



CHRISTMAS TIME

AT IBROX STADIUM



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We have a cracker of a Christmas party season planned for 2018 here at Ibrox Stadium to help banish those winter blues.

This year we have our Ibrox Suite party night with panoramic views of the pitch – The Jingle Bell Rock! Complete with a four course Christmas feast and live band. We guarantee you'll be partying into the wee hours of the morning!

If you're looking for a touch of sparkle, it's time to put on your dancing shoes and join us for our famous Glitter Ball. This traditional Ibrox party will take place in our Thornton Suite within our main stand and includes blue carpet arrival and visit to the Trophy Room.

The Argyle House Restaurant is the perfect place to eat, drink and be merry! Open for a variety of Christmas dining options including lunches and dinners we have something for all ages and occasions.

Santa might even surprise you with a visit on Santa Sundays!

With many events and parties taking over our December calendar, we can promise a special festive season at Ibrox this Christmas.

THE JINGLE BELL ROCK

Ibrox Suite

Celebrate the festive season in style this year with a night to remember at the Jingle Bell Rock! Enjoy the Panoramic views of the famous pitch from the Ibrox Suite. All you have to do is Eat, Drink and be Merry!

Package includes:

A glass of sparkling fizz on arrival

Live band & DJ

Complimentary car parking

Timings

***7.00pm Arrival drink**

7.30pm Dinner

9.00pm Entertainment

12.30am Last orders

1.00am Carriages

Dates

Friday 14th December

Saturday 15th December

£42.00 per person

Pre-order drinks menu available – see page 12

Menu

Starter

Pressed ham and parsley terrine

pickled festive vegetables, mini Hovis loaf and pea shoot salad

Soup

Red lentil and root vegetable soup

with crusty bread and salted butter

Main Course

Free range breast of chicken

sage and chestnut stuffing, goose fat fondant potato, Chantenay carrots, truffle, green beans and thyme jus

Dessert

Textures of chocolate

dark chocolate macaron, milk chocolate mousse, white chocolate and cinnamon cheesecake

Tea, coffee and Rangers chocolate mints

Dietary options available for pre-order

GLITTER BALL

Thornton Suite

The Glitter Ball is a traditional party night with an extra touch of glamour and sparkle. Dress up to the nines and walk the blue carpet as you arrive to a sparkling drinks reception in the opulence of the Main Stand. Our famous trophy room at the top of the marble staircase will be opened for you to explore.

Package includes:

- A glass of sparkling fizz on arrival
- Glitter ball disco
- Festive magic mirror
- Complimentary car parking

Timings

- *7.00pm Arrival drink
- 7.30pm Dinner
- 9.00pm Entertainment
- 12.30am Last orders
- 1.00am Carriages

Dates

- Friday 14th December
- Saturday 15th December
- Friday 21st December

£38.00 per person

Pre-order drinks menu available – see page 12

Menu

Starter

Red lentil and root vegetable soup
crusty bread and salted butter

Main Course

Carved Campbells turkey crown
apricot and garlic stuffing, bacon wrapped chipolatas,
oven roasted winter vegetables, goose fat roast Maris Pipers

Dessert

Textures of chocolate
dark chocolate macaron, milk chocolate mousse,
white chocolate and cinnamon cheesecake

Tea, coffee and Rangers chocolate mints

Dietary options available for pre-order

Don't just book it – VIP it!

Upgrade for just £10.00 per person
and be spoiled like a true VIP

Special VIP canape reception in the Blue Room

Exclusive tour of the home dressing room

The opportunity for trackside photographs

(subject to availability)

CHRISTMAS LUNCH

The Argyle House Restaurant *Christmas Lunch*

Two course lunch (starter and main course)

Adults £17.50 per person
Children under 12 £10.00 per child
Desserts £5.00 each

Dates

Monday 3rd December - Friday 21st December
Excluding Saturday and Sundays
12.00pm until 2.30pm

Pre-order drinks menu available - see page 12

Menu

Starters

Chef's soup of the day
warm crusty bread and salted butter

Orkney hot smoked salmon and prawn tian
pickled cucumber, malted hoagie, crisp winter leaves

Parfait of chicken and duck livers
Arran oatcakes, tomato chutney, baby rocket

Ayrshire grilled goat's cheese
orange marmalade granola, rocket, aged balsamic dressing

Main Courses

Carved Campbells turkey crown
apricot and garlic stuffing, bacon wrapped chipolatas,
oven roasted winter vegetables, goose fat roast Maris Pipers

Sustainable haddock
beer batter, house fries, mushy peas,
pickled onion tartare and lemon wedge

Braised borders beef and sausage pie
Maris Piper mash, buttered peas, candied carrots, puff pastry

Rigatoni
crushed basil, cherry tomato, blackened peppers, chilli ragu

Desserts

Textures of chocolate
dark chocolate macaron, milk chocolate mousse,
white chocolate and cinnamon cheesecake

Traditional Christmas pudding
brandy sauce, festive berries

Steamed banana pudding
vanilla pod ice cream, salted caramel sauce

Dietary options available for pre-order

CHRISTMAS DINNER

The Argyle House Restaurant *Christmas Dinner*

Christmas Dinner 3 course dinner

Adults £30.00 per person
Children under 12 £15.00 per child

Dates

Friday 7th, 14th, 21st December
Saturday 1st, 8th, 15th, 22nd December
6pm until 9pm

Private suite for groups of 20 or more
(subject to availability)

