



ST GEORGE'S HOTEL



CHRISTMAS AND NEW YEAR

2025

FESTIVE PARTY

JOIN-A-PARTY NIGHT

ENJOY A GLASS OF BUBBLES ON ARRIVAL BEFORE BEING SEATED FOR A DELICIOUS MEAL WITH AFTER DINNER COFFEE AND INDULGENT MINCE PIES TO ROUND OFF THE FEAST. THE RESIDENT DJ WILL HAVE YOU UP ON THE DANCE FLOOR DANCING THE NIGHT AWAY.

MIDWEEK AND WEEKEND PARTY NIGHTS AVAILABLE.

INCLUDES

Complimentary drinks voucher* | Three-course meal | Disco | Festive novelties

TIMINGS

6:00pm- 7:00 Bar opens | From 7:30pm- Dinner is served | Midnight- Carriages

Please note timings are approximate.

Parties of less than 12 will be seated with other smaller parties.

FROM £41 PER PERSON

BOOK ONLINE

*Complimentary drinks voucher will be given to party organisers when seated, one for each guest. Must be redeemed prior to midnight on the night of the party.

JOIN A PARTY DATES ARE AVAILABLE THROUGHOUT DECEMBER. IF YOU ARE PLANNING A PRIVATE, EXCLUSIVE EVENT PLEASE CONTACT US TO CHECK AVAILABILITY, MINIMUM NUMBERS APPLY.

MENU

STARTER

Roasted Winter Vegetable Soup, Vegetable Crisps, Herb Oil VE, V, GF, DF

Chicken & Duck Parfait, Cranberry Compote, Orange Puree, Ginger Crumb, Sourdough GF*

Salmon Gravlax, Horseradish Aioli, Macerated Cucumber & Dill, Rye Bread GF*

MAIN

Roast Turkey Crown, Sage and Cranberry Stuffing, Pig in Blanket, Roast Potatoes, Winter Vegetables, Roast Turkey Gravy GF*

Seaweed Butter-Baked Cod Pea and Samphire Fricassee, Roast Potatoes, Dill Hollandaise, Crispy Kale GF

Butternut Squash, Root Vegetable and Tofu Crusted Roast, Roast Potatoes, Winter Vegetables, Beets, Caramelised Onion Jus VE, V, GF*, DF

DESSERT

Traditional Christmas Pudding, Brandy Sauce, Caramelised Plum, Brandy Syrup V, GF*

Chocolate Orange Cheesecake, Ginger Nut Crumb, Orange Tuille, Orange Syrup

Poached Mulled Pear, Vegan Vanilla Ice-Cream, Cranberry Compote VE, V, GF, DF





MURDER MYSTERY

JOIN-A-PARTY NIGHT

STEP INTO A FESTIVE EVENING OF MYSTERY, INTRIGUE, AND MERRIMENT AS YOU ENJOY A DELICIOUS MEAL AND UNRAVEL A THRILLING WHODUNIT.

CAN YOU CRACK THE CASE BEFORE THE NIGHT IS OVER? GATHER YOUR FRIENDS, SHARPEN YOUR DETECTIVE SKILLS.

INCLUDES

Glass of Prosecco on arrival | Two-course meal | Tea/coffee and mince pies | Christmas novelties on the table | Murder mystery Entertainment | Disco

TIMINGS

6:00pm - Bar opens | 7:30pm - Dinner and murder mystery commences | 10:30pm Disco | Midnight - Carriages

Please note timings are approximate

Parties of less than 12 will be seated with other smaller parties.

BOOK ONLINE

MENU

MAIN

Roast Turkey Crown, *Sage and Cranberry Stuffing, Pig in Blanket, Roast Potatoes, Winter Vegetables, Roast Turkey Gravy* GF*

Seaweed Butter-Baked Cod *Pea and Samphire Fricassee, Roast Potatoes, Dill Hollandaise, Crispy Kale* GF

Butternut Squash, *Root Vegetable and Tofu Crusted Roast, Roast Potatoes, Winter Vegetables, Beets, Caramelised Onion Jus*

DESSERT

Traditional Christmas Pudding, *Brandy Sauce, Caramelised Plum, Brandy Syrup V, GF**

Chocolate Orange Cheesecake, *Ginger Nut Crumb, Orange Tuille, Orange Syrup*

Poached Mulled Pear, *Vegan Vanilla Ice-Cream, Cranberry Compote* GF

£50 PER PERSON

THURSDAY 18TH DECEMBER

FRIDAY 21ST NOVEMBER

CASINO NIGHT

JOIN-A-PARTY NIGHT

STEP INTO THE ROARING TWENTIES FOR A DAZZLING NIGHT OF GLITZ, GLAMOUR, AND EXCITEMENT AT OUR 'GREAT GATSBY' THEMED CHRISTMAS CASINO PARTY NIGHT!

