You're invited to Celebrate Christmas and New Year with us at Holiday Inn Newport

Join us and celebrate Christmas and New Year at the Holiday inn Newport.

With entertainment from Big bands such as Big Macs Wholly soul band, The Switches and The Scarletons

Drag Queen party night

Festive lunches

Christmas day Lunch

And New Year Celebrations

Make the Holiday Inn Newport your destination to party !

With free car parking ideal location and great party atmosphere, we're the perfect place to enjoy !

Accommodation

Make a night of it and stay over, only £85.00

Overnight accommodation in a twin or double room includes full Welsh breakfast.

Rate is based on single or double occupancy.

A full non-refundable prepayment is required at the time of booking.

Subject to availability.

Band Nights

All our band party nights include a four-course meal, ½ a bottle of wine per person, festive Napkins, and crackers for all the tables, licenced bar, dance floor and DJ. Ideal for big parties

Those who wish to stay over we have discounted bedroom rates for all event dates

Gwent Suite

Arrival from 7.15pm, dinner served from 7.45pm. Carriages @ 1am

Big Macs Wholly Soul Band, back by popular demand Saturday 9th December The Scarletons Friday 15th December Switch band Saturday 16th December

Menu

Trio of starters Smoked salmon Roulade, Duck and orange pate with fruit chutney Warm Baked camembert (v)

> Vegetarian, Vegan & Coeliac Roast parsnip soup (vg,gf)

Roast Turkey with seasoning and pigs in blankets Seasoned roast potatoes, mashed swede, carrots & sprouts With rich gravy.

> Sweet potato and chickpea loaf With vegetarian or gluten free gravy (vg, gf)

Trio of desserts Christmas pudding (v) Chocolate log (v) Strawberry cheesecake (v) Served with brandy cream (v)

Help yourself Beverage station with freshly brewed coffee and mints £49.00 per person

Allergen information available on request for all of our dishes. *Pre order for any special dietary requirements must be placed before the event*

Drag Queen Pixie Party Night

Friday 8th December

Enjoy a two-course traditional Christmas dinner followed by an evening with comedy, lips syncing songs, live cabaret, and dancing with Pixie Perez, Once described as a wolf in sequined clothing

Continue the evening with party tunes from our resident DJ. Arrival from 7.30pm food served from 7.45pm. Carriages @ 12am

Menu

Roast Turkey with seasoning and pigs in blankets Seasoned roast potatoes, mashed swede, carrots & sprouts With rich gravy.

> Sweet potato and chickpea loaf With vegetarian or gluten free gravy (vg, gf)

> > Choice of delicious desserts

Help yourself Beverage station with freshly brewed coffee and mints.

£25.00 per person

Allergen information available on request for all of our dishes. *Pre order for any special dietary requirements must be placed before the event*

> Contact our Christmas Coordinator T: 01633 412777 Option 2 E: newportevents@holidayinns.co.uk



Our chosen charity for Christmas this year is Sparkle, if you wish to donate, please bring along some cash for the cloakroom.

Festive Lunch

Join us at one of our very popular festive lunches. Live entertainment from Jeff Hooper or S C O T T, both very talented artist and great entertainers

A traditional Christmas lunch is served to your table, followed by live entertainment.

Lunch served @ 12.30pm, entertainment until 4pm

Wednesday 6th December Jeff Hooper

Wednesday 13th December SCOTT

Festive Fridays lunches are also available, every Friday in December 12.30-2pm Bring your family, friends or colleagues to enjoy a sumptuous traditional roast carvery main course for **£12.00 per person**

Menu

Leek and potato soup (vg, gf) Duck and orange Pate served with fruit chutney & melba toast

Roast Turkey with seasoning and pig in blanket Seasoned roast potatoes, mashed swede, carrots & sprouts With rich gravy.

> Sweet potato and chickpea loaf With vegetarian or gluten free gravy (vg, gf)

> Christmas pudding and brandy sauce (gf, vg)

Raspberry Pavlova with pouring cream (v)

Freshly brewed coffee and mints

£22.00 per person

Allergen information available on request for all of our dishes. *Pre order for any special dietary requirements must be placed before the event*

Sundays at Christmas

Enjoy a scrumptious festive three course carvery, followed by live singing around the lobby from S C O T T. A very talented artist singing songs from many generations or our resident Pianist Lyndon.

Sunday 3rd, 10th, 17th December

Menu

Roast Parsnip Soup (v, gf)

Selection of Hors d Oeuvres from our cold table

From our hot table

Succulent Roast Turkey, Roast Beef, Roast Pork

Honey Baked Gammon

Stuffed bell peppers

With vegetarian or gluten free gravy (vg, gf)

Delice of Salmon with dill butter sauce

Selection of vegetables and potatoes

Desserts

Christmas pudding and brandy sauce (gf, vg) Raspberry Pavlova with pouring cream Chocolate yule log with cream (v)

Children, Ben & Jerry strawberry cheesecake ice-cream pot.

