

WINTER FESTIVITIES

Worcester Whitehouse Hotel



The best present you can wish for this year is to spend time together with your loved ones

Welcome to Winter

Here at The Worcester Whitehouse Hotel we believe the festive season is about fun, family and friends so we offer a range of events, enabling you to 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. Call us today to make your reservation.

o1905 24308 and email events@worcswhitehouse.com

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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 by telephone 01905 24308 or email events@worcswhitehouse.com for further information on private dining. We would be delighted to offer bespoke events throughout the festive season.

Terms and Conditions

Early Bird Bookers

Receive 15% discount off all wines pre-booked and paid for by 31 October 2023 for the above events.

Please call the events team on 01905 24308 or email events@worcswhitehouse.com for more information or to make your reservation.

Accommodation Party Rate

Receive a 15% discount if staying overnight when attending an event. Rates are valid from 4th – 23rd December 2023 inclusive subject to availability when attending a function at the hotel.

New Year's Eve Party Night

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 £250 per twin/double room and £155.00 per single room.

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 quests)

Festive Afternoon Tea

Available between 2.00pm - 5.00pm from 1st December 2022 to 26th December 2023.

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 @ £18.95 per person.

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

Car Parking

Limited parking is available at the hotel but unfortunately cannot be guaranteed as based on 'first come, first served'.

Cloakroom

Facilities are provided at a charge of £1.00 per coat with all proceeds going to Worcestershire's Behind the Smile and the Midlands Air Ambulance.

Please note that the hotel does not accept liability for articles damaged or lost when this service is used.

Festive Fayre



Foregate's Brasserie
The place to dine for good food and drink

Starters

Tomato & basil soup V GF

Duck & orange pate with a plum & apple chutney & toasted ciabatta bread
Prawn & crayfish cocktail topped with Marie rose sauce GF
Spinach & goat's cheese tart served with diced beetroot & roquito peppers V
Sweet potato falafel bites with minted soya yoghurt VG GF DF

Mains

Grilled supreme of salmon coated in lemon & dill hollandaise GF
Traditional roast turkey with sage & onion stuffing,
sausage wrapped in bacon & rich gravy DF
Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips,
tomato, red wine & herbs GF DF
Roasted loin pork steak topped with cranberry & brie, accompanied by a red wine jus GF
Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF
Served with seasonal vegetables & roasted new potatoes GF VG DF

Desserts

Christmas plum pudding draped with brandy sauce V N
Lemon & raspberry parfait V N
Caramel & chocolate tart GF VG DF N

Coffee served with mince pies

Dates available: Lunch and Dinner 1st December 2023 - 24th December 2023 inclusive

Price: £30.00 adult | £10.00 children under 12 includes Festive Novelties

Deposit: £10.00 per person (non-refundable)

Opening times: 12.30pm - 2.30pm & 6.30pm - 9.30pm

Mid Week Party Nights



Good food followed by dancing 'till late!

Starters

Tomato & basil soup V GF

Duck & orange pate with a plum & apple chutney & toasted ciabatta bread
Prawn & crayfish cocktail topped with Marie rose sauce GF
Spinach & goat's cheese tart served with diced beetroot & roquito peppers V
Sweet potato falafel bites with minted soya yoghurt VG GF DF

Mains

Grilled supreme of salmon coated in lemon & dill hollandaise GF
Traditional roast turkey with sage & onion stuffing,
sausage wrapped in bacon & rich gravy DF
Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips,
tomato, red wine & herbs GF DF
Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF
Served with seasonal vegetables & roasted new potatoes GF VG DF

Desserts

Christmas plum pudding draped with brandy sauce V N
Lemon & raspberry parfait V N
Caramel & chocolate tart GF VG DF N

Coffee served with mince pies

Dates available: Sundays, Mondays, Tuesdays and Wednesdays throughout December 2023

Price: £35 includes Festive Novelties **Deposit:** £10.00 per person (non-refundable)

Opening times: Arrival 7.30pm, dinner served at 8.00pm

Bar open: until 11.30pm **Function end:** 12 midnight

Weekend Party Nights



Good food followed by dancing 'till late!

