



Christmas at Radisson Blu

Festive Parties • Dining • Celebrations

2026

Radisson **BLU**
DURHAM

WELCOME

Dreaming of a Blu Christmas?

We have a selection of events for you to choose from to match your celebrations - with great packages, delicious menus and quality entertainment, you are sure to please everyone!

Our team of helpful elves will attend to all the necessary details that go into making a memorable celebration, while you, your friends and family sit back and enjoy the festivities.

You can count on us to make your event extra special!

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Save the hassle of queuing at the bar. Pre-order your drink packages in advance. Just ask our event experts who will assist with all your pre-event planning.

SPECIAL OFFER

Be an Early Elf & Treat Yourself

BOOK EARLY, BE REWARDED

Book and pay your deposit for your party by 31st July 2026.

Based on a minimum of 40 party goers, choose a gift from the following:



Free drinks for your group

Half a bottle of
wine per
person.



Overnight stay for the booker

Stay the night, on
us. Your reward
for organising.



Spa Day for the organiser

A full day of
relaxation, our
treat.

Calling all Blue Light Personnel

LET US BUY YOU A DRINK!

For all of the 999 services, NHS & Armed Forces.

For every Christmas party booked, you will receive a drinks voucher per card holder to be redeemed at the pre-event bar throughout the evening.

Show your card on arrival to get your free drink (1 per person).

Drinks include bottled / draught beer, medium house wine,
single spirit with mixer, or soft drinks.

Thank you from Blu!



FESTIVE DINING

A Feast for Every Occasion

Supported by a wonderful kitchen brigade, led by our Executive Head Chef, you can count on us to make this festive season extra special for you and your guests. Whether a set menu or a tailored solution, we take great pride in impressing guests with both innovative and traditional catering, sensitive to dietary and cultural requirements.

Festive Afternoon Tea

EVERYTHING STOPS FOR TEA...

Whatever happens - there is always cake!
One of the best ways to celebrate the build-up to Christmas is to indulge in a delicious Festive Afternoon Tea.

Dates available throughout December.

£22.95 per person
Add a glass of Prosecco for a £7 supplement,
or a bottle to share for £40.

Private Events

EXCLUSIVELY YOURS!

Host a private party with a difference and take exclusive use of one of our private function rooms, enjoying privacy and personal service from our dedicated team - whether dancing the night away or celebrating with a delicious 3 or 4 course meal or buffet.

You bring the ENERGY – we'll bring the MAGIC!

FESTIVE ACTIVITIES

Christmas Wreath Making

On arrival at the Hub, you'll be greeted with a delicious Afternoon Tea and mulled wine. All wreath-making equipment is provided - no need to bring anything.

Our floral expert will guide you throughout the process of making your very own wreath to keep!

Saturday 28th & Sunday 29th November • 1pm – 5pm
£49.95 per person

Festive Sunday Lunch

JÓZEF'S RIVERSIDE RESTAURANT

Enjoy a delicious Christmas lunch and fun for all - a relaxed, family-friendly atmosphere, with a selection box for the kids!

Starter

Leek & potato soup, fresh chives, sundried tomato olive oil swirl (DF, GF, Vg, V)

Main

Hand carved turkey breast, roast chateaux potato, roast vegetables, stuffing, pigs in blankets, roasting gravy (DF, GF)

Sweet potato wellington, roasted winter vegetables (Vg, V, GF)

Dessert

Chocolate orange torte, blood orange coulis, berry compote (DF, GF, Vg, V)

December 6th, 13th & 20th • First sitting 1pm – 3.30pm
Adults £25.95 • Children £15.00 • Under 2s free

V – Vegetarian Vg – Vegan GF – Gluten Free DF – Dairy Free
Please speak to our team about any dietary requirements.

FESTIVE FAMILY FUN

Magic At The Movies

Snuggle up in your PJs, get comfy to watch a fabulous festive movie, be entertained by our magician and enjoy endless popcorn, hot dogs, pizzas, potato wedges and Christmas stotties!

2.30pm Arrival, magic show for 45 minutes
3.15pm Buffet served
3.45pm Movie time!

