



THE SPA HOTEL

Private Parties & Events

The Spa is an independent family Hotel and is run in a relaxed, yet efficient manner retaining excellent standards of service and attention to detail.

We acquired The Spa Hotel in 2007 and immediately began a total renovation and refurbishment programme. The Spa is located on the western edge of Tunbridge Wells with extensive car parking and sits in its own 14 acres of beautiful-landscaped grounds and gardens, including 3 spring fed lakes.

The Hotel offers a fine selection of individually redecorated banqueting rooms and suites catering for up to 300 people.

Menus

A selection of menus are included within this brochure, however if you require a specific item that is not listed, please speak to one of our Event Coordinators. All prices are inclusive of VAT at the current rate. Our Dinner Menus include private room hire. For drinks receptions, buffets, and BBO's etc., additional private room hire charges may apply.

Wines & Drinks

Choose complementing wines from the enclosed wine list. Soft drinks, spirits and liqueurs are well stocked in our function bars.

Menus & Table Plan Printing

We will print menus for each of your tables and a display copy of your table plan at no extra cost.

Seating

Our Event Coordinator will advise the most suitable seating arrangements for each room, from oval or round tables to the traditional top table with sprigs for large banquets.

Minimum Numbers

Please note, minimum numbers / minimum spend applies for each of our function rooms. For more information, please discuss your exact requirements with one of our Events Coordinators.

Payment

A securing deposit is required for all bookings. This will be advised at the time of booking. Payment may be made by cash, cheque, credit card or bank transfer. All costs are due for payment 14 days prior to the event. All extras should be settled on the day, prior to departure.

If you have any queries at all, please contact one of our Event Coordinators on 01892 520331, or via email at events@spahotel.co.uk.

Private Dining Menu

£47.00 per person

*Includes private hire of one of our beautiful function suites, a starter, main and dessert from the below menu.
For a minimum number of 15 guests.*

Please choose one starter, one main course and one dessert for the whole party, plus one vegetarian option if required. Should you have a particular requirement, please do ask and we will endeavour to provide that dish.

All prices include coffee and fudge with a three-course meal and private room hire.

STARTERS

- Confit duck leg ballotine, orange marmalade, brioche
- Pressed pigs head terrine, homemade mustard, stout bread
- Smoked salmon, white crab, lemon aioli, fennel
- Atlantic prawn cocktail, avocado, red pepper
- Cured salmon, gin & tonic, pickled lemon, soda bread
- Baron Bigod brie, pickled pear chutney, truffle honey (V)
- Ham hock terrine, pickled vegetables, crispy bacon
- Chicken terrine, pickled mushroom, tarragon aioli
- Celeriac velouté, chive oil (V)
- Roasted tomato soup, crispy bocconcini, basil pesto (V)
- Leek and potato velouté, leek dust, chive oil (V)
- Butternut squash, jalapeño & pumpkin seed dressing (V)
- Pea and mint velouté, crispy ham hock
- Salmon roulade, pickled cucumber, stout bread
- Tomato & basil tart, bocconcini (V)
- Beef carpaccio, pickled ginger, gremolata, grissini (£3.00 supplement)
- Spiced duck spring roll, mango chutney, calamansi gel (£3.00 supplement)

MAIN COURSES

- Beef feather blade, creamed spinach, shiitake mushrooms, smoked creamed potatoes
- Roasted trout, crushed new potatoes, nori, leeks, brown shrimp butter
- Confit duck leg, puy lentils, pancetta cabbage, master stock
- Sea bream, fennel remoulade, bok choy, XO sauce
- Herb crusted cod, cauliflower couscous, samphire, pomegranate dressing
- Chestnut gnocchi, mushroom velouté, wild mushrooms, parmesan (V)
- Braised lamb hot pot, Lyonnaise potatoes, seasonal vegetables
- Chicken breast, stuffed leg, potato pavé, charred leek
- Chestnut mushroom wellington, fondant potato, celeriac velouté (V)
- Sesame crusted cod, coconut rice, Bok choy, garlic and chilli velouté
- Rolled pork belly, chorizo, fondant potato, apple
- Beef sirloin, beef dripping potato, creamed spinach, shiitake mushroom (£5.00 supplement)
- Slow roast rump of beef, fondant potato, bacon wrapped green beans (£6.50 supplement)
- Halibut with mussel mousse, nori potatoes, mussel and cucumber velouté (£7.00 supplement)
- Stuffed saddle of lamb, confit potato, spinach, imam bayildi (£7.00 supplement)
- Slow roast fillet of beef, bordelaise sauce, creamed spinach, dauphinoise (£13.00 supplement)

Private Dining Menu continued...

OPTIONAL SORBET COURSE

Choose from one of the following flavours

Lemon / Passion fruit / Raspberry / Apple

£3.25

Champagne sorbet

£4.50

DESSERTS

Lemon posset, lemon beignet

Poached peach and Earl Grey frangipane tart, crème fraiche

Chocolate brownie, vanilla ice cream

Coconut panna cotta, chili mango salsa

Baked custard tart, crème fraiche, raspberry salad

Seasonal fruit pavlova, sorbet

Opera torte, chocolate décor

Chocolate caramel tart, chocolate ice cream

Chocolate orange fondant, pistachio ice cream

Rhubarb crumble, vanilla ice cream

OPTIONAL PLATTERS

Cheese platter with a selection of cheese, chutney, and biscuits for the table

(Serves 10 guests) - £60.00

Smoked salmon, white bait, taramasalata, samphire, focaccia

(Serves 10 guests) - £80.00

Selection of cured meats, cornichons, beer pickled onions brioche

(Serves 10 guests) £80.00

CELEBRATION CAKES

Our Head Pastry Chef will make you a stunning cake for your event.

