- CELEBRATE THE -

Festive Season

WITH US

THE CONNAUGHT

HOTEL & SPA

Festive Party Nights

FROM
£40
PER PERSON

- Available from 27th November - 19th December
- Three course festive menu (see page 4)
- DJ & disco until 12.30am
- Personalised table plan and menus
- Named place cards
- Dedicated events manager

We have two spaces for your festive party night. The Franklyn Suite is a stylish, modern setting in a separate building with its own private entrance and bar. While The Connaught Brasserie provides an elegant atmosphere, with a stunning chandelier over the dance floor.

	Thu & Sun	Fri & Sat
Connaught Brasserie	£40	£49.50
Franklyn Suite	-	£46.50

Available seven days a week for private parties if you have 50 or more guests.

Welcome drinks, festive drink promotions and packages also available (see page 7)

We reserve the right to cancel any Christmas event or change the function room according to final numbers up to 30 days before the event.



Connaught Brasserie



Franklyn Suite





Festive Menu

TO BEGIN

Ham hock terrine, house chutney, mini loaf, watercress NF

Hazelnut crusted goat's cheese, beetroot textures GF, V

Connaught prawn cocktail, capers, micro herbs GF, DF, NF

Winter spiced vegetable soup, croutons, curry oil, bread VG, DF, NF

Sweetcorn & spring onion arancini, red pepper ketchup, lettuce VG, GF, DF, NF

MAIN COURSES

Roast turkey, sage & onion stuffing, chipolata wrapped in bacon, roast parsnip and carrot, Brussels sprouts, roast potatoes & turkey jus GF, DF, NF

Braised feather blade of beef, roast carrot & parsnip, Brussels sprouts, roast potatoes, beef jus GF

Scottish salmon supreme, sautéed new potatoes, samphire, tomato salsa GF, NF

Wild mushroom risotto, Parmesan crisp and micro herb garden V, NF

Butternut squash & caramelised onion tart, roast potatoes, carrot, parsnip, Brussels sprouts, vegan jus VG,DF,NF

TO FINISH

Classic Christmas pudding, brandy crème anglaise V

Chocolate and orange tart, chocolate mirror glaze, winter berries VG, GF, NF

Sticky toffee slice, clotted cream ice cream V

Festive cheesecake, berry coulis V

Homemade apple crumble, crème anglaise V, NF, GF

Three of our favourite local cheeses, spiced tomato & onion chutney, grapes, sour dough, crackers (supplement £5.50) V, GF

MASQUERADE BALL ON 11TH DECEMBER WILL ALSO INCLUDE

Soup - Sweet potato and red pepper V, GF, NF

Sorbet - Lemon sorbet

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free NF – Nut Free

Our chefs can adapt most of the dishes on our menus for special diets. Please make sure we are aware of your dietary needs at the time of booking. Separate children's menu is available, please ask for details.

Casual Dining

LUNCH
£27 2 courses
£32 3 courses

DINNER
£32
SUN - THU

AVAILABLE FROM 1ST – 23RD

Gather your friends or colleagues for a delicious festive meal in a relaxed setting. Available daily for lunch, and Sunday to Thursday for dinner. See menu on page 4. Please note that entertainment isn't included.







Masquerade Ball

FRIDAY 11TH DEC

£75 PER PERSON

Dress to impress at our strictly black tie Masquerade Ball. The evening will start with bubbles and canapés, followed by a five course gala dinner and dancing to our house band.

- A glass of prosecco and canapés on arrival
- Five course festive menu to include soup and sorbet, plus your selection from our festive menu (see page 4)
- House band until 12.30am
- Masquerade masks
- Personalised table plan and menus
- Named place cards
- Dedicated events manager

We reserve the right to cancel any Christmas event or change the function room according to final numbers up to 30 days before the event.

Ultimate Drink Package

£24 per person

Glass of prosecco or bottled beer on arrival

½ bottle of house wine

House shot after dinner to get the party started!

Drink Promotions

House Wine

£25 per bottle of red, white or rose - Save £2 (usually £27 per bottle*)

Sparkle

£28 per bottle of Prosecco - Save £4 (usually £32 per bottle*)

Get in the Party Spirit

70cl bottle and 10 mixers (save up to 40%)

Bombay Gin & Tonic	**£85**
Finlandia Vodka & Lemonade	**£75**
Jim Beam & Coke	**£75**
Sailor Jerry & Coke	**£80**
Disaronno & Coke	**£80**

Please note all festive drink packages and promotions must be pre-ordered and paid for with your party balance, 30 days before arrival. We are unable to accept orders on the night. The bar will be open for any usual drink orders.

