

A MAJESTIC SPARKLE



DoubleTree by Hilton Harrogate Majestic Hotel and Spa
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CHRISTMAS 2024



WELCOME

CHRISTMAS

AT THE MAJESTIC

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THE MAJESTIC HOTEL



Retreat to the DoubleTree by Hilton Harrogate Majestic Hotel and Spa and make your Christmas sparkle.

Set in the heart of Harrogate with stunning guest bedrooms, ornate event spaces, exquisite dining experiences and the relaxing Harrogate Spa, The Majestic is the perfect choice this festive season!



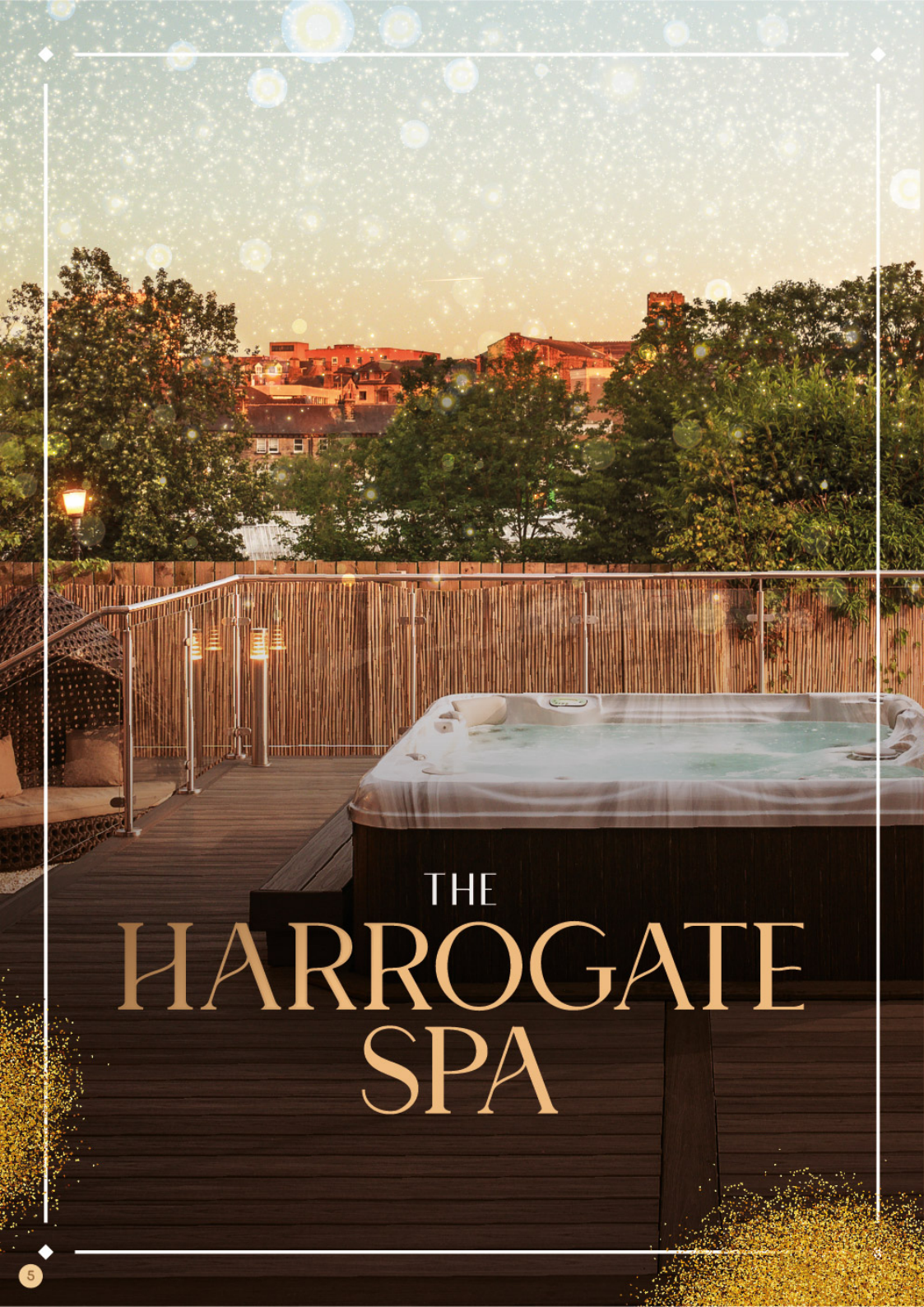
FREDERICK'S LOUNGE BAR & TERRACE

Honouring Sir Frederick Gordon, the original Majestic Hotel owner, our Lounge Bar & Terrace showcases murals of English Spa towns, including Harrogate. Indulge in a menu of nibbles, small plates, and more, accompanied by fine wines and dynamic cocktails, enhancing your Majestic experience.



CARTERS CHAMPAGNE BAR & GRILL

Elegantly styled with Edwardian flair, Carters Champagne Bar & Grill offers a daily à la carte menu featuring local seasonal produce. Indulge in our grill dishes, cooked to perfection with aged meat for exquisite textures and flavours.



THE HARROGATE SPA



THE HARROGATE SPA

The Harrogate Spa is a luxurious North Yorkshire destination for a spa day or spa break, offering a range of thermal therapies and spa treatments to indulge the senses.

Pamper yourself this festive season and enjoy the 12.5 metre indoor heated swimming pool, Himalayan salt sauna, Eucalyptus steam room, Mud Rasul chamber, experience shower and ice fountain, ESPA face and body treatments, gym, relaxation zones and Zen Garden with an outdoor hot tub.



SPA DAYS

FROM £99.00

HARROGATE SPA MEMBERSHIPS

FROM £74.00



For more information or
to book online
theharrogatespa.com



MAKE YOUR CHRISTMAS SPARKLE AND
JOIN OUR PARTY NIGHTS WITH FRIENDS,
FAMILY OR COLLEAGUES!

A MAJESTIC SPARKLE PARTY NIGHTS

From
£35
per person*

