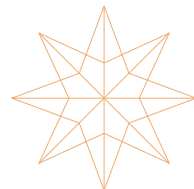





CROWNE PLAZA
AN IHG HOTEL
NOTTINGHAM

Capture
Christmas
Moments





Every Christmas tells a story...

We know what it takes to make Christmas truly special. From intimate family get togethers to extravagant Christmas party nights, we have something for everyone! We have the experience and most importantly, the people, to bring your celebration together. Our expert team of Moment Makers are on hand to ensure that it's not just another Christmas – it's your Christmas.



Sign up to receive
exclusive offers and
newsletters





Festive

Parties

For the ultimate get together, we have a great range of festive packages.

✦ CHRISTMAS IN THE ROYAL

There's nothing quite like getting friends and colleagues around the table. Let our specialist team inspire you with our full party package night, live band and fun casino. Enjoy a drinks reception and a three course dinner. You can eat, drink and party the evening away with our DJ and disco until late.

Dates

November 29th and 30th

December 6th, 7th, 13th, 14th, 20th and 21st

Prices

£49.95 per person

Timings

Arrival 7pm

Seated 7:30pm

Dinner 7:45pm

Finish 1am

Dress Code

Smart casual

STAY THE NIGHT

Friday nights from £125 for a standard single room and £135 for a standard double.

Saturday nights from £135 for a standard single room or from £145 for a standard double room.

All rates include a full English breakfast the following morning and are pre payable at the time of booking

Overnight car parking is included.

Upgrades are available.

ADDITIONAL INFORMATION

Private parties are accepted. On peak nights mentioned to the left, a minimum number of 300 attendees is required for a private event. If you would like to look at alternative dates with smaller numbers, please contact the sales office to discuss your options and tailor your bespoke event.

Minimum number of 8 people per booking.

Over 18's only.

£15 non refundable/transferable deposit per person required to guarantee.



CHRISTMAS IN THE ARCADE

A great package to fit the most festive of gatherings, leaving you free to eat, drink and be merry.

Join us in the Arcade for some great food and a drinks reception on arrival with a delicious three course dinner.

Top it off with half a bottle of wine per person, followed by a disco with our resident DJ.

Dates

November 29th and 30th

December 6th, 7th, 13th, 14th, 20th and 21st

Prices

£46.95 per person

Timings

Arrival 6:45pm

Seated 7:15pm

Dinner 7:30pm

Dress Code

Smart Casual

ADDITIONAL INFORMATION

Private parties are accepted. On peak nights mentioned above a minimum number of 150 attendees is required for a private event. If you would like to look at alternative dates with smaller numbers, please contact the sales office to discuss your options and tailor your bespoke event.

Minimum number of 6 people per booking

Over 18's only.

£15 non refundable/transferable deposit per person required to guarantee.





★ FESTIVE AFTERNOON TEA

Let us spoil you this Christmas! Enjoy an indulgent, festive afternoon tea in our spacious Swatch restaurant. Enjoy a selection of festive themed finger sandwiches, cakes and scones with clotted cream and jam. For an extra special treat, upgrade to a chilled glass of champagne with your sweet treats.

Dates

1st November until 30th December
(excluding Christmas Day and Boxing Day)

Prices

Afternoon Tea £19.97 per person

or

Champagne Afternoon Tea £29.97 per person.

Timings

Tables are available from 2pm to 5pm.

Please Note

Vegan menu available

Maximum tables of six

If you wish to combine your trip with some Christmas shopping, free car parking is included.

BOOK WITH PEACE OF MIND

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

Enquire on christmas@cpnottingham.com or call us on 01159369900

(V) Vegetarian (VE) Vegan (GF) Gluten Free





New Year's Eve

Celebrations



NEW YEAR'S EVE CELEBRATIONS

Get ready to celebrate the most glamorous night of the year in style at our New Year's Eve Ball. Tantalise your taste buds with our six course dinner and dance the night away. As midnight approaches, our resident DJ will keep the dance floor full for the chimes of Big Ben to welcome 2025.

Contact the hotel directly for availability.

Prices

£98.95 per person

Timings

Welcome drinks 7pm

Dinner served at 7:30pm

Bar closes 1:30am

Event finishes 2am

Dress Code

Black tie

STAY THE NIGHT

New Year's Eve Residential Package

From £165 per person in a standard double room including a six course gala dinner, overnight stay and breakfast the following morning.