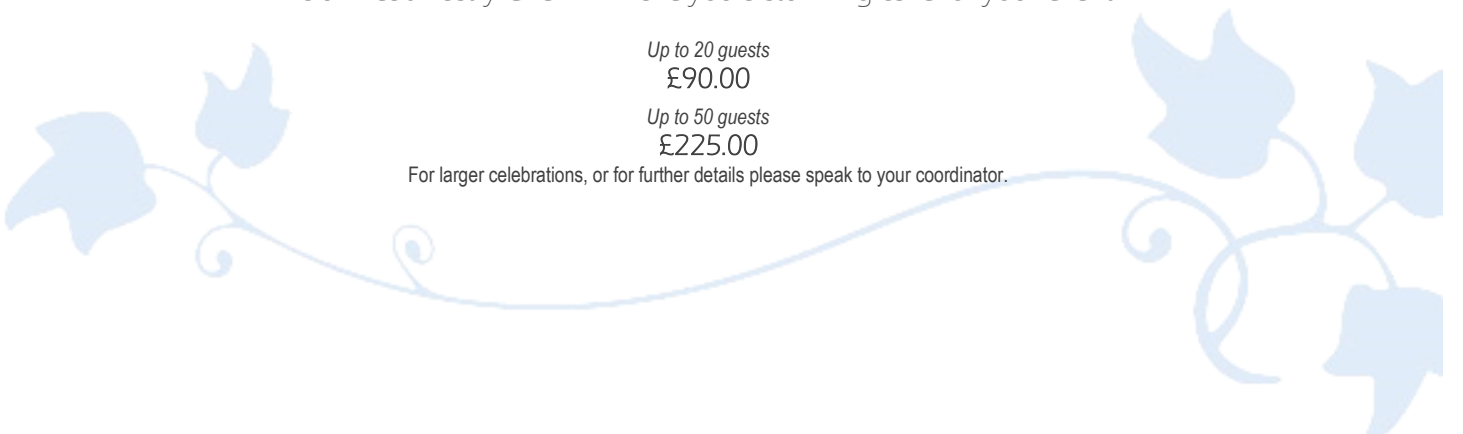
Up to 20 guests

£90.00

Up to 50 guests

£225.00

For larger celebrations, or for further details please speak to your coordinator.



Afternoon Teas

CLASSIC SPA AFTERNOON TEA

£29.50 PER PERSON

*(Additional room hire charges will apply,
Depending on your minimum number, afternoon tea may be served as a buffet)*

Includes the following:

A selection of finger sandwiches:

Ham and wholegrain mustard

Salmon, cream cheese, cucumber

Egg mayonnaise, rocket (V)

Cheese, salad cream, spring onion (V)

Freshly baked fruit and buttermilk scones served with strawberry preserve
and clotted cream

An assortment of seasonal cakes and tarts

Your choice of English Breakfast tea or freshly brewed coffee

THE SPA CHAPEL DOWN AFTERNOON TEA

£42.00 PER PERSON

*(Additional room hire charges may apply, depending on your minimum numbers afternoon tea may be served as
a buffet – please enquire)*

Includes all the above with the addition of a chilled glass of Chapel Down
sparkling wine



Canapés

Why not add canapés to your Drinks Reception:

4 canapes at £12.00 per person

6 canapes at £16.00 per person

VEGETARIAN CANAPES:

Beetroot and feta arancini

Avocado and pickled ginger sushi

Shiitake mushroom money bags

Brie bon bons, caramelised onion

Spiced cauliflower spring roll, mango chutney

FISH & SEAFOOD CANAPES:

Teriyaki salmon sushi

Salmon roulade, caviar

Cod & chips, tartare

Smoked mackerel rilette

Sesame prawn toast

MEAT CANAPES:

Steak tartare

Pork belly, crackling, apple

Chicken liver parfait

Beef ragout, truffle mash

Chicken lollipop, nduja

SWEET FINISHES:

Chocolate fondant tart

Hazelnut profiterole

Strawberry sablé Breton

Mini chocolate chip cookie

Exotic fruit pavlova



Finger Buffet Menu

£29.50 PER PERSON

(Additional room hire charges and minimum numbers may apply)

Please select 3 sandwich fillings or wraps, 2 savoury items, 1 burger and 1 dessert.

Additional sandwiches £3.50 per person.

