



'TIS THE **SEASON TO** BE JOLLY



2017





LET US MAKE YOUR PARTY OUR PARTY

COSMOPOLITAN HOTEL, RESTAURANT & BAR

Here at the Cosmopolitan Hotel we look forward to Christmas and know how to help you celebrate in style. We have the ideal location, the music, the dancing and a choice of tempting menus on offer throughout Christmas and New Year. We have two suites & our Restaurant available to host your event and we can cater for up to 90 quests.



ORGANISER PERKS

When 30 people or more are booked and deposits paid, the organiser receives a complementary bottle of prosecco on payment of the deposits if paid before August 25th 2017.



All private parties booked into one of our function rooms or Restaurant on one of our Party Nights will receive a welcome glass of Prosecco for each fully paid guest. Minimum numbers apply to each function room for private bookings.



DON'T TAKE A CHANCE, TAKE A ROOM!

All party night guests will receive a £5.00 discount per room booked on the night of your function from the best available rate. www.cosmopolitan-hotel-leeds.com









FOR MORE INFORMATION

Contact the Sales & Reservations Team

0113 243 6454

events@cosmopolitan-hotel-leeds.com



CHRISTMAS IN THE RESTAURANT

Served in our Main Restaurant throughout December

LUNCHTIME 12PM TILL 4PM

Monday to Thursday

£13,50 per person (2 Course)

£15.50 per person (3 Course)

Friday & Saturday

£14,50 per person (2 Course)

£16,50 per person (3 Course)

EVENING 5PM TILL 9.45PM

Sunday to Thursday

£18,50 per person (2 Course)

£20.50 per person (3 Course) £22.50 per person (3 Course)

Friday & Saturday

£20.50 per person (2 Course)

STARTERS

Crispy Duck Salad

With Spiced Soy & Halloumi Croutons

Cider, White Onion & Thyme Soup (V) With Sourdough Loaf

Wild Boar & Foie Gras Terrine

with Orchard Apple Chutney and Cracker Fudges

Oven Baked Whole Brie (V) with Cranberry Mayonnaise & Ciabatta Bread Sticks

MAINS

Traditional Roast Turkey

with Sage, Onion & Sausage Meat Stuffing. Pigs in Blankets and Pan Jus

Pan Fried Cod Loin

With Buttered Kale, Onion Bhaji and Jalfrezi Sauce

6oz Sirloin Steak

with Thick Cut Chips, Slow Roast Tomato Confit, Mushrooms & a Pink Peppercorn Sauce

Spinach, Feta & Potato Filo Pie (V) With Red Pepper Dressing

DESSERTS

Mulled Wine Cheesecake With Plum & Cinnamon Compote

Dark Chocolate & Vanilla Bean Tart With Chantilly Cream

Honey Panna Cotta

With a Poached William Pear & Crème Fraîche

Selection of Cheese & Biscuits

with Apple, Grapes & Chutney

FESTIVE AFTERNOON TEA



EVERY SATURDAY IN DECEMBER 12.00PM TILL 5.00PM

Please contact the hotel for availability.

COME AND EXPERIENCE A FESTIVE AFTERNOON TEA WITH A GLASS OF PROSECCO OR MULLED WINE WHILST WATCHING LEEDS GO BY FROM THE HEART OF THE CITY CENTRE

FESTIVE AFTERNOON TEA MENU

A SELECTION OF FESTIVE FINGER SANDWICHES

HOME MADE SCONES WITH WHIPPED CREAM AND STRAWBERRY JAM

CHRISTMAS CAKE

MINCE PIES

YULE LOG

CHOICE OF TRADITIONAL ENGLISH TEAS OR FRESHLY BREWED ILLY COFFEE

£10.00 PER PERSON (Advanced Purchase Only)



