

A Time for Remembering

Celebration of life

Mercure Tunbridge Wells is the ideal retreat where you can gather with friends, families and colleagues to remember the life of a loved one.

We understand that there is no harder time than when a loved one passes away. Our experienced staff will be on hand to take care of everything and a dedicated Event Planner will be glad to help you with every aspect of planning your reception and ensure that all your specific requirements are met on the day.



- ✓ 84 bedrooms
- ✓ Gold standard Venue Verdict Award based on customer reviews
- ✓ 3 miles from Tunbridge Wells & High Brooms stations
- ✓ Induction loop available
- ✓ Complimentary wifi
- ✓ 200 complimentary car parking spaces onsite
- ✓ Designated car parking & accessible entrance for disabled guests
- ✓ Located just off A21 & close to M25

Mercure Tunbridge Wells Hotel

Tonbridge Road, Pembury, Tunbridge Wells, TN2 4QL

☎ 01892 628 298

✉ events@mercuretunbridgewells.co.uk



Reception Rooms

Mercure Tunbridge Wells has a number of function rooms that are suitable to host a funeral reception.

Parkside Suite

Located on the ground floor of the hotel, the Parkside Suite is fully accessible. This versatile room has its own private bar, toilets and direct access to its own private courtyard – ideal for gathering with friends & family in the warmer months. The Parkside Suite can host up to 120 people for a reception.

Room hire £200

Park Avenue Suite

Set in the original part of the Georgian Dower House, the Park Avenue boasts original Georgian feature windows, which brings character to the space. Park Avenue is on the first floor of the hotel and is only accessible by stairs. The maximum capacity for a reception in the Park Avenue is 50.

Room hire £150

Mallows Restaurant

Positioned in the original part of the Georgian Dower House, the Mallows Restaurant boasts original Georgian features, which brings a warm & welcoming ambience to the room. The Mallows restaurant is located on the ground floor of the hotel and is fully accessible. The maximum capacity for a reception in the Mallows is 60.

Room hire £150

Park View Suite

Situated in a quiet area of the hotel, the Park View is ideal for receptions for up to 30 people. The Park View is on the ground floor of the hotel and has patio doors that lead out onto the beautiful & spacious courtyard – ideal to mingle with family & friends in warmer months.

Room hire £100

All room hire charges are for up to 3 hours. Extension of room hire available on request.

Please note the capacities above do not include social distancing. All receptions will be held within government guidelines at the time of the reception and as such, a suitably sized room will be offered to host the number of guests permitted.

Accommodation

Guests attending the reception receive 15% discount off the hotel's best available flexible rate. Once the reception is booked, you will be provided with a telephone number & discount code to quote to book the discounted accommodation rate.



Your catering options

Sandwich, Tea & Cake

A selection of finger sandwiches
Honey roast ham & tomato
Egg & cress (v)
Tuna, cucumber & lemon mayonnaise
Cheddar cheese & Pickle (v)

Freshly baked scone, jam, cream (v)
Selection of 3 cakes (v)
Tea & coffee

£11.00 per person

Traditional Fayre

A selection of finger sandwiches
Honey roast ham & tomato
Egg & cress (v)
Tuna, cucumber & lemon mayonnaise
Cheddar cheese & Pickle (v)

Handmade sage & onion sausage rolls
Cheddar & onion quiche (v)
Chicken fillet skewers, sweet chilli dip
Chocolate brownie (v)

Tea & coffee

£13.50 per person

Alternative Fayre

Mini beef burgers
(vegetarian burgers available on request)
Lamb koftas, mint yoghurt dip
Pigs in blankets
Mozzarella sticks (v)
Seasoned potato wedges (v)

Cream filled profiteroles, chocolate sauce

Tea & coffee

£16.50 per person

Extra buffet items can be added for £2.50 per person

All food & beverage will be served in-line with government guidance at the time of the reception.