SANDWICHES:

- Tuna and sweetcorn mayonnaise
Coastal cheddar, spring onion,
salad cream (V)
- Honey roast ham, mustard mayonnaise
Coronation chicken
- Smoked salmon, cream cheese, chive
Roast beef, horseradish
Egg mayonnaise (V)
- Chicken Caesar wrap
Feta, mixed leaf, pesto wrap

SAVOURY ITEMS:

- Pork and leek sausage roll
- Pork and caramelised onion sausage roll
- Mini fish and chip cones, tartare sauce
- Crispy pork shoulder, apple sauce
- Beetroot and feta tart fine (V)
- Spinach and caramelised onion tart fine (V)
- Yorkie, roast beef, horseradish
- Wild mushroom arancini (V)
- Chicken & leek wellington
- Coronation chicken vol-au-vent

OPTIONAL SALADS:

Replace sandwiches with 3 salad choices
OR

Add 1 salad choice at £1.50 per person:

- Quinoa & broad bean salad
- Dukkha, toasted pumpkin seeds, golden
raisins (V)
- Cherry tomato salad, bocconcini, lettuce,
pine nuts, red onion, croutons, basil, olive
crumb, orange dressing (V)

Asian style slaw, sticky chicken,
edamame, coriander, almonds, peanut
dressing

Roast chicken Caesar, baby gem,
crisp pancetta, marinated anchovies

MINI BURGERS:

- Beetroot falafel, cabbage slaw (V)
- Beef burger, mature cheddar, tomato,
lettuce, tomato relish
- BBO pork burger, tomato, lettuce

DESSERTS:

- Chocolate brownie, chocolate sauce
- Mini chocolate chip cookies
- Mini lemon meringue pie
- Seasonal berry pavlovas
- Your choice of cheesecake:
*Lemon | Strawberry | Cookies & cream |
Hazelnut | Mango | Blueberry | Passionfruit |
Apple*

Allergen menu available on request

SERVING OF TEA & COFFEE

Hog Roast & BBQ

(Additional room hire charges apply)

HOG ROAST ~ £27.00 per person

Please choose 3 salads and 1 dessert from the following selection.

MAIN:

Slow roasted pork shoulder served with caramelised apple purée and brioche buns
(hot vegetarian option also available).

SALADS:

Please choose from the below BBQ salads

DESSERTS:

Choose one of the below desserts

BBQ MENU A ~ £34.00 per person

OR

BBQ MENU B ~ £42.00 per person

MAINS

SELECT 2 OF THE FOLLOWING:

(Include a vegetarian option if required)

- Spiced paprika chicken drumsticks & thighs
- Beef burger, brioche bun
- Slow braised barbecue brisket
- Boneless lamb leg steaks, paprika and mint
(£2 supp.)
- BBQ glazed pork belly
- Pork chop with onion jam
- Sautéed bone in chicken bourbon glaze
- Veggie burger (V)
- Stuffed portobello mushroom (V)

SELECT 1 FOR MENU A /

SELECT 2 FOR MENU B:

(Include a vegetarian option if required)

- Lamb koftas with yogurt and mint
- Tabasco and honey chicken wings
- Pork loin ribs with barbecue sauce
- Salmon brochette, lemongrass & lime
- Teriyaki salmon
- Mixed prawns with garlic & chili
- King prawn & Cray fish rolls
- Vegetable and haloumi skewers (V)
- Spicy Mediterranean skewers (V)

SIDES & SALADS

SELECT 3 OF THE FOLLOWING:

- Basil pesto pasta with olives (V)
- New potatoes, red onion, sun blushed tomatoes (V)
- Greek salad (V)
- New potato salad with crispy bacon
- Coleslaw with apple & raisins (V)
- Israeli couscous with roasted vegetables (V)
- Caesar salad, anchovies, parmesan
- Tomato salad, burrata, basil (V)
- Mac & cheese (V)
- Baked potato, sour cream (V)
- Pilaf rice (V)
- Chargrilled corn (V)

DESSERTS

SELECT 1 FOR MENU A /

SELECT 2 FOR MENU B:

- Chocolate brownie, chocolate sauce
- Apple and blackberry crumble, custard
- Warm sticky toffee pudding, toffee sauce
- English cherry trifle
- BBQ banana, chocolate ganache
- Your choice of cheesecake:

*Lemon | Strawberry | Cookies & cream |
Hazelnut | Mango | Blueberry | Passionfruit |
Apple*

Fork Buffet Menu

£35.00 PER PERSON

*(Please note seating is required for all guests based on this menu.
Additional room hire charges and minimum numbers apply)*

Please select 2 mains (including a vegetarian option), 2 sides and 1 dessert from the following selection:

MAINS:

Roast aubergine parmigiana (V)
Moroccan lamb tagine
Salmon & prawn tagliatelle
Mediterranean vegetables with lyonnaise potato
Chestnut mushroom lasagne (V)
Sweet potato & coconut curry (V)
Button mushroom & red pepper stroganoff (V)
Beef stew with herb dumplings
Traditional beef stroganoff
Chicken curry
Chili con carne

SIDES/SALADS:

Basil pesto pasta with olives (V)
New potatoes, red onion, sun blushed tomatoes (V)
Greek salad (V)
New potato salad with crispy bacon
Coleslaw with apple & raisins (V)
Israeli couscous with roasted vegetables (V)
Caesar salad, anchovies, parmesan
Tomato salad, burrata, basil (V)
Mac & cheese (V)
Baked potato, sour cream (V)
Pilaf rice (V)
Chargrilled corn (V)

DESSERTS:

Chocolate brownie, chocolate sauce
Apple and blackberry crumble, custard
Warm sticky toffee pudding, toffee sauce
English cherry trifle
BBO banana, chocolate ganache
Your choice of cheesecake:

