CHRISTMAS 2026

THE
VERMONT
NEWCASTLE

Christmas
AT THE VERMONT

Christmas at the Vermont is the most wonderful time of the year and the perfect excuse to eat, drink, and be merry! It's a season for gathering with family, friends, and colleagues, and we've got a full programme of festive fun to suit everyone. Why not kick off the celebrations in style and join us for one of our much-loved Christmas events. From twinkling decorations to mouth-watering festive dishes, Christmas at The Vermont is nothing short of spectacular.

Festive EVENTS

- Friday 27th November
  Black & Gold Christmas Party
- Friday 27th November
  Christmas Party Night
- Saturday 28th November
  Black & Gold Christmas Party
- Saturday 28th November
  Christmas Party Night
- Friday 4th December
  Black & Gold Christmas Party
- Friday 4th December
  Christmas Party Night
- Saturday 5th December
  Black & Gold Christmas Party
- Saturday 5th December
  Christmas Party Night
- Sunday 6th December
  Santa Sunday Lunch
- Friday 11th December
  Black & Gold Christmas Party
- Friday 11th December
  Christmas Party Night
- Saturday 12th December
  Black & Gold Christmas Party
- Saturday 12th December
  Christmas Party Night
- Sunday 13th December
  Santa Sunday Lunch
- Thursday 17th December
  Afternoon Tea with the Brass Band
- Thursday 17th December
  Festive Party Night
- Friday 18th December
  Black & Gold Christmas Party
- Friday 18th December
  Christmas Party Night
- Saturday 19th December
  Black & Gold Christmas Party
- Saturday 19th December
  Christmas Party Night
- Sunday 20th December
  Santa Sunday Lunch
- Friday 25th December
  Christmas Day Lunch
- Saturday 26th December
  Boxing Day Lunch
- Thursday 31st December
  New Years Eve Black & Gold Ball
- Thursday 31st December
  New Years Eve Family Party

BLACK & GOLD
Christmas Party Night

Step into an evening of black and gold elegance as we celebrate the magic of Christmas in true style. Begin the evening with a drink on arrival and mesmerising entertainment from our magician, followed by a delicious three-course meal. Then dance into the night with a disco led by our resident DJ.

£58.95
PER PERSON

Event Starts	Food From	Event Ends
7:00 pm	7:30 pm	12:00 am

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Fridays

27th November | 4th December | 11th December | 18th December

Saturdays

28th November | 5th December | 12th December | 19th December

STARTERS

BEETROOT, WHIPPED GOAT'S CHEESE, RED ONION BRUSCHETTA
(VE, V, GF on request)

CHICKEN LIVER PARFAIT
Plum chutney, toasted sourdough (GF on request)

MAINS

ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

HERB CRUSTED SALMON FILLET
Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots

BUTTERUT SQUASH, KALE, APRICOT ROAST
Yorkshire pudding, roast potatoes, roasted root vegetables (VE, V, GF on request)

PORCINI & PARSIP PITHIVIER
Vegetables roasted and served in a golden puff pastry case (VE, V)

DESSERTS

TIRAMISU
Coffee soaked Savoiardi biscuits layered with vanilla mascarpone (V)

LEMON MERINGUE TART
Topped with Italian meringue, dressed with fruit coulis (VE, V, GF on request)

Christmas Party Night

Join us for a Christmas Party Night and celebrate the season in style. Enjoy a welcome drink on arrival, indulge in a delicious two-course meal, then dance the night away as our DJ brings the party atmosphere. The perfect Christmas celebration, done right.

£45.95

PER PERSON

Event Starts	Food From	Event Ends
7:30 pm	8:00 pm	12:00 am

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Fridays

27th November | 4th December | 11th December | 18th December

Saturdays

28th November | 5th December | 12th December | 19th December

MAINS

ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

HERB CRUSTED SALMON FILLET
Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots

BUTTERUT SQUASH, KALE, APRICOT ROAST
Yorkshire pudding, roast potatoes, roasted root vegetables (VE, V, GF on request)

PORCINI & PARSIP PITHIVIER
Vegetables roasted and served in a golden puff pastry case (VE, V)

DESSERTS

TIRAMISU
Coffee soaked Savoiardi biscuits layered with vanilla mascarpone (V)

LEMON MERINGUE TART
Topped with Italian meringue, dressed with fruit coulis (VE, V, GF on request)

Festive Party Night

Join us for our Festive Party Night and celebrate the season in style.
Enjoy a delicious two-course meal, then dance the night away as our DJ brings the party atmosphere. The perfect Christmas celebration, done right.

