

I'M DREAMING OF AN
EARL OF DONCASTER HOTEL

Christmas!



2024

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**BOOK
NOW**

Christmas Event Dates

Looking for a Christmas Event that fits in with your busy festive schedule?
We have made Christmas easier with our date overview to make sure the festivities don't stop.

Christmas Dining

1st – 24th December
Monday – Sunday
Christmas Afternoon Tea

2nd – 23rd December
Monday – Saturday
Christmas Fayre Lunch & Dinner

1st, 8th, 15th & 22nd December
Festive Sunday Lunch

Sunday 1st December
Afternoon Tea Dance

Sunday 15th December
Breakfast with Santa

Wednesday 25th December
Christmas Day Luncheon

Wednesday 25th December
Christmas Day Festive Family
Carvery

Thursday 26th December
Boxing Day Lunch

Party Nights

Friday 29th November,
Saturday 30th November,
Friday 6th, Saturday 7th, Friday
13th & Saturday 14th December
Concorde Party Nights

Thursday 5th,
Sunday 8th, Wednesday 11th &
Thursday 12th December
Midweek Party Nights

New Year

Tuesday 31st December
New Year's Eve Gatsby Ball

New to 2024

Saturday 21st December
Grinch Afternoon Tea

Tribute Nights

Friday 29th November
Soul Kinda Wonderful

Saturday 30th November
M-SAX

Friday 6th December
Abba Revival

Saturday 7th December
Shania Twain

Friday 13th December
Tina Turner

Saturday 14th December
Cher

Friday 20th December
Soul Kinda Wonderful

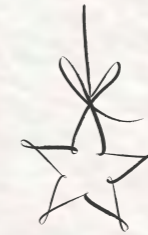


A SELECTION OF
SANDWICHES INCLUDING

- Turkey, Stuffing & Cranberry
- Salmon & Cream Cheese Blini
- Festive Quiche
- Selection of Festive Cakes
- Plain and Festive Fruit Scones
- Mince Pies

Freshly Brewed Pot of Tea or Filter Coffee

BOOK
NOW



CHRISTMAS

Afternoon Tea

CAFÉ BAR CONCERTO

Special at any time of the year, Afternoon Tea at The Earl takes on an extra sprinkle of magic during the Festive Season.

Delicate finger sandwiches are elevated for the festive period, while sweet treats come adorned with charming designs and seasonal flavours.

£27.50 per adult | £15.50 per child (3 – 10 years)

Monday – Sunday | 12 Midday – 5pm

Available Sunday 1st December – Tuesday 24th December

Please make us aware of Dietary Requirements upon booking.*

BOOK
NOW



CHRISTMAS

Fayre Lunch

CAFÉ BAR CONCERTO

A delicious 2 or 3 course menu including Christmas classics, followed by mince pies and freshly brewed tea or filter coffee.

2 Course

£25.00 per adult | £16.00 per child (under 10's)

3 Course

£28.00 per adult | £18.50 per child (under 10's)

Monday - Saturday | 12 Midday – 5pm

Available from Monday 2nd December - Monday 23rd December

Please make us aware of Dietary Requirements upon booking.*

TO START

Winter Vegetable Soup (V) (VE) (GFO)
Crusty bread roll

Duck & Orange Pâté (GFO)
Toasted brioche, cumberland sauce

Smoked Salmon & Prawn Cocktail
Marie-Rose sauce, brown bread & butter

MAINS

Traditional Roast Turkey
*Chipolata, stuffing, Homemade Yorkshire pudding,
Rich pan jus*

Poached Salmon
Lemon & dill sauce

Chestnut Roast (V) (VE) (GFO)
Stuffing, homemade Yorkshire pudding, gravy
Mains served with potatoes & seasonal vegetables

DESSERTS

Salted Caramel & Chocolate Torte (V)
Chocolate sauce, chantilly cream

Traditional Christmas Pudding Torte (V) (GF) (VEO)
Brandy sauce

Traditional Cheeseboard (GFO)
*Selection of traditional cheese, biscuits,
celery, grapes, chutney*

Freshly brewed tea or filter coffee with mince pies.

