



Christmas PARTIES

Celebrate Christmas at our
award-winning venue!

Fantastic facilities, mouth-watering
menus and sparkling entertainment
makes the University of Hull the
place to be for a truly memorable
Christmas 2019.

We have events to suit all tastes and budgets,
so whether you're celebrating with friends and family
or organising a work night out, book your party with
us and you're sure to be the Christmas star!

Bookings and enquiries

Contact our events team on

01482 465341

Email: beyondevents@hull.ac.uk



what a night!



Festive Offers

ORGANISER GOES FREE!

Make a booking of 12 people or more and the organiser goes free! Book by 30 August to qualify. Applies to certain events. Visit beyond-events.co.uk for full terms and conditions.

Bottoms Up! Drinks Packages

Fuel your festive celebration with our fantastic choice of drinks packages and save some money in the process. We'll be in touch before your final payment to let you know more about our excellent value packages.

For the facts:
drinkaware.co.uk

What's on this Christmas

Sat 30 Nov Boyband Tribute Night p 6	Thur 5 Dec Chocolate Tasting Evening p 8	Fri 6 Dec <i>Winter Wonderland</i> Party Night p 10	Thur 12 Dec Dance Through the Decades Party Night p 12
Fri 13 Dec 80s Tribute Band Night p 14	Fri 13 Dec <i>Winter Wonderland</i> Party Night p 10	Sat 14 Dec Northern Soul Party Night p 16	Sat 14 Dec <i>Winter Wonderland</i> Party Night p 10
Thur 19 Dec Gourmet Evening p 18	Fri 20 Dec Ultimate 90s Party Night p 20	Fri 20 Dec <i>Winter Wonderland</i> Party Night p 10	Sat 21 Dec <i>Winter Wonderland</i> Party Night p 10
Sat 21 Dec Dance Through the Decades Party Night p 12	Sun 22 Dec Lunch with Father Christmas p 24	Mon 23 Dec ABBA Tribute Night p 22	

Book now

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ALWAYS4 Boyband Tribute Night

Two-course dinner, disco & tribute act

Join the party as ALWAYS4 take to the stage to bring you the biggest hits of some of our most iconic boybands. Expect a night of pure pop heaven with excellent harmonies and slick choreography.



MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.



COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.



Book now

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Saturday 30 November
£28 per person

TIMINGS

Bar 7pm – 12 midnight
Dinner served at 8.30pm
Disco until 12.15am

Chocolate Tasting Evening

With two-course dinner

Enjoy a delicious two-course dinner then sit back and relax as your host for the evening, chocolatier Jon Collins, takes you on a journey through the world of chocolate.

Most people love chocolate but know very little about it or how it is made. But there's more to chocolate than meets the eye (and mouth)! Let Jon guide you through the history and mythology of chocolate. You'll also taste a range of different types of chocolate from mass produced, through to coverture and single origin, learning how to taste it properly using your senses and comparing chocolate made with cocoa from around the world. Towards the end of the evening you'll be given a selection of Jon's handmade chocolates to enjoy.



Jon Collins is a Hull born chef turned chocolatier who has been producing handmade chocolates for over 10 years.

From his established chocolate shop in Hull city centre, Jon makes up to 2,000 chocolates each day, often containing unusual ingredients such as red wine or beetroot.

Having been featured in The Independent as a 'chocolatier challenging perceptions', we hope you find your evening with Jon fun, informative and delicious!

MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.

COFFEE

Freshly filtered coffee.
Served by staff from the coffee station.

Thursday 5 December
£23 per person

TIMINGS

Bar 6.15pm - 11pm
Dinner served at 7pm
Chocolate tasting from
8.30pm to 9.30pm

beyond-events.co.uk

Book now

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Winter Wonderland Party Nights

Three-course dinner & disco

This Christmas take a walk through our magical winter wonderland. Twinkling fairy lights, snow covered trees and pretty snowflakes help to bring this wintry world to life. After your three-course festive menu, the DJ will play all your favourite Christmas dance floor fillers until the early hours.



