

OATLANDS PARK HOTEL

CHRISTMAS & NEW YEAR 2008





CHRISTMAS PARTY NIGHTS

We have arranged mixed party nights, from 8 to 120 guests throughout the month of December.

Alternatively, book an exclusive party on any day during December from 150 to 220 guests.

The evening starts at 7pm in the York Suite and 7.30pm in the Broadwater Restaurant with a glass of Bucks Fizz on arrival followed by dinner in the York Suite at 7.30pm and in the Broadwater Restaurant at 8pm. Our DJ will play your requests throughout the night, finishing at 12am Monday to Thursday and 1am Friday and Saturday.

To Book

Simply phone 01932 847 242 and ask for the Christmas Party Co-ordinator



MENU

Farmhouse Paté with homemade piccalilli and toasted brioche



Roast bronze turkey with traditional accompaniments, roasted winter root vegetables, chestnut stuffing, button sprouts, roasted potatoes and turkey gravy



Christmas pudding,
brandy sauce & rum butter



Coffee and mince pies

Vegetarian alternative

Colston basset stilton, pears, walnuts and shallot crème fraiche



Winter vegetable strudel, tomato and red pepper sauce



Christmas pudding,
brandy sauce & rum butter



Coffee and mince pies

The price not only includes a 3 Course Meal with coffee and mince pies but also a glass of Bucks Fizz on arrival, half a bottle of House wine, crackers, party hats and novelties.

£60 per person

Why not make a night of it with one of our accommodation packages starting from £85 Bed and Breakfast.

FESTIVE CHRISTMAS LUNCH AND DINNER

Served in our beautiful Broadwater Restaurant and elegant Drawing Room, during the month of December. Relax with family, friends and colleagues over a Festive Lunch or Dinner.

Festive 3 course Lunch at £17.95 per person.

* Not included in Lunch menu.

Festive 4 course Dinner at £27.50 per person.

We request that parties of 12 or more guests preselect their menu. Guests of 30 or more have a set menu.

- ◆ Our special Christmas Post Box will be open from Sunday 30th November to Sunday 14th December inclusive for letters to Father Christmas. Parents name, address and email guarantees a personalised reply from Father Christmas before Christmas Day.

To Book

Simply phone 01932 847 242 and ask for the Christmas Party Co-ordinator

FESTIVE MENU

Traditional English smoked salmon
Red onion & caper salad, lime crème fraiche

Chicken liver & foie gras parfait
Toasted brioche, spiced pear chutney

Cream of mushroom soup
Morel froth

Poached egg Florentine*



Roast bronze turkey
Chestnut stuffing, traditional accompaniments

Roasted monkfish
Paella, chorizo froth

Winter vegetable strudel
Tomato & red pepper sauce

Mini lamb shank
Honey roasted winter root vegetables, mustard mash*



Christmas pudding
Brandy sauce, rum butter

Classic lemon tart
Vanilla ice cream

Crème caramel

Hot chocolate fondant
Hazelnut ice cream*



Coffee & mince pies*

Please note tables over 12 will require a pre-selection and tables over 30 require a set menu.

Children under 12 year's half price and under 5, free.



NEW FOR 2008

SPECIAL PARTY NIGHTS

RETAIL & EMERGENCY SERVICES PARTY NIGHTS

14th & 15th December 2008

- ◆ 3 course meal with coffee
- ◆ Arrival drink of bucks fizz
- ◆ Half a bottle of wine
- ◆ DJ

£50 per person

MURDER MYSTERY PARTY NIGHTS

16th & 17th December 2008

- ◆ 3 course meal with coffee
- ◆ Arrival drink of bucks fizz
- ◆ Professional actors from murder mystery events
- ◆ Half a bottle of wine
- ◆ DJ

£64.95 per person

The evening starts at 7pm with a glass of bucks fizz on arrival, followed by dinner at 7.30pm. Our DJ will play your requests throughout the night, finishing at 12am.

MENU

Farmhouse Paté with homemade piccalilli and toasted brioche



Roast bronze turkey with traditional accompaniments, roasted winter root vegetables, chestnut stuffing, button sprouts, roasted potatoes and turkey gravy



Christmas pudding,
brandy sauce & rum butter



Coffee and mince pies

Vegetarian alternative

Colston basset stilton, pears, walnuts and shallot crème fraîche



Winter vegetable strudel, tomato and red pepper sauce



Christmas pudding,
brandy sauce & rum butter



Coffee and mince pies

Why not make a night of it with one of our accommodation packages starting from £85 Bed and Breakfast.