*Lemon | Strawberry | Cookies & cream | Hazelnut |
Mango | Blueberry | Passionfruit | Apple*

Allergen menu available on request

Banqueting Wine List

Champagne & Sparkling Wine

- Veuve Devienne Brut | France** £31.50
It's like a classic, easy-drinking Champagne without the expensive price tag. Pale yellow in the glass with fine bubbles, it's perfectly dry, with clean minerality, some citrus, and floral notes.
- Veuve Devienne Rose | France** £31.50
Raspberry, cherry, grapefruit, strawberry, and white pepper. The palate elegant with fine bubbles thanks to fermentation using the traditional Champagne method.
- Eins Zwei Zero Sparkling Riesling 0.0% | Germany** £30.50
Lime, citrus and a hint of rhubarb and lemon sherbet. Trying to find a decent non-alcoholic wine option is so hard, often most aren't even worth a try. Trust us, we've tried a lot! Leitz has restored our faith.
- Argeo Prosecco Brut, Ruggeri | Italy** £38.85
A classic elegant Prosecco with tiny bubbles (the hallmark of quality) and a fresh green apple nose and palate, with a long, crisp finish.
- Rose Brut, Rivarose | France** £41.50
It's Pink, sparkling Provence. A delicious sparkling rosé from France's Mediterranean coast. Crisp and refreshing with notes of strawberry and spice.
- Crémant de Bourgogne Brut Cuvee Tradition, Veuve Ambal | France** £52.50
Burgundian fizz, full of exotic fruit, balanced by a fresh wash of citrus; on the nose, the perfume of white flowers and a warm scent of fresh-baked pastries.
- Chapel Down Brut NV | England** £84.55
A very approachable style of fizz with a lively refreshing mousse, good depth, and crisp fruit character. Ripe red apples and peach dominate the nose with apple, light tropical fruit, and subtle bready notes on the palate.
- Chapel Down Rosé | England** £87.50
A beautiful and delicate Rosé with fruity notes. If you enjoy a non-vintage Rosé Champagne, then this is the English Sparkling Wine for you. With notes of Fresh strawberries, cherries, redcurrants, and toasty shortbread, from vineyards in Kent, Sussex, and Essex. This Rosé Brut NV is great as an aperitif or pairs perfectly with light pasta dishes and summer fruit desserts.
- Alliances N.16 Brut, Champagne A. Robert Z | France** £81.00
Grower Champagne, elegant and delicate. Alliances N°16 opens on notes of mature yellow fruit and finishes on slightly roasted flavours. Palate. Appreciated for its spontaneity, the palate reveals an elegant and balanced maturity, that ends on a touch of candied citrus fruits.
- Taittinger Brut Reserve | France** £115.00
Taittinger Reserve Brut delivers a fresher style of champagne, quite restrained and delicate on the nose, with buttery brioche rather than full on toast aromas. The palate is fresh & complex with citrus and hints of honey on a nice long finish. Delicious!
- R de Ruinart, Ruinart, France** £89.25
R de Ruinart is the epitome of freshness and balance with generous proportions of Chardonnay (40%), Pinot Noir (50 to 55%), and Pinot Meunier (5 to 10%). The nose is delicate and fruity displaying dominant aromas of fresh white pear and dry fruits such as hazelnuts and almonds, followed by white flower notes, Viennese pastry, and buttered brioche.
- Pol Roger Brut Reserve | France** £140.00
Pol Roger Brut Réserve displays a beautiful golden straw-coloured hue, as well as abundant and fine bubbles. With a powerful and attractive nose, it first delivers aromas of fruit (pear, mango ...) and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes.
- 2014 Perrier Jouet Belle Epoque | France** £450.00
The Belle Epoque Cuvée is the pride of the House of Perrier-Jouët. It is not by chance that many experts consider it among the finest prestige cuvées in the world. Cuvée Belle Epoque is the perfect aperitif, or during a meal, its freshness and floral scents blend beautifully with the salty flavours of shellfish and fish or light white meat dishes. Sensual and silky, the flavours mingle to leave a long, fine finish.
- Dom Pérignon | France** £390.00
Each vintage is a perfectly balanced blend of Pinot Noir and Chardonnay, which are taken from the very best vineyards in Champagne. The wines owe their complexity to the slow ripening of the grapes, which conserves freshness while revealing new aromas and new textures with the passing of time.

