



'TIS THE CHRISTMAS SEASON



Holiday Inn

LEEDS - BRIGHOUSE



CREATING
SPECIAL
MEMORIES

Get the pre-event **VIP experience** with Prosecco and canapés from 6.45pm - 7.15pm, before heading to your event room and dancing the night away. **£10.00 supplement per person.**

ADD SOME SPARKLE TO YOUR CELEBRATIONS THIS YEAR!

JOIN US AT **HOLIDAY INN LEEDS - BRIGHOUSE** TO CELEBRATE ALL THINGS FUN AND WONDERFUL AT THIS FESTIVE TIME OF YEAR. 'TIS THE SEASON!

DANCE PARTY NIGHTS

Get into the spirit and come along to one of our Dance Party Nights available in both our Junction Restaurant and Clifton Suite.

FROM **£21.95** PER PERSON

ALL-INCLUSIVE DANCE PARTY NIGHTS

Enjoy a great dance party night with a festive three course meal and your drinks all-inclusive!

£42.00 PER PERSON

FESTIVE LUNCH

Nothing brings the true feeling of Christmas closer than a delicious festive lunch with friends and family or colleagues.

£8.00 PER ADULT | **£4.00** PER CHILD

SUNDAY LUNCH CARVERY WITH SANTA

A treat for all the family. Let our chefs lay on a festive feast, while Santa makes an appearance with gifts for all the children.

£14.50 PER ADULT | **£6.00** PER CHILD

CHRISTMAS DAY LUNCH

Let us be your home away from home this year. Join us for Christmas lunch and we'll take care of every last detail, including a visit from Santa!

£58.00 PER ADULT | **£32.00** PER CHILD

CHRISTMAS DAY CARVERY

Come and join us for a Christmas Day Carvery, great atmosphere and a visit from Santa for all the children.

£45.00 PER ADULT | **£28.00** PER CHILD

BOXING DAY CARVERY LUNCH

Relax and catch up with family and friends for a real Boxing Day treat. We'll take care of everything while you enjoy a leisurely festive carvery lunch.

£22.00 PER ADULT | **£11.00** PER CHILD

NEW YEAR'S EVE CELEBRATIONS

Our residential New Year's Eve celebrations are the perfect way to see out the old and bring in the new.

£95.00 PER PERSON

INCLUDING ACCOMMODATION

NEW YEAR'S EVE FAMILY PARTY

There's no need to stay in just because you don't have a babysitter. Bring the kids along to enjoy a fantastic buffet, some children's games and a lively disco.

£26.00 PER ADULT | **£16.00** PER CHILD

STAY WITH US

Why not stay the night and save the taxi fare home?

FROM **£55.00** PER ROOM





PREMIUM
VIP
EXPERIENCE
AVAILABLE


DANCE PARTY NIGHTS

GET INTO THE FESTIVE SPIRIT AND JOIN US AT ONE OF OUR DANCE PARTY NIGHTS IN EITHER OUR JUNCTION RESTAURANT OR CLIFTON SUITE. REMEMBER TO GRAB YOUR FRIENDS AND DANCING SHOES FOR A FABULOUS EVENING.

STARTERS

Cream of carrot and coriander soup with crusty bread 
Ardennes pâté with chorizo, tomato chutney, rocket leaf and balsamic glaze, on toasted ciabatta
Duo of melon with basil syrup 

MAINS

Traditional roast turkey breast with sage and onion stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables
Roast topside of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables
Baked coley fillet with roast potatoes, seasonal vegetables and caper and dill butter
Baked aubergine filled with Mediterranean vegetables, roast potatoes, sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Traditional Christmas pudding with brandy sauce
Lemon and lime cheesecake with vanilla and maple cream
Belgian chocolate and raspberry tart with roasted almonds and Chantilly cream

Friday 1st December and Saturday 2nd December | £26.00 PER PERSON
Friday 8th December, Saturday 9th December, Friday 15th December,
Saturday 16th December and Friday 22nd December | £28.95 PER PERSON
Saturday 23rd December | £21.95 PER PERSON