We will do our best to seat parties at adjacent tables if over 10 guests. Smaller parties may be required to join one in order to make a complete table. We reserve the right to decide the best table layout and the position of tables cannot be guaranteed. Please refer to the Booking Terms & Conditions for more details.



A MAJESTIC SPARKLE PARTY NIGHTS

On arrival enjoy an unlimited Prosecco reception before your festive three-course dinner then dust off your dancing shoes and enjoy the DJ until the early hours!

UNLIMITED 45 MINUTE PROSECCO RECEPTION!

Arrive at 6:30pm
Call to Dinner between 7:15 and 7:30pm
Three Course Festive Dinner

Photo Booth (after dinner)
DJ & Disco
Last Orders at 12:30am

Saturday 30th November £35.00 | Friday 6th December £45.00 | Saturday 7th December £45.00
Thursday 12th December £35.00 | Friday 13th December £45.00 | Saturday 14th December £45.00
Thursday 19th December £35.00 | Friday 20th December £45.00 | Saturday 21st December £45.00

MENU

Starters

Smoked salmon, mackerel & herb parfait, cucumber and dill salad, toasted ciabatta
Roast carrot and coriander soup, herb & chilli salsa (vg)

Main Courses

Roast turkey with sausage and sage stuffing, pigs in blankets, roast potatoes, seasonal vegetables, and turkey gravy
Beetroot wellington with spinach and mushroom duxelles, roast potatoes, seasonal vegetables, and tarragon gravy (vg)

Desserts

Chocolate delice mousse, spiced orange coulis, honeycomb (vg)
Christmas sticky toffee pudding, salted caramel sauce

*Tea & Coffee available on request
A full menu preorder is due no later than 4 weeks prior to your event date.*



Any and all dietary requirements must be advised at the time of booking.
For all enquiries or to make a booking visit www.experiencethemajestic.com

Why get up to go to the bar when you can have drinks already waiting for you on your table? See Page 19 for more details.

'A MAJESTIC SPARKLE' IN YOUR
OWN PRIVATE EVENT SPACE

PRIVATE AND EXCLUSIVE USE PARTIES

From
£45
per person*

*Subject to availability, minimum numbers apply.

