

Reigate Manor Reigate Hill, Reigate Surrey RH2 9PF

01737 240125

functions@reigatemanor.co.uk www.reigatemanor.co.uk



Booking Conditions

Bookings

- All bookings must be confirmed in writing and a non-refundable deposit paid.
- Provisional bookings will be released without notification if not confirmed within seven days.

Deposits and Payments

- A non-refundable and non-transferable deposit of £10 per person is required for all lunch and public dinner bookings. Corporate bookings are subject to a 25% payment deposit for over 10 guests.
- Final numbers for all bookings must be confirmed one month in advance along with full (and non-refundable) payment for the stated final numbers.
- Bookings made within four weeks of the date require full payment upon booking.
- The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged.
- Credit facilities will only be offered to clients with approved credit accounts.
- The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number. In this case every effort will be made to offer an alternative date.
 If this is not possible a full refund will be given.
- Please note that after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available.

Details

- All parties must pre order their menu choices one month in advance.
- If you have a specific dietary requirement or for more information on food allergens please speak to us.
- Smart dress is required on all occasions.
- Under 18's are not permitted at evening events.
- Seating arrangements cannot be notified until one week prior to the event.
- Drinks bought from outside the hotel are not allowed to be consumed on the hotel premises
 a penalty fee will be applied for any party guests that are found doing so.
- We reserve the right to make alterations to notified plans.
- No changes to bookings will be accepted one week prior to the event.
- All entertainment, including music, dancing, DJ and casino tables, are subject to Government Covid-19 regulations of that time.
- All events are subject to availability.
- The hotel reserves the right to refuse admission.
- We can cater for any dietary requirement on request, but please ask a member of the team in advance for more specific details with regards to allergens or intolerances. Menu abbreviation: v vegetarian.



WISHING ALL OUR GUESTS A VERY MERRY CHRISTMAS

Whether you're looking for a festive lunch with your closest relatives, or an office Christmas party to remember, look no further than Reigate Manor. A time of fun and celebration, our dedicated team look forward to welcoming you this Christmas.

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FRIDAY 24TH, SATURDAY 25TH, THURSDAY 30TH NOVEMBER 2023
WEDNESDAY 6TH, 13TH, 20TH DECEMBER 2023
THURSDAY 7TH, 14TH, 21ST, FRIDAY 22ND DECEMBER 2023

Get ready for the Christmas party of the year!

Enjoy a magical night with your friends and colleagues,
enjoying a delicious three course meal and afterwards,
dancing to the resident DJ. Make this Christmas season a
memorable one, with an evening of fun and laughter.

Food served at 7:45pm Midnight finish on Thursday 12:50am finish on Friday & Saturday

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast

Sun-Thurs: from £110 single / £120 double | Fri-Sat: from £120 single / £130 double

*excludes New Year's Eve

Starters

Winter vegetable soup, hint of chilli, garlic croutons v - can be made ve

Coronation chicken salad

Prawn & crayfish bound with chilli & garlic on toasted ciabatta

Mains

Turkey paupiette with all the trimmings

Oven baked salmon, red pesto sauce

Roast pork loin

Winter vegetables parcel v



All main courses are served with roast potatoes and seasonal vegetables



Christmas pudding, brandy sauce Chocolate & Cointreau brownie, vanilla ice cream Salted caramel cheesecake, citrus crème fraîche



Other dietary requirements available upon request – see booking conditions

£39 PER PERSON

£11 UPGRADE PRICE PER PERSON TO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT



Murder Mystery PARTY NIGHTS

WEDNESDAY 6TH DECEMBER 2023 WEDNESDAY 20TH DECEMBER 2023

Get your sleuth on and join us for a night of cracking whodunnit.

Enjoy a live interactive murder mystery with hilarious consequences.

Filter through the evidence and interrogate the witnesses,

all whilst enjoying an appetising three course meal.

Once the crime scene has been cleared, round up

the evening with dancing to our resident DJ.

