



Christmas Parties

BESPOKE PACKAGES - CUSTOMISABLE EXPERIENCES



www.abovethebay.co.uk

2026

Standard INCLUSIONS

ARRIVAL BUBBLES

Because it's the season to be merry, start your evening with a glass of bubbly and we'll welcome guests to a night of pulling crackers, toasting to the festive season and feasting amongst friends

3 COURSE

CHRISTMAS MENU

Picture all of the seasonal favourites; roasted turkey, pigs in blankets, gravy, plus winter comfort ingredients sourced locally and prepared carefully with your event in mind

DJ BY PERFECT

PARTY CORNWALL

Let the yuletide celebrations begin. With entertainment ticked off your list, relax and enjoy the evening on the dancefloor or send song requests via QR code, from the comfort of your table

£46.50 PP

Minimum 50 Guests

Christmas MENU

STARTER

Roast parsnip and apple soup, sage oil, parsnip crisps, bread roll (G, Ve)

Crispy ham hock and leek croquette, wholegrain mustard mayo, pickled shallot, watercress (E, M, G, Su)

Atlantic prawn and avocado cocktail, Bloody Mary Marie Rose, gem lettuce, dill, sourdough crisp (Cr, E, M, G)

Wild mushroom and truffle arancini, parmesan, garlic aioli, chive (E, M, G, V)



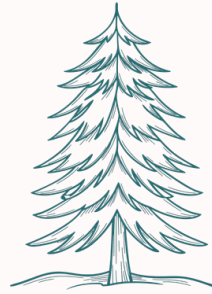
DESSERT

Mince pie creme brulee, shortbread (E, M, G)

Chocolate orange delice, clementine gel, cocoa crumb (E, M, G)

Spiced sticky toffee pudding, brandy sauce, vanilla ice cream (E, M, G, Su)

Christmas pudding, vegan brandy cream (Ve, Su)



MAIN COURSE

Slow roasted turkey breast, stuffing, pigs in blankets, roast potatoes, cauliflower cheese, gravy (M, Su, G)

Topside of beef, Yorkshire pudding, roasted shallot, roast potatoes, cauliflower cheese, gravy (E, M, G, Su)

Chestnut, squash and cranberry roast, roasted shallot, vegan cauliflower cheese, vegan gravy (G, N, Ve, Su)

Line-caught Cornish hake, crushed herb potatoes, charred leeks, lemon and caper cream (F, M, Su)

ALL SERVED WITH BRAISED RED CABBAGE,
MAPLE ROASTED SPROUTS & CARROT AND
SWEDE MASH (Ve)



Allergen Key: G=Gluten | E=Egg | M=Milk | F=Fish | Cr=Crustaceans | Su=Sulphites | N=Nuts | V=Vegetarian |
Ve=Vegan

Speciality

ADD - ONS

WELCOME DRINKS & TABLE WINE

Cocktail Arrival Upgrade: £5 per person

Toasting Prosecco: £4.50 per person

Table Wine: Starting from £23 per bottle

Mulled Wine: £6 per person



CANAPES & NIBBLES

Pigs in blanket boards: £3.50 per person

Brie bites: £5.50 per person

Focaccia baskets: £5.50 per basket

Olives: £6.50 per bowl for two

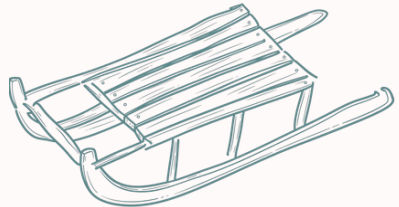
ENTERTAINMENT

Silent Disco Upgrade: £3 per person

Quiz Master: £200

Photo Booth: £275

Magic Mirror: £400



Extra Touches **INCLUDED**

Newly refurbished and flexible space to suit a range of party sizes:

Events Room: 50

Restaurant: 50 - 80

Both rooms open plan: 60 - 150

(Max seated capacity without dance floor)

Free parking

Payable bar

Private balcony

Large circular or rectangular table options

Cutlery, crockery, glassware, napkins

Microphone and inbuilt TV screens

Newly upgraded sound system for 2026

Candles and crackers

White linen tablecloths

Christmas decorations - tree's, wreaths, garlands

Name cards and table numbers

Table plan welcome sign

BOOK BOTH ROOMS OPEN PLAN TO GUARANTEE:

Private entrance

Accessible storage / break-out room

Personal touch request welcome



BOOKING CONFIRMATION

A booking is considered confirmed only upon receipt of a £10 per person non-refundable deposit or full payment in advance.

Without a deposit, provisional bookings can be held for a maximum of 10 days.

PAYMENT

A payment of 50% of the total booking value is required no later than 2 months prior to the party date.

The remaining balance must be paid in full at least 4 weeks prior to the party date. Failure to make payments by the stated deadlines may result in the cancellation of your booking.

CANCELLATION & REFUNDS

All payments made, including the £10 per person deposit and the 50% interim payment, are non-refundable and non-transferable.

In the event of cancellation by the booking organiser or any reduction in guest numbers, no refunds will be issued for payments already received.

Guest numbers cannot be reduced within 4 weeks of the event date. Any reductions requested prior to this date are subject to management discretion and may not be eligible for a refund.

MENU & DIETARY REQUIREMENTS

Menu choices and dietary requirements for all Christmas Party guests must be provided no later than 2 weeks prior to the party date.

PREORDER TEMPLATE

To ensure the ultimate smooth dinner service we kindly ask for preorders to be submitted 2 weeks prior to the booking, in the following format.

TABLE 1	SEAT 1	NAME	DIETARY REQ	STARTER	MAIN	DESSERT
TABLE 1	SEAT 2	NAME	DIETARY REQ	STARTER	MAIN	DESSERT
TABLE 1	SEAT 3	NAME	DIETARY REQ	STARTER	MAIN	DESSERT
TABLE 1	SEAT 4	NAME	DIETARY REQ	STARTER	MAIN	DESSERT
TABLE 1	SEAT 5	NAME	DIETARY REQ	STARTER	MAIN	DESSERT
TABLE 1	SEAT 6	NAME	DIETARY REQ	STARTER	MAIN	DESSERT

Between 8 & 10 guests per table is recommended.



FOR ENQUIRIES, BOOKINGS AND BESPOKE REQUESTS
PLEASE CONTACT EVENTS@ABOVETHEBAY.CO.UK

www.abovethebay.co.uk