* Prices correct as of September 2026

Stay The Night

Make a night of it! There's no need to worry about how you're going to get home after your Christmas party - swap the journey home for a restful sleep in one of our comfortable bedrooms. You'll also enjoy free access to our swimming pool and gym. It's the perfect way to end your festive celebration.

We offer discounts for group bookings, get in touch to find out more. All prices include breakfast and parking, subject to availability.

	Lodge Room	Classic Room	Superior or Balcony
Sunday - Thursday	£80	£95	£110
Friday - Saturday	£90	£115	£130



Festive Afternoon Tea

£25
PER PERSON

AVAILABLE 1ST – 23rd DECEMBER FROM 12PM – 4.30PM

Fancy a change from the traditional Christmas lunch? Why not treat yourself this Christmas to a festive afternoon tea treat - the perfect way to relax and indulge.

We also have availability for private group bookings.

Savoury

Smoked cheddar and tomato chutney finger sandwich | Scottish smoked salmon and cream cheese mousse on a blini | Turkey mayo and cranberry bruschetta

Sweet

Warm plain and fruit scones | clotted cream and jam | Mini mince pie | Biscoff profiterole | Festive fruit slice | Chocolate and cherry delice

Served with a pot of tea or speciality coffee

Why not make it extra special and add a glass of prosecco for £6?

All festive afternoon teas must be pre-booked at least 24 hours in advance. A deposit of £10 per person is required at the time of booking (refundable up to two days prior to arrival). If any menu items are unavailable, they will be replaced with a similar alternative.

Christmas Day Menu

£95
PER ADULT

£65
PER CHILD*

AMUSE BOUCHE

Jerusalem artichoke soup, cheesy Parmesan crisp V, GF

STARTERS

Chicken and pork roulade, relish, sour dough, radish, watercress, GF,NF

Textures of rainbow beetroot, goat's curd, pickled blackberries V, GF, NF

Potted smoked mackerel pâté, succotash salsa, rye croutes

PALATE CLEANSER

Champagne sorbet VG, DF, GF, NF

MAINS

Roast turkey, duck fat roast potatoes, sage and onion stuffing, chipolata wrapped in bacon, carrot, parsnip, Brussels sprouts, turkey jus GF, DF, NF

Pan fried fillet of seabass, dill crushed new potatoes, tender stem broccoli, confit cherry tomatoes, mussel and saffron velouté GF, DF, NF

Hand-carved black angus beef filet mignon, duck fat roast potatoes, carrot, parsnip, Brussels sprouts, and a red wine jus GF, DF, NF

Butternut squash and caramelised onion tart, roast potatoes, carrot, parsnip, Brussels sprouts, vegan jus VG,DF,NF

Wild mushroom, Brussels sprout and chestnut risotto, rocket and Parmesan V, GF

DESSERTS

Absolutely hazelnut - meringue base with salted hazelnut melting centre chocolate glaze V

Cranberry, apricot and pistachio cheesecake, vanilla ice cream V

Christmas pudding, pistachio crust, brandy crème anglaise V

Selection of Dorset and British cheeses, Fudge's biscuits, grapes, celery V, GF, NF

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SPECIAL DIETS – our chefs can adapt most of the dishes on our menus for special diets. Please make sure we are aware of your dietary needs at the time of booking.

* aged 12 and under £65, children under 3 eat free

Christmas Residential Stay

FROM
£555
PER PERSON

Three night package starting on Christmas Eve

Celebrate Christmas in total luxury with award-winning food, beautiful accommodation and a fun packed programme of entertainment, including a visit from Santa on Christmas morning! We'll even do the washing up!

Why not extend your stay and take in all that Bournemouth has to offer? We're just minutes away from the golden sandy beaches, bustling town centre and the BIC.



What's Included...

CHRISTMAS EVE – Thursday 24th December 2026

Arrive from 3pm and enjoy scones and a selection of cakes.
In the evening enjoy a four-course dinner. Spa facilities open until 6pm

CHRISTMAS DAY – Friday 25th December 2026

Enjoy a full English breakfast, a visit from Santa and a traditional five course Christmas Day lunch with all the trimmings followed by coffee and mince pies in the lounge. In the evening enjoy a sumptuous buffet followed by disco.

BOXING DAY – Saturday 26th December 2026

Wake up to a leisurely full English breakfast, then why not head out for a stroll along the beach, explore all that Bournemouth has to offer, or perhaps use the spa (7am-9pm). In the afternoon the Connaught Christmas cake will be served. You'll enjoy a delicious four course dinner in the evening.

23RD & 27TH DECEMBER

Arrive early or stay an extra night with competitive rates for bed and breakfast.

