



MAY YOUR
HOLIDAYS BE



MERRY

&

BRIGHT





WELCOME

Here at The Whitehouse Hotel, Worcester we believe the festive season is about fun, family and friends so we offer a range of events, so you can celebrate in style.

We hope that you will join us to enjoy good food, fine wines and revel in the best atmosphere; there is something to appeal to all. Don't leave it too long to make your booking as these events sell out quickly, so call us today, to make your reservation.



WHAT'S ON

FESTIVE AFTERNOON TEA

FESTIVE FAYRE

PARTY NIGHTS

MURDER MYSTERY NIGHTS

CHRISTMAS DAY LUNCH

NEW YEAR'S EVE PARTY NIGHT

In addition, Foregates Brasserie is available for private lunches and dinners for up to 50 guests, the County Suite for up to 30 guests and the Severn Suite for up to 24 guests. The Gheluvelt Suite can accommodate dinner dances for up to 120 guests; minimum numbers apply for this room. Please contact the Events Office for further information on private dining. We would be delighted to offer bespoke events throughout the festive season – please just ask!

Cloakroom

Facilities are provided at a charge of £1.00 per coat with all proceeds going to the 4Louis Charity. This is a UK charity that works across the country to support anyone who has been affected by miscarriage, stillbirth and the death of a baby or child. Please note that the hotel does not accept liability for articles damaged or lost when this service is used.

Car Parking

Limited parking is available at the hotel but unfortunately cannot be guaranteed as based on 'first come, first served'. Charges for car parking apply for both residents and non-residents.

Early Bird Bookers

Receive 15% discount
off all wines pre-booked
and paid for by
31 October 2019
for the above events

To book, contact us on:

01905 24308

or email us at:

**events@
worcswhitehouse.com**

FESTIVE FAYRE

FOREGATE'S BRASSERIE

The place to dine for good food and drink.

To Start

Roasted sweet potato & butternut squash soup (V/G)

topped with crème fraiche
(Vegan option is served without the crème fraiche)

Chicken liver pate finished with cognac & cream

with caramelized onion relish & toasted ciabatta bread

Prawn & crayfish cocktail (G)

topped with Bloody Mary mayonnaise

Spinach & goat's cheese tart (V)

served with a beetroot syrup & roquito peppers

£25.00 per adult

£10.00 children under 12
Includes Festive Novelties

Dates available: **25th November 2019 – 24th December 2019 inclusive**

Deposit: **£10.00 per person**
(non-refundable)

Opening times: **12.30pm – 2.30pm & 6.30pm – 9.30pm**

MENU



To Follow

Grilled fillet of salmon (G)

coated in a tomato, white wine & herb sauce

Traditional roast turkey

with sage & onion stuffing, sausage wrapped in bacon, and rich gravy

Diced Beef steak (G)

cooked with mushrooms, onions & grain mustard creamy sauce served with Basmati rice

Roasted loin pork steak (G)

topped with cranberry & brie, accompanied by a red wine jus

Mushroom & leek tart (G/V/Vegan)

set on a tomato & black olive sauce

To Finish

Christmas plum pudding (G/V)

draped with brandy sauce
(Vegan option is served without the sauce)

Raspberry & white chocolate

panna cotta (G/V)
drizzled with raspberry puree

Black forest trifle (V)

Soya Milk Chocolate Dessert

(G/V/Vegan)
topped with mixed berry compote

Coffee served with mince pies

(V) Vegetarian (G) Gluten Free

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.

MID-WEEK PARTY NIGHTS

Good food followed by dancing 'till late to one of our new 'on-trend' DJs, a great night out in the heart of the city!



