



A season of
celebration

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DE VERE

COTSWOLD WATER PARK

CHRISTMAS AND NEW YEAR 2019

Season's greetings

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Set in the heart of the Cotswolds surrounded by lakes, rivers and open countryside, De Vere Cotswold Water Park provides an escape from the outside world. With elegant and contemporary interiors, it creates the setting for a whole host of Christmas celebrations.

Whether you are catching up with loved ones, or partying the night away with colleagues, our fine wines, mouth-watering menus, and festive decorations will ensure everyone enjoys a Christmas to remember.



Early bird discount

BOOK YOUR PARTY BY 30TH SEPTEMBER 2019
AND RECEIVE A 10% DISCOUNT

DE VERE COTSWOLD WATER PARK
+44 (0) 1285 864 000
waterparkchristmas@devere.com

The Mallard Suite Christmas Party Nights



A party within a party, with all the ingredients for a memorable night. Begin the festivities in style with a glass of Prosecco on arrival before sitting down to a three-course meal with coffee. Then dance the night away with our DJ while the bar stays open late.

Menu

STARTERS

DUCK LIVER AND PORT PARFAIT
Festive spiced chutney, sourdough wafers

CHICORY, ROASTED
CAULIFLOWER AND TENDER
STEM BROCCOLI SALAD
Honey and cranberry dressing (V)

MAIN COURSES

TRADITIONAL
ROASTED TURKEY
Pigs in blankets, sage and onion
stuffing, seasonal vegetables
and roasted potatoes

FILLET OF COD
Crushed new potatoes, salt baked
celeriac, sweetheart cabbage,
smoked salmon velouté

BELUGA LENTIL AND ADZUKI
BEAN SHEPHERD'S PIE
Sweet potato mash, glazed sprouts,
parsnips, red wine and cracked
peppercorn gravy (V)

DESSERTS

WARM CHRISTMAS PUDDING
Brandy cream sauce

CLEMENTINE TART
Rich chocolate pastry, whipped
mascarpone cream

COFFEE AND MINTS

Package details

GLASS OF PROSECCO
ON ARRIVAL.
THREE-COURSE MEAL,
COFFEE AND MINCE PIES,
DISCO.

PRICES
From £35 to £45 per person inc vat

DATES
30th November - 20th December 2019

TIMES
Arrival from 7.15pm
Sit down at 7.45pm

OVERNIGHT ACCOMMODATION
Stay the night for £90 per room,
including breakfast.





CELEBRATION PACKAGE Nº TWO

The Brasserie Christmas Party Nights



For something a little different, you'll find a relaxed atmosphere when you join us in the Brasserie for our party within a party. Begin with a drink in the bar before enjoying our delicious festive two course menu. Then carry on the celebrations, dancing the night away with our DJ.

Menu

MAIN COURSES

TRADITIONAL ROASTED TURKEY

Pigs in blankets, sage and onion stuffing, seasonal vegetables and roasted potatoes

BELUGA LENTIL AND ADZUKI
BEAN SHEPHERD'S PIE
Sweet potato mash, glazed sprouts, parsnips, red wine and cracked peppercorn gravy (V)

DESSERT

WARM CHRISTMAS PUDDING
Brandy cream sauce

CLEMENTINE TART
Rich chocolate pastry,
whipped mascarpone cream

COFFEE AND MINTS

Package details

TWO-COURSE FESTIVE MENU.
COFFEE. DISCO WITH DJ.

PRICE
£29 per person

DATES
30th November -
21st December 2019

TIMES
Arrival from 7.15pm
Sit down at 7.45pm

OVERNIGHT ACCOMMODATION
Stay the night for £90 per room,
including breakfast.

Private Christmas Parties



Escape to the De Vere Cotswold Water Park and celebrate in style with a private Christmas party, exclusively for you and your guests. Begin with a Prosecco drinks reception before joining us for a three-course festive meal. Then get ready to party at our Christmas disco.