29th Nov - The Grinch • 21st Dec - Elf
Adults £27.95 • Children £14.00 • Under 2s free

Price includes a £5 movie ticket. Under 2s free per paying adult.

If you have any special dietary requirements please speak to the team.





FESTIVE PARTY NIGHTS

Dance Through the Decades

Join us for a showstopping Christmas night out.

Arrive from 7pm and enjoy an indulgent 3-course meal from 7.30pm. After dinner, let our resident DJ take you on a musical journey, spinning the greatest hits from every era to keep you on the dance floor all night long.

7pm – Midnight • 27th Nov & 4th Dec
£34.95 per person

PARTY NIGHT MENU

Starter

Leek & potato soup, fresh chives, sundried tomato olive oil swirl (DF, GF, Vg, V)
Chicken liver parfait, red onion & port chutney, toasted brioche (GF without brioche)

Mains

Hand carved roast turkey breast, goose fat roast potatoes, roast vegetables, stuffing, pigs in blankets, roasting jus (GF, DF)
Sweet potato wellington, roasted winter vegetables (Vg, V, GF)

Desserts

Chocolate orange torte, blood orange coulis, berry compote (DF, GF, Vg, V)

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Please speak to our team about any dietary requirements.

FESTIVE PARTY NIGHTS

Awesome Anthems

Join us for a Christmas celebration including a 2-course meal, drinks and dancing. Arrive from 7pm to dine from 7:30pm, indulge in a delicious carvery, then let our resident DJ turn up the energy with Awesome Anthems, filling the dance floor with the biggest crowd-pleasing hits of all time.

Whether you're celebrating with colleagues or friends this is the perfect festive night out guaranteed to get everyone singing, dancing and celebrating in style.

7pm – midnight
December 3rd, 10th & 17th
Price : £29.95 per person

PARTY NIGHT MENU

Mains

Hand carved selection of meats, roast chateaux potato, roast vegetables, stuffing, pigs in blankets and a roasting jus (GF,DF)

Sweet potato wellington served with roasted winter vegetables (Vg,V,GF)

Desserts

Chocolate orange torte, blood orange coulis, berry compote (DF,GF,Vg,V)



Save the hassle of queuing at the bar. Pre-order your drink packages in advance. Just ask our event experts who will assist with all your pre-event planning.

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FESTIVE PARTY NIGHTS

Merry & Bright Party Night

Start your festive evening with a sparkling glass of fizz from 7pm in our pre-event area before enjoying a delicious 3-course Christmas dinner served from 7:30pm.

Then it's time to hit the dancefloor as our live DJ keeps the party going with festive favourites and feel-good tunes all night long. Capture the fun with our festive photo booth and props before rounding off the evening with a tasty late-night snack. The perfect festive night out from first sip to last bite!

7pm – midnight
December 5th & 12th
Price : £49.95 per person

Includes two 50% off drinks vouchers per person when redeemed at the pre-event bar

PARTY NIGHT MENU

Starters

Leek & potato soup with fresh chives and a sundried tomato olive oil swirl (DF, GF, Vg, V)
Pressed ham hock & carrot, Pease pudding, pickled root vegetables, baby pea shoots
(GF alternate bread available)
Smoked salmon and crevette, dill, creme fraiche and baby gherkins (GF)

Mains

Hand carved turkey breast, roast chateaux potato, roast vegetables, stuffing, pigs in blankets and a roasting gravy (GF, DF)
Salmon fillet, tenderstem broccoli, dauphinoise potato, lemon chervil sauce (GF)
Sweet potato wellington served with roasted winter vegetables (Vg, V, GF)

Desserts

Chocolate orange torte, blood orange coulis, berry compote (DF, GF, Vg, V)
Miniature cheese board trio, brie, stilton, cheddar with grapes and biscuits
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V, Vg)

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Please speak to our team about any dietary requirements.

ONE NIGHT ONLY

A night with Lynas & Bloom

Arrive in style from 7pm and kick off the evening with handcrafted cocktails in our exclusive pre-event bar, setting the perfect festive mood before being seated from 7.30pm for an delicious 3-course Christmas dinner.

