

THE BEACHES
HOTEL & SPA

Christmas

AT
THE BEACHES HOTEL & SPA
PRESTATYN

PARTY NIGHTS

80S THEMED PARTY NIGHT

ADULT PANTOMIME

NEW YEARS EVE MURDER MYSTERY

CHRISTMAS PACKAGES

CHRISTMAS PARTY NIGHTS



Friday 11th December
Saturday 12th December
Friday 18th December



BUBBLY ON
ARRIVAL



3 COURSE
GALA DINNER



DJ 'TIL
1AM

MAKE A NIGHT OF IT

PACKAGES FROM £199
BASED ON TWO PEOPLE SHARING



£52.50pp

CHRISTMAS PARTY MENU

STARTERS

CELERIAC AND APPLE VELOUTÉ | SERVED WITH SAGE OIL & TOASTED HAZELNUTS (VG) (GFA)

CURED SALMON GRAVLAX | BEETROOT CURE, DILL EMULSION, RYE CRUMB & MUSTARD SEEDS

CONFIT DUCK & ORANGE PARFAIT | SPICED ORANGE CHUTNEY AND TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI | TRUFFLE MAYO AND CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS

TURKEY BALLOTINE | ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES AND TRADITIONAL TURKEY SAUCE (GF)

BRAISED FEATHERBLADE | BLACK GARLIC MASHED POTATOES, ROASTED SHALLOTS & RED WINE REDUCTION SAUCE (GF)

BAKED FILLET OF SALMON | LEMON INFUSED POMME PUREE | PANCETTA, SAMPHIRE & PEA EMULSION | RED AMARANTH (GF)

CHARRED CAULIFLOWER STEAK | ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS AND POMME PUREE (VEGAN) (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

EGGNOG CRÈME BRÛLÉE | SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

TRADITIONAL CHRISTMAS PUDDING | BRANDY SAUCE & RED CURRENTS (V) (GFA)

TRIO OF ICE CREAM | ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

Dick Whittington's



DINNER INVITE

ADULT PANTOMIME

Saturday 5th December



**BUBBLY ON
ARRIVAL**



**ADULT
PANTOMIME
SHOW**



**3 COURSE
GALA DINNER**



**DJ 'TIL
MIDNIGHT**

MAKE A NIGHT OF IT

EVENING TICKETS ONLY £59.50

OVERNIGHT PACKAGES ONLY
£245 FOR A DOULBE ROOM OR
£165 FOR A SINGLE ROOM.



£59.50pp

ADULT PANTO

MENU

STARTERS

CHESTNUT AND PARSNIP SOUP | SERVED WITH SAGE OIL & TOASTED HAZELNUTS (VG) (GFA)

CURED SALMON GRAVLAX | BEETROOT CURE, DILL EMULSION, RYE CRUMB & MUSTARD SEEDS

CONFIT DUCK & ORANGE PARFAIT | SPICED ORANGE CHUTNEY AND TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI | TRUFFLE MAYO AND CRISPY SAGE (GF)

FIG TART | WRAPPED IN FILO PASTRY, SERVED WITH A BLACKBERRY REDUCTION AND A FIG BRAISED IN SOLE GIN AND JUNIPER BERRIES (VG)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS

TURKEY BALLOTINE | ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES AND TRADITIONAL TURKEY SAUCE (GF)

BRAISED FEATHERBLADE | BLACK GARLIC MASHED POTATOES, ROASTED SHALLOTS & RED WINE REDUCTION SAUCE (GF)

PAN SEARED PORK RIBEYE | WITH A TART APPLE REDUCTION, WHISKEY CARAMELISED PEARL ONIONS AND FONDANT POTATO (GF)

CHARRED CAULIFLOWER STEAK | ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS AND POMME PUREE (VEGAN) (GF)

BAKED SALMON | LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & PEA EMULSION (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

EGGNOG CRÈME BRÛLÉE | SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

DARK CHOCOLATE DELICE | SERVED WITH CHERRY COMPOTE AND A PISTACCHIO CRUMB(V)

TRIO OF ICE CREAM | ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

CLASSIC CHRISTMAS PUDDING | BRANDY CUSTARD & RED CURRENTS (GF AVAILABLE ON REQUEST)(V)

BACK to 80'S



NEW YEAR'S EVE MURDER MYSTERY



BUBBLY ON
ARRIVAL



3 COURSE
GALA DINNER



DJ 'TIL
1AM

80S THEMED MURDER MYSTERY ATTIRE OPTIONAL

MAKE A NIGHT OF IT FROM ONLY £140 PER PERSON



£85pp

MURDER MYSTERY

MENU

STARTERS

CELERIAC AND APPLE VELOUTÉ | SERVED WITH A WARM BREAD ROLL (VE) (GFA)

SCOTCH EGG SERVED WITH A BLACK PUDDING CRUMB, PICALILLI AND MUSTARD MAYONNAISE

SMOKED HADDOCK RAREBIT | SERVED ON CHIVE VELOUTÉ TOASTED CROUTE WITH A POACHED EGG (GFA)

BEETROOT AND RED ONION TART | CANDIED WALNUTS AND HONEY DRESSING (VE)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS AND A SELECTION OF POTATOES

STRIP LOIN OF BEEF | SERVED WITH YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES AND RED WINE REDUCTION (GFA)

