

I'm Dreaming of an
Earl of Doncaster Hotel

Christmas!



2025

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CHRISTMAS Afternoon Tea

CAFÉ BAR CONCERTO

Special at any time of 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

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

Add the bubbles

Glass of Prosecco (125ml) 10.00

Glass of Champagne (125ml) 14.00

30.00 per adult | 16.50 per child (3-10 years)

Monday - Sunday | 12 Midday - 5pm

Available from Monday 1st December - Wednesday 24th December

Dietary requirements need to be provided prior to arrival

Starters

Winter Vegetable Soup (V) (VE) (GFO)

Crusty bread roll

Ham Hock Terrine

Pickled shallots, apple purée, sourdough wedge

Smoked Salmon Crostini

Dill crème fraîche

Mains

Traditional Roast Turkey (GFO)

Chipolata, stuffing, homemade Yorkshire pudding, rich pan jus

Pan Fried Salmon Fillet

Chive emulsion

Garlic & Thyme Roast Squash (V) (VE) (GFO)

Gravy

Mains served with potatoes & seasonal vegetables

Desserts

Lemon and White Chocolate Cheesecake

Raspberry coulis

Traditional Christmas Pudding (V) (GF)

Brandy sauce

Traditional Cheeseboard (GFO)

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

Freshly brewed tea or filter coffee with mince pies

CHRISTMAS

Fayre Lunch

CAFÉ BAR CONCERTO

(GFO)

A delicious 2 or 3 course menu including Christmas Classics, followed by Mince Pies and a freshly brewed pot of tea or filter coffee.

2 Course

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

(GFO)

3 Course

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

Monday - Saturday | 12 Midday - 5pm

Available from Monday 1st December - Tuesday 23rd December

Starters

Winter Vegetable Soup (V) (VE) (GFO)

Crusty bread roll

Ham Hock Terrine

Pickled shallots, apple purée, sourdough wedge

Smoked Salmon Crostini

Dill crème fraîche

Mains

Traditional Roast Turkey (GFO)

Chipolata, stuffing, homemade Yorkshire Pudding, rich pan jus

Daube of Beef

Chipolata, stuffing, homemade Yorkshire pudding, smoked bacon & red wine gravy

Chicken Supreme

Sauteed wild mushrooms, seasonal greens, garlic & tarragon cream

Pan Fried Salmon Fillet

Chive emulsion

Garlic & Thyme Roast Squash (V) (VE) (GFO)

Gravy

Mains served with potatoes & seasonal vegetables

Desserts

Lemon and White Chocolate Cheesecake

Raspberry coulis

Traditional Christmas Pudding (V) (GF)

Brandy sauce

Traditional Cheeseboard (GFO)

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

Selection of Luxury Ice Cream

Freshly brewed tea or filter coffee with mince pies

CHRISTMAS

Fayre Dinner

CAFÉ BAR CONCERTO

A delicious 2 or 3 course menu including Christmas Classics, followed by Mince Pies and a freshly brewed pot of tea or filter coffee.

2 Course

35.00 per adult | 19.95 per child (under 10's)

3 Course

38.95 per adult | 24.00 per child (under 10's)

Monday - Saturday | From 5pm

Available from Monday 1st December - Tuesday 23rd December

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 5th December, Saturday 6th December, Friday 12th December,
Saturday 13th December, Friday 19th December



Starters

Winter Vegetable Soup (V) (VE) (GFO)

Crusty bread roll

Smoked Salmon Crostini

Dill crème fraîche

Mains

Traditional Roast Turkey (GFO)

Chipolata, stuffing, rich pan jus

Garlic & Thyme Roast Squash (V) (VE) (GFO)

Gravy

Mains served with potatoes & seasonal vegetables

Desserts

Lemon and White Chocolate Cheesecake

Raspberry coulis

Traditional Christmas Pudding (V) (GF)

Brandy sauce

Freshly brewed tea or filter coffee will be served on request

Dietary requirements need to be provided prior to arrival



Freddie Mercury Tribute Friday 5th December

Mark Sanders as Freddie Mercury.

Mark has been captivating audiences all over the world with his breathtaking tribute to Freddie Mercury & Queen. With endless studies of live shows, Mark has recreated the very essence of Freddie's stage charisma making him the number 1 Freddie Mercury Artiste.



George Michael Tribute Saturday 6th December

Prepare to be amazed by Andrew Browning — the ultimate tribute to George Michael.

Whether it's Faith, Freedom, Careless Whisper or Club Tropicana — get ready to relive all the hits, all the energy, and all the passion of a George Michael concert experience.



'REVIVAL' ABBA Tribute Friday 12th December

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.

ABBA Revival will take you on a musical journey back to those heady pop-tastic disco days when ABBA ruled the dance floor!

70's vs 80's Tribute
Saturday 13th December



This is a non-stop high energy show, fully choreographed with brilliant costumes from these four exciting decades.

The 70's and 80's were a time to Boogie on the dance floor and this show is no exception. Featuring many songs of the most well known artistes and bands with hits from disco legends such as Donna Summer, Blondie, Candi Staton, ABBA, Gloria Gaynor, Jackson 5, Tina Turner to name but a few. Then lets jump a decade with all the very best 80's songs from Kylie, Madonna, Wham, Blondie, Journey and many more.

