Tea. Enjoy a selection of festive fancies, mince pies, finger sandwiches, mini cakes, scones and freshly brewed coffee & assorted teas.

Available:

Daily from 1st December 2024 to 1st January 2025

Time:

12:00pm - 4:00pm

Prices:

£20.00 per person

Menu:


Selection of Sandwiches
Festive Dessert Selection
Scone Selection with Jam and Clotted Cream
Tea or Coffee

Extras:

Option One	Add a Glass of Mulled Wine for £5.50
Option Two	Add a Glass of Bucks Fizz for £5.00
Option Three	Add a Glass of Prosecco for £5.95
Option Four	Add a Glass of Champagne for £7.00

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CHRISTMAS MARKET

Join us for our Festive Christmas Market.

With several stalls showcasing an array of festive treats, this is fun for all the family and is not to be missed.

Available on:

Saturday 16th November

Time:

12:00am to 8:00pm

Sunday 17th November

Time:

10:00am to 2:00pm

Stalls are available on request call our events team on **01298 767 000** or email sales753@theelitevenueelection.co.uk for more information and availability.



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CHRISTMAS PARTY NIGHTS

Celebrate the festive season in style with friends and colleagues at our Christmas Party Night, or you might want to go that little bit extra with our VIP Christmas Party Night.

Christmas Party Nights include: festive event room, three-course festive meal, followed by a disco with our resident DJ.

VIP Christmas Party Night includes - Christmas VIP Party Night: pre dinner VIP drinks reception, before sitting down for a three course VIP meal in our festive event room, followed by entertainment & disco with our resident DJ.

Dates & Prices:

Saturday 7th December, Saturday 14th December & Friday 20th December £46 per person

Friday 13th December | Christmas MEGA BINGO £50 per person

Friday 6th December | VIP Party Night £61 per person

Time:

Arrival at **7:00pm**, before sitting down at **7:30pm** for dinner, Live entertainment & resident DJ, finishes **1:00am**.

ASK ONE OF OUR TEAM ABOUT THE DRINKS PACKAGES WE ARE OFFERING ON ALL CHRISTMAS PARTY NIGHTS

Please call our Events Team on **01298 767 000** to book directly with us.

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CHRISTMAS PARTY NIGHTS MENU

TO START

CHICKEN LIVER PATE
With Confit Onions,
Dressed Rocket & Olive Loaf

**ROAST APPLE &
PARSNIP SOUP (V, Ve)**
Crusty bread roll

MAINS

ROAST TURKEY BREAST
With Roast Potatoes,
Seasonal Vegetables,
Pigs in Blankets,
Stuffing & Gravy

THREE NUT ROAST (V)
Dauphinoise Potatoes,
Spiced Tomato
Compote & Sauteed Greens

DESSERTS

CHRISTMAS PUDDING (V)
With Brandy Sauce
& Berry Compote

**CREAM FILLED
PROFITEROLES (V)**
With Baileys Chocolate
Sauce & Mulled Berries

TO FINISH

TEA OR COFFEE
with Mince Pies

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

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VIP CHRISTMAS PARTY NIGHT MENU

TO START

**CREAMY SALMON
LEMON & DILL PATE**
Served with Olive Loaf,
Cucumber Ribbons
& Salsa Verde Puree

**ROAST APPLE &
PARSNIP SOUP (V, Ve)**
Crusty Bread Roll

**HAM HOCK &
CARROT TERRINE**
With Plum & Apple
Chutney, Toasted
Ciabatta & Dressed Rocket

MAINS

CARAMELIZED PORK BELLY
With Black Pudding &
Honey Onion Mashed
Potato, Seasonal Vegetables
& Sweet Onion Gravy

**OVEN BAKED
SALMON FILLET**
on a Bed of Creamy
Orzo with a Sundried
Tomato & Coriander Salsa

BAKED AUBERGINE (V)
Stuffed with Mediterranean
Vegetables in a Roast
Red Pepper Purée,
Topped with Mixed Cheese

DESSERTS

CHRISTMAS PUDDING
With Creamy Rum Sauce
& Mulled Berries

**CREAMY
CHOCOLATE TIRAMISU**
With Basil infused Forest Fruits

MINI CHEESE BOARD
With Grapes, Celery,
Onion Jam & Crackers


TO FINISH

TEA OR COFFEE
with Mince Pies

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



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CHRISTMAS MEGA BINGO PARTY MENU

MAINS

ROAST TURKEY BREAST
Roast Potatoes, Seasonal
Vegetables, Pigs in Blankets,
Stuffing & Gravy

THREE NUT ROAST (V)
Dauphinois Potatoes,
Spiced Tomato
Compote & Sauteed Greens

DESSERTS

CHRISTMAS PUDDING (V)
Brandy Sauce & Berry Compote

CREAM FILLED PROFITEROLES (V)
Served with Baileys Chocolate
Sauce & Mulled Berries

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

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EXCLUSIVE PRIVATE PARTIES

If your organisation would like to book its own, tailor-made Christmas party, then look no further! With dates from November to December available, our team can organise everything you need: an exceptional three-course dinner, Christmas novelties, and entertainment. Just choose the date and time, and we'll do the rest. If you book an exclusive party night for more than 100 guests, we will provide a disco absolutely free of charge.