We will do our best to seat parties at adjacent tables if over 10 guests. Smaller parties may be required to join one in order to make a complete table. We reserve the right to decide the best table layout and the position of tables cannot be guaranteed. Please refer to the Booking Terms & Conditions for more details.



UNLIMITED 45 MINUTE PROSECCO RECEPTION!

Three Course Festive Dinner

Photo Booth

DJ & Disco

ENHANCE YOUR PRIVATE PARTY

by adding on some show stopping extras:

1/2 Bottle of House Wine from £11.00pp

Upgrade to a Champagne Drinks reception from £7.00pp

Live Band from £1,300

Late Night Snacks from £5.95pp

Must be preordered.



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"WHO DUNNIT" MYSTERY NIGHT!

£69
per person

WE ARE VERY PLEASED TO PRESENT 'A CLINICAL FINISH' MYSTERY NIGHT WHERE YOU WILL MEET THE ENIGMATIC HYPNOTHERAPIST WHO RUNS A NEW HEALTH CLINIC, HIS FIANCÉE AND THE MYSTERIOUS SLEEPING PARTNER WHO HAS FUNDED THE CLINIC.

Other members of staff are also present, however the future of one of them is far from healthy. Following the strange death of one of the staff, natural causes are quickly ruled out by police, who launch a murder enquiry. You're invited to meet and interrogate the suspects up close and personal to discover who is lying - and who is lying dead!

SOMEONE DUNNIT! - BUT WHO?

FRIDAY 22ND NOVEMBER

LIVE ENTERTAINMENT DELIVERED BY
PROFESSIONAL ACTORS THROUGHOUT!

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A CLINICAL FINISH MYSTERY NIGHT

Arrive at 6:30pm prompt for Canapés and
45 minutes of Unlimited Prosecco!

Four Course Festive Dinner to be served at 7:30pm

Photo Booth (after dinner), DJ & Disco

Last orders at 12:30am



MENU

Canapés

Yorkshire sausage, caramelised red onion mash, red wine jus
Oriental chicken & red pimento brochette
Mini wild mushroom & tarragon vol-au-vent (v)

To Start

Smoked salmon, mackerel & herb parfait, cucumber and dill salad, toasted ciabatta
Roast carrot & coriander soup, herb & chilli salsa (vg)

Intermediate

Gin and tonic sorbet

Main Course

Roast turkey with sausage and sage stuffing, pigs in blankets, roast potatoes, seasonal vegetables, and turkey gravy
Beetroot wellington with spinach and mushroom duxelle, roast potatoes, seasonal vegetables, and tarragon gravy (vg)

Dessert

Chocolate delice mousse, spiced orange coulis, honeycomb (vg)
Christmas sticky toffee pudding, salted caramel sauce

A full menu preorder is due no later than 4 weeks prior to your event date.



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MAKE IT A CHRISTMAS TO REMEMBER AND SPEND YOUR FESTIVE SEASON AT THE MAJESTIC

Christmas traditions meet fun and relaxation in a grand setting. Expect the warmest of welcomes, festive food, a roaring fire and a relaxing experience at The Harrogate Spa.

3 DAY CHRISTMAS STAY PACKAGE

- Check-in on 24th December for 3 Nights' Accommodation with Breakfast
- Warm Cookies on arrival!
- Bottle of Wine and welcome gift in your room on arrival
- Festive Afternoon Tea on arrival
- Access to The Harrogate Spa throughout your stay
- Three Course Christmas Eve Buffet Dinner with Live Singer
- Five Course Christmas Day Lunch with Live Pianist
- Kings Speech with Christmas Cake
- Artisan Buffet Dinner on Christmas Day Evening with a pre-Dinner Cocktail
- Boxing Day Dinner Buffet

FROM £697 FOR SINGLE OCCUPANCY AND £919 FOR DOUBLE OCCUPANCY

From rates are based on a Standard Double room, upgrade options are available subject to availability and an additional fee

SUPERIOR 3 DAY CHRISTMAS STAY PACKAGE

All the above but with the following additions to make your stay extra special;

