

ALL YOU
WANT FOR
CHRISTMAS

*...is here at the
Holiday Inn
Newport*



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Terms & Conditions

The festive season is an important time to us here at The Holiday Inn Newport.

*We pride ourselves on the attention to detail that will make your
Christmas and New Year celebrations truly special.*

*Whether you are celebrating with family, friends or colleagues, a very warm
welcome awaits.*

*On behalf of the team, I would like to wish you a
Merry Christmas and a Happy New Year.*

Sue Royer
Hotel Manager

Entertainment

Big Mac's Wholly Soul Band

Festive Sunday lunch with Children's Disco

Themed DJ party nights with photobooth

Festive lunches with Elaine Gilmore or Jeff Hopper

Christmas Day & Boxing Day lunch

& New Year celebrations

Make the Holiday Inn Newport your destination to party!

*With free car-parking, ideal location, attractive accommodation rates and great
party atmosphere, we're the perfect place to enjoy your festive celebrations!*

Hotel Accommodation

Make a night of it and Stay Over

All guests attending our festive events can enjoy our exclusive accommodation offer. Take advantage of our preferential bed and breakfast rates for only £85.00, subject to availability. Please note that these rates are fully pre-paid and non-refundable

Big Mac's Wholly Soul Band, Newport's finest Big Band!



The Gwent Suite

Friday, 4th December £57.00 per person

Join us for our popular band party nights, which includes a four-course meal,
½ a bottle of wine per person, festive napkins, crackers, licensed bar, dance floor and DJ.

Big or small bring your party to us.

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

Menu

Starters

Honey roast ham, refreshing melon chunk, cherry tomato skewers, duck and orange pate with fruit chutney & warm baked camembert

Main Course

Roast turkey with stuffing and pigs in blankets
Seasoned roast potatoes, mashed swede, honey glazed carrots & sprouts
with rich gravy.

Desserts

Trio of desserts

Vegetarian, Vegan & Coeliac Menu

Roasted Cauliflower soup (VG,V,GF)

Sweet potato and chickpea loaf
with vegetarian or gluten free gravy (VG,V)

Trio of desserts

**Pre orders for any special dietary requirements must be placed before the event*

A help yourself beverage station with freshly brewed tea, coffee and mints.

Themed DJ Party Nights

£43 per person Two Course Menu



Saturday, 5th December

Dancing Queen DJ Abba Party Night

Sequins on, worries gone sing-your heart out, hit the dance floor as our Resident DJ spins ABBA bangers and Christmas party classics



Friday, 11th December

Reggae Beats

A night of Reggae classics hosted by our resident DJ



Saturday, 12th December

Boogie Nights

Party to nostalgia tunes from the 70s, 80s & 90s



Saturday, 19th December

Rock Christmas Party Night

Let Us Entertain You with our resident DJ who will play big rock classics, singalong anthems, and Christmas party hits

Fancy dress welcome, make some fun memories with our photo booth and props

Arrival from 7.15pm, dinner served from 7.45pm.

Carriages @ 12.30am

Menu

Roast turkey with stuffing and pigs in blankets

Seasoned roast potatoes, mashed swede, honey glazed carrots & sprouts
with rich gravy.

Desserts

Trio of desserts

Vegetarian, Vegan & Coeliac Menu

Grilled vegetable and sundried tomato tart
with vegetarian or gluten free gravy (V)

Trio of Desserts

**Pre orders for any special dietary requirements must be placed before the event*

Allergen information is available on request for all our dishes.

Festive Lunches



Thursday 3rd December

Elaine Gilmore

Described as a warm, soulful, timeless and sophisticated singer

Wednesdays, 9th & 16th December

Jeff Hooper

One of the best-liked singers on the European music scene

£31 per person

Join us at one of our very popular lunchtime events

A traditional three-course lunch is served to your table, followed by live entertainment.

Lunch served @ 12.30pm, entertainment until 4pm

Menu

Starter

Roast cauliflower soup (VG,V,GF)

Main Course

Roast turkey with stuffing, pigs in blankets
Seasoned roast potatoes, mashed swede, honey glazed carrots & sprouts
with rich gravy.

Desserts

Trio of desserts

Vegetarian, Vegan & Coeliac Menu

Roasted cauliflower soup (VG,V,GF)

Grilled vegetable & sundried tomato tart
with vegetarian or gluten free gravy (VG,V)

Trio of Desserts

Allergen information is available on request for all our dishes.

Sunday family carvery & children's disco



Enjoy our traditional festive three-course carvery lunch,
Celebrate and party with your little guests' children's disco

Sunday 13th December Tables from 12.30pm until 1.30pm

Adults £28.50

Children aged 6-11 years £15.00 & Children under 6 years £9.00

Festive napkins and crackers

Menu

Starters

Chefs' choice of festive soup (VG,V,GF) **or**
Selection of Hors d Oeuvres from our cold table

Main Course

From our hot table

Succulent roast turkey, roast beef, roast pork, honey baked gammon
Selection of seasonal vegetables, festive trimmings & potatoes all served with rich gravy

Desserts

Trio of desserts

Children's 3 scoop ice-cream

Vegetarian, Vegan & Coeliac Menu

Chef's choice of festive soup (VG,V,GF)
Selection of Hors d Oeuvres from our cold table

Grilled vegetable & sundried tomato tart
with vegetarian or gluten free gravy (VG,V,GF)

Trio of Desserts

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

Christmas Day Lunch



The perfect way to spend Christmas Day with loved ones, enjoy and indulge with a five-course traditional Christmas luncheon where you can be assured of exceptional service and a friendly atmosphere, guaranteeing a day filled with wonderful memories.