Starters

Winter Vegetable Soup (V) (VE) (GFO)
Crusty bread roll

Duck & Orange Pate (GFO)
Toasted brioche, cumberland sauce

Smoked Salmon & Prawn Cocktail (GFO)
Marie-Rose sauce, brown bread & butter

Orange Sorbet (V) (VE) (GF)
Mixed fruit compote

Mains

Traditional Roast Turkey
Chipolata, stuffing, homemade Yorkshire
pudding, rich pan jus

Braised Beef Feather Blade
Chipolata, stuffing, homemade Yorkshire
pudding, Smoked bacon
& red wine gravy

Lamb Shank
Homemade Yorkshire pudding, mint
gravy

Poached Salmon (GF)
Lemon & dill sauce

Chestnut Roast (V) (VE) (GFO)
Stuffing, homemade Yorkshire pudding,
gravy

Mains served with potatoes
& seasonal vegetables

Freshly brewed tea or filter coffee with mince pies.

Desserts

Salted Caramel & Chocolate Torte (V)
Chocolate sauce, chantilly cream

Traditional Christmas Pudding (V) (GF) (VEO)
Brandy sauce

Poached Pear In Mulled Wine (V)
Brandy snap basket, vanilla ice cream

Traditional Cheeseboard (GFO)
Selection of traditional cheese, biscuits,
Celery, grapes, chutney

Selection Of Luxury Ice Cream

Please make us aware of Dietary Requirements upon booking.*

BOOK
NOW

CHRISTMAS

Fayre Dinner

CAFÉ BAR CONCERTO

A delicious 3 course menu including Christmas classics, followed by mince pies
and freshly brewed tea or filter coffee.

2 Course

£32.95 per adult | £19.95 per child (under 10's)

3 Course

£35.95 per adult | £21.00 per child (under 10's)

Monday - Saturday | From 5pm

Available Sunday 1st December – Monday 23rd December

BOOK
NOW



CHRISTMAS

Tribute Party Nights

BALLROOM

Celebrate the festivities and join us for our Christmas Party Nights with a choice of live entertainment tribute acts. Inclusive of a welcome drink, festive 3 course meal and disco until the early hours.

Arrive at 7:30pm - Dinner served at 8pm
Disco until 12:30am

Price per person
£69.95

Smart Dress Code Applies.

Available on the following Dates:

Friday 29th November, Saturday 30th November, Friday 6th,
Saturday 7th, Friday 13th, Saturday 14th & Friday 20th December

Please make us aware of Dietary Requirements upon booking.*

TO START

Roasted Winter Vegetable Soup (V) (VE) (GFO)
crusty bread roll

Smoked Salmon & Prawn Cocktail
marie-rose sauce, brown bread & butter

MAINS

Traditional Roast Turkey (GFO)
chipolata, stuffing, rich pan jus

Chestnut Roast (V) (VE) (GFO)
stuffing, rich pan jus

Mains served with potatoes & seasonal vegetables

DESSERTS

Salted Caramel & Chocolate Torte

Traditional Christmas Pudding (V) (GF) (VEO)
brandy sauce

Freshly brewed tea or filter coffee with mince pies upon request.



Friday 29th November & Friday 20th December
SOUL KINDA WONDERFUL

SKW re-light the magic of that splendid Soul and Motown era that we all love and adore, with distinctive vocals and flawless dance moves.

Toe tapping tunes from The Drifters, The Four Tops, The Temptations, Barry White, Al Green & some extra special Christmas treats for sure.



Saturday 30th November
M-SAX

Take yourself back to Ibiza with M-SAX. With a repertoire packed with dance and house anthems, jazz and swing standards and classic sax ballads, M-SAX will have you on the dance floor all night.

This guy is a seriously experienced musician. He was a pioneer of saxophone over House music, having played most nights at Café Mambo as the style grew in popularity in Ibiza. Since then M-SAX has performed with huge names, including Groove Armada, Alex P & Brandon Block, The Temptations, Candi Staton, Percy Sledge and Smokey Robinson. This experience ensures a slick and polished performance that will leave you wanting more.



