



PRINCE LLEWELYN HOTEL

BEDDGELEERT

NEW YEAR EVENT

IT'S PARTY TIME!

This is the time to reflect on our achievements, set new goals, and embrace the opportunities that lie ahead. We are excited to introduce our latest line up for New Year 2025.

We are offering a space to create cherished memories along with enhanced food and entertainment. Not forgetting those extra details to make it that little bit more special.

Our theme, as we do every year is to dress to impress!

We've whipped up our tasty gala menu and have a dedicated team to look after you throughout this private event.

This year we welcome back Coastline, so dust off those dancing shoes and join us for an evening of food, fun and laughter.

Following the gala event, we welcome you to join the New Year celebrations in Beddgelert village.

Warmest wishes,

Richard & Craig

ENTERTAINMENT



Coastline are an exciting band based in North Wales with years of experience between them playing at major venues across Wales.

Coastline are ready to bring in New Year 2025 at Beddgelert. Originally based on Anglesey, Sarah, Wil and Gruff have played hundreds of gigs across Wales and the rest of the UK.

As a top-class party band, Coastline will play the best songs to make sure you dance through the night. Expect loads of floor-filling classics and the latest popular tunes

Dance your way into 2025



PRINCE LLEWELYN
HOTEL, BAR & RESTAURANT

WHATS INCLUDED

- Private event without external guests
- Welcome fizz or juice on arrival.
- Festive crackers and table dressing
- Water for the table
- Arrival canapés
- Four course meal to include a digestif following the meal with locally made fudge.
- Entertainment until close
- A complimentary glass of fizz or juice to accompany external New Year celebrations.





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NEW YEAR EVENT ITINERARY

Arrival 18:00

We'll welcome you in from the cold where our door will open for the evening. Arrival drinks await you and canapés are circulated. It is your chance to mingle and get acquainted with your fellow party goers.

18:30 - 19:30

Your four-course dinner commences with the backdrop of acoustic background music.

20:30 - 23:45

You will be entertained with Coastline, an acoustic band whilst meals are completed.

23:45 - 00:00

The party moves outside to enjoy the Beddgelert New Year celebrations, organised by the Beddgelert New Year committee. Final goodbyes and departing with a celebratory glass of fizz to toast in the New Year.

00:00

Prince Llewelyn Hotel closed



STARTERS

Mushroom & Crumble Blue Arancini (VE)(NG)

Cooked risotto rice, mushrooms and coconut oil-based vegan alternative to blue cheese, in a gluten free crumb.

Thai Chilli Chicken Wings (NG)

A Thai inspired chicken wings with a Thai sweet chilli sauce, topped with spring onions and sesame.

Broccoli & Stilton Soup (NGO)(V)

A comforting blend of broccoli and tangy stilton. Perfect for those who appreciate the heart-warming simplicity of a classic soup, elevated with a touch of homemade sophistication. Served with fresh focaccia.

Honey & Walnut Baked Camembert (V)

Served warm and gooey and baked with walnut pieces, drizzled with honey. Accompanied with sourdough bread.

MAINS

Welsh Lamb rump (NG)

Served with dauphinoise potatoes, baby carrots, tender stem broccoli. Drizzled with a velvety red wine jus.

Vegan Chicken Schnitzel (VE)

Meatless schnitzel cutlets, served with a creamy mash potato, tender stem broccoli and wild mushroom sauce.

Herb crusted salmon (NG)

A lemon and herb crusted salmon, served with buttery greens and new potatoes and a herb oil dressing.

Fillet beef udon noodles (NG)

Tender strips of fillet beef marinated in an oyster and soy sauce with red onions and broccoli. Served on a bed of freshly cooked udon noodles

DESSERTS

Sticky toffee pudding (NG)

Served with toffee sauce and vanilla ice cream

Fruit of the forest cheesecake (V)(NG)

A creamy cheesecake topped with blackberries, strawberries, redcurrants and blackcurrants.

Snowdonia cheeseboard (V)

A selection of Snowdonia Cheese company cheeses and a blue cheese served with a selection of crackers, chutney, butter portions, red onion & cider chutney, grapes and celery.