Thursday 17th December

MAINS

ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

HERB CRUSTED SALMON FILLET
Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots

BUTTERUT SQUASH, KALE, APRICOT ROAST
Yorkshire pudding, roast potatoes, roasted root vegetables (VE, V, GF on request)

PORCINI & PARSIP PITHIVIER
Vegetables roasted and served in a golden puff pastry case (VE, V)

DESSERTS

TIRAMISU
Coffee soaked Savoiardi biscuits layered with vanilla mascarpone (V)

LEMON MERINGUE TART
Topped with Italian meringue, dressed with fruit coulis (VE, V, GF on request)

£39.95
PER PERSON

Event Starts	Food From	Event Ends
7:00 pm	7:30 pm	12:00 am

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Festive Afternoon Tea
WITH THE BRASS BAND

Back due to popular demand, the Westoe Brass Band ensemble will delight guests with Christmas classics as you relax and enjoy our Festive Afternoon Tea.

Indulge in a selection of festive sandwiches accompanied with freshly baked scones, preserves and clotted cream along with a selection of festive cakes and hts. Served with a choice of freshly brewed tea or coffee.

Thursday 17th December

£30.95
PER PERSON

Event Starts	Band	Event Ends
2:00 pm	2:30 pm - 3:30 pm	3:45 pm

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Festive
LUNCH & DINNER

Indulge this Christmas with family, friends and colleagues and join us in The Maven this festive season.

Available from 1st December to 30th December

Lunch served 12:00pm – 4:00pm
Dinner served 6:00pm – 9:30pm

TWO COURSES	THREE COURSES
£28.95	£33.95

Excluding Sundays & Christmas Day

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

STARTERS

TOMATO AND RED PEPPER SOUP
With a basil cream swirl (GF, V, VE)

MUSHROOM & TRUFFLE ARANCINI
Wasabi mayonnaise & herb salad (V, VE)

CHICKEN LIVER PARFAIT
Plum & apple chutney, herb salad & toasted sour dough (GF on request)

PRAWN COCKTAIL
Baby gem lettuce, Marie Rose sauce, brown bread and butter (GF on request)

TOMATO AND MOZZARELLA SALAD
Basil pesto aged balsamic and rocket (V, GF on request)

MAINS

ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

8HOUR SLOW ROASTED FEATHER BLADE OF BEEF
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

BUTTERUT SQUASH, KALE, APRICOT ROAST
Yorkshire pudding, roast potatoes, roasted root vegetables (VE, V, GF on request)

CLASSIC CHEESEBURGER
6oz Patty, cheddar cheese, baby gem and tomato, dill pickles, mustard and tomato ketchup

HERB CRUSTED SALMON
Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots

SEA BASS
Crushed new potatoes, winter greens with a chilli coconut sauce (GF)

DESSERTS

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream (V, GF on request)

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce (V)

ICE CREAM SUNDAE
Florentine wafer, chocolate Sauce & Brownie bites (VE, V, GF on request)

Festive
AFTERNOON TEA

Relax and enjoy our popular afternoon tea with family and friends in The Vermont Lounge.
Indulge in a selection of festive sandwiches accompanied with freshly baked scones, preserves and clotted cream along with a selection of festive cakes and chocolate delights. Served with a choice of freshly brewed tea or coffee.

