

*Christmas 2009*



**Park Plaza**  
LEEDS



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To book call us on 0113 380 4000  
or email [ppl\\_xmas@pphe.com](mailto:ppl_xmas@pphe.com)



## *Your perfect festive celebration*

Discover the magic of Christmas at Park Plaza Leeds this festive season and immerse yourself in the luxury of our 4-star design-led venue. Offering panoramic views of City Square complete with Christmas tree and festive lights, Park Plaza Leeds is the place to be.

For 2009 our expert team of Chefs have put together a range of festive menus that are guaranteed to tantalise everyone's taste buds. After your meal our resident DJ will be playing all of your favourite tunes so you can dance the night away into the early hours.



*let it snow, let it snow, let it snow*

## Monday – Thursday Christmas Party Nights

Celebrate Christmas this year with our sumptuous three course festive menu to get you in the Christmas spirit before making your way to the dance floor to celebrate in true Park Plaza style.

### Party Nights running:

Monday 30th November – Wednesday 23rd December inclusive

**Arrival:** 19:00

**Dinner served:** 19.45 prompt

**Party until:** 01:00

**Dress code:** Smart casual

**£23.95 per person including a festive cocktail on arrival**

*Private parties welcome subject to minimum numbers.*

### Menu

#### Starter

Carved Canteloupe melon complemented by a lemongrass and ginger syrup, served with a panache of fresh exotic fruits (v)

Cream of winter vegetable soup infused with tarragon and finished with an extra mature cheddar cheese (v)

#### Main course

Galantine of butter basted turkey breast with a sweet chestnut, salt cured belly pork and sun dried cranberry farce, laced with rich thyme roast gravy

Baked fillet of fresh salmon with sticky fennel compote and a saffron infused vermouth sauce

Braised leek and brie tart with a sweet chestnut puree, baked until crisp and golden brown, finished with a dressed rocket salad (v)

#### Dessert

Traditional Christmas plum pudding with a deliciously rich brandy butter sauce, garnished with a spiced winter berry syrup

Classic lemon tart with a fresh raspberry puree and vanilla mascarpone cream

Ground Fair Trade filter coffee and mini mince pies

*eat, drink and be merry*

## Friday and Saturday Christmas Party Nights

Enjoy the weekend with our gourmet four course menu, guaranteed to satisfy any appetite. Then dust off your dancing shoes to celebrate the glitz and glamour of Christmas with all your favourite dance floor classics.

### Party Nights running:

Friday 27th November – Saturday 19th December inclusive

**Arrival:** 19:00

**Dinner served:** 19.45 prompt

**Party until:** 01:00

**Dress code:** Smart casual

**Friday: £35.00 per person**

**Saturday: £30.00 per person**

*Prices include a festive cocktail on arrival*

*Private parties welcome subject to minimum numbers.*

**Make the most of the festive celebrations and treat yourself to an overnight stay. Accommodation rates start from £35.00 per person including breakfast, based on two people sharing. To book call us on 0113 380 4000 or email [ppl\\_xmas@pphe.com](mailto:ppl_xmas@pphe.com)**

### Menu

#### Starter

Terrine of Gressingham duck and Douro Valley port complemented by sweet, slow roasted cherry tomatoes, toasted ciabatta and a tangy aged balsamic glaze

Carved Canteloupe melon complemented by a lemongrass and ginger syrup, served with a panache of fresh exotic fruits (v)

#### Soup

Clear vegetable broth with fine herbs and pearl barley (v)

#### Main course

Galantine of butter basted turkey breast with a sweet chestnut, salt cured belly pork and sun dried cranberry farce, laced with rich thyme roast gravy

Roast rib eye of English beef with sautéed oyster mushrooms, caramelised baby onions and a rich Burgundy sauce

Baked fillet of fresh salmon with sticky fennel compote and a saffron infused vermouth sauce

Braised leek and brie tart with a sweet chestnut puree, baked until crisp and golden brown, finished with a dressed rocket salad (v)

#### Dessert

Traditional Christmas plum pudding with a deliciously rich brandy butter sauce, garnished with a spiced winter berry syrup

Dark chocolate tart with a crispy butter pastry complemented by a tangy lime caramel, finished with a mascarpone cream

Yorkshire cheese platter: an assiette of Swaledale, smoked Ribblesdale, and Yorkshire Blue cheeses, served with sweet and sour green tomato chutney and classic water biscuits

Ground Fair Trade filter coffee and mini mince pies

## *Festive Christmas Lunch*

For your ultimate office Christmas lunch why not party at the Park Plaza Leeds. Sit back, relax and enjoy the festive season with friends and colleagues. Enjoy a festive cocktail on arrival followed by a mouth-watering three course traditional festive lunch with all the trimmings – it doesn't get better than this.

