



BY OCEANA
Ocean Beach
DESIGN HOTEL & SPA

FESTIVE MEALS & ENTERTAINMENT PACKAGES

~ NOVEMBER & DECEMBER 21 & JANUARY 22 ~

Reserve your booking now for just 5.00pp

The Ocean Beach Hotel is a superb venue with rustic beach charm and offers traditional festive food for all our party nights. Also introducing Thursday Tribute Night & Sunday Elvis Tribute Lunches.

1am bar licence Friday & Saturday
Disco until 1am (Thurs-Sun) or 12 midnight (Sun-Wed)



Subject to social distancing & government guidelines at the time

JANUARY 2022 DISCOUNTED DEALS

All January Festive Menus have an extra 10% Discount
All our Festive food is prepared from fresh local produce

**Also booking Christmas Day Lunch and
New Year's Eve Gala Dinner!**

**Call one of our Sales Team on 01202 298350
or email sales@oceanahotels.co.uk**

THURSDAY TRIBUTE NIGHTS

Thursday 2nd December - **George Michael Tribute**
Thursday 9th December - **Dua Lipa Tribute**
Thursday 16th December - **ABBA Tribute**

**From 34.95 to include Mulled Wine on arrival,
3 Course Silver Festive Menu, Tribute
& After Party Disco until 1am**

SUNDAY ELVIS TRIBUTE LUNCHES

Sunday 5th December - **Elvis Tribute**
Sunday 12th December - **Elvis Tribute**
Sunday 19th December - **Elvis Tribute**

**From 25.95 to include Mulled Wine on arrival,
3 Course Silver Festive Menu & Tribute**

Looking for something different? An alternative to a night out on the tiles?
Then come along and enjoy our fantastic tribute Thursday nights! Our
tribute nights are guaranteed to offer, great value for money, party
atmosphere, superb entertainment & great food.

Go on!... book... sing and dance the night away to your favourite artist.

www.oceanaeventsbournemouth.co.uk

FESTIVE SILVER MENU

Our most popular 2 or 3 Course Traditional Festive Meal

LUNCH

2 Course Lunch 17.95 (excludes Elvis Tribute Sundays)

3 Course Lunch 20.95 (excludes Elvis Tribute Sundays)

DINNER

2 Course Dinner Sun - Thurs 22.95

3 Course Dinner Sun - Thurs 25.95

3 Course Dinner Fri - Sat 30.95

STARTERS

Armagnac Roast Heritage Carrot & Sweet Ginger Soup (V)

Crème Fraîche & Sourdough Croûtons

Duck Liver Parfait, Orange Salad

Cranberry & Orange Chutney & Melba Toast

Prawn, Crayfish & Smoked Salmon Cocktail

Thousand Island Dressing & Granary Bread

MAIN COURSES

Traditional Roast Turkey

Pigs in Blankets, Apricot & Chestnut Stuffing & Chef's Gravy

Herb and Black Pepper Crusted Sirloin of Beef

With a Dijon Mustard Gravy

Roasted Aubergine Stuffed with Root Vegetables (V)

In a Rich Tomato Sauce

All served with Crispy Roasties, Seasonal Vegetables

DESSERTS

Luxury Christmas Pudding, Brandy & Nutmeg Custard

Lemon & Passion Fruit Crème Pot, Chantilly Cream, Shortbread

Rich Chocolate Tart with Hazelnut Crumble, Dark Cherry Coulis & Chantilly Cream

Baked Vanilla & Cranberry Cheesecake, Orange Caramel & Whipped Cream

(V) Vegetarian | Please see page 5 for our (Vg) Vegan & (GF) Gluten Free options
If you have any dietary requirements or need allergen advice please ask the manager on duty
or on booking and we will be pleased to assist