Adults £99.00

Children aged 6-11 years £45.00 & Children under 6 years £30.00

Tables from 12.30pm until 1.45pm

Festive napkins and crackers

Sparkling wine on arrival, lemonade for the children

Menu

Starters

Traditional French onion soup with cheese crouton **or**
Selection of our finest Hors d Oeuvres

Main Course

Succulent roast turkey, roast beef, roast pork and honey baked gammon

All complemented with

Roast potatoes, new potatoes, Yorkshire puddings, pigs in blankets, stuffing
selection of seasonal vegetables served with rich gravy

Desserts

Trio of desserts served with liqueur cream

Vegetarian, Vegan & Coeliac Menu

Wild Mushroom soup (VG,V,GF)

Carrot wellington with spiced marmalade (VG)
with vegetarian or gluten free gravy (VG, GF)

Trio of Desserts

Finished with

Finest selection of Cheese and biscuits served with fruit chutney, celery, and grapes
Freshly brewed tea, coffee served to your table, complemented with after eight mints

**Pre orders for any special dietary and accessible requirements must be placed
before the event. Allergen information is available on request for all our dishes.*

Boxing Day Lunch



Join us and savour the taste of Christmas all over again
with our 3-course festive carvery lunch

Adults £29.00

Children aged 6-11 years £15.00 & Children under 6 years £9.00

Menu

Starters

Chefs' choice of festive soup (VG,V,GF) **or**
Selection of Hors d Oeuvres from our cold table

Main Course

From our hot table

Succulent roast turkey, roast beef, roast pork, honey baked gammon
Selection of seasonal vegetables, festive trimmings & potatoes all served with rich gravy

Desserts

Trio of desserts

Children's 3 scoop ice-cream

Vegetarian, Vegan & Coeliac Menu

Chef choice of festive soup (VG,V,GF)
Selection of Hors d Oeuvres from our cold table

Grilled vegetable & sundried tomato tart
with vegetarian or gluten free gravy (VG,V)

Trio of Desserts

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

**An intimate New Year's Eve
celebration dinner followed by
Light entertainment with singer Elaine Gilmore**



Enjoy our hospitality, in a relaxed atmosphere over a five-course dinner.
With a recent top 40 hit in Mike Reeds heritage chart, we are proud to have Elaine perform
again for our New Year Celebrations

£66 per person

We kindly request this be an adult-only gathering

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

Menu

Starters

Wild mushroom soup (VG,V,GF) **or**
Fruit sorbet with raspberry coulis (VG,V,GF)

Main Course

Braised lamb shank served with creamy dauphinoise potatoes, honey glazed carrots,
French green beans thyme & rosemary flavoured gravy

Dessert

Chantilly Belgian chocolate pyramid

Vegetarian, Vegan & Coeliac Menu

Carrot wellington with spiced marmalade (VG,V)

Chocolate truffle torte (VG,V,GF)

Freshly brewed tea, coffee and After Eight mints

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

Allergen information available on request for all dishes.

**Pre orders for any special dietary requirements must be placed before the event*

Accommodation

Why not make a night of it and stay over for £217 per couple, single price £151

Package price includes dinner, overnight accommodation in a twin or double room with full Welsh breakfast included. Book early to avoid disappointment! A full non-refundable prepayment is required at the time of booking. Subject to availability.

Terms & Conditions

Bookings:

- Bookings can be held on a provisional basis for up to 14 days.
- Unless by prior arrangement, unconfirmed bookings will then be released without notice.
- Full payment taken for all bookings, booked within December.
- Vegetarians, special dietary, or accessibility requirements must be advised at time of booking.

Payments:

- All payments are strictly non-refundable and non-transferable.
- A deposit of £15.00 per adult and £10.00 per child is payable to secure the booking.
- In the event your numbers reduce, any monies paid will be forfeited and cannot be used against the group balance or other purchases.
- All balances need to be paid Monday 2nd November 2026. Any final balances not received by this date will result in the booking being cancelled without notice.
- New bookings made within the balance due date range must be paid in full at the time of booking.
- We no longer accept cheques
- Account bars can be arranged with prior notice and preauthorisation of a credit card prepayment is also welcome.

General Terms:

- All evening events can only be attended by adults.
- Definite table arrangements cannot be guaranteed.
- The hotel reserves the right to change any specific function room booked.
- The hotel reserves the right to change, if necessary, the entertainment on any date.
- 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.
- It is not permitted to bring in or consume your own beverages in the venue, random security checks are carried out.
- Speeches and raffles are not permitted (excluding private hire).
- If a raffle is 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 cause for concern will be asked to leave or will be refused admission.
- Any damages caused by any party or individual will be liable.
- 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.

We are proud to support St David's Hospice in their mission as our registered charity for this year.

Our Mission

To provide and continue to develop a free and comprehensive palliative care service of excellence throughout Caerphilly, Monmouthshire, Newport, Torfaen and within South and Mid Powys for people, their families and carers facing a progressive life-limiting illness which is no longer curable. This service recognises the need of the whole person and is given in co-operation with other agencies.

To provide an educational resource using the special expertise and skills of the Hospice.


"All our care is provided **free of charge.**"

However it costs **£15,000** every single day to provide that care.



If you could donate, please bring along some cash for the cloakroom or collection buckets or scan the QR Code

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



*Join us and celebrate
Christmas and New Year
at the Holiday Inn Newport*



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