



PACKAGE INCLUDES:

- Red carpet arrival
- Welcome drink
- Four-course sit-down dinner
- DJ entertainment
- Casino tables (13th, 14th, 20th & 31st Dec)

Vinter Nonderland

PRICES & DATES

From £34.95 per person

Friday 29th November 2019 - £34.95 pp Saturday 30th November 2019 - £34.95 pp Friday 6th December 2019 - £34.95 pp Saturday 7th December 2019 - £37.95 pp Friday 13th December 2019 - £37.95 pp Saturday 14th December 2019 - £37.95 pp Friday 20th December 2019 - £37.95 pp Saturday 21st December 2019 - £37.95 pp

SPECIAL OFFER

Book and pay your deposit before the 31st July 2019 and receive a 10% discount. Book a party of 30 or more guests and receive a complimentary overnight stay with breakfast for two.

For further information or to book, please contact our Christmas Coordinator on: 01752 224 161 or email us at events.plymouth@millenniumhotels.co.uk

WELCOME

PLYMOUTH

Join us for a festive celebration during the Christmas period. Priding ourselves on our banqueting and operational service, we have a number of Christmas packages available to choose from.

Available from 29th November to the 21st December 2019 and starting at just £34.95 per person, we can provide you with an event space tailored to your festive party needs.

Whether your party is for two or 120 guests, you can rest assured that your 2019 Christmas celebrations will be truly memorable.

After all, they're only once a year!

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Join us this Christmas at one of our stunning "Winter Wonderland Party Nights." This festive package includes a red carpet arrival, welcome drink, three course sit-down dinner and DJ entertainment.

Party Nights

MENU

STARTERS

Tomato & roasted red pepper soup, basil crème fraîche and garlic croutons

Pressed ham hock terrine, piccalilli purée and toasted onion bread

Smoked salmon salad, lemon dressed salad leaves and potato chips

Goat's cheese parfait, pickled beetroot, caramelised walnuts and pomegranate dressing

MAINS

Prosciutto-wrapped turkey ballotine, herb stuffing, butter roasted potatoes, chipolata sausage, bacon crisp and turkey jus

Roasted salmon fillet, herb & olive crust and white wine & shallot sauce

Braised beef rump, shallot, mushroom & rosemary sauce Wild mushroom & Applewood cheese parcel

Dinner will be served at 7:30pm.A non-refundable deposit of £10.00 per person is required to secure your booking, final balance and menu choices are due one month prior to the event. All packages are non-refundable and no refunds will be made in the event of cancellation.

DESSERTS

Traditional Christmas pudding with brandy sauce and clotted cream

Raspberry & almond roulade with vanilla ice-cream

Salted caramel & chocolate cheesecake with berry compote

Citrus tart with raspberry sorbet

House blended coffee and tea with sweet treats





Day Lunch

MENU

STARTERS

Celeriac velouté with curried apple & smoked bacon

Confit duck terrine, onion marmalade, glazed figs and toasted brioche

White crab meat tian, tomato concasse, frisée & saffron salad

MAINS

Prosciutto-wrapped turkey ballotine, herb stuffing, butter roasted potatoes, chipolata sausage, bacon crisp and turkey jus

Roast Casterbridge beef sirloin, buttered roast potatoes, Yorkshire pudding and red wine jus

Roasted salmon fillet, herb rosti potato, ratatouille vegetables, grilled asparagus and Chardonnay shallot cream sauce

Wild mushroom risotto, grilled asparagus, poached duck egg & parmesan

Lunch is served at 12.30pm.A non-refundable deposit of £10.00 per person is required to secure your booking, final balance and menu choices are due one month prior to the event. All packages are non-refundable and no refunds will be made in the event of cancellation.

DESSERTS

Traditional Christmas pudding with brandy sauce and clotted cream

Apple tarte tatin with vanilla pod ice-cream

Chocolate & praline truffle with chocolate honeycomb





Poxing Day

PACKAGE INCLUDES:

Light and tasty brunch menu available from

10.30am - 3.30pm

PRICES, DATES & TIMES

£12.50 per person No charge for children under three

Thursday 26th December 2019

Available from 10.30am - 3.30pm

For further information or to book, please contact our Christmas Coordinator on: 01752 224 161 or email us at events.plymouth@millenniumhotels.co.uk

Join us this Boxing Day and enjoy a light, but very tasty selection of popular dishes.

