

# CHRISTMAS PACKAGE

This includes 3 or 4 night's accommodation commencing Friday 23<sup>rd</sup> or Saturday 24<sup>th</sup> December 2011. This package is available at the outstanding value of only:

ROOM TYPE	3 NIGHTS	4 NIGHTS
STANDARD	£330.00	£385.00
BUSINESS	£345.00	£400.00
CLUB	£375.00	£430.00
PREMIER	£380.00	£435.00

The above rates are per person and are based on two people sharing a room. Single supplement £10.00 per night. Child (under 10 years) supplement of £140.00 for 3 nights and £160.00 for 4 nights will apply when sharing a room with parents. Children aged 11-14 years will pay ½ the full package rate.

## FRIDAY 23<sup>RD</sup> DECEMBER 2011

Arrival: upon arrival you will be welcomed to the Mill Hotel and checked in by reception. After settling in, you are invited to join us for tea, coffee and mince pies at 3:00pm.

Dinner: will be served between 7:00pm and 9:00pm and you will be entertained throughout the evening until 1:00am

## CHRISTMAS EVE

Breakfast: will be served in the Restaurant from 7:00am to 9:30am.

Lunch: a Buffet Lunch will be available from 12:00pm to 2:00pm.

Entertainment: at 3:00pm there will be a Christmas quiz, with tea, coffee and mince pies – Prizes for winning teams.

Dinner: will be served between 7:00pm and 9:00pm and just to keep you in the festive mood, we will entertain you until 1:00am.

## CHRISTMAS DAY

Breakfast: will be served in the restaurant between 7:00am and 9:30am.

Lunch: will be served at 12:30pm/1:00pm/1:30pm/2:30pm/ 3:00pm or 3:30pm. It is essential to pre-book your time prior to arrival.

Dinner: a dressed buffet dinner served between 7:30pm and 9:00pm with entertainment until 1:00am.

## BOXING DAY

Breakfast: will be served in the restaurant between 7:00am and 9:30am.

Lunch: a Buffet Lunch will be available from 12:00noon to 2:00pm.

Entertainment: Boxing Day Walking Tour - During the morning, we have arranged for a guided tour of historic Chester, guests wishing to take advantage of this tour need to book in advance.

Dinner: will be served between 7:00pm and 9:00pm. A Theme Evening with entertainment and dancing until 1:00am, fancy dress optional. Details to be confirmed prior to the event.

PLEASE NOTE THAT ALL ACCOMMODATION AND PUBLIC AREAS ARE NOW NON SMOKING

## CHRISTMAS DAY LUNCH

### VEGETABLE AND THREE BEAN SOUP

Served with Crusty Bread Roll

### DUET OF SALMON

Light salmon mousse and asparagus, wrapped with smoked salmon on a bed of green leaves accompanied by a citrus dressing.

### FANNED GRESSINGHAM DUCK BREAST

Coated with a whisky and orange glaze, finished with a baby rocket and orange salad

### REFRESHING CHAMPAGNE SORBET

Served with tropical fruit pieces

### TRADITIONAL ROAST TURKEY

Served with a Bacon rolled Chipolata Sausage, Sage and Onion Stuffing and Golden Gravy

### PAN-FRIED SEA BASS FILLETS

Presented on a bed of fine green beans and toasted almonds, served with a lemon garnish

### ROAST SIRLOIN OF BEEF

Served with beef gravy and Yorkshire pudding

### VEGETARIAN CHILLI CANNELONI

Topped with a rich mornay sauce and parmesan shavings

### TRADITIONAL CHRISTMAS PUDDING

Served with a Sweet Brandy Sauce

### FRESH FRUIT SALAD

Segments of Fresh Fruit topped with Pouring Cream

### CHOCOLATE TRUFFLE GATEAU

Finished with Chantilly Cream

### COFFEE & MINCE PIES

## NEW YEARS EVE GALA DINNER

### BROCCOLI AND PINE NUT SOUP

Served with Crusty Bread Roll

### FETA CHEESE FILO BASKET

A light filo basket filled with savoury shallots, feta cheese, egg and cream baked in the oven until crisp, presented on a bed of sweet rocket with a balsamic dressing

### MANGO AND LOBSTER

Presented on a bed of baby leaves accompanied with a savoury aspic seafood jelly, finished with a sweet red and green pepper pesto.

