

Christmas Party Nights

2024



Hensol Park, Hensol, Vale of Glamorgan, CF72 8JY
sales@valeresort.com | 01443 665803

www.valeresort.com

Vale
RESORT
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Festive Party Nights



Friday 29th Nov and 6th, 13th & 20th Dec

Saturday 30th Nov and 7th, 14th & 21st Dec

Put on your best party outfit and join us for a festive night to remember.

Start with a Christmas themed gin cocktail before enjoying our delicious festive food in one of our most impressive function rooms. Surrounded by Christmas cheer and memories made, your half bottle of wine per person will swing you merrily into dancing the night away to the sounds of our resident DJ.

Friday from £49* pp

Saturday from £54* pp

- Includes -
Gin cocktail arrival drink
3 course choice meal
Half a bottle of wine per person
Disco

Stay with us from £64.50*pp B&B

Starter

Ham Hock

Wholegrain mustard and pickled carrot terrine, piccalilli, cucumber ribbons, grilled sour-dough

Tuscan White Bean, Spinach & Rosemary Soup (V)

Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Slow Roasted Beef Feather-blade (GF)

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, rich red wine jus

Sweet Potato and Chestnut Roast (V)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

White Chocolate and Winter-berry Cheesecake

White chocolate ganache, ginger syrup

Chocolate Truffle Brownie Torte (V) (GF)

Candied orange and ginger syrup

**TO BE MORE ECO-FRIENDLY OUR
CHRISTMAS PARTIES ARE CRACKERLESS**

Through the Decades

Party Nights



Saturday 7th December

Friday 20th December

Enjoy a merry and nostalgic party night with us this Christmas with tunes from the 70's, 80's and 90's.

Begin with a gin cocktail followed by a delicious 3 course Christmas meal with half a bottle of wine per person. 'COVERED UP' band will get everyone on their feet to the best sounds of the decades. You're sure to have a holly jolly time.

Friday £59* pp

Saturday £64* pp

- Includes -
Gin cocktail arrival drink
3 course choice meal
Half a bottle of wine per person
Live entertainment from 'COVERED UP'
Disco

Stay with us from £64.50*pp B&B

Starter

Classic Prawn Cocktail

Marie Rose sauce, chiffonade iceberg lettuce, toasted brown bread

Chicken Liver and Cognac Pate

Prune and Armagnac marmalade, toasted brioche

Tuscan White Bean, Spinach & Rosemary Soup (VG)

Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Slow Roasted Beef Feather-blade (GF)

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, rich red wine jus

Sweet Potato and Chestnut Roast (VG)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

Strawberry Gateaux

Vanilla sponge, Chantilly cream, ruby chocolate ganache, strawberry liqueur

Chocolate Truffle Brownie Torte (VG) (GF)

Candied orange and ginger syrup

TO BE MORE ECO-FRIENDLY OUR CHRISTMAS PARTIES ARE CRACKERLESS

Big Mac's

Wholly Soul Nights



Friday 6th December

Saturday 14th December

**Back by popular demand.
Our annual hip shaking, sweet soul
Christmas Party Night is back for 2024.**

Start the night with a delicious gin cocktail arrival drink followed by a scrumptious 3 course Christmas dining experience before show time! BIG MAC'S WHOLLY SOUL BAND brings the party each year with their music from every era including high-energy dance floor fillers that will leave you tapping your feet into the early hours.

Friday £69* pp

Saturday £72* pp

- Includes -
Gin cocktail arrival drink
3 course choice meal
Half a bottle of wine per person
Live entertainment from
'BIG MAC'S WHOLLY SOUL BAND'
Disco

Stay with us from £69.50*pp B&B

Starter

Ham Hock

Wholegrain mustard and pickled carrot terrine, piccalilli, cucumber ribbons, grilled sour-dough

Tuscan White Bean, Spinach & Rosemary Soup (VG)

Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Parma Ham Wrapped Beef Fillet

Potato rosti, honey and thyme roasted root vegetables, redcurrant and red wine jus

Sweet Potato and Chestnut Roast (VG)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

Strawberry Daiquiri Mousse

Spiced rum soaked sponge, strawberry and mint salsa

Chocolate Truffle Brownie Torte (VG) (GF)

Candied orange and ginger syrup

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Mamma Mia

Party Night



Saturday 21st December

Let the Super Trouper lights find you at our very first Mamma Mia Christmas Party.

