

MAY YOUR
HOLIDAYS
BE
MERRY
AND
BRIGHT!



THE QUEENS HOTEL

LEEDS



WELCOME TO THE QUEENS



Where else can you celebrate that is completely sophisticated, highly elegant and surrounded by stunning Art Deco styling.

From themed Christmas festivities to a glitzy New Year Ball, The Queens will help you make memories you'll never forget. We've been hosting glamorous events since 1937; our warm and welcoming atmosphere allows you and your guests to truly celebrate in style.

Over the decades The Queens has become known as the place in Leeds to host your Christmas party. Great event space, a superb range of packages on offer, food which continually delights, central city location with great transport links and of course our service and sense of occasion which always adds that final ingredient. There is little wonder that over 11,000 guests last year entrusted The Queens to deliver their Christmas party.

We look forward to welcoming you to The Queens.

CHRISTMAS PARTY NIGHTS



Who doesn't love a Christmas party? Celebrate Christmas in style in the stunning Art Deco surroundings of *The Queens*.

Join us for a delicious three-course festive menu served with ½ bottle of wine per person.

There's nowhere quite like it. Add a little glamour to your festivities and make it an evening to remember by dancing the night away to your favourite Christmas classics with our fabulous resident DJ until the early hours.



TIMES: **CASH BAR OPENS AT 7.00PM**
DINNER SERVED: **8.00PM**
CARRIAGES: **1.00AM**
DRESS CODE: **SMART CASUAL**
(NO SPORTSWEAR)

Price & Availability

22ND NOVEMBER
TO 21ST DECEMBER 2019

£40
PER PERSON | OFF PEAK

£49
PER PERSON | PEAK



TO BOOK YOUR PLACE, CALL US ON:

0113 391 7231

OR **0113 391 7243**

OR EMAIL US AT:

EVENTS@THEQUEENSLEEDS.CO.UK

CHRISTMAS MENU 2019



STARTERS

**BACON, SUN DRIED TOMATO &
APPLEWOOD SMOKED CHEESE TART**
Caramelised onion jam

**BUTTERNUT SQUASH & SWEET
POTATO SOUP**
Cherry tomato & oregano focaccia (vegetarian & vegan)

MAINS

**TURKEY PAUPIETTE WRAPPED IN
SMOKED STREAKY BACON**
Sage & chestnut stuffing, red wine jus

HERB-CRUSTED FILLET OF SALMON
Roast new potatoes, lime cream

**MEDITERRANEAN VEGETABLE &
GOAT'S CHEESE STACK (V) (VE)**

All served with herb & garlic roasted potatoes & parsnips, carrot, Brussel sprouts

DESSERTS

MINI PROFITEROLE TOWER
Bailey's-infused Anglaise

**WHITE CHOCOLATE & RASPBERRY
CHEESECAKE**
Mulled berry compote

Vegan dessert available on request

Our food is freshly prepared in our kitchen dealing with a wide range of food groups and types and therefore we are unable to guarantee that dishes are allergen-free. Our Allergen Guide contains a list of all the products we sell in the hotel, with the 14 declarable allergens listed. Should you have any concern about the allergens in a dish or the risk of cross contamination, please contact one of our staff who will be happy to help.





FESTIVE AFTERNOON TEA



For the ultimate festive and quintessentially British treat, take a break from Christmas shopping and catch up with someone special; all in the Art Deco surroundings of the Queens Bar and indulge in our famous afternoon tea.



