Christmas at Molineux
November and December 2015
Christmas at Molineux 2015

We take great pride in all events at Molineux and Christmas Parties are no exception.

With packages to suit the most discerning of tastes and budgets, Molineux can accommodate from 2 to 280 people.

Whether you are a true Wolves fan or just looking for the ultimate location, look no further than the experience of Molineux and our fabulous party nights!

Please call our Christmas Party bookings team on 0871 222 2220 (Option 5) or email christmas@wolves.co.uk
**WV1 Restaurant Party Nights**

Enjoy a festive party night in the wonderful surroundings of WV1. Sample the ultimate level of hospitality and catering at Molineux with a view over the pitch and the rest of the stadium facilities.

Our in-house DJ will provide a party worthy of the wonderful surroundings of WV1

**Menu**
- Cream of Staffordshire Leek & Potato Soup, Crème Fraiche, Chives
- Quenelles of Smoked Scottish Salmon Pate, Dill & Lemon Mayo, Artisan Seeded Wholegrain Crisp Bread, English Cress
- Baked Goats Cheese with Hazelnut Crust, Balsamic Onions, Charred Chicory

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- Traditional Roast Breast of Staffordshire Turkey, Cranberry & Sausage Meat Stuffing, Fondant Potato, Chantenay Carrots, Sautéed Sprouts with Bacon & Almonds
- Madeira Braised Shin of Beef, Creamed Potatoes, Roasted Root Vegetables, Cooking Juices
- (v) Vegetable Moussaka, Harissa Spiced Lentils, Rocket

**Desserts**
- Christmas Pudding, Brandy Sauce, Berry Compote
- White Chocolate & Honeycomb Cheesecake, Maple Rippled Flopped Cream
- A Selection of Fine Continental Cheeses, Table Biscuits

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- Freshly Brewed Coffee & Stollen

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27th November, 3rd, 10th, 17th December - £34.50
28th November, 4th, 5th, 11th, 12th, 18th, 19th, 21st, 22nd, 23rd December - £37.75
**WV1 Bar Party Nights**

Enjoy a new package for 2015 in our WV1 Bar where you can relax in the contemporary surroundings with views of the hallowed turf.

The room will be set informally with a mixture of leather sofas and chairs, bar stools and tables and trestle table and chairs giving a relaxed, informal Bar feel.

Package includes complimentary arrival drink (wine, beer or soft drink from the Bar), informal Buffet served at 9.00pm and Disco throughout the night. For parties of 100+.

**Menu**

- Hand Cut Assorted Filled Sandwiches
- Freshly Baked Savoury Mini Pies
- Seasoned Potato Wedges
- Tandoori Spiced Chicken Thigh
- Wholegrain Mustard Coleslaw
- Honey Glazed Salmon Fillet
- Chef’s Dessert of the Day

27th November, 3rd, 10th, 17th December - **£27.50**
5th, 11th, 12th, 18th, 19th, 21st, 22nd, 23rd December - **£28.75**
Subject to alterations due to football fixtures
North Bank Bar Party Nights

Another of our facilities in the stunning Stan Cullis Stand.

Although not pitch-facing this contemporary room with double height ceiling and exposed services gives a celebratory atmosphere to any party.

Enjoy a finger buffet from 9.00pm then dance the night away to our resident DJ until 1.00am

Party Buffet Menu

Assorted Filled Sandwich

Seasoned Potato Wedges

Tandoori Chicken Drumstick

Lightly Salted Crisps

Coleslaw

Mini Buffet Pork Pie

Vegetable Samosa

Mince Pies

27th November, 3rd, 10th, 17th December - £17.50
28th November, 4th, 5th, 11th, 12th, 18th, 19th, 21st, 22nd, 23rd December - £20.25
Hayward Suite Gala Party Nights

This premier suite combines a sophisticated atmosphere with a fantastic night of food and dancing. Grab a complimentary arrival drink then enjoy a sumptuous three course choice dinner and our resident DJ guarantees you a party you will never forget!

