



CHRISTMAS PARTIES

www.wyathhotel.com



CHRISTMAS PARTY NIGHTS

FRIDAY 28TH - SATURDAY 29TH NOVEMBER

FRIDAY 5TH - SATURDAY 6TH DECEMBER

FRIDAY 12TH - SATURDAY 13TH DECEMBER

BUBBLES | FOUR COURSES FESTIVE MEAL | GLENKEEN FARM IRISH CREAM LIQUEUR
LIVE ENTERTAINMENT IN COBBLERS BAR

FOUR COURSE MEAL WITH BUBBLES €47.50PP

To book, please call +353 98 25027 or email info@wyatthotel.com





DINING OPTIONS

PREFER A FESTIVE LUNCH OR A MIDWEEK GET TOGETHER?

We also offer a range of dining options to suit your needs.

2 COURSE LUNCH WITH TEA/COFFEE | MONDAY - SUNDAY | €32.50PP

3 COURSE DINNER | SUNDAY - THURSDAY | €37.50PP

DELUXE FINGER FOOD | SUNDAY - THURSDAY | €13.50PP | €16.00PP WITH PROSECCO

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CELEBRATE WITH *Santa*

ENJOY 10% OFF YOUR LUNCH AND MEET SANTA CLAUS AFTER!

The Little ones will enjoy Yummy **Hot Chocolate**, delicious **Cookie** and fun bag and
a **GIFT** from the man himself

SATURDAY | DECEMBER 20TH | 2PM - 5PM | €20 PER CHILD

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CHRISTMAS ENTERTAINMENT

THURSDAY 27TH NOV
THE LOCALS

FRIDAY NOV 28TH
BANJAXED

SATURDAY NOV 29TH
NIGHTLITE

SUNDAY NOV 30TH
TRAD

THURSDAY DEC 4TH
THE LOCALS

FRIDAY DEC 5TH
BANJAXED

SATURDAY DEC 6TH
NIGHTLITE

SUNDAY DEC 7TH
TRAD

THURSDAY DEC 11TH
THE LOCALS

FRIDAY DEC 12TH
BANJAXED

SATURDAY DEC 13TH
NIGHTLITE

SUNDAY DEC 14TH
TRAD

THURSDAY DEC 18TH
THE LOCALS

FRIDAY DEC 19TH
BANJAXED

SATURDAY DEC 20TH
NIGHTLITE

SUNDAY DEC 21ST
TRAD

SUNDAY DEC 28TH
TRAD

WEDNESDAY DEC 31ST
JAZZ

SUBJECT TO CHANGE

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SAMPLE DINNER MENU

STARTERS

Freshly Prepared Soup (Ce,Su) **GF**

Black Pudding & Goat's Cheese

Bon Bons (C, M, So, Ce)

Smoked Apple Purée

Chicken Liver Pâté (C,M,Su)

Sourdough Garlic Crouste, Fig Chutney

Cod & Shrimp Fishcake (F,C,Mu,E,M,CR)

Picked Red Onion, Rocket & Cajun Hollandaise

Feta Cheese & Candied

Walnuts Salad (M,Mu,N)

Mixed Grapes, Rocket & House Dressing

MAINS

Prime Irish Beef (M,E,C,Su) **GF**

tbc

Roast Stuffed Turkey & Ham (C,Su,Ce,So,M)

Champ, Red Wine Jus

Half Roast Crispy Duck (So, M, C, N)

Stir-fried Vegetables, Gratin Potato, Plum, Ginger Sauce

Wyatt Brie Burger (C,E,Su,M,So,Mu)

Bacon, Brie Cheese, Red Onion & Cranberry Relish

Baked Fillet of Salmon (Cr,F,Su,M)

Shrimp, Spinach, Lemon Cream Sauce

Lentil & Spinach Dahl (Ce,M) **GF** **V**

Sweet Potato, Carrot, Spinach, Jasmine Rice, Vegan Yoghurt

DESSERT

Cinnamon Crumble Cheesecake

Fresh Cream (M, C, So, E, N)

Warm Traditional

Christmas Pudding (Su, E, M, C, N)

Brandy Custard

Pear & Almond Tart (C, M, N, E)

Mint Anglaise & Vanilla Ice Cream

Chocolate &

Coconut Tart (N, So, Sn) **V**

Mixed Berry Compote

Trio of Miniature Desserts (C, E, Su, M, N)

Served with Mint Anglaise



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SLEEPOVER



EXCLUSIVE ACCOMMODATION RATES FOR GROUP BOOKINGS

SUBJECT TO AVAILABILITY



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★★★★
THE WYATT HOTEL
DINE | DRINK | DISCOVER

THE WYATT HOTEL | THE OCTAGON | WESTPORT | CO. MAYO | IRELAND | F28 TD76

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