

WATERFRONT
SOUTHPORT HOTEL

Christmas Starts Here

At Waterfront Southport Hotel



Enjoy Christmas

AT WATERFRONT SOUTHPORT HOTEL

“*GET A ROOM...*”

First things first - all Christmas Party planning should start with booking an overnight stay. Fancy avoiding the taxi queues and venturing upstairs to one of our gorgeous king sized beds? Stay with us after your Christmas do with room prices at:

£80.00 SUNDAY TO FRIDAY
£100.00 SATURDAYS

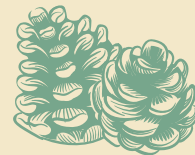
T&C's

This price is based on one or two people sharing one of our standard double rooms. Bed & breakfast rate. Applicable only on Christmas Party Nights.

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Christmas Party Nights



Join us under the glitter balls in Room for a Winter Wonderland inspired Christmas party that will keep you dancing all night long.

DATES & TIMING

1st - 2nd - 8th - 9th - 15th - 16th - 22nd - 23rd December 2023

Arrival from 19:00 - Three course meal served at 19:30

Singer from 20:00 to 22:00 - DJ & disco from 22:00 to 01:00 (last orders at 00.30)

PRICING

£50.00 per person

T&C's

£20.00 per person deposit is required to secure your booking.



MENU



STARTERS

Mulled pear and Lancashire goats cheese salad

With cracked black pepper and Southport honey dressing and walnut candy (V)

Smoked chicken and avocado terrine

With tomato and coriander jam and sourdough wafer

Spicy burnt carrot and orange soup

With herb crème fraîche and roast onion focaccia (V)

MAINS

Waterfront Christmas dinner

Brined and roasted Lancashire turkey, pig in blanket, roast carrot, sticky toffee parsnips, duck fat roast potatoes, chestnut buttered sprouts, port gravy, bread sauce and cranberry chutney

24hrs braised, locally sourced daube of beef

Served with dauphinoise potato, caramelised spiced red cabbage and port jus

Vegan Christmas dinner

Roasted Lancashire black pea roulade, roast carrot, sticky parsnips, roast potatoes, chestnut buttered sprouts, port gravy, bread sauce and cranberry chutney (VG)

Roast salmon fillet

Served with horseradish and broad bean cake, pearl onions and dill cream

DESSERTS

A plum and toffee pudding

Served with candid pecans and brandy clotted cream (GF)

Passion fruit and mango panna cotta

Served with pandan and coconut ice cream (GF-V-DF)

Black forest chocolate delice

Served with kirsch cream and morello cherry (GF)

V=Vegetarian - DF=Dairy Free - GFA=Gluten Free available - G=Gluten - N=Nuts - M=Mustard - D=Dairy - F=Fish
MO=Molluscs - L=Lupin - VG=Vegan - GF=Gluten Free - PE=Peanuts - C=Celery - E=Eggs - SS=Sesame - S=Soya
CR=Crustaceans - SD=Sulphur Dioxide



Let's do lunch!



Enjoy a 3-course festive lunch, full to the brim with all the traditional trimmings...
Just minus doing the dishes.

DATES & TIMING

From 1st to 23rd December 2023
From 12:00 to 16:00

PRICING

£30.00 per person

T&C's

£10.00 per person non-refundable deposit is required to secure your booking.



MENU



STARTERS

Mulled pear and Lancashire goats cheese salad

With cracked black pepper, Southport honey dressing and walnut candy (V)

Smoked chicken and avocado terrine

With tomato and coriander jam and sourdough wafer

Spicy burnt carrot and orange soup

With herb crème fraîche and roast onion focaccia (V)

MAINS

Waterfront Christmas dinner

Brined and roasted Lancashire turkey, pig in blanket, roast carrot, sticky toffee parsnips, duck fat roast potatoes, chestnut buttered sprouts, port gravy, bread sauce and cranberry chutney

Vegan Christmas dinner

Roasted Lancashire black pea roulade, roast carrot, sticky parsnips, roast potatoes, chestnut buttered sprouts, port gravy, bread sauce and cranberry chutney (VG)

Roast cod

Served with horseradish and broad bean cake, pearl onions and dill cream (GF)

DESSERTS

A plum and toffee pudding

Served with candid pecans and brandy clotted cream (GF)

Passion fruit and mango panna cotta

Served with pandan and coconut ice cream (GF~V~DF)

Pistachio and blueberry blondie

Served with raspberry coulis

Tea, coffee and mini mince pies

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Festive Afternoon Tea

This seasonal spread includes a selection of festive-inspired cakes, treats and festive finger sandwiches served with unlimited tea or coffee and a glass of mulled wine.

