



**HOTEL SHERATON**

**CHRISTMAS PARTIES, LUNCHES AND NEW YEAR'S EVE GALA DINNER 2019**



**Booking Conditions**

**Christmas Lunches, Party Nights and New Year's Eve Gala Dinner**

A deposit payment of £10 per person is required for all Christmas Lunches, Party Nights and New Year's Eve Gala Dinner. This deposit must be received within 14 days of any booking being made. On receipt of your deposit, we will then confirm your booking in writing. Final balances are due one month prior to your chosen date for all Christmas Lunch, Christmas Party Night and New Year's Eve Gala Dinner bookings.

**ALL DEPOSITS ARE NON-REFUNDABLE**

For further information on any of the information in this brochure, please call us on 01253 352723.

**If you are interested in Festive Breaks at the Hotel Sheraton we do have a separate brochure. To request one, please call us on 01253 352723 or email [reservations@hotelsheraton.co.uk](mailto:reservations@hotelsheraton.co.uk)**



*The information in this brochure was correct at the time of going to print. The management reserve the right to make changes to the itineraries or menus if required to do so.*

Hotel Sheraton • 54/62 Queens Promenade • Blackpool • FY2 9RP  
 Telephone **01253 352723**  
 or email: [reservations@hotelsheraton.co.uk](mailto:reservations@hotelsheraton.co.uk)  
[www.hotelsheraton.co.uk](http://www.hotelsheraton.co.uk)



**IT'S THE MOST WONDERFUL TIME OF THE YEAR...**



*Get into the festive spirit  
at the Hotel Sheraton this year!*



THE  
**MAGIC**  
*of Christmas*



**Whether you want to celebrate with family, friends or work colleagues; our Christmas Lunches and Party Nights are guaranteed to leave you feeling fabulously festive.**

As if that wasn't enough, we have a dedicated team on hand to take all the hassle out of your party planning; so what are you waiting for?

**Join us at the Hotel Sheraton this Christmas party season for plenty of festive flavour and fun!**



**FOR MORE INFORMATION OR TO RESERVE YOUR SPACE**

telephone **01253 352723**

or email: [reservations@hotelsheraton.co.uk](mailto:reservations@hotelsheraton.co.uk)

# Christmas PARTIES

at the Hotel Sheraton

Please join us for a Christmas party to remember! Indulge yourselves this Christmas and make the most of the 'holly jolly' season with one our lunchtime or evening parties. Take off your coat and join us in one of our refurbished lounges for pre-drinks; designed with contemporary comfort in mind and full of designer furniture and fabrics, you and your party are sure to feel like you've stepped into pure luxury!

We've prepared a fantastically festive cocktail menu for you to enjoy and have stocked the shelves with the nations favourite Gins. **It is the season to be jolly after all, so whether there are 2 of you or 120 - you are in for an amazing time!** Please turn to the next pages for party dates, costs and delicious menus.



ENJOY A  
DRINK IN OUR  
STUNNING NEW  
SHERATON  
LOUNGE  
AND BAR



## Fancy staying over?

Enjoy a comfortable bed in our Sheraton Lodge and a full English breakfast for only £29 per person (subject to availability)



## Exclusive V.I.P Christmas Parties

If you would like to have your own exclusive lunch time or evening party, just contact Alison on **01253 352723** or email [alison@hotelsheraton.co.uk](mailto:alison@hotelsheraton.co.uk)

## 20 or more in your party...

If your party is 20 or more guests, you (the organiser) can choose to either have your party lunch/night for FREE! OR enjoy an overnight stay for yourself in the Sheraton Lodge\* including a full English breakfast.

\*Additional guests can be added at £29 per person.



FOR MORE INFORMATION  
OR TO RESERVE YOUR SPACE  
telephone **01253 352723**

**“What a wonderful time we had. The service was fantastic, the staff were warm and welcoming. Nothing was too much trouble! The menu was superb.”**

LSW • December 18 • TripAdvisor



# Christmas LUNCHES

at the Hotel Sheraton

Our Christmas Lunches are the perfect excuse to catch up with friends and family or sneak out of the office for an afternoon of festive bonding.

Whoever you choose to celebrate with, we know you'll leave us feeling ready for Christmas!

## OVER 60s CHRISTMAS LUNCHES

ONLY £14.95 PER PERSON

Join us for an afternoon of festive flavour and fun.

You'll enjoy a delicious three-course meal followed by coffee and mince pies. Plus, after lunch, there'll be plenty to keep you entertained! We'll have prize bingo and top-class cabaret entertainment to get you dancing!

The only downside will be when it's time to leave at 4.00pm.

Tuesday 3rd, 10th and 17th December

Wednesday 4th, 11th and 18th December

Thursday 5th, 12th and 19th December

The bar opens at 12 noon and lunch is served at 12.30pm.