**FREE Dinner Place and Overnight Stay for all organisers with
Sunday to Thursday Dinner Bookings over 25 people**

FESTIVE GOLD MENU

Our most popular 2 or 3 Course Traditional Festive Meal

LUNCH

2 Course Lunch 21.95 (excludes Elvis Tribute Sundays)

3 Course Lunch 24.95 (excludes Elvis Tribute Sundays)

DINNER

2 Course Dinner Sun-Thurs 25.95

3 Course Dinner Sun-Thurs 28.95

3 Course Dinner Fri-Sat 38.95

STARTERS

Armagnac Roast Heritage Carrot & Sweet Ginger Soup (V)

Crème Fraîche & Sourdough Croûtons

Duck Liver Parfait, Orange Salad

Cranberry & Orange Chutney & Melba Toast

Prawn, Crayfish & Smoked Salmon Cocktail

Thousand Island Dressing & Granary Bread

Rosary Goats Cheese, Pomegranate & Toasted Pine Kernel Salad

Pomegranate Glaze

Crab, Leek & Dorset Coastal Cheddar Tart

Tarragon Mayonnaise

MAIN COURSES

Traditional Roast Turkey

Pigs in Blankets, Apricot & Chestnut Stuffing & Chef's Gravy

Herb and Black Pepper Crusted Sirloin of Beef

With a Dijon Mustard Gravy

Roasted Aubergine Stuffed with Root Vegetables (V)

In a Rich Tomato Sauce

Baked Fillet of Salmon

Herb Crust, Saffron & Dill Hollandaise

Roast Kashmir Spiced Lamb Rump

Cranberry & Toasted Seeds, Chef's Jus

All served with Crispy Roasties, Seasonal Vegetables

DESSERTS

Luxury Christmas Pudding, Brandy & Nutmeg Custard

Lemon & Passion Fruit Crème Pot, Chantilly Cream, Shortbread

Rich Chocolate Tart with Hazelnut Crumble, Dark Cherry Coulis & Chantilly Cream

Baked Vanilla & Cranberry Cheesecake, Orange Caramel & Whipped Cream

Best of Dorset Cheese Plate, Blue Vinny, Dorset Red, Coastal Cheddar

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VEGAN AND GLUTEN FREE

STARTERS

Roasted Tomato & Basil Soup (GF, Vg)

Avocado, Pomegranate & Toasted Pine Kernel Salad (GF, Vg)

Pomegranate Glaze

Seasonal Melon Plate, Strawberry and Mint Dip (GF, Vg)

MAIN COURSES

Butternut Squash & Chickpea Curry (Vg)

Steamed Pilau Rice, Poppadoms

Roasted Aubergine Stuffed with Root Vegetables (GF, Vg)

In a Rich Tomato Sauce

DESSERTS

Christmas Pudding (GF, Vg)

Nutmeg Custard

Espresso Martini Chocolate Crème Pot (GF, Vg)

Coconut Mousse with Passion Fruit (GF, Vg)

Lime and Roasted Pineapple

(GF) Gluten Free (Vg) Vegan



BEVERAGE PACKAGES

DRINKS PACKAGE add 12.95 to Silver or Gold Menus
for the whole party for inclusive drinks with meal package

Includes pre-dinner drink (Draft/Bottled Beer, House Spirit & Mixer, 125ml House Wine/Prosecco) and half a bottle of house wine per person any day.

This package is bookable for your whole party only

Non-Alcoholic package Available

WINE & BEER PROMOTIONS

Buckets of Beer (buy 5 get the 6th free)
same beer per bucket

(Peroni, Budweiser, Becks, Rekorderlig Cider)

Buy 10 bottles of wine and get the 11th free

Pre-orders and full payment required





CELEBRATE AND SNOOZE !

Pop in today or call to make a no obligation appointment
to book your Festive meal

ROOM AND BREAKFAST

Midweek

Double/Twin 65.90 per room per night

Single 32.95 per room per night

Weekend

Double/Twin 85.90 per room per night

Single 42.95 per room per night

ROOM ONLY

Midweek

Double/Twin 53.90 per room per night

Single 26.95 per room per night

Weekend

Double/Twin 73.90 per room per night

Single 36.95 per room per night





BY OCEANA
Ocean Beach
DESIGN HOTEL & SPA

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