

Banqueting

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

The Boardroom: located on the ground floor overlooking the lawns at the rear of the hotel, catering for up to 10 guests for a private lunch or dinner party.

The Wells Room: located on the ground floor with views to the front lawn. Seats up to 14 people for a private lunch or dinner party, or up to 25 people for an informal reception.

The Orangery: our latest addition, is located on the rear lawn with views across the gardens. This stunning new room has its own private bar and can accommodate up to 60 people for a private lunch or dinner, or up to 100 people for an informal reception.

The Ashdown Room: on the ground floor with views over the front lawn, catering for up to 16 people on one table or up to 25 people for an informal reception.

The Churchill Room: located on the first floor with views across the grounds to the rear of the hotel. This room can comfortably seat 24 people at an oval table, or up to 35 guests for cocktail parties or an informal reception.

The Yorke Suite: an extremely versatile banqueting room, with its own bar area, dance floor, air conditioning, subtle lighting and nearby cloakroom facilities. For private dining this room can accommodate a maximum of 8 round tables and for a reception or buffet with informal seating we can accommodate up to 130 guests.

The Queens Room: offers a large private bar with dining facilities for up to 48 guests.

The Kings Room: with permanent dance floor The Kings Room has direct access to the lawns at the rear of the hotel. This suite can accommodate up to 180 guests (minimum numbers apply: 100 guests on Fridays and Saturdays and 80 guests for Sunday through till Thursday) seated at round tables.

The Royal Suite: this suite is made up of combining The Queens Room and The Kings Room.

Chandelier Restaurant: We can also offer our Chandelier Restaurant, catering for up to 100 people between 12.30 p.m. and 5.30 p.m.

Menus: a set menu should be chosen from the enclosed Banqueting Selector. All prices include VAT at the current rate.

Wines & Drinks: choose complementing wines from our Banqueting Wine List (enclosed). Soft drinks, spirits and liqueurs are well stocked in our function bars.

Flowers: the hotel can supply bud vases from £3.00 each.

Menus & Table Plan Printing: the hotel prints a display copy of your table plan at no extra cost. Menu covers and inserts can be printed for you at 50p each. Place cards can be supplied for you to print at 5p each.

