

MIDLAND HOTEL BRADFORD





OUR 2024 FESTIVE PROGRAMME

Celebrate the festive season this year in the glamorous surroundings of the Midland Hotel! From Christmas parties to festive lunches, our warm and welcoming atmosphere allows you and your colleagues, friends and family to celebrate in style.

We have two stunning ballrooms and a relaxing restaurant all perfect for your celebrations. You have the option of hiring one of our ballrooms for exclusive use.

Thank you for considering The Midland Hotel to host your Christmas 2024 celebrations.

For bookings or more info on any of our events please contact: 01274 735 735

David Crossley

General Manager



ORGANISER PERKS

When you book a party of 30 or more & pay your deposits in full, the organiser will receive a 1 night's complimentary stay on the night of your party. Subject to availability.



We appreciate not everyone can fit in a celebration in December...
Book your Christmas Party in November or January and benefit from extra special discounts on our Christmas Packages.

Contact us for a bespoke quotation.

LET'S CELEBRATE AT THE MIDLAND













DIETARY REQUIREMENT MENUS



TO START

MAIN

Sweet Potato and Chickpea Loaf

with red pepper sauce

Baked Beef Tomato

filled with roasted

TO FINISH

VEGAN

Tomato & Roasted Red Pepper served with warm bread roll

Sliced Honeydew Melon berry compote, raspberry & mint syrup

mediterranean vegetables Quorn Steak Style Pie

Chocolate and Orange Tart chocolate sauce (Ve, Gf)

Raspberry Frangipan

HALAL

GLUTEN FREE

Poached Salmon Terrine

topped with smoked salmon & lemon mayo

Sliced Honeydew Melon

berry compote, raspberry & mint syrup

Tomato & Roasted Red Pepper

served with warm bread roll

Tomato & Roasted Red Pepper

Cajun Spiced Salmon

& Goats Cheese Pie served with a lightly

with gluten free gravy and pigs in blankets

Cajun Spiced Salmon Fillet

with a creamy roasted garlic sauce

Ham Hock

with rustic piccalilli and gluten free bread

served with warm bread roll

Roast Halal Chicken with gravy and stuffing

with a creamy roasted garlic sauce

Sweet Potato, Spinach spiced cream sauce

Roast Turkey

Roast Pork

with gluten free gravy

Baked Salmon Fillet

served with a creamy leek sauce

Baked Beef Tomato

filled with roasted mediterranean vegetables

Fruit Salad with sorbet

fruit coulis (Ve, Gf)

Chocolate and Orange Tart chocolate sauce (Ve. Gf)

Cookies & Crème Cheesecake with chocolate sauce

Lemon Tart

served with fruit coulis and crème anglaise

Chocolate and Orange Tart

chocolate sauce (Gf)

Lemon Tart

served with fruit coulis and crème anglaise

Christmas Pudding gluten free

Experience the magic of ABBA like never before with **Bjorn Legacy**, the ultimate ABBA tribute band! Get ready to dance and sing-along to all your favourite ABBA hits, as this talented duo brings the iconic music of the legendary Swedish pop group to life.

Whether you're a die-hard ABBA fan or just looking for a night of unforgettable entertainment, don't miss the chance to witness the magic of Bjorn Legacy live on stage.



Available:

Saturday 30th November 2024

Meet in the bar at 7:00pm, before sitting down in our French Ballroom at 7:30pm for your meal and live entertainment & resident DJ, finishes 1:00am.

Price:

£37.00 per person

Please speak with our events team for more information, call 01274 735 735 to book directly with us. Pre Orders and £15.00 per person non-refundable deposit is required for all parties.

ABBA TRIBUTE **PARTY NIGHT**

Tribute Party Night Menu

-TO START

Tomato & Roasted Red Pepper served with warm

bread roll

Chicken Liver Pâté red onion chutney,

toasted sourdough

Poached Salmon Terrine

topped with smoked salmon and lemon mayo

- MAIN EVENT

Roasted Turkey Breast

served with sage & onion stuffing, chipolata wrapped in bacon, rich turkey gravy

Cajun Spiced Salmon Fillet (Gf with a creamy

roasted garlic sauce

Sweet Potato, Spinach & Goats Cheese Pie served with a lightly spiced cream sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

- DESSERTS —

Traditional **Xmas Pudding** served with brandy sauce

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Lemon Tart served with fruit coulis

Cookies & Crème Cheesecake with chocolate sauce

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

and crème anglaise











AFTERNOON TEA



Indulge in a delightful Afternoon Tea with your choice of tea and coffee or a glass of fizz!

