



CHRISTMAS STARTS HERE
AT DOUBLETREE BY HILTON STOKE-ON-TRENT

A festive Christmas dinner table with a lit tree in the background. The table is set with white linens, silverware, and glassware. The background features a large, brightly lit Christmas tree with warm white lights, and a long table covered with a white tablecloth, also adorned with lights. The overall atmosphere is warm and celebratory.

Enjoy Christmas WITH US

Celebrate the most wonderful time of the year at DoubleTree by Hilton Stoke-on-Trent.

Whether you're planning a small gathering, a sparkling Christmas party or a delicious festive feast with loved ones, let us set the scene for a truly memorable festive season.

Rockin' Around

THE DOUBLETREE

27TH | 28TH NOVEMBER - £49.95 PER PERSON

4TH | 5TH DECEMBER - £58.95 PER PERSON

11TH | 12TH | 18TH | 19TH DECEMBER - £59.95 PER PERSON

Step into the ballroom and let the Christmas celebrations begin! Get ready for a night of sparkle, sound, and serious dancing at our unforgettable festive party.

The dance floor will be alive thanks to the award-winning covers band Native Way, bringing you hit after hit from the 50s right through to today's ultimate party anthems. From Tina Turner and ABBA to The Weeknd, Sam Fender, and many more, there's something to get everyone singing and dancing along.

Before you hit the dance floor, indulge in a delicious three-course Christmas meal complete with all the festive trimmings, the perfect fuel for a night of celebrations, laughter, and dancing into the early hours.

DOORS OPEN: 7:00PM

MEAL SERVED: 8:00PM

CARRIAGES: 1:00AM

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Honey glazed ham hock terrine, spiced apple chutney, crisp breads

MAINS

Roasted turkey breast, stuffing, pigs in blankets, gravy

Slow cooked steak and ale pie, roasted baby onions, mushrooms, topped with gravy

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed carrots and parsnips, sprouts, roast potatoes

DESSERTS

Traditional Christmas pudding, brandy sauce

Chocolate torte, Kirsch cherries, soft whipped cream (VG)

White chocolate and raspberry roulade (GF)

VG - Vegan
V - Vegetarian
A - Available
GF - Gluten Free

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.

It's a Merry MIXER

27TH | 28TH NOVEMBER - £44.95 PER PERSON

4TH | 5TH DECEMBER - £56.95 PER PERSON

11TH | 12TH | 18TH | 19TH DECEMBER - £57.95 PER PERSON

Get ready to dance like nobody's watching as we take you on a feel-good journey through the 70s, 80s, and 90s! Dust off your disco moves and relive the decades that defined the ultimate party soundtrack.

Start the evening with a delicious three-course meal, lovingly prepared by our talented chefs, the perfect warm-up before hitting the dance floor. Then, let loose as our resident DJ spins all your favourite throwback hits late into the night. Whether you're catching up with friends or celebrating with colleagues, this is a night not to be missed.

DOORS OPEN: 6:30PM

MEAL SERVED: 7:30PM

CARRIAGES: 1:00AM

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Honey glazed ham hock terrine, spiced apple chutney, crisp breads

MAINS

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DESSERTS

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White chocolate and raspberry roulade (GF)

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A Very Merry DISCO NIGHT

£37.95 PER PERSON
6TH | 13TH DECEMBER

Gather your colleagues, friends, or family and celebrate Christmas in style! Enjoy a truly unforgettable festive party with a sparkling atmosphere, a delicious three-course meal, and a dancefloor packed with all your favourite hits from the 80s right through to today. Dance the night away and keep the disco vibes going until late for a Christmas celebration to remember.

DOORS OPEN: 7:00PM
MEAL SERVED: 8:00PM
CARRIAGES: MIDNIGHT

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Honey glazed ham hock terrine, spiced apple chutney, crisp breads

MAINS

Roasted turkey breast, stuffing, pigs in blankets, gravy

Slow cooked steak and ale pie, roasted baby onions, mushrooms, topped with gravy

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed carrots and parsnips, sprouts, roast potatoes

DESSERTS

Traditional Christmas pudding, brandy sauce

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White chocolate and raspberry roulade (GF)

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Thursday Themed NIGHT

**3RD DECEMBER - IT'S AN ABBA CHRISTMAS PARTY
£35.95 PER PERSON**

**10TH DECEMBER - ALL THE HITS CHRISTMAS PARTY
£37.95 PER PERSON**

**17TH DECEMBER- BACK TO THE 80S CHRISTMAS PARTY
£39.95 PER PERSON**

Enjoy a fun, festive evening of live entertainment as you let your hair down at one of our Themed Nights. We have something for everyone this year!