Adult's menu

Starter

Chef's choice soup
Chicken liver pate, apple & plum chutney, croute
Prawn cocktail, lettuce, Mary rose sauce
Crispy breaded Brie, salad, cranberry relish (v)
Duo of melon, honey dew, watermelon, coulis

Main course

Sausage, mash, onion gravy served in Yorkshire pudding
Beer battered cod, chips, peas & tartare sauce
Chicken, sage & onion stuffing, roast potatoes, seasonal vegetables, chicken gravy
Vegetarian & vegan options available

Dessert

Sticky toffee pudding, toffee sauce
Baked New York vanilla cheesecake, berry compote
Chocolate brownie, chocolate sauce, vanilla ice cream
Lemon tart, berry compote

Tea & coffee

1 course £14.50 per person 2 courses £19.50 per person 3 courses £22.50

Sample children's menu

(ages 2 – 12 years)

Starter

Vegetable crudité's, carrot, cucumber & apple batons, selection of dips (v)
Cheesy garlic bread fingers (v)
Melon slices, orange segments, raspberry sauce (v)

Main course

Breaded chicken goujons, chips, baked beans
Battered fish goujons, chips & peas
Tomato & roasted vegetable pasta, grated cheese, garlic slice (v)

Dessert

Ice-cream selection – vanilla, strawberry, chocolate
Chocolate brownie, chocolate sauce
Fresh fruit – melon, grapes & strawberries

1 course £7.00 2 courses £10.00 3 courses £12.50

Other personal favourite dishes are available on request.

You will need to choose one starter, one main and one dessert to create a set menu for everyone.

Choice menus are subject to additional fee & minimum numbers. Final catering choices are due 7 days prior.

The hotel must be notified of any dietary requirements at least 7 days prior.

Beverage & Extra Touches

Table linen, cutlery and water will be provided. A table for photographs can also be provided if you wish.
Additional table decorations can be provided. Floral arrangements available from £25.00.
Please ask the event planner for more details.

Drinks

An account bar can be set up for you to allow your guests to enjoy a drink of their choice.

Harvey's Bristol Cream Sherry £4.00
Glass of Prosecco £5.00
Pimm's No. 1, lemonade & fruit £5.50
House champagne £7.00
Glass of house red, white or rose wine £5.00
Jug of fruit juice £7.50
Jug of squash £4.00
Spirit & mixers from £5.10

By the bottle

Champagne & Sparkling

Taittinger Brut Reserve £65.00
Louis Dornier Brut £55.00
Galanti Prosecco £27.50
Pongracz Brut £42.00

White

Chablis Les Sarments, Vignerons £40.00
Vidal Sauvignon Blanc £36.00
Errazuris Chardonnay £30.00
Antonio Rubini Pinot Grigio £26.00
Kleine Zalza Cellar Bush Vines Chenin Blanc £28.00
Talevera Airen-Sauvignon £24.00

Red

Don Jacobo Rioja Crianza £35.00
Rare Vineyards Pinot Noir £31.00
Lunaris By Callia Malbec £29.00
Nederburg the Manor Cabernet Sauvignon £27.00
Los Romeros Merlot £25.00
Talvera Tempranillo-Garnacha £24.00

Rose

Rare Vineyards Cinsault £28.00
Talevera Tempranillo-Garnacha £24.00

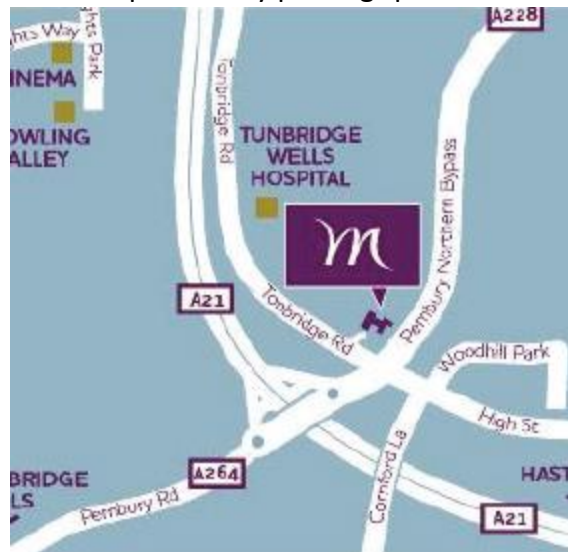
How to book

Book the reception in 3 easy steps:

1. Contact the events team on 01892 628 298, option 3 or email: events@mercuretunbridgewells.co.uk to check availability. Be prepared with the approximate number of guests, date & time you require.
2. Deposit is payable to confirm the date. Payment can be made by card over the phone or bank transfer.*
3. Confirm final numbers, food & beverage choices, dietary requirements and make final payment 7 days prior to the reception.

How to find us

- By road: Easy access from A21, A228 & A264
Within 3 miles of Tunbridge Wells & High Brooms Train Stations
Parking: 200 complimentary parking spaces available on site



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*Availability of bank transfer option subject to how close the booking date is to the reception date.