



Wishing you and your loved ones a

Merry Christmas &
a Happy Holiday Season!

May your Christmas be filled with joy, warmth and love.

Season Greetings

FROM ALL THE STAFF AT LLANDUDNO BAY & BELMONT

Welcome to the enchanting Llandudno Bay Hotel, where the spirit of the holidays comes alive! Nestled by the beautiful bay, our hotel is adorned with festive cheer to make your stay truly magical. From the warmth of our cosy accommodations to the twinkling lights that illuminate our surroundings, every corner exudes the joy of the season.

As you step into our welcoming embrace, anticipate delightful surprises, cheerful decorations, and a festive ambiance that extends from our inviting lobby to our well-appointed rooms. Our dedicated team is here to ensure your holiday experience is nothing short of extraordinary.

Whether you're escaping for a tranquil holiday retreat or joining us for a lively celebration, Llandudno Bay Hotel is your haven for festive joy. Indulge in the seasonal delights, savour the enchanting atmosphere, and let us be your home away from home during this special time of year.

We look forward to creating cherished memories with you at Llandudno Bay Hotel. Welcome to a season of warmth, merriment, and unforgettable moments!

From the Team at Llandudno Bay

CHRISTMAS 2025

Christmas Getaway Delight - 3 Night Escape



A warm welcome awaits for you to relax, unwind and enjoy our festive treats, leaving you with the ultimate festive experience.

ONE ADULT PER ROOM		TWO ADULTS PER ROOM	
SINGLE REAR	£635	STANDARD DOUBLE	£1100
SINGLE SEA VIEW	£670	CLUB SEA VIEW	£1160
STANDARD DOUBLE	UPGRADE FROM £25 PER NIGHT	CLASSIC SEA VIEW	£1260
CLASSIC SEA VIEW	UPGRADE FROM £45 PER NIGHT	BAY VIEW ROOM	£1325
BAY VIEW ROOM	UPGRADE FROM £65 PER NIGHT		

24th December

Welcome to the hotel with mulled wine and scones as you settle into your room before joining us for a delicious three-course dinner with entertainment.

25th December

Relax over breakfast and then enjoy the rest of your morning before sitting down with glass of champs along side your Christmas Day lunch with all the trimmings. In the evening we will serve an informal buffet with entertainment

26th December

Indulge in a relaxed breakfast before heading off to Venue Cymru for a Christmas pantomime performance of Cinderella at 3pm, followed by an elegant three course dinner in the evening with entertainment.

CONTACT THE TEAM

T: 01492 499500

E: reception@llandudno-bay-hotel.co.uk



LLANDUDNO BAY
HOTEL



Please Join Us



New Year Celebration

DECEMBER 31st AT 7PM

3 Course Meal & Live Singer for the
New Year Celebration

NEW YEAR 2025

New Year Getaway



A warm welcome awaits for you to relax, unwind and enjoy our festive treats, leaving you with the ultimate festive experience.

ONE ADULT PER ROOM		TWO ADULTS PER ROOM	
SINGLE REAR	£220	STANDARD DOUBLE	£400
SINGLE SEA VIEW	£240	CLUB SEA VIEW	£430
STANDARD DOUBLE	UPGRADE FROM £25 PER NIGHT	CLASSIC SEA VIEW	£460
CLASSIC SEA VIEW	UPGRADE FROM £45 PER NIGHT	BAY VIEW ROOM	£500
BAY VIEW ROOM	UPGRADE FROM £65 PER NIGHT		

31st December

We are thrilled to have you with us as we ring in the new year! Whether you're here to relax, celebrate, or enjoy a special getaway, we want to ensure your stay is filled with comfort, joy, and unforgettable memories.

As you settle in, take a moment to soak in the festive atmosphere around you. Our team is here to assist with anything you need to make this a truly exceptional experience. From delightful dining options to exciting events, we've got everything ready to help you start the year with a bang!

Wishing you a joyful and prosperous New Year filled with happiness, love, and new beginnings. Here's to fresh starts, good times, and unforgettable moments!

Enjoy your stay and let's make this New Year's Eve one to remember!