Available from 1st December to 31st December. Excluding Christmas Day

Served 12:30pm – 4:00pm

FESTIVE AFTERNOON TEA	GENTLEMAN'S AFTERNOON TEA	CHILDREN'S AFTERNOON TEA
£25.95 PER PERSON	£25.95 PER PERSON	£12.95 PER CHILD UNDER 12

Add a glass of prosecco for an extra £5

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Drinks Packages

Beat the queues at the bar and keep the festive spirit flowing by pre-ordering your Christmas party drinks in advance. When you book any Christmas event at The Vermont Hotel, you'll receive 10% off our events drinks menu when you pre-order.

From sparkling prosecco to beer and fine wines, your table will be perfectly prepared and ready for your guests to raise a glass the moment they sit down. No waiting, no missing out - just more time to celebrate.

Visit our website for full details

Accommodation Packages

1-NIGHT CHRISTMAS STAY PACKAGE

STAY DATE: 24TH DECEMBER

- Standard room: £109 per person
- Quay view room: £139 per person
- City view room: £139 per person
- River or Castle suite: £199 per person

(Room only per person prices, based on double occupancy)

YOUR PACKAGE INCLUDES:

- Welcome drink on arrival in Redwood bar
- Tea, coffee & festive mince pies in the lounge
- 3-course festive evening buffet
- Overnight accommodation
- Full English breakfast on Christmas morning
- Access to leisure facilities

FESTIVE PARTY NIGHT ACCOMMODATION

Make the most of your night out and avoid the journey home with a comfortable overnight stay. Our party night bedroom rates start from just;

- £65 per person on Fridays
- £75 per person on Saturdays

Based on two people sharing

2-NIGHT CHRISTMAS STAY PACKAGE

STAY DATES: 24TH TO 26TH DECEMBER

- Standard room: £299 per person
- Quay view room: £349 per person
- City view room: £349 per person
- River or Castle suite: £399 per person

(Per person prices, based on double occupancy)

YOUR PACKAGE INCLUDES:

- Welcome drink on arrival in Redwood bar
- Tea, coffee & festive mince pies in the lounge
- 3-course festive evening buffet
- Overnight accommodation on 24th & 25th
- Full English breakfast on Christmas morning
- Boxing Day brunch
- Daily access to leisure facilities

OPTIONAL ADD-ONS:

- Champagne on arrival: + £135 per bottle
- Room decoration package: + £30
- Add an extra night from just £35 per person

TO BOOK CALL RESERVATIONS ON
0191 233 1010 (option 1)
OR EMAIL
RESERVATIONS@VERMONTHOTEL.CO.UK

Gift Vouchers

GIVE THE GIFT OF THE VERMONT THIS CHRISTMAS

This Christmas, give more than just a present, give unforgettable experiences at The Vermont. From indulgent afternoon teas and luxurious overnight stays to unforgettable dining experiences and monetary vouchers for complete flexibility, there's something to delight everyone on your list.

Whether you're spoiling someone special or saying thank you in style, The Vermont vouchers are the perfect way to share the magic of the season.

Visit our website to view the full range

Santa
SUNDAY LUNCH

Santa has arrived here at the Vermont Hotel and is waiting for a visit from your little ones. Join us in The Maven for a traditional family Sunday lunch and a visit from Santa.

6th December, 13th December, 20th December

SITTINGS

12:30pm – 2:30pm
15:30pm – 5:30pm

£30.95	£21.95	£16.95
Adults	Under 12's	Under 3's

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Adults

STARTERS

BEETROOT, WHIPPED GOAT'S CHEESE, RED ONION BRUSCHETTA (VE, V, GF on request)

CHICKEN LIVER PARFAIT
Plum chutney, toasted sourdough (GF on request)

ROASTED RED PEPPER & TOMATO SOUP
With a basil cream swirl (GF, V, VE)

MAINS

ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

HERB CRUSTED SALMON FILLET
Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots

8 HOUR SLOW ROASTED FEATHER BLADE OF BEEF
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

BUTTERUT SQUASH, KALE, APRICOT ROAST
Yorkshire pudding, roast potatoes, roasted root vegetables (VE, V, GF on request)

PORCINI & PARSIP PITHIVIER
Vegetables roasted and served in a golden puff pastry case (VE, V)

