Leapark Hotel

Leapark's Alive With Talent



Relight Your Fire For 2009

Central Scotland's Premier Place To Party

CHRISTMAS 2009

The Christmas Carnival

Friday 27th November – Wednesday 23rd December: Garden Suite
Our famous feast of festive entertainment this year bigger and better than ever

Could it be magic

Friday 27th November - Sunday 6th December
It most certainly is with this top class tribute to the boys from **TAKE THAT**.

Mark Allen

Friday 27th November – Sunday 6th December
A highly talented young vocalist. One of Britain's fastest rising stars.

George Williamson

Wednesday 9th - Wednesday 23rd December
He's sure to get the party started. An incredible soul singer.

SOS

Wednesday 9th - Wednesday 23rd December
Get your dancing shoes on for this amazing tributes to the Seventies. Featuring Abba, Gloria Gaynor, Jackson 5 and Earth, Wind & Fire.

Plus comedienne throughout December

Lorraine Summers

Friday 27th November- Wednesday 23rd December
A truly brilliant comedienne. Dead pan and dead funny.

Also available – the **treetops showbar** and our **green room** party nights. Here you can indulge in Santa's sumptious festive feast before sampling some top class cabaret and dancing to the beats of our resident dj-







CHRISTMAS 2009

Our Christmas Conference

11th/18th/21st/22nd/23rd December, 12.30 – 5pm

The biggest and best office party afternoon anywhere in central Scotland

The Seasonal Showcase

Sunday 27th - Tuesday 29th December

If you have an eye for talent this is the show for you

Christmas Day

Friday 25th December

Bring the kids and join us for our party in the Garden Suite and meet Santa Claus. For those wanting a quieter time, Christmas Lunch will be served in the Patio and Green Room Restaurants.

The Hogmanay Ball

Thursday 31st December

This is no ordinary night out, this is New Year's eve "Leapark Style"!!! A warm welcome from our very own pipes and drums, traditional highland dancing and that's before dinner – our Hogmanay banquet prepared with only the finest Scottish ingredients. Then sit back and enjoy and excellent evening of entertainment before dancing into the wee sma' hoors of 2010.

SOS

Get your dancing shoes on for this amazing tributes to the Seventies. Featuring Abba, Gloria Gaynor, Jackson 5 and Earth, Wind & Fire.

Frank Robb

Hailed as Scotland's best comedian since Billy Connelly, superb and unique.

Hogmanay parties are also available in the treetops showbar and green room







Carnival

GREENLAND SPECIAL
(Succulent prawns bound in Marie Rose sauce served on a bed of chiffonade lettuce)
FESTIVE FAIRY LIGHTS
(Diced melody of melon and winter berries cocktail)
SANTA'S DREAM
(Tomato filled with egg mayonnaise and chives with tossed salad sprinkled with cheddar cheese)
ELF'S PLAY PIECE
(Chef's homemade pate with a spiced Cumberland sauce
crisp crackers and seasonal salad)
CHRISTMAS TREE BAUBLES
(A light creamy smoked salmon mousse with black pepper oatcakes
and tossed salad drizzled with herb oil)

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MRS CLAUS'S BROTH
(Farmhouse Broth)
SANTA'S SLEIGH
(Cream of vegetable soup)

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RUDOLPH'S RECIPE
(Roast turkey, sage and onion stuffing, chipolatas wrapped in bacon served with
cranberry and parsley tartlet and traditional gravy)
DANCER'S DELIGHT
(Breast of chicken masked in a smoked bacon and white wine sauce)
BLITZEN'S BEEF
(Prime Scotch beef in onion, mushroom, tomato and red wine sauce)
SNOWMAN'S CATCH
(Fillet of Scotch salmon with onion and cream sauce)
PRANCER'S PRESENT
(Escalope of pork fillet with julienne of Wiltshire ham and cheddar cheese
finished in breadcrumbs served with an apple and chutney sauce)
CUPID'S CRACKER
(A melody of seafood bound in spaghetti and cream sauce)
MRS CLAUS'S CHRISTMAS TREAT
(Thin French style crepes filled with stir fried vegetables, finished in breadcrumbs,
pan fried and served with sweet and sour sauce and wild grain rice)
ELVES EXPRESS
(Cornets of cold homebaked gammon filled with cream cheese and chives served with seasonal salad)