KICK OFF THE EVENING IN TRUE GATSBY STYLE WITH A GLASS OF BUBBLY ON ARRIVAL!

INCLUDES

Arrival glass of Prosecco | Three-course meal
Tea/coffee and mince pies | Fun money casino tables | Disco | Festive novelties on the tables

TIMINGS

6:30pm - Bar opens | 7:30pm - Dinner is served
8:00pm Casino tables open | Midnight - Carriages

Please note timings are approximate.

Parties of less than 12 will be seated with other smaller parties.

FROM £50 PER PERSON

BOOK ONLINE

AVAILABLE DATES: FRI 5TH, SAT 6TH, FRI 12TH, SAT 13TH DECEMBER

MENU

STARTER

Roasted Winter Vegetable Soup, Vegetable Crisps, Herb Oil
VE, V, GF, DF

Chicken & Duck Parfait, Cranberry Compote, Orange Puree, Ginger Crumb, Sourdough GF*

Salmon Gravlox, Horseradish Aioli, Macerated Cucumber & Dill, Rye Bread GF*

MAIN

Roast Turkey Crown, Sage and Cranberry Stuffing, Pig in Blanket, Roast Potatoes, Winter Vegetables, Roast Turkey Gravy GF*

Seaweed Butter-Baked Cod Pea and Samphire Fricassee, Roast Potatoes, Dill Hollandaise, Crispy Kale GF

Butternut Squash, Root Vegetable and Tofu Crusted Roast, Roast Potatoes, Winter Vegetables, Beets, Caramelised Onion Jus VE, V, GF*, DF

DESSERT

Traditional Christmas Pudding, Brandy Sauce, Caramelised Plum, Brandy Syrup V, GF*

Chocolate Orange Cheesecake, Ginger Nut Crumb, Orange Tuille, Orange Syrup

Poached Mulled Pear, Vegan Vanilla Ice-Cream, Cranberry Compote VE, V, GF, DF





SWING & SOUL

JOIN-A-PARTY NIGHT

IMMERSE YOURSELF IN THE JOY OF CHRISTMAS WITH THE WONDERFUL QUAY NOTE SWING BAND, FEATURING LIVELY ENTERTAINMENT, DELICIOUS TWO-COURSE FESTIVE MEAL AND ARRIVAL FIZZ.

SATURDAY 29TH NOVEMBER.

INCLUDES

Arrival glass of Prosecco | Three-course meal |
The Quay Note swing band entertainment
Festive novelties on the tables

TIMINGS

6:30pm - Bar opens | 7:30pm - Dinner is served
9:00pm Entertainment starts | Midnight-
Carriages

Please note timings are approximate.

Parties of less than 12 will be seated with other smaller parties.

FROM £45 PER PERSON

BOOK ONLINE

MENU

STARTER

Roasted Winter Vegetable Soup, *Vegetable Crisps, Herb Oil*
VE, V, GF, DF

Chicken & Duck Parfait, *Cranberry Compote, Orange Puree, Ginger Crumb, Sourdough* GF*

Salmon Gravlox, *Horseradish Aioli, Macerated Cucumber & Dill, Rye Bread* GF*

MAIN

Roast Turkey Crown, *Sage and Cranberry Stuffing, Pig in Blanket, Roast Potatoes, Winter Vegetables, Roast Turkey Gravy* GF*

Seaweed Butter-Baked Cod *Pea and Samphire Fricassee, Roast Potatoes, Dill Hollandaise, Crispy Kale* GF

Butternut Squash, *Root Vegetable and Tofu Crusted Roast, Roast Potatoes, Winter Vegetables, Beets, Caramelised Onion Jus* VE, V, GF*, DF

DESSERT

Traditional Christmas Pudding, *Brandy Sauce, Caramelised Plum, Brandy Syrup* V, GF*

Chocolate Orange Cheesecake, *Ginger Nut Crumb, Orange Tuille, Orange Syrup*

Poached Mulled Pear, *Vegan Vanilla Ice-Cream, Cranberry Compote* VE, V, GF, DF



FESTIVE DINING

CELEBRATE THE RUN UP TO CHRISTMAS AND INDULGE IN A LUNCH OR DINNER. ENJOY A PRE-CHRISTMAS FEAST WITH YOUR NEAREST AND DEAREST, FRIENDS OR COLLEAGUES. IT'S JUST WHAT YOU NEED TO GET YOU IN THE FESTIVE SPIRIT.

