

Booking Conditions

- If you are making your booking more than 6 weeks in advance a £10.00 per person non-refundable deposit is required within 7 days of making the booking.
- If this is not received, we reserve the right to release the booking without notice.
- Final numbers and FULL payment is required 3 weeks prior to your event/arrival. If these payments are not received, we reserve the right to release the booking without notice.
- If you are making a booking less than 6 weeks in advance, FULL payment is required within 7 days of the booking being made or immediately should your booking be within 10 days. If it is not received we reserve the right to release the booking without notice.
- We regret no refunds can be made for a reduction in numbers, all payments are non-refundable and non-transferable.
- A food pre-order is not required although any special dietary requirements should be brought to the attention of the hotel when making final payment; we will where possible adhere to these, this includes the numbers of vegetarians in your party.
- Children under 18 are not permitted to attend evening events.
- Groups of more than 20 guests may be catered for at more than one table.
- Credit accounts are only suitable by prior arrangement.
- All offers and events are subject to availability and we reserve the right to vary, amend or cancel any of the arrangements or the facilities featured in this brochure, should we find such an alteration necessary.
- All prices are inclusive of VAT at 17.5%
- Please note some dishes may contain nuts or nut products; please ask for clarification.
- All areas of the Hotel are non-smoking.

HOW TO BOOK

Call Claire on 01752 507882
or email conferences@quality-hotel-plymouth.com
to book your table or make an enquiry.



BY CHOICE HOTELS

The Quality Hotel, Cliff Road, The Hoe, Plymouth PL1 3DL

Quality Hotel News

NOT JUST FOR XMAS

We are open throughout the year for all your family occasions and celebrations including Birthdays, Wedding Receptions, Civil Ceremonies, Anniversaries and Corporate Events.

MERRY XMAS



*"Wow, that was a great Xmas party, what day is it?" said Santa.
"January the 5th" replied the helper.*

SPECIAL ACCOMMODATION RATES! BOOK NOW!

CHRISTMAS EVENTS

For guests attending our Christmas events, we offering a preferential room rate of £25.00 per person including full English breakfast.

UPGRADES AVAILABLE ON ALL RATES!

- £15.00 per room, per night for our executive sea - facing rooms.
- £25.00 per room, per night for our superior executive rooms.

**PLEASE CALL CLAIRE
01752 507882**



The Quality Hotel, Cliff Road, The Hoe,
Plymouth PL1 3DL

TASTY TREATS ★ SEE CENTRE PAGES

CHRISTMAS FESTIVE LUNCHESES

A traditional 3-course lunch with all of the trimmings.

Served daily from 1st- 23rd December

Home-made Cream of Vegetable Soup

Served with crispy croutons and freshly baked roll

Rosette of Seasonal Melon

With a winter berry compote

Traditional Roast Turkey

Served with all the seasonal trimmings

Steamed Salmon Supreme

With creamed leeks

Brie and Redcurrant Tartlet (v)

All the above served with Seasonal Vegetables and Potatoes

Traditional Christmas Pudding

With brandy sauce

Glazed Lemon Tartlet

With vanilla sauce

Freshly Brewed Coffee with Minted Chocolates

CHRISTMAS PARTY AND FESTIVE FAYRE NIGHTS

Bring your Christmas party to us! Dance the night away to our resident DJ until 12.30am after enjoying a traditional 3-course dinner with all of the trimmings.

Alternatively, why not try our Christmas Festive Fayre. For a more relaxing night out with your friends or colleagues why not join us for one of our festive evenings, which includes a 3-course festive dinner with all the trimmings, party hats, crackers and novelties and topped by amazing views across Plymouth Sound without being interrupted by the sound of a DJ. **See the calendar below for details of dates and prices.**

Home-made Cream of Vegetable Soup

Served with crispy croutons and freshly baked roll

Tiger Prawns

Served on a bed of dressed salad leaves with a citrus dressing

Rosette of Seasonal Melon

With a winter berry compote

Traditional Roast Turkey

Served with all the seasonal trimmings

Steamed Salmon Supreme

With creamed leeks

Brie and Redcurrant Tartlet (v)

All the above served with Seasonal Vegetables and Potatoes

Traditional Christmas Pudding

With brandy sauce

Chocolate Fudge Cake

Served with chantilly cream and strawberries

Glazed Lemon Tartlet

With vanilla sauce

Freshly Brewed Coffee with Minted Chocolates

EVENT	Mon 1 Dec	Tue 2 Dec	Wed 3 Dec	Thr 4 Dec	Fri 5 Dec	Sat 6 Dec	Sun 7 Dec	Mon 8 Dec	Tue 9 Dec	Wed 10 Dec	Thr 11 Dec	Fri 12 Dec	Sat 13 Dec	Sun 14 Dec	Mon 15 Dec	Tue 16 Dec	Wed 17 Dec	Thr 18 Dec	Fri 19 Dec	Sat 20 Dec	Sun 21 Dec	Mon 22 Dec	Tue 23 Dec
Christmas Festive Lunches	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95
Christmas Festive Fayre	£18.95	£18.95	£18.95	£18.95			£18.95	£18.95	£18.95	£18.95	£18.95			£18.95	£18.95	£18.95	£18.95				£18.95	£18.95	£18.95
Christmas Party Nights					£27.95	£27.95							£29.95	£29.95				£29.95	£29.95	£29.95			