Vegan chocolate mousse (VE)(NGO)

A homemade vegan chocolate mousse made with vegan cream alternative topped with fresh raspberries and a Jammie Dodger biscuit.

DIGESTIF

SERVED WITH LOCALLY MADE FUDGE

- Tea
- Coffee
- Brandy
- Sherry
- Baileys
- Port

PRE BOOKED DRINKS

Bucket of Beer or cider

5 bottles of your favourite beer or 4 bottles of cider!

- Corona
- Estrella
- Singha
- Veltins
- Peroni
- Peroni Gluten Free
- Old Mout Ciders
- Veltins Alcoholfree

Prosecco (save over 10%)

- 75cl Prosecco
- 75cl Prosecco Rose

House wine (save over 10%)

- Merlot
- Sauvignon blanc
- Chenin blanc
- Zinfandel
- Pinot grigio blush
- Cabernet Sauvignon
- Shiraz
- Chardonnay
- Pinot grigio

Champagne (Save 15% per bottle)

- 75cl Palmer & Co Brut Reserve
- Bollinger Special Cuvee Brut
- 75cl Palmer & Co Solera Reserve



On Your
TABLE



PRINCE LLEWELYN
HOTEL, BAR & RESTAURANT

RESERVATION TERMS

Thank you for booking with the Prince Llewelyn Hotel for our New Year's Eve party. To make sure your event is as successful as possible the below Terms and Conditions will apply to your booking. Please read through these and let us know if you have any questions or concerns.

DEPOSITS & PAYMENTS

To confirm a booking we will require the full payment in advance via our website. Our team will contact you following the booking to add any pre-booked extras to enjoy with your meal. Any additional drinks or expenses on the evening will be payable following the meal service directly to our team

TABLE RESERVATIONS

You can only make a reservation by booking a table. The reservation price covers your exclusive use of your reserved table for the evening.

Prior to arrival we will require menu choices and any pre-ordered extras to be placed in advance. Any meals (or part thereof) can only be ordered for individuals attending and not for any spare seats. Meals will be served to persons sat at the table.

CANCELLATIONS

If a cancellation is made following payment and booking, a full refund will be offered if cancelled on or before 18 November 2024. A non-refundable charge equivalent to 25% of the total paid will be applicable prior to 03 December 2024. Cancellations on or after 04 December will be subject to a 50% cancellation charge. Cancellations within 14 days on or after 17 December 2024 will incur a 100% cancellation charge.

PRE-ORDERS & MENU CHOICES

Due to various supplier ordering cutoff times and because December is a very busy time, we need a full pre-order by 17 December in advance of your booking. If we do not receive it a set menu will be chosen for guests without menu choices.

Last minute bookings (booked less than 2 weeks in advance) will be required to choose food at the point of booking or be subject to a set menu.

Pre-ordering wine, beers or bottled drink packages is recommended to save time on the night, this must be ordered no later than 17 December to ensure availability of your choices.

Any dietary requirements or allergies must be submitted with meal choices. If you need any allergens information, we will be happy to provide this information.

Any unopened drinks pre-ordered are non-refundable after the event and cannot be exchanged on the evening. Drink packages cannot be purchased on the night of the event. Discounts will only be applied on the night for pre-booked drinks packages, bottled beers, wines or champagne only.

Guests may not under any circumstances, bring their own drinks.

TICKETS & TABLE PLANS

We will automatically allocate tables for the evening for you to enjoy throughout.

Numbers can be increased or decreased subject to your table booking at any stage until 17 December 2024.

MEAL SERVICE

We will require you to be seated at the very latest by 19:30 for the enjoyment of other guests. Any late arrivals following this may be refused admission.

Whilst we have taken all reasonable steps to ensure that the information contained in this brochure and tariffs is accurate, we reserve the right to alter or substitute any service, food offering, facility or amenity without notice if necessary.

DRINK PACKAGES



Pre-booked discounts

10% discount on all bottled wines and Prosecco (75cl). *Request our wine menu for current prices.*

£20 for 5 beers or ciders buckets*

15% discount on all pre-booked champagnes.
Request our wine menu for current prices.

* Selected beers and ciders are available in the bucket offer.