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Turkey & Timsel Lunches

STARTER

Butternut Squash & Sweet Potato Soup (V)
With a Chive Cream

MAINS

Traditional Roast TurkeyAccompanied by Pigs in Blankets, Stuffing & Gravy

Spinach & Goat's Cheese Filo Parcel (V)
With a Sparkling White Wine Sauce

DESSERTS

Traditional Christmas Pudding (V)
Served with Rum Sauce

£14.50 PER PERSON

EVERY WEEKDAY IN DECEMBER 12.00PM TILL 4.00PM

Served in one of our function rooms, depending on availability

Private Function * **

Enjoy the comfort of a Private Lunch served in our Regent Suite, Sovereign or Pullman Room

MONDAY TO SUNDAY 12.00PM TILL 4.00PM (depending on availability)

Sunday to Thursday - £16.50 per person

Friday & Saturday - £18.00 per person

STARTERS

Butternut Squash & Sweet Potato Soup (V) With a Chive Cream

Chicken Liver Pâté With Apple Chutney & Sour Dough Loaf

Creamy Garlic Mushrooms (V With Melba Toast

MAINS

Roast Sirloin of Beef
Served with a Pink Peppercorn Sauce

Traditional Roast Turkey

Accompanied by Pigs in Blankets, Stuffing & Gravy

Spinach & Goat's Cheese Filo Parcel (V) Served with a Sparkling White Wine Sauce

Salmon & Brie En Croute

Served with a Hollandaise Sauce

DESSERTS

Traditional Christmas Pudding (V Served with Rum Sauce

Mulled Wine Cheesecake
With a Cinnamon & Plum Compote

Selection of Cheese & Biscuits
With Apple, Grapes & Chutney

80's VS 90's

WEDNESDAY PARTY NIGHTS

STEP BACK TO YOUR YOUTH WITH THIS NEW MIDWEEK PARTY NIGHT!

STARTER

Butternut Squash & Sweet Potato Soup (V)
With a Chive Cream

MAINS

Traditional Roast Turkey
Accompanied by Pigs in Blankets, Stuffing & Gravy

Spinach & Goat's Cheese Filo Parcel (V)
With a Sparkling White Wine Sauce

DESSERT

Traditional Christmas Pudding (V)
Served with Rum Sauce

£15.00 PER PERSON

Arrival 7:00pm for Dinner served at 8:00pm (approx)

Bar & Disco till 11.30pm



Travel through the decades to the Sounds of the 70's, 80's, 90's & 00's



£18.50 PER PERSON

STARTERS

Butternut Squash & Sweet Potato Soup (V) With a Chive Cream

Creamy Garlic Mushrooms (V)

With Apple Chutney & Sourdough Loaf

MAINS

Traditional Roast Turkey
Accompanied by Pigs in Blankets,
Stuffing & Gravy

Spinach & Goat's Cheese Filo Parcel (V)
With a Sparkling White Wine Sauce

Salmon & Brie En Croute
Served with a Hollandaise Sauce

DESSERTS

Traditional Christmas Pudding
Served with Rum Sauce (v)

Mulled Wine Cheesecake
With a Cinnamon & Plum Compote

Arrival 7:30pm for Dinner served at 8:00pm (approx) Bar & Disco till 12.00pm

Christmas PARTY NIGHTS

Friday 24th & Saturday 25th November - £19.95 per person
Friday 1st & Saturday 2nd December - £27.95 per person
Friday 8th & Saturday 9th December - £30.95 per person
Friday 15th & Saturday 16th December - £33.95 per person
Friday 22nd & Saturday 23rd December - £21.50 per person
SERVICE TIMES WILL DEPEND ON THE ROOM YOU ARE BOOKED IN.



SERVED IN OUR REGENT SUITE, SOVEREIGN ROOM AND THE COSMOPOLITAN RESTAURANT.