- Upgraded Superior Room
- Wine upgraded to a bottle of Champagne in your room on arrival
- Champagne with Afternoon Tea
- Hot Chocolate delivered to your room on Christmas Eve

In addition to The Harrogate Spa access you will also receive access to the private 'Mud Rasul Chamber Experience' (Booking required in advance. Subject to availability)

FROM £ 852 FOR SINGLE OCCUPANCY AND £1,154 FOR DOUBLE OCCUPANCY

From rates are based on a Superior Double room, upgrade options such as Deluxe are available subject to availability and an additional fee

CHRISTMAS DAY

£120
per person
over 12's only

Take time to enjoy Canapes and Mimosas before sitting down for a Five Course Christmas Day Lunch.

Sittings available between 12:30pm and 4:00pm

MENU

Amuse bouche

Bloody Marie chilled shot glass (v/g)

Starter

Roast carrot and coriander soup, herb & chilli salsa (vg)

Venison and beef shin terrine, beetroot textures and horseradish chutney

Seafood platter to include hot smoked salmon pate, handpicked crab, mini prawn cocktail

Roasted beetroot salad, vegan feta, candied walnuts, orange (vg)

Main Course

Locally sourced herb and butter roasted turkey crown, sausage meat roulade, pigs in blanket, and roasting gravy

Prime roast sirloin of beef, portobello mushroom and port wine gravy, Yorkshire pudding

Roast rack of lamb, pancetta, and pea puree

Salmon en croute, spinach, and roasted fennel sauce

Heritage carrot and spiced cauliflower tarte tatin, red onion marmalade (v/g)

Dessert

Chocolate delice, cereal milk ice cream, honeycomb

Toffee apple and treacle tart, Granny Smith apple sorbet

Christmas pudding, winter berry compote and brandy

Glazed lemon tart, raspberry sorbet, crushed meringue (v/g)

Followed By

Selection of regional cheeses with celery biscuits and chutney

A full menu preorder is due no later than 4 weeks prior to your event date.

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31ST DECEMBER 2024
THE MAJESTIC NEW YEAR'S EVE

BLACK TIE GALA DINNER

WE ARE ALL SET TO WELCOME IN 2025, IN STYLE!

The Majestic Ballroom will be the perfect backdrop for your New Year celebrations
filled with fabulous food and exceptional entertainment!

Champagne Reception at 7:00pm
Five Course Dinner served at 7:45pm
Live Band, DJ & Disco
Photo Booth (after dinner)

Bagpiper and Fireworks at Midnight
Champagne Toast at Midnight
Late Night Snacks and Last orders
at the Bar 1:00am
Carriages at 1:30am

£145
per person

MAKE A NIGHT OF IT WITH OUR... 3 DAY NYE STAY PACKAGE

- Arrive on 30th December for 3 Nights' Accommodation with Breakfast
- Bottle of Fizz on arrival
- Access to The Harrogate Spa
- Three Course Dinner in Carters Champagne Bar & Grill on 30th December
- New Year's Eve Oscars Black Tie Gala Dinner as detailed above
- Buffet Dinner on 1st January in Carters Champagne Bar & Grill with live Pianist

FROM £ 687 FOR SINGLE OCCUPANCY AND £ 897 FOR DOUBLE OCCUPANCY

*From rates are based on a Standard Double room, upgrade options such as Superior are available
subject to availability and an additional fee.*

For all enquiries or to make a booking visit www.experiencethemajestic.com

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NEW YEAR'S EVE BLACK TIE GALA DINNER MENU

Artisan Bread Board

To share on your table

Artisan bread board balsamic olive oil and smoked Maldon salt butter

Starter

Seafood platter to include hot smoked salmon pate,
handpicked crab, mini prawn cocktail

Duck and orange pate, sticky fig relish

Beetroot and artichoke salad with caramelized orange
and pomegranate (v/g)

Intermediate

Cumin roasted parsnip soup,
Bramley apple and cider drizzle (v/g)

Main Course

Fillet of beef Wellington, white truffle oil, shallot, and mushroom sauce

Vegan wellington, vegan truffle oil, shallot, and mushroom sauce (v/g)

Pommes anna and baby vegetables

Dessert

Textures of chocolate

Cheese Course

Selection of regional cheeses, celery, grapes,
chutney, biscuits

Tea / Coffee and Truffles

A full menu pre-order is due no later than 4 weeks prior to your event date.