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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WORKSHOP PUDDING
(Traditional Christmas pudding served with brandy Chantilly cream)
UNDER THE MISTLETOE
(Puff candy and toffee ripple ice cream smothered in butterscotch sauce
Served with crushed puff candy topped with whipped cream)
TINSEL TEMPTATION
(Fresh fruit salad marinated in Galliano topped with fresh whipped cream)
CHRISTMAS FANTASY
(Cranberry and orange crème brulee cheesecake served with cream)
SANTA'S LITTLE HELPER
(Italian panna cotta pudding served with wild berries & drizzled with chocolate sauce)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER CHOCOLATE

Christmas Day

SANTA'S SUMMER DREAM
(Crown of Galia melon filled with pineapple and Galliano liqueur)
ELF'S PLAY PIECE
(Chef's homemade chicken liver pate with Stilton and cream sauce served with water wafer biscuits)
STOCKING FILLER
(Thinly sliced smoked venison served with a piquant sauce and tossed salad)
GREENLAND SPECIAL
(Succulent prawns in Marie rose sauce served on a bed of chiffonade lettuce)
FESTIVE FAIRY LIGHTS
(Savoury egg mayonnaise served with seasonal salad)

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MRS CLAUS' BROTH
(Farmhouse Broth)
REINDEER'S WINTER WARMER
(Cream of Broccoli and Stilton Soup)

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RUDOLPH'S RECIPE
(Roast turkey , sage and onion stuffing and chipolatas wrapped in bacon, served with a cranberry tartlet and traditional gravy)
SANTA'S CHRISTMAS LIST
(Aromatic duck in an orange and cherry sauce)
SANTA'S FAVOURITE
(Pan fried sirloin steak in a creamy pepper and brandy sauce)
CUPID'S CRACKER
(Scotch salmon fillet served in a sundried tomato hollandaise sauce)
MRS CLAUS'S CHRISTMAS TREAT
(Vegetarian lasagne made with layers of pasta, quorn mince and vegetables in a tomato and cheese sauce)
ELVES EXPRESS
(Cold prime scotch roast beef and seasonal salad)

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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WORKSHOP PUDDING
(Traditional Christmas pudding served with brandy Chantilly cream)
UNDER THE MISTLETOE
(Puff candy and toffee ripple ice cream smothered in butterscotch sauce and crushed puff candy topped with whipped cream)
TINSEL TEMPTATION
(fresh fruit salad marinated in Galliano topped with cream)
THE ULTIMATE INDULGENCE
(Cranberry and orange crème brulee cheesecake served with cream)
CHRISTMAS FANTASY
(Chocolate and coconut ice cream, dusted in coconut and served with warm chocolate sauce)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

Seasonal Showcase Party Nights

ELF'S PLAY PIECE
(Chef's homemade pate served with spiced Cumberland sauce,
crisp crackers and tossed salad)

STOCKING FILLER
(Mushrooms in a stilton and cream sauce served with garlic bread)

GREENLAND SPECIAL
(Succulent prawn s in Marie rose sauce served on a bed of chiffonade lettuce)

FESTIVE FAIRY LIGHTS
(A light creamy smoked salmon mousse with black pepper oatcakes and tossed salad drizzled with herb oil)

SANTA'S SUMMER DREAM
(Melon gondola garnished with strawberry and drizzled with port)

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REINDEER'S WINTER WARMER
(Farmhouse Broth)

MRS CLAUS' DELICACY
(Cream of vegetable soup)

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RUDOLPH'S RECIPE
(Roast turkey, sage and onion stuffing and chipolatas wrapped in bacon,
served with a cranberry tartlet and traditional gravy)

SNOWMAN'S CATCH
(Scotch salmon fillet with whole grain mustard and wild mushroom hollandaise sauce)

DANCER'S DELIGHT
(Supreme of chicken with a sweetcorn and white wine sauce)

ELVES EXPRESS
(Pan fried sirloin steak with an onion, mushroom, tomato,
French mustard and caper sauce finished with brandy and cream)

