

BOOKING FORM

(PLEASE COMPLETE IN BLOCK CAPITALS)

Name:.....Company:.....

Address:.....

.....Post Code:.....

Daytime Tel No.:.....Evening Tel No.:.....

Mobile No:.....Email:.....

How did you hear about us?

FUNCTION DETAILS

Number in Party:.....Date of Function:.....

Festive Party Night Festive Lunch

Santa's Sunday Lunch Christmas Day Lunch

New Year's Eve Gala Dinner

DRINKS PACKAGES REQUIRED (enter number in box)

Bottle of House Red or White Wine £12.50 per bottle

6 x Smirnoff Ice £18.60 6 x Becks £18.60

6 x Budweiser £20.40 4pt Jug of Carlsberg £12.40

4 pt Jug of Tetley's Smooth £12.40

METHOD OF PAYMENT

I wish to pay a deposit of (Total number in party X deposit) £ _____

I wish to pay the full amount of £ _____

Cheque Maestro/Debit Card Credit Card

(Cheque made payable to The Falmouth Hotel)

Card Number

Last 3 digits from security code

Issue No. Maestro/Switch Only

Valid From / Expiry Date /

Name: _____

Signature: _____

To book call 01326 312671

TERMS and CONDITIONS

We would like to draw your attention to the following information. As party organiser, we would be grateful if you would inform all your guests of the following:

1. Deposits (as indicated) are required no later than 14 days after the booking is made.
2. All bookings must be fully paid 4 weeks prior to the event. Bookings made after 1st November must be paid in full within 5 working days.
3. We regret that all deposits are non refundable or transferable. Balances are also non refundable or transferable unless cancellation is received in writing at least 21 days prior to the event.
4. Please note that the hotel does not send reminders or invoices for the balances.
5. In order to continue offering an efficient service at our busiest time, our Christmas Co-ordinator kindly requests that group/party bookings are dealt with by one person and that one group deposit and one group balance are paid for each.
6. If you are staying overnight at the hotel you can check into your room any time after 3.00pm and departure is prior to 10.00am.
7. All guests attending Festive Party Nights or our New Year Gala Dinner Dance must be over 18 years of age.
8. The hotel reserves the right to cancel any date or event. Alternative dates will be offered or a full refund of monies paid.
9. The hotel reserves the right to change function rooms without prior notice.
10. All prices include VAT
11. All parties attending the Festive Party Nights must provide the hotel with a pre order 10 days prior to the event.
12. All drinks packages must be booked in advance, by 13 November 2009 and paid in full along with the final payment.
13. The Hotel cannot be held responsible should any of the entertainment acts cancel or change at short notice.
14. Guests leaving belongings in any part of the premises do so at their own risk. The Hotel will not be held responsible for any loss or damage.
15. Please note that alcohol is not permitted to be brought into the Hotel. Any alcohol recovered, including gifts, will be confiscated and returned upon departure.

NEW YEARS EVE GALA DINNER DANCE

Make sure this New Year is one to remember. At the Falmouth we pride ourselves on a warm welcome, superb food and fantastic entertainment, all designed to allow you to enjoy yourself to the full, whether on your own or amongst friends.

At 7pm the glamorous Black Tie celebration commences. Champagne reception and canapés are served in the lounge followed by a six-course dinner. A live band, Mood Indigo, and our resident DJ will have you dancing your way into 2010, stopping only for the Piper at midnight and another glass of champagne. After dinner chance your luck with our Casino -there's nothing to lose as it's just a bit of fun!

NEW YEAR'S EVE GALA DINNER MENU

CROQUE MONSIEUR
Ham & Cheese Toastie, Tomato Sauce Fondue

BISQUE DE HOMARD
Newlyn Lobster Soup, Puff Pastry & Aioli

PINK CHAMPAGNE SORBET

DUO OF VENISON
Roast Loin & Pithivier of Cornish Venison
Truffle Pomme Purée, Cornish Kale
15 Year Aged Port & Fresh Thyme Jus

GATEAU OPERA
Chocolate Sponge, Ganache, Coffee Syrup
Madagascan Vanilla & Cognac Ice Cream

PLATEAU DE FROMAGES
Brie de Meaux, Roquefort, Port Salut
Sauterne Chutney, Comice Pear & Oat Cakes

Coffee & Petit Fours

Vegetarian option available

A non-refundable/transferable deposit of £25 per person is required at the time of booking and full payment required 4 weeks prior to the event. £75 per adult. 7.00pm for 7.30pm sit down & carriages at 1.00am.



The Falmouth Hotel

Shake up your Christmas Party with a bit of Falmouth Hotel magic!

What finer way to hold your Christmas celebrations than in timeless Victorian grandeur? Then the Falmouth Hotel is the perfect place to begin your Christmas partying.

