



ASTON HALL
HOTEL & RESTAURANT

Christmas
2024

Christmas 2024

Christmas is upon you as soon as you arrive at Aston Hall Hotel; from the aroma of pine needles and spiced mulled wine, to the twinkling Christmas lights and décor accentuating the beauty of our traditional 18th century manor house.

Private Dining

We have several dining rooms available to hire for private meals with your family and friends. Please contact our Sales team for more information.

Gift Vouchers

You can purchase vouchers through our website to spend at the hotel, a perfect gift idea this Christmas. Please visit www.astonhallhotel.co.uk for more information.

Reservations

For more information or to make a reservation for any of our events, please contact us on:

Tel: 0114 2872309 | Email: sales@astonhallhotel.co.uk

www.astonhallhotel.co.uk

Aston Hall Hotel, Worksop Road, Aston, Sheffield, S26 2EE



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Christmas Craft Fair

FREE
ENTRY

Come and soak up the festive atmosphere and join us for our extremely popular Christmas Craft Fair, where you will be able to browse a wide range of stalls selling a variety of handmade gifts, decorations, homemade treats and much more. There may be a visit from Santa too!

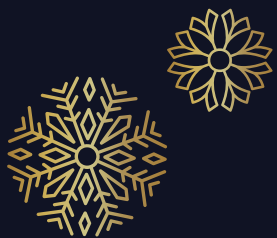
SUNDAY 17TH NOVEMBER

11am - 3pm

Interested in having a stall at the fair?

Please contact our Sales team on **0114 2872309** or email sales@astonhallhotel.co.uk for more information and to check availability.





Countdown to Christmas

Why not get into the Christmas party spirit early this year? Come and enjoy a drink on arrival, followed by a two-course meal, and then dance the night away to all your favourite tunes.

DATES

Friday 22nd
November

Friday 29th
November

Saturday 30th
November

Arrival from 7pm | Dine at 7.30pm
Bar closes at 12am | DJ to finish at 12.30am



£28.00
per adult



Menu

MAINS

Traditional Roast Turkey

Thyme roasted potatoes, pigs in blankets, cranberry stuffing, honey roasted root vegetables, braised red cabbage, chestnut & pancetta sautéed sprouts, pan gravy

Spinach and Ricotta Tortellini (v)

Homemade tomato & basil sauce, garlic ciabatta

DESSERTS

Black Forest Cheesecake

Madagascan vanilla ice-cream, chocolate crumb





Festive Afternoon Tea

Indulge yourself this season and join us for a delicious festive themed afternoon tea. Includes a selection of finger sandwiches, freshly baked scones with jam & clotted cream, and homemade sweet treats.

Daily between Tuesday 26th November – Monday 30th December

(excluding Christmas Eve, Christmas Day and Boxing Day)

Menu

£21.50
per person

SELECTION OF SANDWICHES

Roast Turkey & Stuffing
Beetroot Smoked Salmon & Cream Cheese
Truffle Egg Mayonnaise & Rocket (v)
Cheddar & Chutney (v)
Brie & Cranberry (v)

SAVOURY ITEMS

Turkey & Cranberry Sausage Roll
Fruit Cake with Wensleydale Cheese

MINI DESSERTS

Shortbread Mince Pie with Frangipane
Mini Chocolate & Cherry Layer Cake
Clementine Posset
Handmade Gingerbread Truffles

Homemade Scone, Jam & Clotted Cream

SELECTION OF TEAS OR FRESHLY BREWED COFFEE

*Advance booking is essential and full pre-payment is required upon booking.
Add a mini bottle of Prosecco for £9.00 per person.*



Festive Fayre Lunch

3 COURSES
£30.00
per adult
£18.00
per child

2 COURSES
£25.00
per adult
£15.00
per child

Gather with your family and friends to celebrate the most wonderful time of the year, and choose from our freshly prepared three-course menu.