Dig out your Donna dungarees from the 70's or order some fabulous flares, as you get ready to enjoy one of the UK's number 1 ABBA tribute bands this December, 'ABBA STARS UK'. Begin with a delicious gin cocktail on arrival, before tucking into a 3 course festive feast and dancing (like a queen) the night away.

This Christmas Party will have you merrily singing Thank You for the Music all the way home, or to one of our Resort's 4* bedrooms.

Saturday £64* pp

- Includes -
Gin cocktail arrival drink
3 course choice meal
Half a bottle of wine per person
Live entertainment from 'ABBA STARS UK'
Disco

Stay with us only £69.50*pp B&B

Starter

Classic Prawn Cocktail

Marie Rose sauce, chiffonade iceberg lettuce, toasted brown bread

Chicken Liver and Cognac Pate

Prune and Armagnac marmalade, toasted brioche

Tuscan White Bean, Spinach & Rosemary Soup (V)

Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Slow Roasted Beef Feather-blade (GF)

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, rich red wine jus

Sweet Potato and Chestnut Roast (V)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

Strawberry Gateaux

Vanilla sponge, Chantilly cream, ruby chocolate ganache, strawberry liqueur

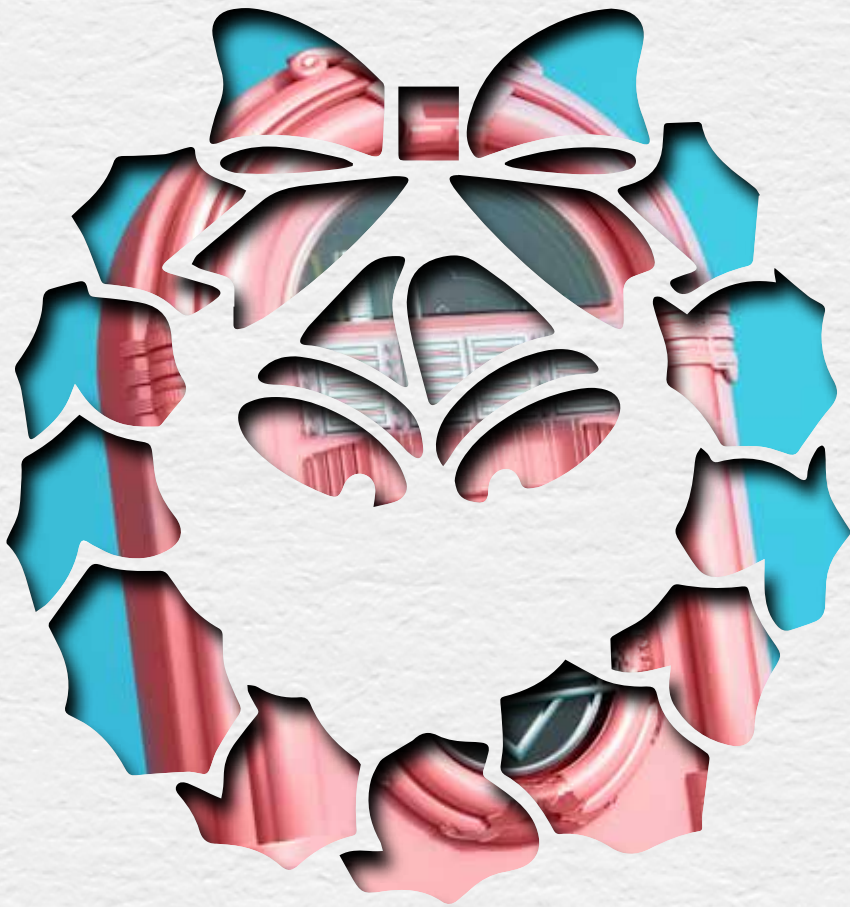
Chocolate Truffle Brownie Torte (V) (GF)

Candied orange and ginger syrup

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Dirty Grease

Party Night



Friday 13th December

Have the 'Time Of Your Life' at our very first Dirty Dancing and Grease themed Christmas party.

