

CHRISTMAS & NEW YEAR CELEBRATIONS 2017/2018

CELEBRATE THE FESTIVE SEASON

WITH LIVE ENTERTAINMENT,
PARTY NIGHTS, DINING & MUCH MORE

TEL: 0191 455 4455

EMAIL: info@littlehavenhotel.com

WEBSITE: www.littlehavenhotel.com



The
Little Haven Hotel
SOUTH SHIELDS

THE LITTLE HAVEN HOTEL—RIVER DRIVE— SOUTH SHIELDS- NE33 1LH

BACK BY POPULAR DEMAND

THE TYPsy KINGS

A FESTIVE AFTERNOON £18.45

Live entertainment including a 3 course meal

12.30-4pm

For afternoon dates see shaded area
on calendar below

EVENING SHOW £18.45

Thursday 14th December

7.30pm– 11pm

December 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

PRICES DO NOT INCLUDE ACCOMMODATION

ALL MENUS ARE SUBJECT TO CHANGE

TERMS AND CONDITIONS APPLY PLEASE SEE BACK PAGE .

PARTY NIGHTS

Evening Shows with Live Music including a hot & cold buffet!

7.30PM –LATE

DANCE YOURSELF DIZZY WITH SHELLEY & ADRIAN FRAZER

The Divas Show! International
award winning female vocalist
as seen on The Voice

1ST DECEMBER -£19.95 PER PERSON

Celine Dion- - Dusty Springfield- Tina
Turner—Whitney Houston - The Spencer
Davis Group- The Beatles- The Monkeys-
The Hollies & Many More

Adrian Frazer Visit
www.soundclick.com/adrianfrazeruk to
check him out!

THE SOUND OF MOTOWN MEGAMIX

The amazing Adrian Frazer!
Enjoy all of your favourite
Motown classics

2ND DECEMBER- £19.95 PER PERSON

Joined by Ray Wilde as compare &
DJ for the evening!

Plus hits from 60's & 70's, Pop Rock
& Soul

ULTIMATE PARTY NIGHT

Guaranteed to make
your night!
You wont be able to sit
down

Featuring The Little Haven's very own LIVE Band!

8TH DECEMBER- £34.95 PER PERSON

Compare & DJ for the evening Tenerife's very own
MR RAY WILDE

With fantastic hits from Ed
Sheeran, The Killers, Michael
Buble, Oasis, Amy Winehouse,
Take That and many more...

COSMO

The Little Haven is excited to present
COSMO

A fantastic 5 piece interactive band
performing all the hits from the 80's

9TH DECEMBER—£34.95 PER PERSON

FOOD—LIVE MUSIC—DISCO

This band knows how to get the party
started! Be prepared to sing along and
be entertained. Prizes to be won at
this fun filled evening!

BUBLE & MORE

A touch of class with the fabulous
Rick Moorhouse

15TH DECEMBER—£28.95 PER PERSON

Bringing you all of your favourite
Bubl  hits and more

Accompanied by the talented
Simon Garcia on Sax

NEIL DIAMOND HITS

With the talented
Simon Garcia!

16TH DECEMBER- £28.95 PER PERSON

FOOD—LIVE MUSIC—DISCO

Bringing you all of the
timeless classics & more!

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SWING INTO CHRISTMAS
SOUTH SHIELDS' VERY OWN
SHELLEY, BLAKE & MEA £18.45

Live music including a 3 course meal

12.30-4pm

For afternoon dates see shaded area
on calendar below

EVENING SHOW

Thursday 21st December

7.30pm– 11pm

November 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
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MENUS

AFTERNOON SHOWS– THREE COURSE MEAL

STARTERS

VEGETABLE BROTH (V)

Topped with golden croutons

SMOKED SALMON & PRAWN COCKTAIL

Bound in a chive mayonnaise with salad leaf

and crusty brown bread

FANNED SEASONS MELON (V)

With cassis soaked winter berries

MAIN COURSES

SEASONAL ROAST TURKEY

With pork, sage and onion stuffing, kilted sausage and a rich roast stock gravy

ROAST RED PEPPER & QUORN LASAGNE (V)

With salad leaves and garlic bread

SUCCULENT COD FILLET

Finished with a creamy mornay sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Topped with brandy sauce

