

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







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	The Classic Package	The Premium Package
2 x Cal Y Canto Verdejo	2 x Zensa Fiano	2 x Lusco Albariño
1 x Cal Y Canto Bobal Rosé	1 x Zensa Rosato	1 x Hampton Water Rosé
2 x Cal Y Canto Red	2 x Zensa Primitivo	2 x Catena Malbec
RRP £130.00	RRP £180.00	RRP £212.50
Sale Price £117.00	Sale Price £162.00	Sale Price £191.25

Drinks Tokens	Beer	Sparkling
1 x Bottled/Draught Beer	5 x Corona	3 x Cava Brut
1 x 175ml Glass of House Wine	5 x Peroni	2 x Cava Rosé
1 x Single House Spirit & Mixer	•	
2 x Soft Drinks	RRP £45	RRP £175.00
Sale Price £6.50 per Token	Sale Price £40.50	Sale Price £157.50



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!









THE NIGHT TIMELINE

Bedroom check-in for guests 16:30 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 O2:OO Music ends and carriages









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.









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.

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