Starters

Tomato & basil soup V GF

Duck & orange pate with a plum & apple chutney & toasted ciabatta bread
Prawn & crayfish cocktail topped with Marie rose sauce GF
Spinach & goat's cheese tart served with diced beetroot & roquito peppers V
Sweet potato falafel bites with minted soya yoghurt VG GF DF

Mains

Grilled supreme of salmon coated in lemon & dill hollandaise GF
Traditional roast turkey with sage & onion stuffing,
sausage wrapped in bacon & rich gravy DF
Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips,
tomato, red wine & herbs GF DF

Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF Served with seasonal vegetables & roasted new potatoes GF VG DF

Desserts

Christmas plum pudding draped with brandy sauce V N
Lemon & raspberry parfait V N
Caramel & chocolate tart GF VG DF N

Coffee served with mince pies

Dates available: 1st December - 23rd December 2023
Price: Fridays & Saturdays £42.00 per person
Deposit: £10.00 per person (non-refundable)
Seating times: Arrival 7.30pm, dinner served at 8pm

Bar open: until 12.30am Function end: 1.00am

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!

Starters

Tomato & basil soup V GF

Duck & orange pate with a plum & apple chutney & toasted ciabatta bread
Prawn & crayfish cocktail topped with Marie rose sauce GF
Spinach & goat's cheese tart served with diced beetroot & roquito peppers V
Sweet potato falafel bites with minted soya yoghurt VG GF DF

Mains

Grilled supreme of salmon coated in lemon & dill hollandaise GF

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

Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips.

tomato, red wine & herbs GF DF

Butternut squash & lentil file Wellington served with vegetarian grayy VG DF

Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF Served with seasonal vegetables & roasted new potatoes GF VG DF

Desserts

Christmas plum pudding draped with brandy sauce V N
Lemon & raspberry parfait V N
Caramel & chocolate tart GF VG DF N

Coffee

Price: £42.00 per person

Deposit: £10.00 per person (non-refundable)

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

Bar open: until 11:30pm

Function end: Approximately 10.30pm - 11.00pm

Dates available:

Thursday 7th December 2023 – One Last Chance Thursday 14th December 2023 – Ding Dong Murder on High Thursday 21st December 2023 – Suspicious Minds

Murder Mystery Nights

Thursday 7th December 2023 - One Last Chance (Optional Costume - Pantomime Characters)

'One Last Chance' is a cable TV Game Show, where members of the public get the opportunity to perform in front of 3 Judges in the hope that they will recommend them for a part in a West End Show. This year, the show is the pantomime Cinderella, which will be staged at a famous West End Theatre. If you wish to take part, you must come in costume – dressed as a Cinderella character or something Christmassy. But beware. What dirty laundry will the judges wash in public? Who has been on the casting couch? And is someone so determined to get a part that they would be prepared to kill?

Thursday 14th December 2023 - Ding Dong Murder on High (Optional Costume - Christmas Party Wear)

The Killinton Bell Ringers have had a very busy festive season and are celebrating their successes of the past year by having a Christmas Party here at the hotel. Everyone Is welcome to join in the festive fun! Some of the bellringers are really hoping to let their hair down and enjoy themselves after recently falling Victim to some tabloid filth published about them by an upcoming local journalist. The journalist is discovered dead though – and who was responsible?

Thursday 21st December 2023 -Suspicious Minds (Optional Costume - Dress as Elvis)

Tonight it is the annual Amateur Elvis Presley Impersonators competition. There will be some extraordinary talent on show, no doubt. And some bad ones too! But who is so desperate to be the winner that they may kill to get the hands on the trophy. Oh and you are all welcome to dress up as the King too – if you dare!



Breakfast With Santa



Enjoy a full English buffet breakfast with Santa and the Naughty Elf to entertain children, big or small

11.00am – guests arrive for breakfast
11.30am - the Naughty Elf arrives to entertain everyone
12 midday - Santa and North Pole Elf tell a story where there is the
0 opportunity for photos
12.30pm – disco with the Elf
1.00pm – say goodbye

Dates available:

Monday 18th December 2023 & Wednesday 20th 2023

Price: £15.00 child up to 10 years old Price includes a present for all children £15.00 per adult if dining

Deposit: Full prepayment is required at reservation stage (non-refundable)



Christmas Day Luncheon Menu



Starters

Roasted sweet potato & butternut squash soup with crème fraiche & toasted cumin seeds V GF (VG & DF option is served without the crème fraiche)