Prices:

£35.00 per person (minimum number of 20)

TO START

ROASTED PARSNIP & APPLE SOUP (V)

with Freshly Baked Breads

MAINS

ROAST BREAST OF TURKEY

Pigs in Blankets, Sage & Onion Stuffing, Garlic & Thyme Roast Potatoes, Honey Glazed Root Vegetables, Brussel Sprouts & Red Wine Jus

THREE NUT ROAST (V)

Dauphinois Potatoes, Spiced Tomato Compote & Sauteed Greens

UPGRADES
AVAILABLE

DESSERTS

CHRISTMAS PUDDING

with a Warm Brandy Sauce

TO FINISH

TEA OR COFFEE

with mince pies

Menu choices must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

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LUNCH WITH SANTA

Treat the whole family to a traditional roast dinner with a festive twist for the season! Followed by a magical and unforgettable visit from Santa himself. Arrive at 11:30am with lunch to follow at 12:00pm. While your children are here, please do not hesitate to come to Santa's grotto for an all-important present talk and a special gift afterwards for your children to take away!

Available:

Saturday 21st December 2024

Lunch Sitings:

Arrive: 11:30am with lunch to follow at 12:00pm. Depart: 3:30pm

Prices:

£25.00 per adult | £11.00 per child (4-12 yrs) | FREE Children 3 years and under



For those with special dietary requirements or allergies, please let a member of the team know at the time of booking. Please call our Events Team on **01298 767 000** to book directly with us.

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CHILDREN'S LUNCH WITH SANTA MENU

TO START

CHEFS SOUP OF THE DAY
Crusty Bread Roll

CHEESY GARLIC BREAD
Dressed Rocket

POPCORN CHICKEN BITES
Herb Mayonnaise

MAINS

**BATTERED CHICKEN
GOUJONS**

BATTERED FISH GOUJONS

**MINI CHEESE &
TOMATO PIZZA**

SIDES: French Fries, Peas, Beans, Garlic Bread, Side Salad (choice of one main & two sides)

DESSERTS

CHOCOLATE FUDGE CAKE
Vanilla Ice Cream

CHOCOLATE BROWNIE
Chocolate Ice Cream

**ORANGE OR
STRAWBERRY JELLY**

SELECTION OF ICE CREAM
Whipped Cream & Flake

Menu choices for adults and children must be received 4 weeks prior to event.

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



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ADULT'S LUNCH WITH SANTA MENU

TO START

CHEF'S SOUP OF THE DAY
Crusty bread roll

**HAM HOCK &
CARROT TERRINE**
Olive Loaf, Onion Jam
& Dressed Rocket

**CREAMY GARLIC
MUSHROOMS (V)**
Toasted Ciabatta

MAINS

ROAST CHICKEN BREAST
Gratin Potato Seasonal
Vegetables, Stuffing,
Pigs in Blankets

**SLOW COOKED
BEEF DAUBE**
Coriander Mashed Potato,
Seasonal Vegetables,
Red Wine Gravy &
Yorkshire Pudding

**BAKED HADDOCK
FILLET (V)**
Dauphinoise Potato,
Sautéed Greens,
Creamed Leek Sauce

**BAKED VEGETABLE
LASAGNE (V)**
With Dressed
Salad & Garlic Bread

DESSERTS

**CHRISTMAS
PUDDING (V)**
With brandy sauce

**CHOCOLATE
FUDGE CAKE (V)**
Served with Chocolate Sauce

**WHITE CHOCOLATE
BRULEE CHEESECAKE (V)**
Served with Mulled Berries

**FRESH FRUIT
SALAD (Ve)**
With Fruit Sorbet

Menu choices for adults and children must be received 4 weeks prior to event.

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For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



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DRINKS PACKAGES

You can take advantage of our pre-order offers for drinks for your event or party night. All drink pre-orders must be paid in full on booking and should be ordered no later than 2 weeks prior to your event.

BEER BUCKET

6 x Various bottle beers _____ **£22.00**
Upgrade to 12 bottles _____ **£34.00**

THE DRIVER BUCKET

8 x Various bottles of soft drinks _____ **£19.50**
Upgrade to include fresh juices, mineral water and energy drinks _____ **£34.00**

THE ULTIMATE WINE BUCKET

2 x Bottle of House White Wine
2 x Bottle of House Red Wine
1 x Bottle of House Fizz
1 x Jug of Orange Juice
Iced Water _____ **£80.00**

Upgrade your Ultimate Wine Bucket Cost TBC at the time of booking.

EARLY BOOKING OFFER

ORGANISER GOES

FREE

If the booking is confirmed & pre-paid in full by **1st November 2024**
Minimum 10 persons

GROUP DISCOUNTS AVAILABLE

Please enquire for our best offers

All offers subject to availability

IF NO ONE WANTS TO BE THE DESIGNATED DRIVER AND YOU WANT TO MAKE A REAL OCCASION OF YOUR EVENT, WHY NOT TAKE ADVANTAGE OF OUR EXCLUSIVE OVERNIGHT OFFERS FROM JUST

£50 PER ROOM (PER PERSON)

INCLUDING BREAKFAST

CHRISTMAS DAY LUNCH



Take the pressure off this Christmas and join us for a three-course festive feast with all the traditional Christmas trimmings. Sit back, relax and enjoy proper family time together in a beautifully traditional setting.