Available Sundays, Mondays, Tuesdays and Wednesdays throughout December 2019

£20.00 per person

Includes Festive Novelties

Deposit: **£10.00 per person**
(non-refundable)

Seating times: **Arrival 7.00pm,**
dinner served at 7.30pm

Bar open: **11.00am - 11.30pm**
Function end: **12 midnight**

To book, contact us on:

01905 24308

or email us at:

events@

worcswhitehouse.com

MENU

Main Course

Grilled fillet of salmon (G)
coated in a tomato, white wine & herb sauce

Traditional roast turkey
with sage & onion stuffing, sausage wrapped in bacon and rich gravy

Diced Beef steak (G)
cooked with mushrooms, onions & grain mustard creamy sauce served with Basmati rice

Mushroom & leek tart (G/V/Vegan)
set on a tomato & black olive sauce

Served with seasonal vegetables & roast potatoes

To Finish

Christmas plum pudding (G/V)
draped with brandy sauce
(Vegan option is served without the sauce)

Raspberry & white chocolate panna cotta (G/V)
drizzled with raspberry puree

Black forest trifle (V)

Soya Milk Chocolate Dessert (G/V/Vegan)
topped with mixed berry compote

Accommodation Party Rate

From just **£84.00 per room, per night**, including full English breakfast; feature rooms are available with a supplement from £35.00. Rates are valid from 2nd - 22nd December 2019 inclusive subject to availability when attending a function at the hotel.

PARTY NIGHTS

WEEKEND

Good food followed by dancing 'till late to one of our new 'on-trend' DJs, a great night out in the heart of the city!

To Start

Roasted sweet potato & butternut squash soup (V/G)
topped with crème fraiche
(Vegan option is served without the crème fraiche)

Chicken liver pate finished with cognac & cream
with caramelized onion relish & toasted ciabatta bread

Prawn & crayfish cocktail (G)
topped with Bloody Mary mayonnaise

Fridays & Saturdays

£35.00 per person

Includes Festive Novelties

Dates available: **29th November - 22nd December 2019**

Deposit: **£10.00 per person**
(non-refundable)

Seating times: **Arrival 7.30pm,**
dinner served at 8pm

Bar open: **11.00am - 12.30am**
Function end: **1.00am**

MENU

To Follow

Grilled fillet of salmon (G)
coated in a tomato, white wine & herb sauce

Traditional roast turkey
with sage & onion stuffing, sausage wrapped in bacon, and rich gravy

Diced Beef steak (G)
cooked with mushrooms, onions & grain mustard creamy sauce served with Basmati rice

Mushroom & leek tart (G/V/Vegan)
set on a tomato & black olive sauce

Served with seasonal vegetables & roast potatoes

To Finish

Christmas plum pudding (G/V)
draped with brandy sauce
(Vegan option is served without the sauce)

Raspberry & white chocolate panna cotta (G/V)
drizzled with raspberry puree

Black forest trifle (V)

Soya Milk Chocolate Dessert (G/V/Vegan)
topped with mixed berry compote

Coffee

Late Night Snacks

For those of you who get the 'midnight munchies', assorted sandwiches and coffee/tea can be pre-ordered to be delivered to your table at a time of your choice for £7.50 per person (minimum order for 6 guests)

MURDER MYSTERY NIGHTS

Revel in an evening of mystery, intrigue, suspense and murder! Enjoy good food whilst professional actors entertain you, a great night out in the heart of the city!

DATES AVAILABLE

Thursday 5 December 2019 - Murder on the Dance Floor

Style TV is new to the UK. Owned by Australian media magnate Greg Copeland, the TV company is set to go head to head in an all-out war with BBC's 'Strictly' this year. Their new dance show, 'Step Up & Dance' promises to be big & brash. Fronted by TV host Sam Delaney, the show will have notorious musical star P.J. McQueen as lead judge, who makes Craig Revel Horwood seem like a pussycat!!

Tonight will be an opportunity for one lucky person to join the show. So, if you feel lucky, put on your dancing shoes and practice that hip sway but be careful, with all those egos, fake tan and sequins...

