

## T & C's

To make a provisional booking please call us on 01332 861842 opt 2

To confirm a booking we require a non-refundable deposit of £10 per person

Provisional bookings can be held for up to 2 weeks, if no deposit is paid the booking will be released

Full payment and pre-orders are required 6 weeks prior to the event date.  
All payments are non-refundable

The Derby Conference Centre will endeavour to run all advertised events, but due to unforeseen circumstances, it may be necessary to consolidate or reschedule particular events

For larger parties, payment conditions apply, please speak to our Sales team for more details

We reserve the right to seat parties together, subject to final numbers and seating plans

No credit or refunds will be issued for guests unable to attend, regardless of circumstances

### **FANCY DRESS ENCOURAGED BUT OPTIONAL PRIZE FOR THE BEST DRESSED**

For all other Wedding & Event enquiries please call a member of the team on  
01332 861842 opt 2



## 2018

## DERBY



# PRESENTS CHRISTMAS PARTY NIGHTS 2018



## 1920's

Put your glad rags on, celebrate in style and be transported back to the Derby Conference Centre in the 1920's

FRIDAY 30TH NOVEMBER  
SATURDAY 1ST DECEMBER  
FRIDAY 7TH DECEMBER

SATURDAY 8TH DECEMBER  
FRIDAY 14TH DECEMBER  
SATURDAY 15TH DECEMBER

**£31.00 PER PERSON**

You and your guests will enjoy a welcome drink on arrival at 7pm followed by our three course festive dinner.

Our resident DJ will get the party started and let you dance the night away until 1AM.

Stay with  
us from  
£20.00pp

01332 861842 OPT 2  
BOOK NOW TO  
AVOID DISAPPOINTMENT

## DINNER MENU

### TO START

(Bread baskets served to your table)

Ham hock terrine with Black Cherry & Cranberry Chutney  
Shrimp cocktail with Marie Rose sauce and Deviled Egg  
Curried Parsnip Soup (V)

### MAIN COURSE

(Seasonal Vegetables served to your table)

Roasted Turkey Breast served with Pastry Pigs and Sage & Onion Stuffing  
Beef Merlot, slow cooked Beef in a Merlot & Pancetta Sauce with Button Mushrooms and Caramelised Red Onions  
Stuffed Portabello Mushroom with Porcini and Mascarpone Cous Cous (V)

### DESSERT

Gin and Lemon Cheesecake  
Chocolate Tart with Cranberry & Prosecco Compote

Followed by Tea, Coffee & Mince Pies

DRINKS PACKAGES AVAILABLE  
PLEASE SPEAK TO THE TEAM