**Daily between
Tuesday 26th November –
Monday 30th December**

*(excluding Christmas Eve,
Christmas Day and Boxing Day)*

Served 12pm - 3pm

Children under 3 eat free.

*Add a tea or coffee and a mini mince pie
for £3.50 per person.*

*A deposit of £10.00 per person and a full pre-order
required for parties of 10 and above.*

*An additional roast will also be available on a
Sunday – please ask your server.*



Menu



STARTERS

Wild Mushroom Soup (v)
Warm ciabatta

Gourmet Crab Cakes
Dill mayonnaise, watercress

Chicken Liver Parfait
Port & red wine marmalade

**Goats Cheese and Mediterranean
Vegetable Tart** (v)
Cheese herb crumb, rocket salad

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in
blankets, cranberry stuffing, honey
roasted root vegetables, braised red
cabbage, chestnut & pancetta sautéed
sprouts, pan gravy

Eight Hour Braised Beef
Creamy mashed potatoes, honey
roasted root vegetables, seasonal
greens, Yorkshire pudding,
bourguignon sauce

Seared Cod Loin
Pan-fried scallops, Pomme Anna
potatoes, wilted spinach, lemon
butter sauce

Spinach & Ricotta Tortellini (v)
Homemade tomato & basil sauce,
garlic ciabatta

DESSERTS

Traditional Christmas Pudding
Brandy sauce, clotted cream

Milk Chocolate Orange Torte
Vanilla pouring cream, orange zest

Ginger and Treacle Sponge
Crème anglaise, ginger snap

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes,
celery, red onion marmalade

Wreath Making & Afternoon Tea

£55.00
per person

Join us for a glass of fizz on arrival and a delicious festive afternoon tea, followed by a fun-filled afternoon making your very own Christmas wreath, to take away with you to decorate your home over the festive season. The workshop will be hosted by the fabulous Sue Walker from Floral Inspiration, who will provide all the necessary materials and guide you through the process to make your perfect wreath!

DATES

Sunday 24th
November

Sunday 8th
December

2pm - 5pm

Menu

SELECTION OF SANDWICHES

Roast Turkey & Stuffing
Beetroot Smoked Salmon & Cream Cheese
Truffle Egg Mayonnaise & Rocket (v)
Cheddar & Chutney (v)
Brie & Cranberry (v)

SAVOURY ITEMS

Turkey & Cranberry Sausage Roll
Fruit Cake with Wensleydale Cheese

MINI DESSERTS

Shortbread Mince Pie with Frangipane
Mini Chocolate & Cherry Layer Cake
Clementine Posset
Handmade Gingerbread Truffles

Homemade Scone, Jam & Clotted Cream

SELECTION OF TEAS OR FRESHLY BREWED COFFEE



Wreath Making and Pie & Peas

£55.00
per person

Join us for a glass of fizz on arrival and a pie and pea supper, followed by a fun-filled evening making your very own Christmas wreath to take away with you to decorate your home over the festive season. The workshop will be hosted by the fabulous Sue Walker from Floral Inspiration, who will provide all the necessary materials and guide you through the process to make your perfect wreath!

Thursday 28th
November

Thursday 5th
December

6pm - 9pm

Menu

Steak and Ale Pie

Root Vegetable Pie (v)

Served with mushy peas, chips and gravy





Festive Lunch with Santa

Leave the washing up to us and join us for a 3-course lunch and a visit from Santa for the little ones.