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Festive Afternoon Tea

2025

SERVED WITH TEA, COFFEE AND A GLASS OF PROSECCO

£25.00 PER PERSON

1st November – 1st January

Selection of Cakes

Fruit / Plain Scone With jam & clotted cream (GF*)

Christmas Nougat Tree (GF)

Gingerbread Man

Cranberry & White Chocolate Brownie

Chocolate Yule Log

Welsh Amber Tart

Selection of Sandwiches

Turkey, Brie, Bacon & Cranberry Jam (GF*)

Cheese And Chutney (GF*)

Egg & Cress Mayonnaise (GF*)

Smoked Salmon, Cucumber & Cream Cheese (GF*)

Sausage & Stuffing Rolls

(Sample)

Christmas Eve Menu

2025

Starters

Smokey sweet potato soup (V)(VE*) (GF*) (DF)

Served with a warm bread roll and Welsh butter

Polpette al sugo

Italian style meatballs in a rich tomato sauce, served with a bread roll

Fresh fig, mozzarella and serrano ham salad

A combination of fresh figs serrano ham and mozzarella all tossed together and finished with fresh French dressing

Creamy Cajun chicken bites

Cajun chicken tossed with grated egg, cheese, tomato, cucumber and onions, then finished with a creamy ranch sauce and served on bite sized toasted French bread

Mains

Roasted chicken breast (GF) (DF)

A seasoned roasted chicken breast served with garlic roasted tomatoes, potatoes drizzled with herb dressing and finished with green beans

Pan fried salmon (GF)

Baked salmon fillet served with a lemon and fresh dill sauce, seasonal vegetables and crushed potatoes

Glazed 10oz pork chop (GF)

Pan fried pork chop glazed with honey and paprika butter and served on a bed of green vegetables and herb dressed new potatoes

Vegetable stroganoff (GF) (VE) (V) (DF)

Served with brown rice

Desserts

Chocolate Delice (V) (GF)

with roasted hazelnuts, figs and honeycomb ice cream

Black Cherry Gelee Bar

with clotted cream, caramelised fudge and sponge cake

Sticky Toffee Pudding (VE on request)

with butterscotch sauce and vanilla ice cream

Welsh Cheeseboard (V) (GF on request)

with crackers, chutney, celery and fruit

Christmas Day Menu

2025

Starters

Butternut squash soup with apple (GF*) (V)

Served with a warm bread roll and Welsh butter

Smoked salmon & prawn cocktail (GF*)

Served with mixed leaves, Marie rose sauce and whole meal bread

Pork and chicken pate (GF*)

Served with toasted brioche bread and red onion chutney

Platinum jubilee coronation chicken salad (GF)

A combination of herbs, spices and chicken in a creamy sauce, parsnip rosti with harissa, feta & caramelized red onions

Mains

Paupiette of roasted turkey (GF)

Stuffed with cranberry, pork stuffing & wrapped with streaky bacon

Roasted Welsh topside of beef (GF*)

Roast pork (GF)

with stuffing, apple sauce & fresh crackling.
Served with a giant Yorkshire pudding

Nutless roast (V)

All served with sprouts, carrots, roasted honey glazed parsnips, broccoli, garlic & herb roasted potatoes

Garlic and herb creamy salmon fillet (GF)

Served with seasonal vegetables and leek mashed potato

Intermediates

Homemade mango, lime & a hint of Malibu sorbet

Desserts

Christmas Pudding (V) (VE on request)

with cranberry compote, toasted marshmallows & brandy sauce

Baked Golden chocolate cheesecake (V)

with popcorn, banana pieces, toffee sauce & banana ice cream

Classics platter

of egg custard tart, berry jam Swiss roll & apple crumble with vanilla ice cream

Welsh Cheeseboard (V) (GF on request)

with crackers, chutney, celery & fruit

Christmas Night Buffet 2025

Sandwiches

Ham and tomato on white (GF*)
Smoked salmon, cream cheese & cucumber on
brown (GF*)

Egg, cress, mayonnaise on white (GF*) (V)
Cheddar cheese and chutney (GF*) (V) (VE*)

Hot and Cold nibbles

Chicken goujons
Bacon and cheese turn overs
Maple glazed sausage blinis
Mushroom and crumbly blue arancini balls
(V) (VE)

Beef mini sausage rolls
Ham and cheese brioche bites
Margherita pizza slices (V)
Mini quiche selection
Soup (V) (VE*) (GF*)

Main Salads

Greek chicken salad with olives, feta cheese,
tomatoes, and red onion (GF)
Chicken Caesar salad
(available without chicken) (GF*) (V*)
Tomato and basil, pepper pasta salad
(V) (GF) (VE)

Sides and Desserts

Ranch coleslaw (GF) (V)
Fries (GF) (V)
Selection of Desserts
Welsh cheese platter

Boxing Day Menu

2025

Starters

Minestrone soup (GF*) (V) (VE)

