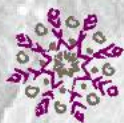




La Place
Hotel & Country Cottages



Festive Celebrations 2018

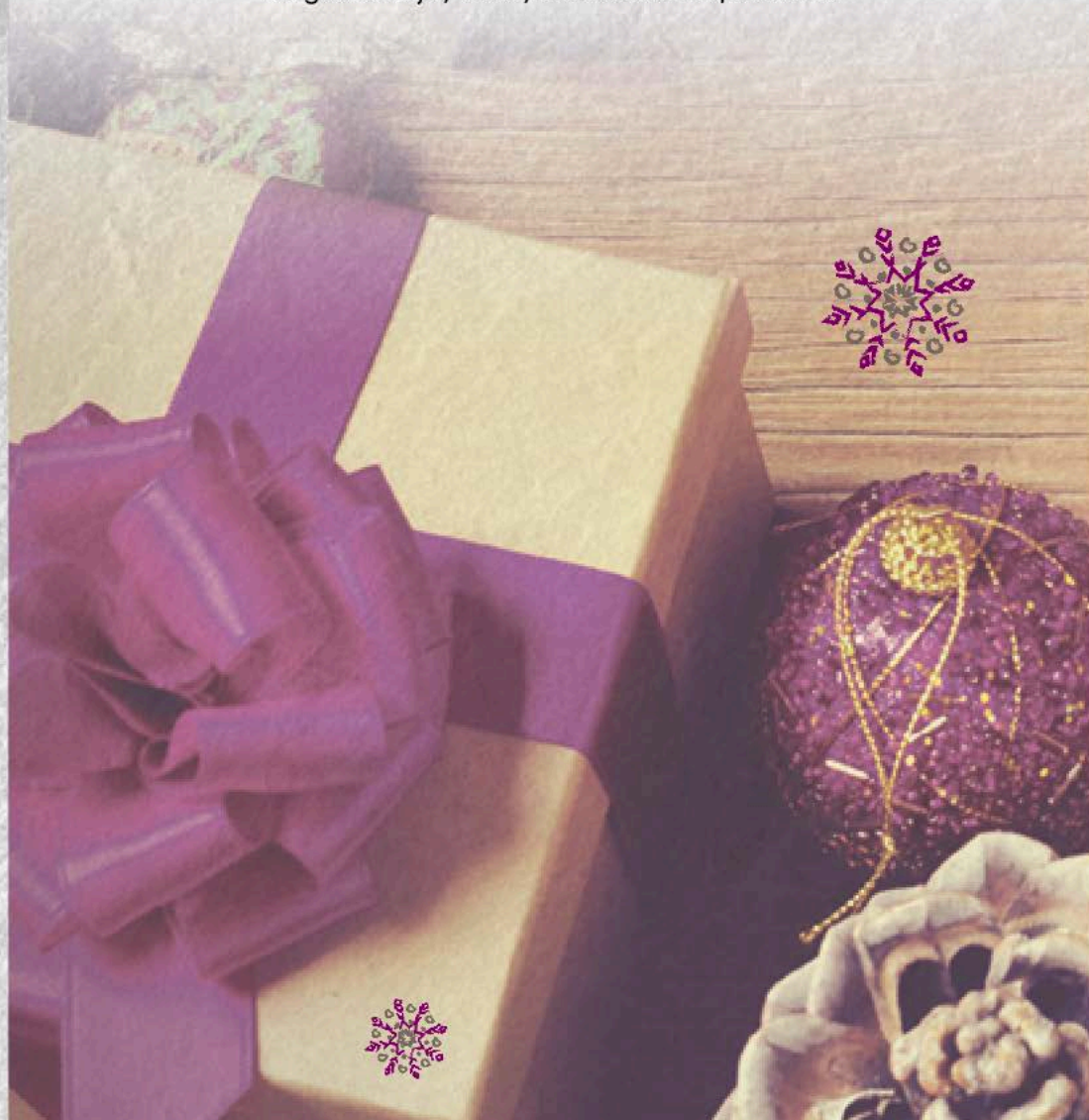


A Warm Welcome

Welcome to La Place for the Festive Season,
Indulgent Luxury in the beautiful countryside of Jersey.

La Place Hotel & Country Cottages are centred around a beautiful
seventeenth century traditional Jersey Country House just a short walk
from the picturesque St Aubins Harbour.