Menu
Cream of Staffordshire Leek & Potato Soup

Quenelles of Smoked Scottish Salmon Pate, Dill & Lemon Mayo, Artisan Seeded Wholegrain Crisp Bread, English Cress

Pressed Santa Claus Melon, Raspberry Coulis

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Traditional Roast Turkey Breast, Seasoning, Fondant Potato, Roasted Root Vegetables, Red Wine Gravy

Madeira Braised Shin of Beef, Creamed Potatoes, Roasted Root Vegetables, Cooking Juices

(v) Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic Glaze

Desserts
White Chocolate & Honeycomb Cheesecake, Berry Compote

Christmas Pudding, Brandy Sauce

Selection of Cheese & Biscuits (supplement)

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Freshly Brewed Coffee, Christmas Treat

27th, 28th November, 4th, 5th, 11th, 12th, 18th, 19th, 21st, 22nd, 23rd December - £37.75
International Suite Gala Party Nights

In our fantastic International Suite parties of up to 120 people can enjoy the ultimate in party atmosphere. With complimentary drink on arrival, a three course choice Christmas dinner and excellent Disco, this is one party night you won’t forget!

Menu
Cream of Staffordshire Leek & Potato Soup
Quenelles of Smoked Scottish Salmon Pate, Dill & Lemon Mayo, Artisan Seeded Wholegrain Crisp Bread, English Cress
Pressed Santa Claus Melon, Raspberry Coulis
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Traditional Roast Turkey Breast, Seasoning, Fondant Potato, Roasted Root Vegetables, Red Wine Gravy
Madeira Braised Shin of Beef, Creamed Potatoes, Roasted Root Vegetables, Cooking Juices
(v) Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic Glaze

Desserts
White Chocolate & Honeycomb Cheesecake, Berry Compote
Christmas Pudding, Brandy Sauce
Selection of Cheese & Biscuits (supplement)
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Freshly Brewed Coffee, Christmas Treat

27th November, 3rd, 10th, 17th December - £34.50
28th November, 4th, 5th, 11th, 12th, 18th, 19th, 21st, 22nd, 23rd December - £37.75
Hayward Suite Gala Party Lunch

With stunning pitch-side views and traditional Christmas fair, the Hayward Suite is the ideal location for your lunchtime event.

An arrival drink then a three course meal followed by a disco, this is one experience to leave the office for!

Menu
Cream of Staffordshire Leek & Potato Soup

Pressed Santa Claus Melon, Raspberry Coulis

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Traditional Roast Turkey Breast, Seasoning, Fondant Potato, Roasted Root Vegetables, Red Wine Gravy

Madeira Braised Shin of Beef, Creamed Potatoes, Roasted Root Vegetables, Cooking Juices

(v) Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic

Desserts
Traditional Christmas Pudding, Brandy Sauce

White Chocolate & Honeycomb Cheesecake, Berry Compote

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Freshly Brewed Coffee, Christmas Treat
**Hayward Suite** Family Festive Fun Day Carvery

Why not get the family together and enjoy a festive lunch with us in the Hayward Suite.

We have something for every family member:
- **Beauty Treatments**  
  *(subject to an extra charge)*
- **Face Painting**
- **Stadium Tour**
- **Gifts**
- **Wolfie visit**
- **Father Christmas visit**

This really is one not to miss. The ideal family festive event.

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**Menu**

- Cream of Staffordshire Leek & Potato Soup
- Quenelles of Smoked Scottish Salmon Pate, Dill & Lemon Mayo, Artisan Seeded Wholegrain Crisp Bread, English Cress
- Pressed Santa Claus Melon, Raspberry Coulis

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- Carved Breast of Turkey
- Roast Sirloin of Beef
- Served with Seasonal Vegetables, Roast & New Potatoes Roast Gravy & Accompaniments
- (v) Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic

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**Desserts**

- Traditional Christmas Pudding, Brandy Sauce
- White Chocolate & Honeycomb Cheesecake, Berry Compote
- Selection of Cheese & Biscuits (supplement)

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- Freshly Brewed Coffee, Christmas Treat

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Sunday 13th December: Adults - £19.95  :  Children - £11.75
**Sir Jacks Restaurant** Table D’Hôte Menu

**Starters**
- Cream of Staffordshire Leek & Potato Soup, Crème Fraiche & Chives
- Quenelles of Smoked Scottish Salmon Pate, Dill & Lemon Mayo, Artisan Seeded Wholegrain Crisp Bread, English Cress
- Baked Goats Cheese with Hazelnut Crust, Balsamic Onions, Charred Chicory

**Mains**
- Traditional Roast Breast of Staffordshire Turkey, Cranberry & Sausage Meat Stuffing, Fondant Potato, Chantenay Carrots, Sautéed Sprouts with Bacon & Almonds
- Slow Madeira Braised Shin of Beef, Creamed Potatoes, Roasted Root Vegetables, Cooking Juices
- Herb Crusted Cod Loin, New Potatoes, Olives & Capers, Tomato Butter Sauce
- (v) Vegetable Moussaka, Harrissa Spiced Lentils, Rocket