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SHIMMER YOUR WAY INTO

2025

A MAJESTIC SPARKLE 'NEW YEAR PARTY!'

31ST DECEMBER 2024

£69
per person

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Enjoy a festive buffet from 7:30pm and then dance the final night of the year away to our disco entertainment with a live saxophonist!

Toast to 2025 with a glass of fizz and watch the fireworks light up Harrogate from our terrace!

Post-midnight sandwiches will be available from 1:00am

MENU

Charcuterie meat and vegetarian selection, cornichons, chutneys, olives, farmhouse breads

Selection of salads

Braised beef bourguignon

Moroccan lamb tagine

Paneer korma

Braised vegetable rice

Garlic and rosemary roasted baby potatoes

Winter greens with toasted almonds

Sweet treat and cheese selection



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CHRISTMAS DRINKS PACKAGES

Why get up to go to the bar when you can have drinks already waiting for you on your table... and at discount prices!



JACK - £90

2 Bottles of House White Wine
2 Bottles of House Red Wine

(Discounted from £104)



QUEEN - £140

2 Bottles of House White Wine
2 Bottles of House Red Wine
1 Bottle of House Rose Wine
1 Bottle of the House Prosecco

(Discounted from £168)



KING - £270

2 Bottles of House White Wine
2 Bottles of House Red Wine
1 Bottle of House Rose Wine and
2 Bottles of the House Prosecco
10 Bottles of Beer
10 Bottles of Cider
(mixed flavours)

(Discounted from £311)



ACE - £179

1 Bottle of Vodka
(Ciroc, various flavours available)
OR
1 Bottle of Gin
(Whitley Neil, various flavours available)
20 Bottles of Fever-Tree Mixer
(various flavours)

(Discounted from £232)



SUIT - £36

8 Bottles of Beer

(Discounted from £44)



JOKER - £28

8 Bottles of Soft Drinks
(Frobisher Juices, Fever-Tree Mixers
or Coca Cola)

(Discounted from £34)



Available for pre-order only. Must be ordered no later than 2 weeks prior to your event. Full payment required at the time of ordering.

A FESTIVE SPARKLE AFTERNOON TEA

Throughout December, indulge in festive sweet and savoury treats served in ornate settings for any occasion!

£33
per person

Cakes & Scones

Christmas choux bun
Christmas pudding inspired choux bun with dried fruits and spices and a holly garnish

Fruits of the forest macaron
Purple macaron with white chocolate and forest fruits ganache

Cherry and pistachio layer cake
Layers of soft chocolate cake, sharp cherry mousse topped with pistachio glaze, chopped pistachio & pumpkin seeds

Chocolate orange cheesecake
Crunchy biscuit base topped with dark chocolate cheesecake with a hint of tangy orange

Plain and Christmas-spiced fruit scones
clotted cream and jam

Sandwiches & Savouries

Roast turkey and stuffing sandwich
Camembert, red onion and cranberry chutney sandwich
Smoked salmon, honey mustard and dill sandwich

The above is served with a glass of prosecco on arrival and bottomless tea and coffee



Any and all dietary requirements must be advised at the time of booking. For all enquiries or to make a booking visit www.experiencethemajestic.com

Served 12:30pm – 4pm weekdays, 1pm – 4pm Saturdays & Sundays. Not available on Christmas Day. Subject to availability. Pre-booking mandatory.



WEDDINGS

AT DOUBLETREE BY HILTON HARROGATE MAJESTIC HOTEL & SPA

A venue fitting for your love story, the DoubleTree by Hilton Harrogate Majestic Hotel & Spa, set on acres of expansive grounds and gardens that overlook the beautiful spa town of Harrogate.