Kids

STARTERS

CHEESE GARLIC BREAD SLICES
Italian flatbread topped with mozzarella and garlic oil

MELON SLICES
A trio of melon with fruit coulis (GF, V, VE)

ROASTED RED PEPPER & TOMATO SOUP
With a basil cream swirl (GF, V, VE)

MAINS

MINI ROAST TURKEY
Pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

MINI VEGETABLE ROAST
Butternut squash, kale, apricot roast, Yorkshire pudding, roasted winter root vegetables (V, VE, GF on request)

FISH GOUJONS
Rustic fries, beans

CHICKEN GOUJONS
Rustic fries, beans

SAUSAGE AND MASH
Vegetables

DESSERTS

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream (V, GF on request)

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce (V)

ICE CREAM SUNDAE
Florentine wafer, chocolate sauce & brownie bites (V, GF on request)

TIRAMISU
Coffee soaked Savoiardi biscuits layered with vanilla mascarpone (V)

FRESH FRUIT SALAD
Raspberry sorbet (V, VE, GF)

Christmas Day

Celebrate Christmas Day at the Vermont Hotel with a welcome glass of Prosecco on arrival, followed by a traditional festive lunch served in the elegant surroundings of our Ballroom or Gold room .

Ballroom 12:30pm – 2:30pm
Gold Room 3:30pm - 5:30pm

£129.99	£55.99	£20.00
Adults	Under 12's	Under 3's

Christmas Day in The Maven

Celebrate Christmas Day in The Maven Restaurant with a welcome glass of Prosecco and Canape's when you arrive at your table, followed by a traditional festive lunch and finish with coffee and mince pies.

First sitting 12:00pm – 2:00pm
Second sitting 3:00pm – 5:00pm
Third sitting 6:30pm – 8:30pm

£139.99	£64.99	£20.00
Adults	Under 12's	Under 3's

£20 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Adults

STARTERS

PARSNIP AND CHESTNUT SOUP
Warm bread roll and butter (V, GF on request)

MUSHROOM AND TRUFFLE ARANCINI
Wasabi mayonnaise & herb salad (V, VE)

OAK SMOKED SALMON
Pickled cucumber, preserved lemon, horseradish cream, brown bread

KING PRAWN AND CRAB COCKTAIL
Baby gem lettuce, cherry tomatoes, cucumber, Marie Rose sauce & flaked white crab (GF on request)

HAM HOCK AND PEA TERRINE
Piccalilli & toasted sourdough (GF on request)

MAIN

ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

ROAST SIRLOIN OF BEEF
Apricot and chestnut stuffing, mashed potatoes, roast potatoes, Yorkshire pudding, winter root vegetable , red wine gravy. (GF on request)

PORCINI & PARSIP PITHIVIER
Vegetables roasted and served in a golden puff pastry case (VE, V)

SHOULDER OF LAMB
Mashed potatoes, roast potatoes, pigs in blankets, Yorkshire pudding, winter roof veg, red wine gravy. (GF on request)

HERB CRUSTED SALMON
Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots

Kids

STARTERS

CHEESE GARLIC BREAD SLICES
Italian flatbread topped with mozzarella and garlic oil

MELON SLICES
A trio of melon with fruit coulis (GF, V, VE)

MAINS

MINI ROAST TURKEY CROWN
Apricot & chestnut stuffing, roast potatoes, pigs in blankets, Yorkshire pudding, roasted winter root vegetables (GF on request)

MINI ROAST SIRLOIN OF BEEF
Apricot and chestnut stuffing, mashed potatoes, roast potatoes, Yorkshire pudding, winter root vegetable , red wine gravy. (GF on request)

MINI PORCINI & PARSIP PITHIVIER
Vegetables roasted and served in a golden puff pastry case (VE, V)

FISH GOUJONS
Rustic fries, beans

CHICKEN GOUJONS
Rustic fries, beans

DESSERTS

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream (V, GF on request)

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce (V)

ARTISAN CHEESE BOARD SELECTION
Grapes, crackers, plum and apple chutney

ICE CREAM SUNDAE
Florentine wafer, chocolate sauce & brownie bites, (VE, V, GF on request)

RASPBERRY POSSET
Raspberry compote & shortbread tuile, (GF on request)

BLACK & GOLD
New Year's Eve Ball

This New Year's Eve, join us for a night of glamour and festive cheer! Enjoy a welcome drink on arrival whilst being dazzled by our magician, followed by a sumptuous three-course dinner then continue the night dancing to a live DJ.