PRICES

SINGLE ROOM	£675pp
CLASSIC ROOM	£555pp
BALCONY OR SUPERIOR ROOM	£585pp
EXECUTIVE ROOM	£630pp
SUITE	£675pp

Children are FREE – up to 2 years | £95 per child per night for 3-12 year olds

Prices are per person, based on two people sharing a room. Single supplements apply. A deposit of £100pp payable at time of booking. 50% of the balance payable on 1st September and final balance on 1st December. All payments are non-refundable and non-transferable. Pre-order for meals will be required prior to arrival.

New Year Masquerade Ball

FROM
£310
FOR 2 NIGHTS

30TH DECEMBER

Dinner from our Brasserie menu from 6.30pm.

31ST DECEMBER – NEW YEAR'S EVE MASQUERADE BALL

(£95 FOR TICKETS TO THE BALL ONLY WITHOUT ACCOMMODATION)

Enjoy a full English breakfast, and perhaps a stroll into town or along the seafront before the celebrations begin. This amazing black tie evening kicks off with a canapé and bubbles reception to get you in the mood for our fantastic five course gala dinner. Followed by a visit from our famous Scottish Piper and dancing to our lively disco to herald in the New Year.

1ST JANUARY – NEW YEARS'S DAY

Enjoy a delicious three course dinner in The Brasserie.

New Year Breaks

Price includes entry to our Masquerade Ball.

	2 NIGHTS	3 NIGHTS
CLASSIC ROOM	£310pp	£395pp
BALCONY OR SUPERIOR ROOM	£340pp	£455pp
EXECUTIVE ROOM	£395pp	£540pp
SUITE	£445pp	£610pp

Prices are per person, based on two people sharing a room (single supplements apply). A deposit of £100pp payable at time of booking. 50% of the balance payable on 1st September and final balance on 1st December. All payments are non-refundable and non-transferable. Pre-order for meals required prior to arrival.

New Year's Eve Menu

£95
PER ADULT

WELCOME

A glass of prosecco and canapés

AMUSE BOUCHE

Sweet potato and red pepper soup V, GF, NF

STARTERS

Game terrine, Cumberland relish, brioche, frisée lettuce

Gin-cured salmon gravadlax, grapefruit salad GF, DF, NF

Hazelnut crusted goat's cheese, compressed pears, candied walnuts, radish V, GF

PALATE CLEANSER

Champagne sorbet VG, DF, GF, NF

MAINS

Beef wellington with parsnips, pure maple glaze, rainbow carrots, beef jus, NF

Scottish salmon fillet, new potatoes, tender stem broccoli, beurre blanc, NF

Wild mushroom risotto, Parmesan crisps, micro herb garden V, GF

DESSERTS

Chocolate and orange tart, chocolate mirror glaze, winter berries VG, GF, NF

Cranberry, apricot and pistachio cheesecake, vanilla ice cream V

Bramley apple and speculoos crumble tart, dairy free ice cream, GF, DF, VG

Selection of Dorset and British cheeses, Fudge's biscuits, grapes, celery V, GF, NF

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free NF – Nut Free

SPECIAL DIETS - our chefs are able to adapt most of the dishes on our menus for special diets. Please make sure we are aware of your dietary needs at the time of booking.

Need To Know

CONFIRMING YOUR BOOKING

Provisional bookings for all Christmas events will be held for seven days. A non-refundable deposit of £10 per person (or £20 for Christmas Day & New Year's Eve) is required to confirm your booking. The final balance for all Christmas events is due 30 days before the event. Christmas and New Year Residential bookings require a £100 per person deposit, 50% of the balance 3 months before and final payment due 1st December.

PRIVATE PARTIES

Our function rooms can be hired for exclusive use parties. There is no additional room hire charge when there are 50 guests in The Franklyn Suite or 80 guests in The Brasserie or more for a private party. Private parties with fewer than the agreed minimum number will have a £450 room hire charge.

PARKING

Parking is strictly for hotel residents. Guests staying in the hotel can park on a first come first served basis.

GUEST NUMBERS AND MENU CHOICES

Final guest numbers, menu choices, dietary requirements and final details must be received 30 days prior to the event.

CANCELLATIONS AND REFUNDS

All events are non-refundable and non-transferrable. Refunds will not be given for decreased party numbers once the final numbers have been received (30 days before event). For exclusive parties, if decreased numbers take your total below agreed minimum numbers, our standard £450 room hire charge will be applied.

Please note that in the event of reduced numbers within 30 days, pre-ordered meals for these cancelled guests will not be prepared or served.

We reserve the right to cancel any Christmas event, provide an alternative date or change the function room according to final numbers or arrangement.



THE CONNAUGHT
HOTEL & SPA

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