

CROWNE PLAZA[®]

— BY IHG —

Solihull





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.



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Dance through the decades **party nights**



It's the perfect way to celebrate the festive season! Enjoy bottomless Prosecco, followed by a two-course meal served in our De Limesi Suite, then hit the dance floor as our resident DJ takes you through the decades!

For more information give our team a call.

Timings

7pm – Bottomless Prosecco drinks reception (45 minutes of unlimited Prosecco)

8pm – Two-course festive dinner

12am – Midnight munchies (bacon, vegetarian and vegan rolls)

Entertainment until 12.30pm

Dates

Friday 18th December 2026

Saturday 5th, 12th and 19th December 2026

Prices

Friday 18th December 2026

- £45 per person

Saturday 5th, 12th and 19th December 2026 - £49 per person

STAY THE NIGHT

Reserve a room for festive party nights and Christmas stays.

From £115 for a standard double room for single occupancy and £125 for a double or twin room, for up to two guests. Includes breakfast the following morning.

Festive **dining**

Celebrate the festive season with friends, family or colleagues and enjoy a two-course festive lunch or dinner.

Bookings

Bookings must be made a minimum of 24-hours prior to your dining date. A menu pre-order and pre-payment will be required.

Dates

Monday 23rd November - Sunday 20th December 2026

Timings

Lunch 12pm to 2:30pm

Dinner 6pm to 8pm

Prices

Lunch - £32 per person – Two-course lunch (includes a hot or soft drink)

Dinner - £35 per person – Two-course dinner (includes a glass of Prosecco or soft drink)



✦ MENU ✦

DANCE THROUGH THE DECADES PARTY NIGHT AND FESTIVE DINING

✦ MAIN ✦

Hand carved turkey

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 compote

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.



Teena Bizkit's

New Year's Eve Extravaganza

Bid farewell to the year with a serious dose of sparkle.

✦
The incomparable, the purely fabulous Teena Bizkit is taking over this New Year's Eve and she's bringing the house down!

We are talking bubbles on arrival, then buckle up for a night of high-stakes Music Bingo, riotous comedy, and thigh slapping vocals. When the clock nears twelve, join Teena for a midnight moment you will never forget, the ultimate New Year's Eve countdown, before dancing your way into 2027 like the icon you are!

Dress code

Something simply fabulous. If you aren't shimmering, are you even trying?

✦
Seating

Seating is arranged in tables of 10 people. You can book an exclusive table for 10 people or be seated at shared tables

Date

Thursday 31st December 2026

Timings

7.30pm - Grand entrance and bubbles

8.00pm - A New Year's Eve feast, fit for a Queen

Nonstop entertainment until 1am

Prices

£85 per person (over 18s only)

STAY THE NIGHT

From £135 for a double or twin room, for up to two guests.

Includes breakfast the following morning.



✦ MENU ✦

✦ HORS D'OEUVRES ✦

Smoked salmon dill prawns, melon pearls with Parma ham, tomato and mozzarella salad (V), duck parfait with rosemary focaccia

Vegetarian selection:

Melon and fresh mint, tomato and mozzarella salad, roasted wild mushroom parfait and rocket and chickpea salad

✦ INTERMEZZO ✦

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 compote

Chocolate truffle torte
with raspberry macaron, fresh raspberries and raspberry sauce

Warm apple tart Tatin
with caramel sauce and clotted cream ice cream

✦ COFFEE OR TEA ✦

served with mint crisp chocolates

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



Bespoke Festive Parties

Create unforgettable memories this season
with our bespoke festive events.



We can host intimate gathering in our Terrace restaurant, a celebration for up to 110 guests in our De Limesi suite and everything in between.

We offer tailored experiences that perfectly capture the magic of Christmas. From seasonal menus to specially curated drinks, let us bring your festive dreams to life.



Prices

Lunch or dinner events from £32 per person
(private room hire charge may apply)



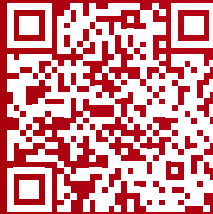
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Book now

LetsDoChristmas.com



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For full terms and conditions visit letsdochristmas.com