SERVED THROUGHOUT DECEMBER. PRIVATE FUNCTION ROOMS ARE AVAILABLE FOR LARGER NUMBERS.

INCLUDES

Two or Three-course meal | Festive novelties

PRICES

£26.50- 2 Courses | £28.50 - 3 Courses

The above prices exclude Christmas Eve, Christmas Day, Boxing Day and New Years Eve. Please enquire with us if you wish to book any of these dates.

FROM £26.50 PER PERSON

BOOK ONLINE

MENU

STARTER

Roasted Winter Vegetable Soup, *Vegetable Crisps, Herb Oil* VE, V, GF, DF

Chicken & Duck Parfait, *Cranberry Compote, Orange Puree, Ginger Crumb, Sourdough* GF*

Salmon Gravlox, *Horseradish Aioli, Macerated Cucumber & Dill, Rye Bread* GF*

MAIN

Roast Turkey Crown, *Sage and Cranberry Stuffing, Pig in Blanket, Roast Potatoes, Winter Vegetables, Roast Turkey Gravy* GF*

Seaweed Butter-Baked Cod *Pea and Samphire Fricassee, Roast Potatoes, Dill Hollandaise, Crispy Kale* GF

Butternut Squash, *Root Vegetable and Tofu Crusted Roast, Roast Potatoes, Winter Vegetables, Beets, Caramelised Onion Jus* VE, V, GF*, DF

DESSERT

Traditional Christmas Pudding, *Brandy Sauce, Caramelised Plum, Brandy Syrup* V, GF*

Chocolate Orange Cheesecake, *Ginger Nut Crumb, Orange Tuille, Orange Syrup*

Poached Mulled Pear, *Vegan Vanilla Ice-Cream, Cranberry Compote* VE, V, GF, DF

CHRISTMAS DAY

AN INDULGENT FEAST



£110 PER ADULT | FROM £35.50 PER CHILD

UPGRADE TO A CHRISTMAS STAY

EXPERIENCE A LAVISH AND UNFORGETTABLE CHRISTMAS LUNCH. ENJOY A GLASS OF PROSECCO AND CANAPES ON ARRIVAL BEFORE YOU INDULGE IN AN EXQUISITE FOUR-COURSE MEAL, CURATED TO TANTALISE YOUR TASTE BUDS AND ELEVATE YOUR FESTIVE SPIRIT. TEA/COFFEE AND PETIT FOURS ROUND OFF THE FEAST.

STARTER

Whipped Goat's Cheese Mousse, *Candied Walnut Brittle, Pickled Shallots, Beetroot Crisp* GF, V

French Onion Soup, *Perl Las Crostini* GF*

Duo of Salmon Terrine, *Macerated Cucumber, Ikura Salmon Roe, Dill Dressing* GF

Peppered Fillet of Beef, *Crispy Shallots, Baby Watercress, Teriyaki Dressing* GF

INTERMEZZO

Strawberry & Prosecco Sorbet VE, V, GF, DF

MAIN

Traditional Roast Turkey, *Sage and Cranberry Stuffing, Honey-Roasted Winter Vegetables, Thyme Roasted Potatoes, Pig in Blanket, Roasting Pan Gravy* GF*, DF*

Roasted Duck Breast, *Fondant Potato, Honey-Roasted Winter Vegetables, Tender-Stem, Mulled Wine & Orange Jus* GF, DF*

Herb-Crusted Fillet of Hake, *Crayfish & Chorizo Risotto, Samphire* GF

Red Onion, Cranberry & Beetroot Tart Tatin, *Garlic & Rosemary Hasselback Potatoes, Roasted Winter Vegetables, Tender-Stem, Vegan Creme Fraiche* VE, V, DF

DESSERT

Traditional Christmas Pudding, *Brandy Sauce, Caramelised Plum, Brandy Syrup* V, GF*

