



EAT
DRINK

Be merry

PACKAGES & PARTY NIGHTS 2019

CELEBRATE THE *Festive* SEASON WITH US

'Tis the season to celebrate! So whether you're planning a quiet, intimate gathering or a sparkling spectacular, we have fantastically festive food and entertainment all wrapped up in our customisable Christmas packages from £34.95 to get the party started this festive season. At the Durham Marriott Hotel Royal County we don't just host events, we make memories.

Festive PARTY NIGHTS

CROMWELL SUITE PARTY NIGHTS

Start your festive celebrations in style at one of our Christmas party nights.

Enjoy a sumptuous three-course meal with drinks and entertainment from our resident DJ.

AVAILABLE DATES

Saturday 30th November
Friday 6th, 13th and 20th December
Saturday 7th, 14th and 21st December

PACKAGE INCLUDES

3 course dinner
Half a bottle of wine per adult
Disco

PRICE

£34.95 per person

STARTER

Roast parsnip & sweet potato soup (v)
herb crème fraiche, croutons

Pressed ham hock terrine
mustard, crispy toasts

MAINS

Roast turkey
chestnut & sage seasoning,
cranberry sauce

Grilled sea bass
roast fennel, dill sauce

DESSERT

Christmas pudding
brandy sauce

Chocolate truffle torte,
white chocolate sauce, tuile biscuit

VEGETARIAN & DIETARY

STARTERS

Roast parsnip & sweet potato soup (v) (gf)
sauté potatoes

MAINS

Stuffed roast squash (v) (gf)
quinoa, spinach, white beans
& Rosary goats' cheese

DESSERTS

Chocolate orange tart (vg) (v)

Grilled fruits, Jude's vegan vanilla
ice cream (vg) (gf) (v)

(v) Vegetarian (gf) Gluten free (vg) Suitable for vegan



Private PARTY NIGHTS

PRIVATE PARTY NIGHTS

Gather your family, friends or colleagues together for an exclusive festive party night in the warm and welcoming atmosphere of the Durham Marriott Hotel Royal County.

AVAILABLE

Throughout December
Dates are subject to hotel availability

PACKAGE INCLUDES

3 course dinner
Half a bottle of wine per adult
Disco

PRICE

£34.95 per person

TERMS & CONDITIONS

Minimum numbers apply

ADD SOME EXTRA SPARKLE TO YOUR FESTIVITIES WITH OUR FINISHING TOUCHES

PROSECCO BUBBLY BAR

£8.50 per guest (minimum 20 people)

CHAMPAGNE BUBBLY BAR

£13.00 per guest (minimum 20 people)

CLASSIC GIN BAR

£8.00 per guest (minimum 20 people)

TAILORED GIN BAR

Prices and options available
upon request

CRAFT BEER BUCKETS

£40.00 per table (serves 10 people)

STARTER

Roast parsnip & sweet potato soup (v)
herb crème fraiche, croutons

Pressed ham hock terrine
mustard, crispy toasts

MAINS

Roast turkey
chestnut & sage seasoning,
cranberry sauce

Grilled sea bass
roast fennel, dill sauce

Stuffed roast squash (v) (gf)
quinoa, spinach, white beans
& Rosary goats' cheese

DESSERT

Christmas pudding
brandy sauce

Chocolate truffle torte,
white chocolate sauce,
tuile biscuit





Christmas

DAY LUNCH

WEDNESDAY 25TH DECEMBER 2019, 12:30PM & 2:30PM

Forget the hassle of preparing lunch and celebrate Christmas Day in style with loved ones.

Sparkle on arrival with a glass of Champagne, then feast on a mouth-watering traditional Christmas lunch.

There will be a gift for each child under the tree.

For a more intimate occasion ask us about our private dining rooms where you can exchange gifts around the tree while we take care of the washing up!