White Wines

2022 Baglio Cumale Catarratto Sicily Easy-drinking white made from Catarratto, a gentle, quaffable Sicilian grape variety; this is lightly perfumed with white blossom and herbs, with refreshing lemon on the tongue.	£29.00
2022 Sauvignon Blanc, Lanya Chile Sauvignon Blanc is one of the grapes that Chile does best – just taste this elegant, bright citrus 2019. It's just the ticket to set the taste buds tingling on its own and provides a tasty partner to all sorts of dishes.	£30.40
2021 Pinot Grigio Venezia Vigna Mescita IGT, Sartori Italy Fresh and fruity Pinot Grigio from northern Italy, gently exuding flavours of pears, peaches and nuts and the scent of fresh flowers.	£31.50
2021 Coeur du Mont Sauvignon Blanc, Vignobles Dubard France Marine Dubard Coeur du Mont Sauvignon Blanc displays all the characteristics we come to expect from top tier Sauvignon Blanc: pure citrus, framed by a distinct saline or flinty minerality.	£33.50
2021 Les Mougeottes Chardonnay, IGP Pays d'Oc France If you love white Burgundy and are looking for something delicious and much less expensive than this is just the wine for you Les Mougeottes Chardonnay is one of the best impersonations of white Burgundy that we have ever seen, and it's a fraction of the price! Pineapple and peach aromas marry with gentle, buttery notes. Dry yet rounded on the palate with texture, richness and finesse that gives it charm and completeness.	£37.50
2021 Picpoul de Pinet, Domaine de Belle Mare France A crowd-pleaser from southern France, delicate and floral, perfumed with hawthorn and lively with lemon, with a zip of salinity on the finish.	£39.50
Frost Pocket Sauvignon Blanc New Zealand New Zealand Sauvignon Blanc, green and fresh with lime and gooseberry, gentled by flavours of tropical fruit.	£40.90
Chapel Down Bacchus England Fresh, crisp and citrusy English white made from Bacchus. The Bacchus grape, named after the Roman God of wine, produces a fresh and crisp wine with excellent citrus fruit characters and a refreshing finish.	£43.50
2020 Macon-Villages Les Preludes, Vignerons des Terres Secretes France This wine is a great example of Macon, very easy to drink with lovely stone fruit flavours, and makes a superb introduction to the wines of south Burgundy for those just getting into this region. It is a versatile and food friendly wine with beautiful fresh citrus fruit including apple and lemon accompanied by a delicate floral character.	£50.50
2020 Gavi di Gavi, La Minaia, Nicola Bergaglio Italy This very lovely, elegant, aromatic Gavi di Gavi is made from the Cortese grape, native of the Piedmont, home of Italy's finest wines and food, dating from the 17thC. A refreshing change from sauvignon blanc or chardonnay.	£53.00
Albarino, Martin Codax Vivid straw-yellow green colour with a touch of ripe lemon. Bright and clear. The nose is intense and elegant with hints of fresh herbs, green apples, citric fruits and grapefruit. On the palate is persistent, rounded and full-bodied, with a light petillance that gives the wine an impressive and vivacious sense of freshness.	£62.00
2022 Vermentino Toscana, La Spinetta Italy Tuscan Magic- Terricciola's soil is sandy and rich in marine sediments, and which gives our Vermentino an incredibly aromatic profile. The wine has notes of Mediterranean scrub blended with mineral and white flower scents. The flavours are a perfect match of fresh and savoury.	£56.60
2019 Chablis Vieilles Vignes, Domaine de Vauroux France Selected from the domain's oldest vines, this Chablis is deep lemon yellow with a wonderfully developed nose of stewed apples and cream. The wine also has a creamy texture on the palate which is underscored by a typical mineral acidity, and a long clean finish.	£80.80
2021 The FMC, Chenin, Ken Forrester Wines The 'Effing Marvelous Chenin' Ken Forrester is widely considered one of the country's leading experts on Chenin Blanc and 'The FMC' is his top cuvée. The initials stand for 'Forrester, Meinert, Chenin the 'M' referring to Ken's long-time friend and collaborator Martin Meinert with whom this wine was created. Fermented and aged for 12 months in oak barrels this is a wonderfully rich and layered wine with ripe stone and tropical fruit flavours, dried apricot, vanilla, honey and spice.	£95.00
2018 Mannequin, Orin Swift USA Another Gem from Orin Swift -this 100% Chardonnay is dazzling straw-gold in colour, the wine serves up superrich aromas of ripe pineapple, vanilla bean, raw coconut, and honeyed lemon. The entry is supremely lush with complex flavours of roasted fig, apricot, green apple, and orchard fruit.	£99.50
2020 Pouilly-Fuisse, Domaine Ferret France Probably the finest Pouilly-Fuissé producer that we have encountered, whose wines have that 'mineral' edge more typical of Chassagne, Puligny, etc. This comes from a variety of vineyards surrounding the village of Fuissé. It has an immediate approachability, with the Domaine's hallmark tension and zestiness still in evidence – a thrilling balance. There is an understated oakiness, a slight flintiness on the nose, then honeyed ripeness and creamy texture in the mouth, complemented by bright acidity.	£102.00
2018 Chardonnay Sonoma Coast, Patz and Hall USA No messing around full throttle chardonnay. This Chardonnay is 100% Whole-cluster pressed, with 100% indigenous yeast fermentations and sur-lie aged with weekly batonage. Malolactic fermentation in barrel offers a creamy note and French oak barrels offer a soft toastine.	£135.00

