

## WHY NOT MAKE A NIGHT OF IT?

Take the worry out of getting home and stay the night in one of our fabulous bedrooms with a Special Offer, including a full Welsh breakfast and use of Mint Condition, our health and fitness centre. Please book early to avoid disappointment as we only have a limited number of rooms available at this special rate.

Standard Double/Twin Wednesday-Friday £38.00 per person per night based on 2 sharing

Standard Double/Twin Saturday £44.00 per person per night based on 2 sharing

Single £48.00 per night

Saturday £44.00 per person per night based on 2 sharing

Single £54.00 per night

Front Facing, Executive rooms and Suites are available at our normal Supplements.

### TERMS AND CONDITIONS

- A non-refundable deposit of £10.00 per person is required when booking a Party Night and £10.00 per person for accommodation
- Large parties cannot be guaranteed on one table
- The Management reserves the right to make changes to the programme without prior notice
- We advise guests to insure against cancellation
- Cancellation policy
  - Non-refundable deposit is required no later than 2 weeks from provisional booking
  - Balance and full payment is required no later than 2 weeks prior to the Party Night. Minor amendments accepted up to 7 days prior, thereafter any cancellations charged in full.
  - Deposits paid for non-arrivals or cancellations are forfeited. They are non-transferable and cannot be offset against bar purchases.
  - The hotel reserves the right to charge the organiser, company or individual for any damage caused by unreasonable behaviour.
  - The hotel reserves the right to refuse entry to the hotel.
- The special B&B rate is only available in conjunction with a party night booking
- Rates are inclusive of VAT as of January 2011 and may vary with any changes in Government legislation.

PHONE ONE OF OUR CHRISTMAS CO-ORDINATOR'S TO BOOK YOUR CHRISTMAS PARTY NOW ON 0500 700 788

## Christmas Party Nights

# 2011



Llandudno, North Wales, LL30 1AP  
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# Come & Celebrate Christmas in Style

Following the phenomenal success of our Christmas Party Nights in 2010, our Party Nights for this year guarantee a truly memorable evening for businesses or get-togethers with friends wanting to celebrate the festivities.

Join us for a fabulous atmosphere, outstanding cuisine and dancing to our great Resident DJ's Adam Owens and Gary Carr – and you can take home a memento from the evening as we'll have Gem Photographics capturing all the fun!

We are also adding in a fun Casino on selected nights, we will give you your own fun money to purchase chips and at the end of the evening you could have the chance of winning some fabulous prizes.

The evening commences from 7.00pm with a Sparkling Reception, followed by a three course Dinner plus Coffee and Dancing. Carriages at 1.00am.

## Party Night Dates for Your Diary!

Friday 2nd December	£35.00 per person	
Saturday 3rd December	£35.00 per person	
Friday 9th December	£35.00 per person	
Saturday 10th December	£35.00 per person	
Wednesday 14th December	£27.50 per person	Casino
Thursday 15th December	£27.50 per person	Casino
Friday 16th December	£35.00 per person	
Saturday 17th December	£35.00 per person	
Wednesday 21st December	£27.50 per person	Casino
Thursday 22nd December	£27.50 per person	Casino
Friday 23rd December	£35.00 per person	
Friday 6th January 2012	£30.00 per person	Casino

## PARTY NIGHT MENU 2011

Oak Smoked Local Trout and Fresh Prawn Rillette  
with a Crisp Mixed Leaf Salad, and a Chervil and Lemon Mayonnaise

Duo of sweet Canteloupe and Galia Melon with Mulled Wine Marinated Fruit,  
and a Pink Grapefruit Sorbet

Leek and Potato Soup with Fine Herb Cream

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Grilled Fillet of Organic Salmon  
Spinach Crushed New Potatoes and a Dill Cream Sauce

Roast Breast of Local Turkey  
Cranberry and Chestnut Turkey Leg Roulade, Mixed Herb Stuffing,  
Bacon and Sausage Roll, Cranberry Compote and a Natural Jus

Char Grilled Minute Sirloin Steak of Welsh Beef  
with Dauphinoise Potatoes, and a Mushroom, Bacon and Red Wine Sauce

Mixed Vegetable and Bean Wellington  
Served on sauté mixed Greens and a Basil Pesto

A Selection of Fresh Seasonal Vegetables

\* \* \* \* \*

Imperial Christmas Pudding  
Dark Rum Sauce and Sugared Cranberries

Rich Dark Chocolate Tartlet, with White Chocolate Sauce

Cointreau and Orange Cheesecake with Caramelised Oranges

Platter of Welsh Cheeses  
with Biscuits, Grapes and Celery

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Freshly Ground Coffee  
and Chocolate Mints