STARTERS

Cream of Winter Vegetable Soup (V)

Chef's selection of roasted winter vegetables in a rich vegetable stock, finished with fresh cream and served with a freshly baked bread roll.

Classic Prawn Cocktail

Greenland prawns resting on crispy lettuce leaves with slices of cucumber, tomato and fresh lemon, finished with a covering of Marie Rose sauce and buttered brown bread.

Gressingham Duck

Pressed confit of duck leg topped with a port and duck liver pate, and served with red cherry compote.

MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Spiced Mandarin Cheesecake

Spiced mandarin cheesecake on a gingernut crumb with a fresh cranberry and cinnamon compote.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.



Friday 6, 13, 20 December
Saturday 14, 21 December
£27 per person



TIMINGS

Bar 7pm – 12 midnight
(12.30am on 20 & 21 Dec)
Dinner served at 8pm
Disco until 12.15am
(12.45am on 20 & 21 Dec)

Book now

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Dance Through The Decades Party Nights

Two-course dinner & disco

Following a two-course festive menu, dance your way through the decades to all your favourite hits from the 70s, 80s and 90s. Don't forget to dress to impress as we'll be awarding spot prizes for best fancy dress!



MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.



Thursday 12 December
£23 per person

Saturday 21 December
£25 per person

TIMINGS

Bar 7pm – 12 midnight
(12.30am on 21 Dec)
Dinner served at 8.30pm
Disco until 12.15am
(12.45am on 21 Dec)

Book now

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80s Tribute Night with BPM

Two-course dinner, disco & tribute act

A lively, authentic tribute to the 80s, BPM will take you on a journey through one of our most colourful decades. With hundreds of gigs across the UK and Europe under their belt, BPM will soon get you hitting the dance floor.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.

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Friday 13 December

£28 per person

TIMINGS

Bar 7pm – 12 midnight
Dinner served at 8.30pm
Disco until 12.15am





Northern Soul Party Night

Two-course dinner & disco

As one of the stand-out musical movements of the 1960s, Northern Soul has become a part of British musical history. Join us for a delicious two-course dinner before our resident DJ delivers this powerhouse of everything Northern Soul.



MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.



Saturday 14 December
£25 per person

TIMINGS

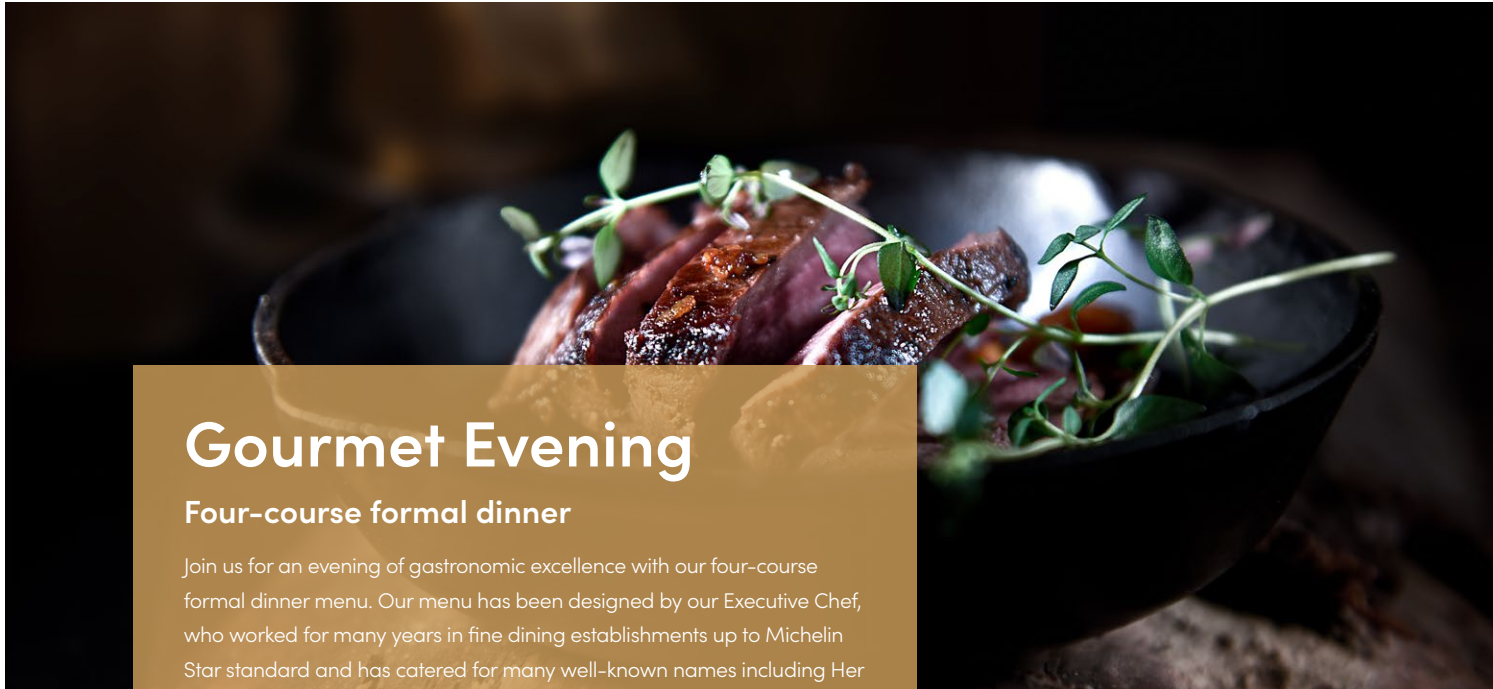
Bar 7pm – 12 midnight
Dinner served at 8.30pm
Disco until 12.15am