Enjoy a three course sit down meal and dance the night away to your chosen act.

**DOORS OPEN: 7:00PM
MEAL SERVED: 8:00PM
CARRIAGES: MIDNIGHT**

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Honey glazed ham hock terrine, spiced apple chutney, crisp breads

MAINS

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White chocolate and raspberry roulade (GF)

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Private PARTIES

**FROM £49.95 PER PERSON
AVAILABLE THROUGHOUT
DECEMBER**

If you're looking to organise an exclusive party night full of festive merriment for your company end of year party, then our Private Party Nights could be just the ticket.

**FOR MORE INFORMATION, PLEASE
GET IN TOUCH.**

Price includes a 3 course meal/buffet and disco.

T&C's apply.

Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Honey glazed ham hock terrine, spiced apple chutney, crisp breads

MAINS

Roasted turkey breast, stuffing, pigs in blankets, gravy

Slow cooked steak and ale pie, roasted baby onions, mushrooms, topped with gravy

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed carrots and parsnips, sprouts, roast potatoes

DESSERTS

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White chocolate and raspberry roulade (GF)

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Festive **AFTERNOON** **TEA** 12:00PM-4:00PM

£24.95 PER PERSON
AVAILABLE THROUGHOUT DECEMBER

Experience your favourite Christmas flavours in the form of the finest quintessentially British Afternoon Tea, with a festive twist. Enjoy freshly baked scones, finger sandwiches and a selection of traditional Christmas pastries as you catch up with loved ones over a pot of tea.

T&Cs apply. For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.

Festive **LUNCH**

£32.95 PER PERSON
AVAILABLE THROUGHOUT
DECEMBER

Celebrate the season with a delicious three course festive lunch, perfect for a lunch time office Christmas party or a relaxed gathering with family and friends.

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Honey glazed ham hock terrine, spiced apple chutney, crisp breads

MAINS

Roasted turkey breast, stuffing, pigs in blankets, gravy

Slow cooked steak and ale pie, roasted baby onions, mushrooms, topped with gravy

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed carrots and parsnips, sprouts, roast potatoes

DESSERTS

Traditional Christmas pudding, brandy sauce

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White chocolate and raspberry roulade (GF)

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Festive BRUSHES AND BUBBLES

£35.00 PER PERSON

29TH NOVEMBER | 2:00PM-4:00PM

Join us for Brushes & Bubbles, a relaxed and creative Christmas decorating workshop where festive pottery meets a little sparkle. Choose from a range of Christmas-themed pottery pieces to decorate while sipping on prosecco and enjoying a fun, social afternoon.

Led by the talented Sara from HSL Pottery, you'll be guided step by step through the entire process, with absolutely no experience needed. It's the perfect opportunity to unwind, get creative, and enjoy some festive cheer.

To make the afternoon even more special, enjoy a complimentary drink on arrival, with the option to pre-order a delicious grazing board upgrade for the ultimate creative treat.

Whether you're joining friends, bringing family, or coming solo to meet like-minded makers, Brushes & Bubbles is a wonderfully fun and welcoming experience for all skill levels.

Experience includes:

- Step-by-step workshop led by HSL Pottery
- All materials and tools provided
- Complimentary drink on arrival
- Optional grazing board upgrade available to pre-order

T&C's apply.

Afternoon **tea** WITH THE GRINCH

£29.95 PER ADULT

£14.95 PER CHILD

13TH DECEMBER | 12:00PM-3:00PM

Step into a wonderfully mischievous festive afternoon with our Afternoon Tea with the Grinch, a Christmas experience full of flavour, fun, and festive surprises!

The Grinch hated Christmas!
The whole Christmas season!
Now please don't ask why... no one quite knows the reason!