TIMES: **2PM TO 5PM**



Dates

DATES AVAILABLE
THROUGHOUT DECEMBER
SUBJECT TO AVAILABILITY

Price

£18.95 PER PERSON

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MENU



SELECTION OF FINGER SANDWICHES
ROAST TURKEY WITH CRANBERRY SAUCE
TUNA WITH LEMON CRÈME FRAICHE
EGG & CRESS
CREAM CHEESE & CUCUMBER
WENSLEYDALE WITH CRANBERRY

SULTANA SCONE WITH STRAWBERRY
PRESERVE & CLOTTED CREAM

MINCE PIE WITH CHRISTMAS
PUDDING CREAM

DAINTY CAKES

SELECTION OF TEAS



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PRIVATE FESTIVE AFTERNOON TEA



New for 2019, enjoy a festive afternoon tea treat in your own private space, to include a glass of Prosecco on arrival.

Served by a dedicated member of the team at times to suit your party.

Sometimes just a get together is celebration enough...



TIMES: **2.00PM TO 5.00PM**



Price & Availability

£18.95 PER PERSON

DATES AVAILABLE
THROUGHOUT DECEMBER
SUBJECT TO AVAILABILITY

**minimum numbers of 8 and maximum numbers of 20*

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MENU

SELECTION OF FINGER SANDWICHES
ROAST TURKEY WITH CRANBERRY SAUCE
TUNA WITH LEMON CRÈME FRAICHE
EGG & CRESS
CREAM CHEESE & CUCUMBER
WENSLEYDALE WITH CRANBERRY

SULTANA SCONE WITH STRAWBERRY
PRESERVE & CLOTTED CREAM

MINCE PIE WITH CHRISTMAS
PUDDING CREAM

DAINTY CAKES

SELECTION OF TEAS

BOTTOMLESS PROSECCO AFTERNOON TEA



New for 2019, a festive afternoon tea treat in your own private space with as much Prosecco as you can enjoy. Your party will be served by a dedicated member of the team at times to suit your party. These types of events are growing in popularity and is a fresh way to enjoy the season for groups of friends or colleagues alike.



TIMES: **2.00PM TO 5.00PM**



Price & Availability

£29.50 PER PERSON

DATES AVAILABLE
THROUGHOUT DECEMBER
SUBJECT TO AVAILABILITY

**subject to availability, minimum numbers of 8 and maximum numbers of 20*

**unlimited drinks package is applicable to a single two hour period of service. All drinks must be consumed within the function room booked and cannot be taken into a public area.*

**Prosecco can not be exchanged for any other type of alcoholic beverage*

**Prosecco may be exchanged for any other type of soft drink*

MENU



SELECTION OF FINGER SANDWICHES
ROAST TURKEY WITH CRANBERRY SAUCE
TUNA WITH LEMON CRÈME FRAICHE
EGG & CRESS
CREAM CHEESE & CUCUMBER
WENSLEYDALE WITH CRANBERRY

SULTANA SCONE WITH STRAWBERRY
PRESERVE & CLOTTED CREAM

MINCE PIE WITH CHRISTMAS
PUDDING CREAM

DAINTY CAKES

SELECTION OF TEAS



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ICE WHITE BALL



This is it; the most stylish, talked about event of 2019... see The Queens Ballroom transformed as everything becomes 'Ice White' from impressive and grand light installations to the finer details of table decorations, grand entrances and maybe a few surprises. From floor to ceiling, the Queens Ballroom will be covered in dazzling ice white.

The Queens House Band, back by popular demand, will be rocking icy classics as well as cool modern sounds, the band will be supported by our excellent resident DJ until the early hours.



DRESS CODE: **FORMAL EVENING WEAR
(NO SPORTSWEAR)**

Price & Availability

£62 PER PERSON

7TH, 14TH & 21ST DECEMBER 2019

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Bottle of champagne to the best dressed table in the theme of 'Ice White'

RESIDENTIAL PACKAGES/OFFERS



As if you need another reason to stay at The Queens; party-goers not only get to enjoy a fantastic festive night out; they can also avoid the late-night and elbow-barging queue for a taxi. Finish the night in the elegant Queens Bar with a night cap; savour a long, recuperative lie-in the next morning with our special rates on party night accommodation

An amazing **10% discount** off our best-selling rate to any guest staying who are attending a Queens Hotel event.

CHRISTMAS MENU 2019



STARTERS

**BACON, SUN DRIED TOMATO & APPLEWOOD
SMOKED CHEESE TART**

Caramelised onion jam

**DUO OF SMOKED SALMON, OLD FASHIONED
POTATO SALAD**

Salsa verde vinaigrette, buchette noire croutes

BUTTERNUT SQUASH & SWEET POTATO SOUP

Cherry tomato & oregano focaccia (vegetarian & vegan)

MAINS

**TURKEY PAUPIETTE WRAPPED IN SMOKED
STREAKY BACON**

Sage & chestnut stuffing, red wine jus

HERB-CRUSTED FILLET OF SALMON

Roast new potatoes, lime cream

SLOW COOKED RIB OF BEEF

Red wine & rosemary jus

**MEDITERRANEAN VEGETABLE &
GOAT'S CHEESE STACK (V) (VE)**

All served with herb & garlic roasted potatoes & parsnips, carrot, brussel sprouts

DESSERTS

MINI PROFITEROLE TOWER

Bailey's-infused Anglaise

**WHITE CHOCOLATE & RASPBERRY
CHEESECAKE**

Mulled berry compote

PECAN & GOLDEN SYRUP TART

Gingerbread ice cream (gluten free available)

Vegan dessert available on request



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NEW YEAR'S EVE BALL



Swing into 2020 with the ever popular and in demand Phil Fryer, the very best Frank Sinatra Tribute Act in the country; where else would you want to be?

With only hours left in 2019, join us in the elegant Ballroom for a night to remember. Sip champagne on arrival, tease the appetite with gourmet canapes before sitting down to the most sumptuous six-course gala dinner.

Glide down the red carpet into the grand Ballroom where you will be surrounded by all of the glitz and glamour associated with New Year's Eve; desirably dressed high society tables adorned with sparkling glassware and great company.

As the evening progresses, sit and enjoy one of the very best performers of his era, Phil Fryer. He has become a cornerstone of the business and on this evening he is here to entertain you. The evening will go on with our resident DJ until the early hours and well into 2020.



TIMES: **7.30PM TO 2AM**



Price

£90 PER PERSON

DRESS CODE: **FORMAL, DAZZLING
(NO CASUAL WEAR)**



NEW YEAR'S EVE MENU 2019

HOMEMADE CHICKEN, APRICOT & PISTACHIO TERRINE

Chicken parfait accompanied with beetroot & orange chutney, toasted brioche & wild leaves

WILD MUSHROOM SOUP

Truffle oil (vegetarian/vegan)

BAKED FILLET OF SEA BASS

On a bed of samphire with champagne infused beurre blanc

LIMONCELLO SORBET

FILLET OF BEEF

Served medium, dauphinoise potato, heritage carrots, tenderstem & Diane sauce with cauliflower gratin style Yorkshire puddings

CHOCOLATE & ESPRESSO CHEESECAKE

Bailey's Chantilly & honeycomb

GRAZING TABLE OF ENGLISH CHEESES

Walnut bread, crackers, chutney & grapes



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NEW YEAR BREAK

ONE NIGHTS

TWO NIGHTS

ADULT
(PER GUEST)

£175

£230

SINGLE
SUPPLEMENT
(PER ROOM PER
NIGHT)

£40

£40

UPGRADES
FROM (PER
ROOM PER
NIGHT)

£20
DELUXE

£20
DELUXE

£40
KING JUNIOR
SUITE

£40
KING JUNIOR
SUITE

£50
QCLUB DOUBLE

£50
QCLUB DOUBLE



DRINKS PACKAGES



Take the guesswork out of budgeting for your event, pre-order and pre-pay for the drinks to be placed on your table. These discounted drinks packages will be prepared and placed on your groups table before you arrive into the event.

PACKAGE 1 - £18

3 Pepsi
3 J20

PACKAGE 2 - £45

12 beers mixed

PACKAGE 3 - £70

3 chardonnay or merlot

PACKAGE 4 - £81

3 pinot grigio or shiraz

PACKAGE 5 - £130

2 Prosecco, 1 red, white & rose, 2 sparkling

PACKAGE 6 - £130

Bucket of beer, 1 red, white & rose, 2 sparkling water

PACKAGE 7 - £120

House spirit served with the appropriate mixer and accompaniments

PRIVATE DRINKS RECEPTION



Before you join one of our party nights, why not treat your guests to their own private reception?

Drinks receptions will be hosted in one of our stylish pre-event rooms, with your own personal host; a great way to meet before the big night.

DATES ARE AVAILABLE THROUGHOUT
DECEMBER.

PACKAGE 1 - £10.00 PER GUEST

Glass of wine, bottle of beer or soft drink x 2 drinks per guest

PACKAGE 2 - £12.00 PER GUEST

Glass of Prosecco, bottle of premium beer or soft drink x 2 drinks per guest

PACKAGE 3 - £15.00 PER GUEST**

Unlimited Prosecco and soft drinks

PACKAGE 4 - £18.00 PER GUEST**

Unlimited Prosecco and bottle of premium beer and soft drink

WELCOME CANAPÉS

Add welcome canapés or nibbles to your event, based on a per guest price

Seasonal hot & cold canapés (based on 4 per guest) £6.50
Olives & nibbles £3.00

*Subject to availability and minimum numbers of 10 apply

**Unlimited drinks packages are applicable to 1 x one hour period of drinks service. All drinks must be consumed in the private drinks reception room and cannot be taken in the event room.

These prices are pre-order only and not applicable on the night of your event

TERMS & CONDITIONS



- All event dates are subject to availability.
- We will ask for a £15 per guest non-refundable, non-transferable deposit for Party Nights, which will be used against the cost of the meal and cannot be used on drinks.
- For accommodation bookings, a full non-refundable prepayment is required.
- For New Year and Christmas package bookings £50 per person non-refundable and non-transferable deposit is required. The remaining payment is to be paid in full by 1st November 2019.
- Your booking will not be confirmed until we receive all the deposits. If you are paying on behalf of a large group please send one cheque or arrange payment by one credit/debit card.
- The balance of payment for all meals and accommodation must be received by 1st November 2019.
- Menu pre-orders must be received by the hotel 21 days prior to your arrival.
- Bookings that cancel prior to 1st November 2019 will lose the deposits paid. Bookings that cancel after 1st November 2019 will be charged the total value of all the facilities they have reserved i.e. accommodation, meals, beverages.
- Menu choices and special dietary requirements must be supplied with the final balance of payment to ensure efficient service. There may be an additional charge for some special dietary requests which have to be provided by the hotel or specialist suppliers.
- If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.
- Should you book after 1st November 2019 the hotel may request full prepayment at the time of confirmation.
- All prices include VAT at the current rate.
- Guests under 18 years old may be restricted at some events – please check at time of booking.
- The Party Night special accommodation rate is only available to guests attending a party night at the hotel and limited numbers of rooms are available.
- The hotel reserves the right to change the advertised artistes without prior notice in the unfortunate circumstances of force majeure, ill health or forces beyond our control.
- The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers, or to move an event to a smaller/larger room should numbers dictate.
- The hotel reserves the right to cancel any event for any reason at its discretion – when all deposits and payments will be refunded.
- The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behaviour.
- Some bookings over 10 guests may be subject to a separate contract.
- Private company bookings will be issued a separate contract with our standard functions terms and conditions.
- All rates quoted are subject to availability and correct at the time of going to print.
- The hotel does not allow alcohol, aerosols or novelties to be brought onto the premises.
- Please note calls to our 0845 numbers will cost 2p per minute plus your telephone company's access charge.





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LEEDS

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