Thursday 12th December 2019 - A Christmas Sleighing

Optional Costume – Christmas Party Wear

Strawberry Productions are celebrating a hit this Christmas with their cartoon, Kris Mass - The Elf Who Saves Christmas. Kris who along with one of Santa's reindeer, Rooftop Dancer, rescues Santa Claus after he has been kidnapped by the evil Dr Dark who wants to spoil Christmas for millions of children. The film has been a huge hit and Strawberry Productions are holding a number of celebratory parties throughout the country to thank their many public and private investors who backed the film. So, come along, dress up in Christmas style and join the cast and crew in the celebrations!! However, this may be the season of goodwill to all men, but all is not sweetness and light. It may be winter outside but the atmosphere inside is deathly cold!!

Thursday 19th December 2019 - Who saw someone killing Santa Claus

Optional Costume – Pantomime Characters

Benton's Department Store is having a Christmas party to celebrate owner Arthur Benton's birthday, which incidentally, is on Christmas Day. Arthur always likes to throw a lavish party and hand around gifts to all his staff but tonight is an extra special night! Arthur intends to make an announcement that may cause an almighty shock! Will everyone react the same way? Just what is Arthur about to reveal? Is there somebody who will stop at nothing to keep things quiet? Has someone got a secret to hide? Christmas may never be the same again.

To Start

Roasted sweet potato & butternut squash soup (V/G)
topped with crème fraiche
(Vegan option is served without the crème fraiche)

Chicken liver pate

finished with cognac & cream
with caramelized onion relish & toasted ciabatta bread

Prawn & crayfish cocktail (G)

topped with Bloody Mary mayonnaise

To Finish

Christmas plum pudding (V/G)

draped with brandy sauce
(Vegan option is served without the sauce)

Raspberry & white chocolate

panna cotta (V/G)
drizzled with raspberry puree

Black forest trifle (V)

Soya Milk Chocolate Dessert
(G/V/Vegan)

Coffee

Deposit: £10.00 pp (non-refundable)

Seating times: The suspense starts
@ 7.30pm, dinner served at 8pm

Bar open: 11.00am – 12.30am

Function end: Approximately
10.30pm – 11.00pm

MENU

To Follow

Grilled fillet of salmon (G)
coated in a tomato, white wine & herb sauce

Traditional roast turkey

with sage & onion stuffing, sausage wrapped in bacon, and rich gravy

Diced Beef steak (G)

cooked with mushrooms, onions & grain mustard creamy sauce served with Basmati rice

Mushroom & leek tart (G /V/Vegan)

set on a tomato & black olive sauce

Served with seasonal vegetables & roast potatoes

£33.00 per person

To book, contact us on:

01905 24308

or email us at:

events@
worcswhitehouse.com

FESTIVE AFTERNOON TEA

Available between 2.00pm – 5.00pm from
28th November 2019 to 31st December 2019.

- Enjoy an assortment of sandwiches and a selection of cakes and mince pies, free flowing coffee and speciality tea with a glass of mulled wine @ £16.95 per person.

All rates are inclusive of VAT at up to 20%.



£16.95 per adult

To book, contact us on:

01905 24308

or email us at:

**events@
worcswhitehouse.com**

CHRISTMAS DAY LUNCHEON

To Start

Sweet potato & lentil soup (G/V)
with crème fraiche & toasted cumin seeds
(Vegan option is served without the crème fraiche)

**Pork, chicken, leek &
mushroom terrine**
accompanied by apple & walnut relish with
toasted brioche

**Smoked Mackerel, spinach &
spring onion tart**
with watercress & balsamic glaze

**Tomato, avocado, feta cheese & rocket
salad (G/V)**
draped with honey & mustard vinaigrette dressing
(Vegan option is served without the feta cheese)

Poached plaice fillet
filled with a crab & prawn mousse coated in a white
wine cream

Champagne sorbet (G/V/Vegan)

(V) Vegetarian (G) Gluten Free
If you have any concerns regarding food allergens
please ask a member of our team and you will be
provided with detailed information on each dish.