Pork, chicken, leek & mushroom terrine accompanied by apple & walnut relish with toasted brioche Smoked salmon, asparagus & spring onion tart with watercress & balsamic glaze

Tomato, avocado, feta cheese & rocket salad draped with honey & mustard vinaigrette dressing V GF (VG & DF option is served without the feta cheese)

Sweet potato falafel bites with minted soya yoghurt VG GF DF

Intermediate

Poached plaice fillet

filled with a prawn & dill mousse coated in a white wine cream Champagne sorbet V GF VG

Mains

Salmon supreme set on wilted spinach with a prawn, tomato & tarragon sauce GF Roast striploin of beef & Yorkshire pudding served with madeira & mushroom sauce Traditional roast turkey with sage & onion seasoning, sausage wrapped in bacon, cranberry sauce & rich gravy

Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF Served with seasonal vegetables & roasted new potatoes V GF VG DF

Desserts

Christmas plum pudding draped with brandy sauce V N
Strawberry & clotted cream cheesecake V N
Cheddar, brie & stilton cheese platter served with chutney, grapes & biscuits V
Caramel & chocolate tart GF VG DF N

Freshly brewed coffee & mince pies

Price: £75.00 per adult £25.00 children under 12
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)

Seating time: 2.00pm

New Years Eve



Starters

Spiced carrot & cumin soup with sour cream & chives V GF
(VG & DF options are served without the sour cream & chives)

Hoisin glazed chicken skewers

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Grilled halloumi, orange & mint salad with rocket, spinach leaves & toasted pecan nuts V GF Smoked salmon, prawn & asparagus terrine served with beetroot crème fraiche Sweet potato falafel bites with minted soya yoghurt VG GF DF

Intermediate
'Haggis, neeps and tatties'
Champagne sorbet V GF VG

Mains

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 filled with goat's cheese, garlic & thyme wrapped in smoked bacon
draped in a white wine cream sauce GF
Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF

Butternut squash & lentil filo Wellington served with vegetarian gravy VG DF Served with a selection of seasonal vegetables & herby diced potatoes V GF VG DF

Desserts

Mango, pear & ginger crumble served with thick cream V N
Strawberry & clotted cream cheesecake V N
Cheddar, brie & stilton cheese platter served with chutney, grapes & biscuits V
Caramel & chocolate tart GF VG DF N

Freshly brewed coffee with petit fours N

New Year's Eve Residential Package available - please refer to front of brochure for details

Price: £75.00 per adult

Deposit: £20.00 per person (non-refundable)

Seating times: 7.30pm for 8pm Bar open: 7pm until 1.30am

Function ends: 2.00am

Dress Code: Lounge suit and cocktail dress



Terms and Conditions

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.

Payment

Full payment for all events is required by 01.11.23 or 21 days prior to your event whichever date is earliest, that 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 01.11.23 must be paid in full at the time of booking.

Unfortunately, personal cheques are not accepted.

For us to provide the best possible food and service, details of your menu requirements will be required 14 days in advance.

Cancellations

If you cancel your confirmed reservation any deposit/full payment will be retained by the hotel as a cancellation charge.

- i. Unless the booking is re-sold for the same value, without the hotel incurring additional advertising/administration costs.
- ii. If there is a difference, the cancellation charge will be adjusted accordingly.
- iii. Cancellation charges cannot be offset against other items or services provided by the hotel.
- iv. 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.

Conditions

- i. No food or drink is to be brought into the hotel for consumption.
- ii. The management reserves the right to refuse admission.
- iii. 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.
- iv. We cannot guarantee seating plans at public events.
- v. All prices are inclusive of VAT at the appropriate rate with gratuities at your discretion.
- vi. All bookings and room reservations are subject to availability.
- vii. Limited parking is available at the hotel but unfortunately cannot be guaranteed as based is on 'first come, first served'.

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.

FAO's

- i. Special diets can be catered for but please give us plenty of time to organise an alternative, at least 14 days before the function.
- iii. Children under 18 years are not permitted to attend party nights or the New Year's Eve Dinner Dance
- iii. 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

VG - denotes suitable for vegans

G - denotes gluten free

DF – denotes dairy free

N - denotes possible traces of nuts

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



Kindness is a gift everyone can give this Christmas... and always.