Seating at 7:30pm Finish at midnight

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast
Wednesday: from £110 single / £120 double



Winter vegetable soup, hint of chilli, garlic croutonss v - can be made ve Coronation chicken salad

Prawn & crayfish bound with chilli & garlic on toasted ciabatta

Mains

Turkey paupiette with all the trimmings

Oven baked salmon, red pesto sauce

Roast pork loin

Winter vegetables parcel v



All main courses are served with roast potatoes and seasonal vegetables



Christmas pudding, brandy sauce
Chocolate & Cointreau brownie, vanilla ice cream
Salted caramel cheesecake, citrus crème fraîche



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

£42 PER PERSON

£11 UPGRADE PRICE PER PERSON TO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT



WEDNESDAY 29TH NOVEMBER 2023 WEDNESDAY 13TH DECEMBER 2023

Are you a puzzle pro or a clue klutz?! The clock is ticking, but do you have what it takes to escape Santa's workshop? Use logic, skill & teamwork in our immersive safe cracker event and unlock a three course festive dining experience. Witnessing performed scenes, discovering clues and questioning the characters along the way, is all part of the fun to cracking the code.

Food served at 7:45pm Finish at midnight

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast
Wednesday: from £110 single / £120 double



Winter vegetable soup, hint of chilli, garlic croutonss v - can be made ve

Coronation chicken salad

Prawn & crayfish bound with chilli & garlic on toasted ciabatta

Mains

Turkey paupiette with all the trimmings

Oven baked salmon, red pesto sauce

Roast pork loin

Winter vegetables parcel v



All main courses are served with roast potatoes and seasonal vegetables



Christmas pudding, brandy sauce Chocolate & Cointreau brownie, vanilla ice cream Salted caramel cheesecake, citrus crème fraîche



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

£39 PER PERSON

£11 UPGRADE PRICE PER PERSONTO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT



FRIDAY 1ST, 8TH, 15TH DECEMBER 2023 SATURDAY 2ND, 9TH, 16TH DECEMBER 2023

Why not invite your friends and colleagues to a night of
Christmas cheer with our delightful dinner dance. Enjoy a delicious
three course dinner with all the trimmings and then dance the
night away to our resident DJ. Don't miss out on your
chance to celebrate the festive season in style!

Food served at 7:45pm Finish at 12:50am

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast
Friday and Saturday: from £120 single / £130 double



Celeriac, apple & tarragon soup, garlic croutonss v - can be made ve Beef brisket, horseradish dressing, mixed leaves salad Poached salmon & crab pâté, pickled cucumber, croutons

Mains

Turkey paupiette with all the trimmings
Pan seared sea bass, sherry cream sauce
Braised lamb neck
Winter vegetables parcel v

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All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding, brandy sauce Baileys crème brûlée, shortbread biscuit Salted caramel cheesecake, citrus crème fraîche

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

£52 PER PERSON

£11 UPGRADE PRICE PER PERSONTO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT



AVAILABLE MONDAY TO SATURDAY THROUGHOUT DECEMBER 2023

Why not share a Christmas lunch experience with friends and colleagues. We can organise a Christmas lunch in our selection of private functions rooms.

Enjoy a laughter-filled afternoon, complete with a mouthwatering three course meal, mini mince pies and Christmas crackers.

Seating from 12:15pm to 2:30pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast

Sun-Thurs: from £110 single / £120 double | Fri-Sat: from £120 single / £130 double

*excludes New Year's Eve

Winter vegetable soup, hint of chilli, garlic croutonss v - can be made ve Coronation chicken salad Prawn & crayfish bound with chilli & garlic on toasted ciabatta

Mains

Sliced roast turkey with all the trimmings

Oven baked salmon, red pesto sauce

Roast pork loin

Winter vegetables parcel v



All main courses are served with roast potatoes and seasonal vegetables



Christmas pudding, brandy sauce
Chocolate & Cointreau brownie, vanilla ice cream
Salted caramel cheesecake, citrus crème fraîche



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

£32 PER PERSON

£11 UPGRADE PRICE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT





SUNDAY 26TH NOVEMBER, 3RD, 10TH, 17TH DECEMBER 2023

Enjoy a festive celebration with friends and family at one of our renowned Sunday carvery lunches. Choose from an appetising selection of starters, followed by a sumptuous roast with three different meats on offer. Finish with a selection of beautifully prepared desserts, coffee and mince pies. With a choice of private function rooms, why not get the whole family together and make a party of it.

