

Christmas & NEWYEAR 2025



Waterton Park Hotel & Spa

Look no further, we have the perfect venue for your Christmas celebrations.

With a varied program of festive events to suit everyone, from our creative festive workshops, to our sell-out party nights and fabulous New Year's Eve celebrations, we have something for everyone.

Book your event with us and rest assured that everything is being taken care of. For all of our events, we offer exclusive bed and breakfast rates, should you wish to enhance your experience and relax in one of our comfortable ensuite bedrooms. Why not add on access to our unique spa facilities? We also offer seasonal spa packages to help you relax during your stay.

Our Christmas and New Year's Eve packages offer the ideal way to celebrate this wonderful time of year with your nearest and dearest in our beautiful surroundings, with something special for everyone.

So, why not join us here at Waterton Park this festive season? It's the perfect way to celebrate Christmas.



Bauble Painting

FRIDAY 28TH NOVEMBER 2025

7.00PM - 9.00PM

We are excited to offer a new, creative workshop hosted by local artist Holly Greenwood where you can design and paint your very own Christmas Bauble to take home and hang on your Christmas tree.

The evening includes a glass of fizz and festive nibbles along with the workshop hosted by Holly. A fun, relaxed and creative evening with no experience necessary, Holly will guide you through and give hints and tips along the way.

£40.00 per person

Payment required in full upon booking (all payments non-refundable and non transferrable)



Festive Treats Spa Package AT WATERTON PARK

Indulge in our seasonal 'Merry & Mellow' festive spa package to rejuvenate your body and mind this Christmas.

THE OFFERING INCLUDES

- Robe, flip-flop & towel hire
- ★ 50-minute Festive Face & Tension Ease Ritual
- 🗡 Turkey, Stuffing & Cranberry Panini with Warm Mulled Wine served in the Essence Bar
 - ★ 3 Hour Access to the Facilities including Outdoor Hot Tubs (9.30am-12.30pm or 1.00pm – 4.00pm)

TREATMENT DETAILS

This treatment offers more than just muscle relaxation, it is tailored to ease tension and target deepseated muscle knots as well as boost skin radiance with our triple-cleanse facial with a blend of superfood infused oils to leave your skin feeling nourished, rebalanced and revived.

PRICING & AVAILABILITY

Monday to Friday

£75.00 per person

Saturday & Sunday

£85.00 per person

limited weekends

Please note: Full payment is required at the time of booking. This package is non-refundable and non-transferable. Available from 1st December to 31st December 2025.

(Subject to availability)

Festive Attennoon Tea

Indulge in a timeless tradition of afternoon tea with a festive twist.

Our Festive Afternoon Tea offers a delightful selection of handmade treats served in the Grand Café Restaurant.

Monday – Friday dates available throughout December for parties up to 10. Private Afternoon Tea Parties available in the Caimen Room for up to 20 with an additional Room Hire Charge of £100.00

Treat yourself and your loved ones to this delightful festive experience.

Menu

SANDWICHES

Turkey & Sage Stuffing df

Brie & Cranberry v

Smoked Salmon, Cucumber & Clementine Dressing

SWEETS

Scones with Jam & Clotted Cream v

Mini Mince Pie with Bailey's Cream v

Cinnamon Shortbread

Chocolate Royal Delice

Mango & Passion Fruit Torte



add a glass of fizz £26.95 per person

Murder.

on the Dancefloor

Do you have what it takes to solve the crime and work out whodunnit? Enjoy our Mixed "Murder Mystery" Christmas Party night hosted by Murder One. First the crime, then the suspects, then the lies......

Strictly for grown ups!
£70.00
per person

Enjoy a glass of Prosecco or a cold beer on arrival from 6.00pm, the entertainment to start from 6.30pm with 3 course Festive dinner to be served at 7.00pm in the County Suite. The Murder Mystery entertainment will take place throughout dinner and end at around 10.30pm followed by a disco until 12.30am.

Arrival 6:00pm | Dinner served promptly at 7:00pm | Carriages 12:30am Saturday 6th December

Menu

STARTER

Roasted Root Vegetable Soup with Thyme Oil

gf vg on request

Pork, Duck and Port Parfait, Plum and Apple Chutney and Rosemary Toasted Croute gf on request

Spinach, Cheese, Leek and Garlic Filled Flat Cap Mushrooms gf vg on request

MAIN COURSE

Baked Cod Fillet with a Chive & Cheddar Cheese Rarebit, Wilted Greens with Roasted Potatoes & Herb Cream gf

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Buttered Sprouts & Turkey Gravy gf on request

Butternut Squash, Kale & Apricot Roast with Braised Red Cabbage & Roasted Potatoes of vg on request