Delight in a delicious selection of Grinch-inspired sweet and savoury treats, specially crafted for our festive Afternoon Tea menu. But beware — the Grinch himself will be making an appearance! Expect cheeky pranks, playful antics, and interactive entertainment, bringing plenty of laughter and just the right amount of Grinchy mischief.

This magical afternoon blends festive flavours, Christmas cheer, and mischievous fun, creating a joyful experience for guests of all ages.

T&C's apply.





Breakfast **WITH SANTA**

£16.95 PER ADULT
£12.95 PER CHILD

20TH | 24TH DECEMBER
9:00AM-11:00AM

This year, join Santa for a magical morning to remember as he visits us at the DoubleTree by Hilton Stoke on Trent!

Enjoy a delicious breakfast before you head to Santa's grotto for a very special meet and greet with the main man himself, alongside a gift and photo opportunity.

**FULL ENGLISH BREAKFAST
WITH TEA/COFFEE FOR ADULTS**

**CHOICE OF MINI-ENGLISH BREAKFAST
OR FESTIVE PANCAKES WITH GLASS
OF FRUIT JUICE FOR CHILDREN**

VISIT TO SANTA

GIFT FROM SANTA FOR EACH CHILD

CHRISTMAS ACTIVITY SHEET

T&C's apply.

Christmas DAY LUNCH

£92.95 PER ADULT

£46.95 PER CHILD (5-12)

£20.00 UNDER 5'S

25TH DECEMBER

12:00PM-2:00PM

Bring the family together for an extra special Christmas Day Lunch with all the festive trimmings, as well as a special visit from Santa himself! Sit back and relax as you enter the spirit of the festive season with your loved ones and delight in a traditional three course Christmas Lunch.

Menu

STARTERS

Spiced parsnip soup, warm bread (VG)

Wild mushroom and chestnut tart, rocket parmesan (VG)

Duck liver pate, cranberry and clementine compote, toasted brioche

MAINS

Roast turkey crown, all the trimmings, plus: roasted parsnips, carrot cooked in butter stock, potatoes, rich gravy

Roast sirloin of beef, all the trimmings, plus: roasted parsnips, potatoes, rich gravy, Yorkshire pudding

Grilled seabass fillet, crushed new potatoes, tender stem broccoli, shrimp and butter sauc

Roast parsnip wellington (VG)

DESSERTS

Traditional Christmas pudding, brandy sauce (VG)

Chocolate and orange crème brûlée, spiced shortbread

Lemon tart, raspberry sorbet, cinnamon spiced fruit compote

Cheese, biscuits, chutney, grapes

-- Coffee and warm mince pies to finish

VG - Vegan
V - Vegetarian
A - Available

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.

Private Christmas DAY LUNCH

£92.95 PER ADULT

£46.95 PER CHILD (5-12)

£20.00 UNDER 5'S

25TH DECEMBER

12:00PM-2:00PM

If you're looking for a home away from home experience this Christmas, enjoy your Christmas Day Lunch served in one of our private rooms, especially for you and your family.

T&C's apply.

T&C's apply. Minimum numbers required.



Family NEW YEAR SEVE

£62.95 PER ADULT

£36.95 PER CHILD (5-12)

£18.00 UNDER 5'S

31ST DECEMBER

Our family friendly New Year Party is the perfect way to ring in 2027! There's no need to worry about finding a babysitter as the children can come too with this celebration made for all ages. With a three course sit down meal and children's entertainer, this fun night will set you up for a new year like no other.

ARRIVAL: 6:30PM

MEAL SERVED: 7:30PM

CARRIAGES: 1:00AM

T&C's apply.



Menu

STARTERS

Chestnut, roasted butternut squash and apple soup (VG)

Cured ham, marinated honey dew melon, baby mozzarella, lemon dressing, warm bread

Smoked salmon and dill mousse, crème fraiche, baby gem, heirloom tomato, pickled cucumber, rye bread

MAINS

Breast of duck with spiced duck crocket, potato gratin, tender stem broccoli, red current sauce

Roasted chicken, gratin potato, baby vegetables, creamy mushroom and tarragon sauce

Red onion and chickpea tagine, spiced Moroccan cous cous, almonds, pomegranate (VG)

DESSERTS

Black forest mousse, Kirsch cherries, black cherry gel, covered in dark chocolate dome, whiskey cream

Profiterole tower, vanilla Chantilly cream

Cheese, biscuits, chutney, grapes

VG - Vegan
V - Vegetarian
A - Available

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.

