

CELEBRATE IN STYLE  
THIS

*Christmas*

&

NEW YEAR



2023

THE  
CAROUSEL  
A SLEEPWELL HOTEL





# CHRISTMAS BREAKS 2023

Spend the most wonderful time of the year with us here at The Carousel Hotel. Give yourself a special present this year and book yourself and your family a festive break at The Carousel Hotel. No shopping, cooking or washing-up, what better present could you give yourself?

Indulge in exceptional food & wine, walk off Christmas Lunch along Blackpool Promenade then relax and enjoy our superb Christmas entertainment programme and let our friendly and attentive staff cater to your every need.

Here at The Carousel Hotel, we have put together some exclusive Christmas package's for you to enjoy. Our festive packages are ideal for guests wanting that home away from home experience and we also welcome families to enjoy the magic of Christmas with us.

Our festive breaks includes three or four days and nights of accommodation, dining and entertainment programme to make Christmas 2023 one to remember with little extras thrown in like a visit and present from Santa.

## 4 Night Christmas Break

23rd - 27th December

Welcome cocktail party  
Dinner, Bed & Breakfast  
Christmas Eve supper & live entertainment  
6 course Christmas Day luncheon  
Visit & gift from Santa  
Christmas Day evening buffet & Boxing Day Mimosa brunch  
Full entertainment programme

Prices From  
£420.00 Per Adult  
£210.00 Per Child\*

## Twixmas 3 Night Party Break

27th - 30th December

Welcome cocktail party  
Three nights Dinner, Bed & Breakfast  
Nightly entertainment & party games

Prices From  
£175.00 Per Adult  
£87.50 Per Child\*

\* Children's prices are for 2-12 years, sharing with adults, children's menu's only



# FESTIVE PARTY NIGHTS

Here at The Carousel Hotel we have become renowned for our legendary party nights. evenings are perfect for all occasions, so whether you're celebrating something special, organising a works Christmas party or just having a family get together our Party Nights are the best in the Blackpool area and will not disappoint!

From the moment you arrive at the hotel you will see that our party nights are jam packed full of fun. Doors open at 7.00pm when you will be welcomed with a complimentary drink, you will then be seated with your party within our fabulous Celebration Suite. A fabulous 4 course festive dinner will then be served at 8:00pm. The night will be introduced by our resident compere, who will entertain you from arrival until he introduces the act, around 9:00pm. Most Acts perform 2 x 45 minute sets and then it's back to our compere with a disco & dancing until 1am.

## Act Line Up

Friday 8th December – Elvis (Eddie P)

Saturday 9th December – Johnny B (singer and keyboard)

Friday 15th December – Elvis (Eddie P)

Saturday 16th December – Jo Ashcroft (multi instrumental including Sax / Singing)

## Party Packages

Complimentary glass of fizz on arrival at 7.00pm

4 Course festive dinner from 8pm

Live entertainment followed by disco & dancing until 1am

£40.00pp Meal & Show

£75.00pp Meal & Show,

Bed & Breakfast

(Sharing a Double Room)

£85.00pp Meal & Show,

Bed & Breakfast

(Single Room)

\* Children's prices are for 2-12 years, sharing with adults, children's menu's only



# Festive Party Night Menu

## Starters

Honey Roast Winter Vegetable Soup

Trio of Melon  
served with champagne sorbet  
and a Roast Winter Berry Compote

Chicken Liver Pate  
With Red Onion Jam & Garlic Crostini

## Main Courses

Roast Turkey Breast  
served with roast potatoes, sage and onion stuffing, pigs in blankets  
and rich roast gravy

Slowly Braised Beef Steak  
Served with creamed mashed potato, and an onion & Guinness  
gravy

Salmon & Spinach en Croute  
with Roast Asparagus, and lemon and Dill Sauce

Cauliflower, Squash & Coconut Curry  
served with Braised Rice

**All main dishes served with honey glazed button sprouts, carrots  
& parsnips**

## Desserts

Traditional Christmas pudding  
Served with brandy sauce

Strawberry & White Chocolate Cheesecake  
Served with Clotted Cream & Roast Red Berry Coulis

Lemon Posset  
With Blueberry Compote & Citrus Shortbread

Belgium Chocolate Brownie  
Served with Salted Caramel Ice Cream & Dark  
Chocolate Sauce

Finished with tea or fresh filter coffee and mini mince pies



# Christmas

## DINING

Imagine the perfect Christmas Day, where all the dining and entertainment preparations are taken care of for you.

