



Enchanted Christmas

MERCURE
HOTELS

Step into a spellbinding experience
at Mercure Tunbridge Wells

Discover the wonder of a Mercure Christmas

Something extraordinary is happening at Mercure Tunbridge Wells this Christmas. And we're inviting you to discover it all. The fantastic festive feasts and tasty tipples. The spectacular parties and magical getaways. All in a spellbinding setting.

It's everything you could wish for and more, so join us for an unforgettable experience.



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The Enchanted Christmas Party

Discover a secret world hidden deep in the Enchanted Forest. A festive land filled with wonder, where forest flora fills the room and lights glitter and twinkle on high. It's time to take Christmas back to its roots as we celebrate all the magic of the winter solstice.

This picture-perfect party where festive charm rules is one you won't forget. Enjoy a festive feast among the forest canopy before dancing the night away under the glow of the enchanted lights.

PARTY DATES

November 27th, then every Friday and Saturday in December until the 23rd.

£40.00 per person or £49.00 per person with half a bottle of wine.

Private parties available on request.

Full prepayment for parties for up to 25 people.

Parties over 25 people: £20.00 deposit per person is required.

Please ask our team for full terms and conditions.



A festive forest feast

A DELICIOUS, TRADITIONAL CHRISTMAS FEAST IN ENCHANTING SURROUNDINGS. THE PERFECT WAY TO START THE SEASON.

TO START

Winter spiced parsnip and apple soup (V)

OR

Duck and orange parfait, plum and apple chutney, toasted sourdough

OR

Roast beet and butternut squash salad, goat's cheese and rocket (V)

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

OR

Baked salmon fillet, leek and tarragon cream sauce

OR

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

Served with winter vegetables and potatoes (Ve)

TIMINGS

Pre-party offers at the bar: 5pm-7pm

Party start: 7pm

Seated for dinner: 7.30pm

Bar until: midnight

Disco until: midnight

Dress code: dress to impress, no trainers

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Chocolate and salted caramel torte (V)

OR

Baked vanilla cheesecake, mulberry compote (V)

(V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change. A deposit of £20 per person is required to confirm. The final payment is due 6 weeks prior to the party date.

Cocktail Party Night

Enjoy a cocktail reception, 2-course festive meal in the Mallows Restaurant, followed by fantastic sounds from the DJ and a fun party atmosphere. Great for celebrating with friends or colleagues. Available for joiner parties or ideal for private parties for up to 60 guests.

26th & 27th November
Cocktail Party Night
Friday & Saturdays in December until 23rd
Cocktail Party Night

Pre-party drinks: 5pm-7pm
Party starts: 7pm
Dinner served: 7.30pm
Party ends: Midnight
Dress code: Dress to impress

£36.00 per person or £45.00 with half a bottle of wine

Menu

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

Baked salmon fillet, leek and tarragon cream sauce

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

Served with winter vegetables and potatoes (Ve)

DESSERT

Traditional Christmas pudding and spiced rum sauce (Ve)

Chocolate and salted caramel torte (V)

Baked vanilla cheesecake, mulberry compote (V)

*A deposit of £20 per person is required to confirm. The final payment is due 6 weeks prior to the party date, ask us for full terms and conditions. (V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.



Party Night Special

Looking for a party night at an amazing price? Enjoy your Christmas party night with a two-course festive feast and dance the night away with our resident DJ.

Thursdays:
9th, 16th December

Sundays:
5th, 12th, 19th December

Monday 20th & Tuesday 21st December

Pre-party drinks: 5pm-7pm
Party starts: 7pm
Dinner served: 7.30pm
Party ends: Midnight
Dress code: Dress to impress

£25.00 per person or £34.00 with half a bottle of wine

Menu

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

Baked salmon fillet, leek and tarragon cream sauce

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

Served with winter vegetables and potatoes (Ve)

DESSERT

Traditional Christmas pudding and spiced rum sauce (Ve)

Chocolate and salted caramel torte (V)

Baked vanilla cheesecake, mulberry compote (V)

*A deposit of £20 per person is required to confirm. The final payment is due 6 weeks prior to the party date. (V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.

Festive lunches

PLATEFULS OF CHEER

At Mercure Tunbridge Wells, the party starts at lunch. So join your family, friends or colleagues around the table for a pre-Christmas celebration full of fantastic food.