DATES & TIMING

From 1st to 23rd December 2023

From 12:00 to 16:00

PRICING

£25.00 per person

T&C's

Must be pre booked at least 48 hours in advance.

MENU

SCONES

Cinnamon, orange candy and sultana scones

Served with clotted cream and blueberry conserve

SANDWICHES

Pulled turkey, chipolata and stuffing mayo slider

Open Garstang white and cranberry jam

Egg and cress finger sandwich

Cured cucumber and cream cheese finger sandwich

~ all available GF ~

VEGETARIAN SANDWICHES

Pulled hoisin mushroom and stuffing mayo slider

Open Garstang white and cranberry jam

Egg and cress finger sandwich

Cured cucumber and cream cheese finger sandwich

~ all available GF ~

DESSERTS

Pistachio and blueberry blondie (GF)

Mini Waterfront mince pies (GF)

Cherry Bakewell (GF)

VEGAN OPTIONS AVAILABLE ON REQUEST

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Christmas Day Lunch



Sit back and enjoy all the traditions of Christmas day with family and friends at the Waterfront Southport Hotel.

DATES & TIMING

25th December 2023

From 13:00 to 16:00

PRICING

£90.00 per adult

£45.00 per children under 12

Free for children under 3



MENU

Chefs Amuse Bouche

STARTERS

Mulled pear and Lancashire goats cheese salad

With cracked black pepper and Southport honey dressing and walnut candy (V)

Smoked chicken and avocado terrine

With tomato and coriander jam and sourdough wafer

Spicy burnt carrot and orange soup

With herb crème fraîche and roast onion focaccia (V)

INTERMEDIATE COURSE

Lemon sorbet

MAINS

Waterfront Christmas dinner

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24hrs braised, locally sourced daube of beef

Served with dauphinoise potato, caramelized spiced red cabbage and port jus

Vegan Christmas dinner

Roasted Lancashire black pea roulade, roast carrot, sticky parsnips, roast potatoes, chestnut buttered sprouts, port gravy, bread sauce and cranberry chutney (VG)

Roast salmon fillet

Served with horseradish and broad bean cake, pearl onions and dill cream

DESSERTS

A plum and toffee pudding

Served with candid pecans and brandy clotted cream (GF)

Passion fruit and mango panna cotta

Served with pandan and coconut ice cream (GF-V-DF)

Black forest chocolate delice

Served with kirsch cream and morello cherry (GF)

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NYE Gala Dinner



Includes fizz on arrival, a delicious 4 course meal, live entertainment and DJ and a Disco until 01:00

DATES & TIMING

31st December 2023
From 19:00 to 01:00

PRICING

£99.00 per person

T&C's

Adult only event.



MENU

STARTERS

Confit Gressingham duck and foie gras terrine

With savoury bread and butter pudding, Szechuan pepper and blood orange marmalade

Port poached heirloom beet salad

With Kidderton ash soft goats cheese fritters, pearl onions, pickled chicory and edible flowers

“Ham and melon”

With smoked duck breast with torched melon compress, black cherry and kirsch coulis

Crispy cod cheeks

With lobster, saffron rouille and wilted samphire grass

MAINS

Beef and oyster pie

With sous vide beef rib, foie gras crepane, salt baked roots and herby flaky pastry

Goosnargh chicken breast

With salsify, garlic chanterelle mushroom, grain mustard sauce and crispy chicken skin

Portobello mushroom Kiev

Stuffed with vegan garlic bechamel, wilted kale and celeriac puree

Roast halibut

With apricot and pine nut puree, split roast bay potatoes and crispy greens

DESSERTS

Chocolate assiette

Served with chocolate sphere, white chocolate brulee and hot mocha chocolate sauce

High tea

Served with matcha sponge, elderflower syrup and chia custard

Totally tropical

Served with mango souffle lime gel and peanut ice cream

FINAL COURSE

Tea, coffee and petit four

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3 night Christmas Residential package

Sit back and enjoy all the traditions of Christmas day with family and friends at Waterfront Southport Hotel.

DATES

24th December 2023

PRICING

£827.00 Double room for two people sharing

£492.00 Double room for one person

T&C's

£50.00 per person non-refundable deposit required to confirm all residential packages and must be paid in full 30 days prior to arrival at the hotel.

