

*The Victorian Steampunk Society Presents*

## A SPLENDID STEAMPUNK NEW YEAR

*Dec 30<sup>th</sup> - Jan 2<sup>nd</sup>*

*The Holiday Inn, Corby*

A long weekend of socialising, relaxing, steampunk activities and entertainments plus the annual Steampunk Gala Dinner.

We are returning to the Holiday Inn, Corby, Northamptonshire. Conveniently located in the Midlands the hotel is looking forward to welcoming back Uk steampunks. <http://www.hicorby.com>

We have our own dedicated area for the weekend in the form of Miller's Bar which has a comfortable lounge area as well as tables and booths so great for activities and relaxing during the day and the Corbie Suite which has a dance floor etc and will be the location for the gala dinner and our evening entertainments.

The hotel has a leisure centre and pool. Indeed one of the highlights of the weekend is out private Victorian bathing session. There is also a beauty salon and we can supply details if anyone fancies booking a pampering before the gala dinner.

The weekend will be very relaxed with time to socialise and chat. During the day we will facilitate talks and workshops, dance classes, role play games, tea duelling and other activities. A group are planning an optional trip out on Saturday for a walk/visit and to browse antique shops.

There will be entertainment features on both Friday and Sunday nights. Details will be released in due course. Saturday night is New Year's Eve and we will have our gala dinner followed by dancing and other fun.

You do not have to attend the whole event. You can come along to whatever features you wish. Pick when you want to attend to suit your schedule and budget.

An outline timetable is included here but this is very much a work in progress. If there is something you would like to see, do or facilitate then please email [majortinker@aol.com](mailto:majortinker@aol.com) with your ideas.

There are just 100 places available for this event. To secure your place go to <http://vssnewyear.eventbrite.com> It costs £8.50 to book your place. If you don't wish to attend the dinner that is all you have to pay for the event. The gala dinner is the highlight of the weekend though. If you wish to attend the dinner you will need to pay a further £30 per person by Nov 3<sup>rd</sup> at the latest. (We have to pay the balance to the hotel by the 7<sup>th</sup>)

You do not have to be resident at the hotel but we have arranged a special rate for accommodation.

- A double room on a dinner bed and breakfast basis is £79 per night.
- A double room just bed and breakfast is £64.

To reserve your accommodation you should phone the hotel direct on 01536 464746 to make your booking making it clear it is for the "Victorian New Year"

*We look forward to seeing in the New Year with you.*

#### OUTLINE PROVISIONAL TIMETABLE

Friday	Millers I	Millers II	Corbie Suite	Other
Afternoon	Welcome and	socialising		
19:00				Dinner
20:30-23:30			Entertainment	
Saturday				
Morning	Frock Froth	RPGs all day		
	Dance Workshop	Tea Duelling		Trip Out
Afternoon	Writing Workshop	Baritsu		
	tba	tba		
19:30-0100			Gala Dinner	
Sunday				
Morning	tba	RPGs		
Afternoon	tba	tba		Swimming
19:00				Dinner
20:30			Entertainment	

## GALA DINNER MENU

Crown of Galia Melon  
Served with a champagne sorbet and seasonal berries

Duck terrine  
Served with plum and apple chutney and rustic bread

Fish Chowder  
Topped with a herb crouton

Select wild and field mushrooms  
Sautéed in garlic and combined in a cream sauce served on toasted brioche

~o~

Medallions of prime beef  
Served with a missed peppercorn sauce

Supreme of cornfed chicken  
Served on a bed of sautéed leeks accompanied by a white wine sauce

Monkfish wrapped in Pancetta  
Served in a red wine, bacon and mushroom sauce

Asparagus and broad bean risotto  
Topped with parmesan shavings

Vegetable Strudel  
Accompanied by a tomato and basil sauce

All accompanied by Chef's selection of vegetables and potatoes

~o~

Selection of English and continental cheese  
Accompanied by an assortment of biscuits and fruit.

Raspberry crème brûlée  
Served with crisp buttery shortbread fingers

Trio of chocolate desserts

~o~

Freshly brewed tea, coffee and florentines

*Please advise of any special dietary arrangements and your menu choices when booking.*