MENU

To Follow

Salmon supreme (G)
set on wilted spinach with a prawn,
tomato & tarragon sauce

**Roast strip-loin of beef &
Yorkshire pudding**
served with Madeira & mushroom sauce

Traditional roast turkey
with sage & onion seasoning, sausage
wrapped in bacon, Cranberry sauce &
rich gravy

Mushroom & leek tart (G /V/Vegan)
set on a tomato & black olive sauce

Served with seasonal vegetables &
roast potatoes

Alternative children's menu
available on request.
Price includes a welcome drink, novelties
& a gift for all children from Santa
Deposit: **£25.00 per person**
(non-refundable)
Served at **2.00pm**

To Finish

Christmas plum pudding (V/G)
draped with brandy sauce

Vanilla panna cotta (G)
topped with a mulled berry compote

Black forest brownie cheesecake

**Cheddar, brie & stilton cheese
platter (V)**
served with chutney, grapes & biscuits

Freshly brewed coffee & mince pies

(V) Vegetarian (G) Gluten Free

If you have any concerns regarding food allergens
please ask a member of our team and you will be
provided with detailed information on each dish.

£69.00 per adult

£25.00 children under 12

To book, contact us on:

01905 24308

or email us at:

**events@
worcswhitehouse.com**

NEW YEAR

NEW YEAR'S EVE -
TUESDAY 31ST DECEMBER 2019



Gheluvelt Suite

The night of the year to celebrate in style.
Good food followed by dancing to one of our new
'on-trend' DJs into the early hours of 2020.



£70.00 per adult

To book, contact us on:

01905 24308

or email us at:

events@

worcswhitehouse.com

Deposit: **£20.00 per person**
(non-refundable)

Seating times: **7.30pm for 8pm**

Bar open: **7pm until 2.00am**

Function ends: **2.00am**

Dress Code: **Lounge suit**
and cocktail dress

(Children under 18 years old are
not permitted at this event)

To Start

Watercress & pea soup (V/G)
with sour cream & chives
(Vegan option is served without the sour cream)

Hoisin glazed chicken skewers

Grilled halloumi, orange & mint salad (V/G)
with rocket, spinach leaves & toasted
pecan nuts

Smoked salmon & asparagus terrine
served with beetroot crème fraîche

'Haggis, neeps and tatties'

Champagne sorbet (G/V/Vegan)

To Follow

Hake fillet
set on a butter bean & chorizo ragout

Braised lamb shank
cooked in red wine & herbs served on
roasted root vegetable mash

Breast of chicken (G)
stuffed with ricotta cheese, spinach &
sun-dried tomato wrapped in pancetta
draped in a pesto hollandaise

Mushroom & leek tart (G/V/Vegan)
set on a tomato & black olive sauce

Served with a selection of seasonal
vegetables & herby diced potatoes

(V) Vegetarian (G) Gluten Free

If you have any concerns regarding food allergens
please ask a member of our team and you will be
provided with detailed information on each dish.

MENU

To Finish

**Raspberry & white chocolate
brioche pudding (V)**
served with thick cream

Peach, rum & ginger trifle (V)

Chocolate & orange truffle torte

**Cheddar, brie & stilton cheese
platter (V)**
served with chutney, grapes & biscuits

Soya Milk Chocolate Dessert (G/V/Vegan)
topped with mixed berry compote

Freshly brewed coffee with petit fours

New Year's Eve Residential Package

Enjoy a 4-course meal with
coffee served at 8.00pm,
entertainment, overnight
accommodation and brunch
served from 8.00am - 11.00am
on New Year's Day with late
checkout at 12 noon, **just**
£225* per couple. *£25 single
supplement applies.

Terms & Conditions

- 1. Deposits** Once you have made your reservation please complete the enclosed booking form and return it within 14 days enclosing the relevant deposit, which is non-refundable. If a deposit is not received within this time, we will release your booking automatically.
- 2. Payment** Full payment for all events is required by 01.11.19 or 21 days prior to your event whichever date is earliest, this is non-refundable. If full payment is not made by this date the booking will be treated as cancelled, and the cancellation policy below will apply. Any reservations made after 01.11.19 must be paid in full at the time of booking.