Arrival between 7.00pm - 7.30pm | Dinner at 7.45pm | Bar closes 12.30am | Evening concludes 1.00am
Please note: Strictly over 18's only | Party nights are held in our Clifton Suite or Junction Restaurant
£10.00 PER PERSON non-transferable, non-refundable deposit required

Come along to our 'Happy Hour' and take advantage of 25% off drinks from our Junction Bar between 6.00pm - 7.00pm for all Dance Party Nights

Your menu choices and final balance payments are due no later than 26th October 2017





STAY
WITH US
FROM £55


ALL-INCLUSIVE DANCE PARTY NIGHTS

JOIN US FOR A FESTIVE NIGHT OF FUN WITH A DELICIOUS THREE COURSE MEAL, ALL-INCLUSIVE BAR* AND DISCO! GRAB YOUR FRIENDS AND GET READY FOR SOME DANCING.

STARTERS

Cream of carrot and coriander soup with crusty bread 
Ardennes pâté with chorizo, tomato chutney, rocket leaf and balsamic glaze, on toasted ciabatta
Duo of melon with basil syrup 

MAINS

Traditional roast turkey breast with sage and onion stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables
Roast topside of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables
Baked coley fillet with roast potatoes, seasonal vegetables and caper and dill butter
Baked aubergine filled with Mediterranean vegetables, roast potatoes, sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Traditional Christmas pudding with brandy sauce
Lemon and lime cheesecake with vanilla and maple cream
Belgian chocolate and raspberry tart with roasted almonds and Chantilly cream

Saturday 25th November, Thursday 14th December and Thursday 21st December
£42.00 PER PERSON

Arrival between 7.00pm - 7.30pm | Dinner at 7.45pm | Bar closes 12.30am | Evening concludes 1.00am
Please note: Strictly over 18's only | Party nights are held in our Clifton Suite or Junction Restaurant
£20.00 PER PERSON non-transferable, non-refundable deposit required


*All-inclusive bar from 8.00pm - 11.30pm, from the function bar only
Drinks: 175ml house red, white, rosé wine, single and mixer whiskey, gin, vodka
Pint of Becks, Boddingtons, Thatchers Cider, pint of Pepsi, Diet Pepsi, lemonade, orange juice | All other drinks are chargeable

Your menu choices and final balance payments are due no later than 26th October 2017

FESTIVE LUNCH

ENJOY A DELICIOUS THREE COURSE FESTIVE LUNCH WITH FAMILY, FRIENDS OR WORK COLLEAGUES IN THE JUNCTION RESTAURANT. TURKEY WITH ALL THE TRIMMINGS OF COURSE, HATS AND CRACKERS ARE A MUST!

STARTERS


Cream of carrot and coriander soup with crusty bread 

Ardennes pâté with chorizo, tomato chutney, rocket leaf and balsamic glaze, on toasted ciabatta

MAINS

Traditional roast turkey breast with sage and onion stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables

Baked coley fillet with roast potatoes, seasonal vegetables and caper and dill butter

Baked aubergine filled with Mediterranean vegetables, roast potatoes, sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Traditional Christmas pudding with brandy sauce

Belgian chocolate and raspberry tart with roasted almonds and Chantilly cream

Mondays to Thursdays throughout December

£8.00 PER ADULT | £4.00 PER CHILD (6-12 YEARS) | UNDER 6'S EAT FREE

Various sittings available from 12.30pm - 2.30pm

£5.00 PER PERSON non-transferable, non-refundable deposit required

The meal may be served carvery-style or plated depending on numbers booked

SUNDAY LUNCH CARVERY WITH SANTA


A TREAT FOR ALL THE FAMILY. LET OUR CHEFS LAY ON A FESTIVE FEAST, WHILE SANTA MAKES AN APPEARANCE WITH GIFTS FOR ALL THE CHILDREN.