Menu

STARTERS

DUCK IN LIVER PARFAIT

Red onion marmalade and toasted sourdough

ROASTED VINE TOMATO SOUP

Chive crème fraîche (V)

MAIN COURSES

TRADITIONAL ROASTED TURKEY

Pigs in blankets, sage and onion stuffing, seasonal vegetables and roasted potatoes

FILLET OF COD

Crushed new potatoes, salt baked celeriac, sweetheart cabbage and smoked salmon veloute

BELUGA LENTIL AND ADZUKI BEAN SHEPHERD'S PIE

Sweet potato mash, glazed sprouts, parsnips, red wine and cracked peppercorn gravy

DESSERTS

WARM CHRISTMAS PUDDING

Brandy cream sauce

CLEMENTINE TART

Rich chocolate pastry, whipped mascarpone cream

TO FINISH

COFFEE OR TEA

Package details

A PROSECCO DRINKS RECEPTION. THREE-COURSE MEAL. COFFEE. DISCO. FESTIVE CENTRE PIECES AND CRACKERS

PRICE
Price £39 per person plus VAT

DATES
29th November –
22nd December 2019

TIMES
From 7pm

OVERNIGHT ACCOMMODATION
Stay the night for £90 per room, including breakfast.



Santa Sunday Lunches



Younger guests will be excited to hear that De Vere Cotswold Water Park is welcoming a very special visitor during December. Join Santa for a family festive carvery lunch, where each child will receive a gift and enjoy our children's entertainment.

Menu

A SEPARATE CHILDREN'S BUFFET MENU IS ALSO AVAILABLE

STARTER

CREAM OF TOMATO SOUP
Herb oil (V)

HAM HOCK TERRINE
Fig and apple chutney, cider reduction, sourdough

PRAWN COCKTAIL
Marie Rose sauce, iceberg lettuce, granary bread

CAESAR SALAD
Garlic croutons, cos lettuce, Parmesan

MAIN COURSES

BUTTER ROASTED TURKEY
Pigs in blankets, sage and onion stuffing

HONEY AND GRAIN MUSTARD GLAZED LOIN OF PORK
Cider gravy, roasted potatoes, herbed new potatoes, cauliflower cheese, panache of green vegetables, roasted root vegetables, Brussels sprouts and festive gravy

SPINACH AND BUTTERNUT SQUASH PIE
Creamed potatoes, glazed onions and carrots, wild mushroom sauce (V)

DESSERTS

BUFFET OF HOT AND COLD DESSERTS

WARM CHRISTMAS PUDDING
Brandy cream sauce

APPLE CRUMBLE
Vanilla custard

CHEESECAKES

TIRAMISU

LEMON TART

CHOCOLATE TART

CRÈME BRULÉE

CHOCOLATE PROFITEROLES AND PASSION FRUIT TORTE

Package details

THREE-COURSE CARVERY MENU. COFFEE. VISIT FROM SANTA WITH A GIFT FOR EACH CHILD.

PRICES

1st December - £22 per adult, £9.95 per child (aged 4-12) under 4s go free.
8th & 15th December £24.95 per adult, £10.95 per child (aged 4-12) under 4s go free

DATES

1st December 2019
8th December 2019
15th December 2019

TIME

From 12.30pm

New Year's Eve Gala Dinner Party



Start the new year at De Vere Cotswold Water Park. Begin with a Kir Royale and canapé reception before joining us for a five-course feast. Then dance the night away with our live band and disco. With overnight accommodation included, you can relax and enjoy the night.

Menu

STARTER

A SELECTION OF HOT AND COLD CANAPÉS

SEVERN AND WYE SMOKED SALMON
Shaved celeriac and horseradish salad, tiger prawn and dill dressing
dark rye bread tuiles

MAIN COURSES

FILLET OF DRY AGED BEEF, DOUBLE GLOUCESTERSHIRE AND ROASTED ONION TARTLET
Sweet potato fondant, tender stem broccoli, red wine and Port jus

DESSERTS

DARK CHOCOLATE TORTE
Salted caramel popcorn, chocolate and rum sauce, caramelised orange compote

A SELECTION OF GREAT BRITISH CHEESES
Crackers, chutneys and grapes

FRESHLY BREWED COFFEE
With petit fours

Package details

PROSECCO AND CANAPÉ RECEPTION. FIVE-COURSE MEAL. COFFEE. PETIT FOURS. LIVE BAND. DISCO WITH DJ.

PRICES

£199 per person (party ticket and overnight accommodation based on 2 people sharing)

DATES

31st December 2019

TIME

7pm - 2am

New Year's Eve Family Party



Don't worry about finding a babysitter this year. With our New Year's Eve family party, the children can come too. See in the New Year together with a festive menu for all, plus a separate children's buffet, and a disco for all the family.