Treat yourself to a selection of delectable sandwiches, scones with clotted cream and jam, and an assortment of sweet treats.

Whether you prefer a classic cup of tea, a comforting coffee, or a touch of sparkle with a glass of fizz, our Afternoon Tea experience promises to be a relaxing affair.

So sit back, unwind, and savour every bite as you enjoy a perfect blend of flavours and elegance in a charming setting.

A selection of finger sandwiches. Scones with clotted cream and preserves. Chef's selection of cakes.

Available:

Daily throughout December 2024

Time: 12:30pm - 4:00pm

Price: £19.95 with Tea or Coffee for two people | £24.95 with a glass of Prosecco or Mulled Wine for two people

GIFT VOUCHERS AVAILABLE, GREAT IDEA FOR A PRESENT!

Our afternoon teas are very popular so booking is essential, deposits are required for parties for 6 or more.

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GRILL ROOM RESTAURANT
AND BRASSERIE BAR

served with toffee sauce

and vanilla ice cream

Our Grill Room Restaurant and Brasserie bar are perfect for a team lunch or a get together with friends and family.

LUNCH served 12:00-5:00pm, Weekdays throughout December | 3 courses £24.95 EVENING MEALS served 5pm-9pm, Daily throughout December | 3 courses £28.95

Smoked Haddock Chicken Bites Tomato & Roasted Poached Sliced Melon Chicken Liver Pâté Salmon Terrine served with berry served with BBQ sauce Red Pepper and Spring Onion & dressed salad served with warm red onion chutney, topped with smoked compote & Fish Cake bread roll toasted sourdough salmon and lemon mayo lemon sorbet served with tartar sauce MAIN EVENT — Wild Mushroom, **Roasted Turkey Breast** Cajun Spiced Roast Pork Loin Midland 80z Sirloin Steak served with sage & Salmon Fillet with cider and **Festive Burger** served grilled tomato, Spinach & Blue onion stuffing, chipolata caramelized onion topped with bacon baked flat mushroom, Cheese Gnocchi with a creamy wrapped in bacon, roasted garlic sauce, sauce, served with and brie served rustic chips, onion rings topped with served with baby roasted baby potatoes rich turkey gravy with rustic chips, and dressed watercress parmesan roasted potatoes & & seasonal vegetables cranberry & truffle oil seasonal vegetables DESSERT Midland Ice Sticky Toffee Traditional Lemon Tart Cookies & Crème Cream Sundae Pudding **Xmas Pudding** served with fruit coulis Cheesecake

Pre Orders and £15.00 per person non-refundable deposit is required for all parties. Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

served with brandy sauce

and crème anglaise



with whipped cream

and glacé cherries



with chocolate sauce









Get ready to jingle and mingle as we celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights. Join us for a night of joy, laughter, and holiday cheer as we come together to create unforgettable memories.

Enjoy pre drinks in the bar before sitting down for a three-course meal, followed by a disco with our resident DJ who will keep the party going all night long. So put on your dancing shoes and get ready to groove to the sounds of the season.

Available:

Friday 6th, 13th & 20th December 2024 Saturday 7th, 14th & 21st December 2024

Time

Meet in the bar at 7:00pm, before sitting down at 7:30pm for your three-course and musical entertainment with our resident DJ, finishes 12:30am

Price:

£37.95 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre Orders and £15.00 per person non-refundable deposit is required for all parties. Ballroom allocation will be given 2 weeks prior to event date.