DESSERT

Christmas Pudding with Brandy Sauce gf vg on request

Vanilla Cheesecake with Spiced Winter Berries

Chocolate & Clementine Torte with a Burn Orange Compote gf vg on request

AFTER DINNER

Freshly Ground Coffee & Tea

V Vegetarian vg Vegan df Dairy Free gf Gluten Free

Silent Wigh

Mixed Christmas Party Night

£58.00

Enjoy a glass of Prosecco or a cold beer on arrival from 7.00pm with a 3 course Festive dinner to be served at 7.30pm in the County Suite. Followed by a Silent Disco from 9.30pm - 10.30pm LED headphones will be provided with a choice of music channels to enjoy....get yourself on the dancefloor! Music will then be provided by our resident DJ (without headphones) from 10.30pm until 12.30am

Arrival 7:00pm | Sit down prompt at 7:30pm | Carriages 12:30am

Saturday 13th December

Menu

STARTER

Roasted Root Vegetable Soup with Thyme Oil

gf vg on request

Pork, Duck and Port Parfait. Plum and Apple Chutney and Rosemary Toasted Croute gf on request

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, **Buttered Sprouts & Turkey Gravy** gf n request

Butternut Squash, Kale & Apricot Roast with Braised Red Cabbage & Roasted Potatoes of vo on request

DESSER

Christmas Pudding with Brandy Sauce gf vg on request

> Vanilla Cheesecake with Spiced Winter Berries

AFTER DINNER

Freshly Ground Coffee & Tea

V Vegetarian vg Vegan df Dairy Free gf Gluten Free

£10.00pp required at the time of booking. Non refundable & Non transferrable in the event of cancellation or no show. Reduced accommodation rates available. Contact the team for details.

A Three Course Christinas Carol



A Three Course Christmas Carol is a hilarious re-telling of Dickens' classic tale of redemption. There are four acts, which are performed in between the courses of a festive evening meal. Ebenezer Scrooge, the world's most miserable man, is being played by the world's grumpiest actor. Unbeknownst to him, the rest of the cast are stuck in traffic, forcing the hapless stage manager to play every other role in the play (with occasional help from the audience). An evening of food, song, love and laughter. Everyone is guaranteed to leave filled with joy of Christmas!

Arrival 7:30pm Dinner served promptly at 8:00pm in the Waterton Suite on the island (no lift access)

Saturday 13th December

Menu

Prosecco or a Cold Beer on Arrival

Roasted Root Vegetable Soup with Thyme Oil

gf vg on request

Pork, Duck and Port Parfait. Plum and Apple Chutney and Rosemary Toasted Croute gf on request

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Buttered Sprouts & Turkey Gravy gf on request

Butternut Squash, Kale & Apricot Roast with Braised Red Cabbage & Roasted Potatoes of vg on request

Christmas Pudding with Brandy Sauce gf vg on request

> Vanilla Cheesecake with Spiced Winter Berries

AFTER DINNER

Freshly Ground Coffee & Tea





Walton Hall

Festive Parties

Head to Walton Hall and enjoy a festive fork or finger buffet, before dancing the night away with our Resident DJ.

This is a private party night. Minimum 60, maximum 150 guests. Informal, relaxed seating in the Boathouse Suite situated at lower ground floor on the island (no lift or disabled access)

Arrival 7:30pm | Buffet served promptly at 8:00pm | Carriages 12:30am Friday & Saturdays throughout December

BOATHOUSE FESTIVE HOT FORK BUFFET

Turkey, Stuffing & Gravy
Roast Potatoes
Pigs in Blankets
Nut Roast
Seasonal Vegetables
Cauliflower Cheese
Cranberry Sauce

BOATHOUSE FESTIVE PICKY TEA

Cold Turkey & Stuffing Sandwiches
Chunky Potato Chips
Buffet Pork Pies & Brown Sauce
Selection of Sausage Rolls v on request
Mini Indian Selection v
Pizza Selection v on request
Selection of Salads, Pickles & Sauces

£44.95 per person
£35.00 per person

v Vegetarian df Dairy Free gf Gluten Free

£10.00pp deposit required per person at the time of booking. Non refundable & Non transferrable in the event of cancellation or no show. Reduced accommodation rates available. Contact the team for details.

Festive Mixed

Party Nights



Enjoy a festive three course meal in the County Suite, before dancing the night away with our Resident DJ.

This is a mixed party night.

