CELEBRATE PARTY NIGHTS CHRISTMAS & NEW YEAR

SOFITEL HOTELS & RESORTS

LONDON GATWICK

CHRISTMAS AT SOFITEL

This festive season, the Sofitel London Gatwick brings you a winter wonderland that promises everlasting Magnifique memories.

We are leaving no stone unturned to put on a show stopping soirée, filled with decadent and luxurious food, professional Ambassadors and an elegant ambiance to make sure you and all your guests have a night to remember !



Call us on 01293 555155 or email us at meetings3@sofitelgatwick.com

STAY

Live a Magnifique experience and indulge yourself with an overnight stay coupled with the luxury of the Sofitel MyBed?

Overnight stay from £75.00 for single occupancy and £85.00 for double occupancy, including VAT.

Both accommodation rates include Full English Breakfast. Room rates are only available when pre-booked in conjunction with a Christmas party and subject to availability.

To book a room please contact our reservations team on 01293 567070.



BOOKING A ROOM

A valid credit/debit card will be required to guarantee the booking. All cancellations and amendments should be made by 1400 hours on the day of arrival to avoid any cancellation charges.

SOFITEL FESTIVE LUNCH

HOMEMADE PARSNIP, CARROT AND THYME VELOUTÉ toasted spiced pumpkin seeds and oil

ROAST FARM FRESH BRITISH TURKEY roast gravy, pigs in blankets, fresh cranberries, roast Maris Pipers and root vegetables, Brussels sprouts, onion and caraway seed

GALLETTE OF BRAISED LENTIL vegetable, white bean and quinoa herb crumble, coconut milk and beetroot cream

CHOCOLATE NOEL DELICE clementine stem ginger pannacotta, and Christmas pudding "snow ball" in Cognac sauce

2 COURSE - £19.50 PER PERSON

3 COURSE - £26.50 PER PERSON (INCLUDING 1 GLASS OF WINE)

SOFITEL CHRISTMAS AFTERNOON TEA

SANDWICHES

Roast turkey and stuffing Smoked salmon and rocket mini brioche Smoked gammon ham, mustard and pineapple Cucumber, sea salt, cream cheese and dill

£19.95

PER PERSON

WARM CRANBERRY SCONES Cognac cream and Winter spice strawberry jam

SELECTION OF CAKES

Chocolate marshmallow snow balls Mint and white chocolate macaroons Warm mini mince meat open tarts with fig Orange chocolate brownie, mandarin gel Champagne jellies with raspberries Mini yule log

SOFITEL CHRISTMAS CELEBRATION PARTY

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Whatever the size of your party, this festive season can be as magical as you wish, our Desoutter Suite is available for joiner and private parties of up to 250 guests. To include resident DJ until 0100.

SOFT CHEESE 'YULE LOG' V with blush tomato and chive white onion, potato 'tinsel'

HERB BUTTER BASTED CHICKEN BREAST EN CROUTE with cranberry and port jus, gruyere potato, courgette and root vegetable roast

GALLETTE OF BRAISED LENTILS vegetable, white bean and quinoa herb crumble, coconut milk and beetroot cream

CHOCOLATE NOEL DELICE clementine and ginger panna cotta, popped buckwheat and chocolate mousse

FRESHLY BREWED TEA AND COFFEE

Party Package Includes: Arrival drinks, Sofitel Christmas Celebration Menu, tea/coffee, Christmas novelties and themed decorations and DJ.

Evening to commence at 1900 | Dinner served at 2000 | Carriages at 0100 Private and tailor made functions available. A £10.00 deposit per person is required to confirm bookings. Complimentary parking subject to availability.

Add a half bottle of wine for an extra £5.00 per person.

TERMS AND CONDITIONS

ALL PRICES INCLUDE VAT AT 20%

All provisional bookings will be held for up to five working days; thereafter the hotel has the right to cancel the booking if a deposit is not received. To confirm your booking, a £10.00 deposit per person is required. Cheques should be made payable to Grove HR Limited. Final payment due one month prior to date of party. All payments are non refundable and non transferable to the final balance, where numbers have reduced.

All accommodation booked at the special rate is subject to availability and must be guaranteed by a valid credit/debit card. The Hotel reserves the right to cancel any event should the booking fail to reach minimum numbers. In such cases the party organiser will be given at least ten working days notice and a full refund made or an alternative date offered.

FOOD ALLERGIES

Please inform us of any food allergies or intolerances. Dishes may contain traces of nuts, wheat, shellfish and garlic or any other allergens. Any guests requiring a vegetarian menu or special dietary requirements must advise the hotel two weeks prior to the function.

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