Seating from 12:15pm to 1:30pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast
Sunday: from £110 single / £120 double

*excludes New Year's Eve

Selection of hors d'oeuvres Soup of the day

Mains

Roast turkey with all the trimmings
Roast sirloin beef, Yorkshire pudding
Roast gammon
Vegetable Wellington v



All main courses are served with roast potatoes and seasonal vegetables



Christmas pudding, brandy sauce
Chocolate & Cointreau brownie, vanilla ice cream
Salted caramel cheesecake, citrus crème fraîche



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

£26 PER ADULT £13 PER CHILD (3-12 YEARS) CHILDREN 2 and UNDER - FREE



FROM MONDAY 20TH NOVEMBER THROUGH TO SATURDAY 30TH DECEMBER 2023

Take a break from the hustle and bustle of
Christmas preparations and indulge yourself with
a festive treat. Afternoon tea is served in our
lounge, where you can relax and catch up
with friends and loved ones, and take a moment
to truly savour the flavours of the season.

Available from 12:00pm to 5:00pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

£27 PER PERSON
£16 PER CHILD (3-12 YEARS)
CHILDREN 2 AND UNDER - FREE

Roast beef and horseradish

Turkey and stuffing, cranberry

Smoked salmon and cream cheese

Brie and cranberry v

Scones

Freshly baked plain and raisin scones served with Cornish clotted cream and strawberry preserve



Chocolate Yule log
Mincemeat profiteroles
Cinnamon crème brûlée
White chocolate and raspberry blondie



A selection of tea and coffee



Christmas Day

MONDAY 25TH DECEMBER 2023

Treat yourself on Christmas day, by winding down and letting us do all the hard work for you. Come to Reigate Manor to enjoy the festive ambience and our traditional five course feast. Relax with your family and friends, leaving the clearing up to us! There's no hurry – stay for the afternoon and relax in our lounge with board games and drinks.

Seating from 12:15pm to 1:45pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

£99 PER ADULT £35 PER CHILD (3-12 YEARS) £12 CHILDREN 2 and UNDER

Watercress soup, bacon crumb, poached egg can be made v, ve Confit duck & spiced berry bonbons, mulled wine drizzle, baby leaves Smoked salmon, crab and crayfish roulade, toasted rye bread, avocado dressing

Palette cleanser

Passion fruit & lime shot

Mains

Roast turkey with all the trimmings Roast sirloin of beef with all the trimmings Tuna steak, red pepper sauce Mediterranean vegetables & mozzarella stack, watercress oil v

Desserts

Christmas pudding, sherry custard, mulled fruits Orange and lime pannacotta, honeycomb shortbread, spiced marmalade Chocolate sphere, chocolate ganache, Chantilly cream and fresh fruits



Selection of cheese, celery, grapes, figs, crackers



Coffee and mince pies

Other dietary requirements available upon request – see booking conditions



TUESDAY 26TH DECEMBER 2023

Chillax this Boxing Day and join us at Reigate Manor for a delicious three course carvery lunch.

Come along and enjoy a feast from our hors d'oeuvres table, followed by a selection from our generous three meat carvery with all the trimmings, before tucking in to one of our delicious desserts... if there's still room!

Seating from 12:15pm to 1:30pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

£39 PER ADULT
£17 PER CHILD (3-12 YEARS)
CHILDREN 2 and UNDER - FREE

Selection of hors d'oeuvres Soup of the day

Mains

Roast turkey with all the trimmings

Roast sirloin of beef, Yorkshire pudding

Roast gammon

Winter vegetables parcel v



All main courses are served with roast potatoes and seasonal vegetables



Christmas pudding, mulled fruits, brandy sauce
White chocolate & cranberry sponge, lemon Chantilly cream
Baileys crème brûlée, shortbread biscuit



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions



THE CELLAR ROOMS

PRIVATE PARTIES

AVAILABLE THROUGHOUT DECEMBER 2023

With its very own private entrance, barrel bar, dance floor and VIP booths, The Cellar Rooms are the perfect party space for your guests to let their hair down this Christmas.