CHRISTMAS PARTY NIGHTS

Christmas Party Nights Menu

TO START

Tomato & Roasted Red Pepper served with warm bread roll

Chicken Liver Pâté red onion chutney, toasted sourdough Poached Salmon Terrine topped with smoked salmon and lemon mayo

IAIN EVENT-

Roasted Turkey Breast served with sage & onion stuffing, chipolata wrapped in bacon, rich turkey gravy Cajun Spiced Roast Pork Loin
Salmon Fillet with a creamy onion sauce, served with roasted garlic sauce roasted baby potatoes

Sweet Potato, Spinach & Goats Cheese Pie served with a lightly spiced cream sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

& seasonal vegetables

DESSERTS-

Traditional Xmas Pudding served with brandy sauce

Lemon Tart served with fruit coulis and crème anglaise Cookies & Crème Cheesecake with chocolate sauce

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

Join us for a festive celebration filled with live vocal music, cheerful vibes, and plenty of Christmas cheer. Get ready to dance and sing-along to local lad **Mark Memphis** with music from a golden era, a great showman with a wonderful voice, come and party all afternoon with our resident DJ.



Available:

Sunday 8th December 2024

Time

Meet in the bar at 12:00pm, before sitting down at 12:30pm for your meal and live vocal entertainment & resident DJ, bar open until 5:00pm.

Price:

£25.95 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre Orders and £15.00 per person non-refundable deposit is required for all parties. Ballroom allocation will be given closer to the time.

ROCKIN' AROUND THE CHRISTMAS TREE

Rockin' Around The Christmas Tree Menu

— TO START —

Tomato & Roasted Red Pepper served with warm bread roll Chicken Liver Pâté red onion chutney, toasted sourdough Poached
Salmon Terrine
topped with smoked
salmon and lemon mayo

— MAIN EVENT

Roasted Turkey Breast served with sage & onion stuffing, chipolata wrapped in bacon, rich turkey gravy Cajun Spiced
Salmon Fillet
with a creamy
roasted garlic sauce

Sweet Potato, Spinach & Goats Cheese Pie served with a lightly ce spiced cream sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

– DESSERTS -

Traditional
Xmas Pudding
served with brandy sauce

Lemon Tart
served with fruit coulis
e and crème anglaise

Cookies & Crème Cheesecake with chocolate sauce

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.













Join us for a delightful Sing-Along festive lunch, featuring the talented singer **James Loughlin**. Get ready to enjoy a wonderful afternoon filled with music, good food, and great company.

Let James Loughlin's captivating voice serenade you, as we sing along to variety of festive, swing, soul, pop and modern songs!



Available:

Tuesday 10th December 2024

Time:

Meet in the bar at 12:00pm, before sitting down at 12:30pm for your meal and live vocal entertainment, finishes 4:00pm.

Price:

£27.00 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us. Pre Orders and \$15.00 per person non-refundable deposit is required for all parties.

Ballroom allocation will be given closer to the time.

SING-ALONG LUNCH

Sing-Along Lunch Menu

— TO START-

Tomato & Roasted Red Pepper served with warm bread roll

Chicken Liver Pâté red onion chutney, toasted sourdough Poached Salmon Terrine topped with smoked salmon and lemon mayo

MAIN EVENT

Roasted Turkey Breast served with sage & onion stuffing, chipolata wrapped in bacon, rich turkey gravy

Cajun Spiced Salmon Fillet with a creamy roasted garlic sauce

Sweet Potato, Spinach & Goats Cheese Pie served with a lightly spiced cream sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

DESSERTS —

Traditional Xmas Pudding served with brandy sauce

Lemon Tart served with fruit coulis and crème anglaise Cookies & Crème Cheesecake with chocolate sauce

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

Treat yourself to a well-deserved afternoon of drinks, food and fun. Lunch is served in our ballroom at 12:30pm, dance the afternoon away with hits through the decades from our resident DJ until 4pm.

Available:

Friday 13th & 20th December 2024

Time:

Meet in the bar at 12:00pm, before sitting down at 12:30pm for your meal and resident DJ entertainment, finishes 4:00pm.

Price:

£27.00 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre Orders and £15.00 per person non-refundable deposit is required for all parties.

Ballroom allocation will be given closer to the time.

PROSECCO FOR ONLY £24.00!

Saving £5.00 when pre-ordered

FESTIVE PARTY LUNCH

Festive Party Lunch Menu

TO START

Tomato & Roasted Red Pepper served with warm bread roll

Chicken Liver Pâté red onion chutney, toasted sourdough Poached Salmon Terrine topped with smoked salmon and lemon mayo

— MAIN EVENT

Roasted Turkey Breast served with sage & onion stuffing, chipolata wrapped in bacon,

rich turkey gravy

Cajun Spiced
Salmon Fillet
with a creamy
roasted garlic sauce

Sweet Potato, Spinach & Goats Cheese Pie served with a lightly spiced cream sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

- DESSERTS —

Traditional Xmas Pudding served with brandy sauce

(10)

Lemon Tart served with fruit coulis ce and crème anglaise Cookies & Crème
Cheesecake
with chocolate sauce

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.











SINGO BINGO

Get ready for our **Singo Bingo** experience like no other with live entertainment event! Join us for a fun-filled afternoon of delicious food, free-flowing drinks, and exciting rounds of bingo.

As you sip and savour, get your bingo cards ready for a chance to win fantastic prizes and enjoy some friendly competition.

Whether you're a bingo pro or a first-timer, this event is the perfect way to kick off your weekend with good food, great company, and plenty of laughs.

Hosted by **Shane's Singo Shane Durrant** sings and plays piano live, you tap along, be entertained and cross off boxes on your individual singo cards.

Christmas cocktail on arrival, festive 3 course luncheon served to the table, 2 glasses of festive fizz per person.

Available:

Friday 20th December 2024

Timo

Meet in the bar at 12 midday, before sitting down at 12:30pm for a boozy bingo, finishes 3:00pm.

Price:

£35.95 per person - includes arrival drink, 3 course luncheon and 2 glasses of festive fizz.

Contact:

Please speak with our events team for more information, call **01274 735 735**.

Pre Orders and £15.00 per person non-refundable deposit is required for all parties.





3 Course Singo Bingo Luncheon Menu

— STARTERS —

Tomato & Roasted Red Pepper served with warm bread roll

Poached Salmon Terrine

topped with smoked salmon and lemon mayo

- MAIN EVENT ----

Roasted Turkey Breast

served with sage & onion stuffing, chipolata wrapped in bacon, rich turkey gravy

Sweet Potato, Spinach & Goats Cheese Pie

served with a lightly spiced cream sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

- DESSERTS -

Traditional Xmas Pudding served with brandy sauce

Lemon Tart

served with fruit coulis and crème anglaise

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.



Ho ho ho! Join us for a magical Breakfast with Santa where children will receive a special gift from the man in red himself.

Enjoy a delicious breakfast spread while creating unforgettable memories with Santa Claus.

Don't miss out on this wonderful opportunity to celebrate the holiday season in the most enchanting way!

Available

Sunday 22nd December 2024

Time:

Meet in the bar at 8:30am, breakfast will be served between 9:00am - 11:00am and a special visit from you know who, finishes 12:30pm.

Price:

£14.95 per adult | £9.95 per child aged 12 and under

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre Orders and £15.00 per person non-refundable deposit is required for all parties.

BREAKFAST WITH SANTA

Breakfast Menu

Selection of traditional white and brown bread, butter and preserves, cereals, Danish pastries, pan au chocolate, croissants.

Grilled back bacon, grilled pork sausages, mushrooms, grilled tomato, scrambled egg, fried eggs, grilled back pudding, hash browns.

Pancakes and crumpets with toppings and syrups.

— B E V E R A G E S ——

Please help yourself to unlimited fruit juices, tea and coffee.

Please note **Halal**, **Gluten Free** and **Vegan** dietaries can be catered for, please ask for our separate menu.

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.















Gather your loved ones and celebrate the joy of Christmas with a lavish 5-course luncheon in our enchanting Victorian Ballroom.

Immerse yourself in the festive atmosphere, surrounded by the timeless elegance of our ballroom.

Let the spirit of Christmas bring you closer together in the company of those you hold dear.

> Merry Christmas from all The Midland Hotel Team!

> > Lunch: Served 1:00pm

Available:

Wednesday 25th December 2024

£79.95 per adult £32.50 per child aged 12 and under

FREE GIFT

for everyone from Santa!

Please speak with our events team for more information, call **01274 735 735** to book directly with us.

Pre Orders and £15.00 per person non-refundable deposit is required for all parties.

FESTIVE CHRISTMAS DAY LUNCHEON

— TO START —

Cream of Sweet Potato Soup crispy sage, & baked bread roll

Smoked Salmon & King Prawn Salad dressed watercress, pickled cucumber, lemon, herbed crème fraîche

Sliced Duo of Melon **Duck Rillette**

served with rustic fig chutney, black pepper crostini, pea shoot salad

- SORBET

Apple Sorbet with apple compote

MAINS

Ballotine of Turkey. Stuffed with Sage, Sausage Meat & Cranberry wrapped in Streaky Bacon, Crispy Sage purée, chateaux potatoes served with a slice of turkey breast, chateaux potatoes,

chipolata wrapped in

bacon, stuffing ball, & rich turkey gravy

Mustard Roasted Beef Fillet served with celeriac red wine jus

Salmon En Croute salmon fillet wrapped in smoked salmon and encased in a golden puff pastry

with a pineapple compote,

raspberry sorbet

& mint syrup

Wild Mushroom, Spinach & Blue Cheese Gnocchi topped with parmesan & truffle oil

All mains served with roasted root vegetables and chestnut sprouts to your table

— DESSERTS —

Selection of Local & European Cheeses served with crackers, grapes, celery and a fruit chutney

Individual Christmas pudding served with brandy sauce

Lemon Meringue Tart served with strawberries and fruit coulis

White chocolate & passion fruit cheesecake with mango compote

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

Prosecco drinks reception on arrival followed by a sumptuous Five Course Dinner in our stunning **Princes Ballroom**. Dance the night away to our live band **The Maestros** with floor fillers from the 60's to 10's. With our professional DJ taking us into the new year in true Midland Hotel style.



Available:

Tuesday 31st December 2024

Meet in the bar at 7:00pm, before sitting down at 7:30pm, food served 7:45pm, Glass of Champagne at Midnight. Afternoon tea package served between 12:00pm - 3:00pm.

Dress Code: Black tie/lounge suit

Price: £87.00 per person

NEW YEAR'S RESIDENTIAL PACKAGE

£305.00 per couple Afternoon Tea on arrival, Gala Dinner, & Breakfast on New Year's Day - please ask for full details.

> Please speak with our events team for more information, call **01274 735 735** to book directly with us.

NEW YEAR'S EVE GALA CELEBRATION

New Year's Eve Menu

— TO START —

herbed crème fraîche

Mustard Roasted

Beef Fillet

Sweet Potato Soup crispy sage, & baked bread roll

Cream of

Smoked Salmon Sliced Duo of Melon & King Prawn Salad with a pineapple compote, raspberry sorbet dressed watercress. pickled cucumber, lemon, & mint syrup

Duck Rillette

served with rustic fig chutney, black pepper crostini, pea shoot salad

- APPETIZER —

Haggis Bon Bons

served with swede purée and whiskey cream

SORBET

Apple sorbet

with an apple compote

MAINS

Slow cooked lamb shank served with mashed potatoes,

served with celeriac parsnip purée, redcurrant jus purée, chateaux potatoes, red wine jus

Salmon En Croute salmon fillet wrapped

in smoked salmon and encased in a golden puff pastry

Wild Mushroom, Spinach & Blue Cheese Gnocchi topped with parmesan & truffle oil

All mains served with roasted root vegetables to your table

— D E S S E R T S —

Selection of Local & European Cheeses

served with crackers, grapes, celery and a fruit chutney

Lemon Meringue Tart served with strawberries and fruit coulis

Rich Chocolate Fondant served with raspberry & white chocolate ice cream

White chocolate & passion fruit cheesecake with mango compote

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event. Pre Orders and £20.00 per person non-refundable deposit is required for all parties.

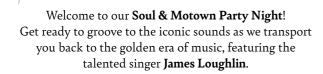
Ballroom allocation will be given closer to the time.







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Join us for a night filled with soulful melodies, infectious rhythms, and non-stop dancing. Whether you're a fan of classic hits or looking to discover new favourites, our party night promises to be a memorable experience for all music lovers. So put on your dancing shoes and get ready to enjoy a night of soulful tunes.

Available:

Saturday 18th January 2025

Meet in the bar at 7:00pm, before sitting down at 7:30pm for your meal and live entertainment, finishes 1:00am.

Price:

£27.95 per person

Please speak with our events team for more information, call **01274 735 735** to book directly with us. Pre Orders and £15.00 per person non-refundable deposit is required for all parties. Ballroom allocation will be given closer to the time.



SOUL & MOTOWN PARTY NIGHT

Party Night Menu

TO START-

Leek and Potato Soup served with warm bread roll

Ham Hock Terrine with piccalilli and toasted bread

Fish Cake served with tartar sauce

Smoked Haddock and Spring Onion

Roast Chicken Breast

fondant potato and sage sauce

MAIN EVENT **Baked Salmon Fillet** served with a creamy

leek sauce, fondant potato Sweet Potato, Spinach & Goats Cheese Pie

fondant potato, sun blushed tomato sauce

All mains served with skin on baby roasted potatoes and seasonal vegetables

- DESSERTS -

Light Lemon Tart served with crème anglaise

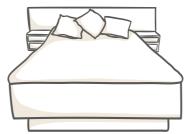
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Raspberry and white chocolate cheesecake served with a raspberry coulis

Chocolate fudge cake served with chocolate sauce and clotted cream

Dietary requirements can be catered for and must be pre-ordered 4 weeks prior to your event.

A GREAT NIGHT'S SLEEP!



Why not extend your celebrations and stay the night!

The perfect way to help you relax and unwind before or after your event.

Twin/Double **£85.00** B&B | Single **£65.00** B&B

Inclusive of a full Yorkshire breakfast.

Bedroom upgrades available:

Executive Bedroom: £20.00 supplement Four Poster Suite: £50.00 supplement

A great nights sleep offer is subject to availability.

DRINKS PACKAGES

RUDOLPH **PACKAGE** £43.20

- 1 x Pardina/Chardonnay Vina Arroba
- 1 x Tempranillo, Vina Arroba Red
- 1 x Tempranillo, Vina Arroba Rosato

20% OFF RRP £54.00

DANCER **PACKAGE** £56.76

- 1 x Pinot Grigio Terraza Della Luna
- 1 x Merlot Los Haroldos
- 1 x Zinfandel Rose Feather Falls

20% OFF RRP £70.95

CUPID **PACKAGE** £73.60

- 2 x Prosecco Spumante, Borgo Alato
- 20% OFF RRP 1 x Prosecco Rose Spumante Freixenet £92.00

BLITZEN PACKAGE

£33.76

3 x Coke 3 x Appletiser

3 x Large Shloer Mixed Flavours

20% OFF RRP £42.20

BEER OR CIDER £42.88

12 x Mixed Lager | OFF RRP or Cider

Buckets of either 20%

ADD A BOTTLE OF PROSECCO FOR ONLY £24.00! Saving £5.00 when pre-ordered







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BOOKING YOUR PARTY

Call the events team to ask any questions, check availability or arrange a full consultation to discuss how we can accommodate your needs. You can contact the Events Office between 9am - 5pm Monday to Friday. Outside of these hours the reception team will take details of your enquiry and you will be contacted as soon as possible. Alternatively email your enquiry to events 768@theelitevenueselection.co.uk

Initial provisional bookings can be taken over the phone. In order to secure this provisional booking, we require:

A deposit of £15.00 per person is required within 14 days (2 weeks of initial booking) £20.00 per person for New Year's Eve.

Payment of deposit constitutes agreement of our Full Terms and Conditions. Deposits can be made by Visa/Debit card or Mastercard. A member of the Events team will be happy to accept cash payments in person Monday-Fridays between 9:00am-5:00pm.

All prices are Inclusive of VAT at the current rate. You will then receive a receipt for your payment as confirmation that your booking Is secured.

Six weeks prior to your event you will receive a final invoice which is to be settled 28 days before the booking date together with a meal selection form and

Food choices to be given 28 days prior to your event.

PROVISIONAL BOOKINGS AND DEPOSITS

- We reserve the right to cancel any provisional booking held for more than 14
 days without being confirmed with the relevant written confirmation and deposit
- The Midland reserves the right to negotiate the provisional time period at the time of the initial booking depending on availability or how close the date of booking is.
- 3. All deposits are non-refundable.

wine selection list.

- 4. An increase in the party size after the deposits have been paid is subject to availability.
- 5. When an event is taking place in more than one of our ballrooms, we reserve the right to allocate the room in which you will be seated.

FOR ALL BOOKINGS PLEASE RING 01274 735735

- 6. All party nights are strictly for over 18's.
- 7. Should your numbers reduce, the monies lost cannot be used for drinks.
- 8. The Hotel does not allow alcohol to be brought onto the premises and only drinks purchased at the hotel can be consumed.
- 9. If you require any special seating arrangements, requests will be noted but not guaranteed.

FINAL PAYMENTS AND FINAL DETAILS

- 10. If your final numbers are less than initially booked with deposits, we regret that 'lost deposits' cannot be set against the final payment.
- 11. If a pre order is not received at a specified time of four weeks before the event the hotel reserve the right choose the menu for the group.
- 12. Final payments are non-refundable.

CANCELLATION CHARGES

13. Should the numbers in your party decrease by 10% or more, less than six weeks before the party, not only will your deposit be lost but you will also be liable to pay 75% of the total cost of those originally booked.

PRIVATE PARTIES

14. A minimum number will apply for private parties, which will be charged even if the actual number attending drops below this number.

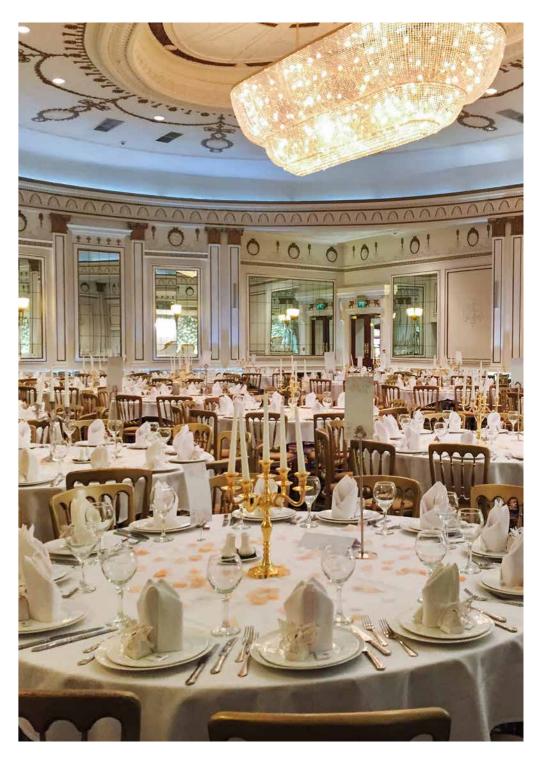
ADDITIONAL INFORMATION

- 15. The Hotel reserve the right to cancel any event and offer an alternative date of equal value.
- The Hotel cannot be held reasonable for damage or loss of property, however caused.
- 17. You will indemnify the Midland Hotel against any damage caused to the premises or equipment by any parson attending the event and will agree to pay for any such damage in full.
- 18. All table plans are at the discretion of the Hotel, the Hotel will endeavour to accommodate special requests, however this cannot be guaranteed as overall party sizes determine final table arrangement



WISHING YOU A VERY MERRY CHRISTMAS
FROM ALL OF THE TEAM AT THE MIDLAND HOTEL BRADFORD









Scan the QR code on your smartphone or tablet to visit our social media. Midland Hotel Bradford, Forster Square, Bradford, West Yorkshire, BD1 4HU.

Tel: 01274 735 735 Email: events768@theelitevenueselection.co.uk