Imagine a perfect Christmas Day where all your guests sit back relax and enjoy special Christmas moments together.

The Carousel Hotel has just the perfect Christmas package, especially for you whether you're planning to share the day with friends, enjoy a festive meal with loved ones, or simply treat yourself, The Carousel Hotel provides the perfect venue, a luxury setting and an all-round enjoyable experience to ensure Christmas perfection.

### Christmas Party Lunches

#### 1 – 24 December

Delicious 4 course waiter served menu

Available for group bookings only.

Dates available on request

Min of 50 people for private hire with entertainment

**£29.50 per person**

Exclusive Group Bookings Offers

10 or more guests - 1 Complimentary bottle of house wine

20 or more guests - 1 Complimentary place

50 or more guests - 1 Complimentary stay for 2 in a double/twin room including breakfast

NB: Only 1 offer applies per booking

### Christmas Day

Take the stress out of Christmas day preparations and let us do all the hard work for you...

Mulled wine & miniature mince pies on arrival

6 course waiter served menu banquet

Sitting time at 3pm

Live music throughout the day

A special visit & gifts from Santa

**£65.00 per adult**

**£30.00 per child**

*Please note: For non resident bookings we cannot guarantee or reserve tables for those that are wishing to stay after their meal in our celebration suite.*

\* Children's prices are for 2-12 years, sharing with adults, children's menu's only





# Christmas Party Lunch Menu

## STARTERS

Honey Roasted Parsnip Soup

Cod, Sweet Potato and Coriander Fishcake  
served with a chilli salsa

Goats Cheese & Red Onion Tart  
With rocket & Balsamic Glaze

## MAIN COURSE

Roast Turkey Breast  
served with roast potatoes, sage and onion stuffing, pigs in blankets and rich roast gravy

Salmon and Broccoli Cheese Bake  
Served with Salad

Spinach, Garlic & Mushroom Puff Pastry Pithivier  
served with Creamed Leek & Sauteed New Potatoes

All main dishes served with honey glazed button sprouts, carrots & parsnips

## DESSERTS

Traditional Christmas pudding  
served with brandy sauce

Lemon Cheesecake  
served with Raspberry Coulis

Festive Yule Log  
Served with Mint Choc Chip Ice Cream & Dark Chocolate Sauce

Finished with tea or coffee and mini mince pies







# Christmas Day Menu

## STARTER

Beetroot & Horseradish Blinis Topped with Smoked Salmon, Citrus & Chive Cream Cheese, Watercress & Lemon

Breaded Camembert Served with Spiced Fig & Cranberry Jam and Green Salad (V)

Duck, Pork & Orange Pate With a Red Onion & Redcurrant Marmalade, and sundried Tomato Sourdough Crostini

Followed By

## SOUP

Honey Roasted Butternut Squash Soup finished with Sweet Chilli

Followed By

## SORBET

Lemon Sorbet Topped with Edible Flowers & Limoncello Syrup

## MAIN COURSE

Roast Turkey Breast - Served with sage, onion and apricot stuffing, pigs in blankets and rich roast gravy

Roast Sirloin of Beef - Served with Parsnip Puree, Braised Cabbage with Smoked Bacon, Honey Glazed Shallots and Rich Roast Gravy

Parma Ham Wrapped Cod Loin - Served with Roast Asparagus Spears, Root Vegetable Mash topped with Parsley & Champagne Sauce

Wild Mushroom, Squash & Spinach Wellington - Served with Creamed Cabbage, Mashed Potatoes and Vegetarian Gravy (V)

All main dishes served with Yorkshire Pudding, honey glazed button sprouts, carrots, Parsnip & Roast Potatoes

## DESSERTS

Traditional Christmas Pudding served with a brandy sauce & brandy snap Curls

White Chocolate & Gingerbread Cheesecake With Raspberry compote & Chantilly cream

Festive Cheese Selection served with celery, grapes, walnuts and crackers

Salted Caramel & Baily's Cream Choux Buns Served with Dark Chocolate Fudge Sauce, Honeycomb & Fudge Pieces