Served with a warm bread roll and Welsh butter

Pineapple, lime king prawn cocktail (GF*)

Served with buttered sourdough bread

Creamy garlic and herb mushrooms (GF*) (V)

Served with toasted garlic brioche bread

Homemade chicken bites tikka (GF)

Diced Chicken marinated in tandoori spice, yoghurt, garlic and ginger oven cooked served with mixed leaves and mango chutney

Mains

Gammon steak (GF)

Topped with a honey cheese crumb. Served with homemade chunky chips and peas

Chilean sea bass (GF)

Sea bass lightly coated with pesto, sliced tomatoes and lemon oven cooked and served with Mediterranean vegetables in a spicy tomato sauce

Traditional chicken casserole (GF) (DF)

Tender chicken thighs slowly cooked with maple glazed bacon lardons root vegetables, thyme sprigs & served with carrot and swede mashed potatoes

Baked cherry tomatoes, mozzarella & basil risotto (V)

Served with garlic toasted brioche

Desserts

Golden crème caramel (V)

with sweet roasted figs, cinnamon biscuit and dulce de leche mousse

Chocolate brownie (V)(VE on request)

with chocolate sauce, chocolate soil, berries & mint choc chip ice cream

Welsh amber tart (V)

with mixed berry compote and honeycomb ice cream

Welsh cheeseboard (V) (GF on request)

with crackers, chutney, celery & fruit

New Year's Menu

2025

Starters

Minestrone soup (GF*) (V) (VE)

Served with a warm bread roll and Welsh butter

Pineapple, lime king prawn cocktail (GF*)

Served with buttered sourdough bread

Creamy garlic and herb mushrooms (GF*) (V)

Served with toasted garlic brioche bread

Homemade chicken bites Tikka (GF)

Diced Chicken marinated in tandoori spice, yoghurt, garlic and ginger oven cooked served with mixed leaves and mango chutney

Mains

Roasted chicken supreme (GF) (DF)

wrapped in maple glazed bacon and served with a red wine and mushroom sauce, roasted vegetables and roasted new potatoes

Chilean sea bass (GF)

Sea bass lightly coated with pesto, sliced tomatoes and lemon, oven cooked and served with Mediterranean vegetables in a spicy tomato sauce

Lamb henry (GF)

Served with mild horseradish mashed potatoes, radishes, spinach and a minted gravy

Baked cherry tomatoes, mozzarella and basil risotto (V)

Served with garlic toasted brioche

Desserts

Sticky toffee pudding (V)(VE on request)

with butterscotch sauce and vanilla ice cream

Lemon tart (V)

with toasted marshmallows, orange jelly bar, lemon gel and orange sorbet

Tiramisu slice (V)

with almond biscotti and affogato ice cream

Welsh cheeseboard (V) (GF on request)

with crackers, chutney, celery & fruit

NEW YEAR WALKS

Great Orme's Head

Start your journey at Great Orme's Head, an outstanding limestone headland that dominates the Llandudno skyline. The walk begins from the West Shore, allowing you to appreciate panoramic views of the North Wales coast and Snowdonia National Park. You'll find well-marked paths that cater to hikers of all fitness levels. Take the time to explore the Great Orme Country Park, where you'll encounter rare flora and fauna, ancient mines, and a Bronze Age copper mine.

West Shore Beach

As you descend from the Great Orme's Head, you will reach the tranquil West Shore Beach. This sandy haven provides a serene ambience for leisurely walks and picnics. Don't forget to admire the iconic Victorian crescent, a prominent landmark of Llandudno.

Marine Drive

Continue your coastal walk along Marine Drive, a spectacular road that encircles the Great Orme's Head. This scenic route offers impressive vistas of the Irish Sea, charming seaside towns, and stunning cliffs. There are benches along the way, allowing you to take a moment to revel in the natural beauty or enjoy a picnic. Keep an eye out for seals, dolphins, and a variety of seabirds that call this area home.

North Shore Promenade

Conclude your coastal walk by strolling along the North Shore Promenade, a lively seafront promenade filled with charming shops, cafes, and attractions. This vibrant area showcases the Victorian heritage of Llandudno and offers breathtaking views of the bay. You can indulge in local delicacies, peruse boutique shops, or visit the famous Llandudno Pier, a historic landmark teeming with entertainment options.