Available:

Christmas Day Wednesday 25th December 2024

Served:
1.45pm

Prices:
£75.00 per adult | £37.50 per child (4-12 yrs) | **FREE** Children 3 years and under

Dress Code:
Smart casual

Early Bird Booking Offer :
BOOK AND PRE PAY BEFORE 1st September 2024: £65 per adult! Early bird catches the discounts!

Please call our Events Team on **01298 767 000** to book directly with us.

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CHRISTMAS DAY LUNCH MENU

TO START

BRUSSELS PATE
With Onion Marmalade,
Toasted Sea Salt Bread
& Fresh Green Salad

**HONEY ROAST APPLE
& PEAR SOUP (V)**
Crusty bread roll

**SMOKED
SALMON PLATTER (V)**
With Crispy Capers, Butter,
Homemade Tartar Sauce,
Dressed Salad & Olive Loaf
£7.95 supplement per person

**BRIE & CRANBERRY
TART (V)**
With Fresh Green Salad,
Roast Rosemary
& Garlic Aioli
£7.50 supplement per person

MAINS

**SLOW ROAST TURKEY
BREAST**
With Garlic Roast Potatoes,
Seasonal Vegetables,
Stuffing & Pigs in
Blankets & a Homemade
Yorkshire Pudding

NUT ROAST (V)
With Crushed Dill Potatoes,
Spiced Tomato Compote
& Sauteed Greens

BRAISED BEEF DAUBE
Served with Crushed Black
Pudding Potatoes, Honey
Roast Chantey Carrots,
Stuffing, Pigs in Blankets
& Homemade Yorkshire
£10.95 supplement per person

SALMON FILLET (V)
Served with Creamy
Lemon & Dill Sauce,
Lyonnais Potatoes &
Braised Fennel
£8.75 supplement per person

DESSERTS

**CHRISTMAS
PUDDING**
With Brandy Sauce &
Mulled Fruits of the Forest

UPGRADES

CHEESEBOARD
With Celery, Grapes,
Onion Chutney &
a Selection of Crackers
£7.95 supplement per person

Menu choices must be received 4 weeks prior to event

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies,
please let a member of the team know at the time of booking.

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NEW YEAR'S EVE GALA

Kick start the New Year celebrations with a red-carpet arrival for a champagne reception, before sitting down to a three-course dinner in our High Peak Ballroom.

Available:

New Year's Eve Tuesday 31st December 2024

Prices:

£65.00 per adult

Age Restriction:

All attendees must be 18 years and over

Dress Code:

Smart casual

Early Bird Booking Offer :

BOOK AND PRE PAY BEFORE 1st September 2024: £56 per adult! Early bird catches the discounts!



Please call our Events Team on **01298 767 000** to book directly with us.

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NEW YEAR'S EVE GALA MENU

TO START

TOMATO & RED PEPPER SOUP (V) (Ve)
Crusty bread roll

THREE TOMATO SALAD (V)
With Garlic Ciabatta

SMOKED MACKEREL PATE
Served with Beetroot & Feta Salad, Cucumber Ribbons & Salsa Verde

MAINS

MOZZARELLA STUFFED CHICKEN
Wrapped in Parma Ham, Served with Gratin Potatoes, Stem Broccoli & Diane Sauce

PAN SEARED TUNA STEAK
With Lyonnaise Potatoes, Grilled Asparagus & Cucumber & Dill Relish

CREAMY BUTTERNUT SQUASH & KALE ORZO (Ve)
Topped with Parmesan Crisps & Roast Red Pepper Puree

DESSERTS

WARM CHOCOLATE SPONGE CAKE (V)
Served with Baileys Chocolate Sauce & Salted Caramel Ice Cream

MINI CHEESE BOARD (V)
Swith Celery, Grapes, Onion Jam & Crackers

PISTACHIO MASCARPONE MERINGUE (V)
Topped with Fresh Raspberries

Menu choices must be received 4 weeks prior to event

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

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JANUARY PARTY NIGHTS

Looking to hold a memorable party in January that won't break the bank?
Look no further than our hotel, where we are offering exclusive

10% DISCOUNT

On party bookings during the month of January.

Don't miss out on this special offer – book your January party with us today!

Available:

January 2025

Age Restriction:

All attendees must be 18 years and over

Dress Code:

Smart casual

Early Bird Booking Offer :

BOOK AND PRE PAY BEFORE 1st September 2024: £56 per adult! Early bird catches the discounts!

Please call our Events Team on **01298 767 000** to book directly with us.



SEE YOU SOON!



Scan the QR code on your smartphone or tablet to visit our social media.

Palace Hotel Buxton & Spa, Palace Road, Buxton, SK17 6AG

Tel: 01298 767 000 **Email:** sales753@theelitevenueselection.co.uk