STARTERS

Seafood platter with smoked trout, mackerel and prawns


Platter of fresh fruit 

Meat platter with pâté, ham and cured meat

Selection of salads to include winter slaw, pasta salad, tomato and red onion, cucumber, mixed leaves and potato salad 

Selection of breads 

SOUP


Cream of carrot and coriander 

MAINS

Traditional roast turkey breast with sage and onion stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables

Roast topside of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables

Baked coley fillet with roast potato, seasonal vegetables and caper and dill butter

Baked aubergine filled with Mediterranean vegetables, roast potato, sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Traditional Christmas pudding with brandy sauce

Lemon and lime cheesecake with vanilla and maple cream

Belgian chocolate and raspberry tart with roasted almonds and Chantilly cream

Sunday 26th November, Sunday 3rd December, Sunday 10th December

Sunday 17th December and Sunday 24th December

£14.50 PER ADULT | £6.00 PER CHILD (6-12 YEARS) | UNDER 6'S EAT FREE

Sittings available at 12.30pm or 2.30pm | Traditional music, gifts for children and a visit from Santa

£5.00 PER PERSON non-transferable, non-refundable deposit required

Your final balance payments are due no later than the 26th October 2017




CHRISTMAS DAY LUNCH


LET US BE YOUR HOME FROM HOME THIS YEAR. JOIN US FOR CHRISTMAS DAY LUNCH AND WE'LL TAKE CARE OF EVERY LAST DETAIL, INCLUDING A VISIT FROM SANTA!

Mulled wine and Prosecco on arrival


STARTERS

Smoked salmon with rocket served with a crayfish and Marie Rose sauce
Charcuterie selection of cured meats and salamis served with sun-dried tomato and olives
Ardennes pâté with chorizo, tomato chutney, rocket leaf and balsamic glaze, on toasted ciabatta
Duo of melon with basil syrup 

SOUP

Roast tomato and pesto 

MAINS

Traditional roast turkey breast with sage and onion stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables
Roast sirloin of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables
Sea bream fillet served with a light lemon butter, seasonal vegetables and roast potatoes
Baked aubergine filled with Mediterranean vegetables, roast potatoes, sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Trio of chocolate desserts: double chocolate mousse, chocolate orange tart and white chocolate box with raspberry coulis
Lemon and lime cheesecake with vanilla and maple cream
Traditional Christmas pudding
Cheese and biscuits served with celery, grapes and chutney

Monday 25th December
£58.00 PER ADULT | £32.00 PER CHILD (3-12 YEARS)
UNDER 3'S EAT FREE from the children's menu

Sittings between 12.30pm - 2.30pm | Traditional music, gifts for children and a visit from Santa
£10.00 PER PERSON non-transferable, non-refundable deposit required


Your menu choices and final balance payments are due no later than 26th October 2017

CHRISTMAS DAY CARVERY


RELAX AND LET US DO ALL THE HARD WORK. ENJOY A FABULOUS CARVERY,
GREAT ATMOSPHERE AND A VISIT FROM SANTA FOR ALL THE CHILDREN.


Mulled wine and Prosecco on arrival

STARTERS


Platter of fresh fruit 

Meat platter with pâté, ham and cured meat

Selection of salads to include winter slaw, pasta salad, tomato and red onion, cucumber,
mixed leaves and potato salad 

Selection of breads 

SOUP


Roast tomato and pesto 

MAINS

Traditional roast turkey breast with sage and onion stuffing,
chipolata wrapped in bacon, roast potatoes and seasonal vegetables

Roast sirloin of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables

Baked sea bream fillet with roast potatoes, seasonal vegetables and caper and dill butter

Baked aubergine filled with Mediterranean vegetables, roast potatoes,
sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Trio of chocolate desserts: double chocolate mousse, chocolate orange tart and
white chocolate box with raspberry coulis

Lemon and lime cheesecake with vanilla and maple cream

Traditional Christmas pudding

Cheese and biscuits served with celery, grapes and chutney

Monday 25th December

Carvery £45.00 PER ADULT | £28.00 PER CHILD (3-12 YEARS)

UNDER 3'S EAT FREE from the children's menu


Sittings between 12.30pm - 2.30pm | Traditional music, gifts for children and a visit from Santa
£10.00 PER PERSON non-transferable, non-refundable deposit required

Your menu choices and final balance payments are due no later than the 26th October 2017


BOXING DAY CARVERY LUNCH


RELAX AND CATCH UP WITH FAMILY AND FRIENDS FOR A REAL BOXING DAY TREAT,
WE'LL TAKE CARE OF EVERYTHING WHILE YOU RELAX.