CHRISTMAS DAY THURSDAY 25TH DECEMBER 2008

Treat yourself and family and enjoy our traditional Christmas Day Lunch in the elegant surroundings of the Broadwater Restaurant and Drawing Room.

Our celebration starts from 11.45am with a selection of delicious canapés and a glass of Champagne served in the Lounge. Relax and enjoy the music from our resident pianist and really get into the festive spirit.

- ◆ We are expecting a very special visitor bearing gifts for the children during the afternoon.
- ◆ After lunch take a stroll around the grounds and return for Tea and Christmas cake in the Lounge.
- ◆ Accommodation packages see page 9.

To Book

Simply phone 01932 847 242 and ask for the Christmas Party Co-ordinator

CHRISTMAS LUNCH MENU

Selection of canapés



Foie gras, spiced pear chutney & toasted brioche



Beef consommé vermicelli



Roast bronze turkey with traditional accompaniments, roasted winter root vegetables, chestnut stuffing, button sprouts, roasted potatoes and turkey gravy



Christmas pudding,
brandy sauce, rum butter



Coffee & mince pies

Vegetarian Alternative

Colston basset stilton, pears, walnuts & shallot crème fraiche



Tomato & basil consommé



Vegetable strudel, filo pastry, pine nuts & light sorrel sauce



Christmas pudding, brandy sauce & rum butter



Coffee & mince pies

£95 per person

Children under 5 free, Children under 12 half price.



BOXING DAY

Enjoy breakfast in the Broadwater Restaurant on Boxing Day morning served until 10am.

Continue in the Christmas spirit for just a little longer and join us for Boxing Day lunch in the Broadwater Restaurant and Drawing Room, served from 12.30pm. Music from our resident Jazz band.

- ◆ There will be plenty of crackers and party novelties to continue the Christmas atmosphere.

To Book

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CARVERY MENU

Scottish cured smoked salmon, red onion and caper salad
Tomato and basil soup, pesto cream, croutons
Game terrine, cider jelly, apple puree
Norbury blue cheese, apple, celery and walnut tart
Avocado and crab
Caesar salad
Peppered mackerel
Tomato & red onion salad
Selection of cured meats



Roast rib of beef
Roast leg of English pork
Leg of Lamb
Roast pheasant and bread sauce
Vegetable lasagne
Roasted potato
Mashed potato
New potatoes
Broccoli & cauliflower cheese
Honey glazed root vegetables
Swede & carrot puree
Buttered minted peas



Profiteroles with coffee cream
Old English Sherry trifle
Crème caramel
Lemon Cheesecake
Tiramisu
Orange and Raspberry Fruit jelly
Selection of British cheeses
Apple pie & old fashioned English custard

£39.95 per person

Children under 5 free, under 12 half price.

NEW YEARS EVE IN THE YORK SUITE

The fun starts at 7pm with a glass of Bucks Fizz to get you in the party mood before sitting down at 7.30pm for a 3 course meal.

- ◆ Party novelties will be on every table. Our resident DJ will play all your party favourites to see the New Year in, in style!
- ◆ Dress: smart casual.
- ◆ This evening is not suitable for under 18's.
- ◆ Carriages at 1am.
- ◆ Accommodation packages see page 9.

To Book

Simply phone 01932 847 242 and ask for the Christmas Party Co-ordinator

MENU

Chicken liver and foie gras terrine,
spiced pear chutney and toasted brioche



Roast rack of welsh lamb,
fondant potato, seasonal vegetables
redcurrant & rosemary jus



Baileys parfait, fig compote



Freshly brewed coffee & hand made petit fours

Vegetarian Alternative

Tomato and basil soup, pesto cream, croutons



Fettuccini pasta, artichoke, sun dried tomato, mozzarella, baby chard



Baileys parfait, fig compote



Freshly brewed coffee & hand made petit fours

Dining will be party style tables of 10.