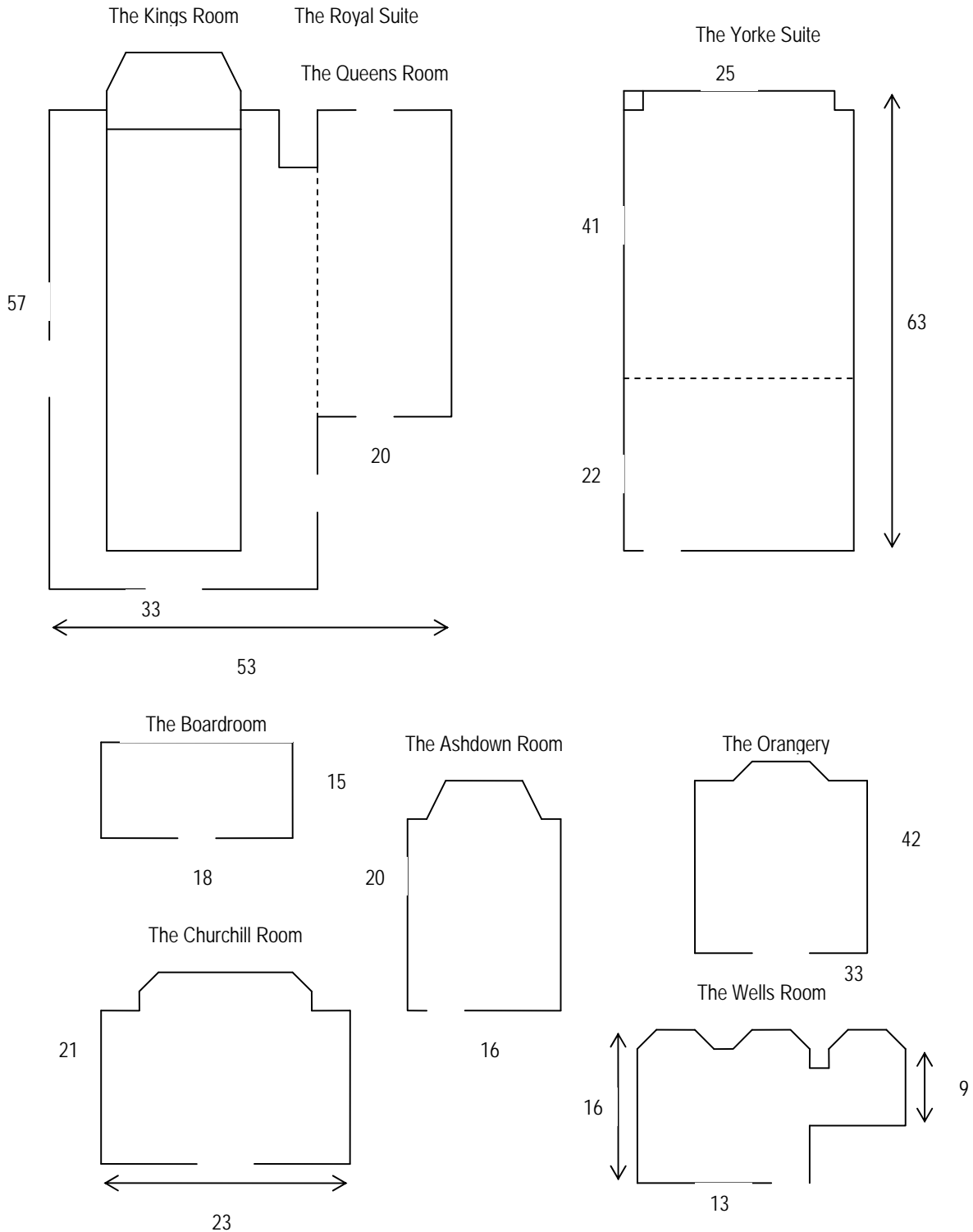
Seating: our Banqueting Coordinator will advise the most suitable seating arrangements for each room, from oval or round tables to the traditional top table with sprigs for large banquets.

Room Hire: please enquire for further details.

Payment: a securing deposit is required for all bookings. This will be advised at the time of booking. Payment may be by cash, cheque or credit card. All costs are due for payment 14 days prior to the wedding day. Extras to be paid on the day.

Banqueting Suites

Dimensions shown in feet



Banqueting Menu Selector

The following are examples of dishes available. Should you have a particular requirement, please do ask and we will endeavour to provide that dish. All prices include coffee and tea with a three course meal.

Whether you make up your own menu from the dishes below, or choose one of our set menus, please note there may be only one menu for the whole party with the exception of vegetarian dishes/special dietary requirements.

STARTERS

Classic prawn cocktail, shredded crisp lettuce, lemon, cocktail sauce	£8.25
Smoked salmon, horseradish and shellfish timbale, pickled leeks and avocado	£8.75
Smoked Scottish salmon, capers, sweet mustard hinted crème fraiche, citrus dressed leaves	£8.75
Smooth chicken liver pate, cumberland sauce, warm brioche	£8.00
Mozzarella and plum tomato salad, sun blushed tomato and basil oil and olives (V)	£7.50
Warm tart with mozzarella, sun blushed vine tomato, pesto, aged balsamic vinegar (V)	£7.50
Asparagus, cherry tomato and parmesan tart, spicy leaves, chive butter sauce (V)	£7.75
Local farmhouse goat cheese and red onion marmalade tart, mixed baby salad leaves, sweet mustard dressing (V)	£7.75
Baby gem, chicken and bacon caesar salad, parmesan dressing, crispy croutons	£7.75
Sweet melon, parma ham, mango compote, coriander, mint, manchego pesto	£8.25
Farmhouse style pate, sourdough toast, sweet onion chutney	£7.75
Crown of sweet seasonal melon filled with fruits in rose syrup (V)	£7.75