We think Grease and Dirty Dancing *Go Together* like turkey and cranberry, so join us in our impressive Castle Suite this December for a delicious arrival gin cocktail, 3 course festive feast and some 70's and 80's musical entertainment from two of the most iconic films in history!

Whether you have *spaghetti arms*, are a *beauty school drop out* or just *born to hand jive*, this Christmas Party will have you merrily dancing the *Mambo* all the way home, or to one of our 4* comfortable bedrooms.

Friday £59* pp

- Includes -
Gin cocktail arrival drink
3 course choice meal
Half a bottle of wine per person
Live singers
Disco

Stay with us from £64.50* pp B&B

Starter

Classic Prawn Cocktail

Marie Rose sauce, chiffonade iceberg lettuce, toasted brown bread

Chicken Liver and Cognac Pate

Prune and Armagnac marmalade, toasted brioche

Tuscan White Bean, Spinach & Rosemary Soup (V)

Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Slow Roasted Beef Feather-blade (GF)

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, rich red wine jus

Sweet Potato and Chestnut Roast (V)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

Strawberry Gateaux

Vanilla sponge, Chantilly cream, ruby chocolate ganache, strawberry liqueur

Chocolate Truffle Brownie Torte (V) (GF)

Candied orange and ginger syrup

TO BE MORE ECO-FRIENDLY OUR CHRISTMAS PARTIES ARE CRACKERLESS

Corporate & Private Party Nights

Speak to our Christmas co-ordinators
to book your bespoke party today!

Whether you'd like an intimate dinner for 80 or an office party for 300, with different party suites to choose from, we'll have a room to cater perfectly and exclusively for your event!

To make your life a little easier, we have created a choice menu to cover every taste. You can also take advantage of our own Christmas table decorations.

Thursday **£50*** pp

Friday **£55*** pp

Saturday **£59*** pp

- Includes -
Gin cocktail arrival drink
3 course choice meal
Half a bottle of wine per person
Disco
Room hire for sole use
Table centres

*Minimum numbers apply, food pre-order is essential.

Starter

Ham Hock

Wholegrain mustard and pickled carrot terrine, piccalilli, cucumber ribbons, grilled sour-dough

Tuscan White Bean, Spinach & Rosemary Soup (V)

Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Slow Roasted Beef Feather-blade (GF)

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, rich red wine jus

Sweet Potato and Chestnut Roast (V)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

White Chocolate and Winter-berry Cheesecake

White chocolate ganache, ginger syrup

Chocolate Truffle Brownie Torte (V) (GF)

Candied orange and ginger syrup

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*Terms and conditions apply, see page 30. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance. †Based on two people sharing a twin or double room. Single supplement applies. Dietary requirements and intolerances. Denotes dishes suitable for - (GF) gluten free, (V) vegetarian (VG) vegan.

'Gin'gle Bell Ball

at Hensol Castle



Saturday 7th December

Friday 13th December

Our charmingly decorated castle and delectable Welsh Gin is a marvellous blend to make a very special Christmas party.

Dressed for the occasion you will begin the evening with a specially curated gin cocktail using our very own Hensol Castle Welsh Gin, distilled at the castle, accompanied by sumptuous canapés. This is the perfect opportunity for you to mingle like Kings and Queens in our lavish venue before being seated for a delicious 4 course feast in the regal surroundings of our castle. Later on, our DJ will strike up the Christmas classics ready for you to dash to the dance floor and twirl the night away in style.