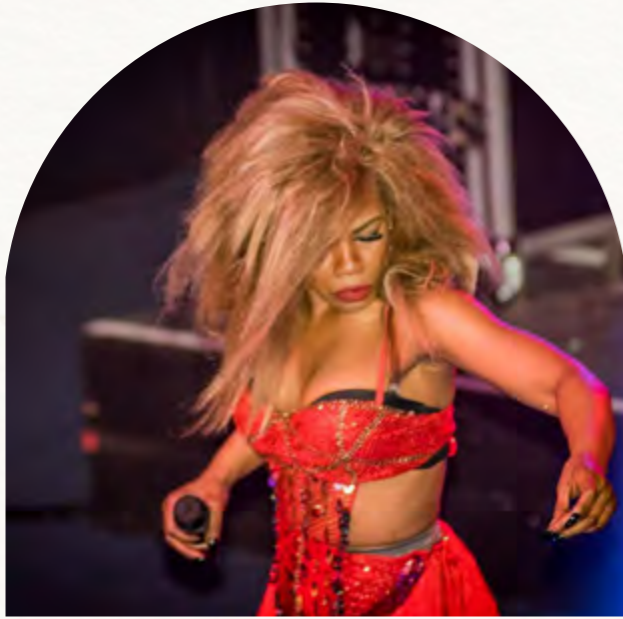
Friday 6th December
ABBA REVIVAL

Award winning ABBA Tribute Band 'Revival' have recently been voted as the UK's Official No.1 ABBA tribute act. Revival's renowned ABBA stage show has proved a hit time and time again in the UK and the world over, wowing audiences. The show includes faithful choreography, spectacular and authentic costumes, stunning production and, most importantly, excellent musicianship. ABBA Revival will take you on a musical journey back to those heady pop-tastic disco days when ABBA ruled the dance floor!



Saturday 7th December
SHANIA TWAIN

Nicola Marie as the beautiful Shania Twain is a show we guarantee will surprise and delight you. Whether you love country music, pop or a combination of the two then this show will hold something for you. Nicola pays tribute to Shania Twain with the class and finesse of the lady herself in performing all of her hit songs such as 'Man! I Feel Like A Woman', 'You're Still The One', 'Don't Be Stupid', 'That Don't Impress Me Much' plus many more. Also included in the show are several country music dance favourites such as 'Footloose' and '9 to 5', guaranteeing your night ends on a high. Nicola will have you UP! in the aisles and ROCKIN THIS COUNTRY. MAN! she's GONNA GETCHA GOOD.



Friday 13th December

TINA TURNER

Niqi will blow you away with her tribute to the Nutbush Queen Tina Turner (you may also have seen her shaking Simon Cowell into a frenzy on the X Factor as Bupsi).

With such a strong set list that includes 'Let's Stay Together, Proud Mary, Simply the Best, Steamy Windows, What's Love got to do with it and many more, the dance floor is guaranteed to be full! So, if you would like your own 'Private dancer' this is the girl to see, boy she can shake that 'Tail Feather'!



Saturday 14th December

CHER

Get ready for a festive evening of dazzling performances as Elly Jarman pays tribute to the legendary Cher! Experience the magic of her timeless hits and iconic stage presence in a spectacular show that will have you singing and dancing along.

Elly embodies Cher's unmistakable style, voice, and charisma, bringing all your favourite songs to life. From "Believe" and "If I Could Turn Back Time" to "The Shoop Shoop Song," you'll be taken on a musical journey through Cher's illustrious career.

Don't miss this exciting tribute to one of music's greatest icons.



BOOK
NOW



CHRISTMAS

Concorde Party Nights

CONCORDE SUITE

Weekend Christmas Party Nights & Disco in the Concorde Suite.
Inclusive of a festive 3 course meal and disco until the early hours.

Arrive at 8:00pm | Dinner served at 8:30pm
Disco until 12:30am

Price per person
£51.00

Smart Dress Code Applies.

Available on the following Dates:

Friday 29th November, Saturday 30th November, Friday 6th, Saturday 7th,
Friday 13th & Saturday 14th December

Please make us aware of Dietary Requirements upon booking.*

TO START

Roasted Winter Vegetable Soup (V) (VE) (GFO)
Crusty bread roll

Smoked Salmon & Prawn Cocktail
Marie-Rose sauce, brown bread & butter

MAINS

Traditional Roast Turkey (GFO)
Chipolata, stuffing, rich pan jus

Chestnut Roast (V) (VE) (GFO)
Stuffing, rich pan jus

Mains served with potatoes & seasonal vegetables

DESSERTS

Salted Caramel & Chocolate Torte

Traditional Christmas Pudding (V) (GF) (VEO)
Brandy sauce

Freshly brewed tea or filter coffee with mince pies upon request.



