

A festive New Year's Eve party scene. In the foreground, two champagne flutes filled with bubbly champagne stand on a white tablecloth. To their right, a silver tray holds several oysters on a bed of crushed ice. A black handbag with a gold chain strap is visible in the background. The background is softly lit with warm lights, and a string of pearls lies on the table in the lower left.

THE *Edy* HALL

NEW YEAR'S EVE PARTY

Tuesday, 31st December 2024

WHAT'S INCLUDED

£180 per person, including VAT

A Bottomless Champagne Reception on Arrival in The House

Freshly Shucked and Dressed Oysters from the Renowned 'Oyster Meister' during the Champagne Reception

Selection of Canapés during the Champagne Reception

Sumptuous Three Course Dinner Served in The Marquee

After Dinner Coffee with Chocolate Truffles

An Evening Espresso Martini & Chambord Bramble Bar
(one cocktail per person) in The Marquee

A Buffet-style Cheese Table with Artisanal Cheeses, Biscuits, Chutney,
Celery and Seasonal Fruits

Live Music in the Evening featuring 'The Sax Walker' and a Disco with a
Professional DJ

Fabulous decorations including Centrepieces
on your Tables in The Marquee



Book
Now

NEW YEAR'S EVE MENU

TO START

Venison Carpaccio, Crispy Venison
Shoulder Lollipop, Redcurrant,
Shallot & Hazelnut Dressing

Charred Mackerel Fillet, Pickled
Cucumber, Beetroot & Chilli Ketchup,
Roasted Cashew Crumb,
Celeriac Brittle, Fennel Flower
(GF) (DF)

Glazed Golden Beetroot & Baby Pear
Winter Salad, Binham Blue Cheese,
Roasted Walnuts, Balsamic Onion
Press, Grape & Honey Dressing
(V)

FOR MAIN

Suffolk Lamb Rump, Lamb Fat Potato Dauphinoise,
Winter Green Salad, Pea & Mint Purée, Lamb Jus
(GF) (NF)

Seared Fillet of Turbot, Butter Poached Black Tiger
Prawns, Roasted Heritage Carrots, Poached Fennel,
Carrot & Anise Purée, Nasturtium Oil
(GF) (NF)

Celeriac Steak, Glazed Heritage Baby Beetroot,
Salted Baby Carrots, Parsnip & Apple Purée,
Salsa Verde
(VE) (GF) (NF)

TO FINISH

Chocolate Cream Cheese, Kirsh Soaked
Cherries, Cherry Ice Cream,
Chocolate Lace Tuille
(V) (NF)

Yuzu & Black Sesame Semi Fredo, Whipped
Clotted Cream, Torched Meringue,
Raspberry Textures
(V) (GF) (NF)

Rum-Soaked Pineapple, Banana & Passion
Fruit Sorbet, Lime Crème Fraîche,
Pink Pepper Corn Brittle
(V) (GF) (NF)

DRINKS PACKAGES

We have put together a selection of drinks packages at a discounted rate which you can pre-order for your table. Your drinks will be ready and waiting once we move through to The Marquee for the evening celebration. These drinks packages can only be pre-ordered ahead of time and can be bought via the shop on our website.



The House Package

- 2 x Cal Y Canto Verdejo
- 1 x Cal Y Canto Bobal Rosé
- 2 x Cal Y Canto Red

RRP £130.00
Sale Price £117.00

The Classic Package

- 2 x Zensa Fiano
- 1 x Zensa Rosato
- 2 x Zensa Primitivo

RRP £180.00
Sale Price £162.00

The Premium Package

- 2 x Lusco Albariño
- 1 x Hampton Water Rosé
- 2 x Catena Malbec

RRP £212.50
Sale Price £191.25

Drinks Tokens

- 1 x Bottled/Draught Beer
- 1 x 175ml Glass of House Wine
- 1 x Single House Spirit & Mixer
- 2 x Soft Drinks

Sale Price £6.50 per Token

Beer

- 5 x Corona
- 5 x Peroni

RRP £45
Sale Price £40.50

Sparkling

- 3 x Cava Brut
- 2 x Cava Rosé

RRP £175.00
Sale Price £157.50



Book Now

ACCOMMODATION

All of our luxury bedrooms are available exclusively to our New Year's Eve Party guests.

Check-in is from 4.30pm, and check-out will be at 11am the following morning after a full English buffet breakfast.

To book your room, please call 01353 663275. Please note that on our online booking system, no rooms will show as available for Tuesday, 31st December.

Full payment is required on booking. Double bedroom prices start from £325.

Availability is limited so book early to avoid disappointment!



Book
Now

THE NIGHT TIMELINE

16:30 Bedroom check-in for guests spending the night with us followed by tea and cake in The Main Hall

18:30 Doors open for party guests
Champagne & Oyster Reception

19:30 Dinner is served

21:30 Live Music begins

01:45 Bar closes

02:00 Music ends and carriages



Book
Now

HOW TO BOOK

Allocate a Lead Booker and dedicate this person to be group organiser for the booking process.

Visit our online shop to purchase your tickets.

Once payment has been made your tickets will be confirmed! You will then receive a booking confirmation email.

At this point, you can also book overnight accommodation with us.

Lastly, we will send you a simple document to complete with your guests' menu choices.

[Book Now](#)



TERMS & CONDITIONS

The Old Hall Ely's New Year's Eve Party is restricted to persons aged 18 years and over. We operate a strict 'Challenge 25' scheme, therefore, we reserve the right to request proof of age if any guest looks under 25.

All prices shown on the website and in the brochure include VAT. Non-refundable full payment must be made in order to confirm your booking and can only be accepted from the Lead Booker. Your non-refundable full payment cannot be converted to pay the balance of other guests or put towards drinks and drinks vouchers.

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 upon booking.

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.

Due to ongoing changes in configurations, tables will not be allocated until the day of the event. All party guests will be sat on tables of 10 to 14 persons. The Old Hall Ely is responsible for the seating plan for the event and all tables are shared.

Please complete the menu pre-order form with your guests' menu choices. The order in which you input your guests' names, denotes the order in which they will sit around the table. Name place cards will be put out by The Old Hall Ely, reflecting your menu pre-order form and cannot be altered or moved on the event 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 reserves the right to cancel the event should a "Force Majeure Event" occur. The Old Hall Ely does not accept any liability and shall not be liable for non-completion of the event or any delays arising as a result.

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.

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.

These Terms and Conditions are governed by English Law and in the unlikely event of a dispute, the parties shall submit to the exclusive jurisdiction of the English Courts. The liability of The Old Hall Ely in respect of any breach of these Terms and Conditions, including any applied Terms shall not extend to any consequential loss whatsoever suffered by the client or their guests.

A photograph of The Old Hall Ely at night, illuminated by warm interior and exterior lights. The building is a large, multi-story stone structure with several chimneys and dormer windows. In the foreground, there is a pond with tall reeds and a reflection of the building. The sky is dark, and the scene is framed by dark tree branches at the top.

THE OLD *Ely* HALL

01353 663 275 | christmas@theoldhallely.co.uk | www.theoldhallely.co.uk
The Old Hall Ely, Stuntney Causeway, Ely, Cambridgeshire, CB7 5TR