Sunday 1st
December

Sunday 15th
December

Arrival from 12.30pm | Sit down for 1pm
Mini disco from 3pm-5pm

£28.00
per adult

£18.00
per child
under 3 eat free



Adult's Menu

STARTERS

Roasted Vine Tomato &
Red Pepper Soup (v)
Herb croutons

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in
blankets, cranberry stuffing, honey
roasted root vegetables, braised red
cabbage, chestnut & pancetta sautéed
sprouts, pan gravy

Spinach and Ricotta Tortellini (v)
Homemade tomato & basil sauce,
garlic ciabatta

DESSERTS

Black Forest Cheesecake
Madagascan vanilla ice-cream,
chocolate crumb



Children's Menu

STARTERS

Garlic and Mozzarella Pizzette

MAINS

Homemade Chicken Goujons
Skinny fries & baked beans

DESSERTS

Ice-cream Sundae
Popping candy, candy cane, chocolate
sprinkles

Festive Party Night

£40.00
per adult

Our fun party nights are a great way to celebrate this season with family, friends and colleagues. Join us for a glass of fizz on arrival followed by a delicious three-course dinner with all the festive trimmings, before dancing the night away!

Friday 6th December

Saturday 7th December

Thursday 12th December

Friday 13th December

Saturday 14th December

Thursday 19th December

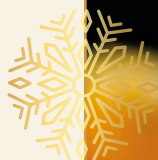
Friday 20th December

Saturday 21st December

Arrival from 6pm | Dine at 7pm

Bar closes at 12am

DJ finishes at 12.30am



Menu



STARTERS

Gourmet Crab Cakes

Dill mayonnaise, watercress

Goats Cheese and Mediterranean Vegetable Tart (v)

Cheese herb crumb, rocket salad

MAINS

Traditional Roast Turkey

Thyme roasted potatoes, pigs in blankets, cranberry stuffing, honey roasted root vegetables, braised red cabbage, chestnut & pancetta sautéed sprouts, pan gravy

Eight Hour Braised Beef

Creamy mashed potatoes, honey roasted root vegetables, seasonal greens, Yorkshire pudding, bourguignon sauce

Spinach and Ricotta Tortellini (v)

Homemade tomato & basil sauce, garlic ciabatta

DESSERTS

Baileys Cheesecake

Salted caramel sauce, Chantilly cream

Ginger and Treacle Sponge

Crème anglaise, ginger snap

Full pre-order required.

Private Christmas Party

Sunday -
Thursday
£38.00
per adult

Friday -
Saturday
£40.00
per adult

Why not book your own private Christmas party?
Enjoy a three-course meal in our Virage or Lagonda* suite,
with our resident DJ included.

Arrival from 7pm | Dine at 7.30pm | Bar Closes at 12am
DJ finishes at 12.30am

Menu

STARTERS

Wild Mushroom Soup (v)
Warm ciabatta

Gourmet Crab Cakes
Dill mayonnaise, watercress

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in
blankets, cranberry stuffing, honey
roasted root vegetables, braised red
cabbage, chestnut & pancetta sautéed
sprouts, pan gravy

Spinach and Ricotta Tortellini (v)
Homemade tomato & basil sauce,
garlic ciabatta

DESSERTS

Baileys Cheesecake
Salted caramel sauce, Chantilly cream

Ginger and Treacle Sponge
Crème anglaise, ginger snap

Full pre-order required.



*Subject to availability throughout December –
contact our Sales team for more information.*

Add a glass of sparkling wine on arrival for £6.00 per person.

*Based on a minimum of 70 guests on a Friday and Saturday night,
and a minimum of 50 guests midweek.*

**Please note the Lagonda suite is not available on Fridays or Saturdays.*



Christmas Eve

Our fabulous four-course dinner on Christmas Eve is the perfect opportunity to get together with your family, whether you are attending midnight mass in the church next door, or just having a quiet evening with your loved ones whilst preparing for a visit from Santa.

Tuesday 24th December

Sittings between 6pm - 8.30pm

Full pre-order required.

