



MERRY
CHRISTMAS
AND
happy New Year
2024



CROWNE PLAZA™

HOTELS & RESORTS

AN IHG® HOTEL

READING



Celebrate your Christmas in style this year at the Crowne Plaza Reading!



We would love to welcome you, whether it is to celebrate your office Christmas party, a night out with friends or a family get together, we have something for everyone.

Book one of our 'join a party' evenings and dance the night away with other party goers or enquire about one of our private parties, whatever you need we will make sure to accommodate you.

We also have the daytime covered with our fabulous festive lunches or scrumptious afternoon teas, so why not come and join us and make this festive season one to remember.



Christmas Party Nights



'Join a party' nights

The perfect option for smaller groups of friends, colleagues or family giving you time together whilst enjoying the festive atmosphere of a larger function.

Our Christmas Co-Ordinator will take care of your booking from enquiry to the event and will be available to discuss all your requirements. Available from late November and throughout December 2024.



Minimum numbers apply for exclusive parties from Thursday to Saturday.

Dates & Prices

Classic Party Package

Sunday – Wednesday evenings from

£53.00 PER PERSON

Thursday – Saturday evenings from

£63.00 PER PERSON

Package Includes:

- Welcome drink on arrival
- Three-course dinner
- Mince pies and coffee
- DJ and Disco

Deluxe Party Package

Sunday – Wednesday evenings from

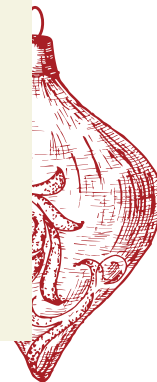
£63.00 PER PERSON

Thursday – Saturday evenings from

£68.00 PER PERSON

Package Includes:

- Welcome drink on arrival
- Three-course dinner
- Mince pies and coffee
- Half a bottle of wine
- DJ and Disco



Menu



Starter

Butternut Squash Soup

topped with toasted pumpkin seeds, basil oil and micro herbs (V, GF, DF, VE)

Smoked Salmon

shredded beetroot and vodka whipped cream (GF)

Ham Hock Terrine

pickled baby vegetables, plum and apple chutney and sourdough toast (DF, can be GF)

Honey Whipped Goat Cheese

chestnut puree and baked figs

Main

Traditional Roast Turkey

roast potato, honey glazed root vegetables, brussels sprouts, sage & onion stuffing, pigs in blankets, gravy

Baked Sea Bream

creamy mash potato, braised leeks with a white wine sauce (GF)

Slow Braised Beef

fondant potato, winter greens and a red wine jus (GF)

Honey Roasted Root Vegetable & Ricotta Wellington

chateau potatoes, tender stem broccoli and vegetable gravy (V)



Dessert

Traditional Christmas Pudding

brandy custard and redcurrants

Chocolate and Orange Brownie

vanilla ice cream (GF)

Gingerbread Cheesecake

chantilly cream and fresh berry

Cheese Board

brie, blue cheese, cheddar cheese, selection of crackers, grapes, celery and plum and apple chutney

Fresh Fruit Salad

sorbet (VE)

(V) denotes vegetarian, (GF) denotes gluten free, (DF) denotes dairy free, (VE) denotes vegan. We understand that you may have guests with specific dietary requirements, and we are more than happy to accommodate. Please speak to our Christmas coordinator about any special requirements you have prior to your party night.

To book, Call: **44 (0) 118 925 9933** or Email: conferences@cp-reading.co.uk

Festive Lunches

If you are after a daytime celebration, then our fabulous festive lunches are just for you. Our team will have you well looked after and tailor your event to fit your needs. Available throughout December 2024.

Menu



Starter

Butternut Squash Soup
topped with toasted pumpkin seeds, basil oil and micro herbs (V, GF, DF, VE)

Smoked Salmon
shredded beetroot and vodka whipped cream (GF)

Ham Hock Terrine
pickled baby vegetables, plum and apple chutney and sourdough toast (DF, can be GF)

Honey Whipped Goat Cheese
chestnut puree and baked figs

Main

Traditional Roast Turkey
roast potato, honey glazed root vegetables, brussels sprouts, sage & onion stuffing, pigs in blankets, gravy

Baked Sea Bream
creamy mash potato, braised leeks with a white wine sauce (GF)

Slow Braised Beef
fondant potato, winter greens and a red wine jus (GF)

Honey Roasted Root Vegetable & Ricotta Wellington
chateau potatoes, tender stem broccoli and vegetable gravy (V)



Dessert

Traditional Christmas Pudding
brandy custard and redcurrants

Chocolate and Orange Brownie
vanilla ice cream (GF)

Gingerbread Cheesecake
chantilly cream and fresh berry

Cheese Board
brie, blue cheese, cheddar cheese, selection of crackers, grapes, celery and plum and apple chutney

Fresh Fruit Salad
sorbet (VE)

Price

£40.00 PER PERSON

including a festive welcome drink.

