



Celebrate the Magic of Christmas at The Park Hotel

This festive season step into a world of sparkle, warmth & celebration. Whether you're with loved ones, hosting your office party or just planning a night to remember, we have everything you need to make it truly special. Join us at The Park and let the joy of Christmas begin!

For further information on any of our events or to book, please contact our events team at events@theparkliverpool.co.uk or 0151 525 7555

To keep your Christmas dining merry & bright please let us know any dietary needs or allergens when booking.



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Christmas Party Nights

Our Christmas Party Nights are back! From Tina to Whitney, ABBA, Soul & Motown and the magic of The Greatest Showman, these nights are packed with glitz, glam and non-stop festive fun

FROM £59 PER PERSON

Timings

Arrival 6:30pm • Dinner 7pm • Carriages 12:30am

Included

Glass of fizz on arrival, a delicious 3 course dinner and DJ & live entertainment.

Please note acts may sing songs from the same genre of music as well as the tribute act stated.



What'son...

NOVEMBER

FRI 28TH	SOUL AND MOTOWN	£59
SAT 29TH	SOUL AND MOTOWN	£65
DECEMBER		
FRI 5TH	TINA TURNER	£59
FRI 5TH	ABBA	£59
SAT 6TH	WHITNEY HOUSTON	£65
SAT 6TH	SOUL & MOTOWN	£65
FRI 12TH	SOUL AND MOTOWN	£59
FRI 12TH	SOUL AND MOTOWN	£59
SAT 13TH	SOUL AND MOTOWN	£65
FRI 19TH	SOUL AND MOTOWN	£59
SAT 20TH	SOUL AND MOTOWN	£59

All acts subject to change

Menu

To start

ROOT VEGETABLE SOUP (VE, GFA) served with a mini tin loaf

Mains

TRADITIONAL TURKEY (GF)

Succulent oven-roasted turkey, served with a classic sage and onion stuffing, pigs in blankets, rich turkey gravy, golden and crispy roast potatoes, honey-glazed carrots & parsnips & Brussels sprouts

LUXURY CHESTNUT ROAST (VE/GF)

Rice and mushroom topped with cranberry, pumpkin seeds and chestnut pieces, served with a classic sage and onion stuffing, golden and crispy roast potatoes, vegan gravy honey-glazed carrots & parsnips & Brussels sprouts

SAGE & ONION RISOTTO (VE/GF)

Creamy arborio rice slowly simmered with sweet, caramelised onions, fresh sage, and a splash of white wine, finished with vegan parmesan and a touch of butter for a rich, comforting finish, a fragrant, savoury twist on a classic Italian dish

Desserts

CHRISTMAS PUDDING CHEESECAKE

The traditional flavours of a Christmas pudding in a cheesecake, served with Bailey's cream

ORANGE & CLEMENTINE SLICE (VE/GF)

Orange, clementine & cranberry fudge brownie with dark chocolate sauce



All food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available on request.

V Vegetarian V Vegan GF Gluten Free GFA Gluten free alternative available



Turkey & Tinsel Afternoons

Join us for a festive afternoon with fantastic live entertainment from Paul McCoy and festive background music.

FROM £39 PER PERSON

Timings

Arrival 12pm • Lunch served at 1pm

Included

Glass of fizz on arrival, a delicious 2 course dinner, festive bingo and entertainment from Paul McCoy.

Available dates

December 2nd, 4th, 9th, 11th, 16th, & 18th

To start

ROOT VEGETABLE SOUP (VE, GFA)
Served with a mini tin loaf

RED LENTIL & TOMATO CROSTINI

Red lentil & tomato parfait served on toasted sourdough with leaf & balsamic glaze

Mains

TRADITIONAL TURKEY (GF)

Succulent oven-roasted turkey, served with a classic sage and onion stuffing, pigs in blankets, rich turkey gravy, golden and crispy roast potatoes, honey-glazed carrots & parsnips & Brussels sprouts

LUXURY CHESTNUT ROAST (VE/GF)

Rice and mushroom topped with cranberry, pumpkin seeds and chestnut pieces, served with a classic sage and onion stuffing, golden and crispy roast potatoes, vegan gravy honey-glazed carrots & parsnips & Brussels sprouts

SAGE & ONION RISOTTO (VE/GF)

Creamy arborio rice slowly simmered with sweet, caramelised onions, fresh sage, and a splash of white wine, finished with vegan parmesan and a touch of butter for a rich, comforting finish, a fragrant, savoury twist on a classic Italian dish

COD LOIN

Served with a fondant potato & pea puree

TO FINISH TEA, COFFEE & MINCE PIES





Santa Sunday Brunch

Tuck into pancakes & brunch favourites with children's entertainment and a special visit from Santa himself to make a magical day for everyone

£25 PER ADULT £18 PER CHILD

Timings

Arrival 10:30am • Carriages 1pm

Included

Enjoy your brunch favourites, children's entertainment plus a visit from Santa.

