



Season's greetings

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At De Vere East Midlands Conference Centre and De Vere Orchard Hotel, you can celebrate the most wonderful time of the year at one of Nottingham's most iconic venues. Whether you're planning a festive get-together with family and friends, your work Christmas party or a New Year extravaganza, with capacity for up to 1,000 guests, we can cater for celebrations of all sizes.

Easily reachable from Nottingham City Centre, we have plenty of on-site parking and access for taxis, mini-buses and coaches. If you want to carry on the festivities, why not stay at De Vere Orchard Hotel?



Special Offer

Book a party of 50 guests or more and the organiser receives a complimentary overnight stay at De Vere Orchard Hotel on the night of the party.

DE VERE ORCHARD HOTEL +44 (0) 115 876 0900

christmasEMCC@devere.com

CHRISTMAS & NEW YEAR 2019

Private Christmas party nights



Enjoy an evening of festivities for you and yours by holding your own private party night at De Vere East Midlands Conference Centre and De Vere Orchard Hotel. You'll receive everything on your wish list. A festive cocktail on arrival, a traditional three-course meal with all the trimmings, followed by a night of music and dancing.

Menu

STARTERS

SPICED BUTTERNUT SQUASH SOUP (V)

ROLLED HAM HOCK Homemade Piccalilli & baby herbs

SOURDOUGH PIKELET RED LEICESTER RAREBIT Peppered herbs (V) MAIN COURSE

TURKEY STUFFED WITH PORK Served with roasted potatoes, seasonal vegetables, chestnut & cranberry stuffing

ROAST SALMON FILLET HERB RISOTTO Baby peas & chestnuts

PARSLEY RISOTTO WITH BLUE CHEESE Baby peas & chestnuts & vegetable crisps (V) DESSERT

CHRISTMAS PUDDING SUNDAES Baileys cream sauce

WARM CHOCOLATE BROWNIE Mint chocolate ice cream

TO FINISH

TEA & COFFEE Petit fours

Package details

FESTIVE COCKTAIL ON ARRIVAL. THREE-COURSE MEAL. CRACKERS AND NOVELTIES. DJ .DISCO.

PRICES

Sunday £26.95 per person Monday - Thursday £34.95 per person Friday and Saturday £39.95 per person

Private parties are subject to minimum numbers. Contact the sales team for further information.

DATES

Available throughout November and December

Arrival at 7.00pm Dinner served at 8.00pm

OVERNIGHT ACCOMMODATION

From £79 per room, including breakfast, based on two people sharing a room.

OPTIONAL EXTRAS

Add mince pies for £3 per person. Drinks packages are available to pre-order, upon request. See drinks package offer page for details.



Christmas party nights



Gather your friends and colleagues for a fabulous Christmas party night to remember. Our festive 'join-a-party' nights take place in the impressive surroundings of De Vere East Midlands Conference Centre, made all the more magical by being fully-dressed in all its Christmas finery. You'll enjoy a delicious cocktail on arrival, followed by a traditional three-course dinner. Then dance the night away, courtesy of the best party tunes spun by our resident DJ.

Menu

STARTERS

MAIN COURSE

SPICED BUTTERNUT SQUASH SOUP (V)

ROLLED HAM HOCK Homemade Piccalilli & baby herbs

SOURDOUGH PIKELET RED LEICESTER RAREBIT Peppered herbs (V) TURKEY STUFFED WITH PORK Served with roasted potatoes, seasonal vegetables, chestnut & cranberry stuffing

ROAST SALMON FILLET HERB RISOTTO Baby peas & chestnuts

PARSLEY RISOTTO WITH BLUE CHEESE Baby peas & chestnuts & vegetable crisps (V) DESSERT

CHRISTMAS PUDDING SUNDAES Baileys cream sauce

WARM CHOCOLATE BROWNIE Mint chocolate ice cream

TO FINISH

TEA & COFFEE Mince pies

Package details

FESTIVE COCKTAIL UPON ARRIVAL, THREE-COURSE MEAL. CRACKERS AND NOVELTIES. TEA AND COFFEE. DISCO.

PRICES

Sunday £26.95 Monday - Thursday £34.95 Friday and Saturday £39.95 Available throughout November and December

TIMES Arrival 7.00pm Dinner served at 8.00pm

OVERNIGHT ACCOMMODATION

From £79 per room, including breakfast, based on two people sharing a room.

OPTIONAL EXTRAS

Add mince pies for £3 per person. Drinks packages are available to pre-order, upon request. See drinks package offer page for details.

Festive lunches



Join us for a festive lunch served in our contemporary Bramley's Brasserie and enjoy freshly cooked dishes with all your seasonal favourites on the menu. Add Christmas music, sparkling decorations and festive table settings and you have everything you need to get into the celebratory spirit.

Menu

STARTERS

SPICED CAULIFLOWER SOUP Crispy shallots, cumin oil (V)

DUCK & PORT LIVER PARFAIT Festive plum chutney & toasted croutes

SMOKED HADDOCK BUBBLE & SQUEAK FISHCAKES Winter leaves & grain mustard dressing

BEETROOT CURED

SALMON GRAVLAX Beetroot puree, baby gem heart, rye Melba toast (£3 supplement) TURKEY ESCALOPE Confit leg stuffing, pigs in blankets, festive vegetables & roast potatoes

MAIN COURSE

ROAST FILLET OF COD Sautéed potatoes, butternut puree, braised sweetheart cabbage & watercress velouté

MUSHROOM & CHESTNUT SUET PUDDING Caraway roasted root vegetables & roast potatoes (V)

HONEY GLAZED DUCK BREAST Wilted greens, Toulouse sausage & cannellini bean cassoulet (£5 supplement) DESSERT

CHRISTMAS PUDDING CHEESECAKE Caramelised orange & vanilla crème fraîche

CHOCOLATE & ORANGE TART Salted caramel sauce & macerated berries

COLSTON BASSET STILTON Walnut bread & green tomato chutney

to finish

TEA & COFFEE

Package details

AND NOVELTIES, CHRISTMAS MUSIC. TEA AND COFFEE.