Arrival 7:00pm | Dinner served promptly at 7:30pm | Carriages 12:30am Friday 5th, 12th & 19th & Saturday 20th December

Menu

STARTER

Roasted Root Vegetable Soup with Thyme Oil

gf vg on request

Pork, Duck and Port Parfait, Plum and Apple Chutney and Rosemary Toasted Croute

Spinach, Cheese, Leek and Garlic Filled Flat Cap Mushrooms gf vg on request

MAIN COURSE

Baked Cod Fillet with a Chive & Cheddar Cheese Rarebit, Wilted Greens with Roasted Potatoes & Herb Cream gf

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Buttered Sprouts & Turkey Gravy

Butternut Squash, Kale & Apricot Roast with Braised Red Cabbage & Roasted Potatoes **gf vg** on request

DESSERT

Christmas Pudding with Brandy Sauce gf vg on request

Vanilla Cheesecake with Spiced Winter Berries

Chocolate & Clementine Torte with a Burn Orange Compote
gf vg on request

AFTER DINNER

Freshly Ground Coffee & Tea

▼ Vegetarian vg Vegan df Dairy Free gf Gluten Free

£10.00pp deposit required per person at the time of booking. Non refundable & Non transferrable in the event of cancellation or no show. Reduced accommodation rates available. Contact the team for details.

Family Christmas

Day Lunch

Enjoy a traditional Christmas lunch with all the trimmings, in comfortable, festive surroundings. Let us look after you so you can fully enjoy the day with friends and family.



25th December | Pre-orders required before Friday 29th November

Adults Menu Glass of Prosecco on arrival

Sweet Potato & Bacon Soup **gf df v** on request

Twice Baked Cheese Souffle with Balsamic Roasted Cherry Tomato Compote & Wild Rocket of on request

Chicken & Apricot Terrine, Spiced Apple Relish & Toasted Sourdough

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Sage & Onion Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Buttered Sprouts & Turkey Gravy $\,$ gf $\,$ df on request

Roast Sirloin of Beef, Beef Truffle Roasted Potatoes, Heritage Carrots, Yorkshire Pudding & Buttered Sprouts **gf df** on request

Salmon & Creamed Leek Wellington with Roasted Potatoes & a Dill & Caper sauce **df** on request

Beetroot Shortcrust Pastry Tart, filled with Squash and Caramelised Onion and a Quinoa Cust with Root Vegetables & Roasted Potatoes **vg**

DESSERT

Steamed Christmas Pudding with Brandy Sauce & Fruit Compote **gf vg** on request

Baked Cinnamon Swirl Cheesecake with Ginger Crumb & Berry Coulis $\operatorname{\sf gf}\operatorname{\sf vg}$ Chocolate & Salted Caramel Fondant With Clotted Cream $\operatorname{\sf lce}$ Cream $\operatorname{\sf gf}$ on request

AFTER DINNER

Freshly Brewed Tea, Coffee & Mints

Childrens Menu

STARTER

Tomato Soup, Bread Roll v vg df

Cheesy Toasted Garlic Bread with BBQ Dipping Sauce v

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Buttered Sprouts & Turkey Gravy

Margherita Pizza with Chips v

DESSERT

Christmas Pudding & Custard

Ice Cream Sundae with Chocolate Sauce

v Vegetarian vg Vegan df Dairy Free gf Gluten Free

Note: Residents dine in the Grand Café between 12.30pm and 3.00pm (times to be pre-booked). Non-Residents dine in the County Suite at 1.00pm prompt – situated on the first floor in the building on the mainland with lift access.

Residential Christmas Package

3 night package: arriving 24th December. 3 nights. £429 per adult (13 years +) / £213 per child (3-12 years)

Christmas Eve

Arrive at your leisure, explore the hotel and its grounds and settle into your bedroom. Mulled Wine & Mince Pies with brandy cream will be served from 3.30pm - 5.00pm with light entertainment. From 7.00pm make your way to the Grand Café Restaurant for a 3 course dinner to be served from 7.30pm.

At 11.15pm feel free to depart for Midnight Mass at St Helens Church, Sandal. A 10 minute journey from the hotel, directions can be obtained from reception. On return, hot chocolate and mince pies will be available.

Christmas Day

Merry Christmas! Breakfast is served from 8.30am until 10.00am in the Grand Café.

Christmas Day Lunch will be served from 12.30pm – 3.00pm in the Grand Café Restaurant, pre book your reservation time. Christmas cake will be served at 3.00pm, when the Kings speech will also be screened in the lounge. For those not wanting to watch the King's speech, you can

enjoy a walk around the grounds and surrounding area, maps can be collected from reception. When evening arrives, wind down with a festive buffet served from 7.00pm in the County Suite on mixed social tables followed by a Christmas themed quiz. Board games are available in our lounge area.