Dark Chocolate Mousse, *Morello Cherry Compote, Chantilly Cream, Chocolate Soil, Chocolate Crisp* GF

Warm Spiced Apple & Penderyn Whisky Tart, *Vegan Salted Caramel Ice Cream, Pulled Sugar* V, VE, GF

Selection of Regional Welsh Cheese and Biscuits, *Blas-Y-Castell Bara Brith, Winter Plum & Apple Chutney* V, GF*

£110 PER PERSON

BOOK ONLINE

UPGRADE TO A NEW YEAR STAY

NEW YEARS EVE

CELEBRATE THE NEW YEAR

JOIN US FOR A NEW YEAR TO REMEMBER! CELEBRATIONS BEGIN WITH BUBBLES & CANAPES FOLLOWED BY A SUMPTUOUS GALA DINNER, PIPED IN WITH OUR CEREMONIAL PIPER. THEN DANCE THE NIGHT AWAY WELCOMING THE NEW YEAR WITH A ROUSING CHORUS OF AULD LANG SYNE.

STARTER

Crab, Dill & Mascarpone Ravioli, *Tiger Prawn, Lobster Bisque, Sea Samphire, Herb Oil*

Cauliflower Veloute, *Smoked Welsh Cheddar Crostini V, GF*, DF**

Whipped Goat's Cheese Mousse, *Candied Walnut Brittle, Pickled Shallots, Beetroot Crisp V, GF*

Carmarthen Ham, Honey-Roasted Figs, *Sun Blushed Tomatoes, Burrata GF*

INTERMEZZO

Strawberry & Prosecco Sorbet VE, V, GF, DF

MAIN

Roasted Celtic Fillet of Beef, *Fondant Potato, Roasted Baby Vegetables, Carrot Crisps, Port Wine Reduction GF*

Herb-Stuffed Porchetta, *Truffle Dauphinoise, Roasted Baby Vegetables, Black Dragon Cider & Apple Jus, Pork Popcorn GF*

Pan-Fried Monkfish, *Spinach & Garlic Dahl, Onion Bahji, Mini Poppadum DF*

Wild Mushroom Wellington, *Parsnip Puree, Roasted Baby Vegetables, Mushroom Gravy VE, V, DF*

DESSERT

Lemon & Elderflower Cheesecake, *White Chocolate & Ginger Crumb, Elderflower Gel, White Chocolate Crisp*

Dark Chocolate Bavaois, *Praline Cream, Chocolate Soil, Almond Tuile*

Selection of Regional Welsh Cheese and Biscuits, *Blas-Y-Castell Bara Brith, Winter Plum & Apple Chutney V, GF**

Warm Spiced Apple & Penderyn Whisky Tart, *Vegan Salted Caramel Ice Cream, Pulled Sugar V, VE, DF*





TEA DANCE

AFTERNOON TEA

IMMERSE YOURSELF IN THE JOY OF CHRISTMAS WITH CHRISTMAS AFTERNOON TEA DANCE WITH THE QUAY NOTES ENJOY A FESTIVE AFTERNOON TEA AND ARRIVAL DRINK, FEATURING LIVELY ENTERTAINMENT BY THE QUAY NOTES SWING BAND ON SUNDAY 14TH DECEMBER, IN THE CONWY SUITE.

INCLUDES

Arrival bucks fizz | Afternoon tea buffet | Musical entertainment | Festive novelties on the table | Tea/coffee

TIMINGS

12:00pm - Bar opens | 2:00pm - Dinner is served
2:45pm - Entertainment starts | 4:00pm - Carriages

Please note timings are approximate.
Parties of less than 12 will be seated with other smaller parties.

£32 PER PERSON

BOOK ONLINE

MENU

SAVOURY

Roast Turkey, *Sage & Cranberry Stuffing, Cranberry Sauce* GF*

Smoked Salmon, *Cream Cheese and Cucumber* GF*

Mature Welsh Cheddar Cheese, *Fruit Chutney V*, GF*

Honey Caramelised Pigs in Blankets

SWEET

Cranberry Scones, *Clotted Cream and Preserves* GF*

A Tasting of Festive Cakes and Treats

DRINK

Freshly Brewed Tea or Coffee

14TH DECEMBER

MUSICAL BINGO

AFTERNOON TEA

IMMERSE YOURSELF IN THE JOY OF CHRISTMAS WITH MUSICAL BINGO FESTIVE AFTERNOON TEA WITH A DELICIOUS AFTERNOON TEA AND BUCKS FIZZ ARRIVAL, FEATURING MUSICAL BINGO FUN ON SUNDAY 7TH DECEMBER, IN THE CONWY SUITE.