Dinner & Disco £65 per person



NEW YEARS EVE IN THE BROADWATER RESTAURANT

Black & White Ball

News Years Eve Celebrations commence at 7.30pm with canapés and Bucks Fizz served in the Drawing Room before sitting down for a sumptuous five course dinner in the Broadwater Restaurant.

- ◆ The Aluna Music jazz and upbeat vocals accompany your meal before upping the tempo to dance the night away.
- ◆ This evening is not suitable for under 18s.
- ◆ Carriages at 1am.
- ◆ Accommodation packages see page 9.

MENU

Selection of canapés



Tomato consommé with poached quail egg



Foie gras, spiced pear chutney and toasted brioche



Peach snaps sorbet,
white candyfloss



Classic tournedos of beef served medium, wild mushrooms,
dauphinoise potatoes, French beans, truffle jus



Hot chocolate fondant, vanilla ice cream



Freshly brewed coffee and hand made petits fours

Vegetarian Alternative

Selection of canapés



Tomato consommé



Norbury blue cheese, apple, celery and walnut tart



Peach snaps sorbet, white candyfloss



Wild mushrooms clafoutis, rocket salad



Hot chocolate fondant, vanilla ice cream



Freshly brewed coffee and hand made petits fours

Dinner £95 per person

NEW YEARS DAY BRUNCH

Enjoy a leisurely lie in or take a brisk stroll around the grounds before joining us in the Broadwater Restaurant for a magnificent Brunch served from 11am to 2pm.

Musical accompaniment from our resident Jazz band from 11.30am.

To Book

Simply phone 01932 847 242 and ask for the Christmas Party Co-ordinator

MENU

Starting the morning with

Grilled kippers
Welsh rarebit
Eggs benedict
British & continental cold meats & pickles
Selection of homemade breads

Continuing with

Seafood platter
Devilled kidneys, pilau rice
5 bone rib of beef, yorkshire pudding
Roast leg of pork, apple sauce
Poached salmon, hollandaise sauce
Fettuccini pasta, artichoke, sun dried tomato, mozzarella, baby chard
Bubble and squeak
Roast potatoes
Selection of seasonal vegetables

Finishing the afternoon with

Profiteroles
Sherry trifle
Crème caramel
Cheesecake
Tiramisu
Fruit jelly
Selection of British cheeses
Apple pie & old fashioned English custard



ACCOMMODATION

A warm welcome awaits you at the Oatlands Park Hotel, steeped in tradition it is a perfect setting to relax and enjoy the ambience of a country house. Our specially designed residential breaks will cater for your every need, allowing you to relax and enjoy the festive season as our guest.

Christmas Day one night package

Summary

Christmas Day

- ◆ One nights stay in a superior double room
- ◆ Christmas Day Lunch in our Broadwater Restaurant
- ◆ Boxing Day Breakfast

Prices

£145 per person

A single supplement of £50

Accommodation upgrades available at a supplement on request

A £20 supplement per child per night

Christmas Day two night package

Summary

Christmas Eve

- ◆ Check in from 2pm
- ◆ One nights accommodation with Full English breakfast
- ◆ Mulled wine
- ◆ Christmas Eve light dining

Christmas Day

- ◆ Champagne & canapés
- ◆ Christmas Day lunch in the Broadwater Restaurant or Drawing Room
- ◆ Light dining will be available from 6-9pm (light dining is not included in the package)
- ◆ One nights accommodation with Full English breakfast

Boxing Day

- ◆ Boxing Day Lunch

Prices

£255 per person

A single supplement of £100

A supplement of £20 per child per night

Accommodation upgrades available at a supplement

New Years Eve dinner dance package

Summary

- ◆ York Suite dinner dance package
- ◆ One night accommodation in a superior double room
- ◆ New Years Day Brunch

Prices

£135 per person

A single supplement of £50

Accommodation upgrades available at a supplement

New Years Eve Black & White Ball

Summary

- ◆ Broadwater Restaurant gourmet dinner dance package
- ◆ One night accommodation in an executive double room
- ◆ New Years Day Brunch