SOUPS

Spiced seafood chowder, seed mustard	£6.00
Cream of wild mushroom, warm cheese straw (V)	£6.00
Roasted plum tomato, basil pesto drizzle (V)	£6.00
Creamed leek and potato, parmesan foam (V)	£6.00
English pea, ham and watercress, herbed sippets	£6.00
Cream of vegetable, garlic cream (V)	£6.00
Creamed carrot and orange, fresh coriander (V)	£6.00

INTERMEDIATE COURSES ONLY – DEMI TASSE OF:

The above soups (excluding game consommé)	£3.25
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SORBET

Lemon, melon, tomato and basil, pink grapefruit, apple or sorbet of your choice	£3.50
Champagne sorbet	£4.75

MAIN COURSES – FISH

Pan fried seabass, fresh basil mash, melange of baby vegetables and glazed cherry tomatoes, aged balsamic and pesto oil	£28.00
Grilled scottish salmon with a horseradish and parsley crust, braised new potatoes and asparagus, bouillabaisse butter sauce	£26.00

MAIN COURSES – MEATS

Herb crusted rack of lamb, baby vegetables, dauphinoise potato, glazed cherry tomato and port jus	£31.00
Slow pot roasted rump of lamb, lyonnaise potato, ratatouille and green beans, subtle toasted garlic jus	£30.00
Pink roasted sirloin of prime English beef, confit shallots, garlic, horseradish hinted fondant potatoes served with glazed baby vegetables and rich claret jus	£30.00
Fillet of prime English beef with horseradish and shallot mousse, gratin potato, glazed baby vegetables, port wine jus	£35.00
Roast loin of free range pork, sage, parsley and lemon stuffing, apple sauce and crackling, roasted root vegetables, green beans and herb mash	£25.00
Pot roasted bacon wrapped chicken breast with mushroom duxelle, red wine sauce and seasonal vegetables and potatoes	£26.00
Pan fried cornfed chicken breast, potato and herb tian, wilted greens, bean roll, buttered chantenais carrots and morel mushrooms, champagne sauce	£26.00
Breast of free range chicken lightly roasted with a tarragon jus, champ mash and glazed vegetables	£23.50

MAIN COURSES – VEGETARIAN

Roasted butternut squash and dolcelatte risotto with griddled plum tomato, basil pesto oil, pumpkin crisps	£22.50
Spaghetti al funghi, mixed wild mushrooms, cream sauce, parmesan flakes and parsley	£22.50
Mushroom, leek and gruyere crumble with basil butter and gruyere cream, cashew nut stir fry	£22.50
Open lasagne, fried tomato sauce and cheese topping, fresh pesto	£22.50

DESSERTS

Fresh fruit salad served with cream or ice cream	£6.50
Classic crème brulee	£7.00
Choose from the following flavours: vanilla, baileys, orange, raspberry served with sugared shortbread stick	
Bramley apple and blackberry crumble with clotted cream and crème anglaise	£7.00
Light strawberry cheesecake, strawberry compote, flocked cream	£7.00
Raspberry pannacotta with fruit sauce	£7.00
Sharp lemon and lime tart, raspberry coulis and cream quenelle	£7.00
Individual berry pavlova with fruit coulis	£6.50
Warm sticky toffee pudding, sticky toffee sauce and vanilla pod ice cream	£6.50
Rich chocolate and cherry torte hinted with kirsch, cherry compote	£7.00
Profiteroles filled with vanilla pastry cream, chocolate sauce	£6.50

CHEESE

Platter of cheese with celery, grapes, biscuits and chutney (per table of 10 people)	£60.00
A plate of cheese, celery, grapes, chutney and biscuits (cheddar stilton and brie)	£7.00

COFFEE

Foil wrapped chocolate mints	£1.25
Handmade chocolates	£2.75
Decaffeinated coffee and tea may also be served as an alternative	

Gratuities are left to our guests discretion.

