

Booking Form

Name of group _____

Name of organiser _____

Address _____

Postcode _____

Phone number _____

Email _____

Number of places booked _____

Date of party _____

Preferred dining time
(6:30pm to 8:30pm) _____

Deposit transferred
(£10 per person non-refundable) £ _____

Payment details: Hotel Collingwood
Sort code: 20-79-31 Account No. 23030385

Please note:

- Final payment is required 14 days prior to the party date
- Numbers cannot be reduced after this date, they can be increased subject to availability
- Pre-orders (meals choices and drinks) are required 7 days prior to the party date

I have read, understood, and accept the terms and conditions for the Christmas party night I am booking.

Signed: _____

Date _____



11 Priory Road Bournemouth BH2 5DF

01202 557575

event@hotelcollingwood.co.uk
hotelcollingwood.co.uk

Party
Nights

Information & Booking Form

Party Nights

3 COURSE MEAL PLUS DJ

Throughout December

Friday & Saturday Nights £39.50
Midweek £34.50

Throughout January 2024

Friday & Saturday nights £29.50
Midweek £24.50

FESTIVE GRAZING TABLE PLUS DJ

Including hot snacks at 11pm
50 to 100 guests

Throughout December

Friday & Saturday nights £35.50
Midweek £30.50

Throughout January 2024

£25.50

FESTIVE MENU

STARTERS

Cumin Spiced Winter Vegetable Soup

with smoked paprika oil and croutons (VE, VG, DF, GFO)

Smoked Chicken

with cherry tomatoes, red onions, green beans,
tarragon dressing and red wine vinaigrette (GF, DF)

Goats Cheese & Pepper Tartlet

with balsamic drizzle, rocket and parmesan salad (VG)

Bloody Mary Tomato Gateau

with rocket olive oil salad and balsamic glaze (VE, GF)

MAINS

Traditional Roast Turkey Breast & Ham

with roast potato's, stuffing, pigs in blankets
and turkey gravy (GFO)

Roast Sirloin Of Beef & Yorkshire Pudding

with roast potato's, garlic and thyme, sausage meat
stuffing and red wine and thyme gravy

Baked Delice Of Hake Fillet

with crushed potatoes and herbs, buttered kale and
crayfish and parsley sauce

Roasted Vegetable Strudel In Puff Pastry

with wilted greens, buttered new potatoes
and spicy tomato harissa (VG, VEO)

Panache of Carrots, Sprouts and Cauliflower

DESSERT

Christmas Pudding

with brandy custard and mulled plums (gfo, veo)

Vanilla Cheesecake

with chantilly cream plus orange and gin compote (GFO, VG)

Chocolate Mousse

with white chocolate pencil, hazelnut shortbread and
blackcurrant compote (GFO)

Collingwood Cheese Sampler Plate

with chutney, grapes, celery and crackers (GFO, VG)

Tea, Coffee and Mini Mince Pies

PARTY EXTRA'S

Drinks/canapes reception on arrival

Drinks vouchers: discounted
pre-paid vouchers for your team

20% discount for pre-ordered
wine from our list

Accommodation for groups of 40+

Free stay for the organiser

Discounted stay for your team

Other options for your party;
Photobooth, Casino, Magician
Prices on request