Arrival 7:30pm Bar & Disco till 1.00am

STARTERS

Butternut Squash &
Sweet Potato Soup (V)
With a Chive Cream

Chicken Liver Pâté With Fig Chutney

Creamy Garlic Mushrooms (V)
With Apple Chutney &
Sourdough Loaf

MAINS

Roast Sirloin of Beef

Served with a Pink Peppercorn Sauce

Traditional Roast Turkey

Accompanied by Pigs in Blankets, Stuffing & Gravy

Spinach & Goat's Cheese Filo Parcel (V)

With Fig Chutney & Dressed Rocket

Salmon & Brie En Croute
Served with a Hollandaise Sauce

DESSERTS

Traditional Christmas Pudding (V)

Served with Rum Sauce

Mulled Wine Cheesecake (V)
With a Cinnamon & Plum Compote

Selection of Cheese & Biscuits (V)

With Apple, Grapes & Chutney







END THE WEEK IN STYLE WITH OUR SUNDAY NIGHT PARTY NIGHTS

SUNDAYS IN DECEMBER

£16.95 PER PERSON



Butternut Squash & Sweet Potato Soup (V) With a Chive Cream Creamy Garlic Mushrooms (V) With Melba Toast

MAINS

Traditional Roast Turkey Accompanied by Pigs in Blankets, Stuffing & Gravy Spinach & Goat's Cheese Filo Parcel (V) With a Sparkling White Wine Sauce

DESSERTS

Traditional Christmas Pudding (V) Served with Rum Sauce Mulled Wine Cheesecake (V) With a Berry Compote

Arrival 7:00pm for Dinner served at 7:30pm (approx) Bar & Disco till 11.30pm







Christmas Day Lunch

SERVED IN THE RESTAURANT 12:00PM TO 4:00PM

PAYMENT IN FULL REQUIRED IN ADVANCE





£25.00 PER CHILD 4 - 11 YEARS



CHILDREN UNDER 3 EAT FREE

Starters

Minted Pea Soup (V)
With Pan Fried Potato Gnocchi &
a Tarragon Cream

Duck Spring Roll
On Spring Onion Sticky Rice
& Hoi Sin & Chilli Sauce

Pressed Ham Hock Terrine
Served with Roasted Vine Tomato,
Piccalilli & Home Made Olive Bread

Goat's Cheese and Leek Tart (V) With Spiced Mango & Rhubarb Chutney & Rocket Salad

MANGO SORBET

Mains

Roast Sirloin of Beef With a Yorkshire Pudding & a Wild Mushroom & Merlot Sauce

Traditional Roast Turkey Accompanied by Pigs in Blankets, Sausage Meat Stuffing and Gravy

Half Roast Duck
With Roasted Beets &
a Cointreau & Red Wine Jus

Grilled Halibut Supreme
On Razor Clam Paella,
With a Citrus Butter Sauce

Chestnut Spinach & Red Pepper en Croute (V) With a Sparkling Wine Sauce

Desserts

Traditional Christmas Pudding (V)
Served with Brandy Sauce
& Red Currants

Selection of Yorkshire Cheeses (V)
Accompanied by Celery,
Apple, Grapes & Wafers

Baked Vanilla Cheesecake (V) With Winter Berries & Chantilly Cream

Tarte Tatin (V)
With Salted Caramel Ice Cream

COFFEE & PETIT FOURS



ARRIVAL DRINKS FROM 7:30PM DINNER SERVED AT 8:00PM APPROX LIVE ENTERTAINMENT FROM HEAVENLY EYES A MOTOWN AND ABBA TRIBUTE WITH A DISCO UNTIL THE EARLY HOURS TO SEE IN 2018

ADVANCE PURCHASE ONLY - DRESS CODE SMART, NO TRAINERS OR JEANS

Arrival Glass of Kir Royale

NEW YEAR'S EVE PACKAGES

DINNER ONLY £70.00 PER PERSON,
DINNER, BED & BRUNCH £255.00 PER COUPLE (Double-Bedded)
DINNER, BED & BRUNCH £265.00 PER COUPLE (King-Bedded)

Tables for New Year's Eve are round and seat a Maximum of 12 per table, smaller groups will be mixed parties



£235.00 per couple in a Double-Bedded Room £245.00 per couple in a King-Bedded Room When booked and paid in full by Friday 25th August 2017

Stay A Little Longer

£35.00 Bed & Breakfast per room per night Saturday 30th December 2017 & Monday 1st January 2018

When booked in conjunction with the New Year's Eve Package

New Years Day Brunch is served from 10.00am till 12.30pm, Check-out on New Year's Day is 1.00pm