BOOK
NOW



CHRISTMAS

Private Parties

Why not host your Christmas party at The Earl of Doncaster and have one of our function suites exclusively yours? *(Subject to minimum numbers)*

We can tailor your party around your needs and requirements held in either the stunning atmosphere of our Art Deco Ballroom, our fabulous Concorde Suite or our intimate Ripon Suite. Contact one of our Sales and Events co-ordinators by phone or email to arrange a meeting regarding your specific requirements and receive your personalised quotation.

01302 361371

salesmanager@theearl.co.uk

BOOK
NOW



CHRISTMAS

Mid-Week Party Nights

Join our Mid Week Party Nights.
Inclusive of a festive 3 course meal and disco until the early hours.

Arrive at 7:30pm | Dinner served at 8:00pm
Disco until 12:30am

Price per person
£49.95

Smart Dress Code Applies.

Available on the following Dates:

Thursday 5th, Sunday 8th, Wednesday 11th
& Thursday 12th December

Please make us aware of Dietary Requirements upon booking.*

TO START

Roasted Winter Vegetable Soup (V) (VE) (GFO)
Crusty bread roll

MAINS

Traditional Roast Turkey (GFO)
Chipolata, stuffing, rich pan jus

Chestnut Roast (V) (VE) (GFO)
stuffing, rich pan jus

Mains served with potatoes & seasonal vegetables

DESSERTS

Salted Caramel & Chocolate Torte

Traditional Christmas Pudding (V) (GF)
Brandy sauce

Freshly brewed tea or filter coffee with mince pies upon request.

Starters

Winter Vegetable Soup (V) (VE) (GFO)
crusty bread roll
6.95

Chicken Liver Pâté
toasted brioche, chutney
8.25

Smoked Salmon & Prawn Cocktail (GFO)
Marie-Rose sauce, brown bread & butter
8.95

Goats Cheese, Tomato & Basil Tart (V)
salad leaves, balsamic glaze
7.95

Sides

Cauliflower Cheese
3.55

Pigs In Blankets
4.55

Yorkshire Pudding (V)
1.50

Stuffing Balls (V) (VE)
3.55

Seasonal Vegetables (V) (VE) (GF)
4.55

Mains

Roast Beef (GFO)
Homemade Yorkshire pudding, gravy
16.95

Roast Loin Of Pork (GFO)
Homemade Yorkshire pudding, gravy
15.95

Roast Turkey (GFO)
Homemade Yorkshire pudding, gravy
15.95

Poached Salmon (GF)
Lemon & dill sauce
17.95

Chestnut Roast (V) (VE) (GFO)
Stuffing, homemade Yorkshire pudding,
gravy
15.95

Mains served with potatoes
& seasonal vegetables

Childrens Roast

Choose from the above
8.75

Desserts

Salted Caramel & Chocolate Torte (V)
Chocolate sauce, chantilly cream
7.80

Traditional Christmas Pudding (V) (GF) (VEO)
Brandy sauce
7.95

Poached Pear In Mulled Wine (V)
Brandy snap basket, vanilla ice cream
7.50

Traditional Cheeseboard (GFO)
Selection of traditional cheese, biscuits,
celery, grapes, chutney
10.50

Selection Of Luxury Ice Cream
6.95

BOOK
NOW

CHRISTMAS

Festive Sunday Lunch

CAFÉ BAR CONCERTO

Enjoy a festive Sunday lunch with all the trimmings and a festive Christmas cracker.

Available on the following Dates: Sunday 1st, 8th, 15th & 22nd of December.

Please make us aware of Dietary Requirements upon booking.*

BOOK
NOW



CHRISTMAS

Afternoon Tea Dance

BALLROOM

We invite you to step back into the age of decadence and dance. Glam up in 1940s and 1950s costume and join us in our grand Ballroom for our Christmas Afternoon Tea Dance.

Enjoy an amazing Christmas Afternoon tea with friends. A succulent selection of sandwiches and fun sweets are served with the finest tea.

With live music from Miss Marina Mae. Miss Marina Mae performs an authentic, glamorous and spectacular show. Classically trained Marina can effortlessly glide from big band swing to Gracie Fields comedy to operatic pieces to songs from the shows.

Sunday 1st December
1pm

Price per person
£29.95

Please make us aware of Dietary Requirements upon booking.*





BOOK
NOW



CHRISTMAS

Breakfast With Santa

BALLROOM

Join us for a magical morning of joy and festivity! Delight in our scrumptious breakfast buffet and a visit from Santa Claus himself. Each child will receive a gift, making this experience truly unforgettable.

