

Parkmore
HOTEL

**CHRISTMAS
BROCHURE**

2024



CHRISTMAS AT THE PARKMORE

- Christmas is the most magical time of the year and we think everyone deserves to celebrate! That's why we have put together a fantastic program of events for everybody to enjoy.

From party nights with the work colleagues and friends & our annual Christmas Fayre shopping experience, to our beloved Carol Concert with Tees Valley Music, wreath making and Murder Mystery. Come and experience our range of fabulous entertainment and delicious festive menus.

This is a time to be remembered and cherished with family and friends, so gather everyone together and get in touch with our Events Team today to secure your place.

Wishing you a very Merry Christmas and a Happy New Year from all the team at The Parkmore.

**WE LOOK FORWARD TO WELCOMING
YOU OVER THE FESTIVE SEASON!**

WHAT'S ON THIS CHRISTMAS



CHRISTMAS FAYRE

Sunday 24th November | 10.00am - 3.00pm

Visit our Christmas Market filled with an array
of fantastic businesses from the local area!



ENTRY IS FREE TO THE PUBLIC

Want to exhibit at the fayre?

Email events@parkmorehotel.co.uk

with a bit of information about your company for further details.

In association with the Great North Air Ambulance Service



CHRISTMAS WREATH MAKING

**Thursday 28th November
6.00pm - 9.00pm**

Lucy from Wynyard Country Florists is here to teach you how to
make a stunning Christmas wreath, including tea/coffee,
buffet and all the materials you need!

£60.00pp



KIDS EVENT - ELVES WORKSHOP

Sunday 8th December | 12pm-2pm

Enjoy a yummy 2 course lunch before Make My Day Events' Elves arrive, learn all about the North Pole and what it means to be an elf, singing, dancing and games a plenty! Christmas clothes/accessories encouraged but not essential!

£9.95 Child | £15.95 Adult

(Suitable for ages 2-10+ years)

MURDER MYSTERY

Thursday 12th December | 6:45pm start

Our ever popular Murder Mystery night is returning this December for a Christmas themed evening! Enjoy a 3 course festive meal whilst being captivated by the drama unfolding before you, work together to solve the clues and find out whodunit!!

£45.00pp (over 16's only)

CHRISTMAS CAROL CONCERT

Thursday 19th December | From 7.00pm - 9.00pm

Following the success of previous years, Tees Valley Music are returning for their annual Christmas Carol Concert. Sit back and enjoy or feel free to sing along as the brilliant choir sings all the festive favourites.

INCLUDES TEA, COFFEE & MINCE PIES

£5.00pp

WINTER WONDERLAND PARTY NIGHTS


6:45pm-11:30pm

A great opportunity to dress up and put your dancing shoes on to dance the night away to the best party tunes from our Resident DJ!

Indulge in a glass of prosecco followed by a three course meal and disco.

Friday 22nd November
Saturday 23rd November
Friday 29th November
Saturday 30th November
Friday 6th December
Friday 13th December
Saturday 14th December
Friday 20th December
Saturday 21st December

£38.50pp

A vibrant, festive scene of a group of people dancing and celebrating in a club or party venue. The atmosphere is lively, with confetti falling from the ceiling and warm, glowing pendant lights hanging above. The people are dressed in party attire, and their arms are raised in the air, capturing a moment of joy and celebration. The background is dark, making the lights and the people stand out.

Why not stay over
after your party
night?!

Bedrooms from just
£90 per room

including breakfast &
Spa Access!

A decorative border at the bottom of the page featuring stylized white snowflakes and small white stars on a dark blue background.

PARTY NIGHT MENU

STARTERS

Salmon Gravlax

with Celeriac Remoulade and Brioche Toast

Leek & Potato Soup (gfa) (ve)

Served with a Bread roll

Ham Hock Terrine

served with spicy pineapple chutney & toasted brioche

Ratatouille (gfa) (ve)

with ciabatta toast

MAINS

Traditional Free-Range Roast Turkey

with all the Trimmings

Chef's Beef Pie

with roasted vegetables & gravy

Pan Fried Sea Bream

with crushed potatoes, buttered leeks & lemon hollandaise

Roasted Squash Risotto (gf) (ve)

with parsely, parmesan flakes & fried sage

All Served with Seasonal Vegetables

DESSERTS

Chocolate Bavaois

with winter berries, chocolate soil & crème fraiche

Classic Christmas Pudding

with Brandy Sauce

Limoncello Crème Brulèe

with white chocolate cookies

Selection of Local Cheeses

with Walnuts, Celery, Grapes, Chutney and Biscuits

Chocolate Tart (gf) (ve)

Please make us aware of ALL dietary requirements in your group when pre-orders are submitted.

V – Vegetarian Ve – Vegan Vea – Vegan alternative available GF – Gluten free GFa – Gluten free alternative available



DRINKS PACKAGES

We have some fantastic drink packages and offers available to get your party started! Choose from the selection of packages to add onto your Christmas night out.