TRIO OF LUXURY ICE CREAM

With a crisp wafer and raspberry syrup

CHOCOLATE MASCARPONE CHEESECAKE

With a Belgian chocolate sauce

TEA/COFFEE AVAILABLE £2.00 PER SERVING

INFORM OF ANY

ALLERGIES ON BOOKING

PARTY NIGHTS– HOT & COLD BUFFET

BUFFET SELECTION

CHEFS SPECIALITY CHICKEN CURRY (Medium)

With Little Haven special rice

TRADITIONAL ROAST TURKEY

In a rich roast gravy

LITTLE HAVEN SOUTHERN FRIED CHICKEN

With mild BBQ sauce

ROAST RED PEPPER & QUORN LASAGNE (V)

With salad leaves & garlic bread

NACHO COATED CHEESE & PEPPER BON BON'S

With creamy garlic aioli

NAVARIN OF LAMB

Flavoured with red wine and garden herbs

ACCOMPANIED BY

HOMEMADE CHIPS

SELECTION OF BUTTERED MARKET VEGETABLES

HOMEMADE GARLIC BREAD

TOSSED SALAD & MIXED LEAVES

MINI POPPADOMS

VEGETABLE SAMOSA

PICKLES & DIPS

DESSERTS-

CHEFS DELICIOUS CHOICE OF DESSERTS

INFORM OF ANY ALLERGIES ON BOOKING

CHRISTMAS DAY LUNCHEON

JOIN US WITH YOUR FAMILY AND FRIENDS MAKING IT ONE TO REMEMBER TAKING IN OUR STUNNING SURROUNDINGS

CHOOSING FROM OUR CHEFS SPECIALLY SELECTED MENU

BE ENTERTAINED BY LOCAL SOUTH SHIELDS VOCALIST BLAKE DANIELS IN OUR LOUNGE AREA.

STARTERS

WINTER VEGETABLE & BARLEY BROTH (V)

With golden croutons

HOG ROAST & APPLE PATE

With toasted stottie bread & apple chutney

SALMON & DILL GRAVADLAX

Cured salmon fillet thinly sliced over crisp

leaves with soured cream dressing

CRUSTED GOATS CHEESE

Panko crusted goats cheese accompanied by a

Mulled cranberry jam

MAIN COURSES

SEASONAL ROAST TURKEY

With pork, sage & onion stuffing,

kilted sausage and a rich stock gravy

BAKED MUSHROOM & CELERiac

TARTARE (V)

With rocket and balsamic salad

HALIBUT FILLET

Pan seared halibut surrounded by a winter vegetable and black olive tapenade with citrus infused butter rosette

ROAST LAMB LOIN

Stuffed with black pudding and rosemary accompanied by fondant potato and lamb jus

DAÛBE OF BEEF

Slowly cooked in a rich red wine, baby onion & mushroom bourguignon sauce with creamed potato

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Laced with a rich brandy cream sauce

LUXURY ICE CREAM TRIO

With a crisp wafer & raspberry syrup

LEMON AND LIME CHEESECAKE

Lemon & lime mousse set on a biscuit crumb base with lemon zest glaze and fruit coulis

CHOCOLATE & ORANGE PARFAIT

Creamy chocolate infused with grand-marnier mousse

CHEESE & BISCUITS

A selection of North East cheeses with cracker biscuits and garnish

£68.95 Adult £31.95 5-10 yrs £12.95 2-4 yrs

Bookings 12pm-4pm in the Boardwalk Conservatory or Riverside Suite (Subject to availability)

PLEASE INFORM US OF ANY ALLERGIES ON BOOKING

BOXING DAY & NEW YEARS DAY BRUNCH

SELECTION OF MELON & FRESH FRUIT,

SELECTION OF FRUIT

& PLAIN YOGURTS

BACON, SAUSAGE, HASH BROWNS, BLACK PUDDING, TOMATOES, SCRAMBLED EGGS, BAKED BEANS & MUSHROOMS

MAIN BUFFET

CHEFS HOMEMADE SOUP OF THE DAY

6OZ RUMP STEAK

CHICKEN WITH A PEPPERCORN CREAM

CHEF'S SPECIALITY CURRY

With Little Haven Special Rice

TENDER LAMB CHOPS

Lamb chops seared on a hot grill

& finished with garden mint & roasted garlic jus

ROAST RED PEPPER & QUORN LASAGNE (V)