Please note: This rate is based on 2 people sharing. Single supplement of £50 per room applies.

Payment is required at time of booking.

Over 18's only.

£15 non refundable/transferable deposit per person for non residential bookings or £50 per person for residential bookings required to guarantee booking.



Royal Menu

Feast your eyes on a tantalising menu brimming full of flavour. Delicious festive dinner options beautifully prepared and designed to bring everyone together.

✦ STARTER ✦

Spiced parsnip soup (VE)

Pea and ham hock terrine

toasted brioche, sweet tomato chutney, fennel, red chard and tarragon oil

✦ DESSERT ✦

Chocolate truffle torte (VE) (GF)

winter berries and vanilla bean ice cream

Mulled cinnamon cheesecake (VE)

salted caramel ice cream

✦ MAIN ✦

Roast chicken breast

sage and onion stuffing served with pigs in blankets, duck fat roast potatoes, root vegetables, honey glazed parsnips, Brussels sprouts, stem broccoli, pan gravy and cranberry tart

Braised brisket of beef

homemade Yorkshire pudding, duck fat roast potatoes, root vegetables, honey glazed parsnips, Brussels sprouts, stem broccoli, pan gravy and horseradish tart

Butternut squash nut roast (VE) (GF)

grilled courgette and peppers, garlic and herb potatoes, carrots, stem broccoli and honey roast parsnips with Romesco sauce

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.

Arcade Menu

✦ STARTER ✦

Spiced parsnip soup (VE)

✦ MAIN ✦

Roast chicken breast

sage and onion stuffing served with pigs in blankets, duck fat roast potatoes, root vegetables, honey glazed parsnips, Brussels sprouts, stem broccoli, pan gravy and cranberry tart

Butternut squash nut roast (VE) (GF)

grilled courgette and peppers, garlic and herb potatoes, carrots, stem broccoli and honey roast parsnips with Romesco sauce

✦ DESSERT ✦

Chocolate truffle torte (VE) (GF)

winter berries and vanilla bean ice cream

Mulled cinnamon cheesecake

salted caramel ice cream (VE)

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



Festive Afternoon tea

Menu

✦ SAVOURY ✦

Prawn cocktail, chive and lemon crème fraîche

Turkey and stuffing with cranberry port

Smoked applewood, red chard and chilli jam

**Braised beef, parsnip and horseradish
Yorkshire pudding**

✦ SWEET ✦

Chef's homemade scones and clotted cream

Chocolate dipped strawberries

Warmed mini mince pies

Mulled wine and cinnamon shot

Lemon cheesecake and winter berries

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



New Year's Eve Menu

✦ STARTER ✦

Gravlax, golden pickled beetroot, salmon pearl caviar, dill, ricotta cheese, candied lemon zest, cucumber mousse

✦ SECOND COURSE ✦

Haggis
with neeps and tatties
or

Spiced swede
turnips and sweet potato, applewood smoked
leeks and aged whisky

✦ PALETTE CLEANSER ✦

**Caipirinha sorbet, yuzu purée, sugar cane
lime, tequila and apple foam**

✦ MAIN COURSE ✦

Aged 6oz beef fillet wrapped in pancetta
brown butter fondant potato, Parmesan and truffle purée,
porcini and oyster mushrooms, braised honey carrots, stem
broccoli and asparagus with a red wine jus.

✦ DESSERT ✦

Black Forest and morello cherry baked Alaska
whipped Italian meringue, goji berry purée and
raspberry granita.

✦ CHEESE AND PORT ✦

**Dorset Vinny Blue Cheese, Cave Aged Cheddar, Glamorgan
Pearl Ash Goat's Cheese, Truffle Brie, burnt plum apple
chutney, pickled radishes, celery and grapes, smoked
fennel and Portuguese port.**

✦ TRUFFLE AND SWEET ✦

Hand crafted rum truffles and coconut babas

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



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NOTTINGHAM

Book now

LetsDoChristmas.com



📞 01159 369 900

✉️ christmas@cpnottingham.com

CROWNE PLAZA NOTTINGHAM - Wollaton Street, Nottingham, NG1 5RH



For full terms and conditions visit letsdochristmas.com