24th December 2023

Festive afternoon tea served from 14:00 to 16:00

3 Course evening meal served in our restaurant until 20:00

Overnight accommodation in a classic double room

26th December 2023

Breakfast served from 08:00 to 10:00

3 Course evening meal served in our restaurant until 20:00

Overnight accommodation in a classic double room

25th December 2023

Breakfast served from 08:00 to 10:00

Christmas day lunch served from 13:00 to 16:00

Festive hamper delivered to your room

Overnight accommodation in a classic double room

27th December 2023

Breakfast served from 08:00 to 10:00

Check out before 11:00



Have a happy hamper Christmas

DATES

From 1st to 24th December 2023

PRICING

£25.00 per person

FESTIVE HAMPERS

Goosnargh duck and cognac rilette

Freshly baked baguette

Traditional Christmas dinner cobb

Butter basted turkey sandwich with all the trimmings and a cranberry mayonnaise

Chefs' selection of local cheeses, water biscuits, plum chutney, pickles and sliced festive glazed ham

Real in-house mince pies

Pot au chocolate with short bread

Tangerine

ADD PROSECCO FOR £28.00 PER BOTTLE OR CHAMPAGNE FOR £65.00 PER BOTTLE

T&C's

Must be prebooked 48 hours in advance. Included in the Christmas Residential packages.

* Please refer to page 10 for the Christmas lunch menu.



Why Go Home?

Take advantage of our special festive rates

BED AND BREAKFAST

Double Room ~ £125.00 per room

Single Room ~ £115.00 per room

CHRISTMAS EVE ~ CHRISTMAS DAY ~ BOXING DAY

Double occupancy ~ £139.00 per room

Single occupancy ~ £129.00 per room

NEW YEAR'S EVE

Double occupancy ~ £160.00 per room

Single occupancy ~ £150.00 per room

T&C's

All prices based on a classic double room.

January with us



2 course dinner with a glass of wine,
bed and breakfast

DATES

Every Sunday to Thursday throughout January

PRICING

£129.00 per room





Terms & Conditions



Booking

Please call the hotel on 01704 516220 to check availability and make your booking. Dates can be held without a deposit for a maximum of 7 days. After this time your booking will automatically be released if no deposit has been paid. The appropriate deposit will be required to secure your booking. A £20pp deposit is required for party nights, Christmas Day & New Year's Eve. A £25 per room deposit is required for bedrooms. A £10pp deposit is required for all lunches & afternoon teas. All events are subject to a minimum number of guests for the event to take place. If the minimum number has not been reached, we reserve the right to offer you a similar event on a different date or offer a private dinner subject to availability. Additional T&C's may apply.

Payment

Guarantee your booking by paying a non-refundable deposit (As above). Full payment together with any food/ wine pre-orders will be required one month prior to your date booked. Due to the high volume of payments we can only accept payments from the main organiser. Bedrooms will be paid for on arrival to the hotel, unless a New Year's Eve package is booked, in that case, full payment is due one month prior to the event.

All additional charges must be settled on departure.

Cancellations

If you need to cancel your booking you must notify the hotel immediately. All monies paid are non-refundable or transferable in the case of a cancellation. We regret that if your party size decreases in numbers no refund in deposits paid will be made and the final balance due will be on the revised numbers.

No amendments can be made to your booking from 7 days prior.

Other

The hotel reserves the right to change the festive programme, contents or prices due to circumstances outside of its control and will not be held liable other than to return any monies paid.

Please notify us at the time of booking if any of your party have food allergies or special dietary requirements.

Party nights and New Year's Eve Gala Dinner are strictly 18 years and over, proof of age may be required when purchasing alcohol.

Dress code for party nights is smart casual, we ask that you refrain from wearing trainers or sportswear.

Customers will be held responsible for any damage caused to bedrooms, furnishings or equipment.

Abusive behaviour towards other guests or staff will not be tolerated under any circumstances. We advise all guests to drink responsibly and will refuse service to any guest that is deemed to be too intoxicated. We also have the right to eject these guests, with no refund or explanation. We have a zero-tolerance policy with regards to drugs being brought onto or used on the hotel grounds.

Please ensure you have read the brochure description for the event you are attending thoroughly, we will not be responsible or liable for any refunds, should there have been a misinterpretation of the event.

We hope you enjoy the event you are attending, however on the rare occasion that it may not have been perfect for you, please ensure you speak to a member of our team on the date of the event. No complaints will be handled or refunds issued after the date.

Prices include vat at the current rate (20%).

WATERFRONT

SOUTHPORT HOTEL



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