CHICKEN BALLONTINE | WRAPPED IN PARMA HAM, FILLED WITH WILD MUSHROOMS AND ROMESCO SAUCE (GF)

COD LOIN | SERVED WITH SWEET POTATO PUREE, PAN SEARED BABY LEEKS, SMOKED BACON CRUMB AND A ROSEMARY VELOUTÉ (GF)

CELARIAC STEAK | PEARL BARLEY RISOTTO, ROASTED SHALLOTS AND HAZELNUT PESTO (GF) (VE)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

BAKEWELL TART | SERVED WITH CHERRY ICE CREAM (V)

RHUBARB AND CUSTARD CHEESECAKE | SERVED WITH CLOTTED CREAM (V)

TRIO OF SORBET | ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (GF) (VEA)



80's CHRISTMAS PARTY

SATURDAY
DECEMBER **19**

TURKEY & BEEF CARUED BAPS
SAGE & ONION STUFFING
LEEK & MUSHROOM PASTA BAKE (U)
CHUNKY CHIPS
COLESLAW
MIXED SALAD
SAVOURY RICE
POTATO SALAD
PASTA SALAD



BUBBLY ON
ARRIVAL



DJ 'TIL
1AM

£39PP





PRE-CHRISTMAS LUNCH MENU

SERVED FROM 1ST DECEMBER - 13TH DECEMBER

2 courses £28.50

3 courses £32.50

STARTERS

CELERIAC AND APPLE VELOUTÉ | SERVED WITH SAGE OIL & TOASTED HAZELNUTS (VG)

CONFIT DUCK & ORANGE PARFAIT | SPICED ORANGE CHUTNEY AND TOASTED SOURDOUGH

WILD MUSHROOM AND CHESTNUT ARANCINI | TRUFFLE MAYO AND CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS

TURKEY BALLOTINE | ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES AND TRADITIONAL TURKEY SAUCE (GF)

CHARRED CAULIFLOWER STEAK | ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS AND POMME PUREE (VEGAN) (GF)

BAKED SALMON | LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & PEA EMULSION (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

TRIO OF ICE CREAM | STRAWBERRY, VANILLA & CHOCOLATE ICE CREAM ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

CLASSIC CHRISTMAS PUDDING | BRANDY CUSTARD & RED CURRENTS (GF AVAILABLE ON REQUEST)(V)

Christmas Events Terms & Conditions

All party organisers Need to inform their guests of the following:

Bookings:

The Hotel must receive confirmation of your party along with the relevant booking fee at the time of booking. The Hotel reserves the right to cancel any reservation without notice, if the confirming booking fee is not received with the booking.

Payment:

Deposit: A non-refundable/non-transferable booking fee of £10 per person should accompany this booking. Full payment, final numbers & completed pre-order forms required 3 weeks prior to your Christmas function. The booker is responsible for collating all booking fees and full payment. Once the full payment has been received, it is non-refundable/ non-transferable to other goods/services at the Hotel. Any additional bookings made after this date will require full prepayment at the time of booking and are subject to availability. Written confirmation will be provided on receipt of the deposit.

Confirmation of Numbers:

Final numbers confirmed and paid for 3 weeks prior to the event will be the minimum charged for. In the event of a cancellation or reduction in numbers, money (booking fee and full payment are non-refundable), cannot be off set against other services i.e. beverages, wine or accommodation. Additional numbers can be catered for, subject to availability. Table layouts and locations in the function room will vary dependant on the size of your party. All dietary requirements must be highlighted on the preorder and sent in 3 weeks prior to the event.

General:

The Hotel reserves the right to accommodate the function in the room of its choice. The Hotel reserves the right to cancel any party due to the unlikely event of insufficient numbers. An alternative date will be offered. Management reserves the right to refuse entry at the venue. In addition, the Hotel reserves the right to charge the organiser, the company or the individual for any damage caused by unreasonable behaviour. The Hotel reserves the right to alter any dates or services within this brochure without prior notice. The Hotel reserves the right to change or cancel advertised entertainment due to circumstances beyond our control. Should a party organiser require an account to be set up for bar charges, then this may be organised by prior arrangement. Once arrangements have been agreed it will be assumed that all charges are payable by the organiser, irrespective of whether the account is checked and signed at the end of the event.

Special Offers: Free room for organiser of groups of 30 or more - Should your party numbers reduce to less than 30 people your room will be charged at the full Christmas function rate. All special offers are subject to availability and may be withdrawn at the discretion of the Hotel.

Menus & Wine Pre-order:

The Hotel reserves the right to change the menu without prior notice. The menu will be finalised one week prior to the event. It is recommended that all wine for the parties are pre-ordered. A full wine list is available on request. Promotional price is available on pre-ordered wine only.

Download Pre-Order Forms on our Website.

Please make our team aware of any allergies or dietary requirements 3 weeks prior to event.

Error and omission exception. Pricing and availability correct at time of print.
Company number SC521495

Wine List

HOUSE WINE - BOTTLE £24

Sauvignon Blanc

Pinot Grigio

White Zinfandel

Merlot

Shiraz

Subject to Change- Correct at Time of Print.
Promotional bottle wine price on pre-orders ONLY T&Cs apply.

View Online



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