£40.00
per adult

£25.00
per child
under 3 eat free

Menu



AMUSE BOUCHE

Tomato and Basil Crostini (v)
Balsamic pearls

STARTERS

Roasted Vine Tomato and Red Pepper Soup (v)
Herb croutons

Chicken Liver Parfait
Port & red wine marmalade

Goats Cheese and Mediterranean Vegetable Tart (v)
Cheese herb crumb, rocket salad

Pan-Fried Scallops
Black pudding, tomato chutney

MAINS

Honey Glazed Pork Tenderloin
Creamy dauphinoise potatoes, honey roasted root vegetables, seasonal greens, spiced cider gravy

Chicken Wellington
Duck fat fondant potatoes, honey roasted root vegetables, seasonal greens, Diane sauce

Seared Cod Loin
Pan-fried scallops, Pomme Anna potatoes, wilted spinach, lemon butter sauce

Spinach and Ricotta Tortellini (v)
Homemade tomato & basil sauce, garlic ciabatta

DESSERTS

Milk Chocolate Fondant
Madagascar vanilla ice-cream,
white chocolate crumb

Sticky Toffee Pudding
Butterscotch sauce, vanilla pouring cream

Clementine Panna Cotta
Dark chocolate tuile

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes, celery, red onion marmalade

Family Christmas Day

Get together with the whole family for a scrumptious festive lunch, on the most special day of the year.

Wednesday 25th December

Arrival at 1pm with a Glass of Prosecco
Dine at 1.30pm

Full pre-order required.

£90.00
per adult

£55.00
per child
under 3 eat free



Menu

STARTERS

Salmon and Smoked Haddock Fishcake
Lobster mayonnaise, buttered sea vegetables

Burrata (v)
Heritage tomatoes, black olive tapenade, sourdough toast

Chicken Liver and Brandy Parfait
Melba toast, red onion marmalade

INTERMEDIATE

Lemon Basil Sorbet (v)

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets, cranberry stuffing, honey roasted root vegetables, braised red cabbage, chestnut & pancetta sautéed sprouts, pan gravy

Roasted Chicken Supreme
Stuffed with goats cheese & thyme, duck fat fondant potatoes, honey roasted root vegetables, thyme jus

Pan-Fried Halibut
Saffron roasted new potatoes, scallop roe puree, seasonal greens, white wine cream sauce

Candied Vegetable Nut Roast (v)
Buttered new potatoes, honey roasted root vegetables, seasonal greens, pumpkin seeds, roasted tomato sauce

DESSERTS

Traditional Christmas Pudding
Brandy sauce, clotted cream

Citrus Pavlova
Freshly whipped cream

Cherry Brandy and Chocolate Mousse
Chantilly cream, chocolate tuile

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes, celery, red onion marmalade

Tea, Coffee & a Homemade Mince Pie

Luxury Christmas Day

Leave the hard work to us, and join us to celebrate and relax in style at our adults-only festive lunch.

Wednesday 25th December

Glass of Champagne on arrival
Sittings between 12.30pm - 2.30pm

Full pre-order required.

£115.00
per adult



Menu

AMUSE BOUCHE

Wild Mushroom Arancini (v)

STARTERS

Parsnip and White Onion Soup (v)
Toasted focaccia

Beetroot Cured Salmon Bruschetta
Roasted beetroot & thyme puree,
whipped goats cheese

Pear, Chicory and Blue Cheese Salad (v)
Candied walnuts

Pan-Seared Duck
Pomme puree, red wine reduction, crispy kale

INTERMEDIATE

Lemon Basil Sorbet (v)

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets,
cranberry stuffing, honey roasted root vegetables,
braised red cabbage, chestnut & pancetta
sautéed sprouts, pan gravy

8oz Beef Fillet
Bone marrow mashed potatoes, seasonal greens,
caramelised shallot puree, bourguignon sauce

Herb Crusted Salmon Fillet
Buttered sea vegetables, tenderstem broccoli,
seafood bisque

Sweet Potato, Wensleydale and Cranberry Pie (v)
Buttered new potatoes, honey roasted root
vegetables, braised red cabbage

DESSERTS

Traditional Christmas Pudding
Brandy sauce, clotted cream

Chocolate Fondant
Infused with Cointreau liqueur, Chantilly cream

Passionfruit Martini Cheesecake
Prosecco gel, passionfruit coulis

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes, celery,
red onion marmalade

Tea, Coffee & Petit Fours

Boxing Day Lunch

Join us for a delicious lunch, a perfect chance to relax and let someone else do the washing up!