ONLY  
£14.95  
PER PERSON

## OFFICE PARTY CHRISTMAS LUNCHES

ONLY £14.95 PER PERSON

Colleagues + Christmas Party = Guaranteed fun!

Join us for one of our fabulous Office Christmas Party Christmas Lunches. Enjoy a complimentary glass of bubbly on arrival to really help you switch off from work mode. You'll enjoy Chef's specially prepared three-course lunch followed by coffee and mints. After lunch, it's time for the main event and your chance to really let loose. We've lined up fabulous entertainment and music from our Resident DJ until 4.00pm - and we want to see you all on the dance floor!

Friday 6th and 13th December

The bar opens at 12 noon and lunch is served at 12.30pm.

GLASS  
OF BUBBLY  
WITH OUR  
COMPLIMENTS

ONLY  
£14.95  
PER PERSON

## CHRISTMAS PARTY LUNCH MENU

**Homemade Leek and Potato Soup (v)**  
Served with a sweet potato crisp

**Chef's Prawn Cocktail**  
Delicious prawns served in a glass, on a bed of crispy lettuce with a Marie Rose sauce and a wedge of lemon

**Mushroom Bruschetta (v)**  
Sliced chestnut mushroom, silver skin onions and fresh thyme cooked in red wine and served on toasted bruschetta

**Roast Breast of Turkey**  
Locally sourced Turkey served with all the trimmings including; pigs in blankets, apricot and brandy stuffing, cranberry sauce and rich gravy

**Peppered Steak**  
Slow-cooked steak served with a homemade creamy pepper sauce

**Seasonal Salmon**  
Salmon steak served on a bed of tagliatelle infused with fresh basil and topped with Hollandaise sauce

**Potato Gnocchi (v)**  
Fresh potato gnocchi served on a bed of homemade chunky tomato sauce with fresh parmesan cheese  
All served with freshly prepared sliced carrots, baby Brussel sprouts, locally sourced new potatoes and roast potatoes

**Traditional Christmas Pudding**  
Slice of Luxury Christmas pudding served with a homemade Brandy sauce

**Mixed Berry Pavlova**  
Chef's handmade pavlova filled with fresh cream and mixed berries

**Mixed Ice Cream**  
Strawberry, Chocolate and Vanilla

**Cheese and Biscuits**  
Chef's selection of cheeses served with biscuits, celery and grapes

**Coffee and Mints**  
(v) Vegetarian

\*if you have any dietary requirements please inform the hotel at the time of booking



**"We enjoyed our party so much last year we just had to come back. Hotel Sheraton you surpassed yourselves this year. The welcome we had on arrival was warm and friendly which continued throughout the afternoon from each and every one of your staff. The food was superb and served in a very professional way and no request was too much trouble (even though the venue was packed)."**

Lynney Traynor • December 18

FOR MORE INFORMATION OR TO RESERVE YOUR SPACE  
telephone **01253 352723**

# Christmas PARTY NIGHTS at the Hotel Sheraton

What better way to countdown to Christmas than joining us on one of our fabulous Christmas Party Nights. Whether you're looking to bring a group, or you'd prefer to just come with a couple of friends, we'll make you feel right at home!

So join us and let your hair down; we guarantee you'll leave us feeling full of festive cheer!



## MIDWEEK CHRISTMAS PARTY NIGHTS ONLY £19.50 PER PERSON

A complimentary glass of bubbly awaits you in the bar - cheers! We've got a feeling it's going to be a great night! After making your way into the Sheraton Suite - all decked out like a Winter Wonderland - you'll enjoy a delicious three-course meal followed by coffee and mints. Following your meal, we request your presence on the dance floor. It's time to party! With top-class cabaret entertainment and music from our Resident DJ until midnight, we want to see you dancing the night away!

**Thursday 5th, 12th and 19th December**

The bar opens at 7.00pm  
and Dinner is served at 7.30pm.

GLASS  
OF BUBBLY  
WITH OUR  
COMPLIMENTS

ONLY  
£19.50  
PER PERSON

## WEEKEND CHRISTMAS PARTY NIGHTS

**FRIDAY • £22.50 PER PERSON**  
**SATURDAY • £25.00 PER PERSON**

It's officially the weekend - and we want to get you in the festive spirit! Claim your complimentary glass of bubbly and toast to the night ahead before heading through to the Sheraton Suite for your evening meal. Chef has prepared a three-course festive feast for you to enjoy; and we just know you're going to love it! Enjoy coffee and mints after Dinner in preparation for a night of dancing. We've got top-class cabaret entertainment lined up, along with the very best music from our Resident DJ until Midnight; so what are you waiting for?! Reserve your space on one of our Christmas Party Nights!

**Friday 6th, 13th and 20th December**  
**Saturday 7th, 14th and 21st December**

The bar opens at 7.00pm  
and Dinner is served at 7.30pm.