Per person
£16.95 per adult | £16.95 per child (3-10 years)
£8.00 (under 3's)

Sunday 15th December
10:30am

Please make us aware of Dietary Requirements upon booking.*



BOOK
NOW



CHRISTMAS

Grinch Afternoon Tea

BALLROOM

Step into a whimsical world of festive mischief with our Grinch-themed afternoon tea! Indulge in a delectable spread of savoury and sweet treats, all inspired by the mischievous charm of the Grinch. Every bite will transport you to the magical world of Dr. Seuss. Join us for an unforgettable afternoon filled with festive flavours and Grinchy delights.

£27.50 per adult

£15.50 per child (3 - 10 years)

Saturday 21st December

1 pm

Please make us aware of Dietary Requirements upon booking.*



Starters

Minestrone Soup (V) (VE) (GFO)
crusty bread roll

Duck & Orange Pâté (GFO)
toasted brioche, chutney

Smoked Salmon & Prawn Cocktail (GFO)
Marie-Rose sauce, brown bread & butter

Trio Of Melon (V) (VE) (GF)
mint & blackcurrant sorbet

Intermediate

Orange Sorbet (V) (VE) (GF)

Mains

Traditional Roast Turkey
chipolata, stuffing, gravy

Braised Beef Feather Blade
chipolata, stuffing, homemade Yorkshire
pudding, smoked bacon &
red wine gravy

14oz Honey & Mustard Gammon Steak
chipolata, stuffing, homemade Yorkshire
pudding, sweet apple gravy

Baked Salmon (GF)
creamy red pesto sauce

Chestnut Roast (V) (VEO) (GFO)
stuffing, homemade Yorkshire pudding,
gravy

Mains served with potatoes
& seasonal vegetables

Desserts

Traditional Christmas Pudding (V) (GF) (VEO)
brandy sauce

Salted Caramel & Chocolate Torte (V)
chocolate sauce, chantilly cream

Tarte Au Citron (V) (VE) (GF)
chantilly cream

Traditional Cheeseboard (GFO)
selection of traditional cheese, biscuits,
celery, grapes, chutney

Freshly brewed tea or filter coffee with mince pies.

Please make us aware of Dietary Requirements upon booking.*

BOOK
NOW

CHRISTMAS DAY

Luncheon

CAFÉ BAR CONCERTO

A traditional 4 course luxury meal followed by mince pies
and freshly brewed tea or filter coffee.

£110.00 per person

(No Children under 14 permitted)

Wednesday 25th December

1:30pm

BOOK
NOW

CHRISTMAS

Family Festive Carvery

BALLROOM

A traditional 3 course family carvery served with all the trimmings followed by mince pies and freshly brewed tea or filter coffee, with a gift for the children.

£72.00 per adult | £34.95 per child (3-10 years)

£16.50 (under 3's)

Wednesday 25th December

12:30pm

Starters

Winter Vegetable Soup (V) (VE) (GFO)
crusty bread roll

Smoked Salmon & Prawn Cocktail
Marie-Rose sauce,
brown bread & butter

Mains

Traditional Roast Turkey
Chipolata, stuffing, rich pan jus

Roast Beef
Homemade Yorkshire pudding, pan jus

Honey Roasted Gammon
Caramelised orange jus

Chestnut Roast (V) (VE) (GFO)
Stuffing, homemade Yorkshire pudding,
gravy

Mains served with potatoes
& seasonal vegetables

Desserts

Salted Caramel & Chocolate Torte (V)
Chocolate sauce, chantilly cream

Traditional Christmas Pudding (V) (GF) (VEO)
Brandy sauce

Traditional Cheeseboard
Selection of traditional cheese, biscuits,
celery, grapes, chutney

Freshly brewed tea or filter coffee with mince pies.