Dress to impress and celebrate the season with dining, dancing, and dazzling fun.

STARTERS

PARSNIP AND CHESTNUT SOUP (GF, V)

GOAT'S CHEESE, PROSCIUTTO HAM, FIG & BALSAMIC VINEGAR (VE, V, GF on request)

MAINS

FRENCH TRIMMED CHICKEN SUPREME
Girolle mushroom, buttered leeks, green beans, gratin potato (GF)

WILD MUSHROOM FILO BASKET
On a bed of risotto and parmesan crisp & beetroot glaze
(V, VE on request)

PARSNIP AND PORCINI PITHIVIER
Cavolo nero, roast potatoes, roasted winter root vegetables (V, VE)

CHARGRILLED RUMP OF LAMB
On a bed of creamy mashed potato, minted infused jus (GF)

DESSERTS

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream (V, GF on request)

LEMON MERINGUE TART
Italian meringue chantilly cream and raspberry coulis
(V, VE, GF on request)

RASPBERRY POSSET
Raspberry compote & shortbread tuille, (V, GF on request)

£92.95
PER PERSON

Event Starts	Food From	Event Ends
7:00 pm	7:30 pm	1:00 am

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

FAMILY
New Year's Eve Party

This New Year's Eve, join us for a fun filled party with dining and dancing for all of the family.

MENU

TOMATO AND RED PEPPER SOUP (GF, V, VE)
SELECTION OF ASTISAN BREADS
COQ AU VIN
VEGETABLE TAGINE (V, VE, GF on request)
LAMB ROGAN JOSH
CREAMY MASH
ROASTED ROOT VEG (V, VE)
RICE
BUTTERED PASTA
BOLOGNESE SAUCE
HERB ROASTED NEW POTATO WEDGES (V, VE, GF on request)
PANKO BREADED CHICKEN GOUJONS
SEASONED FRIES

SELECTION OF MINI CAKES AND DESSERTS

£66.00	£46.00
Per Adult	Per Child

Event Starts	Food From	Event Ends
7:00 pm	7:30 pm	12:30 am

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

Boxing Day & New Year's Day
IN THE MAVEN

STARTERS

TOMATO AND RED PEPPER SOUP
With a basil cream swirl (GF, V, VE)

MUSHROOM & TRUFFLE ARANCINI
Wasabi mayonnaise & herb salad (V, VE on request)

CHICKEN LIVER PARFAIT
Plum & apple chutney, herb salad, toasted sourdough (GF on request)

PRAWN COCKTAIL
Baby gem lettuce, Marie Rose sauce, brown bread and butter (GF on request)

TOMATO AND MOZZARELLA SALAD
Basil pesto, aged balsamic and rocket (V, VE, GF on request)

CREAMY GARLIC MUSHROOMS
On chargrilled sourdough finished with balsamic glaze (V, VE, GF on request)

MAINS

8 HOUR BRAISED FEATHER BLADE OF BEEF
Apricot and chestnut stuffing, roast potatoes, Yorkshire pudding roasted root veg red wine gravy (GF on request)

CLASSIC CHEESE BURGER
6oz Patty cheddar cheese baby gem and tomato dill pickles mustard and tomato ketchup

HERB CRUSTED SALMON
Dill crushed new potatoes lemon caper sauce and samphire, lemon oil and pea shoots

CHARGRILLED RUMP OF LAMB
On a bed of creamy mashed potato, minted infused jus (GF)

BUTTER ROASTED BREAST OF CHICKEN
Creamy mashed potato, pancetta crisp, light chicken jus (GF)