Friday **£69*** pp

Saturday **£72*** pp

- Includes -
Gin and Prosecco cocktail arrival drink
Canapés
3 course gin-inspired choice meal
Disco

Stay with us from **£75*pp B&B**



BOOK ONLINE TODAY
www.hensolcastle.com

Canapés

Chef's choice

Starter

Duck Liver Pate

Juniper, orange and red onion marmalade, seeded sour-dough toast

Tuscan White Bean, Spinach & Rosemary Soup (V)

Rosemary focaccia, truffle oil

Sorbet

Strawberry Gin and Lemonade Sorbet

Main

Roast Turkey Breast Filled with Sage and Onion Stuffing

Wrapped with streaky bacon, buttered Hasselback potatoes, sautéed shredded Brussels sprouts, honey and thyme roasted root vegetables, redcurrant and red wine jus

Hand Carved Beef Tenderloin

Roast carrot and parsnip, shredded Brussels sprouts sautéed with bacon and almonds, buttered Hasselback potato, red wine jus

Sweet Potato and Chestnut Roast (V)

Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

Espresso Martini Mousse

Coffee infused dark chocolate mousse, vanilla gin foam, cocktail cherry, chocolate espresso beans

Chocolate Truffle Brownie Torte (V) (GF)

Hensol Castle Blood Orange Zest Gin and ginger syrup, cocoa nibs

TO BE MORE ECO-FRIENDLY OUR CHRISTMAS PARTIES ARE CRACKERLESS

Family Buffet

Sunday Lunch Party

Sunday 1st, 8th, 15th & 22nd December

A year-on-year hit with all members of the family, our Family Buffet Sunday Lunch is hosted in our most impressive function room with scrumptious food.

Organised with a relaxed and magical atmosphere in mind, our Family Sunday Buffet Sunday Lunch includes a traditional Sunday carvery buffet with all the trimmings, classic Christmas music and a whole host of exciting activities to keep the younger guests of your party happy. Grown-ups, this means you can have a little time to unwind before the big day!

Adult £42* pp

Child £20* pp

- Includes -

3 course carvery meal

Children's entertainment:

Visit from Father Christmas
Children's Entertainment
Balloon Modelling
Cheek and Eye Painting

Starters

Tuscan White Bean, Spinach & Rosemary Soup (V)
Rosemary focaccia, truffle oil
Selection of Freshly Baked Artisan Breads
Cured Continental Meats and Assorted Pates
Chilled Seafood Platter
Mixed leaf Salad
Tomato and Red Onion Salad
Mediterranean Vegetable Pasta Salad

Mains

Roast Breast of Turkey
Honey and Mustard Glazed Ham
Herb Roasted Top Side of Beef
Sweet Potato and Chestnut Roast with Vegan Bacon

Sides

Cranberry stuffing, pigs in blankets, broccoli and cauliflower cheese, Brussels sprouts, honey roasted parsnips and carrots, homemade gravy

Desserts - Buffet Station

Christmas Pudding with Warm Brandy Sauce
Chef's Selection of Miniature Desserts
Selection of Whole cakes
Fresh Fruit Salad
Children's Individual Ice Cream Pots

Tea, Coffee & Mince Pies

TO BE MORE ECO-FRIENDLY OUR CHRISTMAS PARTIES ARE CRACKERLESS

Christmas Eve Afternoon Tea at Hensol Castle



Tuesday 24th December

12.30pm - 1.30pm Sitting | 2.30pm - 3.30pm Sitting

Our sell out Afternoon Tea at Hensol Castle is full of merriment, yummy treats and a glass of fizz perfectly fitting to the occasion.

On your arrival to our 17th century castle you will be greeted with a warming hot gin cocktail. With roaring fires and traditional decorations this is the perfect setting to spend a little pre-Christmas quality time with close friends or loved ones.

But remember to book early!