WINE £110.00

Buy 5 bottles of House Wine and get the 6th **FREE**

BUBBLES £70.00

3 bottles of Prosecco

BOTTLES £25.00

Bucket of 8 bottles of Budweiser

SOFT £15.00

Soft drinks bucket

6 x J20 Flavours

Orange & Passionfruit, Apple & Raspberry, Apple & Mango

OR CREATE YOUR OWN WINE PACKAGE & GET 15% OFF THE RRP!
(MINIMUM 6 BOTTLES)

CHRISTMAS DAY LUNCH

Wednesday 25th December
Two sittings - 12pm and 1:30pm

The main event! Come and celebrate your Christmas Day at the Parkmore and let us take care of the washing up!

You will be treated to Canapés and Prosecco upon arrival, a deliciously decadent 3 course meal served by our friendly team, followed by tea, coffee and mince pies.

• **PRIVATE ROOM HIRE AVAILABLE FOR CHRISTMAS DAY**

Adults - £84.95 per person | Children (4-12yrs) - £41.95 per person

STARTERS

Pan-Fried Scallops and Chorizo
with a Green Pea Puree

Roasted Butternut Squash Soup (gfa) (ve)
served with Root Vegetable Crisps and a Bread roll

Gnocchi & Tomato Bake (v)
served with Mozzarella & Basil

Pigeon Breast (gf)
with Fried Green Cabbage & Toasted Almonds

MAINS

Traditional Free-Range Roast Turkey
with all the Trimmings

Fillet Steak (gf)
served with Roasted Vegetables, Mushrooms, Celeriac Puree & red wine jus

Parma Ham Wrapped Monkfish (gf)
with King Prawns in a White Wine Sauce, served with Crushed Potatoes

Lentil & Root Vegetable Nut Roast (ve)
with all the Trimmings

All Served with Seasonal Vegetables

DESSERTS

Chocolate Bavaois
with Winter Berries, chocolate soil & crème fraiche

Classic Christmas Pudding
served with Brandy Sauce

Chocolate Tart (gf) (ve)

Limoncello Crème Brûlée
with White Chocolate Cookies

Selection of Local Cheeses
with Walnuts, Celery, Grapes, Chutney and Biscuits

Tea, Coffee & Mince Pies

Please make us aware of ALL dietary requirements in your group when pre-orders are submitted.

V – Vegetarian Ve – Vegan Vea – Vegan alternative available GF – Gluten free GFa – Gluten free alternative available



NEW YEAR'S EVE COUNTDOWN PARTY

Tuesday 31st December 7pm-1am | £64.95 per person

Say goodbye to 2024 and hello to 2025 in style! Be ready to get dressed up to the nines for the most luxurious celebration of the year. Enjoy a glass of fizz on arrival with canapés, followed by a sumptuous three course meal curated by our fantastic Head Chef, then dance the night away with our Resident DJ counting down to 2025...

Book before 1st November and for every 4 guests we will include a free bottle of prosecco on your table.

See all our drinks packages that you can pre-order on Page 9!



FIZZ & CANAPÉS

STARTERS

Pan Fried Scallops

with Black Pudding and Apple Puree

Sticky Pork Belly (gf)

served with a Plum and Hoisin Sauce, Cucumber and Fresh Chillies

Chunky Vegetable Soup (gfa) (ve)

served with Herb Toasts

Ratatouille (gfa) (ve)

serve with Ciabatta Toast

MAINS

Pan Fried Picanha Rump (gf)

with Pomme Puree, Honey Roasted Roots and a Red Wine Jus

Roasted Skin On Chicken Breast (gf)

served with Roasted Vegetables, Green Beans in Pancetta, Cranberry Sauce and Madeira Reduction

Parma Ham wrapped Monkfish (gf)

with King Prawn in a White Wine and Butter Sauce served with Crushed Potatoes

Roasted Vegetable and Brie en Croute

with Redcurrant Sauce

DESSERTS

Chocolate Cake

served with Orange Mascarpone

Ginger & Syrup Cheesecake

with Chocolate Soil

Poached Pears (gf) (vea)

with Apple & Cinnamon, served with orange mascarpone

Selection of Cheeses

served with Biscuits, Grapes, Celery Sticks and Chutney

Chocolate Tart (gf) (ve)

Please make us aware of ALL dietary requirements in your group when pre-orders are submitted.

V – Vegetarian Ve – Vegan Vea – Vegan alternative available GF – Gluten free GFa – Gluten free alternative available



FESTIVITIES IN THE BIRDCAGE

FESTIVE AFTERNOON TEA

Enjoy your choice of tea or coffee, a selection of sandwiches, savoury treats, scones with jam and cream and a selection of cakes.

£19.95 per person | £9.95 per child (under 12's)

(Pre-booking essential) Available Monday – Sunday from 12pm-4pm.

FESTIVE FAYRE MENU

Book your table to celebrate at The Birdcage with our Festive Fayre Menu.