Please make us aware of Dietary Requirements upon booking.*

Starters

Minestrone Soup (V) (VE) (GFO)
Crusty bread roll

Duck & Orange Pâté (GFO)
Toasted brioche, cumberland sauce

Smoked Salmon & Prawn Cocktail
Marie-Rose sauce, brown bread & butter

Brie & Cranberry Filo Parcels (V)
Rocket & watercress salad

Mains

Braised Beef Feather Blade
Chipolata, stuffing, homemade
Yorkshire pudding, smoked bacon
& red wine gravy

Pork Medallions
Chipolata, stuffing, Yorkshire pudding,
creamy tarragon sauce

Chicken Ballotine (GF)
Wrapped in smoked streaky bacon,
stuffed with spinach, lemon & mushroom,
creamy white wine sauce

Cod Au Gratin
Cheese sauce, lemon & garlic crumb

Chestnut Roast (V) (VE) (GFO)
Stuffing, Yorkshire pudding, gravy

*Mains served with potatoes
& seasonal vegetables*

Desserts

Salted Caramel & Chocolate Torte (V)
Chocolate sauce, chantilly cream

Traditional Christmas Pudding (V) (GF) (VEO)
Brandy sauce

Tarte Au Citron (V) (VE) (GFO)
Chantilly cream

Poached Pear In Mulled Wine (V)
Brandy snap basket, vanilla ice cream

Traditional Cheeseboard
Selection of traditional cheese, biscuits,
celery, grapes, chutney

Freshly brewed tea or filter coffee with mince pies.

Please make us aware of Dietary Requirements upon booking.*

BOOK
NOW

BOXING DAY

Luncheon

CAFÉ BAR CONCERTO

Enjoy a family 3 course meal in our restaurant
followed by mince pies and freshly brewed tea or filter coffee.

£42.00 per adult | £29.95 per child (3-10 years)

£11.00 (under 3's)

Thursday 26th December

12pm – 5pm

BOOK
NOW



NEW YEAR'S EVE

Gatsby Ball

BALLROOM

Tuesday 31st December 2024, 7:30pm Dress Code:
1920's Gatsby Theme / Black Tie Optional / Outrageous / Glamorous

Our New Year's Eve Package Includes:

Arrive at the hotel and check into your room from 1pm.

Relax and enjoy classic Afternoon Tea in the Café Bar Concerto.

Then join us in the Ballroom for a night to remember! Welcome Drink & Canapés on arrival from 7:30pm, with a 3 course luxurious buffet.

Miss Marina Mae; voted Doncaster's most entertaining personality, is a spectacular showgirl with sparkling stage presence, versatile vocals and glamorous costumes. She will get you on the dancefloor with her show featuring songs from the 20's to today; to welcome in the New Year with style.

Ball & Buffet	Superior Room	Executive
£130.00 PP	£180.00 PP	£200.00 PP
Limited Places available	2 People Sharing	2 People Sharing

Please make us aware of Dietary Requirements upon booking.*

TO START

Wild Garlic Mushroom (V) *Toasted brioche*
Chicken Liver Pâté *Toasted brioche, chutney*
Tomato & Red Pepper Soup (V) *Crusty bread roll*

MAINS

Lobster (GF) *Herb aioli*
Whole Dressed Salmon (GF) *Shrimps & tiger Prawns*
Smoked & Cured Salmon (GF) *Beetroot textures*
Peppered Seared Tuna (GF)
Freshly Cooked Seafood Paella
Fillet Of Beef Wellington
Honey Glazed Roast Ham
Dressed Hog Roast
Wild Mushroom Stroganoff (V) (GF)
Pesto Pasta (V)
Goat's Cheese Tartlets (V)
Roasted Rosemary New Potatoes (V) (GF)
Dauphinoise Potatoes (V) (GF)
Thai Chicken Curry
Oriental Vegetable Stir-Fry (V) (GF)
Cajun Spice, Sweet Potato Roulade (V) (VE) (GF)
Continental Salads & Sauces
Potato Salad
Baked Bread Selection
Selection Of Seasonal Vegetables (V)

DESSERTS

Assiette Of Desserts
Selection of 4 Mini Desserts with Something for Everyone
Traditional Cheese Board
Selection of traditional cheese, biscuits,
celery, grapes, chutney

BOOK
NOW



CHRISTMAS

Gift Vouchers

GIVE THE GIFT OF THE EARL

Why not treat that special someone to the perfect gift this Christmas?

We have a range of gift vouchers and experiences available to purchase including Afternoon Tea for 2 or even make it extra special and have Champagne Afternoon Tea for 2.

We also offer gift vouchers for our Luxury Accommodation and Dining.

With so much to offer, you're sure to find the perfect treat.

Gift vouchers are available to purchase through our website or by calling the hotel.

You can also find out more by emailing our sales team.