Each of our event suites boast their own fascinating history and unique character, with period features exuding elegance from ornate Venetian chandeliers to striking antique fireplaces set amidst contemporary, neutral décor which can be customised to make your Wedding dreams come to life.

The hotel is also home to 184 unique guest rooms, the gorgeous Carters Champagne Bar & Grill, Frederick's Lounge & Terrace and The Harrogate Spa & Gym making it a wedding venue that is sure to impress.

PACKAGES AVAILABLE



**KING
EDWARD**

From £100pp



**PRINCE
ALBERT**

From £120pp



**QUEEN
VICTORIA**

From £165pp



BESPOKE

Prices available
on request

HIRE FROM £500 • MENUS FROM £35^{PP}
SELF-CATERED WEDDING PACKAGES AVAILABLE

E. weddings@doubletree-harrogate.co.uk
W. weddingsatmajestic.co.uk



GIFT THE MAJESTIC



SPOIL A LOVED ONE THIS CHRISTMAS
WITH ONE OF OUR FANTASTIC VOUCHERS
RANGING FROM A TRADITIONAL
AFTERNOON TEA TO A LUXURY SPA DAY
WITH TREATMENTS.

Visit the below link if you would like to browse & purchase one of our
fantastic vouchers;
[experiencethemajestic.com](https://www.experiencethemajestic.com)

BOTTOMLESS FESTIVE SUNDAY LUNCH IN CARTERS CHAMPAGNE BAR AND GRILL

Join us for a Festive Sunday Roast with **BOTTOMLESS** drinks
(Prosecco, House Wine and Amstel) and **BOTTOMLESS** Yorkshire Puddings!

Served every Sunday in December 12:30pm – 4:00pm

2 courses
£41.95

3 courses
£45.95



To Book

CHRISTMAS BOOKINGS TERMS & CONDITIONS

1. A non-refundable deposit of £10.00 per person is required to confirm 'A Majestic Sparkle' party nights. The final balance is then due on 1st November. 50% is required for all other events. For private Christmas events an event contract will be issued.

2. Provisional bookings not confirmed with a deposit within three working days may be cancelled without notice.

3. After 1st November deposits will not be taken and full payment will be required at the time of booking.

4. Any increase in numbers after 1st November must be paid at the time of confirming.

5. Minimum numbers are stated and confirmed in writing at the time of booking.

6. All payments made are non-refundable and non-transferable (to wine, bar, entertainment etc).

7. All prices include VAT at current rate.

8. VAT Receipts will only be sent after the event on request.

9. 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.

10. Please be advised that it is the responsibility of the Client to inform the Hotel of any guests who have either a food allergy or food intolerance in advance of the Event. Upon the Client's written request on booking, the Hotel will supply allergen ingredient data for all menu items.

11. All bookings must submit their pre-ordered menus by 1st November with the names of who has ordered which option. Groups of 10 or more must also submit a seating plan for each table. Pre-orders not received by this date will receive chef's choice.

12. Drinks package pre-orders are required no later than 2 weeks prior to the event with full payment. Orders will not be processed until payment is received. In the unlikely event that a pre-ordered beverage should become unavailable, we reserve the right to offer a suitable alternative.

13. Final numbers attending the event must be confirmed when requested by the Hotel, and in any case no later than 1st November. The acceptance of any increase in numbers will be entirely at the Hotel's discretion.

14. 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.

15. Organisers will be notified prior to the party date as the exact timings for service.

16. We will do our best to seat parties at adjacent tables if over 10 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.

17. For events with an 'unlimited' Prosecco Reception guests will be provided with one glass per person on arrival and this glass will be topped up by our waiters during the allotted time. DoubleTree by Hilton Harrogate Majestic Hotel & Spa promotes responsible drinking at all times.

18. All events are non-smoking and non-vaping.

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

20. Room reservations for 9 bedrooms or more will be required to sign a contract and will be subject to group terms and conditions.

21. Accommodation rates are subject to availability and as such are subject to change and are valid only for individual reservations and prepayment may be required.

22. All Christmas events and packages are for adults only. Minimum age 18 years.




DOUBLETREE
by Hilton™
HARROGATE MAJESTIC
HOTEL & SPA