### **Festive Christmas Lunch running:**

Monday – Thursday, 30th November – 23rd December inclusive

**Arrival:** 12.00

**Lunch served:** 12.30 prompt

**Party until:** 16.00

**Dress:** Smart casual

**£19.95 per person including a festive cocktail on arrival**

*Private parties welcome subject to minimum numbers*

### **Menu**

#### *Starter*

Cream of winter vegetable soup infused with tarragon and finished with an extra mature cheddar cheese (v)

#### *Main course*

Roast breast of turkey served with traditional British accompaniments

Baked fillet of fresh salmon with sticky fennel compote and a saffron infused vermouth sauce

Braised leek and brie tart with a sweet chestnut puree, baked until crisp and golden brown, finished with a dressed rocket salad (v)

#### *Dessert*

Traditional Christmas plum pudding with a deliciously rich brandy butter sauce, garnished with a spiced winter berry syrup

Classic lemon tart with a fresh raspberry puree and vanilla mascarpone cream

Ground Fair Trade filter coffee and mini mince pies



*deck the hall with boughs of holly*

## Christmas Day

Christmas Day is traditionally a time for celebrating with family and close friends. Why not spend Christmas at Park Plaza Leeds... and allow us to take care of everything? You will also receive a surprise Christmas gift from us.

Take it easy on Christmas morning before joining friends and family for a fabulous gala lunch freshly carved to your liking by our Head Chef. Relax in the elegant surroundings of our contemporary designed suite overlooking City Square's Grand Christmas Tree, festooned with twinkling lights. Make Christmas Day 2009 one to remember.

**Arrival:** 12.00

**Lunch served:** 12.30 till 13.00

**Dress:** Smart casual

**Priced at £49.00 per person**

### Carvery Style

#### Starter

Hors d'ouvres selection, Park Plaza Leeds style: help yourself to our exciting display of cold specialty seafood, smoked fish, cold cuts of meat, terrines, Mediterranean salads, pickles and dressings.

#### Soup course

Cream of winter vegetable soup infused with tarragon and finished with an extra mature cheddar cheese

#### Main course

Crown of butter basted turkey breast with a sweet chestnut stuffing, mini pork and cranberry sausages wrapped in pancetta, laced with rich thyme roast gravy

Roast rib eye of English beef with Yorkshire puddings, horseradish tartlet and a rich Burgundy sauce

Pan fried fillet of Irish salmon served with Champagne steamed asparagus spears and laced with a chive and dill beurre blanc

Braised leek and brie tart with a sweet chestnut puree, baked until crisp and golden brown, finished with a dressed rocket salad (v)

#### Dessert

Traditional Christmas plum pudding with a deliciously rich brandy butter sauce, garnished with a spiced winter berry syrup

Dark chocolate tart with a crispy butter pastry complemented by a tangy lime caramel, finished with a mascarpone cream

Yorkshire cheese platter: an assiette of Swaledale, smoked Ribblesdale, and Yorkshire Blue cheeses, served with sweet and sour green tomato chutney and classic water biscuits

Ground Fair Trade filter coffee and mini mince pies

## New Year's Eve Masquerade Ball and Casino\*

Dress to impress at our fabulous Masquerade Ball. On arrival enjoy a sophisticated Martini Cocktail and Canapés before joining guests for a spot of fun playing on our Casino tables. Could you be the lucky winner of our Casino tables and claim your special prize?

After much fun on the tables take your place for a sumptuous five-course Gala dinner before partying the night away with our resident DJ and toasting the New Year in style!

*\* Casino tables are for fun only. Each guest will receive £100.00 fake money to be spent only on Casino tables.*

**Arrival:** 19.30

**Dinner served:** 20.30

**Priced at £60.00 per person**

**Alternatively, make a night of it and book our all inclusive package for just £100.00 per person including overnight accommodation, brunch, late check out based on two people sharing. To book call us on 0113 380 4000 or email [ppl\\_xmas@pphe.com](mailto:ppl_xmas@pphe.com)**

### Menu

A selection of canapés on arrival

#### Starter

Scandinavian dill cured salmon and five hour oak smoked halibut served classically, with young caper berries, ciabatta toast, goats cheese dusted in cracked black pepper and finished with a citrus olive oil

Carved Canteloupe melon complemented by a lemongrass and ginger syrup, served with a panache of fresh exotic fruits (v)

#### Second course

Haggis, neeps and tatties finished with a wee dram of single malt whisky

Clear vegetable broth with fine herbs and pearl barley (v)

#### Sorbet

Refreshing cucumber sorbet served with a minted sherbet (v)