WILD MUSHROOM FILO BASKET
On a bed of risotto and parmesan crisp & beetroot glaze (V, VE, GF on request)

DESSERTS

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream (V, GF on request)

LEMON MERINGUE TART
Italian meringue chantilly cream and raspberry coulis (V, VE, GF on request)

ICE CREAM SUNDAE
Florentine wafer, chocolate sauce & brownie bites

RASPBERRY POSSET
Raspberry compote & shortbread tuile, (V, GF on request)

£34.95
Per Adult

£21.95
Per Child under 12's

£15.95
Per Child under 3's

Served 1:00pm till 8:30pm

£10 non-refundable, non-transferable deposit per person is required to secure booking.
Full pre-payment and pre-order will be required 6 weeks prior to the event.

T&C'S

1. ALL PRICES SHOWN ARE INCLUSIVE OF VAT.
2. ALL BOOKINGS WILL BE TREATED AS PROVISIONAL UNTIL CORRECT DEPOSIT HAS BEEN PAID.
3. A NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT MUST BE PAID TO CONFIRM/ SECURE ANY BOOKING AND TO GUARANTEE NUMBERS. ANY BOOKINGS MADE AFTER 6 WEEKS PRIOR TO EVENTS DATE REQUIRES FULL IMMEDIATE PAYMENT.
4. PAYMENT METHODS: CREDIT/DEBIT CARD OR BACS. THE HOTEL ACCEPTS THE FOLLOWING CARDS- VISA, MASTERCARD, AMERICAN EXPRESS, SWITCH, MAESTRO & APPLE PAY. WE ARE A CASHLESS VENUE.
5. FOR ALL BOOKINGS DURING THE FESTIVE PERIOD, PAYMENT IN FULL IS REQUIRED 6 WEEKS PRIOR TO THE DATE OF THE EVENT OR YOUR BOOKING MAY BE CANCELLED. IF THE HOTEL IS UNABLE TO OPERATE AN EVENT DUE TO UNFORSEEN CIRCUMSTANCES, A FULL REFUND OF MONIES WILL BE GIVEN.
6. ANY CANCELLATIONS MUST BE NOTIFIED TO THE HOTEL IN WRITING. FOR ANY CANCELLATIONS LESS THAN 6 WEEKS PRIOR TO THE EVENT DATE, THE FULL COST WILL BE CHARGEABLE. ALL MONIES PREPAID ARE STRICTLY NON-REFUNDABLE & NON-TRANSFERABLE AND CANNOT BE USED TO PAY FOR ANY OTHER GOODS OR SERVICES.
7. THE HOTEL WILL NOT BE LIABLE FOR FAILURE TO PROVIDE AGREED FACILITIES IN THE EVENT OF IT BEING PREVENTED FROM DOING SO BY CAUSES BEYOND ITS CONTROL, INCLUDING BUT NOT LIMITED TO, FIRE, FLOOD, STORM, RIOT, INDUSTRIAL ACTION OR ACT OF GOD OR COVID 19.
8. GROUPS OF LESS THAN 10 MAY HAVE TO SHARE A TABLE WITH OTHER PARTIES. GROUPS OF 10 AND MORE WILL BE CATERED FOR ON MORE THAN ONE TABLE. FUNCTION ROOM LAYOUT IS AT THE HOTEL'S DISCRETION. SEATING ARRANGEMENTS CAN BE REQUESTED BUT ARE NOT GUARANTEED.
9. ALL PRICES, PROMOTIONS AND MENUS ARE CORRECT AS OF JANUARY 2026 AND ARE SUBJECT TO AVAILABILITY AND CHANGE WITHOUT NOTICE.
