
THE OLD HALL
EXCLUSIVE USE
CHRISTMAS PARTIES
Minimum 60 guests | Dates available between 1st November 2024 and 31st January 2025

THE ESSENTIAL PACKAGE

£89 per person, including VAT

A dedicated Events Manager to ensure seamless planning and a professional bar and wait team on the evening

Exclusive use of The Old Hall Ely for the entire duration of your event (6.30 pm to midnight)

A Glass of Sparkling Punch on arrival in The Orangery

Sumptuous Two-course Meal Served in The Marquee (main course and pudding)

After Dinner Coffees with Mince Pies

Disco with Professional DJ

A table plan, table numbers and hand-written name place cards

Fabulous decorations including crackers and centrepieces on your tables in The Marquee







Click here to enquire

THE CLASSIC PACKAGE

£120 per person, including VAT

A dedicated Events Manager to ensure seamless planning and a professional bar and wait team on the evening

Exclusive use of The Old Hall Ely for the entire duration of your event (6.30 pm to midnight)

A Glass of Sparkling Punch on arrival in The Orangery

Sumptuous Three Course Dinner Served in The Marquee

After Dinner Coffees with Mince Pies

An evening Espresso Martini & Chambord Bramble bar (one cocktail per person) after dinner

Disco with Professional DJ

A table plan, table numbers and hand-written name place cards

Fabulous decorations including crackers and centrepieces on your tables in The Marquee







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THE PREMIUM PACKAGE

£168 per person, including VAT

Everything in The Classic Package as well as:

An evening Espresso Martini & Chambord Bramble bar
(one cocktail per person) after dinner

A bottomless drinks reception of
Organic Cava, Beers and Elderflower Fizz (0% ABV)

Three classic canapés of your choice per person during your drinks reception in The Orangery

Half a bottle of house wine (red, white or rosé) per person served with your dinner

A buffet-style cheese table with artisanal cheeses, biscuits, chutney, celery and seasonal fruits







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CHRISTMAS PARTY MENU

TO START

Wild Boar Croquette, Redcurrant Purée, Black Garlic Mayonnaise, Nasturtium Oil
(NF)

Beetroot Cured Salmon Loin, Horseradish & Dill Crème Fraiche, Apple, Pickled Golden Beetroot
(GF)(NF)

Truffled Mushroom Pâté, Spiced Butternut Squash, Apple & Date Chutney, Toasted Ciabatta
(VE)(NF)

FOR MAIN

Traditional Roast Turkey, Cranberry & Sausage Meat Stuffing, Garlic & Herb Roasted Potatoes, Maple Roasted Parsnips & Baby Carrots, Pan Roasted Sprouts & Chestnuts, Red Wine Jus
(DF)

Fillet of Brill, Romanesco, Potato Galette, Champagne Cream, Caviar & Dill Butter, Fennel Pollen
(GF)(NF)

Cauliflower Cheese Steak, Braised Red Cabbage, Glazed Baby Vegetables, Sage Oil
(V)(GF)(NF)

TO FINISH

Christmas Pudding Parfait, Brandy & Textures of Mandarin
(V)(GF)(NF)

Chocolate & Honey Ganache, Coffee Whipped Cream, Chocolate Tuille, Blackberries
(V)(NF)

Almond, Ginger & Port Poached Pear, Natural Greek Yogurt, Cinnamon Granola
(V)(GF)

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THE NIGHT TIMELINE

16:30	Bedroom check-in followed by tea and cake in The Main Hall for all overnight guests
18:30	Doors Open for party guests Welcome Drinks
19:30	Dinner is served
21:30	Music begins
23:45	Bar closes
Midnight	Music ends and carriages

Want to keep the party going? Finish at 1am* for a flat rate of £1,000 with either party package

**Subject to licensing*







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ACCOMMODATION

As part of your Christmas party package, you are required to occupy all of our 16 luxurious bedrooms.

Special Rate:
£3,200 equating to £200 per room.

This price includes a full English buffet breakfast for all overnight guests.

Check-in is from 4.30pm.
Tea, coffee and cake served.

Check-out is at 10am the following morning after a great breakfast.









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TERMS & CONDITIONS

All prices shown on the website and in the brochure include VAT. A non-refundable deposit payment must be made in order to confirm your booking. Your non-refundable deposit payment cannot be converted to pay the balance of other guests or put towards drinks and drinks vouchers.

There is a menu choice for each guest, with a vegetarian alternative and special dietary menus available on request. Menu choices must be received no later than 3 weeks prior to the event. If menu options are not made before the event, the standard menu will be served. The Old Hall Ely reserves the right to make changes to the menu in the event of shortages in the supply.

Cancellations must be made in writing to The Old Hall Ely by the Lead Booker. We cannot accept cancellations over the telephone. All payments received are non-refundable.

Full payment for bedrooms will be required ahead of your event date.

Name place cards will be on the table as per the order of your guests on the menu pre-order form, these cannot be moved on the day.

The Old Hall Ely reserves the right to refuse admission and to remove from the function any person, whose condition in the opinion of the staff of The Old Hall Ely, interferes, or is likely to interfere with, the enjoyment of the function by other participants. The Old Hall Ely does not accept any responsibility in respect of any person prevented from entering the function, or asked to leave due to their conduct.

The Old Hall Ely will take every care to honour commitments, but reserves the right to amend, alter or cancel all or part of the programme and will not accept liability for errors, omissions or cancellations.

Dates and timings are subject to licensing approval.

We operate a strict ‘Challenge 25’ scheme, therefore, we reserve the right to request proof of age if any guest looks under 25.

Any complaint or claim relating to the provision of The Old Hall Ely and the facilities therein during the period of hire must be received by ourselves in writing no later than 7 days after the Event date, failing which we shall not be obliged to consider any complaint or claim.



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