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Festive Afternoon Tea

Our Riverside Restaurant will be sparkling with Christmas spirit, with lovely views overlooking the River Thames. Why not book a delicious festive afternoon tea to enjoy with friends or family?

Price

£33.00 PER PERSON

Add a glass of bubbly for just **£7.00** per person



A non-refundable Deposit of **£15.00** per person is required to confirm.

Available throughout December 2024, served from 12pm – 5pm.

To book, Call: **44 (0) 118 925 9933** or Email: conferences@cp-reading.co.uk

Menu

Sandwiches

Turkey and Cranberry

Smoked Salmon and Horseradish Cream

Hummus and Cucumber (VE)

Roast Vegetables and Guacamole (VE)

Cakes

Mini Mince Pies

Chocolate Torte

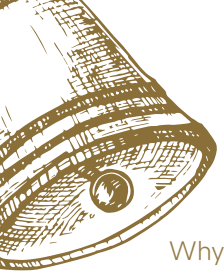
Lemon and Poppyseed Cake

Irish Cream Torte

Selection of plain and sultana scones with clotted cream and strawberry jam

Our chefs will be happy to accommodate any dietary requirements. Please speak to our Christmas Co-ordinator for more information.





Christmas Day

Why not treat the family this Christmas and let us take care of you with a 4 course menu and all the festive trimmings, we have even got the washing up covered!

Menu

Starter

Celeriac and Jerusalem Artichoke Soup
with sourdough bread and butter

Duo of Pate
rhubarb compote and toasted sourdough bread

Crab and Prawn Tian
samphire and dill sauce (GF, DF)

Beetroot Panna Cotta
roasted walnuts and gorgonzola (GF)



Main

Beef Wellington
horseradish mash, winter greens, red wine jus

Traditional Roast Turkey
roast potato, honey glazed root vegetables, brussels sprouts, sage & onion stuffing, pigs in blankets, gravy

Baked Salmon Supreme
baby vegetables, dill new potato with mussel and saffron sauce

Wild Mushroom Gnocchi
shaved truffle and micro herbs

Dessert

Traditional Christmas Pudding
brandy custard and redcurrants

Chocolate and Orange Brownie
with vanilla ice cream (GF)

Gingerbread Cheesecake
chantilly cream and fresh berry

Cheese Board
brie, blue cheese, cheddar cheese, selection of crackers, grapes, celery and plum and apple chutney

Winter Berry Fruit Salad
with sorbet (VE)

Coffee/Tea and Mince pies

Price
£80.00 PER PERSON

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Please speak to our Christmas coordinator about any special requirements you have prior to your party night.

To book, Call: **44 (0) 118 925 9933** or Email: conferences@cp-reading.co.uk

Boxing Day

Relax and unwind after all that Christmas Day fun and let us treat you to a 4-course meal with all the festive trimmings.



Menu



Starter

Celeriac and Jerusalem Artichoke Soup
with sourdough bread and butter

Duo of Pate
rhubarb compote and toasted sourdough bread

Crab and Prawn Tian
samphire and dill sauce (GF, DF)

Beetroot Panna Cotta
roasted walnuts and gorgonzola (GF)

Main

Beef Wellington
horseradish mash, winter greens, red wine jus

Traditional Roast Turkey
roast potato, honey glazed root vegetables, brussels sprouts, sage & onion stuffing, pigs in blankets, gravy

Baked Salmon Supreme
baby vegetables, dill new potato with mussel and saffron sauce

Wild Mushroom Gnocchi
shaved truffle and micro herbs



Dessert

Traditional Christmas Pudding
brandy custard and redcurrants

Chocolate and Orange Brownie
with vanilla ice cream (GF)