Available from 7:00pm
Finish midnight
(12:50am finish for Friday and Saturday dates)
Please speak to a member of staff for maximum capacity
and for bespoke packages

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

Bed and Breakfast

Sun-Thurs: from £110 single / £120 double | Fri-Sat: from £120 single / £130 double

*excludes New Year's Eve

The Elf Package

AVAILABLE: SUNDAY - THURSDAY THROUGHOUT DECEMBE

Private hire of The Cellar Rooms | Private bar | Resident DJ Selection of festive baps, pigs in blankets, potato wedges

£28 PER PERSON

Minimum 50 guests

The Rudolph Package

AVAILABLE: ALL DATES THROUGHOUT DECEMBE

Private hire of The Cellar Rooms | Private bar | Resident DJ Glass of Prosecco on arrival | 6 item finger buffet

£38 PER PERSON

The Ganta Claus Package

AVAILABLE: ALL DATES THROUGHOUT DECEMBER

Private hire of The Cellar Rooms | Private bar | Resident DJ Festive cocktail on arrival | 8 item finger buffet Photo booth for 3 hours

£45 PER PERSON
Minimum 60 guests

Finger Buffet

Selection of festive sandwiches v

Selection of chicken skewers

Turkey and cranberry tartlet

Sage and onion stuffing balls

Mini pigs in blankets with gravy dip

Filo prawns, sweet chilli sauce

Parmesan shortbread, cranberry chutney

Smoked salmon, cream cheese and herb roulade

Honey and sesame pork belly bites

Pulled pork and apple sauce baps

Cajun spiced potato wedges, sour cream v

Mini vegetable spring rolls, sweet chilli v

Stilton and port quiche

Mini Christmas pudding, brandy sauce v

Mini chocolate brownies v

Fruit kebabs, chocolate dipping sauce v

Other dietary requirements available upon request in advance – see booking conditions



SATURDAY 23RD TO WEDNESDAY 27TH DECEMBER 2023 HOSTED BY THE SUSSEX JAZZ KINGS BAND

Kick back and enjoy the Jazz festival at Reigate Manor
this Christmas. Be treated to an action-packed, highly professional
jazz experience, featuring the fabulous sounds of the
Sussex Jazz Kings with special guest musicians over three nights.

Relish four evenings of great jazz, along with full board in comfortable accommodation, plus two daytime excursions.

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Four night stay, 23rd-27th December 2023

Full board and drinks vouchers with meals, from £750 single / £1150 double

Gaturday 23rd December

2:00pm onwards Hotel check-in. Complimentary tea and coffee.

6:30pm - 8:00pm Three course evening meal, followed by coffee & mince pies.

8:30pm-11:00pm Evening of jazz music.

Christmas Eve

7:30am - 9:30am A selection of cooked and continental breakfast.

12 noon - 1:00pm Ploughman's lunch.

1:00pm Optional coach trip to see the pantomime.

4:30pm Afternoon tea in the Garden Room.

6:30pm - 8:00pm Three course evening meal, followed by coffee and mince pies.

8:00pm - 11:00pm Evening of jazz music.

Christmas Day

7:30am - 9:30am A selection of cooked and continental breakfast.

10:30am - 11:30am Music and song in the Ballroom.

12 noon Four course Christmas luncheon with a glass of mulled wine.

3:00pm The King's speech.

3:30pm - 5:00pm Light hearted music and general knowledge quiz.

6:30pm - 8:00pm Two course light meal, followed by coffee and mince pies.

8:30pm - 11:00pm Evening of jazz music.

Boxing Day

7:30am - 9:30am A selection of cooked and continental breakfast.

10:30am - 5:00pm Enjoy a film in our pop up cinema OR excursion by coach.

12:30pm - 2:00pm Sandwiches, chips and fruit served to guests staying at the hotel.

A packed lunch provided for the excursion.

6:30pm - 8:00pm Three course evening meal, followed by coffee and mince pies.

8:30pm - 11:00pm Final evening of jazz music.

Wednesday 27th December

7:30am - 9:30am A selection of cooked and continental breakfast.

11:00am Check out.



SUNDAY 31ST DECEMBER 2023 | DRESS CODE: BLACK TIE

An evening of decadence awaits at Reigate Manor this New Year's Eve.

Begin your night with Champagne and canapés in our lounge, before adjourning to the Ballroom for an evening of entertainment and extravagance.