Book now

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Gourmet Evening

Four-course formal dinner

Join us for an evening of gastronomic excellence with our four-course formal dinner menu. Our menu has been designed by our Executive Chef, who worked for many years in fine dining establishments up to Michelin Star standard and has catered for many well-known names including Her Majesty the Queen. Dress to impress!



Prosecco and canapés on arrival

STARTERS

Salmon, Prawn and Lemon Sole Terrine (GF)

Seared salmon, tiger prawns and lemon sole wrapped in oak smoked salmon and set with a prawn mousse served with lemon and dill emulsion, caper berries, and samphire and tomato concasse.

Trio of Rolled Meats

Confit duck leg, crispy spring roll and plumb dressing. Ham hock with cider salad and crackling stick. Braised chicken leg with quail's scotch egg.

King Oyster Mushrooms (VV)

Pan-fried king oyster mushrooms served with cavolo nero, sautéed peas, parmentier celeriac and garlic aioli.

SORBET

Refreshing Lemon Sorbet with Passionfruit (GF)

MAIN COURSES

Fillet of Venison (GF)

Pan-fried breast of venison with roasted salsify, heritage carrots and winter greens with roasting jus.

Yorkshire Lamb (GF)

Roasted rump of lamb, individual shepherd's pie, creamy dauphinoise potatoes, sprouting broccoli, turned carrot, sticky red cabbage and redcurrant jus.

Red Onion Tart Tartin (V)

Classic onion tart tartin, goat's cheese, winter squash, black olive tapenade, stuffed vine tomato and a basil and chive oil.

Pan-fried Fillet of Gilt Head Bream (GF)

Fillet of bream served on sautéed potatoes and wilted spinach served with crispy leeks and a lightly spiced cherry tomato and dill dressing.

DESSERTS

Chocolate Plate

White chocolate mousse with dark chocolate mirror glaze, white chocolate powder, chocolate macaroon and choc chip ice cream.

Assiette of Christmas Sweets

Mince pie samosa with mint crème fraiche, Christmas pudding cheesecake with whiskey chocolate truffle and trifle mille-feuille.

Selection of Yorkshire Cheese and Biscuits

Served with celery, grapes and savoury biscuits.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.

TIMINGS

Bar 7pm – 12.30am
Dinner served at 8pm

Thursday 19 December
£39 per person

Book now

Contact our events team on

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Ultimate 90s Party Night

Two-course dinner & disco

You know the words and you know the dance moves, now grab your glow sticks and Pump Up The Jam to the best classic chart, dance and club anthems from the 1990s.