BOOKING INFORMATION



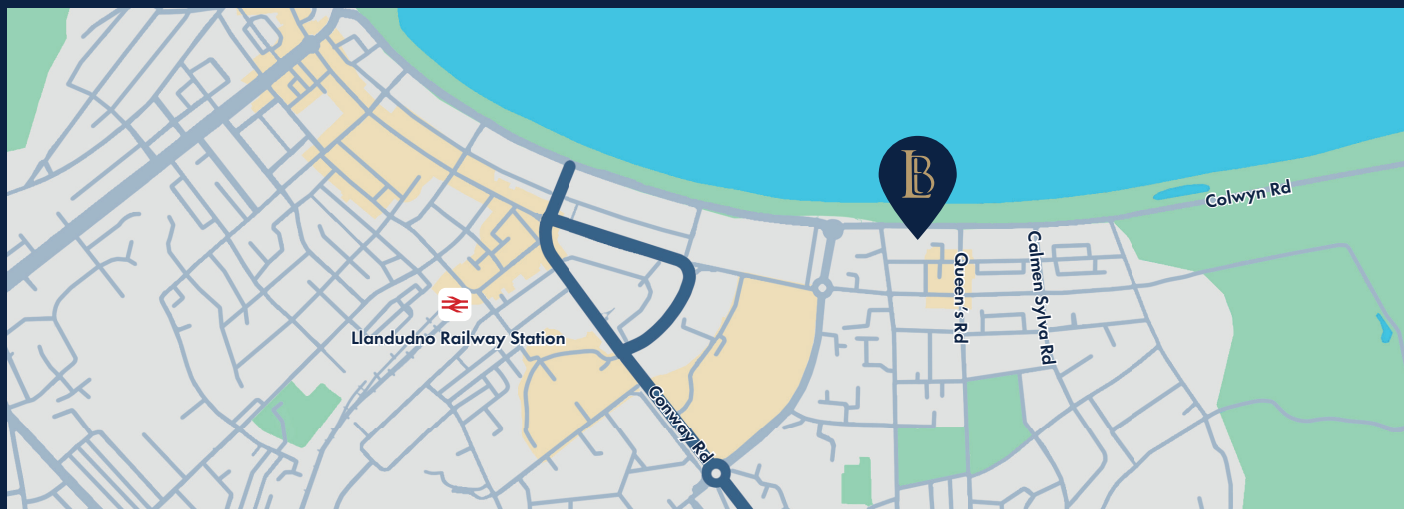
- Contact the Reception Team to check availability and book your festive package
- A 50% deposit is required at the time of booking. Packages will not be reserved until the full deposit required has been cleared. Remainder to be paid by 4th November along with your preorder for the festive menus.
- Minor amendments are accepted up to 7 days prior arrival, thereafter any cancellations will be charged in full.
- Full payment will be automatically taken on the 4th November on the payment card provided. Reservations not cleared by the 4th November 2025 will be at risk of cancellation and any deposits retained by the hotel.
- Any bookings which have not been confirmed by this date will be deemed to have been cancelled and any deposits will be retained by the hotel.
- Please ensure all payments are received in one transaction. The hotel will not accept multiple transactions from various guests within the same party.
- A Preorder is required for all dining reservations during the Festive period, Including Christmas Day, by 4th November 2025. Please ensure the lead guest of the reservation informs the hotel of the parties pre orders by email or telephone.
- The Management reserve the right to make changes to the festive programme without prior notice.
- The cost of all additional services must be paid for prior to the event.
- When special requests are made the hotel will endeavour to accommodate them, but this cannot be guaranteed.
- The hotel reserves the right to alter or cancel any of the contents, prices and dates of the events and packages.
- Please be advised that any festive menus may be subject to change.
- Please note that the hotel is not responsible for any funds lost due to cancellations or no-shows. We strongly recommend travel insurance to cover any unforeseen changes to your plans.

CONTACT THE TEAM

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TRAVEL INFORMATION



Getting to us by road

The A55 Dual Carriageway connects the town to both the M56 and M53 and the motorways in turn connect to the UK motorway system. Both Manchester and Liverpool are just one hours drive away, as are their respective airports. From JCTN 19 of the A55 take the A470 into Llandudno, the hotel is situated just past the Llandudno Lifeboat Station and paddling pool.

Getting to us by ferry

Less than 40 minutes to Holyhead Ferry Port for Ireland.

Getting to us by rail

We are less than 4hrs from London Euston to Llandudno Train Station.

All the information in this brochure is current at the time of publication.

If you require further information or would like to make a reservation please don't hesitate to contact us.

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LLANDUDNO BAY
HOTEL



LLANDUDNO BAY HOTEL

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