#### Main course

Free range corn fed chicken galantine packed with a rich porcini mushroom farce, tender baby asparagus and a thyme café au lait, accompanied by a roasted root vegetable wrap and a fondant potato

Baked polenta infused with a roasted aubergine provencal with a melt in the middle walnut and roquefort cheese centre, finished by a sweet red pepper coulis (v)

#### Dessert

Classic Italian Tiramisu served with a Cointreau filled chocolate cup and a sweet mandarin coulis

Ground Fair Trade filter coffee and petit fours



*ding dong merrily on high*

## *January Party Nights*

Too busy to party in December and not been able to join in the Christmas cheer? Well don't worry because Park Plaza Leeds have extended Christmas into 2010 with a delicious three-course festive menu and disco package starting from just £19.95 per person.

**Available to private parties of 50 and above, call for full details.**

**Arrival:** 19.00

**Dinner served:** 19.45 prompt

**Party until:** 1.00am

**Dress:** Smart casual

**Prices start at £19.95 per person**

### **Menu**

#### *Starter*

Carved Canteloupe melon complemented by a lemongrass and ginger syrup, served with a panache of fresh exotic fruits (v)

Cream of winter vegetable soup infused with tarragon and finished with an extra mature cheddar cheese (v)

#### *Main course*

Galantine of butter basted turkey breast with a sweet chestnut, salt cured belly pork and sun dried cranberry farce, laced with rich thyme roast gravy

Baked fillet of fresh salmon with sticky fennel compote and a saffron infused vermouth sauce

Braised leek and brie tart with a sweet chestnut puree, baked until crisp and golden brown, finished with a dressed rocket salad (v)

#### *Dessert*

Traditional Christmas plum pudding with a deliciously rich brandy butter sauce, garnished with a spiced winter berry syrup

Classic lemon tart with a fresh raspberry puree and vanilla mascarpone cream

Ground Fair Trade filter coffee and mini mince pies

# Christmas & New Year 2009

## Chino Latino Christmas Menu 2009

Chinese five gold ring soup  
\*\*\*\*\*

Sesame prawn Christmas cracker with chilli & garlic dip  
\*\*\*\*\*

Goose and cumquat festive roll  
\*\*\*\*\*

Sweet snowball with cream soda  
\*\*\*\*\*

Spiced partridge & pear tree salad with chilli yuzu sauce  
\*\*\*\*\*

Slow cooked venison with sweet sherry teriyaki  
\*\*\*\*\*

Individually wrapped selection box of Christmas pudding chocolate truffles, lotus root cake with hot butterscotch sauce, mincemeat gyozas with sherry cream and fresh fruit skewers with chocolate dip

£39 per person

Our full a la carte menu will also be available as an alternative to the Christmas menu.

## Chino Latino New Years Eve 2009

Rolled Monkfish with smoked paprika miso  
\*\*\*\*\*

Beef kibis with wasabi coleslaw  
\*\*\*\*\*

Peruvian style sea bass with green papaya salad  
\*\*\*\*\*

Soft shell crab tempura with mixed peppercorn sauce  
\*\*\*\*\*

Marinated duck with plum and basil chutney  
\*\*\*\*\*

Pork loin with baby egg plant and green curry  
\*\*\*\*\*

Chocolate box

£65 per person

Let the Chino Latino team be your host this New Years Eve. Our highly skilled mixologists will create the perfect selection of cocktails and keep your Champagne corks popping well into the New Year whilst you enjoy a unique menu, carefully prepared by our expert chefs. Come and celebrate with us this New Year in true Chino Latino style.

## Chino Latino

Modern Pan-Asian Cuisine and Cocktail Bar

For more information call

**NOTTINGHAM** 41 Maid Marian Way NG1 6GD • T: 0115 947 7444

E: [nottingham@chinolatino.co.uk](mailto:nottingham@chinolatino.co.uk)

**LEEDS** Boar Lane, City Square LS1 5NS • T: 0113 380 4080

E: [leeds@chinolatino.co.uk](mailto:leeds@chinolatino.co.uk)

[www.chinolatino.co.uk](http://www.chinolatino.co.uk)

## How to book

To book or find out more, simply contact our events team.

T: +44 (0) 113 380 4000

F: +44 (0) 113 380 4100

E: ppl\_xmas@pphe.com

or visit [www.parkplazaleeds.com](http://www.parkplazaleeds.com)

## Where to find us

### Park Plaza Leeds

Boar Lane

City Square

Leeds LS1 5NS

## Accommodation

Make the most of the festive celebrations and treat yourself to an overnight stay in one of our fabulous bedrooms or suites. Enjoy a sumptuous full cooked breakfast the next morning before departing for home.