Menu

STARTERS

SELECTION OF FRESHLY
BAKED BREADS
Sourdough, ciabatta, tomato and rolls
CREAM OF
CAULIFLOWER SOUP (V)
CHUNKY THAI SPICED
CHICKEN AND PRAWN BROTH
Lemon grass and lime
CURED MEAT SELECTION
Olives, balsamic pickled
onions, home-made hummus,
spiced tomato relish
SMOKED SALMON,
ITALIAN MARINATED
SEAFOOD SALAD
Deep fried squid, lemon mayonnaise,
pickled cucumbers, rye bread,
potato and dill salad
VARIOUS SALADS,
DIPS AND DRESSINGS

MAIN COURSES

BRAISED FEATHER
BLADE OF BEEF
Horseradish and herb
breadcrumbs, red wine sauce
LOIN OF PORK
Salted crackling, pork sausage meat
and sage stuffing, cider gravy
INDIAN BUTTER CHICKEN
Tomato and curry leaf sauce, Basmati
pilaf, mango chutney, naan bread
FILLET OF SALMON
BAKED IN PUFF PASTRY
Herb butter sauce
MIXED BEAN AND
SQUASH CHILLI
Breaded jalapeno poppers,
grilled corn, loaded potato skins,
sour cream, tortilla wraps
Buttered green vegetables,
herb roasted new potatoes, rosti
potatoes, honey and thyme glazed
root vegetables

DESSERTS

RUM MARINATED PINEAPPLE
Vanilla and lime
RED FRUIT ETON MESS
STICKY TOFFEE PUDDING
Clotted cream and hot
butterscotch sauce
DARK CHOCOLATE
AND ORANGE TART
Marmalade and honeycomb
whipped cream
CAMELISED LEMON TART
Lemon curd macaron,
red fruit compote
POACHED APRICOTS
Thick Greek yogurt, pistachios,
almond biscuits
ICE CREAMS AND SORBETS
SELECTION OF CHEESES
Crackers, grapes, chutneys

CHILDREN'S BUFFET

TOAD IN THE HOLE
Herb sausages, onion gravy,
buttered peas
CHICKEN, VEGETABLE
AND NOODLE STIR-FRY
Egg fried rice
BAKED CHEESY PASTA
BREADED FISH GOUJONS
Fries, peas, sweetcorn
SLICES OF
STONE-BAKED PIZZA
FRUIT SALADS
AND ICE CREAM

Package details

THREE-COURSE BUFFET.
CHILDREN'S BUFFET. COFFEE.
GAMES ROOM.FAMILY DISCO.

PRICE
£155 per adult, £29 per child

DATE
31st December 2019

TIME
7pm until 1am

OVERNIGHT ACCOMMODATION
Overnight accommodation in
a standard room and full English
breakfast is included. Price is based
on two people sharing a room.

A £50 single supplement applies
for single occupancy.

Child price is based on the child sharing
the same room as an adult. Upgrade
to a more spacious family room for
just an extra £10.





CELEBRATION PACKAGE N° SEVEN

Old Boathouse Festive Christmas Lunches



It's never too early to start thinking about Christmas. And what better way to make it special than in our Old Boathouse Restaurant & Bar. If you're thinking of celebrating Christmas 2019 with us, we have the perfect setting for relaxed drinks, family gatherings, work get togethers and festive bookings with loved ones.

Menu

STARTERS

DUCK LIVER AND PORT PARFAIT
Festive spiced chutney,
sourdough wafers

**CHICORY, ROASTED
CAULIFLOWER AND TENDER
STEM BROCCOLI SALAD**
Honey and cranberry dressing (V)

MAIN COURSES

**TRADITIONAL
ROASTED TURKEY**
Pigs in blankets, sage and onion
stuffing, seasonal vegetables
and roasted potatoes

FILLET OF COD
Crushed new potatoes, salt baked
celeriac, sweetheart cabbage,
smoked salmon velouté

**BELUGA LENTIL AND ADZUKI
BEAN SHEPHERD'S PIE**
Sweet potato mash, glazed sprouts,
parsnips, red wine and cracked
peppercorn gravy (V)

DESSERTS

WARM CHRISTMAS PUDDING
Brandy cream sauce

CLEMENTINE TART
Rich chocolate pastry,
whipped mascarpone cream

COFFEE AND MINTS

Package details

**TWO OR THREE-COURSE MEAL
AND COFFEE.**

PRICE
£14.95 for two courses
£19.95 for three courses

TIME
12-2pm

DATE
Monday to Friday throughout
December

Old Boathouse Festive Christmas Dinners



Celebrate with colleagues, family and friends with a festive dinner in our atmospheric Old Boathouse Restaurant & Bar.