SATURDAY  
£25.00  
PER PERSON



## CHRISTMAS PARTY DINNER MENU

**Homemade Butternut Squash and Ginger Soup (v)**  
Served with sourdough croutons

**King Prawn Skewers**  
King prawns on a skewer  
served with a pickled cucumber garnish and a sweet chilli dip

**Mushroom Bruschetta (v)**  
Sliced chestnut mushrooms, silver skin onions and fresh thyme  
cooked in red wine and served on toasted bruschetta

**Smooth Duck Pâté**  
Served with tomato chutney and toasted ciabatta

**Roast Breast of Turkey**  
Locally sourced Turkey served with all the trimmings including;  
pigs in blankets, apricot and brandy stuffing, cranberry sauce and gravy

**Lamb Henry**  
Slow cooked Lamb Shoulder served on a bed of chived mash  
with a mint, redcurrant and Port jus

**Grilled Seabass**  
Fillet of seabass grilled to order and served with a tarragon butter

**Potato Gnocchi (v)**  
Fresh potato gnocchi served on a bed of homemade chunky tomato  
sauce with fresh parmesan cheese

All served with freshly prepared sliced carrots, baby Brussel sprouts,  
locally sourced new potatoes and roast potatoes

**Traditional Christmas Pudding**  
Slice of luxury Christmas Pudding  
served with a homemade brandy sauce

**Chocolate Mousse**  
Homemade double chocolate mousse topped  
with cinder toffee chips and fresh strawberries

**Mixed Ice Cream**  
Strawberry, chocolate and vanilla

**Cheese and Biscuits**  
Chef's selection of cheeses  
served with biscuits, celery  
and grapes

**Coffee and Mints**

(v) Vegetarian

\*If you have any dietary requirements please inform the hotel at the time of booking



**FOR MORE INFORMATION  
OR TO RESERVE YOUR SPACE**  
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# *New Year's Eve* CELEBRATIONS *at the Hotel Sheraton*

**Tuesday 31st December**  
**Only £59 per person**

ONLY  
**£59.00**  
PER PERSON

*Wave goodbye to the old  
and welcome in the new  
at Hotel Sheraton*

Join us for an evening of delicious dining, with fizz and canapes, followed by a luxury 5 course meal plus coffee and handmade truffles.

Dance the night away with our fantastic line up of four entertainers and raise a glass with us at midnight to celebrate the new year!

*And don't forget...  
Bacon Butties are served at 12.15pm!*

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## NEW YEAR'S EVE GALA MENU

Enjoy a glass of fizz on arrival  
accompanied with Chef's handmade canapés

### STARTERS

#### Scallop and Prawn Mornay

Pan seared scallop and king prawns served in a creamy white wine sauce, surrounded with mashed potato and served in a scallop shell

#### Chicken Liver Parfait

Chef's handmade parfait served with an apple chutney compote and toasted sour dough

#### Asparagus & Parma Ham

Fresh asparagus spears wrapped in Parma ham served with a warm hollandaise sauce and a rocket garnish

#### Asparagus & Hollandaise (v)

Fresh Asparagus on a base of minted pea puree with Hollandaise sauce

### INTERMEDIATE

#### Sun Dried Tomato Soup

Chef's twist on the classic soup. Sundried tomato and basil pesto soup served with homemade wholemeal croutons

### MAIN COURSES

#### Three Bone Rack of Lamb

Served on a bed of rosemary infused mashed potatoes and drizzled with a red wine jus

#### Roasted Sirloin Steak

Locally sourced sirloin steak, hand carved and served with vine cherry tomatoes, onion rings and a classic bearnaise sauce

#### Fillet of Seabass

Fresh seabass, grilled to order and topped with a Sebastian butter of finely chopped tomatoes, shallots and parsley

#### Spinach & Ricotta Cannelloni (v)

Chef's handmade cannelloni filled with fresh spinach and ricotta cheese cooked in a creamy sauce, topped with parmesan shavings and a white truffle oil

### DESSERTS

#### Baileys Irish Cream Bread & Butter Pudding

Served in an individual dish with a jug of fresh double cream

#### Brandy Snap Basket

Chef's signature dish. Homemade brandy snap basket filled with finest vanilla bean ice cream, garnished with a fresh blueberry and strawberry compote

#### Sticky Toffee Meringue

Chef's meringue filled with fresh whipped cream, drizzled with homemade toffee sauce and topped with homemade fudge pieces

#### Mixed Ice Cream

Finest vanilla bean, double chocolate and raspberry ripple

#### Cheese and Biscuits

Stilton, Creamy Lancashire & Wensleydale and Cranberry served with biscuits, celery and grapes

#### Coffee and Homemade Truffles

#### Bacon Sandwiches at 12.15pm

(v) Vegetarian

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