Menu

STARTERS

Trio of Smoked Fish Halibut, Salmon & Mackerel with King Prawn & Baby Gem Salad

Wensleydale & Pear Tart (v)
With Spiced Beetroot Chutney & Pea Shoots

Gin & Elderflower Jelly (v)

MAINS

Pan Fried Medallions of Beef Fillet

Brushed with Coarse Grain Mustard, topped with Chicken Liver Terrine with a Port & Thyme Sauce Served Medium

Grilled Seabass Fillets

With Charred Asparagus, a Citrus Hollandaise and topped with Amaranth

Roasted Butternut Squash (v)

Filled with Sautéed Vegetables and Topped with Yorkshire Blue

DESSERTS

Assiette of Desserts (v)

Crème Brûlée, Lemon Curd Tart and Rosewater & Berry Eton Mess

Selection of Yorkshire Cheeses (v)
Accompanied by Celery, Apple, Grapes and Wafers

Coffee & Petit Fours

DRINKS PACKAGES

Silver Package £47.25

1 x Bottle of House White Wine 1 x Bottle of House Red Wine 1 x Bottle of House Rosé Wine

Gold Package £94.50

2 x Bottles of House White Wine 2 x Bottles of House Red Wine 2 x Bottles of House Rosé Wine

Platinim Package £140.00

3 x Bottles of House White Wine 3 x Bottles of House Red Wine 3 x Bottles of House Rosé Wine

Buckets of Beer

10 x Bottles of Beer/Cider £35.00 20 x Bottles of Beer/Cider £65.00

30 x Bottles of Beer/Cider £90.00

N.B. Buckets will be a mixture of Beer, Lager & Cider from the Hotel Selection

Pitchers of Cocktails

Classic Cosmopolitan £16.50 per pitcher Spiced Mojito £16.50 per pitcher Winter Bramble £16.50 per pitcher

Prosecco Package

Bulk Order More than 5 Bottles of Prosecco to receive each bottle at £15.00 each (Discounted from £18.50 per bottle)

Drinks Packages must be booked and paid for in advance and cannot be purchased on the evening of your party.

TERMS & CONDITIONS

PROVISIONAL BOOKINGS & DEPOSITS

- 1. We reserve the right to cancel a provisional booking held for more than 14 days without the relevant written confirmation and deposit of £10.00 per person.
- 2. All deposits are non transferable or refundable.
- **3.** Any increase in the party size after the deposits have been paid is subject to availability.
- 4. The Cosmopolitan Hotel will allocate individual groups in the most appropriate dining area, subject to confirmed numbers for each event.

FINAL PAYMENTS & FINAL DETAILS

- Full payment, final numbers and menu choices are required four weeks prior to the function date or upon booking if the function takes place within the four weeks.
- 6. Strictly no refunds will be made should numbers reduce either before, on the day of the event or after final payment has been received.
- Deposits and monies lost due to cancellation after the final payment will not be transferred to pay for drinks/accommodation on the night or for future events booked at the hotel

PRIVATE PARTIES

8. A minimum number will apply for private parties. This will be charged even if the actual numbers attending drop below this figure.

ADDITIONAL

- 9. The Hotel reserves the right to cancel any event and offer an alternative date of equal value.
- 10. The hotel reserves the right to change any menu dish without notice if supply is affected or condition/quality of any food supplied falls below standard.
- 11. The Management reserve the right to remove any member of a party who is behaving in an inappropriate or abusive manner.
- 12. Nut Allergy Warning, we cannot guarantee that all our dishes are 100% free from nuts, their derivatives or other allergens, and our descriptions do not contain all ingredients.
- 13. Prices relevant at the time of printing always check price availability when making your enquiry.
- All Food Allergens must be declared at the booking stage, some descriptions of meals do not contain a full description of ingredients and the hotel will try their upmost to meet your requirements.



HOTEL · RESTAURANT · BAR · CONFERENCE CENTRE

2018 EVENTS













Cosmopolitan Hotel, 2 Lower Briggate, Leeds, LS1 4AE