**Desserts**
- Traditional Christmas Pudding, Brandy Cream, Spiced Macerated Berries
- White Chocolate & Honeycomb Cheesecake, Berry Compote
- Selection of Fine Continental Cheeses & Table Biscuits
- Freshly Brewed Coffee, Stollen

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Lunches : Monday - Friday (Except 25th December) : **£18.95**
Dinners : **£23.65**
Sunday lunch : 6th, 13th, 20th December - **£19.75** : menus to be confirmed
**Christmas Day Carvery**

**Starters**
- Moroccan Spiced Butternut Squash Veloute, Crispy Onions, Toasted Pumpkin Seeds, Crème Fraîche
- Baked Goats Cheese with Hazelnut Crust, Balsamic Onions, Charred Chicory
- Mulled Wine Poached Pear, Whipped Blue Cheese, Watercress & Walnut Salad
- Chicken & Oregano Terrine, Artisan Seeded Crisp Bread, Tomato & Red Pepper Chutney
- Smoked Scottish Salmon, Shallots, Capers & Gherkins

**Mains**
- Roast Turkey Breast
- Roast Sirloin of Beef
- Honey & Mustard Glazed Gammon Ham
- All Served with Seasonal Vegetables, Roast & New Potatoes & Accompaniments
- Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic Glaze

**Desserts**
- Continental Cheese Board & Table Biscuits, Quince
- Banoffee Cheesecake, Caramelised Banana & Honeycomb Ice Cream
- Traditional Christmas Pudding, Brandy Sauce
- Assiette of Chocolate Brownie, Mini Choux, White Chocolate Tart
- Lemon & Lime Crème Brûlée Tart, Stewed Winter fruit

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- Freshly Brewed Coffee & Mince Pie

*Friday 25th December : Adults - £62.75 : Children - £30.75*
Sir Jacks Restaurant Christmas Day

**Starters**
- Moroccan Spiced Butternut Squash Veloute, Crispy Onions, Toasted Pumpkin Seeds, Crème Fraîche
- Baked Goats Cheese with Hazelnut Crust, Balsamic Onions, Charred Chicory
- Mulled Wine Poached Pear, Whipped Blue Cheese, Watercress & Walnut Salad
- Chicken & Oregano Terrine, Artisan Seeded Crisp Bread, Tomato & Red Pepper Chutney
- Smoked Scottish Salmon, Shallots, Capers & Gherkins

**Mains**
- Traditional Roasted Turkey Breast, Cranberry & Sausage Meat Stuffing, Creamed Potatoes, Sautéed Savoy Cabbage, Pan Jus
- Roast Sirloin of Beef, Yorkshire Pudding, Bourguignon Garnish, Watercress, Pan Juices
- Pan Fried Duck Breast, Leg Beignets, Parsnip Cake, Glazed Turnips, Pink Peppercorn Sauce
- Pan Fried Seabass Fillets, Sundried Tomato & Spinach Risotto, Roasted Cherry tomatoes
- (v) Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic Glaze

**Desserts**
- Continental Cheese Board & Table Biscuits, Quince
- Banoffee Cheesecake, Caramelised Banana & Honeycomb Ice Cream
- Traditional Christmas Pudding, Brandy Sauce
- Assiette of Chocolate Brownie, Mini Choux, White Chocolate Tart
- Lemon & Lime Crème Brulée Tart, Stewed Winter fruit
- Freshly Brewed Coffee & Mince Pie

Friday 25th December : **Adults - £76.00 : Children - £33.00**
That’s Christmas sorted - how about New Year?
Please call our Christmas Party bookings team on 0871 222 2220 (Option 5) or email christmas@wolves.co.uk
Hayward Suite New Year’s Eve Gala Party Night

**Starters**
- Moroccan Spiced Butternut Squash Velouté, Crispy Onions, Toasted Pumpkin Seeds, Crème Fraiche
- Chicken & Oregano Terrine, Artisan Seeded Crisp Bread, Tomato & Red Pepper Chutney
- Smoked Scottish Salmon, Shallots, Capers & Gherkins

**From the cold quarter:**
- Salmon and Mixed Seafood Platter
- Selection of Cold Cutting Pies
- Exotic Leaf Salad
- Coleslaw Salad
- Garden Salad