Thursday 26th December

Sittings available between 12.30pm - 3pm

Full pre-order required.

£40.00
per adult

£25.00
per child
under 3 eat free



Menu

STARTERS

Roasted Vine Tomato and Red Pepper Soup (v)
Herb croutons

Prawn and Crayfish Cocktail
Gem lettuce, sliced avocado, Marie Rose sauce

**Wild Mushroom and Smoked
Chicken Croquette**
Roasted garlic aioli

Ham Hock Terrine
Piccalilli, dressed rocket, toasted bloomer bread

MAINS

Sirloin of Beef
Thick cut chips, thyme roasted tomato & mushrooms, peppercorn sauce

Prosciutto Wrapped Chicken
Dauphinoise potatoes, honey roasted root vegetables, celeriac puree, pan gravy

Roasted Fillet of Hake
Crispy citrus breadcrumbs, buttered new potatoes, seasonal greens, dill cream sauce

**Sweet Potato, Butternut Squash and
Spinach Wellington** (v)
Celeriac puree, red onion jus

DESSERTS

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes, celery, red onion marmalade

Sticky Toffee Pudding
Vanilla pod custard

Black Forest Cheesecake
Madagascan vanilla ice-cream, chocolate crumb

Clementine Posset
Cranberry compote



New Year's Eve Gala Dinner

£95.00
per adult

Let us take you into 2025 in style!

Enjoy a fantastic six-course dinner, followed by entertainment from a live singer, and then dance the night away with our resident DJ.

Tuesday 31ST December

Arrival from 6.30pm with a Glass of Fizz
Dine at 7.15pm | Glass of Champagne to toast New Year
Cheese & Crackers at 12.30am | Bar closes at 1.00am
DJ finishes at 1.30am

Menu

AMUSE BOUCHE

Pomegranate and Goats Cheese
Bruschetta (v)

STARTERS

Spinach and Ricotta Tortellini (v)
Roast vine tomato & chilli sauce
Chicken Liver and Brandy Parfait
Melba toast, red onion marmalade
Lobster Bisque
Homemade crusty bread

INTERMEDIATE

Champagne Sorbet (v)

MAINS

Braised Feather Blade of Beef
Boulangère potatoes, honey roasted root
vegetables, confit banana shallot, merlot
reduction
Chicken Ballotine
Stuffed with creamy leek & chestnuts,
fondant potatoes, winter greens, white
wine cream sauce
Vegetable and Feta Wellington (v)
Sweet potato fondant, seasonal greens,
red wine reduction

DESSERTS

Assiette of Desserts
Honeycomb, coffee & hazelnut layered
cake, white chocolate mousse, salted
caramel profiterole
Lemon Meringue Tart
Limoncello jelly, strawberry puree
Yorkshire Cheeseboard
Selection of cheese, crackers, grapes,
celery, red onion marmalade

Tea, Coffee & Petit Fours

Full pre-order required.

Overnight stay packages available – see p40 for more information.

New Year's Day Lunch

Join us for a mouth-watering lunch in a cosy setting, a perfect way to begin your New Year.

Wednesday 1st January 2025

Sittings available between 12.30pm - 3pm

Full pre-order required.