Available dates

December 7th & 14th

Children's

CONTINENTAL BUFFET (V, VE)
Tea, coffee & a selection of juices

Plus either

SAUSAGE & BEANS ON TOAST BACON & BEANS ON TOAST SCRAMBLED EGG ON TOAST MINI NUTELLA PANCAKE STACK

Adults

CONTINENTAL BUFFET (V, VE)

Tea, coffee & a selection of juices

Plus either

FULL ENGLISH BREAKFAST
VEGETARIAN FULL ENGLISH BREAKFAST (VE)
PANCAKE STACK
CHOCOLATE & BANANA
RASPBERRY & WHITE CHOCOLATE
BACON & MAPLE SYRUP



Christmas Day

Come & celebrate Christmas Day with us and enjoy fizz on arrival, a delicious 3 course dinner with a live acoustic singer.

£115 PER PERSON

Timings

FIRST SITTING - Arrival for 12pm • Meal served 12:30pm **SECOND SITTING** - Arrival for 2pm • Meal served 2:30pm

Included

Glass of fizz on arrival, a delicious 3 course meal and live acoustic singer.

Starters

HONEY ROASTED PARSNIP SOUP (VE, GF)

Served with a mini tin loaf

GOATS CHEESE TART (V)

Caramelised red onion, balsamic dressed rocket

DUCK BREAST SALAD

Chicory, hoisin, toasted sesame seeds

Mains

HAND CARVED ROAST TURKEY (GF)

Succulent oven-roasted turkey, served with a classic sage and onion stuffing, pigs in blankets, rich turkey gravy, golden and crispy roast potatoes, honey-glazed carrots & parsnips & Brussels sprouts

LUXURY CHESTNUT ROAST (VE/GF)

Rice and mushroom topped with cranberry, pumpkin seeds and chestnut pieces, served with a classic sage and onion stuffing, golden and crispy roast potatoes, vegan gravy honey-glazed carrots & parsnips & Brussels sprouts

SALMON EN CROUTE

New potatoes, seasonal vegetables, hollandaise

SAGE AND ONION RISOTTO (VE, GF)

Creamy arborio rice slowly simmered with sweet, caramelised onions, fresh sage, and a splash of white wine, finished with vegan parmesan and a touch of butter for a rich, comforting finish, a fragrant, savoury twist on a classic Italian dish.

Dessert

CHRISTMAS PUDDING CHEESECAKE

brandy cream

CHOCOLATE ORANGE TORTE

A rich, fudgy chocolate torte with a hint of fresh orange zest, topped with a smooth orange glaze, a sweet and zesty twist on a classic favourite

ORANGE AND CLEMENTINE SLICE (VE/GF)

Orange, clementine & cranberry fudge brownie with dark chocolate sauce



Children's Christmas Day

Price includes a glass of juice on arrival, a 3-course dinner, and a visit from Santa

Timings

FIRST SITTING - Arrival for 12pm • Meal served 12:30pm SECOND SITTING - Arrival for 2pm • Meal served 2:30pm

Starters

CRUDITES & DIP

Carrot & cucumber sticks with hummus

TOMATO SOUP (VE, GFA)
Served with a bread roll & butter

CHEESY GARLIC CIABATTA

Mains

HAND CARVED ROAST TURKEY (GF)
Served with traditional accompaniments

BEED SLIDER

Served with fries and coleslaw

MARGHERITA FRENCH BREAD PIZZA (V)

Served with fries & coleslaw

Desserts

CHOCOLATE BROWNIE (VE, GF)

Served with vanilla ice cream

BUILD YOUR OWN ICE CREAM GROTTO

Vanilla ice cream with a selection of toppings

FRESH FRUIT SALAD (VE, GF)

If highchair(s) are required for children not eating from the menu, we do require £25 per highchair for hiring costs.

NYE Black Tie Gala

Fizz on arrival followed by an evening of live entertainment a delicious 3 course meal and dancing. Welcome 2026 in style.

£80 PER PERSON OR £260 PER COUPLE INCLUDING B&B

Timings

Arrival 7pm • Dinner 8.30pm • Carriages 2am

Included

Glass of fizz on arrival, a delicious 3 course dinner and DJ & live entertainment.

Starters

GOATS CHEESE TART (V)

Served with caramelised red onion & balsamic dressed rocket

FRENCH ONION SOUP (VE, GFA)

Served with a mini tin loaf

Mains

PAN ROASTED RUMP OF LAMB

Served with dauphinoise potatoes, heritage carrot, baby swede and a mint & rosemary jus

BAKED FILLET OF SALMON (V, GF)

Served with asparagus, new potatoes, vegetable panache & a citrus butter sauce

MOROCCAN FALAFEL (VE. GF)

Served with roasted vegetables, hummus, flat bread & pomegranate

Dessert

BLACK CHERRY CHEESECAKE

A fruity cherry cheesecake with a cherry compote centre, coated in a dark cherry glaze on a shortbread disc

PAN AU CHOCOLATE BREAD & BUTTER PUDDING

Served with a crème anglaise

NYE Family Party

The Park Hotel's NYE family spectacular is back! Join us for an even bigger & better NYE celebration with all the family.