Drinks

PACKAGES

WINE PACKAGE

£60.00

3 bottles of house wine

BUCKET OF BEER

£35.00

8 Bottles of beer

REAL ALE BUCKET

£38.00

8 Bottles of Real Ale

SPIRIT & MIXER

£100.00

170cl bottle of house spirit with a selection of 10 mixers.
House Gin, Vodka or White Rum

NOSECCO

£30.00

2 Bottles of Nosecco

PROSECCO PACKAGE

£70.00

3 Bottles of Prosecco

BUCKET OF CIDER

£38.00

8 Bottles of cider

DRIVER'S BUCKET

£20.00

Selection of 8 soft drinks

COCKTAIL JUGS

£25.00

Santa's little helper (vodka based)
Christmas cracker (gin based)
Rocking around the Christmas tree (white rum based)
Santa's sleigh Cocktail (non alcoholic) - £20.00

NON-ALCOHOLIC BUCKET

£25.00

8 Bottles of non-alcoholic beer/cider



Why GO HOME?

QUOTE CODE 'GX26'

20% off

OUR BEST AVAILABLE RATE ON PARTY NIGHTS

QUOTE CODE 'GNYE26'

£99.00 BASED ON 2 ADULTS

ADDITIONAL ADULTS £11.00

ADDITIONAL CHILDREN £5.00

T&C's

Full payment required at time of booking and it is non-refundable.





Terms & CONDITIONS

BOOKING

Please call the hotel on 01782 609988 to check availability and make your booking. Dates can be held without a deposit for a maximum of 7 days. After this time your booking will automatically be released if no deposit has been paid. The appropriate deposit will be required to secure your booking. A £20.00pp deposit is required for party nights, Christmas day & New Year's Eve. Full payment is required for bedrooms at the time of booking. A £20.00pp deposit is required for all lunches & afternoon teas.

PAYMENT

Guarantee your booking by paying a non-refundable deposit (as above). Full payment together with any food/wine pre-orders will be required one month prior to your date booked. Due to the high volume of payments we can only accept payments from the main organiser.

All additional charges must be settled on departure.

CANCELLATIONS

If you need to cancel your booking you must notify the hotel immediately. All monies paid are non-refundable or transferable in the case of a cancellation. We regret that if your party size decreases in numbers no refund in deposits paid will be made and the final balance due will be on the revised numbers.

OTHER

The hotel reserves the right to change the festive programme, contents or prices due to circumstances outside of its control and will not be held liable other than to return any monies paid.

Please notify us at the time of booking if any of your party have food allergies or special dietary requirements. Party nights are strictly 18 years and over, proof of age may be required when purchasing alcohol. Dress code for party nights is smart casual, we ask that you refrain from wearing trainers or sportswear. Customers will be held responsible for any damage caused to bedrooms, furnishings or equipment. Abusive behaviour towards other guests or staff will not be tolerated under any circumstances. We advise all guests to drink responsibly and will refuse service to any guest that is deemed to be too intoxicated. We also have the right to eject these guests, with no refund or explanation. We have a zero-tolerance policy with regards to drugs being brought onto or used on the hotel grounds. Please ensure you have read the brochure description for the event you are attending thoroughly, we will not be responsible or liable for any refunds, should there have been a misinterpretation of the event. We hope you enjoy the event you are attending, however on the rare occasion that it may not have been perfect for you, please ensure you speak to a member of our team on the date of the event. No complaints will be handled or refunds issued after the date. Prices include vat at the current rate (20%).



SCAN THE QR CODE TO BOOK YOUR EVENT

T: 01782 609988

E: INFO@DTSTOKE.COM

W: STOKEONTRENT.DOUBLETREEBYHILTON.COM

DoubleTree by Hilton Stoke-on-Trent
Etruria Hall, Festival Way, Etruria, Stoke-on-Trent, ST1 5BQ