Choose from any of our fantastic party nights, festive lunches or our ever popular Santa Sunday lunches, you're sure to be impressed by our friendly staff, first class entertainment and tantalising menus from our award winning chefs.

We are able to cater for all size of bookings whether small parties or larger groups – we want your Christmas to be one to remember.

Or...Enjoy a Private Party

Our Pendennis Ballroom is the ideal venue for private parties. After all, the Christmas party is one of the most important events in any social calendar, so let our experienced staff help to plan your festive fun for 2009! We can cater for both lunch and dinner parties. All bookings are subject to availability and minimum numbers – so book now to avoid disappointment.

To book your festive event call The Falmouth Hotel on **01326 312671**

Festive Party Events 2009

FESTIVE PARTY NIGHTS

Don't forget your dancing shoes and join us for the best Christmas party in town! Sit down to a delicious three-course meal and then take to the dance floor as our resident DJ & Live Band spin a selection of party tunes that will keep you dancing well into the night.

Dates available:		Price per person:
Friday	27 November	£23.00
Saturday	28 November	£25.00
Thursday	10 December	£25.00
Friday	11 December	£29.00
	Back to Skool theme night!	
Saturday	12 December	£29.00
Wednesday	16 December	£25.00
Thursday	17 December	£25.00
	Back to Skool theme night!	
Saturday	19 December	£29.00

If music is more your thing then try one of our amazing alternative party nights where you can dance the night away.

BACK TO SKOOL

Friday 11 December & Thursday 17 December

If it's a night of fun and frolics you're looking for then join the party with a difference! Performing a variety of 80's classics, the Back to Skool Theme Night has the perfect Christmas party atmosphere with dynamic dance routines, soaring vocal harmonies and party-pumping baseline. Prizes for the best dressed naughty kidz!

PARTY NIGHT ACCOMMODATION

Don't drink & drive – stay alive! Go on and really make a night of it, even if you're not driving stay at the hotel during the night of your party! Take advantage of our fantastic overnight accommodation rates including full English breakfast!

Room Type	Inland	Sea View
Single Room	£40.00	~
Standard Double/Twin Room	£70.00	£79.00
Select Double/Twin Room	£80.00	£89.00
Premier Double Room	~	£99.00
Premier Plus (balcony & spa bath)	~	£109.00
One Bedroom Suite	~	£119.00

Check in from 3.00pm and then relax in our Oasis Leisure Club with a Jacuzzi, swim and sauna. Check out by 10.00am on the morning of departure.

All prices shown are per room per night inclusive of full English breakfast and subject to availability based upon 2 people sharing a room except single. FULL payment is required at the time of booking. The above rates only apply to the night of the event. We regret that no refunds can be given in the event of cancellation.

DRINKS PACKAGES

Pre-order your drinks package in advance with these great value offers:

Bottle of house red or white wine
£12.50 (for every 6 bottles purchased get 2 free!)

6 bottles of Becks
£18.60 (for every 6 purchased get 2 free!)

6 bottles of Budweiser
£ 20.40 (for every 6 purchased get 2 free!)

6 bottles of Smirnoff Ice
£18.60 (for every 6 purchased get 2 free!)

4 pint jug of Carlsberg
£12.40 (for every 6 purchased get 2 free!)

4 pint jug of Tetley's Smooth
£12.40 (for every 6 purchased get 2 free!)

Please note these offers/prices are only available for orders made & paid in advance of your party night.

FESTIVE PARTY NIGHT MENU

Newlyn King Prawns
Brandy Marie Rose Sauce, Cucumber, Dill & Lemon Salad

Free Range Cornish Duck Liver & Mulled Wine Pâté
Redcurrant & Thyme Jelly, Toasted Brioche

Piedmontese Pepper Roasted with Garlic & Plum Tomato,
Roquette Leaves, Aged Parmesan Shavings, Pesto Dressing

Vegetable Minestrone Soup

Traditional Roast West Country Turkey
Chestnut & Sage Stuffing, Pigs in Blankets, Fresh Cranberry Gravy

Roast Local Sirloin of Beef
Roast Potatoes, Red Wine Sauce

Grilled Fillets of Newlyn Sea Bass
Sauté Potatoes, Forest Mushrooms, French Beans & Caper Salad
Balsamic Syrup

Cashew, Hazel & Chestnut Roast
Aubergine Caviar, Parsnip Crisps, Red Pepper Reduction

Steamed Christmas Pudding
Brandy Cream Sauce

Chocolate Brownie
Wild Berry Compote, Cornish Clotted Cream

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

Eaton Mess Cheesecake
Raspberry Coulis

Coffee & Warm Mince Pies

The evening starts at 7.00pm followed by dinner at 7.30pm continuing on until 1.00am with music from our resident DJ & Live Band. Pre-orders are required from all parties in advance. A non-refundable/transferable deposit of £10 per person is required at the time of booking and full payment required 4 weeks prior to the event.