With salad leaves and garlic bread

FRESH DRESSED SALMON

With mixed seafood & accompanying dips

& dressings

HOME COOKED HAM PLATTER

With a selection of mixed pickles & mustards

A MEDLEY OF BUTTERED MARKET

VEGETABLES,

HAND CUT CHIPS,

MINTED NEW POTATOES,

CHEF'S GRAVY STATION ,

ONION RINGS,

GARLIC BREAD,

MIXED LEAF SALAD,

TOMATO & RED ONION,

MEXICAN RICE SALAD,

CREAMY COLESLAW,

CONTINENTAL BAKERS BASKET,

CHEF'S DESSERT SELECTION

SELECTION OF

CHEESE & BISCUITS

Tea & Coffee served in the Lounge area

£2.00 per person

£22.95 Adult

£14.95 5-10 yrs

£9.95 2-4 yrs

Entertainment from Blake Daniels (vocalist)

Bookings 1pm-5pm

In our Boardwalk

Conservatory

(Subject to availability)

INFORM OF ANY ALLERGIES ON BOOKING

NEW YEARS EVE GALA NIGHT

Celebrate in style in our unique Boardwalk Conservatory

Indulge yourself with family and friends to our superb hot & cold buffet

Party the night away with live entertainment from the talented

Simon Garcia (Vocalist & Saxophone Player) & Zak James (Vocalist & Guitar Player)

Bringing in the New Year with our fantastic firework display

STARTERS SERVED AT YOUR TABLE WITH A CHOICE FROM

SPICED CARROT SOUP

With brioche croutons & cream swirl

CEVICHE OF TUNA

Cured in lime juice and sea salt, set over
rocket & mango salad

MARINATED WINTER MELON

Fanned with a fine prosciutto ham and
blackened balsamic glaze

WARM BARBARY DUCK

With roast fig compote, rocket and winter
berry dressing

DESSERTS

STICKY TOFFEE PUDDING

With hot custard & salted caramel

CHEFS SELECTION OF CAKES

From the dessert table

MALIBU INFUSED FRUIT SALAD

With pouring cream

CONTINENTAL & ENGLISH CHEESE SELECTION

With biscuits

FRESHLY BREWED TEA & COFFEE

With petit fours

£74.95 PER PERSON

INFORM OF ANY ALLERGIES ON BOOKING

MAIN COURSE BUFFET

FRESH DRESSED SALMON WITH MIXED SEAFOOD

& accompanying dips & dressings

HOME COOKED HAM PLATTER

With a selection of mixed pickles
& mustards

CHEF'S HOT ROAST CARVED MEATS

Sirloin of Beef & Turkey breast carved for you
at the buffet table

INDIAN STYLE CHICKEN CURRY

Medium spiced curry sauce with tender pieces
of chicken breast and Little Haven special rice

GOLDEN TEMPURA VEGETABLES (V)

Vegetables in a light crisp batter with Mexican
tomato salsa

SEARED BARNSELY CHOP

Cooked pink with a red wine mint
and berry jus

CAJUN GRILLED CHICKEN BREAST

Accompanied by buttered corn on the cob

ROAST PEPPER & QUORN LASAGNE (V)

With salad leaves and garlic bread

HOME MADE CHIPS

MINTED NEW POTATOES

MIXED LEAF SALAD

SPICED WALDORF SALAD

TOMATO & MOZZARELLA SALAD

WITH BASIL OIL DRESSING

& CREAMY COLESLAW

ROOM RATES INCLUDING BED AND BREAKFAST

24th – 30th DEC

£38.00

**PER PERSON
PER NIGHT**

**SINGLE SUPPLEMENT
£25.00 PER NIGHT**

ATTENDING AN EVENT

**£75.00 PER DOUBLE OR
TWIN ROOM PER NIGHT**

ROOM SUPPLEMENTS

EXECUTIVE SUITE SUPPLEMENT

£20 PER NIGHT

JUNIOR SUITE SUPPLEMENT

£32 PER NIGHT

PENTHOUSE SUPPLEMENT

£100 PER NIGHT

NEW YEARS EVE

**£95.00 PER DOUBLE
OR TWIN ROOM
PER NIGHT**

TERMS & CONDITIONS OF BOOKING

BOOKING RESPONSIBILITIES

It is the responsibility of the person placing the booking to check that the booking confirmation letter details the Christmas package and costs as per expectations of their group. It is the responsibility of the person placing the booking to ensure that all members of their party are aware of these terms and conditions and agree to them. The Little Haven Hotel cannot accept responsibility for any package selection made in error by the person booking the events.