Prices are correct at time of printing, however The Spa Hotel reserves the right to alter prices without prior notice according to market fluctuations. Food costs are due for payment 14 days prior to your function.

BANQUETING SET MENUS

Set Menu 1 £38.50

Mozzarella and plum tomato salad with sun blushed tomato, basil oil and olives

Breast of local free range chicken lightly roasted with tarragon jus, champ mash and glazed Kentish vegetables

Profiteroles filled with vanilla pastry cream, chocolate sauce

Coffee and mints

Set Menu 2 £39.00

Roasted plum tomato soup with sweet basil pesto

Roast loin of pork, sage, parsley and lemon stuffing, apple sauce and crackling, roasted root vegetables, green beans and herb mash

Classic crème brulee with sugared shortbread stick

Coffee and mints

Set Menu 3 £42.00

Crown of sweet seasonal melon filled with fruit and rose syrup

Grilled Scottish salmon with a horseradish and parsley crust, braised new potatoes and asparagus, bouillabaisse butter sauce

Light strawberry cheesecake, strawberry compote and flocked cream

Coffee and mints

Set Menu 4 £43.00

Warm tart of buffalo mozzarella, vine tomato and pesto, aged balsamic vinegar

Pot roasted bacon wrapped chicken breast stuffed with mushroom duxelle, red wine sauce, seasonal potatoes and vegetables

Raspberry pannacotta with fruit sauce

Coffee and mints

Set Menu 5 £44.00

Baby gem, chicken and bacon Caesar salad

Pink roasted sirloin of prime English beef, confit shallots, garlic, horseradish hinted fondant potatoes, with glazed baby vegetables and rich claret jus

Sharp lemon and lime tart, raspberry coulis and cream quenelle

Coffee and mints

Set Menu 6 £47.00

Smoked salmon, horseradish and shellfish timbale, pickled leeks and avocado

Slow pot roasted rump of lamb, lyonnaise potato, ratatouille and green beans, subtle toasted garlic jus

Rich chocolate and cherry torte hinted with kirsch, cherry compote

Coffee and mints

FORK BUFFET

Our fork buffets offer choice and flexibility. May we suggest that 3 main course items at £14.50 per person (including a vegetarian option) provide the perfect choice for your guests.
Starters and soups – choose from our menu selector

MAIN COURSES – HOT

Baked sussex cod fillet with welsh rarebit
Vegetable hotpot with herb potato crust (V)
Moroccan lamb casserole with apricots and artichokes
Field mushroom and pepper stroganoff (V)
Seared salmon with shallot and herb sauce
Roasted Mediterranean vegetable bake (V)
Fish pie with saffron hinted mashed potato topping
Lasagne with cheddar cheese
Vegetable lasagne (V)
Moussaka topped with yoghurt and cheese sauce
Beef stew and herb dumplings
Prime English steak and kidney pie
Cream cheese and vegetable crumble with basil drizzle (V)
Prime English steak and ale pie
Prime English beef stroganoff finished with sour cream
Chicken korma curry

SALADS: choose 2 of these at £2.50 per item:

Pasta and olives, rocket pesto
New potato, red onion and sunblush tomato
Seasonal leaves with mustard seed dressing
French beans with spring onion and radish
Carrot and orange with almonds and sultanas
Greek salad of feta and beef tomatoes
New potato salad with crispy bacon
Traditional coleslaw
Red cabbage coleslaw
Waldorf salad
Madras rice and vegetable salad
Beef tomatoes, basil and red onion
Caesar salad of romaine leaves
Beetroot hinted with orange and sour cream

MAIN COURSES – COLD

Roast salmon with cherry tomato and spring onion salsa
Spinach and blue cheese tart (V)
Goat cheese and caramelised onion tart (V)
Selection of cold meats with homemade pickle (beef, turkey, ham)
Best British pork pie and branston with pickled red cabbage
Decorated whole salmon (minimum of 15 portions)

Choose one of these to accompany the above at £2.50 per item:

Saffron rice
Pilau rice
Buttered noodles
New potatoes with chives
Jacket potato with butter
Creamed potatoes with fresh herbs and a hint of mustard