INCLUDES

Arrival bucks fizz | Afternoon tea buffet | Musical entertainment | Festive novelties on the table | Tea/coffee

TIMINGS

12:00pm - Bar opens | 2:00pm - Dinner is served
2:45pm - Entertainment starts | 4:00pm - Carriages

Please note timings are approximate.

Parties of less than 12 will be seated with other smaller parties.

£32 PER PERSON

BOOK ONLINE

MENU

SAVOURY

Roast Turkey, *Sage & Cranberry Stuffing, Cranberry Sauce* GF*

Smoked Salmon, *Cream Cheese and Cucumber* GF*

Mature Welsh Cheddar Cheese, *Fruit Chutney V*, GF*

Honey Caramelised Pigs in Blankets

SWEET

Cranberry Scones, *Clotted Cream and Preserves* GF*

A Tasting of Festive Cakes and Treats

DRINK

Freshly Brewed Tea or Coffee

SUNDAY 7TH DECEMBER



AFTERNOON TEA

A FESTIVE TREAT

INDULGE IN A RELAXING AFTERNOON TEA IN OUR TERRACE LOUNGE OVERLOOKING THE BEAUTIFUL BAY OF LLANDUDNO.

SERVED DAILY THROUGHOUT DECEMBER FROM 12:00 PM - 4:00 PM.

ADVANCED BOOKINGS RECOMMENDED.



BOOK ONLINE

MENU

SAVOURY

Roast Turkey, *Sage & Cranberry Stuffing, Cranberry Sauce* GF*

Smoked Salmon, *Cream Cheese and Cucumber* GF*

Mature Welsh Cheddar Cheese, *Fruit Chutney V*, GF*

Honey Caramelised Pigs in Blankets

SWEET

Cranberry Scones, *Clotted Cream and Preserves* GF*

A Tasting of Festive Cakes and Treats

DRINK

Freshly Brewed Tea or Coffee

Upgrade to one of our luxurious hot chocolates, festive cocktails or traditional mulled wine.

£27 PER PERSON



PLEASE CONTACT US DIRECTLY TO ENQUIRE ABOUT TABLES OF MORE THAN EIGHT GUESTS.

BOOZE AND SNOOZE

PARTY NIGHT ACCOMMODATION

TAKE ADVANTAGE OF THESE GREAT ACCOMMODATION RATES AND ENJOY YOUR PARTY WITHOUT THE WORRY OF HAVING TO DRIVE.

RELAX THE FOLLOWING MORNING AND ENJOY A FULL WELSH BREAKFAST TO REVIVE YOU.

RATES

We are delighted to offer **10% off** our daily rates for all party bookers! Use promo code **SNOOZE** when booking online.



CLASSIC REARFACING



CLASSIC SEAVIEW



PREMIER SEAVIEW



THE ROOFTOP

UPGRADE

Why not upgrade your stay? Whether you're looking for a spacious suite or a room with breathtaking views, bedroom upgrades will add an extra touch of elegance to your post-celebration experience.

BOOK HERE

HOW TO BOOK

WE LOOK FORWARD TO WELCOMING YOU THIS CHRISTMAS.

BOOK VIA OUR WEBSITE [STGEORGHOTEL/CHRISTMAS](https://stgeorghotel.com/christmas).

Non-refundable deposits are required for all events with final balance due four weeks before. Any additional refreshments, service or services must be paid at the time of purchase during the event. Shared party tables may apply to groups of less than eight guests (This does not apply to Christmas Day bookings). Certain menu items may be subject to change due to supply shortages, items that are substituted will not differ in dietary requirements. Please note a smart casual dress code is applicable at all Christmas parties. [Please read the full Terms and Conditions on our website.](#)



ALLERGEN STATEMENT

Our food and drinks are freshly prepared on our premises where we handle all allergens. Please inform us of any allergies, intolerances, coeliac disease or dietary needs when booking. Upon arrival kindly remind your server about any allergies, intolerances, coeliac disease or dietary restrictions for you or your guests.

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DF) Dairy Free (*DF) Dairy Free Adaptable (*GF) Gluten Free Adaptable



ST GEORGE'S HOTEL



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