



2018

CHRISTMAS PARTIES

**AT THE KASSAM CONFERENCE &
EVENTS CENTRE**

Party with us this season

At The Kassam Conference and Events Centre, we've got Christmas covered. This festive season join us with colleagues, friends or family for a Christmas celebration that is truly unforgettable. Whether you're looking to host a spectacular Christmas party or a festive feast with all the trimmings, we'll take care of every detail to make it a stress-free, enjoyable occasion.



Christmas 3 Course Menu

STARTERS

Winter Vegetable Soup V, VE, GF

Chicken Liver Pate, Spiced Orange Reduction, Melba Toast and Caramelised Onion Chutney

MAINS

Roast Turkey, Stuffing and Bacon Parcel with Roast Potatoes, Seasonal Vegetables and Turkey Jus

Baked Supreme of Salmon, Olive Crushed New Potatoes, Seasonal Vegetables and Basil Cream

Wild Mushroom and Tarragon Risotto V, VE, GF

DESSERTS

Traditional Christmas Pudding served with Brandy Butter

Baked Vanilla Cheesecake with Orange Salad

Fresh Fruit Salad and sorbet V, VE, GF

Buffet Style Tea, Coffee & Mince Pies

V Vegetarian

VE Vegan

GF Gluten Free

Packages

£39.95 per person inc VAT - Festive 3 course meal, half a bottle of wine, tea/coffee and mince pies, Christmas novelties and a DJ until midnight (based on a minimum of 100 guests)

£32.00 per person inc VAT - Festive 3 course meal, tea/coffee and mince pies, Christmas novelties and a DJ until midnight (based on a minimum of 100 guests)

Cash bar open: 7pm

Dinner served: 8pm

Bar and Disco until: Midnight

Dress Code: Smart Evening Wear

If you have any dietary requirements, please state upon ordering so that we can ensure we have adapted our menu accordingly. Please be advised all food is produced in a kitchen that handles nuts and nut products so we cannot guarantee our menus are suitable for nut allergy sufferers. All menu items are subject to availability. Please contact the Events Team should you require any further assistance. E-mail: eventsteam@thekassamstadium.com

Further information on Christmas bookings:

- Quote based on a minimum of 50 covers. DJ/Disco included for parties of 100 and over.

- Guests will need to submit their menu choices and dietary requirements no later than 4 weeks prior to event date.

A non-refundable deposit of £10.00 per person will be required to secure the booking. Please contact for full terms and conditions.

Reception Drinks Menu

Pimm's Royal: Pimm's and Cava served with a strawberry - £5.75

Pimm's Original: (Cup) ½ pint Pimm's and lemonade with fresh fruits - £4.20

Planter's Rum Punch: Dark Rum, mixed fruit juices (orange, pineapple), blackcurrant and fresh fruit - £6.20

Cinderella: Non-alcoholic cocktail with fruit juices (orange, cranberry, pineapple), fruits and blackcurrant - £3.95

Kir Royale: Delicious aperitif of blackcurrant liquor and dry white wine - £6.75

Buck's Fizz: Champagne and orange juice - £5.95 / Sparkling wine and orange juice - £4.90

Sangria: (Cup) Traditional Spanish wine punch with chopped fruit - £5.50

Champagne & Sparkling Wine - from £6.50/£5.20

Bucket of 10 Beers/cider – Choice from Peroni, San Miguel, Corona and Magners £47.50

Just right for the winter months...

Mulled Wine: A traditional winter beverage of red wine flavoured with cinnamon, cloves and fresh orange zest, served warm - £4.20

Winter Pimm's: Pimm's and apple juice served warm with slices of orange and apple - £4.20

Spiced Apple Punch: Non-alcoholic warm apple punch flavoured with cinnamon, cloves and star anise, served with sliced oranges lemons and apple - £3.85

Drinks are subject to availability. All prices quoted are including VAT at 20%. Please contact the Events Team should