PACKAGE INCLUDES

Glass of Champagne on arrival
3 course dinner

PRICE

£87.00 per adult
£43.50 per child

TERMS & CONDITIONS

Minimum numbers apply for private dining events

STARTERS

Confit duck
smoked pancetta & prune terrine

Goats cheese crostin (v)
sun blushed tomato & rocket salad

Celeriac, potato & thyme soup (v)

MAINS

Roast crown of turkey
kilted sausage, seasoning
& cranberry sauce

Rump of lamb
Tuscan vegetables

Mushroom, spinach
& Rosary goats' cheese Wellington (v)

Fillet sea bass
lemon & herb butter

DESSERTS

Chocolate selection
cheesecake, mousse, brownie

Christmas pudding
brandy sauce

Local cheese board

Exotic fruit salad
Chantilly cream

COFFEE & MINCE PIES







New Year's Eve FAMILY BUFFET

FAMILY BUFFET

TUESDAY 31ST DECEMBER 2019 7PM ONWARDS

Enjoy an informal evening with a delicious buffet in our Market Kitchen Restaurant to celebrate the start of 2020 with family and friends.

Children of all ages are welcome and we will have a variety of games and a disco to keep them entertained.

PRICE

£35.00 per adult

£15.00 per child

ACCOMMODATION DETAILS

£185.00 based on single occupancy

£225.00 based on a family room to include buffet dinner & breakfast for up to 2 adults and 2 children.

ADULTS MENU

STARTERS

Parsnip & thyme soup (v)
truffle oil

Seasonal salads & dressings (v)

Charcuterie, meats & fish platters

MAINS

Medallions of beef
whiskey & creamed mushrooms

Prawn & crab linguine

Odeiga spiced chicken fillet

Smoked cheese, spinach
and fennel strudel (v)

Selection of vegetables and potatoes

DESSERT

Sticky toffee pudding

Chocolate mousse

Exotic fruit salad

Cheese & biscuits

UNDER 12'S MENU

MAINS

Chicken nuggets

Mini burgers

Assorted pizza

Chips

Salad

DESSERTS

Chocolate brownie

Ice cream

Fruit



New Year's Eve GLITTER BALL

GLITTER BALL

TUESDAY 31ST DECEMBER 2019
7PM – 1AM

You are invited to our Glitter Ball to welcome 2020. Enjoy a five-course dinner extravaganza in our Cromwell Suite, followed by live entertainment and disco until 1:00am. At midnight it will be time to drink Champagne and dance on the tables (or preferably the dance floor provided)!

PACKAGE INCLUDES

Arrival cocktails & canapés
5 course dinner
Glass of champagne at midnight
Live entertainment
Disco

GALA DINNER PRICE

£115.00 per person

RESIDENTIAL PACKAGE

Countdown the start of 2020 with the people that mean the most to you. Our inclusive package enables you to relax and enjoy the start of the New Year that you deserve. Arrive for check-in from 3pm where you can relax and make the most of the hotel leisure facilities before you celebrate the close of 2019 and welcome in 2020! Enjoy a leisurely breakfast on the 1st and relax with an extended check-out at 2:00pm.

PRICE

£160.00 per person
Single room supplement of £30.00 applies

PACKAGE INCLUDES

Gala Dinner
Overnight accommodation
Brunch
Late check-out

ARRIVAL CANAPÉS

STARTERS

Slow cooked pork belly & confit duck terrine, pickled wild mushrooms

Goats cheese crotin (v)
red pepper dressing

SOUP

Cream of cauliflower
thyme & truffle

INTERMEDIATE

Salmon
white wine, dill sauce

MAINS

Roast fillet of beef
creamed cabbage, wild mushrooms
& pancetta, celeriac dauphinois

Roast squash, leek, truffle & smoked
cheese strudel (v)

DESSERT

Dark chocolate panna cotta
truffle, meringue, vanilla sauce

COFFEE & TRUFFLES

OPTIONAL

Cheese & biscuits
£7 supplement per person



Booking INFORMATION

For further information or to make a booking please call our Events team on 0191 386 6821 or email durham.events@marriotthotels.co.uk

DEPOSIT & PAYMENT INFORMATION

We require a non-refundable £10.00 deposit per person at the time of booking.

The final balance for all events is due no later than Friday 1st November 2019.

To discuss package details, or to check availability, please contact our Events team on 0191 386 6821 or email durham.events@marriotthotels.co.uk

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