



Festive cheer

Book your Christmas Party and Events
at Holiday Inn® Leeds - Garforth



Celebrate with us

Why not join us at the **Holiday Inn Leeds - Garforth** to celebrate Christmas 2019 in style.

Whether you're looking to organise a spectacular Christmas party for colleagues, a festive night out for friends or a celebratory feast with loved ones, we've got the perfect package for you.



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Add some sparkle to your Christmas

Call now to book on 0113 286 6556 (Option 2)
or email events@hileedsgarforth.com
Please visit www.hileedsgarforth.com for further information

All-inclusive party nights

A magical atmosphere awaits in our executive suite! Includes three-course, disco and all inclusive drinks.

Selected dates in
November and December

Prices from £37.00 - £50.00
per person

Doors open 7.30pm - 12.30am
Dress code: festive | Over 18's only

Festive dinner disco

Enjoy a delicious three-course meal and then dance the night away with our disco, in our restaurant.

Selected dates in
November and December

£28.00 per person

Doors open 7.30pm - 12.30am
Dress code: festive | Over 18's only

All-inclusive buffet & boogie party nights

Party nights don't have to break the bank! Celebrate with us in our Magnet Suite and enjoy a great value and relaxed party night with a delicious hot fork buffet and late-night disco.

Selected dates in
November and December

£30.00 per person

Doors open 7.30pm - 12.30am
Dress code: festive | Over 18's only

Menu

All of our party nights include a festive three-course meal. Dietary requirements can be catered for, please ask when booking if you are unsure.

Starters

Carrot and chive soup **V** **V6** **GF**
Buffalo mozzarella, tomato and rocket salad **GF**
Chicken parfait, chutney and ciabatta toast

Mains

Roasted turkey breast with all the trimmings **GF**
Braised blade of beef, root vegetables, potatoes **GF**
Carrot and cashew Wellington **V** **V6**

Desserts

Traditional Christmas pudding, brandy sauce
Chocolate and orange tart, salted caramel sauce **V6** **GF**
Baked vanilla cheesecake, raspberry cream



Menu

Platters of cold hand-carved marmalade glazed ham and breast of norfolk turkey
Honey and mustard, pigs in blankets
Chestnut mushroom and parmesan tart
Mini jacket potatoes with chive sour cream
Selection of salads and pickles
Warm bread selection

Chocolate fudge cake with pouring cream
Mulled wine winter berry Eton mess



Drinks packages

Gold - £89 (Save £20)

2 x Bottles El Velero Blanco
2 x Bottles El Velero Tempranillo
1 x Bottle Galanti Prosecco

Frankincense - £95 (Save £24)

8 x Bottled Beers or Ciders
(Budweiser, Estrella Damm, Kopperberg)
2 x Bottles Monte Verde Sauvignon Blanc
2 Bottles Monte Verde Merlot

Myrrh - £99 (Save £38)

8 x Premium Bottled Beers
(Peroni, Brewdog, Orchard Pig)
2 x Bottles Pontebello Pinot Grigio
2 x Bottles Vine Trail Malbec

Prosecco - £49.95 (Save £10)

1 x Magnum Prosecco (10 glasses)

Beers - £35 (Save £10.50)

12 x Bottled beers
• Stella Artois
• Becks Bier
• Corona
• Stella Artois Cidre

Soft drinks - £15 (Save £5)

8 x Bottles
• 330ml soft drinks
• 275 ml J20 (assorted flavours)
• 330ml still or sparkling mineral water

**[Click here for all
drink packages](#)**



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Festive lunch

Get together and enjoy a delicious three-course festive lunch with family, friends or work colleagues.

Selected dates in December

£12.00 per person

Lunch menu

Starters

Carrot and chive soup **V** **V6** **GF**
Marinated tomato, mozzarella salad, rocket pesto **V**

Mains

Roasted turkey breast, with all the trimmings **GF**
Roasted filled pepper with vegetables, rice and feta **V** **GF**

Desserts

Traditional Christmas pudding, vanilla cream
Chocolate and banana mousse, butter shortbread

Sunday brunch with Santa

A treat for all the family in our Executive Suite. Our chefs will prepare a special brunch before Santa makes an appearance and a children's disco with fun and games.

Selected Sundays in December

£17.95 per adult

£9.00 per child

Sittings 11.30-2pm

Brunch menu

A selection of cold cheese and charcuterie
Fresh fruits platters
Granola yoghurt pots
Traditional English breakfast to include:
Scrambled eggs
Pork sausage
Back bacon
Black pudding
Sauteed mushrooms
Grilled fresh tomatoes
Baked beans

Why not try our brunch specials?

Huevos rancheros, baked eggs in a spicy tomato and vegetable sauce topped with melted cheese
Crispy potato, sausage and smoked onion hash



Menu

Christmas Day Lunch

Join us in our Executive Suite and we'll take care of every last detail including a visit from santa with a gift for all children.

£65.00 per adult

£30.00 per child (4-12)

Bar open from 12.00pm
Arrival from 12.15pm
Lunch is served at 1pm

Starters

- Treacle cured smoked salmon **GF**
- Slow braised duck, fig and pistachio terrine
- Roasted beetroot and smoked chicken salad **GF**
- Spiced parsnip and carrot soup **V GF**

Mains

- Traditional Norfolk turkey with all the trimmings **GF**
- Sirloin of beef, spinach and wild mushroom sauce
- Seared salmon fillet, smoked haddock chowder **GF**
- Roasted squash with mushroom and dolcelatte **V GF**

Desserts

- Luxury Christmas pudding, brandy sauce
- Warm raspberry frangipane tart, raspberry sorbet **Vs GF**
- Chocolate hazelnut tart, salted caramel ice-cream
- Spiced apple tart, vanilla ice cream

A selection of Yorkshire cheese and biscuits

Click here for full Christmas Day menu and childrens menu



Christmas Day Carvery

Relax and let us do the hard work. Enjoy a fabulous carvery in our Restaurant with a great atmosphere and a visit from Santa with a gift for all the children.

£54.99 per adult

£27.00 per child (4-12)

Bar open from 12.00pm
Sittings 12.30-1.30pm

Menu

From the kitchen

Treacle cured smoked salmon **GF**
Slow braised duck, fig and pistachio terrine
Spiced parsnip and carrot soup **V GF**

From the carvery

Roasted turkey breast with all the trimmings **GF**
Roasted beef, spinach and wild mushroom sauce
Seared sea bass fillet, tomato and chilli sauce **GF**
Roasted root vegetable and Gruyère lasagne **V**

Served with a selection of seasonal vegetables

From the kitchen

Traditional Christmas pudding, vanilla custard
Chocolate hazelnut tart, salted caramel ice-cream
Warm raspberry frangipane tart, raspberry sorbet **V6 GF**
Cheese plate

Boxing Day Carvery

After all the hard work and excitement of the big day is over take time out to enjoy a fantastic lunch and let us take care of you in our restaurant!

£19.95 per adult

£9.95 per child (4-12)

Bar open from 12.00pm
Sittings 12.00-2pm

Menu

Starters

Potato leek and thyme soup **GF**
Chicken parfait, red onion chutney, ciabatta toast
Smoked mackerel, potato and chive salad

Mains

Mustard and marmalade glazed gammon **GF**
Roast topside of beef, Yorkshire pudding **GF**
Carrot and cashew Wellington **V V6**
Pan roasted salmon, halloumi salad, lemon infused oil
Served with a selection of seasonal vegetables

Desserts

Vanilla Panna Cotta mulled wine winter berries
Chocolate and orange tart, salted caramel sauce **V V6 GF**
Baked vanilla cheesecake, raspberry cream



New Year's Eve gala ball

Our New Year celebrations are the perfect way to say goodbye to 2019 and hello 2020. Enjoy a great party night with live entertainment, disco and piper to help celebrate in style!

New Year's Eve gala ball

£79.00 per person

New Year's Eve gala ball, accommodation and jazz brunch

£120.00 per person

Arrival 7pm | Meal served 8pm
Disco until 2am | Strictly over 18's
Dress code: Black tie

Menu

Starters

Hot smoked salmon, sweet and sour beets, watercress and lemon infused oil
Celeriac and chestnut soup
Ham hock and parsley Terrine, home-made piccalilli

Mains

Beef fillet, wild mushroom and horseradish fricassee, red wine jus
Butter poached halibut
Wild mushroom and chestnut wellington

Dessert

Trio of chocolate - double chocolate mousse, white chocolate and raspberry mousse, chocolate and orange tartlet.
Glazed lemon tart with raspberry sorbet and clotted cream
Selection of English cheeses with chutney, and oat cakes



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New Year's Eve carvery

Bring in the New Year with family and friends with a fabulous carvery and disco for those of you who want to dance your way into 2020.

New Year's Eve carvery

£47.50 per person

New Year's Eve carvery, accommodation and jazz brunch

£99.00 per person

Sittings from 7.30 - 8.30pm

Disco until 2am | Strictly over 12's

Dress code: Smart

Menu

From the kitchen

Hot smoked salmon, sweet and sour beets
Celeriac and chestnut soup
Ham hock and parsley Terrine, home-made piccalilli

From the carvery

Hand carved sirloin of beef
Chargrilled breast of chicken
Wild mushroom and chestnut wellington

From the kitchen

Trio of chocolate
Glazed lemon tart with raspberry sorbet
Selection of English cheeses with chutney

New Year's Eve family party

Bring in the New Year with family and friends with a fabulous carvery and disco for those of you who want to dance your way into 2020.

£35.00 per adult

£22.50 per child

7.00pm - 2.00am

Dress code: Festive

Menu

Braised beef wild mushroom fricassee
Chicken pieces in a lemon thyme sauce
Wild mushroom and chestnut wellington
Honey roasted roots
Seasonal greens
Garlic roasted potatoes

Lemon tart pouring cream
Chocolate fudge cake



New Year's Day jazz brunch

Enjoy a leisurely brunch after partying the night away.

£25.00 per person

Brunch 10.00am | Music 10.45am

Menu

Enjoy our delicious full Holiday Inn breakfast buffet with the additions:

Hand carved maple glazed bacon
Huevos rancheros, baked eggs in a spicy tomato and vegetable sauce topped with melted cheese
Crispy potato, sausage and smoked onion hash
Smoked haddock and spinach in a rich hollandaise sauce

Meet, stay and party!

Hold your end of year conference or meeting and then celebrate the festive season with your colleagues in style. Rate includes conference facilities, tea, coffee and lunch with accommodation and an all-inclusive party night!

From £146.00 per person

Dates available throughout December

Menu

Starters

Leek, potato and chive soup
Tomato, mozzarella salad, rocket pesto
Chicken parfait, red onion chutney, ciabatta toast

Mains

Roasted turkey breast with all the trimmings
Braised blade of beef, root vegetables and potatoes
Butternut squash and vegetable wellington

Desserts

Traditional Christmas pudding, brandy sauce
Chocolate and orange gateau
Baked vanilla cheesecake, raspberry cream

[Click here to view our terms & conditions](#)



Stay with us

Why not make a night of it and enjoy our special Christmas B&B rates, from just £59 per night? Room types include standard double, family and twin. All rooms are non-smoking and en-suite.

From £59.00



A WEDDING THAT'S YOU

Our wedding planners work with you to ensure that you can weave in little extras, making your wedding feel like your wedding.

Contact us to start creating a wedding that's you.

**Click here to view our
wedding brochure**

Find us

Holiday Inn Leeds - Garforth

Wakefield Road | Garforth

LS25 1LH

www.hileedsgarforth.com

Contact our Christmas Co-ordinator

☎ 0113 286 6556 option 2

✉ events@hileedsgarforth.com



Holiday Inn

AN IHG® HOTEL