With stylish, contemporary bedrooms, public areas and exceptional dining, you
can indulge in luxury in our highly rated 4 star Country House Hotel. The team are
dedicated to delivering the highest standards of service and excellence where
all guests enjoy a truly memorable experience.



Festive Private Lunches at La Place

DECEMBER 2018



Host your own festive celebration lunch in the La Place Restaurant. A minimum of 20 guests is required upto a maximum of 90 guests.

Arrive, relax and unwind for welcome drinks in the Lounge bar followed by a sumptuous festive 3 course lunch, served from 12.30pm – 2.00pm.

Due to our evening festive functions, the restaurant needs to be vacated by 5.30pm with all non-resident guests off-site by 6.00pm.

Our Festive Private Lunch package includes

Room hire and decoration

Three course festive choice menu
(pre-orders per person required)

Party novelties, hats and crackers

£29.00 per person



Festive Party Sleep Over

Stay overnight from £90.00 per room per night

based on a double or single occupancy Superior bedroom.

Rate includes full traditional breakfast.

Supplement charges apply for bedroom upgrades.



Festive Lunch

MENU

Spiced Butternut Squash Soup

Coconut Croutons



Seafood Delicacies

Chancie Crab, Panko Calamari, Peppered Mackerel,
Smoked Salmon, Saffron Mayonnaise, Samphire

Pheasant & Chanterelle Mushroom Terrine

Apricot & Ginger Chutney, Brioche Toast

Quenelles of Spiced Goats Cheese & Austrian
Smoked Cheese, Beetroot Carpaccio
Roasted Peanuts, Pistachios, Champagne & Olive Oil Vinaigrette



Traditional Roast Turkey

Festive Accompaniments

Pan Roasted Rack of Lamb

Dauphinoise Potato, Green Beans, Ratatouille, Redcurrant & Rosemary Sauce



Grilled Fillet of Salmon

Jersey Royals, Broccoli, Garlic & Lime Dressing

Spinach & Cheese Tortellini

Mediterranean Tomato Sauce

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

White & Dark Chocolate Mousse

Champagne Jelly

Fresh Winter Berry Tart

Jersey Clotted Cream, Fruit Coulis

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

£29.00 Per Person

Pre-orders will be asked for
in advance by a separate form



Festive Party Nights at La Place



DECEMBER 2018

Celebrate in style at La Place for a truly memorable evening and dance the night away to a selection of party music with our House DJ. Festive party nights are an ideal opportunity to get your friends or colleagues together to celebrate the festive season.

Start your party night in style in the bar or lounge bar where you can meet your fellow guests for welcome drinks followed by a sumptuous festive 3 course dinner in the La Place Restaurant.

Our Festive Party Night package includes

Room hire and decoration

A welcome glass of sparkling wine

Three course festive choice menu (pre-orders per person required)

Party novelties, hats and crackers

House DJ

Licensed bar until 12.30am



£42.00 per person

Festive Party Sleep Over

Stay overnight from £90.00 per room per night

Based on a double or single occupancy Superior bedroom.

Rate includes full traditional breakfast.

Supplement charges apply for bedroom upgrades.

Festive Dinner

MENU

Spiced Butternut Squash Soup

Coconut Croutons

Jersey Seafood Delicacies

Chancre Crab, Panko Calamari, Peppered Mackerel,
Smoked Salmon, Saffron Mayonnaise, Samphire

Pheasant & Chanterelle Mushroom Terrine

Apricot & Ginger Chutney, Brioche Toast

Quenelles of Spiced Goats Cheese & Austrian

Smoked Cheese, Beetroot Carpaccio

Roasted Peanuts, Pistachios, Champagne & Olive Oil Vinaigrette

Traditional Roast Turkey

Festive Accompaniments

Char-Grilled 8oz Ribeye Steak

Chunky Chips, Mushroom, Roasted Cherry Vine Tomatoes, Black Peppercorn Sauce

Grilled Fillet of Seabass

Crab Risotto, Garlic & Lime dressing

Spinach & Cheese Tortellini

Mediterranean Tomato Sauce

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

White & Dark Chocolate Mousse

Champagne Jelly

Fresh Winter Berry Tart

Jersey Clotted Cream, Fruit Coulis

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

£42.00 Per Person

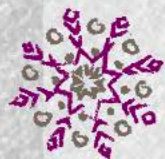
Pre-orders will be asked for in advance by a separate form

Festive Afternoon Tea

DECEMBER 2018

Treat yourself to a Festive Afternoon Tea at La Place

Relax and enjoy a wonderful Festive Afternoon Tea in our Lounge Bar where you can admire the Country House festive decorations and roaring log fire.