STARTERS


Platter of fresh fruit 

Platter with pâté, ham and cured meat

Selection of salads to include winter slaw, pasta salad, tomato and red onion, cucumber,
mixed leaves and potato salad 

Selection of breads 

SOUP


Roast tomato and pesto 

MAINS

Roast topside of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables

Baked coley fillet with roast potatoes, seasonal vegetables and caper and dill butter

Honey glazed gammon with fresh pineapple with roast potatoes and seasonal vegetables

Baked aubergine filled with Mediterranean vegetables, roast potatoes,
sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Traditional Christmas pudding with brandy sauce

Lemon and lime cheesecake with vanilla and maple cream

Belgian chocolate and raspberry tart with roasted almonds and Chantilly cream

Fruit salad

Chocolate fudge cake

Tuesday 26th December

£22.00 PER ADULT | £11.00 PER CHILD (6-12 YEARS) | UNDER 6'S EAT FREE

Sittings available at 12.30pm or 2.30pm

£10.00 PER PERSON non-transferable, non-refundable deposit required

Your final balance payments are due no later than the 26th October 2017



PREMIUM
VIP
EXPERIENCE
AVAILABLE



NEW YEAR'S EVE CELEBRATIONS

OUR RESIDENTIAL NEW YEAR'S EVE CELEBRATIONS ARE THE PERFECT WAY TO SEE OUT THE OLD AND BRING IN THE NEW. WHETHER YOU'RE A COUPLE OR WITH FAMILY AND FRIENDS, WE HAVE A GREAT PARTY NIGHT PLANNED FOR YOU.

Sunday 31st December
£95.00 PER PERSON based on double occupancy | £30.00 single supplement applies for single rooms | Upgrade to our Executive Rooms for £20.00 supplement




Mulled wine and Prosecco on arrival

STARTERS


Smoked salmon with rocket served with a crayfish and Marie Rose sauce

Charcuterie selection of cured meats and salamis served with sun-dried tomato and olives

Ardennes pâté with chorizo, tomato chutney, rocket leaf and balsamic glaze, on toasted ciabatta

Duo of melon with basil syrup 

SOUP


Roast tomato and pesto 

MAINS

Lemon and thyme chicken breast with a red wine jus

Roast sirloin of beef with horseradish sauce, Yorkshire pudding and seasonal vegetables

Sea bream fillet served with a light lemon butter, seasonal vegetables and roast potatoes

Baked aubergine filled with Mediterranean vegetables, roast potatoes, sundried tomato and chilli pesto and balsamic glaze 

DESSERTS

Trio of chocolate desserts: double chocolate mousse, chocolate orange tart and white chocolate box with raspberry coulis

Lemon and lime cheesecake with vanilla and maple cream

Traditional Christmas pudding

Cheese and biscuits served with celery, grapes and chutney

Arrival between 7.00pm - 7.30pm | Dinner at 7.45pm | Evening concludes 1.30am
Please note: Strictly over 14's only | Tables for our New Year's Eve celebrations will be party style seating

£10.00 PER PERSON non-transferable, non-refundable deposit required

Your menu choices and final balance payments are due no later than the 26th October 2017

Stay with us for a two-night break whilst enjoying our New Year celebrations
Book either 30th December or 1st January 2018 for £50.00 per room B&B



SEE IN
2018
IN STYLE

NEW YEAR'S EVE FAMILY PARTY

THERE'S NO NEED TO STAY IN JUST BECAUSE YOU DON'T HAVE A BABYSITTER.
BRING THE KIDS ALONG TO ENJOY A FANTASTIC BUFFET, SOME
CHILDREN'S GAMES AND A LIVELY DISCO.