We will then take you on a journey to the nostalgic dance eras we all know and love and pay tribute to some of the biggest hits of the 1980's and 1990s!

Prince's of Motown
Friday 19th December



The Ultimate Celebration of Motown's Greatest Hits!

Get ready to experience Princes of Motown — a spectacular tribute show dedicated to the smash-hit sounds of the legendary Motown era!

Featuring chart-topping classics from The Temptations, The Four Tops, Lionel Richie, Boyz II Men, Stevie Wonder, Marvin Gaye, Ben E. King, The Jackson 5 and many more — this is a show packed with all the biggest hits from the golden age of Soul and Motown.

Expect breathtaking choreography, powerful harmonies, and non-stop energy as Princes of Motown delivers a high-impact, feel-good show guaranteed to have everyone singing and dancing along.

CHRISTMAS

Concorde Party Nights

CONCORDE

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
54.95

Smart dress code applies.

Available on the following dates:

Friday 5th December, Saturday 6th December, Friday 12th December, Saturday 13th December

The background of the page is a festive holiday scene. It features several large, spherical Christmas ornaments covered in multi-colored mosaic tiles. These ornaments are hanging against a dark background. In the foreground, there is a dense array of small, square-shaped lights in warm tones of orange, yellow, and red, creating a bokeh effect. The overall lighting is soft and warm, typical of holiday decorations.

Starters

Roasted Winter Vegetable Soup (V) (VE) (GFO)

Crusty bread roll

Smoked Salmon Crostini

Dill crème fraîche

Mains

Traditional Roast Turkey (GFO)

Chipolata, stuffing, rich pan jus

Garlic & Thyme Roast Squash (V) (VE) (GFO)

Potatoes, seasonal vegetables, gravy

Mains served with potatoes & seasonal vegetables

Desserts

Lemon and White Chocolate Cheesecake

Raspberry coulis

Traditional Christmas Pudding (V) (GF)

Brandy sauce

Freshly brewed tea or filter coffee will be served on request

Dietary requirements need to be provided prior to arrival



CHRISTMAS Private Party Nights

BALLROOM | CONCORDE

Why not host your Christmas party at The Earl of Doncaster and have one of our function suites exclusively yours?

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

01302 361 371

salesmanager@theearl.co.uk

CHRISTMAS

Festive Sunday Lunch

CAFÉ BAR CONCERTO

✦ Enjoy a festive Sunday lunch with all the trimmings and a festive Christmas cracker, in the beautiful surroundings of our Cafe Bar Concerto.



2 courses 25.95 | 3 courses 30.95

Available on the following dates:
Sunday 7th, Sunday 14th,
Sunday 21st and Sunday 28th December

Starters

Winter Vegetable Soup (V) (VE) (GFO)

Crusty bread roll

Ham Hock Terrine

Pickled shallots, apple puree, sourdough wedge

Smoked Salmon Crostini

Dill crème fraîche

King Prawns

Chorizo, cherry tomato, oil, sourdough

Sides

Cauliflower Cheese

4

Pigs In Blankets

5

Homemade Stuffing

4

(V) (VE)

Seasonal Vegetables

5

(V) (VE) (GF)

Mains

Roast Beef

Roast Loin of Pork

Roast Turkey (GFO)

Served with buttered mashed potatoes, roast potatoes,
homemade sage & onion pork stuffing, seasonal vegetables,
homemade Yorkshire pudding & gravy

Pan Fried Salmon Fillet

Crushed potatoes, seasonal vegetables, chive emulsion

Garlic & Thyme Roast Squash (V) (VE) (GFO)

Potatoes, seasonal vegetables, gravy

Desserts

Lemon and White Chocolate Cheesecake

Raspberry coulis

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

Brandy sauce

Traditional Cheeseboard (GFO)

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

Selection of Luxury Ice Cream

Dietary requirements need to be provided prior to arrival

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 7th December
1pm

Price per person
32.95

Dietary requirements need to be provided prior to arrival

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.



Sunday 15th December
10.30am

Price per person
17.95 per adult | 17.95 per child (3-10years)
9.00 (under 3's)

Dietary requirements need to be provided prior to arrival

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.



Saturday 21st December
1pm

Price per person
28.50 per adult | 16.50 per child (3-10years)

Dietary requirements need to be provided prior to arrival



CHRISTMAS DAY

Luncheon

CAFE BAR CONCERTO

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

Thursday 25th December

1.30pm

120.00 per person

(No children under 14 permitted)

Starters

Wild Mushroom Soup (V) (VE) (GFO)
Crusty bread roll

Braised Beef Brisket Crumpet
Pickled red cabbage

Cured Trout
Radish, cucumber, dill oil

Beetroot Confit
Whipped Ricotta

Intermediate

Raspberry Sorbet (V) (VE) (GF)

Mains

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

Beef Striploin
Chipolata, stuffing, homemade Yorkshire pudding,
smoked bacon & red wine gravy