Menu

STARTERS

DUCK LIVER AND
PORT PARFAIT
Festive spiced chutney,
sourdough wafers

CHICORY, ROASTED
CAULIFLOWER AND TENDER
STEM BROCCOLI SALAD
Honey and cranberry dressing (V)

MAIN COURSES

TRADITIONAL
ROASTED TURKEY
Pigs in blankets, sage and onion
stuffing, seasonal vegetables
and roasted potatoes

FILLET OF COD
Crushed new potatoes,
salt baked celeriac, sweetheart
cabbage, smoked salmon velouté

BELUGA LENTIL AND ADZUKI
BEAN SHEPHERD'S PIE
Sweet potato mash, glazed sprouts,
parsnips, red wine and cracked
peppercorn gravy (V)

DESSERTS

WARM CHRISTMAS PUDDING
Brandy cream sauce

CLEMENTINE TART
Rich chocolate pastry,
whipped mascarpone cream

COFFEE AND MINTS

Package details

TWO OR THREE COURSE MEAL
ARRIVAL FROM 7PM, FOOD
SERVED AT 8PM, SINGER 8-10PM
BOOK PRIOR TO THE 31ST
OCTOBER AND GET A BOTTLE

OF BUBBLES FOR MIDNIGHT
COMPLIMENTARY
PRICE
£17.95 per person for two courses
£22.95 for three courses

DATE
Monday - Friday throughout December

TIME
6pm - 9pm



Old Boathouse New Year's Eve Party



Celebrate the New Year at The Old Boathouse Restaurant & Bar.
Enjoy a glass of Prosecco, tuck into a sumptuous sharing platter
and then dance the night away with our live entertainment.

Menu

SHARING PLATTERS

STUFFED VINE LEAVES

HOME-MADE HUMMUS
Flat breads, olives, marinated red
peppers, fried Jalapeno poppers (V)

AIR DRIED CURED MEATS,
BEETROOT AND RADISH SALAD

POTTED DUCK
Green peppercorns

BACON WRAPPED CHIPOLATAS
Grain mustard mayonnaise

BUTTERMILK FRIED CHICKEN
Coleslaw and garlic aioli

BAKED MINI CAMEMBERT,
CHERRY TOMATO AND SPRING
ONION BROCHETTES (V)

HALF PINT OF SHELL-
ON PRAWNS
Marie Rose sauce, little gem
lettuce hearts

BOWLS OF TRIPLE FRIED CHIPS
Béarnaise sauce (V)

SALT AND PEPPER SQUID
Coriander, sweet chilli and lime
dipping sauce

SMOKED SALMON, DILL AND
CUCUMBER OPEN RYE BREAD
SANDWICHES

WARM COURGETTE,
PEA AND MINT FRITTATA

DESSERTS

MINI CRÈME BRULEE

MINI CHOCOLATE POTS

Package details

LIVE ENTERTAINMENT. PRE
BOOKING IS ESSENTIAL.
DEPOSIT IS REQUIRED.

PRICE
£50 per person

DATE
31st December

TIME
From 7pm

DE VERE

COTSWOLD WATER PARK

All offers, prices and party dates are subject to availability and must be pre booked and paid in advance. Allergens: We can offer accurate information on ingredients, however due to the open plan nature of our kitchens, we cannot guarantee dishes are "free from" allergens. If you have specific dietary requirements, please alert a member of our team prior to ordering. Early bird offer excludes New Years Eve, accommodation and Christmas Day. Provisional bookings must be confirmed within 14 days and secured with a non refundable, non transferable deposit. The full balance is payable no later than 4 weeks prior to the event date, otherwise your reservation may be released. Full pre payments on all Christmas and New Year events are non refundable and non transferable. De Vere reserve the right to alter prices and menu content due to fluctuating market conditions. All accommodation rates are subject to availability. All events are subject to De Vere general events terms and conditions. For full terms and conditions, please view our website.



DE VERE COTSWOLD WATER PARK

Lake 6, Spine Road East GL7 5FP

+44 (0) 1285 864 000

DEVERE.COM