Finished with tea or coffee





# CHILDRENS CHRISTMAS DAY MENU

## STARTERS

Mozzarella Bites with a tomato sauce

Duo of melon served with a fruit coulis

## SOUP

Tomato Soup

## SORBET

Orange Sorbet

## MAIN COURSES

Roast Turkey Breast served with chipolata sausage, Sage & Onion Stuffing.  
Yorkshire Pudding, root vegetable mash, herby diced potatoes, and roast gravy

Mac n Cheese served with a garlic bread slice

Breaded Fish Goujons served with chips and peas

## DESSERTS

Classic Christmas Pudding served with custard

Chocolate Yule Log served with vanilla ice cream

Trio of Ice Creams served with café curls

MERRY

Christmas



# NEW YEARS EVE GALA

# 2023

The New Years Eve Gala night at The Carousel is renowned for being fun and fabulous. A complete dining and entertainment package designed to suit all ages and tastes.

There really is no better way to spend New Year whether you choose to celebrate with friends, family or other guests.

A spectacular 6 Course banquet, followed by an evening of top class entertainment will allow you to kick start the New Year in great spirits!

## New Years Eve Gala Package

Celebrations begin at 7:00pm

Glass of fizz on arrival

6 course New Year's Eve Gala night banquet

Live Entertainment with Ritchie Penrose – Tribute to Soul

Dance into 2024 with The Carousel's resident DJ

Join us for a night to remember..

£70.00 per adult / £30.00 per child

## New Year Accommodation & Entertainment Packages

Enjoy a 1 or 2 night, all inclusive New Year break for you and all the family. It's guaranteed to be fun, relaxing and one that you will not forget.

Accommodation with Dinner, Bed & Breakfast  
(Brunch on New Years Day)

Full entertainment program every evening  
6 Course New Year's Eve Gala Banquet & live entertainment with Ritchie Penrose – Tribute to Soul  
Dance into 2024 with the Carousel's resident DJ  
New Year's Day Mimosa Brunch

1 Night Package - 31 December-1 January

£150.00 per adult

£75.00 per child

£400.00 family room\*

2 Night Package - 30 December-1 January

£240.00 per adult

£120.00 per child

£655.00 family room\*

\*up to 2 children aged 2-12 sharing with an adult,  
children's menu



A close-up of a lit sparkler against a dark night sky, with bright sparks radiating outwards. The sparkler is positioned on the left side of the frame, and its light illuminates the surrounding area.

# 2024

JOIN US FOR OUR ANNUAL

# NEW YEAR'S EVE GALA NIGHT

31 DECEMBER | CELEBRATIONS BEGIN @ 7 PM

GLASS OF FIZZ ON ARRIVAL |

LIVE ENTERTAINMENT WITH RITCHIE PENROSE – TRIBUTE TO SOUL

6 COURSE NEW YEAR'S EVE GALA BANQUET

DANCE INTO 2024 WITH THE CAROUSEL'S RESIDENT DJ

£70.00 per adult / £30.00 per child



# NEW YEAR ACCOMMODATION & ENTERTAINMENT PACKAGES

# 2024

1 Night Package NYE  
£150.00 per adult  
£75.00 per child  
£400.00 family room\*

2 Night Package NYE / NYD  
£240.00 per adult  
£120.00 per child  
£655.00 family room\*

\*up to 2 children aged 2-12 sharing with  
an adult, children's menu

## 1 OR 2 NIGHT NEW YEAR BREAK

ACCOMMODATION WITH DINNER, BED & BREAKFAST (BRUNCH ON NEW YEARS DAY)  
FULL ENTERTAINMENT PROGRAM EVERY EVENING  
6 COURSE NEW YEAR'S EVE GALA BANQUET  
NYE ENTERTAINMENT WITH RITCHIE PENROSE – TRIBUTE TO SOUL  
DANCE INTO 2024 WITH THE CAROUSEL'S RESIDENT DJ  
NEW YEAR'S DAY MIMOSA BRUNCH



# NEW YEARS EVE MENU

## STARTERS

Haggis, Black Pudding & Smoked Bacon Bon Bons served with Apple Cider Chutney

Hot Smoked Haddock Served with Wilted Spinach, and a Crushed New Potato Salad

Baked Cheese & Herb Stuffed Portobello Mushroom In a Garlic and Tomato Sauce

## SOUP

Leek & Potato Soup

## SORBET

Champagne & Prosecco Sorbet Shot with Fresh Strawberries and Mint Leaf

## MAIN COURSE

Rosemary Roasted Rump of Lamb served with minted pea puree, Dauphinoise Potato and Redcurrant Reduction