Our Festive Afternoon Tea includes

Selection of teas and coffee

Selection of finger sandwiches

Roast turkey and cranberry, smoked salmon and dill,
home cooked gammon and grain mustard dressing, free range egg mayonnaise

Fresh baked scones

Fruit scones, Jersey clotted cream, strawberry preserve

Desserts

Iced Christmas cake, Fruit tartlette, mince pie, Champagne jelly with berry fruit

Pink Fizz

A glass of pink bubbles

£22.00 per person or £16.50 without the Fizz

Reservations Required

Please telephone 01534 744261

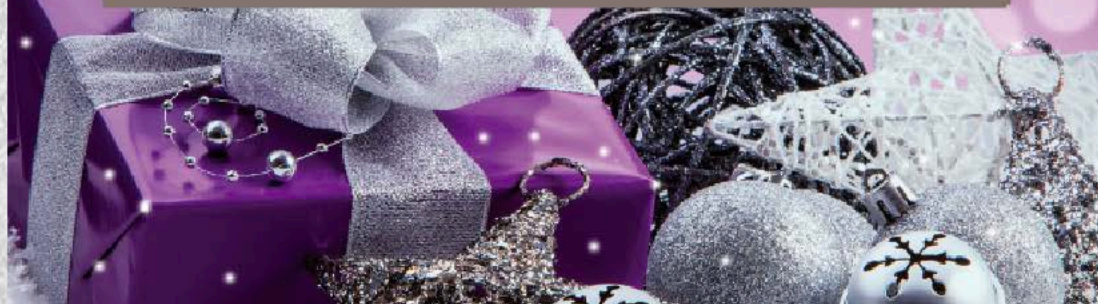


Festive Afternoon Tea available daily throughout December
served in the Bar or Lounge Bar from 2.00pm - 5.00pm.

Christmas Gifts

La Place Gift Vouchers

La Place Christmas Gift Vouchers are the perfect present for that special occasion, whether it be an afternoon tea, Sunday Lunch or overnight accommodation with dinner to choose from. Please contact our front desk team to order, who will be delighted to assist.



Christmas Eve Dinner

MENU

Porcini Mushroom Soup

Truffle Oil

Caramelised Duck Leg

Banana Shallots, Grand Marnier Dressing

Beetroot Cured Salmon Gravadlax

Crispy Crostini, Chive & Lemon Crème Fraiche

Grilled Asparagus

Sun Dried Tomatoes, Artichoke, Parmesan Shavings

10oz Aberdeen Angus Sirloin Steak

Chunky Chips, Flat Cap Mushroom, Grilled Vine Tomatoes, Baby Spinach, Béarnaise Sauce

Grilled Fillet of Seabass

Buttered Jersey Royals, King Prawns, Green Beans, Garlic & White Wine Sauce

Roast Guinea Fowl Breast

Lyonnais Potatoes, Chateau Carrots, Cauliflower Puree, Port & Tarragon Dressing

Atlantic Prawn & Jersey Crab Risotto

Rocket, Parmesan Shavings

Chocolate Fondant

Chocolate Snow, Jersey Clotted Cream

Mandarin & White Chocolate Crème Brûlée

Amoretti Biscuit

Traditional Sherry Trifle

Egg Custard, Chantilly Cream

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

Illy Coffee, Selection of Tea Infusions

La Mare Black & Gold Artisan Chocolate

£35.00 Per Person

Pre-orders will be asked for in advance by a separate form

Christmas Day Lunch

MENU

Seafood Platter

Seafood Terrine, Fresh Picked Crab, Smoked Salmon, Crevette, Lime Dressing

Foie Gras De Canard

Toasted Garlic Brioche, Sauternes Wine, Orange & Pomegranate Chutney

Caramelised Feta Cheese

Mango, Charentais Melon, Port & Pear Reduction

Asparagus Cappuccino

Roast Asparagus Tips

Champagne & Passionfruit Sorbet

Traditional Roast Turkey

Festive Accompaniments

Beef Wellington

Dauphinoise Potato, Carrots, Asparagus, Madeira & Truffle Sauce

Jersey Turbot Steak

Saffron & Thyme Jersey Royals, Green Beans, King Prawn Veloute

Chestnut Mushroom Pithivier

Potato Gratin, Morell Mushroom Jus

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

Trio of Desserts

Chocolate Tart, Mango & Passionfruit Slice, Strawberry Cheesecake

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

Illy Coffee, Selection of Tea Infusions

Belgian Chocolates

£95.00 Per Person

Pre-orders will be asked for in advance by a separate form



Christmas & New Year at La Place

Celebrate and stay in luxury at La Place for a truly memorable Christmas and New Year.