BUFFET

For the kids

Selection of finger sandwiches and wraps

Homemade sausage rolls

Breaded chicken goujons with garlic mayonnaise

Pizza slices

Garlic bread

Mini sausages

Meatballs

Mini muffins

Strawberry jelly

For the adults

Lasagne

Garlic bread

Salad

Chicken korma, rice and naan bread

Chocolate brownie

Fruit salad

Sunday 31st December

£26.00 PER ADULT | £16.00 PER CHILD (3-12 YEARS) | UNDER 3'S EAT FREE

Arrival at 7.00pm | Buffet at 7.30pm | Bar closes 12.30am | Evening concludes 1.00am
£10.00 PER PERSON non-transferable, non-refundable deposit required




STAY
WITH US
FROM £55








STAY WITH US

AT HOLIDAY INN LEEDS - BRIGHOUSE



There's no need to drive or take a taxi home. Stay over in our hotel with modern bedrooms including an en-suite bath or shower suite and a full English or continental breakfast in the morning. Get ready and enjoy the evening without any hassle. With rooms from as low as **£55.00** per night, stay with us and stay relaxed.

*Prices are subject to availability and based on two people sharing a standard double or twin room, inclusive of full English breakfast. Rooms must be pre-booked and pre-paid along with your final balance.



TERMS AND CONDITIONS

1. All reservations will be treated as provisional and will be held for no more than seven days. At the end of this period, a non-transferable, non-refundable deposit as specified per person is required to guarantee each reservation. If a deposit is not received your reservation will automatically be released.
 2. Only one cheque per party will be accepted. The balance must be paid by 26th October 2017. Along with menu pre-orders and table plans for any private events. Once final payment is made no refunds, or credit will be given. All monies paid in advance are strictly non-refundable and non-transferable.
 3. Your menu choices and final balance payments are due no later than the 26th October 2017.
 4. We reserve the right to change/amend/cancel any function up to one week prior to the event date due to circumstances beyond our control. If you do not wish to accept the alternative offer your monies will be refunded in full, but that will be the limit of the hotel's liability.
 5. Accommodation prices are based on two people sharing with a maximum of two adults per room. All accommodation must be pre-paid with your final balance payment.
 6. The packages contained within this brochure cannot be used in conjunction with any other promotional offers or discounts.
 7. Alcoholic beverages that have not been purchased from the hotel are not permitted to be consumed on the hotel premises.
 8. The Management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
 9. Where special requests are made, the hotel will endeavour to accommodate them. However they cannot be guaranteed.
 10. Any special dietary requirements must be made known to the hotel at least two weeks prior to the event date. Dishes may contain traces of nuts. If you have special dietary requirements, please speak with your Christmas co-ordinator who will be happy to offer an alternative. Menu correct at the time of printing, may be subject to change.
 11. All details are correct at the time of going to press but may be subject to change without prior notice. All prices quoted include VAT at the current rate.
 12. All-inclusive packages, includes house wine, selected house spirits, alcopops, draught lager, cider and beer and selected soft drinks. Spirits will be served in single measures with mixers only. Maximum drinks served per person per service is two. Wine will be served by the bottle with dinner and by the glass thereafter.
 13. All-inclusive service begins from 8.00pm, until 11.30pm. Any beverages outside of these times or not on the all-inclusive drinks list are to be purchased in the usual manner.
 14. All-inclusive events are strictly 18 years and over and ID will be required
 15. The Management reserves the right to refuse service.
 16. All contact with the hotel should be made strictly by the designated party organiser, e.g. payments, amendments and additions to a booking.
 17. On the events where a free child's place is included, the limit is two free children for every one paying adult.
- Please retain a copy of the Terms and Conditions for your reference.



Holiday Inn

LEEDS - BRIGHOUSE

COAL PIT LANE | CLIFTON VILLAGE | BRIGHOUSE | HD6 4HW

www.hileedsbrighthousehotel.co.uk/christmas