£70 PER ADULT & £40 PER UNDER 12

Timings

Arrival 6:30pm • Buffet 7pm • Carriages 1am

Included

Food of the world buffet, party games including bingo and DJ & live entertainment.

Available dates

December 2nd, 4th, 9th, 11th, 16th, & 18th



World Buffet

ITALIAN

Lasagne Garlic bread

Toasted ciabatta with tomato & mozzarella

INDIAN (V)

Pakoras

Samosas

Onion bhajis

Mango chutney

Mini naan bread

Vegetable jalfrezi served with rice

MEXICAN (GFA)

Chilli con carne served with rice Nachos with guacamole & salsa

CHILDREN'S BUFFET

Margherita pizza

Hot dog

Chicken goujons

Fries

Mini doughnuts with dips & sprinkles

Rice krispie treats

Into 2026....

Available to book now...

29TH JANUARY 2026	PSYCHIC NIGHT
13TH & 14TH FEBRUARY 2026	VALENTINES DAY
15TH MARCH 2026	MOTHER'S DAY TRIBUTE
5TH APRIL 2026	EASTER SUNDAY LUNCH
9TH-11TH APRIL 2026	GRAND NATIONAL - Champagne breakfasts & race day experiences
8TH MAY 2026	CHESTER RACES, RACE DAY EXPERIENCE
20TH JUNE 2026	ASCOT RACE DAY EXPERIENCE
21ST JUNE 2026	FATHER'S DAY LUNCH
26TH JUNE 2026	TRIBUTE NIGHT
12-19TH JULY 2026	THE OPEN, GOLF THEMED MENUS AND FULL COVERAGE
31ST JULY 2026	TRIBUTE NIGHT

More events and tributes will be added through out the year contact events for full details.

For further information on any of our events or to book, please contact our events team at events@theparkliverpool.co.uk or 0151 525 7555



These terms & conditions become binding as soon you pay a non-refundable deposit or purchase tickets in full if booking after 31st October 2025.

All offers, prices & party dates are subject to availability and must be pre-booked and paid in full in advance. Due to current demand, we are unable to 'hold' spaces on a provisional basis. Full and final payment will be due by 31st October 2025. All pre-payments are non-refundable and non-transferable and cannot be used to offset against other items or services.

All advertised prices are correct at the time of production.

All events are subject to the hotel's general events terms & conditions.

All prices include VAT at the current rate. VAT receipts will be available by request after the event.

We cannot guarantee requested seating plans can be accommodated, although we will always endeavour to meet your requests. We will discuss these details with you closer to the time. Smaller parties may be required to share tables.

There is no formal dress code for Christmas Party nights, but most guests choose to come in smart party wear.

It is not permitted for any guests to bring in any of their own beverages and only guests of 18 years and over are allowed entry. Please do not book tickets for any guests under the age of 18 as they will not be refunded, and the guest will not be able to attend.

Beverages may be pre-ordered prior to the event – you will receive details of how to order these approximately six weeks before the party night via email.

While we aim not to have to do so, we may be impacted by supplier issues and therefore we appreciate your flexibility if we do have to substitute a menu or beverage item. We do require, and will ask for, all food allergy and intolerance information for any attendee at the event you have booked tickets for. Please note as the main point of contact for the booking, you are responsible for gathering and providing this information to the hotel in the timeline required.

Extra guests joining the party after the meal has concluded will not be allowed without prior arrangement with the hotel management.

Any guest whose behaviour gives the hotel concern in any way whatsoever, will be asked to leave or refused admission without refund.

Any damages caused by a member or a party will be charged for and be the responsibility of yourself as the group organiser and as our main point of contact for the booking.

Drinking responsibly, the behaviour of and the conduct of guests are taken very seriously, and the hotel has a legal responsibility to ensure that licensing conditions are complied with. This includes suitable and sufficient controls in regard to the service of and consumption of alcohol: The client will therefore be responsible for any losses, damage or other costs associated with drunkenness, unruly behaviour, or conduct.

It is anticipated the event can go ahead without any restrictions on the hotel being able to supply the event. However, should emergency laws or restrictions preclude the hotel from being able to host the event in its entirety, the client would not be bound by the above terms and conditions and the hotel would make contact either to rearrange to an alternate date or refund the monies paid.

Should the hotel be able to continue to host the event, but the client chooses to cancel or amend their booking, then the above terms and conditions would apply.

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THE PARK HOTEL

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