Our delicious festive-themed menus are served in the Mallows Restaurant throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

Bar opens: 11am
Lunch served: from 12.30pm until 3pm

THROUGHOUT DECEMBER

From £22.00 per person* for three courses, £30.00 with half a bottle of wine

From £18.00 per person* for two courses, £26.00 with half a bottle of wine

Children eat from £7.95 for two courses, £10.95 for three courses, under-3s eat FREE, 1 per full playing adult

Pre-booking is required: please call 01892 628298 or email events@mercuretunbridgewells.co.uk to book direct with our sales team.

*A £10.00 deposit per person is required to secure the date confirmed. Final payment due 6 weeks prior.

STARTERS:

Winter spiced parsnip and apple soup (Ve)

Duck and orange parfait, plum and apple chutney, toasted sourdough

Roast beet and butternut squash salad, goat's cheese, rocket (V)

MAINS:

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

Baked salmon fillet, leek and tarragon cream sauce

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

Served with winter vegetables and potatoes (V)

DESSERTS:

Traditional Christmas pudding and spiced rum sauce (Ve)

Chocolate and salted caramel torte (V)

Baked vanilla cheesecake, mulberry compote (V)

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Afternoon tea...

WITH A SEASONAL TWIST

Treat yourself to a luxurious afternoon tea of delicious festive goodies.

FESTIVE AFTERNOON TEA

SELECTION OF FINGERS SANDWICHES INCLUDING:

Smoked salmon and cucumber, ham and mustard

Turkey and cranberry, cheese and pickle

CAKE SELECTION:

4 types of festive treats

Fruit scones with jam and clotted cream

Selection of specialty tea and filter coffee

Christmas cracker

Available throughout December*

£16.95 per adult, £9.95 per child

WITH A GLASS OF BUBBLY

Includes a glass of Prosecco for £21.95 per adult

Available throughout December*

*Excluding Christmas Day, Boxing Day & New Year's Eve. (V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.



Seasonal savings

Don't forget – you can make your Christmas parties extra special with a wonderful range of offers on food, drinks, entertainment and accommodation.

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

MAKE A NIGHT OF IT

Make a night of your celebrations and spend the night with us. Enjoy 15% off our best available rate when you book direct.

PRE-PARTY OFFERS

Available in the bar from 5pm-7pm on all party nights.

FESTIVE DRINKS PACKAGES

Pre-ordered discount packages available from VIP packages, buckets of beer, designated-driver buckets, wine or cocktail arrival drinks. Have your drinks waiting for you at the table, saving you time and money.

ORGANISER OFFERS

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 25 guests.

Christmas Day lunch

THE GRAND OCCASION

Celebrate the big day with a magnificent three-course feast, with all the traditional trimmings you could wish for.

Parkside Suite will be decked out for the big day. Enjoy a glass of Prosecco on arrival, with live entertainment, followed by a delicious three-course feast. Santa will leave a present under the tree for all children under 12!

TO START

Winter spiced parsnip and apple soup (Ve)

OR

Ham hock terrine, baked pancetta-wrapped fig, maple dressing, toasted sourdough

OR

Wild mushrooms in garlic and white wine cream sauce, flat leaf parsley, toasted bread (V)

OR

King prawn, smoked salmon and crayfish cocktail, iceberg lettuce, Marie Rose, brown bloomer

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

OR

Baked salmon fillet, celeriac puree, spinach, lobster sauce

OR

Caramelised shallot, celeriac cream and beetroot tart, balsamic and thyme gravy (Ve)

OR

Roast sirloin of beef, Yorkshire pudding, creamed horseradish and red wine jus

Served with winter vegetables and potatoes (Ve)

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, chocolate ice cream

OR

Baked vanilla cheesecake, mulberry compote

OR

Stilton, Cheddar and Brie, red onion marmalade, grape and celery salad

£75.00 per adult, £40.00 per child (3-12), under-3s eat FREE (1 per full paying adult).

Arrive at: 12.00am. Lunch served: from 12.30pm onwards.

Dress code: dress to impress, no jeans or trainers.

(V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change. Deposit of £50.00 per person is required, with the full balance due 6 weeks prior, all deposits are non-refundable and non-transferable.

New Year's Eve

NEW YEAR'S EVE GALA DINNER

Make a stylish entrance for the party night of the year with a cocktail or bottle of beer on arrival. Then take your seats and enjoy a delicious four-course meal whilst being entertained by our live singer. After the meal, enjoy fantastic music from the resident DJ to get you on the dance floor as you welcome in 2022 in style.