Only **£39*** pp

- Includes -
Hot gin cocktail
Glass of Champagne
Festive afternoon tea

Dietary requirements must be pre-booked



BOOK ONLINE TODAY
www.hensolcastle.com

Christmas Day

Family Lunch



Wednesday 25th December

If there's one day a year when you should be with your family, indulging in as much fabulous food and wine as you can manage, it's Christmas Day!

Leave the cooking and the washing up to us - simply relax and enjoy this very special day together. Arrive to a gin cocktail, then enjoy a traditional 5 course carvery buffet luncheon with all the trimmings. Afterwards, there's even a visit from festive elves to drop in with presents for the younger children.

Adult £99* pp

Child £48* pp

- Includes -

**Glass of Kir Royale
5 course buffet luncheon
Gift for children 12 years and under**

Starter - Buffet

Tuscan White Bean, Spinach & Rosemary Soup (VG)
Rosemary focaccia, truffle oil

Selection of Freshly Baked Artisan Breads

Sliced Antipasti Meats

Olives, sun-dried tomatoes, grilled artichokes

Chilled Seafood Bar

Prawns, poached salmon, smoked fishes

Mixed leaf Salad

Tomato, red onion, cucumber

Char-grilled Vegetable Platter

Roasted cherry tomatoes

Mediterranean Vegetable Pasta Salad

Mains - Buffet

Roast Breast of Turkey

Pigs in blankets, festive jus

Herb Roasted Top Side of Beef

Yorkshire pudding, horseradish sauce, festive jus

Roast Honey Glazed Ham

Sweet Potato and Chestnut Roast with Vegan Bacon

Sides - Buffet

Sage and onion stuffing, pigs in blankets
broccoli and cauliflower cheese, Brussels sprouts,
honey roasted parsnips and carrots

Desserts - Buffet

Christmas Pudding with Warm Brandy Sauce (V)

Chef's Selection of Seasonal Individual
Desserts and Gateaux

Fresh Fruit Salad

Children's Individual Ice Cream Pots

Selection of Welsh Cheeses - Buffet

Grapes, celery, artisan cheese biscuits,
homemade chutney

Tea, Coffee & Mince Pies

**TO BE MORE ECO-FRIENDLY OUR
CHRISTMAS PARTIES ARE CRACKERLESS**

Christmas Day

Adult Lunch



Wednesday 25th December

If you're looking for the perfect Christmas Day lunch in a quiet and intimate surrounding, a place specially designed with the over 16's in mind, the Vale Grill will perfectly fit the bill this Christmas.

You will be attentively looked after by our professional staff and enjoy a relaxed and sumptuous lunch, served plated, with all the traditional accompaniments. Start with a festive gin cocktail, before enjoying the perfect traditional 5 course choice Christmas lunch.

Adult £115* pp

- Includes -
Glass of Kir Royale
5 course Christmas lunch

Starter

Ham Hock

Wholegrain mustard and pickled carrot terrine, piccalilli, cucumber ribbons, grilled sour-dough

Tuscan White Bean, Spinach & Rosemary Soup (V)

Rosemary focaccia, truffle oil

Baked Perl Wen (V)

Garlic and rosemary crumb, red onion marmalade, honey roasted figs

Hot Smoked Salmon

Dill and lemon crème fraîche, fresh horseradish, baby herb salad

Sorbet

Kirsch Royale (V) (GF)

Main

Traditional Roasted Breast of Turkey

Crisp roasted Hasselback potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, red turkey gravy

Petite Beef Wellington

Fillet wrapped in crisp puff pastry, sautéed spinach and mushroom duxelle, crisp roasted Hasselback potatoes, steamed Brussels sprouts, roast carrot and parsnip, redcurrant and thyme jus

Pan Fried Sea Bass (GF)

Seafood cioppino, braised wild and toasted ciabatta

Sweet Potato and Chestnut Roast (V)

Vegan bacon, crisp roasted Hasselback potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

Christmas Pudding (V)