Bedroom Bookings Require a credit or debit card as confirmation to hold the room and payment is to be made on departure

CONFIRMATION OF BOOKING

Once a provisional booking is made, either verbally or by email, a non-refundable, non-transferable deposit of 50% per person will be required within 14 days in order to secure the booking.

If a deposit is not received within 14 days, the space will be released without prior notice from The Little Haven Hotel

All bookings require a deposit of 50% of the event price per head to be paid at time of booking.

PAYMENT DETAILS

All deposits payments are strictly NON-REFUNDABLE and NON-TRANSFERABLE. If your group numbers reduce, the monies lost cannot be used against full balance, wine or drinks costs.

The remaining balance of your booking should be paid no later than November 10th 2017.

Any bookings made after November 10th 2017 will require immediate payment in full on booking. Non-payment of the balance by the due date will result in the cancellation of your booking without further notification.

All amendments or cancellations must be confirmed in writing or by email.

100% cancellation charges apply after full payment is received so in the event of cancellation by the client or individual customer after payment has been received, no refund will be made.

Once the deposit payment has been made but final payment is still outstanding after November 10th 2017 charges for the balance less the deposit will still be made for any cancelled places in the event that individuals decide to drop out. These charges will be made as follows:

Cancellation 28 days or less from the event – full balance payment required

More than 29 days - 50% of balance payment

Payments for non-arrivals are forfeit and cannot be transferred to cover food, drink or entertainment for other members of your party.

TICKET PAYMENT

Payment for spaces to attend the events can be made by cheque, credit card BACS, cash. PLEASE DO NOT SEND CASH through the post we can only accept this in person. There is no charge made for credit card payments call 0191 455 4455.

All cheques for tickets should be made payable to "The Little Haven Hotel" cheques must have cleared funds before the event. Please include your company name and date of event on the reverse of the cheque.

All prices are inclusive of VAT at 20%.

In the event that The Little Haven Hotel has to cancel any night, an alternative date will be offered or a full refund of monies paid given.

In the event that a package is not booked to the required volume The Little Haven Hotel reserves the right to re-allocate parties

appropriately. Any refunds appropriate to a resulting change of package would be made in full. Guests would be notified of this in as timely a fashion as is possible prior to the party night.

BEHAVIOUR & DRESS CODE

Dress Code is smart casual.

The Little Haven Hotel cannot hold up food service for those arriving late & reserves the right to refuse admission.

Any damage caused during the event by a member of your party will be charged for.

No food, wine spirits or other beverages may be brought in to The Little Haven Hotel or grounds of the hotel by guests for consumption on the hotel premises. Any guest suspected & found breaching this will be asked to leave the premises. No food provided by The Little Haven Hotel is permitted to be taken from the premises. The Little Haven Hotel operates a zero policy on drugs and smoking (including e-cigarettes) within the premises.

Antisocial behaviour is unacceptable and will not be tolerated, whether towards guests or the Little Haven Hotel team.

TABLE PLAN

Parties of 10 or more may be seated at more than one table. The Little Haven Hotel will endeavour to accommodate specific requests regarding table plans, but cannot guarantee that every requirement will be met.

Terms and conditions apply, all Menus are subject to change and availability, and prices are correct at time of print and are subject to change. Accommodation is not included on any event night or festive dining prices.

Please retain a copy of these terms and conditions.

Insurance to cover cancellation or loss of personal effects and money when taking an event featured in this brochure maybe arranged with:

Chartis, Chartis Buildings, 58 French Street, London, EM3C 4AB.

* PARTY NIGHTS DO NOT INCLUDE ACCOMMODATION — ALL MENUS & PARTIES ARE SUBJECT TO CHANGE AND AVAILABILITY, TERMS AND CONDITIONS APPLY

0191 455 4455

info@littlehavenhotel.com www.littlehavenhotel.com

THE LITTLE HAVEN HOTEL RIVER DRIVE SOUTH SHIELDS NE33 1LH