Boxing Day

Breakfast is served from 8.30 until 10.00am in the Grand Café. Enjoy a local attraction, or even a pantomime - details of options can be obtained via the team in advance. Alternatively, there are walks around the hotel or simply relax in the Hotel's lounge.

For your last night at Waterton Park Hotel, join us from 7.30pm for a 3 course Gala dinner, followed by a disco until midnight in the County Suite.

27th December

Breakfast is served from 8.30am - 10.00am in the Grand Cafe, before we bid you farewell.



New Years Package

2 nights. £304.50 per adult (adult only package – no children allowed on this package)

50% deposit required at the time of booking. Non Refundable and non transferrable. Full balance required by 4th November. Package includes free access to the pool and thermals 7am – 9.00am only. For other session times and prices please contact reservations.

30th December

Arrive at your leisure from 3.00pm and enjoy a welcome drink. Following this, it's time to relax, explore the Hotel and its surroundings. Alternatively, why not book a treatment in our spa? (treatments are charged at normal prices and not included). In the evening, enjoy 3 course dinner in the Grand Café, pre book your reservation time in advance.

New Year's Eve

Breakfast is served from 8.30am - 10.00am in the Grand Café. Later in the day, enjoy cream tea served between 3.30pm and 5.00pm in the Grand Café Restaurant & Lounge. Meet your fellow guests for a glass of Prosecco from 7.30pm, then make your way to the County Suite for a fabulous 5 course Gala dinner, followed by a disco until 1.00am in the County Suite.

New Year's Day

Brunch will be served from 9.00am until 11.30am in the Grand Cafe. Check out 12.00pm and we wish you the very best for 2026!

STARTER

Wild Mushroom & Truffle Arancini, Basil Mayonnaise df gf on request

INTERMEDIATE

Refreshing Sorbet

MAIN COURSE

Grilled Fillet of Beef (served pink), with Potato Dauphinoise, Roasted Shallot and glazed Heritage Carrot with Oyster Mushroom lus df gf on request

DESSERT

Chocolate & Salted Caramel Fondant, clotted cream Ice Cream gf on request

AFTER DINNER

Freshly Ground Coffee & Mints

Wine list available to pre-order wine for the table

Vegan dishes are available to pre-order on request and in advance.

v Vegetarian vg Vegan df Dairy Free gf Gluten Free

Terms and

Conditions

- Minimum Numbers: Christmas events are subject to demand exceeding the minimum numbers required. Alternative dates may be offered if minimum numbers are not met.
- 2 **Deposits:** A £10 deposit per guest is required within 10 days of making your party reservation to guarantee your booking. Deposits are non-refundable or transferable.
- 3. **Final Balance:** The final balance is due one month prior to your event. Full payment is required if booking within four weeks of arrival. Payment will be taken in full from the initial payment method for the outstanding balance agreed in your confirmation on the due date specified unless an alternative payment method is given.
- 4. Accommodation: All accommodation must be fully pre-paid at the time of booking to secure the discounted party rate. Payments are non-refundable.
- 5. Changes to Booking: Additions to bookings are allowed, but reductions in numbers are non-refundable, and deposits cannot be transferred.
- 6. Cancellation by Hotel: If the hotel cancels an event, an alternative date or refund/credit will be offered.
- 7. **Table Layouts:** Determined by the hotel based on attendance numbers.

- 8. **Specific Requests:** Every effort will be made to accommodate specific requests, but guarantees are not possible.
- 9 Wine Substitution: Suitable alternatives will be offered if specific pre-ordered wine is unavailable.
- 10. Check-in Time: Bedrooms are available from 3:00pm on the day of arrival.
- 11. VAT: All prices include VAT at the current rate.
- 12. Availability: Bookings are subject to availability.
- 13. Menu Changes: Menus may be subject to change, and substitutions may occur due to supplier issues. We reserve the right to change a dish should the market cost of the food item increase significantly from when the menu was costed
- 14. **Dietary Requirements:** Allergen information is available upon request.
- 15. **Liabilities:** The hotel is not liable for failure to perform obligations under the agreement or for loss or damage to property beyond its control.
- 16. Room Allocation: Event location is determined by the hotel unless stated otherwise.
- 17. **Pricing:** Prices may fluctuate based on demand. Rates include items described in the brochure, but menu substitutions are possible based on ingredient availability.
- 18. Timings: Dinner service begins promptly.

Rates are subject to availability and cannot be used with other offers. Children are welcome, but restrictions apply for some New Year's Eve events. Christmas & New Year packages require a 50% deposit at booking, with full balance due by 4th November 2025. Full booking terms & conditions apply. For details, contact the hotel at 01924 562560