SANTA'S FAVOURITE
(Roast haunch of venison in a rich red wine and redcurrant sauce)

PRANCER'S PRESENT
(Roast loin of pork with a creamy brandy and black pepper sauce)

CUPID'S CRACKER
(French style tomato tartlet filled with goat's cheese, onion and asparagus flavoured with corriander)

BLITZEN'S BEEF
(Cold prime scotch roast beef served with seasonal salad)

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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WORKSHOP PUDDING
(Traditional Christmas pudding served with brandy Chantilly cream)

UNDER THE MISTLETOE
(Puff candy and toffee ripple ice cream smothered in butterscotch sauce
served with crushed puff candy topped & with whipped cream)

TINSEL TEMPTATION
(Fresh fruit salad marinated in Galliano topped with fresh cream)

THE ULTIMATE INDULGENCE
(Cranberry and orange crème brulee cheesecake served with cream)

SANTA'S LITTLE HELPER
(Italian panna cotta pudding served with wild berries & drizzled with chocolate sauce)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

Hogmanay

A SCOTTISH SOLDIER
(A light creamy smoked salmon mousse served with water wafer biscuits)
THE FLYING SCOTSMAN
(Succulent prawns bound in a Marie rose sauce served on a bed of chiffonade lettuce)
THE ATHOLL GATHERING
(Thinly sliced smoked duckling served with port jelly dressing and tossed salad)
TARTAN TEASER
(Crown of Galia melon filled with pineapple and drizzled with Galliano liqueur)
BONNIE SCOTLAND
(Tomato filled with egg mayonnaise mixed with chives
served with tossed salad and sprinkled with cheddar cheese)

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WALLACE'S BROTH
(Farmhouse Broth)
TARTAN WARMER
(Cream of potato and leek soup)

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WILLIAM WALLACE TRIUMPH
(Scotch salmon fillet in a lemon and lime hollandaise)
TAKE THE HIGH ROAD
(Breast of chicken stuffed with haggis served with Drambuie and cream sauce)
AMAZING GRACE
(Roast haunch of venison in coriander and red wine sauce)
SCOTLAND THE BRAVE'S VICTORY
(Pan fried sirloin steak with an onion, mushroom, tomato,
French mustard and caper sauce finished with brandy and cream)
PROUD EDWARD'S ARMY CELEBRATION
(Roast turkey, sage and onion stuffing and chipolatas wrapped in bacon served with a
cranberry and parsley tartlet with traditional gravy)
FLOWER OF SCOTLAND
(Braised homebaked gammon served with peach and chutney sauce)
NESSIE'S FEAST
(Melody of seafood in a cheese sauce served with rice)
RABBIE'S ROYAL BANQUET
(Thin crepes filled with Rabbie's garden vegetables coated in breadcrumbs,
pan-fried and served with rice and spicy tomato sauce)
THE BONNIE HEATHER
(Cold Scotch prime roast beef served with seasonal salad)

CHEFS SELECTION OF VEGETABLES AND POTATOES

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HIGHLAND FLING JUBILEE
(Puff candy and toffee ripple ice cream smothered in butterscotch sauce with crushed
puff candy topped with whipped cream)
THISTLE TEMPTATION
(Cranberry and orange crème brulee cheesecake served with cream)
RABBIE'S BOOZY FEAST
(Traditional Christmas pudding served with brandy Chantilly cream)
HIGHLAND SKITEESH
(Raspberry and white chocolate mousse served on raspberry coulis and garnished with raspberries)
AULD LANG SYNE
(Assorted Scottish cheeses served with grapes, celery and crisp crackers)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

EVENTS 2010

The Imposters

Friday 8th & Saturday 9th January

Take a journey back with the ultimate 60's show. From Cliff and the Shadows, The Stones, The Monkeys, Bob Dylan and the fabulous Beatles.

Juke Box Jive

Friday 15th & Saturday 16th January

No matter what your favourite Rock 'n' Roll music style, you can be assured of a great Juke Box Jive Party in the style of Bill Hailey and Fats Domino to name but a few. Boogie Woogie to fabulous 50's vintage swing.