Adults £21.50 Children aged 6-11 years £9.50 Children aged 3-6 years £7.50 Children under 3 £4.50

> Allergen information available on request for all of our dishes. *Pre order for any special dietary requirements must be placed before the event*

Christmas Day Lunch

The perfect way to spend Christmas Day with family, enjoy and indulge with a five-course sumptuous traditional Christmas lunch listening to relaxing tunes from our resident Pianist.

Sparkling wine on arrival, lemonade for the children

Menu

French onion soup topped with cheese crouton.

Selection of our finest Hors d Oeuvres

Succulent Roast Turkey, Roast Beef & Roast Pork

Honey Baked Gammon

Delice of Salmon with dill butter sauce

Vegetable Nut roast (vg)

With vegetarian or gluten free gravy (vg, gf)

All complimented with Roast potatoes, new potatoes & creamed potatoes Yorkshire puddings, pigs in blankets and seasoning & festive vegetables

Christmas pudding and brandy sauce (gf, vg) Chocolate covered profiteroles. Baileys Cheesecake

Welsh Cheese and biscuits with fruit chutney, celery, and grapes After Eight mints

> Adults £82.00 Children aged 6-11 years £38.00 Children under 6 years £18.00

Allergen information available on request for all of our dishes. *Pre order for any special dietary requirements must be placed before the event*

New Year's Eve Gala Dinner Welcome in 2024 with a local band Jarzino

Celebrate in style with friends and family at our very popular gala dinner dance.

Enjoy a sumptuous five course dinner followed by superb live entertainment from Local band Jarzino, then party into the New Year in with classic tracks from our resident DJ.

Menu

Butternut Squash & Coconut Soup, flavoured with cardamon (vg, gf)

Champagne Sorbet with raspberry coulis (vg, gf)

Rack of Lamb served with Dauphinoise potatoes , French beans, mash swede and rosemary flavoured rich gravy

> Nut Roast (vg) With vegetarian or gluten free gravy (vg, gf)

Trio of mini desserts with Chantilly cream and redcurrants. (v)

Belgian double chocolate torte

Strawberry cheesecake

Lime wave

Freshly brewed coffee and After Eight mints

A glass of bubbly is served as Big Ben strikes midnight!!

£76.00 per person

Allergen information available on request for all of our dishes. *Pre order for any special dietary requirements must be placed before the event*

Why not make a night of it and stay over for £237.00 per couple Price includes Gala Dinner, overnight accommodation in a twin or double room and full Welsh breakfast.

Single Price ± 148.00 Book early to avoid disappointment! A full non-refundable prepayment is required at the time of booking. Subject to availability.

BOOK YOUR PRIVATE PARTY NIGHT NOW

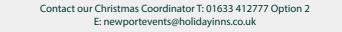
It's never too early to book Christmas!

Private party bookings are now available to book across dates in December 2023. Terms and conditions apply.

Private Lets available throughout selected dates in December and January 2024.

Ideal for Retail workers, Emergency Services, NHS, everyone welcome.





• Contact our Christmas Coordinator

T: 01633 412777 option 2 E: newportevents@holidayinns.co.uk

Accommodation

Make a night of it and stay over, only £85.00

Overnight accommodation in a twin or double room includes full Welsh breakfast.

Rate is based on single or double occupancy.

A full non-refundable prepayment is required at the time of booking.

Subject to availability.



Terms & Conditions

- A non-refundable/non-transferable deposit of £15.00 per adult and £5.00 per child is payable to secure the booking. Any paid deposits or balances cannot be used in the case of cancellation towards any other service or products.
- A deposit needs to be received within 14 days of the booking being made, if not the booking will automatically be released.

- If the booking numbers decrease the deposits will be forfeited.
- All balances need to be paid by Wednesday 1st November 2023. Any final balances not received by this date will result in the booking being cancelled.
- All private lets are subject to Holiday Inn, Meeting & Events terms and conditions; a copy is available on request.
- Private let minimum numbers for brochure nights in our Gwent Suite is 220 and Lobby restaurant is 100.
- Multiple cheques are not accepted.
- All evening events can only be attended by adults.
- Definite table arrangements cannot be guaranteed.
- The hotel reserves the right to change any specific room booked.
- The hotel reserves the right to change if necessary the entertainment on any particular date.
- Account bars can be arranged with prior notice and preauthorisation of a credit card or prepayment.
- It is not permitted to bring in or consume your own beverages in the venue, random security checks are carried out.
- Speeches or raffles are not permitted (excluding private hire).
- If raffle permitted at private let event, alcoholic prizes must be left at reception and collected by the winner at the end of the function. It cannot be consumed on the premises.
- Any guest whose behaviour gives the hotel concern will be asked to leave or will be refused admission. Any damages caused will be charged for.
- Vegetarians, special dietary, or accessibility requirements must be advised at least two weeks prior to the event.
- It is not permitted for any guests to join the party after the meal.
 - The hotel conducts risk assessments on all large bookings and reserves the right to change, add conditions or cancel any booking it reasonably believes poses a greater risk to the hotel than was originally believed.

Join us and celebrate Join us and New Year at Christmas and New Year at the Holiday inn Newport.

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