DESSERTS

Choose from our menu selector

CANAPÉS

Choose any 4 for £7.50 then add £2.00 per extra item

CLASSIC CANAPÉS

- Asparagus croutes with a lemon mayonnaise ⑤
- Individual baby baked potatoes with cheese and bacon
- Bangers and mash served on individual spoons with onion marmalade
- Camembert fritters with cranberry dip ⑤
- Cocktail sausages with mustard dip
- Grilled fillet of beef with salsa verde croutes
- Lemon sole goujons with tartare sauce
- Organic mini quiche ⑤
- Smoked haddock fish cakes with tartare sauce
- Game terrine en croute with beetroot jam
- Yorkshire puddings with rare roast beef and horseradish cream
- Yorkshire puddings with rare roast beef and English mustard
- Welsh rarebit ⑤
- Salmon and cucumber rolls
- Smoked salmon en croute with caviar and crème fraiche
- Red pepper and goat cheese tartlet ⑤
- Spicy shrimp cocktail with tomato and cilantro
- Mini shepherds pie

DESSERT CANAPÉS

- Chocolate pots with kiwi, raspberry and lime mousse
- White and dark chocolate éclairs
- Kiwi and passion fruit pavlova
- Lemon meringue kisses
- Pecan pie clotted cream
- Scones with clotted cream and strawberries
- Strawberry tartlets
- Triple chocolate biscotti with hazelnut ganache

FINGER FOODS £2.25 EACH

- Warm vintage quicks cheddar and spinach tart (V)
- Red onion and goat cheese tartlets
- Mini mixed vegetable and cheese quiche (V)
- Club sandwich tortilla wrap
- Spicy vegetable and mozzarella tortilla wrap (V)
- Pigs in blankets with honey and seed mustard dip
- Breaded fingers of fresh fish with tartare sauce
- Buffet pork pies with branston pickle
- Puff pastry savouries filled with brie and redcurrant (V)
- Mini Yorkshire pudding filled with roast beef and horseradish
- Mini Yorkshire pudding filled with roast beef and English mustard
- Leaves of little gem with chargrilled caesar chicken
- Mini prawn cocktail tartlets
- Smoked haddock fishcakes with organic caper and dill sauce
- Quicks cheddar rarebit (V)
- Chipolatas with mustardy honey dip
- Salmon and prawn skewers, sweet chilli dip
- Chicken satay with peanut sauce
- Peking duck pancakes with plum sauce
- Tempura battered prawns
- Deep fried tempura baby vegetables with sweet chilli dip (V)
- Crispy wrapped filo prawn parcels

VEGETARIAN OPTIONS

- Vegetarian pizza
- Crudités and dips
- Baked mushroom and tarragon bouchee
- Baked potato skins and sour cream dip
- Wild and organic mushroom tartlets
- Crisp vegetable samosa
- Mediterranean vegetable bruschetta
- Mini mozzarella, tomato and basil salad sticks
- Crispy vegetable spring rolls

SUBSTANTIAL FINGER FOOD £4.50 EACH

Selection of traditional English sandwiches (1 round per person)
Selection of traditional English bridge rolls (2)
Open sandwiches (2)
Organic smoked salmon on rye with low fat cream cheese and dill
Roast beef, cashel blue and watercress with horseradish mayonnaise on French bread
Mini fish and chips
Mug of Chef's homemade soup and crisp titbits (V)
Breaded scampi with tartare sauce
Chicken goujons and herb mayonnaise
Moroccan lamb and apricot skewers with yoghurt and mint
Dry fried falafel cakes with chilli dipping sauce (V)

FINGER FOOD DESSERT ITEMS SELECTOR MENU

ALL AT £2.75 EACH

Mixed fresh fruit tart with crème patisserie
Strawberry scones with clotted cream and jam
Chocolate and orange tartlets with cracked chocolate
Mini tiramisu
Baby meringue with seasonal fruits and cream
Selection of British cheese (£4.50)
Fresh fruit (whole basket or cut platter)
Tiffin
Brandysnaps
Chocolate éclairs
Strawberries and cream on shortbread
Blackberry and bramley apple pies
Vanilla slice