2 Courses £25.00 per person | **3 Courses £30.00** per person.

Served daily from 12pm-9pm. (Pre-orders required)

STARTERS

Salmon Gravlax

with Celeriac Remoulade and Brioche Toast

Leek & Potato Soup (gfa) (ve)

served with a Bread roll

Ham Hock Terrine

served with Spicy Pineapple Chutney & Toasted Brioche

Ratatouille (gfa) (ve)

with Ciabatta Toast



MAINS

Traditional Free-Range Roast Turkey
with all the Trimmings

Chef's Beef Pie
with Roasted Vegetables & Gravy

Pan Fried Sea Bream
with Crushed Potatoes, Buttered Leeks & Lemon Hollandaise

Roasted Squash Risotto (gfa) (ve)
with Parsely, Parmesan Flakes & Fried Sage

All Served with Seasonal Vegetables



DESSERTS

Chocolate Bavaois
with winter berries, chocolate soil & crème fraiche

Classic Christmas Pudding
with Brandy Sauce

Limoncello Crème Brulèe
with white chocolate cookies

Selection of Local Cheeses
with Walnuts, Celery, Grapes, Chutney and Biscuits

Chocolate Tart (gf) (ve)

UNWIND & DINE

Enjoy 2 hours access to our spa followed by either
a two-course meal or Afternoon Tea
for just **£29.95 per person.**

UNWIND & BOTTOMLESS

Enjoy 2 hours access to our spa followed by either a
two-course meal or Afternoon Tea with 90 minutes of
Bottomless Prosecco for just **£49.95 per person.**

Please make us aware of ALL dietary requirements in your group when pre-orders are submitted.

V – Vegetarian Ve – Vegan Vea – Vegan alternative available GF – Gluten free GFa – Gluten free alternative available



STAYCATIONS

Need a place to stay during the festive period
or just fancy a break away from the Christmas madness?!

STAY & DINE

Enjoy Dinner in our onsite restaurant, a night in one of our double or twin rooms, access to our Leisure Club and breakfast the following morning

£159.90 for 2 people

STAY & CELEBRATE

The perfect celebration package! Includes Afternoon Tea for two in our restaurant with a bottle of Prosecco, access to the spa, dinner, a night's stay in a double or twin room and breakfast the following morning

£209.00 for 2 people

WHY NOT STAY OVER AFTER YOUR PARTY NIGHT?!

Rooms available from just **£90.00** including
breakfast and access to the spa.

*All dinner, bed and breakfast staycations include a £25.00
per person allowance towards food only.

GIFT VOUCHERS

Stuck for ideas for that perfect Christmas gift?!
Why not gift your loved ones Afternoon Tea for two at
The Birdcage, a night away at The Parkmore or one of our
Hideaway Spa packages. A relaxing treat to help
with those January blues!

CLASSIC AFTERNOON TEA FOR TWO

Enjoy your choice of tea or coffee,
a selection of sandwiches, savoury
treats, scones with jam and cream
and a selection of cakes.

£33.90

UNWIND & DINE FOR TWO

Enjoy 2 hours access to our
spa followed by either a
two-course meal or
Afternoon Tea.

£59.90

STAY & DINE

Enjoy Dinner in our onsite
restaurant, a night in one of
our double or twin rooms,
access to our Leisure Club and
breakfast the following morning.

£159.90

STAY & CELEBRATE

Includes Afternoon Tea for two
in our restaurant with a bottle of
Prosecco, access to the spa,
dinner, a night's stay in a
double or twin room and
breakfast the following morning.

£209.00

Vouchers can be purchased on our website or at our Reception desk.
Get in touch if you require more information!



WHAT'S ON IN 2025

WEDDING SHOWCASE

Saturday 25th - Sunday 26th January

10am - 4pm

Join us for our Wedding Showcase weekend where our Yarm Suite will be dressed for a Ceremony and the Bramhall Suite will be dressed for a Wedding Breakfast to help you visualise your big day with us! Book your appointment to speak with our Wedding Coordinators by calling **01642 786815** or emailing: events@parkmorehotel.co.uk



TEESSIDE WELLNESS FESTIVAL

Sunday 12th January

Please see our website for details!

Thank you from all at **THE PARKMORE**

TERMS & CONDITIONS OF BOOKING

Call now on 01642 786 815 or Email events@parkmorehotel.co.uk to book

1. All events advertised in this brochure require a non-refundable deposit. For our Festive Fayre menu, all Party Nights and all other events, the deposit is £10.00 per person. Christmas Day and New Year's Eve is £20.00 per person all payable at the time of the booking
2. Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel. Pre-orders are required 21 days before the event. If pre-orders are not received a set menu will be served.
3. No refunds of monies paid will be made for cancellations or decreases in numbers of guests attending unless the hotel is able to resell the space.
4. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
5. Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or its associated assets.
6. Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003.
7. All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organisers account for any drinks consumed by guests that have not been purchased at the hotel.
8. The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a persons' consumption of alcohol.
9. Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises.
10. The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.
11. All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.
12. All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights. You may choose an alternative date subject to availability or obtain a full refund from us.
13. It is recommended that you take out insurance to cover cancellation when booking an event.
14. All dietary requirements must be agreed in advance when submitting your pre-order 21 days prior to the event. We will not be able to accommodate for any changes to the pre-order on the night. It is the organiser's responsibility to make The Parkmore aware of all dietary requirements in the group.



Parkmore
HOTEL

01642 786815
events@parkmorehotel.co.uk
www.parkmorehotel.co.uk