£35.00
per adult

£22.00
per child
under 3 eat free



Menu

STARTERS

Roasted Vine Tomato and Red Pepper Soup (v)
Herb croutons

Prawn and Crayfish Cocktail
Gem lettuce, sliced avocado, Marie Rose sauce

Wild Mushroom and Smoked Chicken Croquette
Roasted garlic aioli

Ham Hock Terrine
Piccalilli, dressed rocket, toasted bloomer bread

MAINS

Sirloin of Beef
Thick cut chips, thyme roasted tomato & mushrooms, peppercorn sauce

Prosciutto Wrapped Chicken
Dauphinoise potatoes, honey roasted root vegetables, celeriac puree, pan gravy

Roasted Fillet of Hake
Crispy citrus breadcrumbs, buttered new potatoes, seasonal greens, dill cream sauce

Sweet Potato, Butternut Squash and Spinach Wellington (v)
Celeriac puree, red onion jus

DESSERTS

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes, celery, red onion marmalade

Sticky Toffee Pudding
Vanilla pod custard

Black Forest Cheesecake
Madagascan vanilla ice-cream, chocolate crumb

Clementine Posset
Cranberry compote



80's Night

Don't have time to celebrate during December? Why not join us for a belated Christmas party instead! Includes a drink on arrival, a delicious 2-course meal, and then dance the night away at one of our ever popular theme nights.

Saturday 4th January 2025

Arrival from 7.00pm with a Glass of Fizz
Dine at 7.30pm

Menu

MAINS

Roast Chicken Breast

Fondant potatoes, honey roasted root vegetables, braised red cabbage, rosemary & garlic jus

Wild Mushroom and Lentil Wellington (V)

Creamy mashed potatoes, honey roasted root vegetables, braised red cabbage, mushroom jus

DESSERTS

Ginger and Treacle Sponge

Vanilla pod custard

£30.00
per adult



Children's Menu

For children aged 12 years and under.
Available throughout December.

STARTERS

Tomato Soup (v)

Garlic and Mozzarella Pizzetta (v)

Breaded Fish Goujons
Ketchup

MAINS

Traditional Roast Turkey
Roast potatoes, pigs in blankets, stuffing,
roasted root vegetables, gravy

Bangers and Mash
Garden peas, gravy

Tomato Pasta (v)
Garlic ciabatta

DESSERTS

Chocolate Brownie
Madagascan vanilla ice-cream, chocolate
sauce

Ice-cream Sundae
Popping candy, candy cane, chocolate
sprinkles

Treacle Sponge
Vanilla pod custard



Festive Drinks Package



A selection of sparkling wine, Champagne, and wines available for your festive event. Please note that our bundles and packages come at a discounted price (this price is applicable for pre-orders only). The deadline for pre-orders is Sunday 1st December.

SPARKLING WINE & CHAMPAGNE

Ponte Prosecco Extra Dry – Italy	£32.50
Ponte Prosecco Rose Brut – Italy	£35.00
H Lanvin & Fils Brut NV – France	£62.50
Tattinger Brut Reserve NV – Reims France	£75.00

WHITE WINE

Aimery Sauvignon Blanc – France	£27.50
Cloud Island Sauvignon Blanc – New Zealand	£35.00
Ponte Pinot Grigio – Italy	£25.00
Pocket Watch Chardonnay – NSW Australia	£27.50
Petit Chablis, Domaine Millet – France	£40.00

ROSE WINE

Ponte Pinot Grigio Rosato – Italy	£25.00
Jack & Gina Zinfandel Rose – California USA	£25.00

RED WINE

Aimery Merlot – France	£27.50
Spearwood Shiraz – Australia	£27.50
Vinas de Mendoza Malbec – Argentina	£32.00
Stellar 'Running Duck' Pinotage – South Africa	£28.50
Paternina Crianza Rioja – Spain	£32.00

BOTTLE BUNDLES

8 x Bottles 330ml Corona	£35.00
8 x Bottles 330ml Peroni	£35.00
8 x Bottles 500ml Old Mout Cider	£44.00
8 x Mixed Bottles J20 & Appletiser	£24.00

GOLD PACKAGE

£100.00

- 1 x Ponte Prosecco Extra Dry
- 1 x Aimery Sauvignon Blanc
- 1 x Jack & Gina Zinfandel Rose
- 1 x Spearwood Shiraz

