



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
MIDNIGHT**

MAKE A NIGHT OF IT

PACKAGES FROM £199
BASED ON TWO PEOPLE SHARING

£52.50pp

CHRISTMAS PARTY MENU

STARTERS

CELERIAC & 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 & TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI

TRUFFLE MAYO & CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES & CREAMED BRUSSEL SPROUTS

TURKEY BALLOTINE

ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS' IN BLANKETS, ROAST POTATOES & 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 & POMME PUREE (VEGAN) (GF)

DESSERTS

EGGNOG CRÈME BRÛLÉE

SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

TRADITIONAL CHRISTMAS PUDDING

BRANDY SAUCE & RED CURRANTS (V)(GFA)

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

TRIO OF ICE CREAM

ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

Dick Whittington's

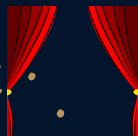
DINNER INVITE

ADULT PANTOMIME

Saturday 5th December



BUBBLY ON
ARRIVAL



ADULT PANTO
SHOW



3 COURSE
GALA DINNER



DJ 'TIL
MIDNIGHT

MAKE A NIGHT OF IT

EVENING TICKETS ONLY £59.50

ONE NIGHT PACKAGE, INCLUDING
CREAM TEA & BREAKFAST

2 PEOPLE FROM £275

1 PERSON FROM £175

£59.50pp

ADULT PANTO MENU

STARTERS

CHESTNUT AND PARSNIP SOUP

SAGE OIL & TOASTED HAZELNUTS (VG) (GFA)

CURED SALMON GRAVLAX

BEETROOT CURE, DILL EMULSION, RYE CRUMB & MUSTARD SEEDS

CONFIT DUCK & ORANGE PARFAIT

SPICED ORANGE CHUTNEY & TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI

TRUFFLE MAYO & CRISPY SAGE (GF)

FILO FIG TART

WITH A BLACKBERRY REDUCTION | 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 & 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 & FONDANT POTATO (GF)

CHARRED CAULIFLOWER STEAK

ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS & POMME PUREE (VG) (GF)

BAKED SALMON

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

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

EGGNOG CRÈME BRÛLÉE

SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

DARK CHOCOLATE DELICE

SERVED WITH CHERRY COMPOTE & 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 (GFA)(V)

NEW YEAR'S EVE

MURDER MYSTERY

BACK
to
80'S



MAKE A NIGHT OF IT
FROM
£140 PER PERSON



**YOU'VE BEEN INVITED TO THE SCHOOL DISCO,
SO DUST OFF YOUR RETRO
OUTFITS AND GET READY FOR
A NIGHT OF NOSTALGIA**



**BUBBLY ON
ARRIVAL**



**3 COURSE
GALA DINNER**



**DJ 'TIL
1AM**

£85pp

MURDER MYSTERY MENU

STARTERS

GELERIAC AND APPLE VELOUTÉ

SERVED WITH A WARM BREAD ROLL (VG) (GFA)

SCOTCH EGG

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 & HONEY DRESSING (VG)

MAINS

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

STRIP LOIN OF BEEF

SERVED WITH YORKSHIRE PUDDING & RED WINE REDUCTION (GFA)

CHICKEN BALLONTINE

WRAPPED IN PARMA HAM, FILLED WITH WILD MUSHROOMS & ROMESCO SAUCE (GF)

GOD LOIN

SERVED WITH SWEET POTATO PUREE, PAN SEARED BABY LEEKS, SMOKED BACON
CRUMB & ROSEMARY VELOUTÉ (GF)

GELARIAC STEAK

PEARL BARLEY RISOTTO, ROASTED SHALLOTS & HAZELNUT PESTO (GF) (VG)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

BAKEWELL TART

SERVED WITH CHERRY ICE CREAM (V)

RHUBARB AND GUSTARD CHEESECAKE

SERVED WITH CLOTTED CREAM (V)

TRIO OF SORBET

ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (GF) (VGA)



80's CHRISTMAS PARTY

SATURDAY
DECEMBER **19**

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



BUBBLY ON
ARRIVAL



DJ 'TIL
MIDNIGHT

£39PP



PRE-CHRISTMAS LUNCH

MENU

1ST DECEMBER - 13TH DECEMBER

2 courses £28.50

3 courses £32.50

STARTERS

CELERIAC & APPLE VELOUTÉ

SAGE OIL & TOASTED HAZELNUTS (VG)

CONFIT DUCK & ORANGE PARFAIT

SPICED ORANGE CHUTNEY & TOASTED SOURDOUGH

WILD MUSHROOM & CHESTNUT ARANCINI

TRUFFLE MAYO & CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES & 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 (VG) (GF)

BAKED SALMON

LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & BEA EMULSION (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

TRIO OF ICE CREAM

SERVED ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

CLASSIC CHRISTMAS PUDDING

BRANDY CUSTARD & RED CURRANTS (GFA)(V)

THE SPA AT CHRISTMAS

A little luxury. A lot of relaxation.



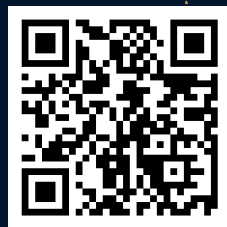
GIFT IT

Give someone special a little break this Christmas



ENJOY IT

Switch off from the Christmas chaos and enjoy some well deserved pampering.



THE PERFECT PRESENT DOESN'T HAVE TO BE WRAPPED.
TREAT SOMEONE SPECIAL TO SOME TIME JUST FOR THEMSELVES.



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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