



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!

FESTIVE LUNCH £40
FESTIVE DINNER £55

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

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

FESTIVE PARTY LUNCH £40

DATES:

12 noon until 4pm

FRIDAY 06 DECEMBER | THURSDAY 19 DECEMBER

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



FESTIVE LUNCH MENU

STARTER Leek & Potato Soup

served with a crusty bread roll (vg) (gf)



MAIN COURSE

Traditional Roast Breast of Turkey

served with chipolatas, oatmeal stuffing, roasted potatoes, seasonal vegetables and gravy



White Chocolate & Raspberry
Cheesecake

drizzled with raspberry coulis

£40 per person set menu & half bottle of wine





Festive Party Dinners

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

FESTIVE PARTY DINNER
£55

DATES:

7pm until 12.30am

FRIDAY 29 NOVEMBER | SATURDAY 30 NOVEMBER | FRIDAY 06 DECEMBER |
SATURDAY 07 DECEMBER THURSDAY 12 DECEMBER | FRIDAY 13 DECEMBER |
SATURDAY 14 DECEMBER | THURSDAY 19 DECEMBER | FRIDAY 20 DECEMBER

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

STARTER

Leek & Potato Soup

served with a crusty bread roll (vg) (gf)

Duck Rillette

set on a slice of crostini, served with plum and apple chutney

Chargrilled Vegetable Terrine

served with slice of crostini, orange lemon dressing and salad garnish (vg) (gf)



Traditional Roast Breast of Turkey

served with chipolatas, oatmeal stuffing, roasted potatoes, seasonal vegetables and gravy

Aubergine Slipper

stuffed with Mediterranean vegetables, set on a rich tomato sauce (vg) (gf)



Traditional Christmas Pudding

served with brandy custard and red currants

White Chocolate & Raspberry Cheesecake

drizzled with raspberry coulis

Raspberry Gin Cheesecake

drizzled with raspberry coulis (vg) (gf)

£55 per person

choice of starter, main and dessert & half bottle of wine





Festive Accommodation

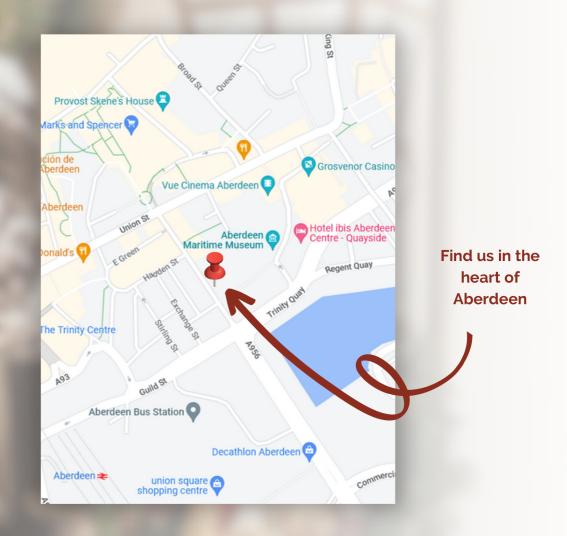
Centrally located, right next to Aberdeen's transport hub, the Aberdeen Douglas Hotel is the perfect location to visit this Festive Period.

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

SINGLE B&B £65

DOUBLE or TWIN B&B £79

RESERVATIONS@ABERDEENDOUGLAS.COM





Private Dining

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





HOGMANAY HOOLSY!

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.

ATTENDING PARTY
DINNER ONLY
£108

STAYING OVERNIGHT
£145PP CLASSIC DOUBLE / TWIN
+£20 UPGRADE TO SUPERIOR ROOM

Booking essential

*Please inform a member of our team of any dietary requirements

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

GLASS OF CHAMPAGNE & CANAPÉS ON ARRIVAL

Hot Smoked Salmon Flakes with Cucumber Dill

served with cream cheese crackers and crème fraîche

Caramelised Onion & Feta Cheese Tart

accompanied with rocket salad and balsamic glaze (v)

Red Lentil Soup

served with crusty bread roll (v)

from the Douglas Carvery

Roast Scottish Beef

with roast potatoes, glazed carrots & parsnips, oatmeal stuffing,

Yorkshire pudding, finished with roast gravy

Oven Baked Sea Bass Fillet

with homemade lemon & lime cherry tomato salsa

Moroccan Style Cauliflower Roulade

with chickpea chutney (v)

Chocolate Fondant

served with Chantilly cream

Brioche Pasquier Petits Fours

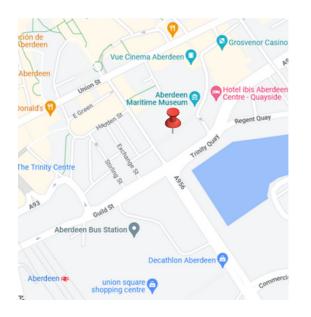
Freshly Brewed Tea & Coffee

served with dark chocolate mint crisps









Contact Us

ABERDEEN DOUGLAS HOTEL

- 01224 582255
- reservations@aberdeendouglas.com
- 43-45 Market Street Aberdeen, AB11 5EL
- www.aberdeendouglas.com
- @aberdeendouglashotel



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 2024.
- 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 quests.
- 14. Any accommodation booked shall be subject to our hotel terms and conditions.