Display tray of chilled chocolate petit fours with dry ice £5.50 per person

Freshly brewed coffee £2.50 per person

FINGER BUFFET SET MENUS

Set Menu A £15.50

Selection of traditional English bridge rolls
Club sandwich tortilla wrap
Pigs in blankets with honey and seed mustard dip
Baked potato skins and sour cream dip
Breaded fingers of fresh fish with tartare sauce
Wild and organic mushroom tartlets

Set Menu B £18.00

Assorted open Danish sandwiches
Chicken goujons with herb mayonnaise
Mini Yorkshire pudding filled with roast beef and horseradish
Red onion and goat cheese tartlets
Smoked haddock fishcakes with organic caper and dill sauce

Assorted fruit tarts
Chocolate éclairs

Tea and coffee

Set Menu C £21.00

Selection of traditional English sandwiches
Peking duck pancakes with plum sauce
Breaded scampi with tartare sauce
Leaves of little gem with chargrilled Caesar chicken
Mini mixed vegetable and cheese quiche
Mini mozzarella, tomato and basil salad sticks

Assorted fruit tarts
Mini tiramisu

Tea and coffee

Set Menu D £23.00

Organic smoked salmon on rye with low fat cream cheese
and dill
Chicken goujons with herb mayonnaise
Breaded fingers of fresh fish with tartare sauce
Warm vintage quicks cheddar and spinach tart
Puff pastry savouries filled with brie and redcurrant
Chipolatas with mustardy honey dip
Crispy vegetable spring rolls

Assorted fruit tarts
Chocolate éclairs

Baby meringues with seasonal fruit and cream

Tea and coffee

Set Menu E £27.50

Assorted open sandwiches
Breaded scampi with tartare sauce
Peking duck pancakes with plum sauce
Smoked haddock fishcakes, organic caper and dill sauce
Mini beef en croute
Crisp vegetable samosa
Tempura battered prawns
Club sandwich tortilla wrap

Cheeseboard

Tea and coffee

Set Menu F £31.00

Assorted canapés:
Camembert fritters with cranberry dip
Grilled fillet of beef with salsa verde croutes
Lemon sole goujons
Feta cheese and Mediterranean vegetables on rosemary
bread
Chicken goujons and herb mayonnaise
Baked mushroom and tarragon bouchee
Pigs in blankets with honey and seed mustard dip
Tempura battered prawns
Moroccan lamb and apricot skewers, yoghurt and mint
Mini Yorkshire pudding filled with roast beef and horseradish

