

CHRISTMAS PARTY NIGHTS 2010 BOOKING FORM

For availability and to make a provisional booking please call our Christmas co-ordinator on 0141 779 2111.

Bookings can be confirmed in person with applicable deposit or by completing the form below and returning to the Best Western Garfield House Hotel, Cumbernauld Road, Stepps, G33 6HW, enclosing a cheque for £15 per person.

Contact Name:

Company or Party Name:

Address:

Post Code:

Daytime Tel:

Evening Tel:

E-mail address:

Number of Guests:

Signature:

Print Name: Date:



ACCOMMODATION

Why not make the most of your evening by taking advantage of our festive accommodation rates.

PARTY NIGHTS - £40.00 per single room
£60.00 per double/twin room (based on two sharing)

HOGMANAY - £62.00 per single room
£104.00 per double/twin room (based on two sharing)

Price inclusive of full Scottish breakfast and VAT at 17.5%

PLEASE CALL OUR RESERVATIONS TEAM ON
0141 779 2111 FOR AVAILABILITY

TERMS AND CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £15 per person.

Full pre-payment is required no later than October 29th 2010 for Party Nights, Christmas Day and Hogmanay and November 30th 2010 for January Blow Outs.

Once final payment is received no refunds or credit will be given.

In the event of any function having to be cancelled by the hotel, an alternative venue or date will be offered or full refund given.

Menus are subject to change.

The hotel reserves the right to move Christmas events to a smaller function suite if numbers dictate.

The hotel management reserve the right to refuse entry.

All details are correct at the time of going to press but may be subject to alteration without prior notice.

All prices quoted include VAT at 17.5%



Best Western Garfield House Hotel
Cumbernauld Road, Stepps,
Glasgow, Lanarkshire G33 6HW
Tel: 0141 779 2111
www.bw-garfieldhouse.co.uk

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Festive Celebrations

AT

**Best Western
Garfield House Hotel**

FESTIVE LUNCH MENU £16

Freshly made soup of the day
Served with a crusty bread roll
Sweet honey melon
With pineapple compote
Atlantic prawns
Topped with tomato mayonnaise and herb salad

★★★

Traditional roasted turkey crown
With chestnut stuffing, bacon chipolata and roast gravy
Slow braised topside of Scotch beef
In a shallot and red wine sauce
Steamed North Sea haddock
On a lemon and parsley cream sauce
Vegetarian alternative available

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES
AND MARKET FRESH VEGETABLES

★★★

Traditional Christmas pudding
With brandy custard
Winter berry chocolate cup
On a festive spiced fruit sauce
Yuletide log
With fresh dairy cream and marinated raspberries

FRESHLY BREWED FAIR TRADE COFFEE WITH MINTED CHOCOLATES

PARTY NIGHTS MENU £30 SUN-THURS, £43 FRI-SAT

Fan of honey melon
With water melon pearls on a pineapple and pink peppercorn relish

★★★

Winter warming festive broth
Finished with fresh herbs and served with a crusty bread roll

★★★

Oven baked turkey parcel
Filled with chestnut stuffing set on a rich roast gravy with cranberries
Slow roasted sirloin of mature Scotch beef
Topped with field mushrooms in brandy cream sauce
Vegetarian alternative available

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES
AND MARKET FRESH VEGETABLES

★★★

Winter brambles
Soaked in a mulled wine syrup, served in a yuletide basket topped with boozy cream

FRESHLY BREWED FAIR TRADE COFFEE WITH MINTED CHOCOLATES

Thank you for considering Best Western
Garfield House Hotel over the 2010 festive period.
Below are details of all the hotel has to offer throughout
December and January ensuring we can provide the
ideal venue whatever your business or personal needs.

FESTIVE LUNCH

3 course lunch served from 12-3pm.
Available from Monday 13th December.
Booking required with a £5 per person non-refundable deposit.
Balance payable on day.

PARTY NIGHTS

Enjoy a sumptuous 4 course meal then dance the night away to the
sounds of our exciting new D.J. 12am Sun-Thurs, 1am Fri-Sat.
Christmas party nights available throughout December from Friday 3rd.
Booking secured with a £15 non-refundable deposit.
January Blow Out parties available from Friday 14th January 2011.

CHRISTMAS DAY

A luxurious 3 courses to take the stress out of Christmas Day for
all the family. Served between 12pm and 5pm with various sittings.
Children will have the opportunity to visit Santa's Grotto and receive
a gift. Priced at £20.00 up to age 11 with under 3's free of charge.
Please advise if highchair required at time of booking.

HOGMANAY BALL

Start the New Year in style with our luxurious Hogmanay Ball.
The evening begins with bubbles and canapés served at 7pm
followed by a sumptuous 4 course meal and live entertainment.
Bring in the bells to the sounds of our traditional piper then dance
the evening away till 2am.



CHRISTMAS DAY MENU £54

Duo of sweet melon
With a pineapple and orange compote
Smoked salmon and crayfish Marie rose
With a cucumber and rocket salad and granary bread
Cream of wild mushroom soup
With snipped chives

★★★

Traditional oven baked crown of turkey
With cranberry and chestnut stuffing, chipolatas and roast gravy
Slow roasted Sirloin of mature Scotch beef
With tomato, mushroom and red wine sauce
Herb crusted seabass fillets
On a fine fennel ratatouille
Vegetarian alternative available

MAIN COURSES ARE SERVED WITH CHATEAU POTATOES,
ROASTED PARSNIPS, CARROTS AND WINTER GREENS

★★★

Handmade Christmas pudding
Filled with brandy soaked sultanas drenched in cinnamon custard
Yuletide chocolate log
With fresh dairy cream and marinated raspberries
Scottish mature cheese board
With savoury crackers, chutney and grapes

FRESHLY BREWED FAIR TRADE COFFEE WITH HANDMADE
LEMON SHORTBREAD

HOGMANAY BALL MENU £80

CANAPÉS AND BUBBLES ON ARRIVAL

★★★

Delicate salmon mousse
With beetroot and baby leaf salad dressed with a citrus vinaigrette
Melon three ways
Featuring honeydew, galia and watermelon on a trio of fruit compotes

★★★

Winter warming parsnip soup
Mildly spiced and served with French bread

★★★

Stuffed breast of free range chicken
Filled with whisky drenched haggis on a wild mushroom cream sauce
Filet of Scotch beef tournedo
Wrapped in smoked bacon with a shallot and claret sauce
Vegetarian alternative available

MAIN COURSES ARE SERVED WITH FONDANT POTATO
AND ROASTED WINTER VEGETABLES

★★★

Dainty dessert tasting plate
Featuring a selection of bite sized tempting sweets

FRESHLY BREWED FAIR TRADE COFFEE WITH HANDMADE
CHOCOLATE TRUFFLES