Unfortunately, personal cheques are not accepted.

In order for us to provide the best possible food and service details of your menu choices will be required 14 days in advance.

- 3. Cancellations** If you cancel your confirmed reservation any deposit/full payment will be retained by the hotel as a cancellation charge.
 - Unless the booking is re-sold for the same value, without the hotel incurring additional advertising/administration costs.*
 - If there is a difference, the cancellation charge will be adjusted accordingly.*
 - Cancellation charges cannot be offset against other items or services provided by the hotel.*
 - Any cancellations received within 7 days of the date of the event will be charged in full*

Our cancellation policy will be enforced whatever the circumstances of the cancellation. We reserve the right to cancel any events if the hotel is unable to go ahead with the function due to circumstances beyond our control (eg: fire, flood etc). In such circumstances we shall endeavour to provide an alternative date or refund any payments in full but will not be under any obligation to provide you with any further compensation. The hotel reserves the right to amend any menus, packages etc as detailed in this brochure and provide a suitable alternative if items or services are unavailable to the hotel.

4. Conditions

- No food or drink is to be brought into the hotel for consumption.*
- The management reserves the right to refuse admission.*
- Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests. Silly string and aerosol sprays are not permitted.*
- We cannot guarantee seating plans at public events.*
 - All prices are inclusive of VAT at the appropriate rate with gratuities at your discretion.*
 - All bookings and room reservations are subject to availability.*
 - Limited parking is available at the hotel but unfortunately cannot be guaranteed as based on 'first come, first served'. Charges for parking apply.*

NB: Payment of the deposit and by signing the booking form represents an acceptance of these terms and conditions. Any variation must be agreed in writing by the hotel.

5. FAQ's

- Special diets can be catered for but please give us plenty of time to organise an alternative, at least 14 days before the function.*
- Children under 18 years are not permitted to attend party nights or the New Year's Eve Dinner Dance*
- We do recommend that you reserve your taxi home before the event, as we cannot guarantee one will be available at this busy time of year.*

ALLERGIES - Please make staff aware of any allergies you or your guests may have. We shall do our best to provide you with suitable food, but we cannot guarantee that any of our foods are free from cross-contamination of allergens.

V. denotes suitable for vegetarians

G. denotes gluten free

The hotel cannot guarantee that its food products do not contain any genetically modified additives.

BOOKING FORM

Please call the Events Team on **01905 24308** or email, **events@worcswhitehouse.com** first to make your provisional reservation, then complete and return this form.

PARTY LEAD NAME: _____

Address: _____

Postcode: _____

E-mail: _____

Phone Day: _____ Eve: _____

EVENT NAME: _____

Date: _____

No. of Adults: _____ No. of Children: _____ Ages: _____

ACCOMMODATION DETAILS:

_____ Double Room(s) _____ Twin Room(s) _____ Family Room(s)

Children's Ages: _____

Arrival Date: _____ Departure Date: _____

DEPOSIT:

Please charge a non-refundable deposit for £ _____ to my credit card

Visa Mastercard Switch Delta Solo Maestro

Card number: _____

Expiry date: _____ Issue number: _____

Name on card: _____

Company (If applicable): _____

CONFIRMATION:

I have read, understood and accept the terms & conditions as detailed in this brochure.

Print Name: _____

Signature: _____

Date: _____

By ticking this box you agree to receive exclusive communications and offers from The Worcester Whitehouse Hotel and RBH Hospitality. Your personal data will be stored by RBH Hospitality and will not be shared with 3rd party organisations.

Yes, I would like to receive offers and updates.



The Worcester Whitehouse Hotel, Foregate Street, Worcester, WR1 1EA

01905 24308 | events@worcswhitehouse.com