

A unique dining experience to celebrate christmas at The Møller Centre

The Perfect Venue

Christmas is a time to celebrate with colleagues and friends and finding the perfect venue is key to the success of your party. The Møller Centre's contemporary and inspiring design creates a unique backdrop where you can enjoy delicious Christmas cuisine in our Restaurant.

The Møller Christmas Dining Experience

Elegant, unique ambience, delicious cuisine freshly prepared, discreet, professional service - all adds up to an exceptional Christmas dining experience. We are offering Christmas lunches and dinners during December where you can thank your staff for their hard work this year.

Dining experiences are available as a buffet lunch or a Table D'hote dinner during December. Larger groups can host a private dining experience which can include use of the Tower Lounge Bar, a disco or live music.

Make the most of your dining experience - stay the night with us
There is ample free car-parking at the Centre so why not take the worry out of getting home by staying overnight? Our special Christmas B&B rate includes full English breakfast and is reasonably priced at twin/double £80 ex VAT; single £50 ex VAT.

Group size, dates and price

Møller Christmas Dining Experiences are available for groups of 10 - 88 people.

Christmas Lunches are available Monday to Friday in December and cost £19.95 ex VAT per person, including a three course buffet, non-alcoholic punch, novelties, tea or coffee.

Christmas Dinners are available during December 2009 and cost £29.95 ex VAT per person, including a drink (glass of wine, bottle of beer or soft drink), three course dinner, tea or coffee and novelties.

For more information call 01223 465555, email sales.moller@chu.cam.ac.uk or visit www.mollercentre.co.uk

Terms & Conditions

Payments

Note: all prices are exclusive of VAT. A deposit of £10 + VAT per person will be required upon placing your booking. An invoice for the deposit will be sent for payment within 14 days of the date of booking.

The final balance will be invoiced on the 1st November 2009, for final payment within 14 days from the date of invoice.

Bookings taken after the 1st November 2009 will be required to pay 100% of their booking within 14 days of the date of the invoice.

Please note that any monies received for your Christmas Event are non-refundable and non-transferable should you need to cancel or reduce numbers.

Timings

Arrival time of your party at The Møller Centre, and the time your guests will be seated for Dinner should be pre-arranged with the Conference Sales Team. For Dinner bookings the Tower Lounge Bar will be open until midnight. For residential bookings the bar trading hours can be negotiated.

Full terms and conditions will be sent with the booking contract.





Christmas Buffet Lunch Experience

Hot Smoked Salmon Terrine, scented with Lime and Dill
Denham Estate Game Pate Served with an Apricot Chutney
and Home Baked Crostinis

Roasted Norfolk Turkey Breast with Traditional Trimmings
Roasted Vegetables Tajine Presented in a Filo Basket
Filo Parcels with Brie and Cranberry
Seasonal Vegetables and Potatoes

Traditional Christmas Pudding with Cognac Sauce
Lemon & Passion Fruit Tarte with Lemon Sorbet
Selection of Cheeses

Christmas Dinner Dining Experience

Roasted Butternut Squash Soup with Sautéed Porcini
or
Denham Estate Game Pâté with Red Onion Confit
or
Cured & Smoked Salmon, Basil Dressing

Traditional Norfolk Turkey with Bacon Rolls and Chestnut Stuffing
or
Pork Fillet wrapped in Prosciutto and infused with Whole Grain Mustard
or
Steamed Cod Loin on a Spinach and Ginger Cake
With Roasted Tomato Sauce
or
Wild Mushroom and Mozzarella Torte with Roquette Pesto

Traditional Christmas Pudding with Cognac Sauce
or
Lemon & Passion Fruit Tarte with Lemon Sorbet
or
Selection of Cheeses

Mini macaroons served with tea or coffee

The Møller Centre • Storey's Way • Cambridge • CB3 0DE

T: 01223 465555 • F: 01223 465554
E: sales.moller@chu.cam.ac.uk
W: www.mollercentre.co.uk