10. THE CLIENT AND ALL PERSONS ATTENDING THE FUNCTION MUST COMPLY WITH THE REQUIREMENTS OF ALL COMPETENT STATUTORY AUTHORITIES INCLUDING FIRE, HEALTH & SAFETY AND MUST ENSURE THAT THE RIGHTS OF THE PERFORMING RIGHTS SOCIETY ARE NOT INFRINGED. THE CLIENT WILL INDEMNIFY THE HOTEL AGAINST ANY LOSS OR DAMAGE ARISING FROM ANY FAILURE TO COMPLY.
11. THE HOTEL DOES NOT ALLOW ALCOHOL TO BE BROUGHT ONTO THE PREMISES & ONLY DRINKS PURCHASED ON THE PREMISES OF THE VERMONT HOTEL MAY BE CONSUMED.
12. ALL ADDITIONAL COSTS FOR DRINKS & WINE MUST BE SETTLED PRIOR TO LEAVING THE HOTEL ON THE DAY OF THE PARTY.
13. THE HOTEL RESERVES THE RIGHT TO AMALGAMATE OR MOVE ANY CHRISTMAS EVENTS TO A SMALLER ROOM TO ENSURE OPTIMUM NUMBERS AND UNDER UNUSUAL CIRCUMSTANCES CANCEL OR REARRANGE THE EVENT. IN SUCH A CASE ALTERNATIVE DATE WILL BE OFFERED.
14. THE HOTEL RESERVES THE RIGHT TO AMEND OR CANCEL THE ADVERTISED ENTERTAINMENT WITHOUT PRIOR NOTICE.
15. THE MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY TO THE HOTEL AND ESCORT A GUEST OFF THE PREMISES FOR INAPPROPRIATE BEHAVIOUR. IN ADDITION, THE HOTEL RESERVES THE RIGHT TO CHARGE THE ORGANISER/COMPANY/INDIVIDUAL FOR ANY DAMAGES CAUSED BY THE GUEST.
16. ALL EVENING PARTIES ARE STRICTLY FOR GUESTS AGED 18 AND OVER. THE HOTEL RESERVES THE RIGHT TO REFUSE ENTRY TO ANYONE UNDER 18. ALCOHOL WILL ONLY BE SERVED TO GUESTS AGED 18+, AND GUESTS ARE ASKED TO DRINK RESPONSIBLY. THE HOTEL RESERVES THE RIGHT TO REFUSE SERVICE AT ITS DISCRETION.
17. THE HOTEL ABIDES BY THE SMOKE FREE LEGISLATION UNDER THE HEALTH ACT 2006 AND PROMOTED A NO SMOKING POLICY IN THE HOTEL INCLUDING ELECTRONIC VAPOUR.
18. PLEASE NOTE FOOD PRE-ORDERS FOR CHRISTMAS EVENTS MUST BE RECEIVED 6 WEEKS PRIOR TO THE EVENT. IN CASE OF DELAY THE HOTEL RESERVES THE RIGHT TO CHOOSE A SET MENU.
19. ALL SPECIAL DIETARY REQUIREMENTS MUST BE NOTIFIED TO THE HOTEL 6 WEEKS PRIOR TO YOUR EVENT DATE, ANY DELAY IN NOTICE MAY LEAD TO THE HOTEL NOT BEING ABLE TO ACCOMMODATE THE REQUIREMENTS. PLEASE NOTE MENUS DETAILED IN THE BROCHURE ARE SET AND CANNOT BE SUBSTITUTED.
20. ACCOMMODATION IS SUBJECT TO AVAILABILITY AT THE TIME OF THE BOOKING. GROUP BOOKINGS FOR 10 OR MORE ROOMS ARE SUBJECT TO SEPARATE TERMS & CONDITIONS.
21. ALL ACCOMMODATION IS TO BE GUARANTEED WITH A CREDIT OR DEBIT CARD OR PRE-PAID IN FULL, SUBJECT TO BOOKING TYPE, AT THE TIME OF BOOKING.
22. THE HOTEL RESERVES THE RIGHT TO REFUSE ENTRY TO ANYONE THAT DOESN'T ADHERE TO THE DRESS CODE.
23. BY PAYING A DEPOSIT YOU CONFIRM THAT YOU HAVE READ AND FULLY UNDERSTAND THAT THE CONTRACT IS SUBJECT TO THE TERMS AND CONDITIONS SET OUT AND YOU AGREE TO THE RATES QUOTED BY THE EVENT SALES TEAM.

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