### Accommodation for Christmas party nights

£35.00 per person including breakfast based on two people sharing.

### January sales rate

£32.50 per person including breakfast based on two people sharing

Why not splash out and upgrade to one of our Executive packages? Please ask for details.

## Drinks package

Park Plaza Leeds would like to offer you a pre-ordered drinks package. Please see below packages available to pre-book and make sure the barrel doesn't run dry this Christmas.

Beer package 10 bottles of beer **£32.50**

3 bottles of white wine, 2 bottles of red wine and 4 bottles of mineral water **£80.00**

2 bottles of white wine, 1 bottle of red wine, 2 bottles of champagne,  
4 bottles of mineral water **£115.00**

Liqueur package choose between brandy, Baileys, whisky and Grand Marnier.

Based on 10 shots **£35.00**

See booking form on page 16

## Terms & Conditions

A non refundable deposit of £10.00 per person is required to confirm bookings. Provisional bookings not confirmed with a deposit within ten days may be cancelled without notice.

After 1st November deposits will not be taken and full payment will be required within 5 working days of the booking. After 1st December within 48hrs. Balance of payments is required no later than 1st November 2009. Any bookings or increase in numbers after this date must be paid within 5 working days and after the 1st December within 24hrs.

Cheques to be made payable to Park Plaza Leeds and must be received at least 14 days prior to event. Only one cheque will be accepted per group.

Minimum numbers will need to be stated and signed for on the main contract. All payments made are non-refundable and non-transferable (to wine, bar, entertainment etc).

All prices include VAT @ 15%.  
VAT Receipts will only be sent after the event on request.

In the unlikely event that numbers for an event do not reach the level deemed necessary by the hotel to make a satisfactory atmosphere, the event will be cancelled. In this case, guests may be invited to change the date of their party, join another event on the same night (if available) or have a full refund.

Any special dietary requirements must be received by the Hotel no later than one month prior to your event.

Wine pre-orders are required no later than 1st November 2009 with full payment. Orders will not be processed until payment is received. In the unlikely event that a wine or vintage should become unavailable, we reserve the right to offer a suitable alternative.

Final numbers attending the event must be confirmed when requested by the Hotel, and in any case no later than two weeks prior to the event. The acceptance of any increase in numbers will be entirely at the Hotel's discretion.

The Christmas parties will be held in the Hotel's function suites.

Please ensure prompt arrival as latecomers cannot be served missed courses. Similarly, service cannot be delayed and courses will be served regardless of whether guests are seated or not.

We will do our best to seat parties at adjacent tables if over twelve guests. Smaller parties may be required to join one another in order to make a complete table. The hotel reserves the right to decide the best table lay out and the position of tables cannot be guaranteed.

### All events are non smoking.

Depending on numbers attending, the bar and/or disco may be in the same room as food served or in an adjacent room.

Special party night accommodation is only available to those attending Park Plaza functions. Check in is from 2pm and check out is 12 noon. All rates are subject to availability. All reservations for accommodation must be guaranteed with a credit/debit card or they will be released. Room reservations for 10 bedrooms or more will be required to sign a contract.

## Booking form

1. Please call +44 (0)113 380 4000 to make your provisional booking. This will be held for a maximum of 14 days.
2. To confirm your reservation please complete this form and send it together with a deposit for each guest, which as stated in the terms and conditions is non-refundable and non-transferable.

Company Name:

Contact Name:

Address:

Postcode:

Email:

Telephone (*daytime*):  (*evening*):

Date of Event:  Name of Event:  Number of People Attending:

Special Requirements:

I enclose a non-refundable and non-transferable deposit of: £

Card Payment: Please charge £  to my credit card *Cheques should be made payable to Park Plaza Leeds*

Card Holder Name:

Card Number:  Issue No:  Expiry date:

### Accommodation

Date:  Number of superior rooms:  executive rooms:

### Drinks packages available (*highlight number required in box provided*)

Beer package 10 bottles of beer £32.50  3 bottles of white wine, 2 bottles of red wine and 4 bottles of mineral water £80.00

2 bottles of white wine, 1 bottle of red wine, 2 bottles of champagne, 4 bottles of mineral water £115.00

Liqueur package choose between brandy, Baileys, whisky and Grand Marnier. Based on 10 shots £35.00

Signature:  Date:

3. Please return completed to: Meetings and Events Sales Department, **Park Plaza Leeds**, Boar Lane City Square, Leeds, LS1 5NS.

PARK PLAZA | HOTELS



### Park Plaza Hotels in the UK

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Park Plaza Cardiff  
Park Plaza County Hall London  
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Park Plaza Leeds  
Park Plaza Nottingham  
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[www.parkplaza.com](http://www.parkplaza.com)

