

# MICHAEL JACKSON TRIBUTE

## MJ ETERNITY GOLD

Friday 15<sup>th</sup> September 2023

Top International MJ Tribute Artist (who has received personal compliments, invitations to MJ's home-Neverland Valley Ranch and even a phone call from Michael Jackson Himself! Danny Oliver (who has performed for Michael Jackson twice in London and New York in 2002) is electrifying in this fantastic show representing Michael Jackson with heartfelt pride, admiration, and respect with the most "carbon copied (Blackpool gazette)", charismatic and passionate of stage energies of any tribute performer.

With dazzling costumes, stunning choreography, the mannerisms, trademark vocals, the magic and the moves Danny Oliver delivers a Michael Jackson show that transcends its energy and captivates audiences like no other tribute and has even graced the front pages of "THE STAGE" newspaper.

In 2010 Danny was chosen personally, by Michael Jackson's world tour lead guitarist (since the BAD Tour), Jennifer Batten to perform beside her on stage all over the UK, Switzerland and Paris.

£45 per person and includes 3 course meal and mesmerizing show

Large group offer – Book 10 tickets pay for 9!

*To book please call 01702 899 222*



## Timings

*Some timings may alter slightly throughout the evening*

6.45pm to 7.15pm Guest arrival and Meal served  
*(your allocated arrival time will be given when booking)*

9.15pm Show commences

10.00pm interval

10.15pm Show resumes

11.00pm End of show

11.30pm Finish

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## Menu

*We will require menu choices and any dietary requirements 14 days prior to show. Please be aware that some dishes may be subject to change.*

### Starter

Leek & Potato Soup (v)

Served with a warm Bread Roll - *all can be made vegan*

Chicken Liver Parfait, Caramelised Red Onion Chutney

Classic Prawn Cocktail, served with Brown Bread & Butter

Trio of Melon (v, vg, gf)

### Main Course

Beef & Ale Stew Open Topped Puff Pastry Pie with  
Parmentier Potatoes and Seasonal Greens

Pan Fried Salmon Filler, Celeriac Puree, Pan Fried Wild Mushrooms, Parley White Wine Sauce served with Kaitatuya  
Roasted Green Seaweed

Vegan Pie of The Day, served with Roasted New Potatoes and Seasonal Vegetables (v, vg)

### Dessert

White Chocolate and Red Berry Pavlova

Apple Crumble with Custard

Warm Vegan Chocolate Brownie (v, vg)

Mixed Fruit Platter (v, vg, gf)

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.*

### Deposits & Cancellations

All bookings require full payment to secure your booking. Deposits per person will be forfeited should you decide to cancel your booking or party members fail to attend. Should a customer choose either to cancel in advance or not attend, regardless of the reason, it is the Royal Hotel's policy that the deposit or full payment is not refunded. Also, a customer deposit cannot be transferred to offset part of another customer's bill.

However, completely at management's discretion, deposits on tables for meals may be transferred to reserve a similar booking at a later date if cancelled with 30 days or more notice.