Prices

£165 per person

A single supplement of £50

Accommodation upgrade available at a supplement

TERMS AND CONDITIONS

1. All provisional bookings must be confirmed within 10 days, with a signed booking form and a non refundable deposit of £20 per person. Christmas Day & New Year require £50 per person.
2. All bookings must be paid in full by 1st November 2008. If the full amount is not settled by this date the hotel reserves the right to cancel the booking.
3. All bookings after this date must be paid in full within 5 days of the booking.
4. All alterations to a booking must be confirmed in writing
5. Minimum numbers as set out in the contract will be the final numbers chargeable, or final numbers given, whichever is the greater. Final numbers chargeable must be given 10 working days prior to the event.
6. Should there be a decrease in party numbers, payments (including deposit), cannot be offset against food, beverage or accommodation.
7. Should an organiser like to set up an account bar, this is by prior arrangement only. Once the arrangements have been agreed, it will be understood that the charges will be payable by the organiser, irrespective of the account being signed and checked at the end of the event.
8. The behaviour of guests is the responsibility of the organiser and the hotel reserves the right to refuse service to any guest who acts inappropriately
9. Accommodation is the responsibility of an individual guest and must be settled on departure unless otherwise agreed in writing prior to arrival.
10. The hotel can accept no responsibility or liability for any loss or damage to a guest's property.
11. Persons under 18 will not be permitted to the evening Christmas Parties or the New Years Eve Festivities.
12. The hotel reserves the right to cancel or change advertised events due to circumstances beyond our control.
13. All payments and deposits are non refundable and non transferable.
14. In the event of a function having to be cancelled by the hotel, an alternative date will be offered.
15. The hotel reserves the right to charge the organiser/company for any damages caused by unreasonable behaviour.
16. No food or beverage is to be brought onto the hotel premises for consumption.
17. All details are correct at the time of going to press, but may be subject to alteration without prior notice.
18. All prices are inclusive of VAT.

To Book

Simply phone 01932 847 242 and ask for the Christmas Party Co-ordinator



BOOKING FORM



Payment

Total Deposit for Function £ _____

- Cash (payable in person only)
- Cheque payable to Oatlands Investments Ltd;
a valid cheque guarantee card number must be
recorded on the reverse of all cheques
- Debit/Credit Card

Cardholder' Name _____

Type of Card _____

Card Number _____

Expiry Date _____

Issue Number (debit cards only) _____

3 Digit Security

Signature _____

By signing this booking form you agree to the terms and
conditions stated on page 10 of this brochure.

Please call our Christmas Co-ordinator to check
availability, then complete this form and return it to us
with deposit of £20 per person within 10 days of making your booking. Christmas Day or
New Year's Eve bookings require a £50 deposit per person.

I wish to confirm my telephone booking for:

Organiser Name _____

Company Name _____

Address _____

Postcode _____

Daytime Telephone _____

Name of Function _____

Date of Function / / _____

Time of Function _____

Type of Package(s) _____

Dietary Requirements _____

Number of Guests:

Adults _____

Children _____

Ages and Names of Children (excluding New Year's Eve) _____

Please send completed form to:

Christmas Co-ordinator, Oatlands Park Hotel, Oatlands Drive, Weybridge

Telephone: 01932 847242 Fax: 01932 821413

To Book

Simply phone 01932 847 242 and ask
for the Christmas Party Co-ordinator

WINE ORDER FORM

WHITE WINE	Price	QTY	Total
SEMILLON/CHARDONNAY, KAROOLA RIDGE, RIVERLAND 2006 South Australia Combines freshness with a rich tropical fruit resulting in a delicious palate packed with apricot and pineapple flavours.	£22.95		
DEVLIN'S MOUNT UNOAKED CHARDONNAY 2007 South Australia Fresh and creamy textured unoaked Chardonnay. Beautiful citrus fruit flavours and ripe rounded crisp finish.	£25.50		
SANCERRE LA FUZELLE, ADRIEN MARÉCHAL 2007 France Classic Sancerre made from Sauvignon Blanc at its best to produce a wine full of crisp, ripe acidity and gooseberry fruit from this excellent producer based in the hill-top town of Sancerre.	£31.95		
ALAMEDA SAUVIGNON BLANC 2007 Central Valley, Chile Really fresh modern style New World Sauvignon. Crisp, refreshing and dry	£20.00		
PINOT GRIGIO DELLE VENEZIE, SAN FLORIANO 2007 Italy Delicate flavours of apples and pears on a refreshingly dry palate.	£22.95		
CHABLIS 1ER CRU MONTMAIN, DOMAINE CHRISTIAN ADINE 2005 France The Domaine is owned and run by Christian Adine, who is a perfectionist in all he does. This is certainly true for this outstanding 1er Cru which is a pure expression of its kind, displaying great depth of flavour and a fine elegant complexity.	£39.95		
PULIGNY MONTRACHET, DOMAINE BERGEOT 2005 France A truly excellent Burgundy reflecting the superb 2005 vintage. Rich, attractive and refined with lovely creamy Chardonnay fruit and perfect balancing acidity.	£59.95		

