

CROWNE PLAZA®

— BY IHG —

Chester





Every Christmas tells a story..

We know what it takes to make Christmas truly special. From festive lunches to extravagant Christmas parties, 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 ensure that it's not just another Christmas – it's your Christmas.



Sign up to receive
exclusive offers and
newsletters





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

27th, 28th November
4th, 5th, 11th, 12th, 18th, 19th December

Timings:

Welcome drinks from 7:30pm
Dinner served at 8pm
Event finishes at 12am



HOLLY JOLLY PACKAGE

£59 per person

Includes welcome fizz on arrival, followed by a three-course festive dinner and live entertainment from a DJ and saxophonist.

WINTER WONDERLAND PACKAGE

£115 per person*

Includes welcome fizz on arrival, followed by a three-course festive dinner, all-inclusive drinks with dedicated table service, and live entertainment from a DJ and saxophonist.

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



✦ PARTY NIGHT MENU ✦

✦ STARTER ✦

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

✦ DESSERT ✦

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

Please ask your event organiser for full dietary and allergen information. Please note, some menu items may change slightly due to supply.



Exclusive Christmas Parties

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



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

You choose, it's your party!

Price

From £59 per person



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

Three-course £35 per person

Deposit of £15 per person required at time of booking

Timings

Available from 12pm everyday





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.

Dates

25th December

Price

£94 per adult

£54 for children aged 3 to 12 years

Free for children under 3 years

Timings

Served between 1pm and 5pm

Please ask your event organiser for full dietary and allergen information.

Please note some menu items may change slightly due to supply.



✦ STARTER ✦

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

✦ MAIN ✦

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, carrots, Brussels sprouts and gravy

Grilled salmon fillet
with wilted leeks and spinach, gratin potato and prawn thermidor sauce

✦ DESSERT ✦

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

✦ CHEESE ✦

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

✦ HOT DRINK ✦

Coffee and tea served with warm mince pies



Christmas Day Evening



If Christmas Day left you craving just one more plate of turkey and all the trimmings, join us for a relaxed festive evening. Enjoy all your favourite dishes without the cooking or clean up.

Dates

25th December

Price

£45 per adult

£25 for children aged
3 to 12 years

Free for children under 3 years

Timings

Served between 7pm
and 8:30pm

✦ STARTER ✦

Selection of bread, butter, oils and olives (VE)

Country vegetable soup (VE)

Chicken liver pâté, onion chutney and croutes

✦ MAIN ✦

Traditional turkey dinner with all
the trimmings

Kale, butternut squash and apricot roast (VE)

✦ DESSERT ✦

Chocolate fudge cake with pouring cream

Cheese board (V)

Fresh fruit plate (VE)

Please note, some menu items may
change slightly due to supply.



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, overlooking the Welsh hills.

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 £15 per person is
required at the time of booking**



New Year's Eve Ball

Ring in the end of 2026!

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 2027 with the timeless melody of Auld Lang Syne.

Join us for an unforgettable celebration.

Dates

31st December

Price

£115 per person

Subject to minimum numbers

Timings:

Champagne and canapés reception at 7pm

Dinner served at 7:30pm

Disco until 1am

Please ask your event organiser for full dietary and allergen information. Please note, some menu items may change slightly due to supply.



✦ MENU ✦

FRESHLY BAKED BREADS, BUTTER AND OLIVES (V)

✦ STARTER ✦

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

✦ INTERMEDIATE ✦

Haggis
with neeps, tatties and red wine gravy

OR

Mediterranean lemon sorbet (VE)
with fresh mint

✦ MAIN ✦

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

✦ COFFEE OR TEA ✦

served with mint crisp chocolates

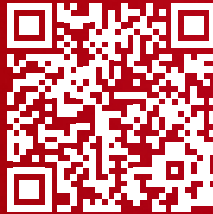
CROWNE PLAZA®

BY IHG

Chester

Book now

LetsDoChristmas.com



 01244899931  revenue@cpchester.com

CROWNE PLAZA CHESTER - Trinity Street, Chester, CH1 2BD



For full terms and conditions visit letsdochristmas.com