Brunch

MENU

STARTERS

Eggs benedict - toasted English muffin, smoked streaky bacon, poached eggs with hollandaise sauce

American style pancakes with maple syrup and fresh berries

Brioche French toast, fruit compote and mint crème fraîche

Poached smoked haddock served with spinach, grilled asparagus, poached egg and hollandaise sauce

Welsh rarebit, smoked streaky bacon and fried ducks egg

Caramelised Cumberland sausages, bubble & squeak and onion gravy

Smoked salmon muffins, avocado, watercress, herb frittata and dill crème fraiche

Baked camembert with cranberry chutney and toasted onion bread

Smoked Applewood frittata with spinach, sun blush tomatoes and sautéed potatoes





Festive

PACKAGE INCLUDES:

- Two or three-course festive lunch
- Table novelties

PRICES, DATES & TIMES

£16.95 two course lunch £21.95 three course lunch

Available from 29th November to 24th December

SPECIALOFFER

50% discount for children under the age of 12, no charge for children under three.

For further information or to book, please contact our Christmas Coordinator on: 01752 224 161 or email us at events.plymouth@millenniumhotels.co.uk

Relax and enjoy this season with our very popular festive lunches. Whether you are looking to eat with the family, colleagues or friends, then our festive lunches tick all right boxes, starting at just £16.95 per person.



MENU

STARTERS

Tomato & roasted red pepper soup, basil crème fraîche and garlic croutons

Chicken liver parfait, red onion chutney, toasted brioche and pickled vegetables

Prawn & crayfish salad, Marie Rose sauce, pea shoots and wholemeal bread

MAINS

Prosciutto-wrapped turkey ballotine, herb stuffing, butter roasted potatoes, chipolata sausage, bacon crisp and turkey jus

Roasted hake fillet with lemon, caper & tomato sauce

Goat's cheese & red pepper tortellini with tomato & herb sauce

DESSERTS

Traditional Christmas pudding with brandy sauce and clotted cream

Cocoa bavarois slice served with raspberry sorbet

Vanilla crème brûlée with a shortbread biscuit and chocolate honey comb

House blended coffee and tea with sweet treats

Served between 12.00 and 3.30pm daily throughout December 2019, subject to availability. A non-refundable deposit of £10.00 per person is required to secure your booking, final balance and menu choices are due one month prior to the event. All packages are nonrefundable and no refunds will be made in the event of cancellation.





New Dear's Eve

PACKAGE INCLUDES:

- Red carpet arrival
- Welcome drink and canapés
- Five-course dinner
- DJ entertainment
- Casino table

PRICES, DATES & TIMES

£70.00 per person Tuesday 31st December 2019

SPECIAL OFFER

Double room from £70.00 per night, inclusive of breakfast.

Book a table of eight or more and receive a complimentary bottle of prosecco.

For further information or to book, please contact our Christmas Coordinator on: 01752 224 161 or email us at events.plymouth@millenniumhotels.co.uk.

For a truly memorable New Year's Eve, why not celebrate the start of 2020 by joining us at our fabulous New Year's Eve "Hollywood" Party at the Copthorne Hotel Plymouth.

Enjoy a red carpet arrival whilst sipping a glass of fizz, then indulge in a festive inspired four course menu to the sound of popping corks, flowing drinks and laughter.

Dance until early hours of the morning with DJ entertainment, before resting your head in any one of our guest rooms.

Hollywood Party

MENU

STARTERS

Wild mushroom velouté with blue cheese beignet

Warm duck breast salad, confit potato, pickled beets & spiced plum jelly

Tian of white crab, tomato concasse, frisée & lime crème fraîche salad

MAINS

Grilled Casterbridge beef fillet, fondant potato, celeriac purée with wild mushroom & port beef jus

Pan fried seabass fillet, fennel, saffron potato, clams and bouillabaisse

Goat's cheese & red pepper tortellini with tomato & herb sauce

PALATE CLEANSER

Champagne sorbet

A non-refundable deposit of £10.00 per person is required to secure your booking, final balance and menu choices are due one month prior to the event. All packages paid are non-refundable and no refunds will be made in the event of cancellation.

DESSERTS

Golden salted caramel tart with vanilla ice-cream