PRICE £23.95 per person

DATES

Available Monday to Friday throughout December, subject to availability.

TIMES 12.00pm to 3.00pm

OVERNIGHT ACCOMMODATION

From £79 per room, including breakfast, based on two people sharing a room.

OPTIONAL EXTRAS

Add mince pies for £3 per person. Drinks packages are available to pre-order, upon request. See drinks package offer page for details.



The Greatest Showman themed New Year's Eve party



Join us for the most fabulous night of the year at our New Year's Eve The Greatest Showman inspired ball. We'll set the celebratory tone from the moment you arrive with a cocktail to start the night. You'll then enjoy a three-course gala dinner, followed by coffee and Champagne truffles, before joining friends on the dance floor as you party with some live entertainment and our resident DJ. At midnight, we'll all raise a glass as we count down to the New Year.

Menu

STARTERS

MAIN COURSE

CHICKEN LIVER PARFAIT Piccalilli & peppered herbs

GOATS' CHEESE TERRINE Piccalilli & peppered herbs (V) HONEY ROASTED DUCK Five spice sauce, garlic & parsley mash, roast onion & fine beans

SALMON WITH CHAMPAGNE SAUCE Garlic & parsley mash, roast onion & fine beans

BUTTERNUT & CHESTNUT KALE CAKE Garlic & parsley mash, roast onion & fine beans (V) DESSERT

CHOCOLATE DELICE Strawberries & cream ice cream & candy floss

VANILLA PANA COTTA Kirsch cherries & biscotti

to finish

FILTER COFFEE Champagne truffles

Package details

RED CARPET ARRIVAL. ARRIVAL DRINK. THREE-COURSE DINNER. CRACKERS AND NOVELTIES. LIVE ENTERTAINMENT, PHOTO BOOTH AND DJ.

PRICE

£75 per person, ticket only £120 per person including ticket and overnight stay, based on two people sharing a room. £75 single person supplement

31st December 2019

TIMES Arrival from 7.30pm Carriages at 2.00am

SPECIAL OFFER Book a table of ten and receive a 10% discount

EXTRAS

Drinks packages are available to pre-order, upon request. See drinks package offer page for details.

Add a Selection of English Cheese, grapes, celery & chutney for £5.50 per head. Cheese courses must be pre-ordered.

Drinks packages

ADD A SELECTION OF DRINKS TO YOUR PARTY WITH OUR PRE-ORDERED DRINKS PACKAGES. ALL DRINKS ARE AVAILABLE AS A PACKAGE OR CAN BE PURCHASED INDIVIDUALLY.

ALL DRINKS MUST BE PAID FOR IN ADVANCE OF THE PARTY. TO PRE-ORDER CONTACT YOUR PARTY HOST TO BOOK.

PLATINUM PACKAGE

Four bottles of classic wine Choose from red, white, rose £120 Bucket of 8 craft beers and ciders £35 Beer bucket with x8 bottles £25 Premium bottle of vodka or gin £150 15 Fever Tree mixers £30 Two bottles of house Champagne £90 Six servings of Cognac, served after dinner £20

> Total cost £470

SILVER PACKAGE

Four bottles of house wine choose from red, white & rosé £70 Eight bottles of beer in a bucket £25 Eight soft drinks bottles in a bucket £15

> Total cost £110



Four bottles of mid-range wine choose from red, white & rosé £70 Eight bottles of beer in a bucket £25 Eight soft drinks bottles in a bucket £15 A bottle of superior Vodka or Gin £125 15 Fever Tree mixers £30 Eight craft beers and ciders in a bucket £35 Two bottles of prosecco £45

> Total cost £345



We can offer accurate information on ingredients, however due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any dietary requirements, please inform a member of staff before ordering. Early bird offer of 50 guests or more is subject to availability. Provisional bookings will be held for 10 days. The venue reserved the right to cancel a provisional booking if a deposit is not paid within this time. We reserve the right to move events, rooms or cancel events. Menu pre-orders required by 1st November 2019. 50% (non-refundable | non-transferrable) deposit, per person required at the time of booking (private parties and New Year's Eve). Full pre-payment required at the time of booking for all Festive Lunch reservation. Non-refundable, non-transferable. All bookings taken after 1st November will required full pre-payment at the time of booking. All monies paid on events are non-refundable and non-transferrable. Pre-booked beverages must be paid for in advance. Only food and beverages purchased on the premises may be consumed. All private events are subject to availability. Special offfers listed in this brochure cannot be used in conjunction with any other offer. All prices include VAT at the current rate. The venue reserves the right to amalgamate Christmas events to ensure appropriate numbers, or to move an event to a smaller/larger room should numbers dictate. Private company bookings will be issued a separate contact with our standard De Vere terms and conditions. All rates quoted are subject to availability and correct at the time of going to print.