As the night unfolds, lose yourself in the magic of our live singer & guitarist, Dave Lynas and violinist, Bloom, before hitting the dance floor with our resident DJ, keeping the celebrations going deep into the night.

And just when you thought it couldn't get any better, refuel with a delicious late-night snack to keep the party going!

7pm – midnight
December 18th
Price : £49.95 per person

PARTY NIGHT MENU

Starters

Leek & potato soup with fresh chives and a sundried tomato olive oil swirl (DF, GF, Vg, V)
Pressed ham hock & carrot, Pease pudding, pickled root vegetables, baby pea shoots
(GF alternate bread available)
Smoked salmon and crevette, dill, creme fraiche and baby gherkins (GF)

Mains

Fresh chicken rested on chive mash with roast chateaux potato, roast whole carrot & parsnips with broccoli, stuffing, pigs in blankets and a roasting gravy (GF, DF)
Salmon fillet, tenderstem broccoli, dauphinoise potato, lemon chervil sauce (GF)
Sweet potato wellington served with roasted winter vegetables (Vg, V, GF)

Desserts

Chocolate orange torte, blood orange coulis, berry compote (DF, GF, Vg, V)
Miniature cheese board trio, brie, stilton, cheddar with grapes and biscuits
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V, Vg)

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CASINO NIGHT

From Durham with Love

Dry Martini anyone? Shaken not stirred!

Join us for a night of fun, try your hand at one of our casino tables and games and not lose any money! Enjoy great food and entertainment.

Red carpet arrival at 7pm & enjoy a 007 cocktail followed by a delicious three course dinner at 7.30pm. Then party the night away to a play list from our DJ!

To keep the energy going, round off the evening with a delicious late-night snack - making this the perfect festive night out from the first sip to the last casino chip.

7pm – midnight

December 11th & 19th

Price : £49.95 per person

PARTY NIGHT MENU

Starters

Leek & potato soup with fresh chives and a sundried tomato olive oil swirl (DF, GF, Vg, V)
Pressed ham hock & carrot, Pease pudding, pickled root vegetables, baby pea shoots
(GF alternate bread available)

Smoked salmon and crevette, dill, creme fraiche and baby gherkins (GF)

Mains

Hand carved turkey breast, roast chateaux potato, roast vegetables, stuffing,
pigs in blankets and a roasting gray (GF, DF)

Salmon fillet, tenderstem broccoli, dauphinoise potato, lemon chervil sauce (GF)

Sweet potato wellington served with roasted winter vegetables (Vg, V, GF)

Desserts

Chocolate orange torte, blood orange coulis, berry compote (DF, GF, Vg, V)

Miniature cheese board trio, brie, stilton, cheddar with grapes and biscuits

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V, Vg)

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Please speak to our team about any dietary requirements.

Christmas Day Indulgence

Celebrate the Christmas Day in true style at the Radisson Blu Durham, where your Christmas lunch begins with a sparkling glass of fizz on arrival to get the festivities off to a wonderful start.

Settle in and savour a full Christmas menu bursting with seasonal flavours, complemented by half a bottle of wine per person to perfectly accompany every course.

With Christmas novelties on the table, present for the children and bags of festive spirit in the air, this is a truly magical way to eat, drink and celebrate the most wonderful time of the year.

Bookings from 12 noon
Price : £99.50 per adult
£49 per child (4-12 years)
£20 per infant



Christmas Day Indulgence

CHRISTMAS DAY MENU

Starters

Leek & potato soup with fresh chives & a sundried tomato olive oil swirl (DF, GF, Vg, V)
Chicken liver parfait, red onion and port chutney, toasted brioche (GF without the brioche)
Smoked salmon and crevette, lemon pickle creme fraiche, dill, cucumber ribbons (GF)

Mains

Roast sirloin of beef, roast chateaux potato, roast vegetables, Yorkshire pudding, roasting gravy (GF)
Hand carved turkey breast, roast chateaux potato, roast vegetables, stuffing, pigs in blankets and a roasting gravy (GF, DF)
Salmon fillet, tenderstem broccoli, dauphinoise potato, lemon chervil sauce (GF)
Sweet potato wellington served with roasted winter vegetables (Vg, V, GF)

Desserts

Chocolate orange torte, blood orange coulis, berry compote (DF, GF, Vg, V)
Miniature cheese board trio, brie, stilton, cheddar with grapes and biscuits
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V, Vg)
Christmas pudding, brandy sauce

To Finish

Freshly brewed tea & coffee with mince pies



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New Year's Eve Celebrations

Welcome in the most glamorous night of the year in style, with a sparkling glass of fizz and elegant canapés on arrival from 7pm, to set the tone for an unforgettable evening ahead.