01302 361371

salesmanager@theearl.co.uk

THE PERFECT
Christmas!
GIFT





BEER ESSENTIALS

- 15 Bottles of Peroni
- 15 Bottles of Corona

£140.00

WINE TIME

- 2 Bottles of House Pinot Grigio
- 2 Bottles of House Merlot
- 1 Bottle of House Rose
- 1 Bottle of House Prosecco

£150.00

SOMETHING FOR EVERYONE

- 1 Bottle of House Pinot Grigio
- 1 Bottle of House Rose
- 1 Bottle of House Merlot
- 1 Bottle of House Prosecco
- 10 Bottles of Peroni
- 2 Bottles of Water

£160.00

A LITTLE PARTY NEVER KILLED NOBODY

- 1 Bottle of Grey Goose
- 2 Bottles of House Champagne
- 10 Bottles of Corona
- 2 Bottles of Water

£310.00

BOOK NOW



CHRISTMAS

Drinks Packages

FINISHING TOUCH TO THE NIGHT

For the full VIP experience make a drinks pre order, so you can let your hair down and not worry about a thing on the night.

01302 361371

salesmanger@theearl.co.uk



OVERNIGHT

Accommodation

Attending a Christmas party? Don't let the night end there!
Take advantage of one of our luxurious rooms (including breakfast) at a special rate.

STANDARD ROOM

Our Art Deco traditionally styled Standard Bedrooms are fitted with a gorgeous double bed and 32" flat screen digital TV, independent climate control and en-suite with either a walk in shower or shower over the bath.

FAMILY ROOM

Our Family Bedrooms include a King Size bed with one or two additional single beds. Keep the family entertained and comfortable with a 32" flat screen digital TV, independent climate control and en-suite with a shower over the bath.

EXECUTIVE ROOM

Our Executive Bedrooms offer Super King size beds, a 32" flat screen digital TV, independent climate control with air-conditioning, featuring luxury bathrooms with separate bath & walk in shower.

DELUXE ROOM

Situated on the top floor, each room is individually designed with floor to ceiling windows or a 4-poster bed. These rooms include a Super King Size bed and a 42" flat screen TV. There's independent climate control with air-conditioning, and large bathroom with a separate bath & walk in shower.

SIGNATURE SUITE

They are diligently decorated and boast fabulous King Size bed. They also offer a 42" flat screen digital TV, independent climate control with air-conditioning and en-suite with a separate bath & walk in shower.



Book direct to get the best possible rates.
Simply contact Reception for our special rates:

reception@theearl.co.uk

01302 361371



TERMS & CONDITIONS

BOOKING FORMALITIES

To confirm your party booking you must pay a minimum deposit of £10 per person. By paying your deposit you are accepting the terms and conditions. For Christmas day a £10.00 per person deposit is required. For New Year's Eve Packages a £50 per person deposit is required. Please note for New Year's Eve the Ball & Buffet only tickets are limited and are sold once all the overnight packages have sold out.

ALL DEPOSITS ARE NON REFUNDABLE AND NON TRANSFERABLE.

No bookings will be provisionally held without a deposit.

COVID-19

If we have to cancel the event due to COVID then monies will be fully refundable.

If you have any guests that choose not to attend the event due to their own COVID concerns or guests that have to shield/isolate deposits or monies won't be refunded.

PRE ORDERS & DIETARY REQUIREMENTS

Menu choices are to be decided on the night. No pre orders will be accepted. (Excludes Christmas Day)

Most special dietary requirements can be met. Please advise of any dietary requirements for your party and pre-orders for these guests only are to be received at least three weeks prior to the event.

Dietary Requirements must be received before the event, we are not able to accommodate dietary requirements when made aware on the day.

* Please note that menu choices for Christmas Day bookings are to be received at least four weeks prior to the day, including any special dietary requirements.

Under no circumstances will The Earl of Doncaster Hotel accept any request for a menu to be changed, altered or added to unless it is for a specific special dietary requirement (see above).

We do not permit refreshments, food or alcohol to be provided by any party other than the Hotel.

SEATING ARRANGEMENTS

Seating arrangement requests will only be considered on an individual basis. The Earl of Doncaster Hotel cannot guarantee any specific arrangement until final numbers for an event have been confirmed.

Groups of 3 or less attending the Christmas party nights will be allocated shared seating with other groups, as part of our efforts to accommodate all attendees.

CHARGES

Full and final balances must be received by Friday 1st November 2024. Any bookings made after that date; full payments will be required at the time of booking. The following payment methods are accepted: Cash, cheques, debit and credit cards.