Gingerbread Cheesecake
chantilly cream and fresh berry

Cheese Board
brie, blue cheese, cheddar cheese, selection of crackers, grapes, celery and plum and apple chutney

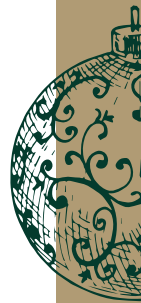
Winter Berry Fruit Salad
with sorbet (VE)

Coffee/Tea and Mince pies

Price
£65.00 PER PERSON

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To book, Call: **44 (0) 118 925 9933** or Email: conferences@cp-reading.co.uk



Residential Packages/Offers

Forget the taxi this Christmas, we have comfortable bedrooms only a few steps away.

For Christmas day and Boxing Day we have a special rate from

£99.00



Prices & Availability

Prices will be provided on request and are subject to availability. All our accommodation rates will include full English breakfast, complimentary use of our revive Health Club & Spa and overnight parking.

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New Year

Join us to countdown 2025 celebrations in style with our stunning four-course Gala Dinner!

You will be greeted on arrival with welcome drinks and canapes, followed by a delicious menu prepared by our Head Chef.

During the evening there will be plenty of music, so you can dance the night away into the early hours, and a glass of bubbly will be served to you to see in the New Year.



Price

£95.00

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Menu

Starter

Winter Vegetable Soup (VG, GF, DF)

Goat's Cheese & Caramelised Shallot Tart
with shallot purée and candied walnuts (VG)

Chicken Liver Parfait
port & fig jam, toasted brioche and watercress

Smoked Salmon Tartare
on marinated beetroot, with citrus crème fraîche & dill, served with toasted sourdough baguette

Main

Slow Roast Pork Belly
served with savoy cabbage, mash potatoes, and a thyme jus

Confit Duck À l'Orange
braised red cabbage, bitter orange sauce, with gratin dauphinois potatoes

Pan-Roasted Salmon Fillet
served with aubergine, caper & olive caponata and basil oil (DF)

Butternut Squash Pithivier
mushroom, butternut squash & goat's cheese puff pastry parcel. Served with gratin dauphinois, braised red cabbage, French beans, tenderstem broccoli, chantenay carrots & red pepper sauce

Dessert

Sticky Toffee Pudding
vanilla ice cream, caramel sauce

Chocolate Tart
salted caramel ice cream

Vanilla and Raspberry Panna Cotta
served with fresh berries

Coffee/Tea and Mince pies



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HOTELS & RESORTS

AN IHG® HOTEL

READING

Caversham Bridge, Richfield Ave, Reading RG1 8BD

0118 925 9933

conferences@cp-reading.co.uk



Terms & Conditions

1. The booking agreement is between the person, company or organization identified in the booking information and the owning, leasing, or operating company of the hotel as applicable. Please enquire with the hotel for more details.
2. A non-refundable | non-transferable deposit is required to confirm your event. Please refer to the details in the brochure for the amount required.
3. The final balance is required to be paid one calendar month prior to the event date. Failure to do so will be deemed to constitute your cancellation of the booking without prior notification to or from the hotel and will terminate our contract with you.
 4. All monies paid are non-refundable and non-transferable.
 5. Prices include VAT at the current rate.
 6. Event accommodation and prices are subject to availability at the time the booking is made.
 7. Details and prices are correct at the time of printing – please check with the hotel at the time of booking.
 8. All party guests must be aged 18 or over for evening parties.
 9. Children's parties may be available on request for private parties, please ask the hotel for more information.
 10. The hotel reserves the right to move guests to alternative function spaces within the hotel without notice.
11. The hotel reserves the right to cancel the function in the case of unforeseen circumstances, which make it impossible or unreasonable burdensome for the hotel to provide the function, in which case the hotel shall refund you all monies paid.
12. The hotel reserves the right to refuse sales of alcohol to any individual who appears under the age of 25 and cannot provide identification, or who appears to be under the influence of alcohol or drugs.
13. Any damage to the hotel from party nights may result in additional costs to repair or replace damaged items.
 14. All menus may be subject to change without notice.
 15. All guests must submit menu choices, if required, no later than two weeks prior to the event date.
 16. Seating plans must be received by the hotel no later than two weeks prior to the event date.
 17. All dietary requirements must be received by the hotel no later than two weeks prior to the event date.