







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



FESTIVE PARTY NIGHTS

Get ready to celebrate the festive season in style at Crowne Plaza Chester's spectacular Joiner Christmas Party! Enjoy a sparkling welcome drink, indulge in a delicious three-course dinner, and dance the night away with our incredible DJ and live saxophonist, playing two high-energy sets of classic dance floor fillers. Gather your friends, colleagues, or family for a night of festive fun, laughter and unforgettable memories!

Dates

22nd, 28th, 29th November 5th, 6th, 12th, 13th December

Timings

Welcome drinks from 7:30pm

Dinner served at 8pm

Event finishes at 12am

HOLLY JOLLY PARTY PACKAGE

£55 per person

Includes welcome festive fizz on arrival, threecourse festive dinner, including a DJ, dancing and a saxophonist.

MISTLETOE AND MERRIMENT PACKAGE

£70 per person

Includes welcome festive fizz on arrival, threecourse festive dinner, a choice of half a bottle of wine, three bottles of beer or soft drinks, including a DJ, dancing and a saxophonist.

ULTIMATE WINTER WONDERLAND PACKAGE

*£109 per person

Includes welcome festive fizz on arrival, three-course festive dinner, all-inclusive drinks with dedicated table service, premium seating, a DJ, dancing and a saxophonist.

* Minimum of 10 persons or maximum of 12 persons per table. Inclusive drinks include beer, house wine, house spirits and soft drinks.









Chicken and apricot terrine (GF option available) with spiced fruit chutney and ciabatta toast

Leek, spinach and potato soup (VE) (GF)
with herb oil

Thai style cod and prawn fishcake with sweet chilli mayonnaise, coriander and lime

→ MAIN → Roast chicken breast

with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Butternut squash, kale and apricot roast (VE) (GF) with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Roast salmon

with gratin potatoes, fine green beans, carrots and tomato, mascarpone and basil sauce



Traditional Christmas pudding (VE option available) with brandy sauce

Baked cinnamon swirl cheesecake (VE) (GF) with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with mango and passion fruit sauce



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

EXCLUSIVE CHRISTMAS PARTIES

Experience Christmas in true style! Let our Moment Makers craft a bespoke package that will dazzle your guests or choose from our festive party night packages. Private party packages feature exclusive access to our elegant function rooms, complete with seasonal table decorations, a delectable three-course festive dinner and entertainment by our resident DJ!

Dates

Available throughout November, December and January

Prices

From £55 per person

Timings

You choose, it's your party!

→ FESTIVE DINING AT STABLES BAR & GRILL RESTAURANT

Perfect location for those who want to head into the city later.

Dates

Available from December 1st until Christmas Eve

Prices

One-course £20 per person
Two-course £25 per person
Three-course £30 per person
Deposit of £10 per person required at time of booking

Timings

Available from 12pm everyday



→ CANDLESTICKS AND COCKTAILS

Collaborating with the Crafty Hen, decorate and craft a trio of candlesticks with cocktails on arrival, followed by dinner and drinks.

Dates

Sunday 30th November

Prices

£75 per person

Includes craft experience and a festive cocktail on arrival, followed by festive tapasstyle sharing platters in the Stables Restaurant

Timings

Restaurant

Welcome drink on arrival 3:30pm Crafty Candlestick Painting 3:45pm to 5:45pm Dinner served at 6pm in the Stables Bar & Grill

LUNCH WITH FATHER CHRISTMAS

Create an extra-special Christmas for your little ones this year with a magical buffet lunch alongside Father Christmas! Enjoy a variety of festive games and activities, topped off with a special present from the man himself. It's bound to be a memorable day filled with joy and wonder!

Date

Sunday 14th December

Prices

£19.95 per adult

£13.95 per child up to 12 years

Free for children under 3 years

Subject to minimum numbers

Timings

1pm to 3:30pm



→ CHRISTMAS DAY LUNCH

Bring your family and friends together for an extra special celebration with all the festive trimmings. Join us in the Stables Bar & Grill Restaurant, with stunning views of the Welsh hills. Enjoy a glass of Prosecco, followed by a delicious traditional Christmas lunch.