Whether you are looking to stay before, during or after the Christmas and New Year Holiday period, La Place Hotel & Country Cottages offers our guests the perfect break to be pampered and cosseted by roaring log fires, delicious food and sumptuous bedrooms.

We offer accommodation for any number of nights so you may be visiting family and friends or just wish to indulge in Christmas Day Lunch with an overnight stay in one of our luxury bedrooms. If it's a New Year's Day Lunch then La Place is the perfect choice for that special day of the year, celebrate in style at La Place.

Stay Christmas and Stay New Year

Daily Room Rates

Daily hotel bedroom rates include full traditional breakfast each morning.

Classic Room	£135.00
Superior Room	£150.00
Deluxe Room	£175.00



2 Bedroom Cottage

Minimum length of Stay: 5 nights
£240.00 Night

3 Bedroom Cottage

Minimum length of Stay: 5 nights
£260.00 Night

4 Bedroom Cottage

Minimum length of Stay: 5 nights
£280.00 Night





Christmas Eve Dinner

SUNDAY 24TH DECEMBER

Candlelight Dinner served in La Place Restaurant from 6.30pm - 8.30pm.
Three courses including coffee.

Adults £35.00
Children under 12 years £17.50

Christmas Day Lunch

MONDAY 25TH DECEMBER

A day to share with family and friends. Arrive and enjoy a glass of bubbly in our lounge or bar followed by a fabulous traditional Christmas Day six course lunch with all the festive table trimmings. Father Christmas has even promised us a visit!

Bookings available from 12.30pm - 3.30pm

Adults £95.00
Children under 12 years £47.50



Boxing Day Lunch

TUESDAY 26TH DECEMBER

Come and relax after the stress of Christmas Day, traditional three course lunch served in the La Place Restaurant. Enjoy a drink in our lounge bar in front of a blazing log fire, followed by a delicious array of traditional roasts and great desserts to tempt you.

Bookings taken from 12.30pm - 3.30pm

Adults £45.00
Children under 12 years £22.50



Boxing Day Lunch

Crab Bisque

Parmesan Crisp

Jersey Scallop Rockefeller

Baby Spinach, Lime Samphire

Smoked Ham Hock Terrine

Carrot & Celeriac Coleslaw, Cherry Dressing

Goats Cheese Strudel

Beetroot Carpaccio, Williams Pear Jelly, Pickled Walnuts

Roast Sirloin of Beef

Yorkshire Pudding, Roasted Potatoes, Seasonal vegetables, Red Wine Jus

Roast Saddle of Lamb

Dauphinoise Potato, Fondant Carrots, Redcurrant & Mint Sauce

Jersey Brill

Buttered New Potatoes, Roasted Asparagus, Chive Butter

Pressed Terrine of Winter Vegetables

Fondant Potato, Roasted Courgettes, Provencal Sauce

Pear & Almond Tart

Winter Berry Compote, Clotted Cream

70% Dark Chocolate Truffle

Baileys Cream, Winter Berry Coulis

Lemon Posset

Shortbread Biscuit

Jersey Classic Herd Artisan Cheeses

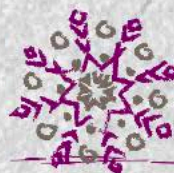
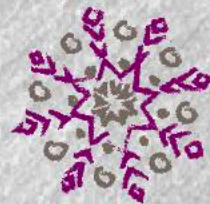
Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

Illy Coffee, Selection of Tea Infusions

La Mare Black & Gold Artisan Chocolate

£45.00 Per Person

Pre-orders will be asked for
in advance by a separate form





Festive Celebrations 2018

**NEW YEAR'S EVE CELEBRATIONS
SUNDAY 31ST DECEMBER FULLY BOOKED**

New Year's Day Late Lunch: Monday 1st January 2019

New Year's Day Sunday lunch is traditional style with your favourite roasts for all the family.