Meat the Blues

Friday 22nd & Saturday 23rd January

Meatloaf and Blues Brothers tribute act. The ultimate evening of entertainment. A spectacular show filled with classic songs that will appeal to everyone.

A Tribute To Rabbie Burns

Friday 28th January

In conjunction with Central FM, join us for a modern, informal approach to music and song including of course a taste of haggis, neeps and tatties all to celebrate the life and times of our national bard. Burn off the haggis with dancing to Central FM disco sounds.

Valentines Celebrations

Saturday 13th & Sunday 14th February

There's no better way to celebrate St. Valentine's on the most intimate night of the year. Indulge in our "lover's banquet" before getting up close and personal during an evening of top class entertainment

Also Available The Romantic Atmosphere Of Our "Green Room Restaurant" Where Dinner Is Served To The Sounds Of One Of Scotland's Finest Piano Vocalists







Leapark Hotel



For special rates of accommodation

Telephone:
01324 486733

The Leapark Hotel
130 Boness Road. Grangemouth, FK3 9BX
www.leapark.com

The leapark hotel reserves the right to alter the content of our published programme of entertainment without further notice. In the unlikely event of doing so we are committed to providing the very high standards our clients have come to expect.

Christmas 2009 Prices

Garden suite **27th Nov – 23rd Dec inclusive**	All Fridays and Saturdays And other non discounted week nights	**£57.00**
27th/29th Nov, 2nd/3rd/6th/9th Dec	Discounted prices	**£45.00**
Green Room **27th - 23rd inclusive**	All Friday and Saturdays And other week nights	**£45.00**
26th/29th Nov/2nd/3rd/6th/9th Dec	Discounted prices	**£32.50**
Treetops Showbar	All nights	**£49.50**
Festive fayre lunch	Throughout	**£19.95**
Festive fayre dinner	Throughout	**£27.50**
Office party lunch	11th/18th/21st/22nd/23rd December	**£35.00**

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Christmas Day party	12.30 for 1pm finish 6pm	
Adult	25th December	**£65.00**
Children (7 – 14) 2/3rds	Santa Claus only in	**£40.00**
Children (1 – 6) ½	Garden suite	**£30.00**
Baby cover charge		**£10.00**



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Christmas Day Lunch	Green room/patio 1.30 for 2pm	
Adult	25th December	**£55.00**
Children (7 – 14) 2/3rds		**£33.00**
Children (1 – 6) ½	No Santa Claus	**£25.00**
Baby cover charge		**£10.00**
Hogmanay – garden suite	31th December	**£85.00**
Hogmanay – green room		**£65.00**
Hogmanay – treetops		**£65.00**
Seasonal showcase	27th/28th/29th December	**£45.00**
January dates **8th/9th/15th/16th/22nd/23rd/28th Jan**	January cabaret All 4 course dinner	**£35.00**
St Valentines	13th February - dinner and cabaret 14th February - dinner is served to one of Scotland's finest piano vocalists	**£45.00** **£32.50**
Accommodation	Christmas function: Double	**£75.00**
	Single	**£50.00**
	Executive	**£85.00**
	New year: Double	**£85.00**
	Single	**£50.00**
	Executive	**£95.00**

Booking Form

All bookings must be accompanied by a non-returnable deposit of £15.00 per person. The balance is payable in full fourteen days prior to the date of the function. In the event of cancellation after payment of the balance, no refund shall be made. We reserve the right to change the programme if required.

NAME: _____

ADDRESS: _____

_____

_____ **POSTCODE:** _____

TEL NO: _____

EMAIL: _____

DATE/EVENT BOOKED: _____

NO. OF PEOPLE: _____

DEPOSIT ENCLOSED: £ _____

BALANCE DUE: £ _____

PLEASE ENSURE THAT SUITABLE DATES ARE AVAILABLE BEFORE FORWARDING A DEPOSIT BY RINGING OUR CHRISTMAS CO-ORDINATOR ON:
01324 486 733

Snooze off the booze...
...dont drink & drive!!

Throughout the Festive Season we are offering
special rates for overnight accommodation



The Leapark Hotel

130 Boness Road, Grangemouth, FK3 9BX

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