



THE BRIDGE

HOTEL & SPA

AA ★★★★★

EVENTS TO LIGHT UP

*your*  
*Christmas*

2024 YULETIDE FESTIVE EVENTS

# *Christmas party nights at The Bridge*

## **SPARKLE PARTY NIGHTS**

*Party nights at The Bridge are like no other! Enjoy fabulous food from our party night menu, fantastic music from our resident DJ and the company of friends, family and colleagues. What more could you ask for?*

### **DATES AVAILABLE**

Friday 6th December • Friday 13th December • Saturday 14th December • Friday 20th December • Saturday 21st December

### **PRICE PER ADULT**

Friday & Saturday £34.95 • Thursday 19th December £25.00

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## **VEGAS PARTY NIGHT**

*Be a high roller and scoop the grand prize at The Bridge Casino, after enjoying a delicious meal from the party night menu. Dance to our resident DJ until 1am.*

### **DATES AVAILABLE**

Saturday 7th December

### **PRICE PER ADULT**

£39.95

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## **MURDER MYSTERY & DISCO**

*Release your inner Sherlock Holmes. Consider all the evidence and solve a murder. A great fun evening with colleagues or friends. Enjoy our party night menu and dance until 1am to our resident DJ.*

### **DATES AVAILABLE**

Friday 13th December • Saturday 21st December

### **PRICE PER ADULT**

£39.95

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## **WINTER WONDERLAND**

*Enjoy a glass of Bucks Fizz on arrival in the fabulous setting of our Winter Wonderland ball room. Take the opportunity to dress up and show off your outfits in the Photo Booth. Indulge in our party night menu and dance until 1am to our resident DJ.*

### **DATES AVAILABLE**

Saturday 14th December

### **PRICE PER ADULT**

£39.95

(v) - vegetarian. For gluten free and vegan options please enquire with the hotel



# *Party night menu*

## **STARTER**

Salad of prawns with black pudding crumble accompanied with baconaise & roast vine tomatoes  
Warm garlic mushrooms with tarragon cream and garlic baguette (v)  
Selection of baby vegetable crudites with a homemade aioli (v)  
Home-made tomato and red pepper soup with crispy rocket (v) (gf)

## **PALATE CLEANSER**

Chef's chilled melon & mint palate cleanser

## **MAIN**

*Our chef will be pleased to carve for you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing, chipolatas wrapped in bacon with roast gravy  
Yorkshire sourced roast beef with a mild horseradish crust and Yorkshire pudding, and roast pan gravy  
Line-caught seared fillet of cod, herb and Gruyere crumb, chive and onion sauce  
Cottage pie with chive mash potatoes (ve)

Roast potatoes with sea salt  
Maris Piper mash  
Tian of winter vegetables

## **DESSERT**

Traditional Christmas pudding with brandy sauce  
Mango & lime cheesecake served with ginger crumb & passionfruit coulis  
Chef's selected Yorkshire artisan cheese platter, festive chutney, grapes and biscuits

## **REFRESHMENTS**

Freshly brewed Colombian coffee, warm mince pies and home-made Christmas pudding fudge

### **DRINKS PACKAGE**

Buy 6 bottles get one  
free-Preorder drinks  
packages mailed out  
prior to event

### **EARLY BOOKING**

Book before  
1<sup>st</sup> September for a  
complimentary glass of  
Bucks Fizz served at  
your table

### **GROUP DISCOUNT**

10% Discount  
for groups of  
20 or more

# *Carols by candlelight*

*Let the sounds of The Wondertones get you into the festive spirit as their repertoire spans the decades with a mix of modern, festive and classic hits..*

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## **DATES AVAILABLE**

Wednesday 18th December

## **PRICE PER ADULT**

£26.50

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## **STARTER**

Slow cooked ham hock terrine, spiced plum chutney & rustic toast  
Melon and passionfruit cocktail with zesty orange sorbet (v)  
Home-made winter vegetable soup and toasted brioche croutons (v)

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## **MAIN**

*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing, pigs in blankets with roast gravy  
Yorkshire sourced roast beef with garlic and herb crust, Yorkshire pudding and red wine jus  
North Sea line caught cod with a pesto crumb, lemon wedge & a creamy thyme sauce  
Mediterranean vegetable & Mozzarella parcels with herb tomato sauce (v)

Herb buttered new potatoes and roast potatoes with sea salt  
Market fresh seasonal vegetable selection

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## **DESSERT**

Traditional Christmas pudding with brandy sauce  
Chocolate fudge brownie with Belgian chocolate sauce and vanilla ice cream  
Mango & lime cheesecake served with passionfruit & ginger crumb

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## **REFRESHMENTS**

Freshly brewed Colombian coffee and chocolate mints

### **DRINKS PACKAGE**

Buy 6 bottles get one  
free-Preorder drinks  
packages mailed out  
prior to event

### **EARLY BOOKING**

Book before  
1<sup>st</sup> September for a  
complimentary glass of  
Bucks Fizz served at  
your table



*SCAN ME*

(v) - vegetarian. For gluten free and vegan options please enquire with the hotel

# *Festive Christmas lunches in the Courtyard Restaurant*

*From the very start of December, we get into the Christmas spirit here at The Bridge. Served in our Christmassy Courtyard restaurant, this is the perfect way to get that festive feeling.*

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## **DATES AVAILABLE**

Served Daily, Monday - Friday in December until Monday 23rd December

## **PRICE PER ADULT**

£17.25 2 Course & Coffee • £19.95 3 Course & Coffee

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## **STARTER**

Bloody Mary prawn cocktail, with baby gem lettuce & wedge of lime  
Melon, cucumber and fresh mint salad with cherry tomatoes (v)  
Home-made winter vegetable soup with toasted brioche croutons (v)

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## **MAIN**

*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy  
Slow Braised Beef, mushroom and Yorvik Ale pie topped with herbed suet pastry  
Poached medley of seafood, with a Chardonnay and thyme sauce  
Portobello mushroom & spinach wellington (v)

Minted new and rosemary roasted potatoes  
Market fresh seasonal vegetable selection

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## **DESSERT**

Traditional Christmas pudding with brandy sauce  
Home-made mango & lime cheesecake with passionfruit coulis & ginger crumb  
Medley of fresh fruits with vanilla ice cream

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## **REFRESHMENTS**

Freshly brewed Colombian coffee and chocolate mints

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# Christmas Pudding Clubs

*Enjoy a whole evening's entertainment starting with a glass of Bucks Fizz and a jovial introduction from our Pudding Master, followed by a light main course and then a parade of Seven Traditional Puddings, some with a twist towards Christmas. With all its noise and ceremony, the aim is to taste them all and vote for your favourite pudding of the night over coffee. Guests depart with a certificate in hand.*

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## DATES AVAILABLE

Friday 6th December • Friday 20th December  
Bucks Fizz on arrival @ 7.30pm • Seats for dinner @ 7.30pm

## PRICE PER ADULT

£33.00

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## MAIN

*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing, pigs in blankets with roast gravy  
Yorkshire sourced roast beef with garlic and herb crust,  
Yorkshire pudding and red wine jus  
North Sea line caught cod with a pesto crumb, lemon wedge & a creamy thyme sauce  
Cottage pie & chive mash (ve)

Chefs selection of vegetables and potatoes

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## PUDDING

Chocolate yule log  
Christmas pudding & brandy sauce  
Sherry trifle  
Bakewell tart  
Mince pie cheesecake  
Sticky toffee  
Syrup sponge

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## REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies

# *Santa's magical Sunday lunch extravaganza*

*Our famous Santa Sunday lunch is back for Christmas 2024! A wonderful family occasion with the best of Yorkshire hospitality. We have our table magician and face painter to entertain you. Visit Father Christmas's grotto with a gift for the children. The Christmas feeling is in full spirit on our fabulous Santa Sunday event.*

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## **DATES AVAILABLE**

Sunday 8th December • Sunday 15th December • Sunday 22nd December

### **PRICE PER ADULT**

£28.50

### **PRICE PER CHILD**

£16.50 • Under 3 Free

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## **STARTER**

Slow cooked ham hock terrine, spiced plum chutney & rustic toast  
Melon and passionfruit cocktail with zesty orange sorbet (v)  
Prawn, crayfish & smoked salmon platter with lemon & dill mayonnaise  
Home-made winter vegetable soup and toasted brioche croutons (v)

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## **MAIN**

*Our chef will be pleased to serve you:*

Golden roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy  
Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus  
Oven roasted dill salmon, served on a bed of creamy leek with hollandaise sauce  
Cottage pie & chive mash (ve)

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Roast potatoes with sea salt, creamy Maris Piper mashed potato  
Market fresh festive vegetables

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## **DESSERT**

Traditional Christmas pudding with brandy sauce  
Steamed Dundee marmalade & Drambuie sponge with warm vanilla custard  
Home-made white chocolate and Biscoff cheesecake served with salted caramel sauce  
Chef's selected Yorkshire cheese platter, festive chutney, grapes and biscuits

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## **REFRESHMENTS**

Freshly brewed Colombian coffee and warm mince pies

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# LIC Choir and Sunday lunch

*Enjoy our traditional festive 3 course lunch, with Christmas carols and choral hits from the fantastic LIC Choir.  
The LIC has performed on TV and to thousands across Yorkshire. This is truly a luncheon not to be missed.*

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## DATES AVAILABLE

Sunday 1st December

### PRICE PER ADULT

£28.50

### PRICE PER CHILD

£16.00 • Under 3 Free

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## STARTER

Slow cooked ham hock terrine, spiced plum chutney & rustic toast  
Melon and passionfruit cocktail with zesty orange sorbet (v)  
Prawn, crayfish & smoked salmon platter with Lemon & Dill mayonnaise  
Home-made winter vegetable soup and toasted brioche croutons (v)

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## MAIN

*Our chef will be pleased to serve you:*

Golden roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy  
Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus  
Oven roasted dill salmon, served on a bed of creamy leek with hollandaise sauce  
Cottage pie with chive mash (ve)

Roast potatoes with sea salt. creamy Maris Piper mashed potato  
Market fresh festive vegetables

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## DESSERT

Traditional Christmas pudding with brandy sauce  
Steamed Dundee marmalade & Drambuie sponge with warm vanilla custard  
Home-made white chocolate and Biscoff cheesecake served with salted caramel sauce  
Chef's selected Yorkshire cheese platter, festive chutney, grapes and biscuits

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## REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies

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## *Festive afternoon tea*

*Our festive afternoon tea for Christmas 2024 is the perfect way to soak up the friendly atmosphere in our traditional Byron bar and lounge. Enjoy this festive treat with friends or family, perhaps with a spa pamper day too?*

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### **DATES AVAILABLE**

Throughout December 2pm - 5pm  
Includes a glass of Bucks Fizz

### **PRICE PER ADULT**

£18.95

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### **SAVOURY**

Selection of Christmas themed finger sandwiches accompanied with tea of your choice:

Roast turkey and cranberry  
Honey roast ham & wholegrain mustard  
House smoked salmon & crème fraîche  
Stilton & apple (v)  
Pigs in blanket sausage roll

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### **SWEET**

Chef's choice of home-made dessert selection  
Fresh scones with Chantilly cream  
Freshly baked mince pies

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### **REFRESHMENTS**

Freshly brewed Colombian coffee

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# Boxing Day traditional winter lunch

*Christmas wouldn't be Christmas without doing it all again the next day. Keep your festive celebration alive by joining us for a 3-course boxing day lunch. A wonderful family occasion—perfect for a meet-up with extended family or friends.*

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## DATES AVAILABLE

Thursday 26<sup>th</sup> December 12.00- 3.00pm

## PRICE PER ADULT    PRICE PER CHILD

£29.50

£16.50

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## STARTER

Fantail of melon, orange sorbet & clementine coulis (v)  
Slow cooked pulled pork terrine, spiced Bramley apple chutney & rustic toast  
Poached smoked haddock, soft poached egg & wholegrain mustard hollandaise  
Roasted tomato & basil soup, brioche croutons (v)

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## MAIN

*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage & onion stuffing with roast gravy  
Yorkshire sourced roast beef with garlic and Herb crust, Yorkshire puddings and red wine jus  
Darne of salmon, baked with chorizo & basil butter.  
Fricassee of leek and woodland mushroom crumble (v)

Garlic roasted and chive mash potatoes  
Market fresh festive vegetables

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## DESSERT

Traditional Christmas pudding with brandy sauce  
Quadruple chocolate brownie with white chocolate sauce & chocolate chip ice cream  
Baked raspberry cheesecake, berry coulis and vanilla ice cream

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## REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies

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# Christmas Day luncheon

*Our Christmas day luncheon is a real family occasion to savour. A surprise visit from Santa, with individual gifts for the children and our table magician to keep you all entertained. So sit back, relax and let our team provide some warm Yorkshire hospitality and make you feel at home on Christmas day.*

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## DATES AVAILABLE

Sitting One 12.30pm • Sitting Two 2.30pm  
Includes a glass of Bucks Fizz

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PRICE PER ADULT	PRICE PER CHILD
£89.95	£35.95

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## STARTER

Beetroot & herb terrine, walnut brittle & light horseradish dressing (ve) (gf)  
Tempura Tiger prawns with Singapore spice infused sauce on a bed of pickled Asian salad  
Smoked bacon & Fountains Gold cheddar croquets with a tomato chutney dip  
Smooth & luxurious red lentil soup with a drizzle of chilli oil (v) (gf)

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## PALATE CLEANSER

Chef's chilled melon & mint palate cleanser

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## MAIN

*Our chef will be delighted to serve you:*

Bronzed turkey crown wrapped in smoked streaky bacon stuffed with sticky apples and cranberries and of course our home-made crispy pigs in blankets  
Garlic and rosemary roasted Yorkshire beef with home-made Yorkshire puddings and claret jus  
Rolled belly pork stuffed with sausage meat, sage and apricot stuffing  
Feta & spinach stuffed salmon, watercress and lemon white wine cream sauce.  
Thyme infused mushroom, chestnut and leek wellington with a spiced tomato sauce (v)

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## Served with:

Heritage Chantenay carrots with parsley butter • Maple roasted parsnips • Brussel sprouts toasted with garlic and almonds  
Garlic Butter soaked roasted potatoes • Wholegrain mustard mash potatoes • Panache of locally sourced green vegetables

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## DESSERT

Warm Christmas pudding with a boozy brandy sauce  
Individual Black Forest trifle  
White chocolate and Biscoff cheesecake with a salted caramel sauce  
Chocolate orange brownie with honeycomb ice cream

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## CHEESE

Chef's hand selected Yorkshire cheese platter, festive chutney, grapes and celery

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## REFRESHMENTS

Colombian freshly brewed coffee served with chef's home-made fudge  
Warm mince pies  
Christmas fruits and nuts selection

### DRINKS PACKAGE

Buy 6 bottles get one  
free-Preorder drinks  
packages mailed out  
prior to event

(v) - vegetarian. For gluten free and vegan options please enquire with the hotel

# *New Year's Eve chef's Yorkshire hot & cold table*

*Celebrate the new year in style and enjoy a countdown to remember, with our fabulous 'Yorkshire themed' New Year's Eve buffet and Disco. The perfect way to relax with friends or family.*

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## **DATES AVAILABLE**

31st December  
*Includes a glass of Bucks Fizz*

## **PRICE PER ADULT**

£49.95

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## **STARTER**

Yorkshire ploughman's platter - a selection of Yorkshire cheeses such as Wensleydale, Yorkshire Blue, and Fountains Cheddar (v)  
Slices of locally sourced cured meats, pickled onions, Branston pickle, and chutneys  
Seafood Platter - a selection of fish & shellfish, lemon wedges, garlic mayo, and freshly baked bread  
Mini Yorkshire puddings filled with rare roast beef and horseradish cream  
Vegetarian Stilton and walnut salad - crumbled Stilton cheese, toasted walnuts, mixed greens, and a Balsamic glaze (v)  
Crusty bread and butter

## **MAIN**

Slow-roasted Yorkshire beef served with rich onion gravy and Yorkshire pudding  
Yorkshire fish pie - a creamy fish pie made with locally caught fish, topped with mashed potatoes and Yorkshire cheddar cheese  
Traditional Yorkshire sausage wellington wrapped in flaky pastry, served with a tangy homemade tomato relish  
Filled Yorkshire pudding - home-made Yorkshire pudding filled with a medley of vegetables, lentils, and herbs, topped with a Yorkshire savoury crumble (v)

Buttered new potatoes & crispy roast potatoes  
Seasonal vegetable medley  
Minted mushy peas  
Selection of artisan breads and rolls

## **DESSERT**

Yorkshire parkin - A traditional sticky ginger cake made with oatmeal and black treacle, served with clotted cream  
Harrogate Tart with a sprinkle of freshly grated nutmeg  
Baked apple pie served with custard  
Chocolate orange brownie with homemade chocolate sauce  
Yorkshire cheese board - a selection of local cheeses served with grapes, celery, and oatcakes  
Fresh winter fruit salad selection with vanilla infused cream

## **REFRESHMENTS**

Freshly brewed Colombian coffee or Yorkshire tea with chef's homemade vanilla fudge

### **DRINKS PACKAGE**

Buy 6 bottles get one  
free-Preorder drinks  
packages mailed out  
prior to event

### **EARLY BOOKING**

Book before  
1<sup>st</sup> September for a  
complimentary glass of  
Bucks Fizz served at  
your table

(v) - vegetarian. For gluten free and vegan options please enquire with the hotel



*SCAN ME*

# New Year's Eve Gala Dinner Dance—dress code black & white

*Back by popular demand is our black and white gala with a 7-course gourmet dinner, the ultimate way to see out the old year and welcome in 2025. Delicious food, warm friendship and dancing to our resident DJ to the wee small hours. Not forgetting the countdown with Big Ben at midnight.*

## DATES AVAILABLE

31st December

*Champagne cocktail and canapé reception in the Byron Room*

## PRICE PER ADULT

£89.95

### STARTER

Melon, orange & raspberry fruit cocktail with a raspberry vinaigrette (ve) (gf)  
Crab and tiger prawn herb salad, soy, chilli and honey dressing  
Pressed hog roast terrine, home-made plum chutney and herb salad  
Roast Jerusalem artichoke soup with truffle oil (ve)

### PALATE CLEANSER

Chef's chilled mint tea palate cleanser

### MAIN

Chargrilled 10oz Ribeye with blue cheese butter & classic red wine jus.  
Pan roasted cod fillet with grilled asparagus and a dill hollandaise sauce  
Caramelised red onion, Brie and pear tart with a Balsamic glaze (v)

Potato rosti & thyme  
Butter fondant potatoes.  
Tender stem broccoli & asparagus wrapped in streaky bacon  
Sugar and maple roasted carrots

### DESSERT

The Bridge trio of miniature puddings including:

Mulled wine trifle & cardamon cream  
Mini sticky toffee pudding with Butterscotch sauce  
Chocolate & pistachio cheesecake with candied pistachios

### REFRESHMENTS

Freshly percolated Colombian High Mountain coffee and petit fours

### CHEESE

The Bridge English cheese table, home-made spicy chutneys, pickles, farmhouse breads and water biscuits – served at 10.30pm

#### DRINKS PACKAGE

Buy 6 bottles get one free-Preorder drinks packages mailed out prior to event

#### EARLY BOOKING

Book before 1<sup>st</sup> September for a complimentary glass of Bucks Fizz served at your table

(v) - vegetarian. For gluten free and vegan options please enquire with the hotel



SCAN ME

# *New Year's Eve residential*

## **MONDAY 30TH DECEMBER**

Arrive and put your feet up and maybe treat yourself to a pampering spa treatment or spa session in the Courtyard Spa (pre-booking essential)  
Afternoon tea is served between 2pm and 5pm in the Byron Bar  
Our 3 course carvery daily menu is served from 6.30pm

## **TUESDAY 31ST DECEMBER**

Enjoy a leisurely Yorkshire breakfast  
Why not spend the day visiting nearby Knaresborough, the spa town of Harrogate or historic York  
Yorkshire parkin will be served in the Byron Bar between 2pm and 5pm

## **LET THE NEW YEAR'S EVE CELEBRATIONS COMMENCE**

Enjoy a Champagne cocktail and canapé reception followed by a sumptuous 7 course gourmet dinner,  
the ultimate way to see in 2025

## **WEDNESDAY 1ST JANUARY 2025**

A delightful Yorkshire breakfast will be served in the Courtyard Restaurant, then enjoy a day at your leisure  
It's Murder Mystery time! Join your fellow guests in the Byron Bar at 7.30pm with seats for dinner at 8.00pm  
Solve the murder while enjoying a 3 course carvery dinner  
An evening to simply die for!

## **THURSDAY 2ND JANUARY 2025**

After breakfast bid a fond farewell to your fellow guests and we hope to welcome you back again next year

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### **PRICE PER ADULT**

£225.00 One night • £285.00 2 nights • £315.00 3 nights

Club supplement £25.00 per night

Mini Suite supplement £40.00 per night

Residential Spa £25.00pp for a three hour session with towel and flip-flops (pre-booking essential)

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### **ACCOMMODATION RATES THROUGHOUT CHRISTMAS**

*Might you have one too many? Play it safe and stay the night.*

£105 B/B Midweek • £125 B/B Friday • £135 B/B Saturday

Based on two people sharing

Club supplement £25 per room

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# *Murder mystery*

**WEDNESDAY 1ST JANUARY 2025**

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**PRICE PER ADULT**

£39.00

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**STARTER**

Fantail of melon, orange sorbet & zesty orange marmalade coulis (v)  
Slow cooked Yorkshire game terrine, spiced Bramley apple compote & rustic toast

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**MAIN**

*Our chef will be pleased to serve you:*

Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus  
Locally reared maple and sugar baked ham with a black cherry compote  
Darne of salmon, baked with chorizo & basil butter  
Fricassee of leek and woodland mushroom crumble (v)

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Garlic roasted and chive mash potatoes  
Market fresh vegetables

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**DESSERT**

Warm chocolate brownie, glaze of white chocolate sauce & vanilla ice cream

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**REFRESHMENTS**

Freshly brewed coffee and mints

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**DRINKS  
PACKAGE**

Buy 6 bottles get one  
free -Preorder drinks  
packages mailed out  
prior to event

**EARLY  
BOOKING**

Book before  
1<sup>st</sup> September for a  
complimentary glass of  
Bucks Fizz served at  
your table





THE BRIDGE HOTEL & SPA  
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**Terms & Conditions of Booking** 1 All events advertised in this brochure require a non-refundable deposit of £10.00 per person, except Christmas Day and New Year's Eve which is £20.00pp, payable at the time of the booking. 2 Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel. 3 No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space. 4 Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party. 5 Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or its associated assets. 6 Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003. 7 All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organiser's account for any drinks consumed by guests that have not been purchased at the hotel. 8 The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a person's consumption of alcohol. 9 Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises. 10 The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease. 11 All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly. 12 All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights, you may choose an alternative date subject to availability or obtain a full refund from us. 13 It is recommended that you take out insurance to cover cancellation when booking an event. 14 Dietary requirements: please advise when booking as alternative menus are available. 15 Wine offer - buy 6 bottles and get the cheapest bottle free.