Bookings taken from 2.00pm – 4.00pm

**Adults £45.00
Children under 12 years £22.50**



New Year's Day Lunch



MENU

Cream of Pea & Ham Soup

Crème Fraiche

Paprika Spiced Beef Carpaccio

Marinated Fennel, Spiced Vinaigrette

Tiger King Prawns

Crispy Chorizo, Garlic & Lemon Dressing

Marinated Beetroot Salad

Toasted Sesame Seeds, Roquefort Cheese, Roast Garlic & Balsamic Dressing

Roast Sirloin of Beef

Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Red Wine Jus

Duck Breast

Dauphinoise Potato, Roasted Root Vegetables, Orange Sauce

Grilled Fillet of Salmon

Crab Risotto, Anise & Lemon dressing

Stuffed Aubergine

Mediterranean Vegetables, Melted Cheddar

Apple & Mixed Berry Crumble

Crème Anglaise

Chocolate Tart

Clotted Cream, Fruit Coulis

Strawberry & Passionfruit Cheesecake

Winter Fruits, Jersey Pouring Cream

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

Illy Coffee, Selection of Tea Infusions

La Mare Black & Gold Artisan Chocolate

£45.00 Per Person

Pre-orders will be asked for in advance by a separate form

Terms and Conditions of Booking 2018

Reservation, Deposit and Payment

A Reservation is secured upon receipt of Credit Card details, Debit Card details, Cheque or Cash. The Cards will be charged with a non-refundable deposit, which will be a third of the Grand Total of pre booked Food and Beverages.

In the absence of the deposit, the Hotel will release the date and make it available for other enquiries. The Hotel will endeavour to notify parties with a tentative reservation, that another party is interested in their date, but do not make any guarantees for holding this date if a deposit has not been paid to secure it.

The Hotel reserves the right to cancel and return a deposit if it can no longer guarantee, that hotel guests remain unaffected due to certain requirements made by the Client.

Final Payment

The final payment is to be made two weeks before the event. Should the Hotel not receive the payment in full on time, it reserves the right to cancel the event and process the cancellation charges.

Final Numbers

Final numbers of the guests attending the event and their food order have to be confirmed two weeks before the event. Additional guests attending on the day will be catered to the best ability of the Hotel, considering the food prepared and purchased for preordained numbers is finite, and charges will apply per additional guest concurrent with menu chosen for the event. Service Charge is not included in the bill, but may be added on clients wish. This will be fairly shared among all of the staff.

Jersey Goods and Services Tax is included in all of the sales throughout the Hotel.

Accommodation and Parking

Accommodation that is not reserved in advance will depend on availability. The Hotel will not be liable for any damages to guests vehicles parked in the hotel car park or property left inside the hotel. The Hotel is not liable for any losses incurred whilst attending an event at the Hotel, any theft or damage to clothes or property, or any items left behind.

Cancellation

The Client is free to cancel the event at any time. The following cancellation charges will apply.

Booking not confirmed (deposit not taken)

- No charge

Booking confirmed (deposit taken)

- Loss of the deposit

Less than two weeks to the event - Full payment

Amendments or Cancellation by Hotel:

The hotel reserves the right to cancel any bookings forthwith or offers the right to offer alternative facilities without any responsibility on its part in the event of:

- Any occurrence beyond the reasonable control of the hotel, which shall prevent it from performing its obligations in connection with the booking.
- If the booking might, in the opinion of the hotel, prejudice the reputation of the hotel.
- If the client is in arrears of previous payments to the hotel.
- If the hotel becomes aware of any change in the clients financial situation.
- From time to time due to changes in the market forces, the hotel may have to make a slight increase on quoted prices. You will be made aware of any necessary changes prior to the function.

Operating times

The function room for the evening events can be accessed for decorating from 1pm on the day, unless agreed otherwise with the Hotel.

Function bars are open from the arrival of the attending guests and closed at 12.30am.

After the bar service is finished, the guests have 30 minutes to leave the Hotel premises. Residents attending the event will be asked, if they wish to continue to have more drinks, to move to the residents bar.

Entertainment

The entertainment for the event is only allowed to be arranged by the Hotel.

The entertainment has to finish at 12.30am.

I understand the above Terms and Conditions and agree with them.



Route du Coin, St Brelade
Jersey, Channel Islands JE3 8BT
T: +44 (0)1534 744261
E: reservations@hotellaplacejersey.com
www.hotellaplacejersey.com