

Festive Parties in our Grand Ballroom



Enjoy our ever-popular Christmas Parties, offering the very best fun filled Festive Celebrations.

Bring your **Festive Cheer** and dancing shoes to our popular "bring a party to a party" lunches and dinners. We will have you on the dance-floor in no time!

Centrally located, right next to Aberdeen's transport hub, the Aberdeen Douglas Hotel is the perfect location to visit this Festive Period.



Festive Party Lunches

£39 per person

Your lunch party starts at **12 noon**, with a delicious 3 course set menu, ½ bottle of wine, then enjoy and dance to the fabulous sounds of our festive DJ until 4pm

Available dates:

Friday 01 December
Friday 08 December
Thursday 14 December
12 noon until 4pm

Drinks **pre-orders**can be placed any
time up to **2 weeks**prior to party night
date.



CHRISTMAS LUNCH

Menu

STARTER

Country Vegetable Soup served with a crusty bread roll

MAIN COURSE

Traditional Roast Breast of Turkey served with chipolatas, oatmeal stuffing, roasted potatoes, seasonal vegetables and gravy

Winter Vegetable Tagine

Slow cooked fresh vegetable stew, packed full

of flavour and warm spices

DESSERT

Snowflake Brownie served with forrest berry compote

See separate menu for full allergen breakdown



Festive Party Might Party Migh

£54 per person

Your evening starts at **7pm**, enjoy a delicious 3 course choice dinner with ½ bottle of wine & a Christmas shot alongside fabulous **music** and entertainment from our **Festive DJ** to keep you on the floor till the end of the evening at **12.30am**

Available dates

Friday 01 December
Saturday 02 December
Friday 08 December
Saturday 09 December
Thursday 14 December
Friday 15 December
Saturday 16 December

Drinks **pre-orders** can be placed any time up to **2 weeks** prior to party night date.

See separate menu for full allergen breakdown



Menu

STARTERS

Country Vegetable Soup served with a crusty bread roll

or

Liver and Redcurrant Paté
served with Scottish Oatcakes, homemade pickled
vegetables and onion marmalade

MAIN COURSE

Traditional Roast Breast of Turkey served with chipolatas, oatmeal stuffing, roasted potatoes, seasonal vegetables and gravy

or

Roast Scottish Beef served with Yorkshire pudding, oatmeal stuffing, roasted potatoes, seasonal vegetables and demi glace

or

Winter Vegetable Tagine

Slow cooked fresh vegetable stew, packed full of
flavour and warm spices

DESSERT

Christmas Pudding served with brandy custard

or Snowflake Brownie served with forrest berry compote





Centrally located, right next to Aberdeen's transport hub, the Aberdeen Douglas Hotel is the perfect location to visit this Festive Period.

We are offering accommodation rates for those attending any of our Festive Parties or Dining at Molly's Bistro.

Single £65 B& B Double, Twin £85 B&B





Christmas is a time for gathering together with friends, family, or colleagues and if you are looking for a private space to celebrate then we have two Private Dining Rooms available.

For more information contact us on

reservations@aberdeendouglas.com





HOGNANAY HOOLSY!

Join us for our Hogmanay Hooley, there really is no better place to celebrate New Year's Eve!







HOGIANAY HOOLEY!

£145 per person sharing a Double or Twin room overnight stay.

£105 per person attending dinner only.

Welcome at 7pm.
Begin your evening with
a Champagne
Reception.

Enjoy a delicious 4 course dinner with 1/2 bottle of wine.

Entertainment from the fabulous **Heartland Band**.

Dance the night away until 2am.

Drinks pre-orders can be placed any time up to 2 weeks prior to party night date.

Booking essential

Please inform a member of our team of any dietary requirements

DINNER MENU

Traditional Haggis, Neeps & Tatties Stack

with whisky sauce

Tomato & Roast Red Pepper Soup served with chef's crusty roll

from the Douglas Carvery

Roast Scottish Beef

finished with demi-glace sauce

Hake Fillet with a lemon and rosemary crust

Vegetarian option
Cajun Spicy Sweet Potato Roulade
(gluten free, vegan)

all served with

Roasted Potatoes, Seasonal

Vegetables, Oatmeal Stuffing,

Yorkshire Pudding

Raspberry & Pistachio Semifreddo finished with white chocolate shavings

200

Freshly Brewed Tea & Coffee served with Brioche Pasquier Petits Fours

Terms & Conditions

- 1. These conditions apply to all guests attenting Christmas programme events.
- 2. All Events are subject to availability.
- 3. All provisional programme bookings must be confirmed within seven days of booking and a deposit of £10 per person paid within 2 weeks.
- 4. All balances much be paid in full prior to 1 Novemeber 2023.
- 5. All bookings made after this date must be paid in full within seven days of booking or, if less than seven days from date of the Event, payment in full is required immediately.
- 6. The rate for the event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel, which may be sent by fax, post or email.
- 7. All prices shown are inclusive of VAT, but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the date of the Event. Prices advertised are subject to change prior to booking.
- 8. Except as set out below, we regret that all payments received including deposits, are non-refundable and non-transferable.
- 9. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation.
- 10. If the final amount is not settled in advance (see term 4) the hotel reserves the right to cancel the booking.
- 11. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date offered.
- 12.Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event.
- 13. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests.
- 14. Any accommodation booked shall be subject to our hotel terms and conditions.



NEW YEARS MENU FROM LAST YEAR

HOGMANAY



Pork, Duck Liver & Port Paté

served with balsamic sticky onion chutney and toasted brioche

Roasted Red Pepper & Tomato Soup

served with chef's crusty roll

from the Douglas Carvery

Roast Scottish Beef

Honey & Mustard Glazed Ham

Grilled Salmon

served with lemon & parsley butter

Sweet Potato, Chickpea & Spinach Ragù

served with roasted potatoes & seasonal vegetables (vegan, gluten free, dairy free)

Roasted Potatoes, Seasonal Vegetables, Oatmeal Stuffing, Yorkshire Pudding, Red Wine Jus

Triple Chocolate Calypso Mousse served with Chantilly cream and orange slices

Freshly Brewed Coffee

served with petits fours