Warm brandy sauce

White Chocolate and Winter-berry Cheesecake

White chocolate ganache, ginger syrup

Chocolate Truffle Brownie Torte (V) (GF)

Clementine syrup, cocoa nibs

Strawberry Daiquiri Mousse

Spiced rum soaked sponge, strawberry and mint salsa

Selection of Welsh Cheeses

Grapes, celery, artisan cheese biscuits, homemade chutney

TO BE MORE ECO-FRIENDLY OUR CHRISTMAS PARTIES ARE CRACKERLESS

New Year's Eve Gala Dinner



Tuesday 31st December

**It's one of the biggest nights of the year
and we're inviting you to ring in 2025
with us (in style).**

Pull out your best tuxedo and brush off your posh frocks for an evening of Champagne and delectable food. You'll begin with a canapé reception and glass of fizz before sitting down to enjoy a scrumptious 5 course gala dinner in the beautiful setting of our Castle Suite. In the run up to the big countdown, 'BIG MAC'S WHOLLY SOUL BAND' will entertain you with some classic soul tunes.

What better way to see in the brand-new year?

Only £199* pp

(Including overnight accommodation)

Non-residential price only £120* pp

- Includes -
Champagne and canapé reception
5 course gala dinner
Live entertainment from
'BIG MAC'S WHOLLY SOUL BAND'
4* Accommodation
Brunch breakfast
Full use of leisure facilities

**TO BE MORE ECO-FRIENDLY OUR
CHRISTMAS PARTIES ARE CRACKERLESS**

Festive Afternoon Tea

at Hensol Castle



29th November - 22nd December

Enjoy a little treat this Christmas with our Festive Afternoon Tea served in our Hensol Castle Atrium.

For those who like a little decadent treat now and again, our Festive Afternoon Tea is the perfect way to escape the hustle and bustle of Christmas and spend just a few precious hours catching up with family or friends, at this very busy time of year.

You'll enjoy a delicious selection of Christmas themed sandwiches, cakes, tartlets and of course, your favourite tea from our speciality range.

Only **£30*** pp

**Served Friday to Sunday from 12.30pm to 3.30pm
(Reservation required)**

Add a glass of Prosecco for an additional **£6.50** a glass
Add a glass of Hensol Castle Gin for an additional **£7.50** a glass

Dietary requirements must be pre-booked



BOOK ONLINE TODAY
www.hensolcastle.com

Give a Gift Experience



Why not give your loved ones a gift experience they will remember and appreciate? We have a complete range of gift experiences from across our estate for you to choose from, giving you plenty of options for even the most difficult to buy for on your list.

YOUR GIFT EXPERIENCE CAN BE PURCHASED IN TWO WAYS:

- A **downloadable e-voucher** from our website direct to your inbox
- A **beautiful printed voucher in a gift wallet** can be posted to yourself or direct to the recipient.



Spa Treatments | A La Carte Dinner
Golf Lessons | Gin Making | Short Breaks
A Round of Golf | Sunday Lunch
Distillery Tour & Tasting | Pamper Day
Afternoon Tea | Monetary Vouchers

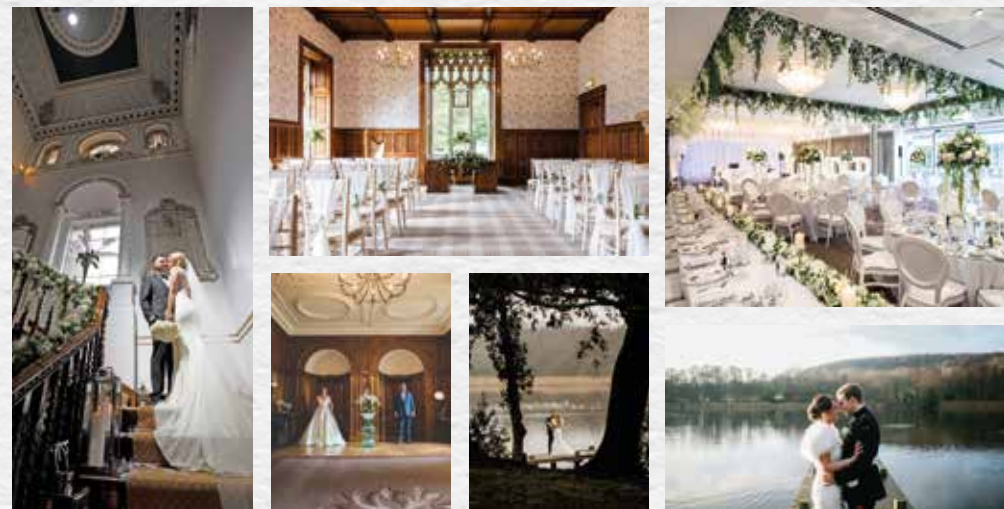
and much, much more...