Roast Beef Striploin with Confit Tomato, Herby Parmenter Potatoes & a 3-Peppercorn Sauce

Pan Fried Seabass Fillet served with Sweet Potato Mash, and a Dill and White Wine Cream Sauce

Spinach and Ricotta Gnocchi Served with a Tomato and Basil Sauce, Finished with Pesto

All main dishes served with Buttered Vegetables

## DESSERTS

White Chocolate Crème Brûlée served with Raspberries & Orange Shortbread

Millionaires' Cheesecake With honeycomb pieces & fresh Chantilly cream

Limoncello Tiramisu With a Blueberry Compote

## TEA OR FRESH FILTER COFFEE

Happy  
New  
year

20  
24



# NEW YEARS EVE MENU

## CHILDRENS MENU

### STARTERS

Mozzarella Bites with a tomato sauce

Duo of melon served with a fruit coulis

### SOUP

Tomato Soup

### SORBET

Orange Sorbet

### MAIN COURSES

Roast Chicken served with mashed potatoes, mini Yorkshire pudding, vegetables and rich roast gravy

Mac n Cheese served with a garlic bread slice

Breaded Fish Goujons served with chips and peas

### DESSERTS

Jam Sponge served with custard

Chocolate Fudge Cake served with vanilla ice cream

Trio of Ice Creams served with café curls

Happy  
New  
year

20  
24



# Terms & Conditions

## 1. Making a booking

- 1.All party night, lunch, event or private hire bookings will be treated as provisional and will be 'held' for no more than 7 days pending a Non-Refundable deposit of £10.00 per person, based on anticipated attendees. Once Non-Refundable deposit payments are received, all bookings are considered to be 'confirmed'.
- 2.The remaining balance of payment based on the anticipated final number of attendees must be paid no later than 21 days prior to the date of your event otherwise places will be re-offered for re sale without deposit refund. Once your final payment has been received along with confirmation of the minimum number of attendees, no refunds can be made.
- 3.Seating space allowing, additional persons may be added up to 48 hours before the date of your event. Full payment for additional attendees will be required at that point.
- 4.All new bookings made within 21 days of the event will require a full payment to be made at the time of booking.

## 2. Cancellation Terms

- 1.If a party night or event has to be cancelled by the hotel for unforeseen circumstances, an alternative date may be offered or all monies including deposits will be returned in full. This includes any pre-paid accommodation that be held at the hotel in relation to the event. No further compensation will be applicable either to the company or individual attendees, aside from obligatory matters referenced within our standard terms and conditions of trade.
- 2.Aside form point 2.1 as above, all deposits and final payments will be strictly NON- REFUNDABLE and cannot be used to pay for any alternative dates, goods or services. It is the responsibility of the party organiser to inform all members of their group of this policy.

All alterations and cancelations must be submitted in writing or via e-mail.

## 3. Food & Drink Pre-Orders

- 1.Unless agreed otherwise and aside from 'Buffet Catering' all festive party/ private hire events where a choice menu is applicable will require a food pre-order for all attendees including any personal dietary requests. This information to be provided to the hotel no later than 14 days prior to the event.
- 2.Any wine, alcohol or soft drink pre orders must be confirmed in writing and paid for at least 14 days prior to the event.
- 3.Whilst every effort will be made to accommodate special seating arrangements, these cannot always be guaranteed.
- 4.The dress code for all party nights is smart party wear, optional fancy dress may be stated for some events.
- 5.Prices quoted are inclusive of VAT at the current prevailing rate.
- 6.Under no circumstances may attendees bring their own beverages to the event, this includes 'gifts' for other persons. On occasions the hotel may agree to a corkage arrangement for packaged wines.

Where a bar account may be requested on the night, full payment via cash or a pre-authorised company / private credit card will be required on the night in full payment for all items consumed and this is to be made prior to the guest's departure and which point a fully itemised receipt will be provided.

## 4. Payments

- 1.Payment methods, we welcome cash and all major cards (except American Express).



# Booking

For more information or to book please contact the  
Carousel Reception on Tel: 01253 402642  
or email  
[carousel.reception@sleepwellhotels.com](mailto:carousel.reception@sleepwellhotels.com)

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Prices and content are correct at time of printing but are subject to change at the discretion of Sleepwell Hotels (UK) Ltd.

Prices will be honoured at the time of booking.