FESTIVE LUNCHESES

SANTA'S SUNDAY LUNCH

Treat yourself and your loved ones to a traditional festive Santa Sunday Lunch in the splendour of our Trelawney Restaurant overlooking Falmouth Bay. Festive Family Sunday Lunches include a three-course meal, coffee and mince pies, party hats and crackers. Father Christmas will also be making a very special appearance, welcoming all children with an early Christmas gift.

Available Sunday 6th, 13th & 20th December
£15.00 per adult • £7.50 per child (under 12)

Our Festive Santa Sunday Lunches are so popular; you are advised to book early to avoid disappointment.
Served from 12.30pm, last orders at 3.00pm

FESTIVE LUNCHESES

Come and join us with colleagues or friends for a relaxing mouth watering lunch and enjoy the festive atmosphere at the hotel.

Available 1st – 23rd December (excluding Sundays)
£14.50 per person

Served from 12.00 noon with last orders at 2.00pm. Pre-order required for parties of 10 or more. A deposit of £5 per person is required at the time of booking.

FESTIVE LUNCH & SANTA'S SUNDAY LUNCH MENU

Roast Tomato & Pesto Soup

Atlantic Prawns
Brandy Marie Rose Sauce, Cucumber, Dill & Lemon Salad

Free Range Cornish Duck Liver & Mulled Wine Pâté
Redcurrant & Thyme Jelly, Toasted Brioche

Roast Hazelnut & Spring Onion Risotto
Aged Parmesan

Traditional Roast West Country Turkey
Chestnut & Sage Stuffing, Pigs in Blankets, Fresh Cranberry Jus

Roast Local Sirloin of Beef
Yorkshire Pudding, Roast Potatoes, Red Wine Sauce

Grilled Fillets of Newlyn Bream
New Potatoes with Cucumber & Dill, Sauce Vierge

Cashew, Hazel & Chestnut Roast
Aubergine Caviar, Parsnip Crisps
Red Pepper Reduction

Steamed Christmas Pudding
Brandy Cream Sauce

Chocolate Brownie
Wild Berry Compote, Cornish Clotted Cream

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream

Sherry Trifle
Poached Strawberries, Crème Chantilly

Coffee & Warm Mince Pies

CHRISTMAS DAY LUNCH

From 12.30pm, Chef & his team present the main attraction, having sourced the finest of Cornish produce to create a superb Christmas Lunch. At 1.30pm Father Christmas will be paying a visit bringing a present for all the children. Throughout lunch Simon Latarche will entertain and delight with some jazz and vocals.

CHRISTMAS DAY LUNCH MENU

Amuse Bouche

Home Made Brandy Egg Nog

Starters

Falmouth Bay Crab Tian
Cucumber, Apple Salad
Cherry Tomato Vinaigrette

Pressed Venison Terrine
Cider Apple Chutney, Toasted Brioche

Butternut Squash & Nutmeg Soup
Crème Fraîche & Toasted Pumpkin Seeds

Spiced Slow Roast Belly of West Country Pork
Puy Lentil & Pearl Barley Cassoulet

Intermediate

Champagne Sorbet

Main Course

Traditional Roast Bronze Turkey
Celery, Apricot & Pecan Stuffing, Roast Potatoes
Pancetta Wrapped Chipolata, Fresh Cranberry Jus

Peppered Fillet of Cornish Beef
Garlic Pomme Fondant, Pan Fried Cepes
Sauce Merlot

Grilled Fillets of Line Caught Newlyn Sea Bass
Sauté Potatoes, Cherry Tomato, Fine Beans & Caper Salad
Balsamic Syrup

Roast Free Range Goose
Clove Scented Bread Sauce, Roast Potatoes, Caramelised Orange
Redcurrant & Fresh Thyme Game Jus

Cashew, Hazel & Chestnut Roast
Aubergine Caviar, Parsnip Crisps
Red Pepper Reduction

Desserts

Christmas Pudding Cheese Cake
Brandy Infused Cornish Clotted Cream

Warm Chocolate Brownie
Coffee Latte Ice Cream, Poached Wild Berries with Fresh Mint

Walnut & Honey Tart
Honeycomb Parfait, Raspberry Syrup

Sherry Trifle
Strawberries in Syrup, Crème Chantilly

Cornish Cheese Board

Yarg, Brie & Cornish Blue Cheese
Grape Chutney & Oat Cakes

Coffee & Petit Fours

A non-refundable/transferable deposit of £25 per person is required at the time of booking and full payment required 4 weeks prior to the event. £70 per adult and £30 per child (under 12 years old). Bookings available from 12.30pm until 3.00pm