Lemon meringue kisses
Pecan pie
Sliced fresh fruit

Tea and coffee

Banqueting Wine List

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

Bin		Vintage	Taste Guide	Bottle
Champagne				
1	Duval-Leroy Fleur de Champagne, Brut A fresh, modern style with a beautiful straw gold colour and fine, blended mousse backed by a soft, rich palate with flavours of biscuits and lightly roasted nuts.	NV	1	£41.00
2	Taittinger Brut Reserve Perhaps the lightest and most elegant of the Grand Marque Champagnes with a high proportion of Chardonnay in the blend. The flavour is delicate and the finish complex and long.	NV	1	£52.50
7	Moët & Chandon Brut Rosé A beautiful, salmon-pink rosé Champagne with a wonderful fresh, floral style from the leading House of Moët & Chandon.	NV	1	£60.00
Sparkling Wine				
9	Prosecco Extra Dry, Fantinel, Italy Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour.	NV	2	£29.00
10	Codorniu Classico Brut Cava, Spain Made from 100% Pinot Noir producing a delicious pink wine packed full of summer fruits.	NV	2	£28.00
11	Codorniu Pinot Noir Rose Brut Cava Fashionably pink, this citrus fizz is light, dry and refreshing	NV	2	£29.00
Dry and Delicate Whites				
12	Pinot Grigio delle Venezie, San Floriano, Italy Delicate flavours of apples and pears on a refreshingly dry palate.	2010	4	£19.50
13	Hardys The Riddle Colombard-Chardonnay, South Eastern Australia Easy drinking and refreshing. Zingy Colombard character and fuller richer style Chardonnay. All fermented in stainless steel with no oak contact.	2010	1	£17.00
16	Gavi di Gavi la Toledana, Villa Lanata, Italy Pale green-gold colour, delicate floral bouquet, fresh green gooseberry dry but not austere. From the central and most sought after Zone within the area of Gavi.	2010	2	£31.00
17	Macon-Villages, Louis Jadot, France Softer in style than wines from northern Burgundy, this Chardonnay is fresh, dry and full-flavoured. From an excellent single estate in the heart of the appellation.	2009	2	£29.00
18	Torres Mas Rabel, Garnacha Blanc Fresh apricot and custard apple aromas with creamy notes; well-rounded aromatic fruit flavours.	2010	2	£20.50
Ripe and Fruit Driven Whites				
20	Tierra Sauvignon Blanc, Maule Valley, Chile Pale yellow with fresh fruits, citrus and mineral tones and a clean finish.	2011	2	£19.50
21	Vidal Estate Sauvignon Blanc, Marlborough A classic crisp herbaceous style of Sauvignon Blanc, mingled with passion fruit and melon flavours. A complex wine with great intensity and length.	2009/10	1	£32.00
23	Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa Soft and creamy with a hint of ripe tropical fruit on the finish and a delicious vanilla sweetness from the oak.	2010	2	£21.00
29	Chablis, Louis Jadot, France A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.	2008	2	£42.00
Full Flavoured and Oaked Whites				
31	Saint-Aubin, Louis Jadot, France A full-bodied, rich and fruity dry white Burgundy with a delicious toasty-oak finish, from the Cote d'Or.	2007	2	£46.00

Bin		Vintage	Taste Guide	Bottle
Light and Delicate Reds				
37	Tierra Merlot, Maule Valley, Chile Ripe blackberry aromas and subtle underlay of oak with bright, ripe berry flavours and smooth tannins.	2010	B	£19.50
38	Macon Rouge, Louis Jadot, France Fresh, clean and unoaked with ripe fruit flavours and crisp acidity. Typical of these two popular varieties.	2007/9	B	£29.00
Medium Bodied and Juicy Reds				
40	Hardys The Riddle Shiraz-Cabernet, South Eastern Australia A classic Australian blend, spicy pepper, raspberry and cherry fruit of the shiraz, lightly oaked and a soft finish with mellow tannins.	2010	C	£17.00
41	Vipra Rossa Merlot-Sangiovese Umbria, Bigi, Italy Exuding classic peach and apricot aromas and flavours together with subtle hints of oak and vanilla on the finish.	2010	C	£20.00
43	Houghton The Bandid Shiraz-Tempranillo, Western Australia Brilliant, bright ruby-red with a purple hue, aromas of ripe cherries, dry tannins from the Tempranillo, with a touch of cinnamon and cloves from the French oak maturation.	2008	C	£25.00
44	Veramonte Merlot Reserva, Casablanca Valley, Chile Rich and full-bodied from this popular grape. Blackberry and cherry aromas and flavours with a touch of mint and oak on the finish.	2009	C	£26.00
Spicy and Warming Reds				
47	Finca Flichman Malbec, Mendoza, Argentina Deep coloured made from Argentina's best known grape, with an aroma reminiscent of raisins, plum and black pepper and a palate which is well structured yet supple on the finish.	2010	C	£20.00
48	Fortius Reserva, Navarra, Spain An oak-aged Tempranillo and Cabernet blend, rich and powerful with spice and vanilla overtones.	2005	C	£29.50
52	Vidal Estate Syrah, Hawke's Bay, New Zealand Rhone style, white pepper and floral tones, supported the opulent sweet, spicy fruit and elegant smoky flavours from French barrique ageing. The tannins are firm but approachable displaying a quality structure and supple finish.	2007/8	C	£35.00
Oaked and Intense Reds				
53	Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa From the Wellington vineyard, this deep coloured, rich blackcurrenty wine was made using a long skin maceration and matured in second and third-fill French oak barrels.	2009/10	D	£22.50
56	Chateauf-neuf-du-Pape, Caves Saint-Pierre, France Deep ruby in colour and very full-bodied, with a heady, spicy bouquet, ripe fruit and a long velvety finish.	2008	D	£46.00
58	Don Jacobo Rioja Gran Reserva, Spain A mature wine, softened by strictly controlled ageing in cask and bottle to produce a smooth, mellow and plummy wine with an elegant finish.	1996	C	£60.00
59	Volnay, Louis Jadot, France The most feminine and elegant of the Cote de Beaune's reds. A silky medium-bodied wine, refined and delicate yet firm in structure, with plump, concentrated berry fruit in the palate.	2003	C	£73.00
Rosé				
63	Belvino Pinot Grigio Rosato di Pavia, Italy A slightly drier style, full of fresh summer fruit aromas and flavours.	2010	3	£19.50
Dessert Wine				
67	Bowen's Folly Noble, Riesling, Robertson, South Africa Sweet and luscious, made from the classic Riesling grape, with powerful botrytis flavour and great richness on the palate, balanced by crisp, racy acidity on the finish.	2006/7	8	£20.00
Ports				
82	Sandemans Late Bottled Vintage	2007		£36.00
83	Warre's 10 year old Tawny (50cl bottle)	NV		£28.00