20

MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.



Friday 20 December
£25 per person



TIMINGS

Bar 7pm – 12.30am
Dinner served at 8.30pm
Disco until 12.45am

Book now

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21

I Believe In Angels ABBA Tribute Night

Two-course dinner & disco

Dig out your platforms and flares and thank ABBA for the music as our act 'I Believe in Angels' perform all of your favourite tracks including: 'Mamma Mia', 'Voulez Vous', 'Dancing Queen', 'Winner Takes It All', 'Super Trouper' and many more.



MAIN COURSES

Traditional Roast Turkey (DF)

Served with chef's garlic and thyme roasted potatoes, homemade cranberry stuffing and chipolata sausages wrapped in bacon, accompanied by baton carrots, Brussel sprouts and a rich pan gravy.

Salmon (GF, DF)

Baked fillet of salmon with saffron fondant potato, wilted greens, piquant tomato and a chive dressing.

Vegetable and Polenta Stack (GF, DF, VV)

Charred baby vegetables with roasted chestnuts and polenta biscuits, served with a red pepper and tarragon sauce.

DESSERTS

'Flamed' Christmas Pudding

Rich and fruity spiced pudding, flambéed with rum and served with a homemade creamy vanilla and rum sauce.

Pink Gin and Rhubarb Cheesecake

Classic cheesecake flavoured with pink gin and rhubarb, finished with a fruit coulis and Chantilly cream.

COFFEE

Freshly filtered coffee with after dinner mints.
Served by staff from the coffee station.



Monday 23 December
£28 per person

TIMINGS

Bar 7pm – 12 midnight
Dinner served at 8.30pm
Disco until 12.15am

Book now

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Lunch with Father Christmas

We have some really exciting news...Father Christmas is taking a well-earned break from his festive preparations and he's stopping by for lunch! A truly magical Christmas experience for the whole family.

Tuck into a two-course carvery, gather round as Mother Christmas tells a festive story and dance along to our elf DJ. Your little ones will also get the chance to meet with the big man himself and receive a special goody bag...if they've been good of course!



TIMINGS

Bar from 11am
Lunch served at 12noon
Father Christmas at 2pm

Sunday 22 December
Adults £16.50
Children £7.50
Under 4s free

Book now

Contact our events team on

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beyond-events.co.uk

Private Functions

Looking for the perfect venue to host your private festive get-together?

We offer a full event management service and can sort everything from entertainment to a bespoke menu and the perfect space for your celebration.

Whether you're looking to host a simple but delicious lunch for family and friends or an extravagant party night for your organisation, get in touch to discuss your requirements.



Get in touch

Contact our events team on

01482 465341

beyondevents@hull.ac.uk



BOOKINGS & ENQUIRIES

Celebrate Christmas with us.
To make a booking or find out more information,
please get in touch with our events team.

01482 465341
beyondevents@hull.ac.uk

Terms and conditions

- To secure a booking, a deposit of £10 per adult is required within 14 days of making a provisional booking.
 - Full payment is required four weeks prior to your event.
- Bookings are subject to availability and please note that we cannot guarantee seating plans at shared parties.
- Group organisers are requested to share arrival, departure and advertised seating times with guests in their party.
 - Unless otherwise stated, images are representative only of our events.
- All information is correct at the time of going to print. We reserve the right to introduce changes to our products and services.

Visit beyond-events.co.uk for full terms and conditions.



Put the OOOO in your do!

We're here for life, not just for Christmas

We're really proud of the reputation we've built as one of the region's best Christmas party night venues but don't be fooled into thinking we're one-trick ponies. Our award-winning team work year round to deliver the perfect celebrations for life's biggest moments. We've been part of hundreds of weddings, birthday parties, anniversary celebrations, retirement get-togethers and every other type of event conceivable!

- A choice of versatile function rooms
- Top-notch catering – choose from existing packages or design your own bespoke menu
- Dedicated events team
- Entertainment booking service

Get in touch

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