Porchetta
Chipolata, stuffing, homemade Yorkshire pudding,
sweet apple gravy

Rainbow Trout (GF)
Dill & caper cream

Garlic & Thyme Roast Squash (V) (VE) (GFO)
Gravy

Mains served with potatoes & seasonal vegetables

Desserts

Traditional Christmas Pudding (V) (GF)
Brandy sauce

Lemon & Raspberry Pannacotta
Shortbread biscuit

Honeycomb Chocolate Brownie
Vanilla bean ice-cream

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

Freshly brewed tea or filter coffee with mince pies

Dietary requirements need to be provided prior to arrival

CHRISTMAS DAY

Family Festive Carvery

BALLROOM

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



Thursday 25th December
12.30pm

Price per person
77.00 per adult | 38.95 per child (3-10years)
16.50 (under 3)



Starters

Wild Mushroom Soup (V) (VE) (GFO)
Crusty bread roll

Smoked Salmon Crostini
Dill Crème Fraiche

Mains

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

Roast Beef
Homemade Yorkshire Pudding, rich pan jus

Honey Roasted Gammon
Caramelised orange jus

Garlic & Thyme Roast Squash (V) (VE) (GFO)
Gravy

Mains served with potatoes & seasonal vegetables

Dietary requirements need to be provided prior to arrival

Desserts

Chocolate Orange Torte (V) (GF) (VEO)
Fruit coulis

Traditional Christmas Pudding (V) (GF)
Brandy sauce

Lemon Tart
Raspberry Sorbet

Freshly brewed tea or filter coffee with mince pies

BOXING DAY Luncheon

CAFÉ BAR CONCERTO

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



Friday 26th December
12 - 5pm

Price per person
45.00 per adult | 32.00 per child (3-10years)
11.00 (under 3)

Starters

Leek & Potato Soup (V) (VE) (GFO)
Crusty bread roll

Brisket Arancini
Mozzarella, tomato sauce

King Prawns
Chorizo, cherry tomato, oil, sourdough

Ham Hock Terrine
Pickled shallots, apple puree, sourdough wedge

Mains

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

Chicken Supreme (GF)
Sautéed wild mushrooms, garlic & tarragon cream

Seabass
Charred leeks, herb velouté

Garlic & Thyme Roast Squash (V) (VE) (GFO)
Gravy

Mains served with potatoes & seasonal vegetables

Desserts

Chocolate Orange Torte (V) (GF) (VEO)
Fruit coulis

Traditional Christmas Pudding (V) (GF)
Brandy sauce

Lemon Tart
Raspberry Ice cream

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

Freshly brewed tea or filter coffee with mince pies

Dietary requirements need to be provided prior to arrival

STARTERS

Chicken Liver Pâté, toasted brioche, chutney
Tomato & Red Pepper Soup, crusty bread roll (v)

MAINS

Lobster, Herb aioli (gf)
Whole Dressed Salmon, Shrimps & tiger Prawns (gf)
Smoked & Cured Salmon, Beetroot textures (gf)
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)
Garlic and Thyme Roast Squash (v) (ve) (gfo)
Continental Salads & Sauces
Potato Salad
Baked Bread Selection
Selection Of Seasonal Vegetables (v)

DESSERTS

Assiette of Desserts
Traditional Cheese Board

Dietary requirements need to be provided prior to arrival

NEW YEAR'S EVE

Gatsby Ball

BALLROOM

Thursday 31st December , 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.
New Year Day Full English breakfast until 11am and late checkout of 12pm.

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 only	Superior Room	Executive Room
140.00 per person	200.00	220.00
Limited places available		

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 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 361 371

salesmanager@theearl.co.uk

WINETIME

2 Bottles of House Pinot Grigio
2 Bottles of House Merlot
1 Bottle of House Rosé
1 Bottle of House Prosecco
160.00

BEER ESSENTIALS

15 Bottles of Peroni
15 Bottles of Corona
145.00

SOMETHING FOR EVERYONE

1 Bottle of House Pinot Grigio
1 Bottle of House Rosé
1 Bottle of House Merlot
1 Bottle of House Prosecco
10 Bottles of Peroni
2 Bottles of water
170.00

A LITTLE PARTY NEVER KILLED NOBODY

1 Bottle of Grey Goose (served with mixers)
2 Bottles of House Champagne
10 Bottles of Corona
2 Bottles of water
320.00

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 361 371

salesmanager@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 a 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
when attending an event with us.

Simply contact our Reception team:

reception@theearl.co.uk | 01302 361371

TERMS & CONDITIONS

BOOKING FORMALITIES

To confirm your Christmas party booking for Christmas Day and all other events, except NYE, 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 Years Eve, the Ball & Buffet only tickets are limited and are only sold once all the overnight packages have sold out.

ALL DEPOSITS AND FULL PAYMENTS 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 ORDER & 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. 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 and cannot be promised. 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/NYE 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 31st October 2025. Any bookings made after that date; full payments will be required at the time of booking.

Once paid, full payments are non-refundable.

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 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.

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 HOTEL,
BENNETTHORPE, DONCASTER, DN2 6AD

THEEARL.CO.UK | SALESMANAGER@THEEARL.CO.UK | 01302 361 371