Indulge in a seven course tasting menu, before trying your hand at blackjack or roulette on our casino tables. Enjoy live music from Sally Cranham, party hits from our resident DJ and a bagpiper to bring in the all important New Year!

Celebrate in style this year with family and friends.

Drinks from 7:00pm | Dinner served at 7:45pm | Finish 12:50am

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

New Year's Extravaganza Package includes:

New Year's Eve Extravaganza Ball with a seven course tasting menu, overnight accommodation and New Year's Day brunch with Buck's Fizz From only £225 per person

Confit duck, parmesan crisp, carrot purée, crostini Breaded brie with parmesan crisp, carrot purée, crostini v

Starters

Thai style crab & haddock fish cake, lemon mayonnaise, crispy noodles Thai style potato cake, lemon mayonnaise, crispy noodles \vee

Palette cleanser

Passion fruit & lime shot (contains alcohol)

Mains

6oz beef fillet, tender stem broccoli, Chantenay carrots, dauphinois potatoes, whisky sauce Cauliflower & smoked cheddar fritter, tender stem broccoli, Chantenay carrots, tomato & basil sauce v



Chocolate globe, chocolate cookie, Chantilly cream, winter berries, honeycomb crisp

Cheeseboard

Selection of artisan cheeses, crackers, chutney, celery, grapes and figs



Coffee and petit fours

Other dietary requirements available upon request – see booking conditions

£129 PER PERSON



New Year's Day BRUNCH

MONDAY 1ST JANUARY 2024 | 10:00AM - 12:30PM

Start 2024 indulging yourself and joining Reigate Manor for a New Year's Day brunch. Celebrate the New Year with a glass of Buck's Fizz, before sitting down for a full English and continental breakfast.

Listen to our special guest pianist tickle the ivories, whilst you sit back and contemplate your New Year's resolutions!

Served 10:00am to 12:30pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk

Why not stay the night?

£50 allowance for evening meal in the restaurant, bed and breakfast Monday: from £139 double, based on two people sharing



Continental

Fresh fruit

Greek yoghurt

Cereals

Parma ham

Platter of European charcuterie

Cheese board

Croissants, bread rolls, Danish pastries

Hot food

Scrambled eggs (poached or fried eggs can be ordered from the kitchen)

Hash browns

Cumberland sausages

Crispy bacon

Baby minute steaks

Tomatoes

Mushrooms

Black pudding



Selection of juices

Tea and coffee

Other dietary requirements available upon request – see booking conditions

BRUNCH £27.50 PER PERSON

2024



THURSDAY 4TH JANUARY 2024 - SUNDAY 7TH JANUARY 2024

Escape the winter blues and treat yourself to a leisurely mix of relaxation and exploration, from local guided walks to a Denbies Wine Estate excursion. Three days of live musical entertainment from the acclaimed Lance Jones Quartet, who can turn their musical jazz hands to anything! They will capture the mood of the staycation perfectly, with their talented vocalist and musicians on piano, bass and drums. Finish a fabulous weekend with a delicious Sunday carvery lunch on the last day.

Dinner: 7:00pm-8:00pm Sunday carvery lunch: 12:15pm-1:30pm

For bookings call 01737 240125 or email functions@reigatemanor.co.uk



January Staycation Package includes:

3 nights full board, 3 nights live music, welcome drinks reception, excursion to Denbies, pop up cinema, Sunday carvery lunch From £699 double, based on two people sharing



CHRISTMAS WEDDING PACKAGE

AVAILABLE ON SELECTED DATES IN DECEMBER 2023 & JANUARY 2024

Includes:

Private reception room hire

A welcome drink of mulled wine or Prosecco

Three course wedding breakfast with crackers and mince pies

A glass of house wine per person

A glass of Prosecco to toast

Chair covers and sashes

All white linen, cutlery, crockery and glassware

Traditional cake stand and knife

Duty manager to act as a toastmaster

Complimentary bedroom night before the wedding

Honeymoon suite on the wedding night

Christmas decorations provided throughout the Manor House

A sample menu tasting for the couple

A festive evening buffet selection including cold meats, fish and cheeses

£75 PER PERSON
MIN 30 ADULT DAY GUESTS REQUIRED