Rose

2022 Pinot Grigio Blush, Il Sospiro Italy The definition of easy drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries.	£28.50
Chapel Down English Rose England A crisp and fresh rosé wine with notes of raspberries, strawberries, and cream..	£43.50
2021 Cotes de Provence Rose Comte de Provence, La Vidaubanaise France Classic Provence rosé, and not only because of its distinctive skittle shape bottle. Packed full of strawberry and peach fruit character.	£37.50
2021 Love by Leoube Organic Rose, Domaine de Leoube France This is a quintessential, dry Provence rosé style. Pale pink and with attractive fruit flavours of strawberry and white peach, it has fine overall balance.	£53.00
Secret de Leoube Organic Rose 2022 Château Leoube France This is a dry rosé wine, highly sophisticated style, made with an extra dose of Cabernet Sauvignon from our oldest vines.	£57.00
2021 Whispering Angel Rose, Chateau D'Esclans France Whispering Angel from Chateau d'Esclans is arguably the World's greatest Rosé. The grapes come from the most select land in the surrounding region of La Motte in Provence. The blend consists of Grenache, Cinsault, Rolle (Vermentino), Syrah and Tibouren. This rosé is crisp, fresh, and elegant and comes highly recommended.	£65.00
Leoube Collector Organic Rose 2022 Chateau Leoube France This very pale Côtes de Provence rosé terroir La Londe, a sign of great delicacy, releases fruity, natural aromas. A limited edition, this rosé wine is representative of our exacting standards and attention to detail.	£78.50

Red Wines

2022 Baglio Cumale Nero d'Avola Sicily This bright and juicy wine is made with Nero d'Avola, a black grape indigenous to the southern Italian island of Sicily. It is jam-packed with black berry, red plum and is soft and silky on the palate.	£29.00
2021 Merlot, Lanya Chile Medium bodied and easy drinking, full of juicy sweet fruit	£30.40
2021 Project Malbec, Project Wine Co. Argentina Brooding deep red in colour, a super juicy malbec with notes of baked plums, raisins and hints of chocolate and vanilla.	£36.70
2021 Les Mougeottes Pinot Noir, IGP Pays d'Oc France Think light summer fruits in a glass. Approachable and fresh, makes this a super all-rounder, with or without food.	£37.80
2020 Bordeaux Superieur, Chateau Sainte Marie Rouge France Classic claret! Excellent concentration of blackcurrant and plum on the nose, tannin is textured with a long finish.	£44.00
2022 Petit Pinotage, Ken Forrester Wines A spicy and accessible example of the South African red grape, with spice and mulberry, plum pudding and cherry, offset by a hint of smoky bacon.	£41.50
2021 Malbec, La Mascota Argentina Intense purple-red colour with ruby hues. Crisp, mineral cherry aromas are accompanied by complex notes of dune herbs. On the palate, a balanced use of oak is perfectly complemented by fresh flavours of black fruits, jam and vanilla and a subtle touch of liquorice.	£48.30
2020 Cabernet Franc, Morgenster South Africa Super classy Cabernet Franc, made with the help of consultant Pierre Lurton. Rich and velvety... brimming with flavour.	£62.40
2019 Sideral, San Pedro Chile Chile's answer to a Super-Bordeaux. Rich and Soft, superbly well-balanced, and ever so enjoyable.	£66.10
Rioja Reserva Sierra Cantabria 14% Spain A wine of marvellous harmony, polished texture and understated complexity that subtly fans out on the finish, gradually revealing tobacco, warm cedar, dry spice and light floral scents..	£73.50
2018 Finca Notables Malbec, El Esteco Argentina Take another step up in Malbec, this malbec is from some of highest vineyards in the world. Exotic, intense Malbec from the Calchaqui Valley in Argentina, brimming with dark berries and chocolate and scented with red-pepper spice and tobacco.	£80.85
2019 Phantom, Bogle Vineyards USA Red Blend of Petit Sirah & Zinfandel. Phantom, the mysterious apparition of ripe berry and relentless spice, returns to haunt wine lovers. Full of concentration and intensity, this wine will tease, tantalize, and linger long after the last sip is gone.	£80.85
2018 The Dead Arm Shiraz, d'Arenberg Australia D'Arenberg is one of the most famous McLaren Vale wineries, founded in 1912 by Joseph Osborn, the estate is now in the hands of fourth generation winemaker Chester Osborn who, in 2007, was ranked in Australia's Top 10 Shiraz producers. Big, old, and beautiful in every way.	£99.50
2016 The Gypsy, Ken Forrester Wines South Africa The Gypsy, Ken Forrester, 75cl. Low yields with small, concentrated berries resulted in a limited production of a little over 1500 bottles. Intensely perfumed and seductive with a range of exotic aromas and flavours of lychee, jasmine, rosewater, and mango. It's big yet elegant.	£105.00

2019 Chateauneuf-du-Pape Tradition, Domaine de la Janasse | France £105.00
The blend includes 65% old Grenache and 20% Syrah grown from 10 hectares of vines in a variety of soils in the northern part of the appellation on the Crau plateau. The palate is glossy and smooth, marrying fresh hedgerow fruits with a touch of raspberry sweetness. There is a gentle violet lift to the nose bringing restrained elegance.

2019 Amarone Classico Reius, Sartori £122.50
Intense red in colour with shades of garnet; alluring aromas of red fruit jam; full, velvety body and hints of spice on the finish.

2019 Nosotros Malbec, Susana Balbo | Argentina £210.00
Looking for a delicious Malbec that's sure to please? Susana Balbo Nosotros Malbec 2019 is an excellent choice. This rich, full-bodied red wine hails from the Mendoza region of Argentina, and it shows off the best that this varietal has to offer.

Dessert Wine

2020 Sauternes Les Garonelles, Lucien Lurton £48.00
A glutinous, luscious drink... More tempting than the original sin! Lovely toffee colour, hints of bronze. Intense apricot with candied fruit.