Enjoy stress free Christmas shopping from the comfort of your home.

A Winter Fairytale Wedding



There is something very romantic about a
Winter wedding in a castle.



Our Grade I listed 17th century castle is steeped in history and opulence.

Nestled in breath-taking grounds with original architecture, Gothic towers and sweeping staircases, a magical wedding is guaranteed at our charming castle.

With complete exclusivity for the day and a choice of packages to choose from, your fairytale wedding really will become a reality!



ASK ABOUT
OUR SPECIAL
"WINTER
PACKAGES"
2024/25

To find out more contact us on **01443 665803** or www.hensolcastle.com

Stay with us

Our extensive leisure facilities are available for you to use, even on checkout day up to 12 noon.

If you're partying or dining with us this December, why not stay overnight?

Enjoy a peaceful night's sleep in our luxurious bedrooms followed by a wholesome Welsh breakfast the following morning to kick start the new day.

- BED AND BREAKFAST THROUGHOUT DECEMBER -

Rates from £64.50⁺ pp



*Based on two people sharing a twin or double room. Single supplement applies.



Booking Guide

Christmas Party Procedures

- To make your booking please telephone our Christmas co-ordinators on 01443 665803 or email sales@valeresort.com - opening hours Monday to Friday 9am - 5pm.
- A £20 per person, non-refundable, non-transferable deposit is required within 14 days of making your booking.
- This non-refundable deposit cannot be used to pay for other goods and services. Party organisers are requested to inform all members of their party of this policy. We regret should your party size decrease in numbers, payments (inc. deposits) cannot be offset against food, beverage or accommodation.
- If no deposit is received within 14 days of booking, the date(s) will automatically be released. (7 days from September onwards).
- One payment to be taken for deposit/final payment, individual payments cannot be taken - cheques payable to: Vale of Glamorgan Hotel Ltd.
- Booking confirmation and receipt of payment will be forwarded to you within 7 days.
- Full pre-payment is required by 31st October 2024 along with menu pre-orders.
- The management reserves the right to make alterations without prior notice.
- Deposits, part payments and full payments are non-refundable.
- Unless stated otherwise, dress code is smart casual/lounge suits/ cocktail dresses - no jeans, shorts or training shoes.
- The seating plan will be compiled by the Vale Resort (party tables of 10/12) Tables not guaranteed to be private.
- If pre-order menu choices are not received then chef's choice will apply.

Accommodation Procedures

- All accommodation bookings require full payment at time of booking, which is non-refundable.
- Charges booked to accommodation throughout your stay must be settled prior to departure.
- Any party cancellations after 31st October, all payments received will be lost.

New Year Procedures:

- A £50 per person, non refundable, non-transferable deposit is required within 14 days of making the booking. If no deposit is received within this period, the booking will automatically be released.
- The seating plan will be compiled by the Vale Resort (party tables of 10/12) Tables not guaranteed to be private.
- Full payment will be due by 30th November 2024, or will be due at the time of booking for reservations made after this date.

The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Denotes dishes suitable for - **D** dairy free **GF** gluten free, **V** vegetarian **VG** vegan.