**From the hot quarter:**
- Roast Turkey Crown
- Roast Sirloin of Beef
- Honey & Mustard Glazed Gammon Ham
- All Served with Seasonal Vegetables, Roast & New Potatoes & Accompaniments
- (v) Caramelised Onion & Goats Cheese Parcel, Warm Nicoise Salad, Balsamic Glaze

**Desserts**
- White Chocolate & Honeycomb Cheesecake
- Exotic Fresh Fruit Salad
- Chocolate & Raspberry Tart
- Peach Melba Charlotte

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Selection of Fine British Cheeses served to your table
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Freshly Brewed Coffee and Petit Fours

Thursday 31st December : £60.00 : Over 18’s only
Sir Jacks Restaurant  New Year’s Eve Gourmet

Menu

Hot & Cold Canapés on Arrival

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Demitasse of Moroccan Spiced Butternut Squash Veloute

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Bouillabaisse of Red Mullet, King Prawn & Scallops

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Twice Baked Shropshire Blue Soufflé, Waldorf Salad

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Fillet of Beef Wellington, Parsnip, Carrot & Turnip, Port Reduction

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Glazed Lemon & Lime Tart, Texture & Temperatures of Raspberries

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Selection of Fine Continental Cheeses & Table Biscuits

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Freshly Brewed Coffee & Petit Four

Wines for each course are included but are to be confirmed.

Thursday 31st December : £70.00 : Over 18's only
Terms & Conditions

1. All reservations are to be made with the Conference & Banqueting Department or Sir Jack’s Restaurant.

2. Provisional bookings will be secured for a maximum of 14 days. Confirmation of a booking must be made by payment of a deposit.

3. Full payment for events is required in advance. Details and dates of final payment will be confirmed once a deposit has been paid.

4. All payments (deposits & full payments) are non-refundable and non-transferable. Should a guest pay a deposit and then not require their place, this deposit will be lost and cannot be included as part payment for their groups final payment.

5. Final numbers and menu choices must be submitted by the date/time frame provided by the Conference & Banqueting Department or Sir Jack’s Restaurant.

6. Bookings made within a 21 day period prior to the event, full payment and menu choices are required immediately.

7. All prices are subject to alteration, generally due to changes in the rate of VAT, Customs & Excise or unforeseen increases in the price of raw materials.

8. Minimum numbers are required for certain events and guests will be informed upon booking.

9. Dress code is smart casual with no trainers and smart jeans only.

10. Payments are to be made by cash, cheque, credit or debit card. If a payment is made by cheque, we require one cheque per party with the name and date of the booking on the reverse of the cheque. Cheques are to be made payable to VCP Ltd (Venue Catering Partner Ltd). Cheques will not be accepted if paying within 21 days prior to the event.

11. Wolverhampton Wanderers FC reserves the right to cancel events due to lack of interest or unforeseen circumstances, including football fixtures. In this instance an alternative date will be offered. In the event of cancellation by Wolverhampton Wanderers FC deposits and payments will be refunded.

12. In the case of Football Fixture time changes we reserve the right to start an event at 8.30pm instead of 7.30pm – in this instance the Event Finish time will be changed from 1.00am to 2.00am to compensate the late start.

13. In the case of customer cancellation, deposits and payments are non-refundable and non-transferable.

14. Additional places are available on a first-come, first-served basis and cannot be guaranteed.

15. Wolverhampton Wanderers FC cannot guarantee parties table arrangements. Organisers should be aware that parties may be split over a number of tables although we will endeavour to keep parties together if possible.

16. Alternative menu choices will be offered at the discretion of Wolverhampton Wanderers FC and cannot be guaranteed. Any special dietary requirements are required to be submitted a minimum of 21 days prior to the event.

17. Bookings are taken for each Party Venue in good faith; guests must use the Disco that is provided in the room that they have booked. Anybody who is found in a room that they have not booked will be asked to leave.

18. We are a fully licensed venue and offer full and comprehensive Bar and Wine service. In this respect, under no circumstances, may guests bring their own drinks onto the premises, you may be searched on arrival and any person found doing so risks being ejected from the venue.

19. All of our Christmas Evening Functions, including New Years Eve have a late license facility, therefore only guests over the age of 18 are permitted.

20. Any damage to Molineux property or facilities will be charged to the customer. Security personnel will be in attendance at each event and should they feel guests are acting inappropriately, they reserve the right to eject guests from the event.

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or email christmas@wolves.co.uk
to make a booking or receive further information.