Any extra charges incurred must be paid for on departure from the Hotel. We may cancel your booking if you do not pay the outstanding balance due in the timescale as stated above.

The information in the brochure is correct at the time of printing. The Hotel reserves the right to amend its packages and prices at any time. Bookings are subject to availability and the prices quoted at the time of booking. Except in respect of changes to the rate of VAT, prices will not change once a booking has been made. All prices are inclusive of service and VAT at the current rate. If the rate is altered our prices will be modified.

CANCELLATIONS BY THE HOTEL

We will be entitled to cancel your booking without any liability at any time if:-

- Your booking might in our reasonable opinion damage our reputation.
- You are more than 30 days late in making any of your required payments.
- You significantly alter the requirements of your booking so that it would no longer be beneficial to accept it.
- Should this occur, we would endeavour to offer you a reasonable alternative choice of facilities.
- No refunds of monies paid will be made for cancellation or decreases to numbers of guests attending.
- Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drink or overnight accommodation for other members of the party.
- Mid-Week Party nights may change venue, or the date may be rearranged if they do not reach the minimum numbers required.

ACCOMMODATION

The Hotel offers a reduced Bedroom Rate for the night of the Parties only. New Year's Eve Packages apply separately. On New Year's Eve a supplementary charge of £60 applies for sole occupancy.

CHILDREN

Some programmes may not be suitable for Children under 16 years. Please enquire at the time of booking and all availability is dependent on the General Manager's discretion.

ON THE DAY

Menus are subject to change if the Management/Head Chef deem food items not to be of sufficient quality for our guests. In some instances your internal venue may change dependent upon booked numbers. Any changes will only take place with the interest of the customer with the management always looking to offer you the best location.

We have to comply with various licensing and statutory regulations when running the Hotel. You agree to assist us in complying with such regulations, rules and requirements and details are a fair representation of what will be on offer, but certain details and dishes may change without prior notice. Gratuities are at the guest's discretion.

CHARGES

The Hotel accepts no responsibility for CDs, gifts, cards, keepsakes or any other items brought into the Hotel by you or your guests. We would suggest a member of the party take responsibility for the collection and safe keeping of these items.

Photography and video may be taken by the Hotel at some events.

COMPLAINTS

We would politely request that if you are at any point dissatisfied with your visit to the Hotel that you make a senior member of staff aware on the evening.

Management will then supply you with an e-mail address to contact our Guest Relations Department, who will respond within 72 hours on most occasions.

Complaints that have not been brought to the attention of a Manager during your visit will lead to a delay in investigation, and in many cases, will not be considered.

The same applies for social media complaints and letters received by the Hotel.

LIABILITY

The Hotel accepts no liability for loss or damage to property owned by or in the custody of the client/guest while that property is on the premises of the Hotel. The client is advised to arrange appropriate insurance cover.

Fireworks are not permitted on Hotel grounds.

The Hotel accepts no responsibility for death, bodily injury or disease arising from any cause whatsoever to persons visiting the premises, except for liability arising due to negligence of the owners, its servants, employees or responsibility.

The client hereby undertakes to indemnify the Hotel for the damage to the premises or contents whether or not owned by the Hotel caused by the activities of any person attending the function.

The client shall ensure that the client's guests observe a high standard of behaviour, including children, to avoid embarrassing situations.

The Hotel reserves the right to expel any guest behaving in a manner which it regards as detrimental to the standing of the Hotel or likely to cause inconvenience or annoyance to other Hotel guests or local residents.

In the event of the Hotel expelling a guest it shall not be obliged to pay compensation to the guest or client.

The client agrees to pay the Hotel for any food, beverages or other services not provided for in this contract but made available upon request of the client unless the Hotel has been specifically instructed in writing to obtain cash settlements direct from the persons receiving such services.

The Hotel shall not be liable for any breach of this contract because of strikes, labour disputes, accidents or other causes beyond their control.

In the event of the foregoing occurring the Hotel shall offer the client an alternative venue if it is available, failing which the Hotel will terminate the contract and refund the deposit.

The Hotel's obligation to compensate the client will be limited to the obligation of repaying the deposit.





EXPERIENCE CHRISTMAS AT THE EARL



GET IN TOUCH

THE EARL OF DONCASTER, BENNETTHORPE,
DONCASTER DN2 6AD, UK

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