For a wider selection of fine wines please ask for our full list.
Wines and prices may vary over time.

Wine Taste Guide

White Wines are rated from 1-9. Number 1 being the driest and 9 being the sweetest.
Red Wines are rated from A-E. A being the lightest and E being the most full-bodied

SCHEDULE OF 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.

1. GENERAL POINTS

In the event of cancellation of any confirmed booking or non arrival by the customer, the customer shall pay to the Hotel a cancellation or non arrival fee. However, the Hotel shall do its utmost to re-let the accommodation, but if having used their best endeavours the Hotel is unable to do so, the following cancellation charges will apply.

2. CHARGES

Where a cancellation of an event for a conference, accommodation or pre-booked facilities is made, the following charges will apply:

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

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 – 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

3. All cancellations must be made in writing, by registered post, 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. The customer shall notify the Hotel in writing not less than 5 clear working days prior to a function or event of the final number attending. 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 actually attending, whichever is the greater.
6. 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.
7. 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 Wedding Receptions and private functions, a non refundable deposit of £1,000 is required. Full payment of the expected balance is due 14 days prior to the day of the wedding/function. A credit card number and authorisation will be taken to cover the balance of extras due on departure. For exhibitions, full payment is required one month prior to the event.

8. Deposits are non-refundable.
9. Some bedrooms 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.
10. Customers may request direct billing by filling out a credit request form and returning it to the Hotel at least 21 days prior to the event. 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.
11. 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 owners risk and without obligation on the part of the Company. We refer to the Innkeeper Liability Act 1956, a copy of which is available at the Reception desk.
12. 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.
13. 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.
14. 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.
15. We cannot allow food or drink, other than that purchased on the premises, to be consumed within the hotel.
16. 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.
17. On the day of arrival bedrooms are not retained after 18.00 hours unless one night's terms have been paid in advance or a confirmation has been received in writing of the expected time of arrival. Check in time is 15.00 hours or later. Guests arriving prior to 15.00 hours may leave luggage in reception if their room is not ready. Check out time is 11.00 hours on the morning of departure.
18. All meetings must terminate by 17.30 hours unless a later time is specifically agreed by the Hotel at the time the booking is made.
19. 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.
20. Customers booking a corporate hospitality or team building event must ensure they have read and accepted the special terms and conditions relating to such events.

Signed:

Signed:

On behalf of The Spa Hotel

On behalf of:

Name (printed):

Name (printed):

Position:

Position:

Date:

Date: