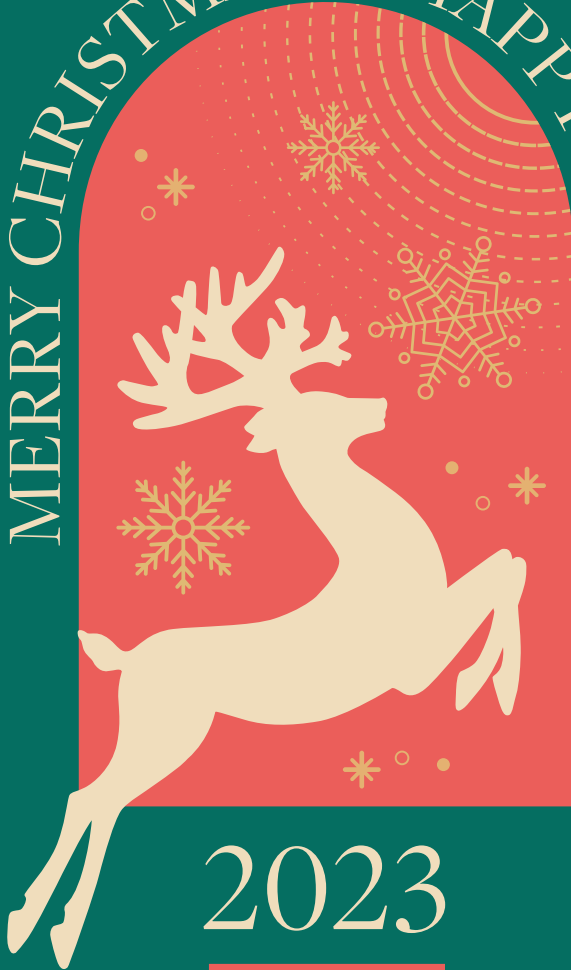


MERRY CHRISTMAS & HAPPY NEW YEAR



2023



CROWNE PLAZA™

HOTELS & RESORTS

AN IHG® HOTEL

READING



Celebrate your Christmas in style this year at the Crowne Plaza Reading!

We would love to welcome you to the Crowne Plaza Reading, whether to celebrate your office Christmas party, a night out with friends or a family get together we have something for everyone.

Book one of our 'join a party' evenings and dance the night away with other party goers or enquire about one of our private packages, whatever you need we will make sure to accommodate you.

We also have the day time covered with our fabulous festive lunches and scrumptious afternoon teas. So why not come and join us and make this festive season one to remember.

Christmas Party Nights

‘Join a Party’ Nights

The perfect option for smaller groups of friends, colleagues or family giving you time together whilst enjoying the festive atmosphere of a larger function. Our Christmas Coordinators will take care of your booking from enquiry to the event and will be available to discuss all your requirements. Available from late November and throughout December 2023.



CLASSIC PACKAGE INCLUDES:

- Welcome drink on arrival
- Three-course dinner
- Mince pies and coffee
- DJ and Disco

Dates & Prices

Classic Party Package:

Sunday – Wednesday evenings

FROM
£50.00
PER PERSON

Thursday – Saturday evenings

FROM
£60.00
PER PERSON

Starter

Roasted cauliflower soup finished with a drip of Truffle oil, French bread croutons and micro herbs (v)

Smoked salmon roulade filled with cream cheese, cucumber and dill, complemented by pickled beetroot and micro herbs

Wild mushroom tartlet topped with fresh rocket salad and accompanied by a drip of balsamic glaze (v)

Duck liver parfait accompanied by a toasted bloomer, complemented by mulled cranberry chutney

Main

Traditional roast turkey, sage & onion stuffing, pigs in blankets, roast potatoes, honey glazed root vegetables, Brussel sprouts

Pan roasted salmon fillet, crushed new potatoes, buttered green beans, caper lemon butter sauce

Roast beef, roast potatoes, honey glazed root vegetables, red wine gravy

Butternut squash, spinach & mushroom pithivier pie, honey glazed vegetables, red pepper coulis (v)

Dessert

Christmas pudding, brandy cream sauce

Bailey’s cheesecake, Chantilly cream

Chocolate fondant, vanilla ice cream, forest berries

Fresh fruit salad, sorbet (v)

We understand that you may have guests with specific dietary requirements, and we are more than happy to accommodate. Please speak to our Christmas coordinator about any special requirements you have prior to your party night. Pre orders are required.



DELUXE PACKAGE INCLUDES:

- Welcome drink on arrival
- Three-course dinner
- Mince pies and coffee
- Half a bottle of wine
- DJ and Disco

Dates & Prices

Sunday – Wednesday evenings

FROM
£60.00
PER PERSON

Thursday – Saturday evenings

FROM
£65.00
PER PERSON



Festive Lunches

If you are after a day time celebration then our fabulous festive lunches are just for you. Our team will have you well looked after and tailor your event to fit your needs. Available throughout December 2023.

Starter

Cream of cauliflower velouté topped with crunchy spiced cauliflower

Duck Liver Parfait accompanied by a toasted bloomer, complemented by mulled cranberry chutney and delicate touch of orange gel

Crayfish and lobster cocktail accompanied by buttered bloomer and fresh lemon

Carpaccio of Beetroot Creamy goats cheese mousse, candied walnuts, mulled wine glaze, dressed rocket

Main

Classic roast turkey, topped with Sage and Onion stuffing succulent pigs in blankets, roasted potatoes, seared Brussel sprouts finished with honey glazed root vegetables and jus

Herb Crust Cod Loin Squid ink pearl barley finished with blanched tenderstem broccoli and smooth vegetable jus

Confit Duck Leg Saffron mash, blanched red cabbage finish with orange jus

Beef fillet soft and creamy fondant potatoes, with blanched tenderstem broccoli finished with a smooth touch of beef jus

Butternut squash, spinach & mushroom pithivier honey glazed root vegetables, red pepper coulis (v)

Dessert

Christmas pudding finished with smooth brandy creamy sauce

Chocolate orange tart finished with mulled wine and a citrus orange sorbet

Raspberry Crème Brûlée accompanied by buttery short bread

Seasonal Fruit Selection accompanied by Brazilian mango sorbet finished with a fresh touch of mint

Our Chefs will be happy to accommodate any dietary requirements. Please speak to our Christmas coordinator for more information.

Price

£37.00

PER PERSON

Why not add some delicious extras to your lunch?

ARRIVAL DRINKS:

Mulled wine
£7.50 per glass

Prosecco
£7.00 per glass

WINE WITH YOUR MEAL:

One glass of red or white house wine
£6.90 per person

Half a bottle of red or white house wine
£12.00 per person

Festive Afternoon Tea

Our Riverside Restaurant will be sparkling with Christmas spirit, with lovely views overlooking the River Thames. Why not book a delicious festive afternoon tea to enjoy with friends or family?



Afternoon Tea

Classic finger sandwiches

- Smoked salmon with dill cream cheese
- Turkey and cranberry
- Houmous and cucumber
- Free Range Egg Mayonnaise

Selection of Christmas desserts accompanied by a bite size mince pie

Warm Scones, jam & clotted cream

Price

£30.00

PER PERSON

Add a glass of bubbly for just

£7.00

EXTRA PER PERSON

A non-refundable Deposit of £25.00 per person is required to confirm

Available throughout December 2023, served from 12pm – 5pm

Our chefs will be happy to accommodate any dietary requirements. Please speak to our Christmas coordinator for more information.

TO BOOK, CALL: 44 (0) 118 925 9933 OR EMAIL: CONFERENCES@CP-READING.CO.UK

Christmas Day

Why not treat the family this Christmas and let us take care of you with a 5 course Lunch with all the festive trimmings, we even have the washing up covered!

Chef's treat
Amouse bouche with a glass of prosecco

Starter

Cream of cauliflower velouté topped with crunchy spiced cauliflower (v)

Duck Liver Parfait accompanied by a toasted bloomer, complemented by mulled cranberry chutney and delicate touch of orange gel

Crayfish and lobster cocktail accompanied by buttered bloomer and fresh lemon

Carpaccio of Beetroot Creamy goats cheese mousse, candied walnuts, mulled wine glaze, dressed rocket

Main

Classic roast turkey, topped with Sage and Onion stuffing succulent pigs in blankets, roasted potatoes, seared Brussel sprouts finished with honey glazed root vegetables and jus

Herb Crust Cod Loin Squid ink pearl barley finished with blanched tenderstem broccoli and smooth vegetable jus

Confit Duck Leg Saffron mash, blanched red cabbage finish with orange jus

Beef fillet soft and creamy fondant potatoes, with blanched tenderstem broccoli finished with a smooth touch of beef jus

Butternut squash, spinach & mushroom pithivier honey glazed root vegetables, red pepper coulis (v)

With chef's compliments
Champagne sorbet

Dessert

Christmas pudding finished with smooth brandy creamy sauce

Chocolate orange tart finished with mulled wine and a citrus orange sorbet

Raspberry Crème Brûlée accompanied by buttery short bread

Seasonal Fruit Selection accompanied by Brazilian mango sorbet finished with a fresh touch of mint

Children's Menu

Starter

Roasted tomato soup with warm crusty bread

Cheesy garlic bread

Kids prawn cocktail

Main

Traditional roast turkey, pigs in blanket with roast potatoes, honey glazed and root vegetables

Pan fried salmon with buttered new potato and hollandaise sauce

Mac'n'cheese

Dessert

Warm chocolate brownie with chocolate sauce

Selection of ice cream

Fresh fruit salad accompanied by buttery short bread

Prices

Christmas Day

£80.00 PER ADULT

£35.00 PER CHILD



TO BOOK, CALL: 44 (0) 118 925 9933
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Boxing Day



Relax and unwind after all that Christmas Day fun and let us treat you to a 3 course meal with all the festive trimmings.

Chef's treat
Amouse bouche with a glass of prosecco

Starter

Cream of cauliflower velouté topped with crunchy spiced cauliflower (v)

Duck Liver Parfait accompanied by a toasted bloomer, complemented by mulled cranberry chutney and delicate touch of orange gel

Crayfish and lobster cocktail accompanied by buttered bloomer and fresh lemon

Carpaccio of Beetroot
Creamy goats cheese mousse, candied walnuts, mulled wine glaze, dressed rocket

Main

Classic roast turkey, topped with Sage and Onion stuffing succulent pigs in blankets, roasted potatoes, seared Brussel sprouts finished with honey glazed root vegetables and jus

Herb Crust Cod Loin
Squid ink pearl barley finished with blanched tenderstem broccoli and smooth vegetable jus

Confit Duck Leg
Saffron mash, blanched red cabbage finish with orange jus

Beef fillet
soft and creamy fondant potatoes, with blanched tenderstem broccoli finished with a smooth touch of beef jus

Butternut squash, spinach & mushroom pithivier
honey glazed root vegetables, red pepper coulis (v)

With chef's compliments
Champagne sorbet



Dessert

Christmas pudding finished with smooth brandy creamy sauce

Chocolate orange tart finished with mulled wine and a citrus orange sorbet

Raspberry Crème Brulé accompanied by buttery short bread

Seasonal Fruit Selection accompanied by Brazilian mango sorbet finished with a fresh touch of mint

Boxing Day

£65.00
PER PERSON

£35.00
PER CHILD



TO BOOK, CALL: 44 (0) 118 925 9933 OR EMAIL: CONFERENCES@CP-READING.CO.UK

Residential Packages/Offers



Forget the taxi this Christmas, we have comfortable bedrooms only a few steps away!



Prices will be provided on request and are subject to availability. All our accommodation rates will include full English breakfast, complimentary use of our revive Health Club & Spa and overnight parking.



For Christmas day and Boxing day we have a special rate

FROM
£99.00



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Caversham Bridge, Richfield Ave, Reading RG1 8BD

0118 925 9933

conferences@cp-reading.co.uk



TERMS & CONDITION

1. The booking agreement is between the person, company or organization identified in the booking information and the owning leasing, or operating company of the hotel as applicable. Please enquire with the hotel for more details.
2. A non-refundable | non-transferable deposit of is required to confirm your event.
Please refer to the details in the brochure for the amount required.
3. The final balance is required to be paid one calendar month prior to the event date. Failure to do so will be deemed to constitute your cancellation of the booking without prior notification to or from the hotel and will terminate our contract with you.
4. All monies paid are non-refundable and non-transferable.
5. Prices include VAT and the current rate.
6. Event accommodation and prices are subject to availability at the time the booking is made.
7. Details and prices are correct at the time of printing - please check with the hotel at the time of booking.
8. All party guests must be aged 18 or over for evening parties.
9. Children's parties may be available on request for private parties, please ask the hotel for more information.
10. The hotel reserves the right to move guests to alternative function spaces within the hotel without notice.
11. The hotel reserves the right to cancel the function in the case of unforeseen circumstances, which make it impossible or unreasonable burdensome for the hotel to provide the function, in which case the hotel shall refund you all monies paid.
12. The hotel reserves the right to refuse sales of alcohol to any individual who appears under the age of 25 and cannot provide identification, or who appears to be under the influence of alcohol or drugs.
13. Any damage to the hotel from party nights may result in additional costs to repair or replace damaged items.
14. All menus may be subject to change without notice.
15. All guests must submit menu choices, if required, no later than 2 weeks prior to the event date.
16. Seating plans must be received by the hotel no later than two weeks prior to the event date.
17. All dietary requirements must be received by the hotel no later than two weeks prior to the event date.