Bar opens: 7pm
Seated for dinner: 7.30pm
Dinner served from: 7.45pm
Celebrations finish: 1am
Dress code: dress to impress, no trainers

£98.00 per adult, 16 and over only*



New Year's Eve break packages

Make a proper night of it with our residential package – including accommodation in a classic room, dinner, entertainment and a hearty brunch on New Year's Day.

ONE-NIGHT PACKAGES

£140.00 per person
£30.00 single supplement per night

TWO-NIGHT PACKAGES

£198.00 per person
£30.00 single supplement per night

One-night package includes bed & breakfast stay with the full New Year's Eve evening event.

Upgrades: £20.00 in a privilege room per night subject to availability.

Deposit £50.00 per person. All deposits are non-refundable and non-transferable. Balance is due 6 weeks prior to arrival

Two-night package includes the above plus an extra night stay prior or after including dinner, bed and breakfast.

*A non-refundable, non-transferable deposit of £50.00 per person is required at the time of booking plus a signed booking contract, with full balance due 6 weeks prior to the event.

New Year's Eve Menu

RING IN 2022

Gather with friends & family to celebrate the year ahead with a cocktail or bottle of beer on arrival followed by a delicious four-course meal.

TO START

Winter spiced parsnip and apple soup (V)

Ham hock terrine, baked pancetta wrapped fig, maple dressing, toasted sourdough

Wild mushrooms in garlic and white wine cream sauce, flat leaf parsley, toasted bread (V)

Seared scallops with a pea and spinach puree

INTERMEDIATE

Passion fruit sorbet

MAINS

Baked salmon fillet, celeriac puree, spinach, lobster sauce

Sweet potato, cashew and apricot chutney tart, cashew nut sauce and apricot chutney, topped with mixed seeds and nuts, and balsamic and thyme gravy (Ve)

Slow-cooked beef steak, red wine, baby onions and mushrooms, herb mashed potato

Served with winter vegetables and potatoes (Ve)

DESSERT

Morello cherry tart, creme patissiere and clotted cream

Assiette of chocolate - tart, opera cake and torte

Oat milk and vanilla panna cotta, strawberry and cracked black pepper salsa (Ve)

Stilton, Cheddar and Brie, red onion marmalade, grape and celery salad

TO FINISH

Tea, coffee and petits fours

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Events in 2022

Make next year even more special. Call us on 01892 628298 to find your perfect event or email us at: events@mercuretunbridgewells.co.uk

JANUARY PARTY NIGHTS

Saturday 8th & 15th January 2022.

Missed the celebrations and looking for a post-festive celebration or simply looking to extend the party? Join us for our January party nights. Enjoy a two-course festive feast and dance the night away with our resident DJ. Includes a two-course dinner and hotel disco until late.

Other dates are available on request.

£25.00 per person

£34.00 per person with half a bottle of wine

Make your wedding magical

Your fairytale wedding is right here at Mercure Tunbridge Wells, with Mercure Christmas magic adding a dash of enchantment to your special day.

With dates available from 13th November to 15th January 2020.

WINTER WEDDING PACKAGE

- Ceremony room hire (registrar's fees separate)
- Use of the hotel's grounds for photographs
- Reception drink: glass of Prosecco or mulled wine
- Three-course wedding breakfast with coffee
- Wine with the meal: half a bottle of house wine per person
- Toast drink: glass of Prosecco
- Chair covers with a coloured sash
- Private function room hire and bar open until midnight
- Complimentary menu tasting prior to the wedding day
- Cake stand and knife hire

PLUS, THESE ADDED VALUE EXTRAS FOR FREE! (WORTH £2,095)

- Upgrade to evening reception buffet for 70 people
- Upgrade to Bridal Suite with breakfast for the happy couple
- DJ and dance floor
- Ceiling drapes and fairy lights
- Photo booth with props
- Sweet table

PACKAGE PRICE:
FROM £3,950

Please contact our dedicated wedding planner on **01892 628 298** or email weddings@mercuretunbridgewells.co.uk

Subject to availability on selected dates only. Other dates may be available on request – please speak to the wedding planner for more details. Package based on 50 day guests & 70 evening guests. Additional day & evening guests can be added for an extra cost. £500 deposit & signed terms & conditions required to confirm booking. 50% of the remaining balance is due 3 months prior. The final balance is due 14 days prior.



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For more information on our festive events
and offers, please contact us on: 01892 628298

events@mercuretunbridgewells.co.uk

www.mercuretunbridgewells.co.uk

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