Pre-order drinks menu available – see page 12

Menu

Starters

Chef's soup of the day

warm crusty bread and salted butter

Orkney hot smoked salmon and prawn tian

pickled cucumber, malted hoagie, crisp winter leaves

Parfait of chicken and duck livers

Arran oatcakes, tomato chutney, young leaf salad

Dunlop grilled goat's cheese

orange marmalade granola, rocket, aged balsamic dressing

Spiced haggis fritters

peppered clap shot and malt whisky pan juices

Main Courses

Carved Campbells turkey crown

apricot and garlic stuffing, bacon wrapped chipolatas,
oven roasted winter vegetables, goose fat roast Maris Pipers

Seared West Coast salmon fillet

spring onion, crushed new seasoned potatoes,
samphire, garlic king prawns

Free range breast of chicken

sage and chestnut stuffing, goose fat fondant potato,
festive roast root vegetables and thyme jus

Chargrilled Borders rib eye steak (£5.00 supplement)

chive mash, mac cheese and truffle fritter,
grilled cherry tomato, peppercorn sauce

Rigatoni

crushed basil, cherry tomato, blackened peppers, chilli ragu

Desserts

Steamed banana pudding

vanilla pod ice cream, salted caramel sauce

Textures of chocolate

dark chocolate macaron, milk chocolate mousse,
white chocolate and cinnamon cheesecake

Baked cranberry and cinnamon cheesecake

white chocolate cream and milk chocolate bon bons

Traditional Christmas pudding

brandy sauce, festive berries

Selection of farmhouse cheeses

savoury biscuits, traditional accompaniments

Dietary options available for pre-order

SANTA SUNDAYS CARVERY

The Argyle House Restaurant Santa Sunday Christmas Carvery

Soup of the day

warm crusty bread and salted butter

Fresh seasonal melon

mixed fruits, berries & raspberry coulis

Chicken liver parfait

plum chutney, rocket and oatcakes

Selection of seasonal roast joints and hot dishes

served fresh from the carvery

Chef's dessert selection

a delicious selection of festive desserts from our dessert table

Adults £23.50 per person

Children under 12 £13.00 per child

Children 2-5 years old £9 per child

Under 2's eat Free from the carvery

Dates

Sunday 2nd, 9th, 16th, 23rd December

Pre-order drinks menu available – see page 12

SENIOR CITIZEN'S LUNCH

Senior Citizens Christmas Lunch menu

Starter

Chef's soup of the day

warm crusty bread and salted butter

Main Course

Traditional roast turkey

chestnut stuffing, pigs in blankets, oven roasted winter vegetables,
crisp rosemary infused potatoes

Dessert

Vanilla bean ice cream

crushed berries and short bread crumb

Tea, coffee and Rangers chocolate mints

£11.95 per person

Dates

Monday 3rd – Friday 21st December

Excluding Saturday and Sundays

Dietary options available for pre-order

Pre Order Drinks Menu

WINE

House White/Red £18.00

House Rosé £21.50

Prosecco £22.50

Champagne from £45.00

BEER

Buckets of Beer £40.00 (10 beers)

VOUCHERS

Drinks Voucher £4.50

Order in advance to take the
hassle out of paying as you go.

Vouchers may be exchanged in house for
a house spirit & draft mixer, pint draft lager/cider
or 175ml glass of house white/red wine

(Pre payment required for all drinks orders, 1 week prior)

TERMS AND CONDITIONS

1. In the event of the stadium being used for a home game on the same day as a party night, Elior UK reserves the right to alter the guests' time of arrival.
2. In the event of the stadium being used for a home game on the same day as an Argyle House Restaurant reservation, Elior UK have the right to alter the guests time of arrival or change to an alternative date.
3. A non-refundable deposit of £10.00 per person if required for all bookings at time of booking. Final balance for Party Nights due by 23rd November. Party Night bookings not paid by 23rd November will be deemed to have been cancelled and any monies will be retained by Elior.
4. All cancellations and additions to your booking must be confirmed in writing and will not be accepted by telephone.
5. Any deposit is strictly non-refundable. Balance of monies less deposit will be refunded as follows:
14 days or less – No refundable
More than 14 days but less than 28 days – 50%
More than 28 days – 75%
6. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or entertainment for other members of the party.
7. All additional charges incurred during the event must be settled prior to departure.
8. All prices are inclusive of VAT at 20% and are subject to alteration should the rate of VAT change.
9. Elior UK reserves the right to alter any aspect of the advertised menu including cancelling an event for which there are insufficient bookings. In this case an alternative date, or full refund will be given. Elior UK does not accept liability for cancellation of an event due to circumstances out with their control.
10. No beverages of any kind are permitted to be brought into the stadium. Any beverages brought into the stadium will be held by our security department and returned at the end of the event. No corkage is available and no beverages may be taken from the stadium on departure.
11. Some of our dishes contain ingredients that may cause an allergic reaction. Guests prone to allergies should advise Elior UK prior to arrival to allow an alternative dish to be provided.
12. Dress code - smart/casual. No football colours may be worn. Elior UK reserves the right to refuse admission and remove any individual whose behaviour is deemed unacceptable.
13. Smoking is not permitted within the stadium premises. Smoking areas have been designated around the stadium and the Duty Manager will advise you and your party of the areas in which smoking is permitted.



Elior UK

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Tel: 0141 580 8996

Email: bookmyevent@rangers.co.uk

GIFT VOUCHERS

Gift vouchers are available for the Argyle House Restaurant and make the perfect Christmas gift for friends and family.

Valid for 12 months from the date of issue, gift vouchers can be used for a mid-week lunch with friends, an intimate Friday or Saturday night dinner or our famous Sunday Carvery.



BOOK NOW

Booking your Christmas celebrations at Ibrox Stadium couldn't be easier.

Call the events team on 0141 580 8996 or email bookmyevent@rangers.co.uk

Join us on Facebook, Twitter and Instagram for all the latest news and to be kept up to date with special offers throughout the year

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