FRANKINCENSE PACKAGE

£180.00

- 1 x Ponte Prosecco Extra Dry
- 1 x Ponte Prosecco Rose Brut
- 2 x Aimery Sauvignon Blanc
- 1 x Jack & Gina Zinfandel Rose
- 2 x Spearwood Shiraz

MYRRH PACKAGE

£230.00

- 1 x H Lanvin & Fils Brut Champagne
- 1 x Ponte Prosecco Rose Brut
- 2 x Cloud Island Sauvignon Blanc
- 1 x Jack & Gina Zinfandel Rose
- 2 x Vinas De Mendoza Malbec



Accommodation

PARTY NIGHTS

Attending one of our festive party nights? Why not make a night of it and stay over at a special discounted rate in one of our spacious and comfortable executive bedrooms, and then enjoy a tasty breakfast the next morning before you head for home.

£50.00 per person
Based on 2 people sharing

£90.00 per person
Single room

*Excludes Christmas Eve, Christmas Day, and New Year's Eve.
Offer subject to availability.*

NEW YEAR'S EVE PACKAGE

See in the New Year in style! Price includes our fabulous New Year's Eve Gala with dancing until the early hours, and then an overnight stay in one of our executive bedrooms, with a full English breakfast on New Year's Day morning. The perfect way to bring in 2025!

£165.00 per person
Based on 2 people sharing

£235.00 per person
Single room

Offer subject to availability.

Why not upgrade your stay?

Superior Room
£25.00 per room

Luxury Room
£50.00 per room



How to Book



- Contact the hotel to check availability for your chosen dates.
- A non-refundable and non-transferable deposit of £10.00 per person is required upon booking (£30.00 per person for Christmas Day and New Years Eve).
- A booking confirmation email will be sent to you on receipt of your deposit, with the menu for the event, and food and drinks pre-order forms attached.
- We ask that pre-order forms are returned and final payment made no later than 4 weeks prior to the event, or by Sunday 1st December, whichever comes earlier.

TERMS & CONDITIONS

- Deposits paid are non-refundable and non-transferable under any circumstances.
- Provisional bookings will not be accepted.
- Menu pre-orders and full balance payments are required either 4 weeks prior to the event being attended, or by Sunday 1st December, whichever comes earlier. This payment is also non-refundable and non-transferable, and no refunds will be given if bookings or part bookings are cancelled.
- On receipt of the deposit payment, the hotel will send a confirmation email and any applicable pre-order forms for food and drinks.
- Upon payment of the deposit, this shall be accepted as a booking contract and as such all terms listed are enforceable.
- For party nights, parties of six guests or under are likely to be seated at a shared table.
- For lunches, including Christmas Day, individual tables will be allocated to each party.
- For New Years Eve, parties under four guests may be seated at a shared table. Parties of four and above are guaranteed individual tables.
- Most special dietary requirements can be met, providing notice is given in writing at the time of booking. Our sales team will be happy to help in discussing a suitable alternative.
- Please be aware that our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients & allergens used in each dish. Should you require any further information regarding allergens, please speak to a member of our sales team, before selecting a menu.
- The hotel reserves the right to alter or amend the contents of an event or to cancel an event for any reason, for example if there is a shortfall in the minimum numbers required to operate an event. In such circumstances, guests may choose an alternative date, subject to availability, or obtain a full refund of any monies paid to the hotel.
- Although the information in the brochure is correct at the time of printing, the hotel reserves the right to amend packages/prices/menus at any time, however the hotel will always endeavour to provide prior notice wherever possible in any such situation.



ALTERNATIVE VENUES

If the date you require is not available, why not try one of our sister hotels? For further information please contact:

HELLABY HALL HOTEL

01709 702701

sales@hellabyhallhotel.co.uk

WEST RETFORD HOTEL

01777 706333

sales@westretfordhotel.co.uk



ASTON HALL
HOTEL & RESTAURANT

Worksop Road | Aston | Sheffield | S26 2EE

Tel: 0114 2872309 | Email: sales@astonhallhotel.co.uk

www.astonhallhotel.co.uk