2021 The Noble Mud Pie, d'Arenberg £44.00
A very fragrant bouquet promises a rich and flavoursome dessert wine. Hints of baked pear and peach with fresh tangelo..

Ports

2017 LBV Port, Quinta do Crasto | Portugal £60.90

Taylor's 10 YO Tawny Port | Portugal £91.00

2018 Vintage Port Gift Box, Quinta do Crasto | Portugal £120.00

Whilst every effort is made to ensure that Vintages remain constant, if we are unable to obtain the vintage listed a suitable alternative will be offered.
All prices include VAT.



Terms and Conditions

Contract between The Spa Hotel (Tunbridge Wells) Ltd
and..... event date:
Minimum number of guests attending event:

All confirmed bookings made by customers in respect of suites or rooms are accepted by The Spa Hotel, (hereinafter called the Hotel), upon the following terms and conditions.

CANCELLATIONS

1. In the event of a cancellation or non-arrival of an event, conference, accommodation, or pre-booked facilities is made, the following charges will apply and must be paid no later than the date of the booked event:

If the booking is for less than 50% of the Hotel's total number of bedrooms, or in the case of function bookings:

91 to 120 days before date of arrival	20% of anticipated revenue
61 to 90 days before date of arrival	40% of anticipated revenue
31 to 60 days before date of arrival	60% of anticipated revenue
15 to 30 days before date of arrival	80% of anticipated revenue
0 to 14 days before date of arrival	100% of anticipated revenue

For bookings of half or more than half of the Hotel bedrooms:

120 to 150 days before date of arrival	25% of anticipated revenue
91 to 120 days before date of arrival	50% of anticipated revenue
31 to 90 days before date of arrival	75% of anticipated revenue
0 to 30 days before date of arrival	100 % of anticipated revenue

2. Where the deposit is more than the cancellation charge, the deposit remains non-refundable and no further cancellation charges will apply.
3. All cancellations must be made in writing; otherwise, 100% charge will be made for total business lost.
4. The Hotel reserves the right to cancel any booking forthwith, without any liability on its part in the event of damage or destruction to the Hotel by fire or any other causes, any shortages of labour or food supplies, strikes walkouts or industrial unrest or any other cause beyond the control of the Hotel, which shall prevent it from performing its obligations in connection with any booking. In these circumstances, every effort will be made to accommodate the booking in another similar hotel of equal standard.
5. COVID-19, any other pandemic or public service union strikes. In the event of cancellation by the customer our normal cancellation terms apply. In the event of postponement, only due to UK government enforcements to close the hotel/measures outside of the hotels control, we will seek to find a mutually acceptable postponement date. The hotel reserves the right to make any changes to your event to ensure staff and guests are adhering to any unforeseen government restrictions.
6. If a customer's booking is accepted by the Hotel on the basis that a minimum number will attend the function for which the booking is made, the amount payable shall be calculated on such minimum numbers or the numbers attending, whichever is the greater.
7. If the number of persons attending is reduced by 10% or more from the original number guaranteed, the hotel reserves the right to change the booking to a different suite, or room (as best fits the numbers involved). If the number of persons attending reduces and the client requires the originally agreed suite or room, and it is agreed with the Hotel in writing, minimum numbers will be charged.

TIMINGS

8. Timings: it is imperative that events run according to the timings given by the organiser, specifically with regard to food service. Therefore, if the sit-down time of an event is delayed by the organiser for more than 30 minutes, an additional charge of £100 will be payable.
9. The function suite/s which have been booked have been reserved for the timings specified in your confirmation if they are required for a longer period additional charges will apply, and this must be requested to your coordinator in writing.
10. Access to your function room is guaranteed from the time detailed in your confirmation, if you require earlier access for set up this will need to be requested to your coordinator.
11. All evening events must terminate at midnight.

GENERAL POINTS

12. Event organiser and bill payer must be over the age of 18.
13. Any items relating to an event for example: gifts, flowers, course material etc. must be taken on departure from the hotel. Any items left and not claimed for after the event will be disposed of, and the hotel will not be liable for any loss or damage.
14. All meetings/conference bookings must terminate by 1700 hours unless a later time is specifically agreed by the Hotel.
15. The conference rooms and exhibition space or any part thereof shall not be sublet by the customers to any third party without prior consent of the hotel.
16. The customer shall notify the Hotel in writing not less than 10 clear working days prior to a function or event of the final number attending.
17. Fireworks and Lanterns are not permitted at the hotel.
18. Some bedrooms/ function suites have air conditioning. If this facility fails for reasons beyond our control the hotel cannot be held responsible or accept a claim. We will however, in the event of this failure, still be able to provide all the other facilities as contracted.
19. The Hotel cannot accept responsibility for the property of customers or guests at the Hotel. Cloakrooms are provided for the convenience of customers and guests, but any goods deposited in the cloakrooms are deposited at the owner's risk and without obligation on the part of the Company. We refer to the Hotel Proprietors Act 1956, a copy of which is available at the Reception desk.
20. The customer shall be responsible for any damage caused to the Hotel or the furnishings, utensils, and equipment therein by the wilful act or default of the customer or guests of the customer and shall pay to the Company on demand the amount required to make good or remedy such damage.
21. The customer shall not deliver or arrange for delivery of any goods or materials to the Hotel unless on hand to accept the delivery or have made prior arrangements with the Hotel. The Hotel cannot accept responsibility for the property of customers or guests of the hotel.
22. The customer shall not store or place in the hotel or other buildings on the site or in the grounds any inflammable, combustible or objectionable substance or liquid.
23. The whole hotel is non-smoking, and should guests smoke in bedrooms, or any other area and we subsequently have to arrange professional cleaning of the room, a charge will be levied. Guests are not permitted to smoke outside the main Hotel entrance and must use the designated smoking area opposite the bar.
24. Smoking Policy: Please note smoking is not permitted anywhere inside the hotel. If we believe you have been smoking in your room, we will charge the card details held £100 for specialist cleaning.
25. The Hotel reserves the right to refurbish or change function rooms and other areas of the building at any time. We will always inform any existing bookings of such changes as far in advance as possible.
26. Complimentary onsite parking is available on a first come first serve basis on the day of your event. We cannot guarantee parking availability for your guests in advance, especially on busy days at the Hotel. Should parking be limited on the day of arrival, there is alternative on-street parking availability on nearby roads.

