

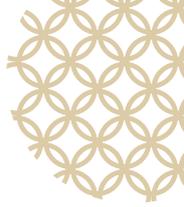


Christmas with



The St Johns Hotel

SOLIHULL



Celebrate with us

Why not join us at the St Johns Hotel, Solihull to celebrate Christmas 2018 in style.

Whether you're looking to organise a spectacular Christmas party for colleagues, a festive night out for friends or a celebratory feast with loved ones, we've got the perfect package for you.

Whichever one of our fantastic Christmas packages you choose, you can be sure we'll take care of every little detail. All you have to do is turn up and have a wonderful time!



Add some **sparkle** to your Christmas

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Christmas Joiner Party Nights

Gather family, friends or colleagues and get ready to party at one of our Christmas party nights. Enjoy a festive three-course meal in our themed room, then hit the dance floor to party with our resident DJ.

Starters

- Roasted butternut squash and carrot soup **V GF**
- Chicken, duck and red onion terrine
- Salad of roasted beetroot, melon and feta **GF**

Mains

- Roasted turkey breast with all the trimmings **GF**
- Chilli and lime marinated salmon fillet **GF**
- Beetroot and red onion tarte Tatin with goat's cheese **V**

Desserts

- Chocolate and coconut tart **V GF**
- Traditional Christmas pudding, brandy custard **V**
- Passionfruit and raspberry slice **V**

£30.00 per person*

£35.00 per person**

*Select dates throughout November, December and January | **Friday and Saturdays from 30th November - 15th December

Festive Dinners

Looking to have a festive private dining experience without the dancing? Then come along and join us in one of our private dining rooms, which can accommodate between 10 and 100 guests!

Starters

- Roasted butternut squash and carrot soup **V GF**
- Chicken, duck and red onion terrine
- Salad of roasted beetroot, melon and feta **GF**

Mains

- Roasted turkey breast with all the trimmings **GF**
- Chilli and lime marinated salmon fillet **GF**
- Beetroot and red onion tarte Tatin with goat's cheese **V**

Desserts

- Chocolate and coconut tart **V GF**
- Traditional Christmas pudding, brandy custard **V**
- Passionfruit and raspberry slice **V**

£25.00 per adult

£12.50 per child

Dress code: smart casual





Meeting, Stay and Party

Hold your end-of-year conference or meeting and then celebrate the festive season with colleagues and stay with us for the night. Rate includes conference facilities, party night and accommodation.

Included in the package:

- Full-day meeting with unlimited refreshments
- Working buffet lunch
- Festive dinner in the evening
- Christmas themed room with novelties
- Glass of fizz on arrival
- Overnight accommodation



From **£135.00** per person

Available throughout December 2018

Private Hire

Why not hire one of our rooms for exclusive use for your Christmas Party?

You can tailor make your package and include themed decorations, welcome drinks, canapés, magic mirror and more. Function rooms available to accommodate guests from 40 to 500.

Price on request

VIP Experience

Why not add the VIP experience to your Christmas party night?

For just £5.00 per person your party can enjoy a glass of Prosecco with the meal or alternatively tuck into a bacon bap at the end of the night.

£5.00 per person

Festive Sunday Lunches

Treat yourself and your loved ones to a traditional festive Sunday lunch. Enjoy a glass of mulled wine or soft drink on arrival, followed by a three-course festive meal and special visit from Santa with a little gift for all children.

Starters

Chicken parfait, red onion chutney, ciabatta toast
Cream of tomato soup **V**

Mains

Selection of freshly cooked meats from our carvery
Beetroot and red onion tarte Tatin, goats cheese, rocket and roasted shallot salad **V**
All served with roast potatoes and seasonal vegetables

Desserts

Traditional Christmas pudding, brandy sauce **V GF**
Classic lemon tart with raspberry essence and vanilla crème fraiche
Selection of Ice Cream

£22.00 per adult

£14.00 per child (4-10)

Sunday 9th and Sunday 16th December
Arrival from midday | Sitings between 12.30pm
- 2.00pm | On a first-come first-served basis

Festive Afternoon Tea

Why not add a touch of sophistication with our festive afternoon tea and celebrate the festive season with close family and friends?

Sandwiches

Finger sandwiches fillings
Cured salmon and dill mustard dressing
Roasted turkey and cranberry chutney
Honey roasted ham and gherkins
Brie cheese with tomato **V**
Prawns with Marie Rose sauce

Festive Treats

Freshly baked scones with clotted cream and jams
Miniature cake selection
Dark chocolate covered gingerbread men
Mince pies
Served with freshly brewed coffee or a selection of teas

£19.95 per person

Available throughout December
Add **£5.50** with mulled wine
Add **£7.50** with a glass of bubbly





Christmas Day Lunch

Sit back and enjoy your day with a delicious three-course Christmas day lunch with sparkling wine on arrival.

Starters

- Juniper cured smoked salmon **GF**
- Slow braised duck, fig and pistachio terrine
- Roasted beetroot, smoked chicken and tomato salad **GF**
- Spiced parsnip and carrot soup **V**

Mains

- Traditional Norfolk turkey with all the trimmings **GF**
- Sirloin of beef with a selection of vegetables **GF**
- Loch-reared sea trout and smoked haddock chowder **GF**
- Roasted squash filled with chestnut mushrooms, aubergine and dolcelatte **V GF**

Desserts

- Luxury Christmas pudding **V**
- William's pear Charlotte **V**
- Chocolate hazelnut tart **V**
- Spiced apple tart

£55.00 per adult

£28.00 per child (4-10)

Arrival from midday | Sittings available
between 12.30pm - 2.30pm

New Years Eve Dinner and Dance

Join us for a night of celebrations with a glass of sparkling wine and canapés on arrival followed by a delicious five-course meal. Hit the dance floor and dance the night away with our DJ.

Starters

- Chicken parfait, red onion chutney, ciabatta toast
- Traditional smoked salmon, with cracked black pepper and lime
- Avocado and pear with walnuts **V**

Intermediate

- Chef's sorbet

Mains

- Beef Wellington with mushroom duxelle and red wine jus
- Fillet of turbot in a white wine sauce
- Asparagus and brie Wellington, with cream sauce **V**
- All served with fresh vegetables and sea salt potatoes*

Desserts

- Champagne and chocolate torte, vanilla ice cream
- Classic lemon tart with raspberry essence and vanilla crème fraiche **V**
- Selection of British cheeses, with oatcake, apples and grapes **V**

Followed by fresh coffees and petit fours

£65.00 per person

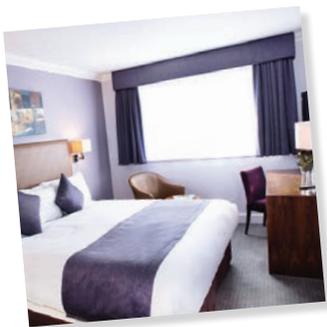
Adults Only

To book please phone 0121 711 3000 | conference.enquiries@stjohnssolihull.co.uk
www.stjohnssolihull.co.uk

Stay with us

There's no need to drive or take a taxi home. Stay over in our hotel with modern bedrooms including an ensuite bath or shower and a full English breakfast in the morning.

Get ready and enjoy the evening without any hassle. With rooms from as low as £69.00 per room, stay with us and stay relaxed.

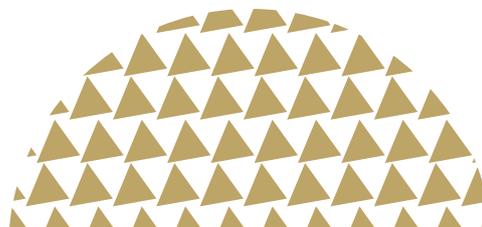


From **£69.00** B&B

Seasonal rates are offered, subject to availability, so please book with the hotel as early as you can. Rates available from £69.00, bed and breakfast, based on double occupancy. Terms and Conditions apply.

Terms and Conditions

1. All reservations will be treated as provisional and will be held for no more than ten days. At the end of this period, a non-transferable, non-refundable deposit is required to guarantee each reservation. If a deposit is not received your reservation will automatically be released.
 2. A non refundable deposit of £10 per person is required to confirm your booking.
 3. Only cash or credit card payments will be accepted.
 4. All balances must be paid by the 1st October 2018. Once final payment is made, no refunds or credit will be given. All monies paid in advance are strictly non-refundable and non-transferable.
 5. Bookings made after the 1st October 2018 must be paid for in full at the time of booking.
 6. We reserve the right to change/amend/cancel any function up to 14 working days prior to the event date due to circumstances beyond our control. If you do not wish to accept the alternative offer, your monies will be refunded in full but that will be the limit of the hotels liability.
 7. Alcoholic beverages that have not been purchased from the hotel are not to be consumed on the premises.
 8. The management of the hotel reserves the right to refuse entry to the hotel and the right to refuse service. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by anyone in their group.
 9. We require all pre-orders to be received by the 30th October 2018 (where necessary). Any special dietary requirements must be made known to the hotel at least two weeks prior to the event. Some dishes may contain traces of nuts.
 10. All details are correct at the time of going to press but may be subject to change and availability without prior notice. All prices quoted include VAT at the current rate.
 11. Children are classed as age 4-10 years old and are charged at a reduced price. Under 4's are as listed price.
- Please retain a copy of the Terms and Conditions for your reference.





The St Johns Hotel

SOLIHULL

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