Indulge in a sumptuous 5 course New Year's Eve menu paired with half a bottle of wine per person, before dancing the night away as our resident DJ keeps the celebrations going with the perfect soundtrack to see out the year in style.

With festive novelties to add to the fun and a magical midnight toast to bring in the New Year together, this is one spectacular night you won't want to miss.

7pm – 1am
Price : £94 per person

Why not make a night of it and take away the stress of getting home?

Overnight stay package : £335 Includes two dining places and an overnight stay in a standard room and breakfast the next morning.

(Over 18's only event)

New Year's Eve Celebrations

NEW YEAR'S EVE MENU

Canape reception

Starters

Leek & potato soup with fresh chives & a sundried tomato olive oil swirl (DF,GF,Vg,V)
Chicken liver parfait, red onion and port chutney, toasted brioche (GF without the brioche)
Smoked salmon and crevette, lemon pickle creme fraiche, dill, cucumber ribbons (GF)

Palate Cleanser

Durham gin & rhubarb tonic sorbet

Mains

Chicken breast rested on a haggis & neeps mash, cascaded with a rich whisky cream sauce with roasted root vegetables & tenderstem broccoli (GF,DF)
Medallions of beef fillet on a horseradish mash, roast chateaux potato, roast vegetables, Yorkshire pudding, roasting gravy (GF)
Salmon fillet, tenderstem broccoli, dauphinoise potato, lemon chervil sauce (GF)
Sweet potato wellington served with roasted winter vegetables (Vg,V,GF)

Desserts

Trio of desserts

Miniature cheese board trio, brie, stilton, cheddar with grapes and biscuits

To Finish

Freshly brewed coffee & petit fours

V – Vegetarian Vg – Vegan GF – Gluten Free DF – Dairy Free
Please speak to our team about any dietary requirements.

MAKE A NIGHT OF IT

Sweet Dreams

BED & BREAKFAST IN STYLE

Take the stress out of getting home and stay in one of our stylish and comfortable bedrooms.

In the morning, refuel with our unlimited breakfast buffet - it's not to be missed after a night of partying!

Single or double occupancy, subject to availability.

Various dates throughout December
- to be booked by the party organiser.
From £119 per person.



Terms & Conditions

- All bookings must be confirmed in writing with a £10.00 per person, non-refundable deposit.
- Provisional bookings will be held for 14 days then automatically released.
- All monies are strictly non-transferable and nonrefundable.
- Should your numbers reduce, the monies lost cannot be used against wine, drinks or any other hotel services.
- Balance including wine orders and any dietary requirements must be received no later than 14 days prior to arrival date. Bookings after this period will only be accepted with full prepayment.
- Guests are not permitted to bring their own alcohol on to the premises and event organisers are responsible for ensuring that everyone in their party is aware of this prior to arrival.
- It is a condition of the booking that alcohol not purchased from Radisson Blu Durham will be removed by a member of the management team
- All prices quoted are inclusive of VAT at the prevailing rate.
- The management reserves the right to cancel events should minimum numbers not be achieved. In this situation, an alternative date will be offered or a full refund.
- Tables for events are based on 10 party goers per table and all events are shared party nights.
- For parties larger than 80 guests a separate contract will be required.
- Dietary requirements must be communicated in advance of the event, please check with your party guests at the time of booking.
- Accommodation at the promotional price listed is subject to availability for advance bookings only and requires a guarantee by credit / debit card and free cancellation 48 hours prior.
- We will endeavour to accommodate amendments to bookings but this is subject to availability.
- We will make every effort to deliver special requests but cannot guarantee these can always be fulfilled.



*We look forward to welcoming you,
for one unforgettable December!*

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