PAYMENT TERMS

27. All prices include VAT and are correct at the time of booking.
28. The Hotel reserves the right to require payment of a deposit and/or full payment at any time prior to the holding of the function, the amount of which is determined generally as follows: For private functions, a non-refundable deposit of a percentage of the booking or the amount that is equivalent to the room hire being charged is required.
29. Deposits are non-refundable and non-transferable.
30. Full payment of the expected balance is due 14 days prior to the day of the function.
31. Any outstanding charges are to be settled on the day, prior to the client's departure from the hotel, unless an "Application for Credit" form has been completed and agreed by the hotel.
32. Outstanding balances: If you depart the hotel without settling any outstanding balances, we reserve the right to charge the card details used to settle the deposit and held for you/your booking.

33. Customers may request direct billing by filling out a credit request form and returning it to the Hotel at the time of confirmation. With credit approval by the Hotel, the Hotel will open a customer account, to which all authorised charges will be billed directly. Credit facilities will only be extended to approved account holders. Our settlement terms are strictly 14 days after the date of invoice. Presentation of any queries should not affect immediate payment of any other outstanding amounts, or the balance of the bill. In view of the high cost of financing, interest will be charged to customers.

CATERING

- 34. We cannot allow food or drink, other than that purchased on the premises, to be consumed within the hotel. If the customer requests external food items (such as celebration cakes, sweetie carts) these are at the discretion of the Event Coordinator and a signed disclaimer may be required.
- 35. For any food prepared by our team at the Hotel and taken away after the event a disclaimer must be signed. The Hotel will not accept responsibility/liability of items taken off site.
- 36. Catering must be provided for 100% of all guests from one of our event menus. Unless agreed otherwise at the time of booking by your event coordinator.
- 37. Where a menu tasting is booked, we will endeavour to have your meal presented the same as it was at your tasting, however there can be occasions where events occur out of our control that may affect the presentation.
- 38. We reserve the right to run our outdoor pizza oven during your event. Access may be made from the side to dispense the Pizzas, and this will not affect your access to the patio, if you have the patio reserved as part of your event booking.
- 39. Due to functions being booked in advance, our wine prices are subject to change, we will endeavour to keep the increases to a minimum, but any beverages ordered will be charged at the beverage rate at the time of your function.
- 40. Buffet items can only be left out in your function suite for 90 minutes and will be cleared away after this time has elapsed unless agreed with your coordinator to be cleared earlier.
- 41. All details such as dietary requirements must be confirmed to your coordinator at least 14 days prior to your event. We cannot guarantee that any additional dietary requirements supplied within the 14 days of your event or on the day itself will be catered for. While we do our best to reduce the risk of cross-contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.
- 42. In the event of dietary requirements not being pre booked and being requested on the day - a supplementary charge will apply for all additional dishes prepared and served.

ACCOMMODATION

- 43. Bedroom check in time is guaranteed from 1500 hours or later. Guests arriving prior to 1500 hours may leave luggage in reception if their room isn't ready. Check out time is 1100 hours on the morning of departure.
- 44. For evening events/parties taking place in the Chandelier Suite or Royal Suite, a selection of rooms located above the booked function suite will be reserved for guests attending your event. Please speak to your Events Coordinator for the breakdown of reserved rooms. Guests who call the Hotel directly to book will be automatically allocated these rooms on a first come first serve basis. A £20.00 non-refundable deposit per room is required to book. Any reserved rooms that remain unallocated up to 1 week prior to your event date will be charged in full to your final event bill.
- 45. For all other events, hotel bedrooms are available to book on a first come first served basis, we will not hold any bedrooms for your function without a non-refundable deposit being paid. Any guests that require accommodation should book bedrooms at the time you confirm your function to avoid disappointment.
- 46. Room Charges / Outstanding Balances: If you depart the hotel without settling any outstanding balances, we reserve the right to charge the card details held for you / your booking.

We would like to contact you about special offers, promotions, and competitions via email, please tick here if you are happy for us to contact you

By signing this page, I agree to all terms on pages 1, 2 and 3 of The Spa Hotels terms and conditions.

Hotel Signature

Client Signature

Signed:

On behalf of The Spa Hotel

Name (printed):

Position:

Date:

Signed:

On behalf of:

Name (printed):

Position:

Date: