



Christmas

PARTY NIGHTS

2025

Vale
RESORT
★★★★

The Vale Resort

This Christmas you'll find the Vale Resort simply brimming with party fun and festive cheer – and you're invited to join us!

Our calendar of festivities caters for every taste and budget - from Festive Party Nights and New Year Gala Dinners to informal gatherings with family and friends - we have Christmas 2025 all wrapped up for you to enjoy!

After all, 'tis the season to spoil yourself so you can also opt to ditch the taxi this year and after a joyful night rest your head in one of our luxurious 4* bedrooms. Wake up to a delicious breakfast to clear your head whilst sharing stories of the merry night before.

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FESTIVE PARTY NIGHTS

Put on your best party outfit and join us for a festive night to remember.

Fri 5th, 12th & 19th Dec
Sat 6th, 13th & 20th Dec



STARTER

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast Of Turkey

Crisp roast potatoes, bacon wrapped chipolatas, steamed Brussels sprouts, honey and thyme roast carrot and parsnip, smoked pancetta stuffing and rich seasonal gravy

Slow Roasted Beef Featherblade

Crisp roast potatoes, steamed Brussels sprouts, honey and thyme roast carrot and parsnip, and red wine jus

Roasted Stuffed

Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

Panettone Cheesecake

White chocolate ganache, cranberry and clementine coulis, candied citrus

Chocolate Truffle Brownie Torte [VG]

Candied orange and ginger syrup

Start with a Christmas themed gin cocktail before enjoying our delicious festive food in one of our most impressive function rooms.

Surrounded by Christmas cheer and memories made, your half bottle of wine per person will swing you merrily into dancing the night away to the sounds of our resident DJ.

- Includes -

- Gin cocktail on arrival
- 3 course meal
- 1/2 bottle of wine per person
- Disco

5th, 12th Dec

£55* pp / **£50*** pp

19th Dec

6th, 13th

20th Dec

£59* pp / **£55*** pp

Stay with us from **£69.50*** pp Bed & Breakfast

*Based on 2 people sharing a twin/double room, single supplement applies.

SCAN TO
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Party nights

THROUGH THE DECADES

Enjoy a nostalgic party night with tunes from the 70's, 80's & 90's.

Sat 13th Dec & Fri 19th Dec



STARTER

Classic Prawn Cocktail

Marie Rose sauce, chiffonade iceberg lettuce and toasted brown bread

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast Of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry & smoked pancetta stuffing and rich turkey gravy

Slow Roasted Beef Featherblade [GF]

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, and red wine jus

Roasted Stuffed

Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

White chocolate and Strawberry Trifle

Vanilla sponge, Chantilly cream, strawberry liqueur jelly

Chocolate Truffle Brownie Torte [VG] [GF]

Candied orange and ginger syrup

Begin with a gin cocktail followed by a delicious 3 course Christmas meal with half a bottle of wine per person.

'COVERED UP' band will get everyone on their feet to the best sounds of the decades. You're sure to have a holly, jolly time.

- Includes -

- Gin cocktail on arrival
- 3 course meal
- 1/2 bottle of wine per person
- Live entertainment
- Disco

Saturday 13th Dec & Friday 19th Dec

£55* pp

Stay with us from **£69.50⁺** pp Bed & Breakfast

*Based on 2 people sharing a twin/double room, single supplement applies.

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Party nights

BIG MAC'S

WHOLLY SOUL NIGHT

*Back by popular demand, our hip shaking,
sweet soul Christmas Party night*

Fri 12th & Sat 20th Dec



STARTER

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast Of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry & smoked pancetta stuffing and rich turkey gravy

Parma Ham Wrapped Beef Fillet

Sage fondant potato, roasted Provencal vegetables, rosemary and red wine jus

Roasted Stuffed

Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

Start the night with a delicious gin cocktail arrival drink followed by a scrumptious 3 course Christmas dining experience before show time!

BIG MAC'S WHOLLY SOUL BAND brings the party each year with their music from every era including high-energy dance floor fillers that will leave you tapping your feet into the early hours.

- Includes -

- Gin cocktail on arrival
- 3 course meal
- 1/2 bottle of wine per person
- Live entertainment
- Disco

DESSERT

White chocolate and Strawberry Trifle

Vanilla sponge, Chantilly cream, strawberry liqueur jelly

Chocolate Truffle Brownie Torte [VG] [GF]

Candied orange and ginger syrup

Friday 12th & Saturday 20th Dec

£69* pp

Stay with us from **£74.50⁺** pp Bed & Breakfast

*Based on 2 people sharing a twin/double room, single supplement applies.

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Party nights

MAMMA MIA!

*Let the Super Trouper lights find you
at our Mamma Mia Christmas Party*

Sat 6th Dec



STARTER

Classic Prawn Cocktail

Marie Rose sauce, chiffonade iceberg lettuce and toasted brown bread

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast Of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry & smoked pancetta stuffing and rich turkey gravy

Slow Roasted Beef Featherblade [GF]

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, and red wine jus

Roasted Stuffed Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

White chocolate and Strawberry Trifle

Vanilla sponge, Chantilly cream, strawberry liqueur jelly

Chocolate Truffle Brownie Torte [VG]

[GF] Candied orange and ginger syrup

Dig out your Donna dungarees from the 70's or order some fabulous flares, as you get ready to enjoy one of the UK's number one ABBA tribute bands this December, 'ABBA STARS UK'.

Begin with a delicious gin cocktail on arrival, before tucking into a 3 course festive feast and dancing (like a queen) the night away.

This Christmas Party will have you merrily singing "Thank You for the Music" all the way home, or to one of our resort's 4* bedrooms.

- Includes -

- Gin cocktail on arrival
- 3 course meal
- 1/2 bottle of wine per person
- Live entertainment
- Disco

Sat 6th Dec

£65* pp

Stay with us from **£79.50*** pp Bed & Breakfast

*Based on 2 people sharing a twin/double room, single supplement applies.

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Party nights

DIRTY GREASE!

Have the 'Time Of Your Life' at our Dirty Dancing meets Grease party.

Friday 5th Dec



STARTER

Classic Prawn Cocktail

Marie Rose sauce, chiffonade iceberg lettuce and toasted brown bread

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast Of Turkey

Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry & smoked pancetta stuffing and rich turkey gravy

Slow Roasted Beef Featherblade [GF]

Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, and red wine jus

Roasted Stuffed Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

We think Grease and Dirty Dancing Go Together like turkey and cranberry, so join us in our impressive Castle Suite this December for a delicious arrival gin cocktail, 3 course festive feast and some 70's and 80's musical entertainment from two of the most iconic films in history!

Whether you have spaghetti arms, are a beauty school drop out or just born to hand jive, this Christmas Party will have you merrily dancing the Mambo all the way home, or to one of our resort's 4* bedrooms.

- Includes -

Gin cocktail on arrival

3 course meal

1/2 bottle of wine per person

Live singers

Disco

DESSERT

White chocolate and Strawberry Trifle

Vanilla sponge, Chantilly cream, strawberry liqueur jelly

Chocolate Truffle Brownie Torte [VG]

[GF]
Candied orange and ginger syrup

Fri 5th Dec

£65* pp

Stay with us from **£74.50†** pp Bed & Breakfast

*Based on 2 people sharing a twin/double room, single supplement applies.

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Party nights

'GIN'GLE BELL BALL

at Hensol Castle

*Our charmingly decorated castle
and delectable Welsh Gin makes a
marvellous recipe for a party!*

Sat 29th Nov, Sat 6th, & 13th Dec



STARTER

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

Cucumber and Mint Sorbet

Lime gin syrup

MAIN

Roast Breast Of Turkey

Sage & onion stuffing, wrapped in streaky bacon with buttered Hasselback potatoes, sautéed shredded Brussels sprouts, honey & thyme roasted root vegetables, green peppercorn jus

Cracked Pepper Seared Beef Medallions

Gratin potatoes, sautéed Brussels sprouts with smoky bacon, honey & thyme roasted root vegetables, redcurrant & red wine jus

Roasted Stuffed

Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

Chocolate & Orange Zest Gin Tiramisu

Espresso and gin-soaked ladyfingers, orange marscapone, cocoa

Chocolate Truffle Brownie Torte [VG] [GF]

Hensol blood orange zest gin and ginger syrup, cocoa nibs

Dressed for the occasion you will begin the evening with a specially curated gin cocktail using our very own Hensol Castle Welsh Gin, distilled at the castle, accompanied by sumptuous canapés.

This is the perfect opportunity for you to mingle like Kings and Queens in our lavish venue before being seated for a delicious 4 course feast in the regal surroundings of our castle. Later on, our DJ will strike up the Christmas classics ready for you to dash to the dance floor and twirl the night away in style.

- Includes -

- Gin cocktail on arrival
- Canapés
- Gin inspired 4 course meal
- Disco

Sat 29th Nov

£69* pp

Sat 6th, & 13th Dec

£75* pp

Stay with us from **£89.50*** pp Bed & Breakfast

*Based on 2 people sharing a twin/double room, single supplement applies.

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New Year's Eve

GALA DINNER

and stay

Ring in one of the biggest nights of the year at the Vale Resort.

Weds 31st Dec



AMUSE-BOUCHE

STARTER

Poached Prawn and Lobster Toast
daikon slaw, lime and wasabi mayo, coral tuille

Tuscan White Bean, Spinach and Rosemary Soup [VG]
Rosemary focaccia with truffle oil

MAIN

Espresso Rubbed Hand Carved Beef Fillet
Sauteed fingerling potatoes, charred shallots, romanesco, cavolo nero, cafe au lait jus

Pan Seared Poached Chicken Roulade
Tarragon mousseline, sauteed fingerling potatoes, charred shallots, romanesco, cavolo nero, cafe au lait jus

Open Lasagnette [VG]
Basil pesto, toasted pine nuts, grilled marinated vegetables, blistered cherry tomatoes

Pull out your best frock and dapper tuxedo for an evening of champagne and fine dining. Start with a canapé reception and glass of bubbly before sitting down to enjoy a scrumptious 5 course gala dinner in the beautiful setting of our Castle Suite. In the run up to the big countdown, 'Big Mac's Wholly Soul Band' will entertain you with some classic soul tunes. What better way to see in the new year?

- Includes -

Champagne and canapé reception
5 course gala dinner
Live entertainment
4* Accommodation
Brunch breakfast
Full use of leisure facilities

DESSERT

Milk Chocolate Hazelnut Mousse
Dark chocolate sphere, praline, freeze dried berry crumb

Vanilla Panna Cotta
Raspberry gel, champagne poached berries, shortbread

SELECTION OF WELSH CHEESES
Grapes, celery, artisan cheese biscuits and homemade chutney

Weds 31st Dec

£199* pp

including overnight accommodation*

Non-residential price only £99*pp

*Based on 2 people sharing a twin/double room, single supplement applies.

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CORPORATE & PRIVATE Events



Whether you'd like an intimate dinner for 80 or an office party for 300, with different party suites to choose from, we'll have a room to cater perfectly and exclusively for your event!

To make your life a little easier, we have created a choice menu to cover every taste. You can also take advantage of our own Christmas table centre decorations.

- Includes -

- **Gin cocktail on arrival**
- **3 course meal**
- **1/2 bottle of wine per person**
- **Sole use of rooms**
- **Disco**

Thursday

£50* pp

Friday

£55* pp

Saturday

£59* pp

STARTER

Duck Liver And Port Paté
Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]
Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast Of Turkey
Crisp roast potatoes, bacon wrapped chipolatas, steamed Brussels sprouts, honey and thyme roast carrot and parsnip, smoked pancetta stuffing and rich seasonal gravy

Slow Roasted Beef Featherblade
Crisp roast potatoes, steamed Brussels sprouts, honey and thyme roast carrot and parsnip, and red wine jus

Roasted Stuffed Romano Pepper [VG]
Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

Panettone Cheesecake
White chocolate ganache, cranberry and clementine coulis, candied citrus

Chocolate Truffle Brownie Torte [VG]
Candied orange and ginger syrup

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BOOKING GUIDE

CHRISTMAS PARTY PROCEDURES

- To make your booking please visit valeresort.com/christmas or call one of our Christmas co-ordinators on 01443 665803 between 9am – 5pm Monday to Friday.
- A £20 per person, non-refundable, non-transferable deposit is required at the time of booking.
- This non-refundable deposit cannot be used to pay for other goods and services. Party organisers are requested to inform all members of their party of this policy. We regret should your party size decrease in numbers, payments (inc. deposits) cannot be offset against food, beverage or accommodation.
- One payment to be taken for deposit/final payment, individual payments cannot be taken – cheques payable to: Vale of Glamorgan Hotel Ltd.
- Full pre-payment is required by 31st October 2025 along with menu pre-orders. If no menu choices are received by this date, then Chef's Choice will apply.
- The management reserves the right to make alterations without prior notice.
- Deposits, part payments and full payments are non-refundable.
- Unless stated otherwise, dress code is smart casual/lounge suits/cocktail dresses - no jeans, shorts or training shoes.
- The seating plan will be compiled by the Vale Resort (party tables of 10/12) Tables not guaranteed to be private.

ACCOMMODATION PROCEDURES

- All accommodation bookings require full payment at time of booking, which is non-refundable.
- Charges booked to accommodation throughout your stay must be settled prior to departure.
- Any party cancellations after 31st October, all payments received will be lost.

NEW YEAR PROCEDURES

- A £50 per person, non refundable, non-transferable deposit is required at time of booking.
- The seating plan will be compiled by the Vale Resort (party tables of 10/12) Tables not guaranteed to be private.
- Full pre-payment is required by 30th November 2025 along with menu pre-orders. If no menu choices are received by this date, then Chef's Choice will apply.

The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Denotes dishes suitable for – GF gluten free, V vegetarian VG vegan.



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