CHAMPAGNE	Price	QTY	Total
LAURENT-PERRIER BRUT NV Tours-Sur-Marne Fresh, light and elegant style achieved by high proportion of Chardonnay (45%) and 3 years ageing in cellars.	£49.95		
LAURENT-PERRIER BRUT NV Half Bottle Tours-Sur-Marne Fresh, light and elegant style achieved by high proportion of Chardonnay (45%) and 3 years ageing in cellars.	£25.50		
GEORGE VESSELLE GRAND CRU BRUT, BOUZY NV Classed amongst the best and oldest of the top Grands Crus, working with a large proportion of Pinot Noir, Georges Vesselle produces Champagne with vibrant fruit and a dash of elegance. This is no exception.	£49.95		
GEORGE VESSELLE GRAND CRU BRUT ROSE, BOUZY NV A superb marriage of freshness, complexity and red fruit flavours, this delightful Champagne just glides across the palate with a finish of superb finesse.	£59.95		
LAURENT-PERRIER ROSE BRUT Tours-Sur-Marne The juice and the skins of the Pinot Noir grape are left in contact for 24-36 hours which gives it its colour and unique fruit flavours. Aged for 4 years.	£69.95		

RED WINE	Price	QTY	Total
ALAMEDA MERLOT 2006 Central Valley, Chile Easy drinking style. Cherries and plums abound on the nose. The palate is rich and ripe with an elegant finish.	£20.00		
FINCA LAS PAREDES MALBEC 2006 Argentina Intense deep plum colour, with a powerful smoky nose of black fruits. The palate is full bodied and rich, with fine balancing tannins. Not for the faint hearted.	£22.95		
DEVLIN'S MOUNT SHIRAZ 2005 South Australia Very expressive, but elegant and not too heavy style of Shiraz. Plenty of brambly fruit flavours, with a classic spicy finish.	£25.50		
MONTEPULCIANO D'ABRUZZO, CARLO BOTTER, ABRUZZO 2005 From Italy's Adriatic coast, comes this ripe flavoursome wine of rich black fruit aromas with nuances of cherries and spice unfolding onto a rich, yet supple palate. Full of southern charm it leaves you with very gentle tannins and a refreshing finish	£21.95		
RIOJA BODEGAS MARQUES DE REINOSA TINTO, RIOJA 2005 Spain Delicious unoaked Rioja, cherry and plum scented, and full of easy going Tempranillo fruit.	£22.50		
TOOLUNKA FLAT CABERNET SAUVIGNON 2004 Riverland, South Australia A smooth fruit driven wine with fresh, ripe tannins with lovely blackcurrant flavour.	£26.95		
FLEURIE DOMAINE DE PRION, E. LORON ET FILS 2007 France A family domaine in a cru sometimes called 'The Queen of Beaujolais'. Lively and fresh with flavours of warm, summer berry pudding.	£32.95		
CHATEAUNEUF DU PAPE, DOMAINE DE L'ARNESQUE 2006/7 France Rich, spicy and full-bodied. A deeply coloured, rich wine with complex ripe fruit and sturdy tannins.	£39.50		

ROSE	Price	QTY	Total
PIONERO SYRAH-CABERNET SAUVIGNON ROSÉ 2007 Chile Quite deep coloured, with abundant raspberry and cherry fruit. Dry, fruity and a refreshing, clean finish.	£22.50		

Wine Total £ _____

Wine vintages subject to availability.

Included in the Christmas package is our house wine, if you would like to upgrade please speak to our Christmas co-ordinator on 01932 847 242.

Order your Champagne for New Years Eve in advance!





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