### PRIME FILLET STEAK

Panfried fillet steak served with a rich Madeira wine sauce, presented with a pin-wheel haggis garnish

### SALMON AND SOLE

Salmon steak rolled with a lemon sole fillet topped with chardonnay sauce, finished with shell on prawns

### GRESSINGHAM DUCK BREAST

Oven baked duck breast served on a bed of wilted spinach and a fragrant mulled wine sauce

### VEGETARIAN OPTIONS

A selection of dishes from our excellent Vegetarian Menu

### CHOICE OF SWEET

### COFFEE & MINTS

# NEW YEAR PACKAGE

Our New Year Package includes 2 or 3 night's accommodation commencing on Friday 30<sup>th</sup> December or Saturday 31<sup>st</sup> December 2011.

ROOM TYPE	2 NIGHTS	3 NIGHTS
STANDARD	£235.00	£300.00
BUSINESS	£240.00	£305.00
CLUB	£250.00	£315.00
PREMIER	£255.00	£320.00

The above rates are per person and are based on two people sharing a room. Single Supplement £45.00 per night.

## FRIDAY 30<sup>TH</sup> DECEMBER 2011

Arrival: Upon arrival you will be greeted and checked in by reception.

Dinner: A Themed Dinner Dance, fancy dress optional, details to be confirmed. Including dancing until 1:00am.

## NEW YEARS EVE

Breakfast: will be served between 7:00am and 10:00am.

Dinner: Grand Gala New Year's Eve Party Dinner Dance – a party night to remember.

OR

Why not try something different and special - we have a New Year's Eve Party onboard the Restaurant Cruiser, with a complimentary glass of Champagne. Space is very limited so book early to avoid disappointment.

## NEW YEARS DAY

Brunch: will be served between 9:00am and 12:00 noon.

Dinner: A Farewell Dinner Dance.

## MONDAY 2<sup>ND</sup> JANUARY 2012

Breakfast will be served between 7:00am and 10:00am. Checkout with reception by 11:00am.



## RESTAURANT CRUISER

Dinner Cruises are available to Christmas and New Year Package guests on the evenings of the 23<sup>rd</sup>, 24<sup>th</sup>, 26<sup>th</sup>, 29<sup>th</sup>, 30<sup>th</sup> & 31<sup>st</sup> December and 1<sup>st</sup> January. Spaces are limited and are made strictly on a first come basis.

This delightful cruise on our centrally heated cruiser, with it's licensed bar and toilets is an experience not to be missed. The cruise lasts approx. 2½ hours. All meals are prepared in the Hotel's main kitchen.

# TERMS AND CONDITIONS

## DEFINITIONS

'The Booking' means the reservations and other facilities for certain dates over the New Year/Christmas.

'The Booking Form' means the Hotel's standard booking form setting out details of the Booking.

'The Charge' means the estimated total cost payable for all facilities requested by the client, inclusive of VAT.

'The Client' means the person or organisation by whom the booking is made.

'The Contract' means the agreement between the Hotel and the Client for the hire of accommodation and other facilities as set out in the Booking Form and incorporating these terms and conditions.

'The Event' means an Eve of New Year package and/or a Christmas Package, which includes accommodation.

'The Hotel' means the Hotel named overleaf.

## BOOKINGS

Upon receipt of a provisional booking for accommodation and other facilities requested – the hotel shall send a Booking Form to the Client for signature. The return of the Booking Form shall bind the Client to these term and conditions, which shall take precedence over any terms, and conditions proposed by the Client.

The booking shall remain provisional until the return by the Client of the signed Booking Form and the clearance of the requested deposit of 1/3 of the Charge. If the signed Booking Form and the deposit are not returned to the Hotel within twenty one days of their issue by the Hotel the Booking shall lapse and the Hotel shall be entitled to re-let the facilities. Special Dietary Requirements must be notified to the Hotel at least one month prior to the commencement of the Event.

## PAYMENT

Payment of the remainder of the Charge must be made to the Hotel no later than 25<sup>th</sup> November 2011. Payment of any further amounts owing to the Hotel after the Event has finished shall be made by the Client on departure. Should any payment become overdue the Hotel reserves the right to charge interest on the overdue sum at the rate of 3% above the base rate of the Bank of England from the date the payment was due until the date of payment in cleared funds is received by the Hotel. All payments shall be made in pound sterling. (£)

## AMENDMENT BY THE CLIENT

Whilst the Hotel will do its best to accommodate increased guest numbers it can only do so within the constraints of its facilities and it must at all times comply with limits imposed for Fire Regulations. Any increases in the guest numbers shall be charged at the Hotel's Standard rates.

## CANCELLATION BY THE HOTEL

The Hotel may cancel the Booking:

- a) if the Client is more than 7 days in arrears with any payment to the Hotel :or
- b) if the Hotel becomes aware of any material adverse change in the Client's financial situation: or if the Client becomes bankrupt or goes into Liquidation, administration or receivership or enters into any arrangement with it's creditors: or
- c) If the Client breaches any provision of this contract and fails to remedy within 7 days.

## CANCELLATION BY THE CLIENT

The client is advised to take out **insurance** against any cancellation of the Booking.

Given the special nature of the date on which the Event is held the Hotel must impose a strict cancellation policy. In the unfortunate Event that, the Client needs to cancel the Booking, the deposit will be forfeited and the Client shall be required to pay the balance of the Charge immediately. The Hotel; will endeavour to re-let the facilities booked and will credit the revenues up to the amount of the Charge against the cancellation charges subject to an administration charge of £100.00. When cancelling a booking the Client must note the cancellation reference provided by the Hotel and quote it in any further correspondence with the Hotel.

## ARRIVAL/ DEPARTURE

Bedroom accommodation is available from 2pm on the date the Event commences and must be vacated by 11am on the date the Event ends, unless the Hotel has agreed to alternative arrangements.

## GENERAL

Should any of the Clients guests attending The Event be unwilling or unable, when asked by the Hotel, to cease any behaviour or activities unacceptable to the Hotel, the Hotel reserves the right to require them to leave the Hotel without refund or waiver of any monies already paid or payable. The client shall indemnify the Hotel against any claim made against it as a result of anything said or done by any of its guests which constitute racial or sexual discrimination or otherwise breach any United Kingdom or European Union legislation. The client shall be responsible for any loss or damage sustained by the hotel as a result of the acts, omissions or negligence of the client or its guest at the Event and shall be responsible for the cost of replacement or repair as appropriate as well as compensation for loss of business suffered by the Hotel.

No Food or beverages may be brought into the Hotel without the Hotel's permission. The Hotel reserves the right to charge corkage on any wines or champagne brought into the Hotel by the client.

The Hotel shall not be liable for failure to provide or delay in providing function rooms, accommodation, equipment entertainment, food or beverages or other facilities as a result of events out of its control.

The liability of the Hotel for the security of and damage to Client's belongings is set out in the Innkeepers Act 1878 as modified by the Hotel Proprietors Act 1956.

No amendment or variation to this Contract shall take effect unless authorised by a Director of the Mill Hotel (management).

Failure by the Hotel on any occasion to enforce any obligations of the Client contained in the Contract shall not constitute a waiver of its rights to do so.

The laws of England and Wales shall govern the contract and any dispute shall be subject to the exclusive jurisdiction of the English Courts.

## MILL HOTEL & SPA

The Mill Hotel Ltd, Milton Street, Chester, CH1 3NF

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[www.millhotel.com](http://www.millhotel.com)

Company Registration Number: 03027155

Directors: Mr G J Vickers & Mr G A Vickers



CHRISTMAS  
&  
NEW YEAR  
BREAKS

2011