Date

25th December

Prices

£89 per adult

£49 for children aged 3 to 12 years

Free for children under 3 years

Subject to minimum numbers

Timings

Served between 1pm and 5pm

CHRISTMAS DAY EVENING BUFFET

If Christmas Day left you craving just one more plate of turkey and trimmings, join us for our Christmas evening buffet! Indulge in all your festive favourites without the cooking or clean up.

Date

25th December

Prices

£40 per adult

£20 for children aged 3 to 12 years

Free for children under 3 years

Timings

Served between 7pm and 8:30pm



Christmas Day Menu



Leek, potato and spinach soup (VE) (GF) with herb oil

Chicken and apricot terrine (GF option available) with spiced fruit chutney and ciabatta toast

Prawn and crayfish cocktail with seafood sauce, brown bread and butter

Burrata mozzarella and heirloom tomatoes (V) with focaccia croutons, rocket and basil dressing



Roast turkey breast

with sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and pan gravy

Roast sirloin of beef

with Yorkshire pudding, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and peppercorn sauce

Butternut squash, kale and apricot roast (VE) (GF) with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon fillet

with wilted leeks and spinach, gratin potato and prawn thermidor sauce



Traditional Christmas pudding (VE option available) with brandy sauce

Baked cinnamon swirl cheesecake (VE) (GF) with orange and cinnamon spiced berry compôte

Chocolate truffle torte
with mango and passion fruit sauce



Mature Cheddar, Blue Stilton and Brie (V) with a red onion chutney, grapes and crackers



Coffee and tea served with warm mince pies





NEW YEARS EVE BALL

Ring in the end of 2025!

Start the evening with Champagne and canapés upon arrival, followed by a delicious five-course dinner in the magnificent Kings Suite. Then, dance the night away to the tunes of our party band and resident DJ at our fabulous disco!

As the clock strikes midnight, welcome 2026 with the timeless melody of Auld Lang Syne. Join us for an unforgettable celebration.

Date

31st December

Prices

£109 per person

Subject to minimum numbers

Timings

Champagne and canapés reception at 7pm

Dinner served at 7:30pm

Disco until 1am

NEW YEAR'S EVE IN STABLES BAR & GRILL RESTAURANT

An exceptional opportunity to gather the entire family and welcome the new year in the relaxed ambiance of Stables Bar & Grill. Enjoy the atmosphere as you create lasting memories with loved ones, making it a joyous start to the year ahead.

Timings

Available from 5:30pm

Dine from the Stables dinner menu

A deposit of £10 per person is required at the time of booking $% \left\{ 1,2,\ldots ,n\right\}$





FRESHLY BAKED BREADS, BUTTER AND OLIVES (V)



Chicken and smoked ham hock terrine (GF option available)

with fig and honey chutney and brioche toast

Leek, spinach and potato soup (VE) (GF option available)
with ciabatta croutons and herb oil

Traditional smoked salmon with prawns, crab and mango

Burrata mozzarella and heirloom tomatoes (V) with focaccia croutons, rocket and basil dressing



Haggis

with neeps, tatties and red wine gravy

OR

Mediterranean lemon sorbet (VE)

with fresh mint

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.



Slow cooked feather blade of beef

with fondant potato, roasted root vegetables and creamy peppercorn sauce

Grilled salmon supreme

with creamy risotto, lobster bisque sauce and grilled asparagus

Butternut squash, kale and apricot roast (VE) (GF) with fondant potato and roasted root vegetables

→ DESSERT →

Baked Madagascan vanilla cheesecake (GF) with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with raspberry macaron, fresh raspberries and raspberry sauce

Warm apple tart Tatin

with caramel sauce and clotted cream ice cream

British cheese selection (V)

Coastal Cheddar, Colston Bassett Stilton and Croxton Manor Brie, plum and apple chutney, grapes and crackers



with mint crisp chocolates (V)



