

Private Parties & Events



THE SPA HOTEL



Welcome to
The Spa

Recently refurbished 18th Century Country Mansion
Spa Health Club & Spa treatment rooms
Flexible function suites catering from 6 to 300 guests
14 acres of landscaped gardens
70 bedrooms
150 parking spaces



Award Winning Kitchen

Afternoon tea parties
Informal drinks receptions with finger buffets
Private dining from 6 to 228 guests
Extensive menus and quality wines
Outdoor terrace with pizza oven
Dinner dances
Summer / Christmas parties
Awards dinners
Baby showers



The Boardroom

Ground Floor 6M x 4M

Reception **15**

|

Banquet **10**

|

Dinner Dance -



The Ashdown Room

Ground Floor 6M x 5M

Reception **20**

|

Banquet **16**

|

Dinner Dance -



The Churchill Room

Ground Floor 6M x 7M

Reception **30**

|

Banquet **20**

|

Dinner Dance -



The Orangery

Ground Floor 13M x 10M

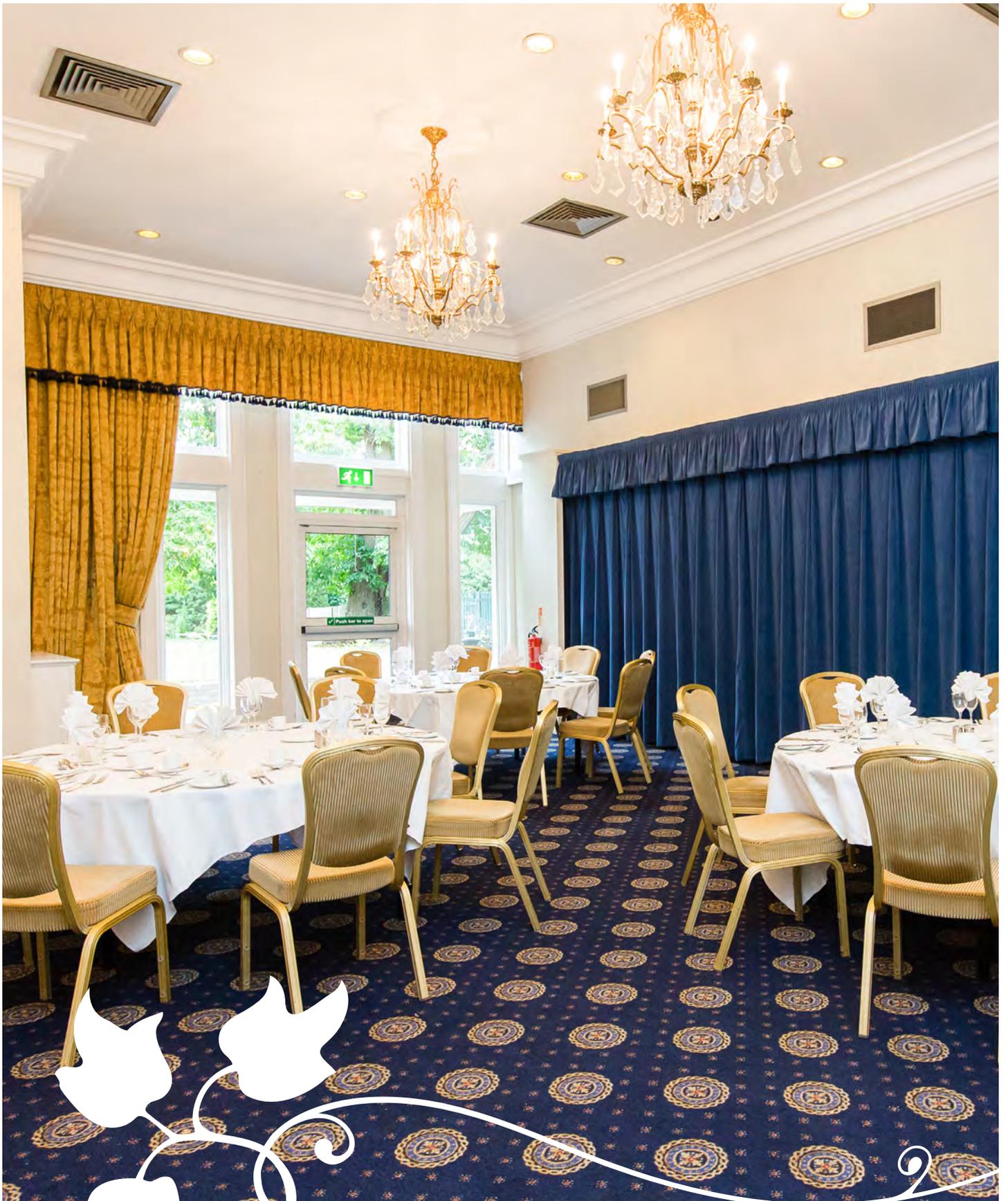
Reception **100**

|

Banquet **60**

|

Dinner Dance **60**



The Queens Room

Ground Floor 11M x 6M

Reception **40**

|

Banquet **36**

|

Dinner Dance -

The Royal Suite

(Kings & Queens Combined)
Ground Floor 17M x 10M



Reception **300**

| Banquet **228**

| Dinner Dance **228**



The Kings Room

Ground Floor 17M x 10M

Reception **200**

| Banquet -

| Dinner Dance -



Bar & Restaurant

The Hotel's Bar & Brasserie Zagatos is open daily and The Chandelier Restaurant was recently awarded 2 AA Rosettes (correct at time of printing).



Bedrooms

70 well-appointed and individually styled bedrooms
Discounted accommodation rates for guests
attending functions at The Spa.
Please contact Reservations for further information
on 01892 520331 / reservations@spahotel.co.uk

Private Parties & Events 2018

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 scaled down menus are included within this brochure, if you would like to see our full menus 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 BBQ'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 Menus

Please choose one starter, one main course and one dessert for the whole party, plus one vegetarian option if required. 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 coffee and mints with a three course meal and private room hire.

Banqueting Menu 1 ~ £35.00 per person

STARTERS

Pressing of smoked gammon knuckle, pickled vegetables and pork popcorn
Veloute of leek and potato, onion crumbs and white truffle oil (V)
Heritage beetroot salad, pickled walnuts and Westcombe ricotta (V)
Cider cured sea trout, brown crab mayonnaise and soft herb salad

MAIN COURSES

Poached and roasted Kent ranger chicken, Boulangere potato and braised leeks
Loch Duart salmon, sweetcorn and cockle chowder
Slow roast belly of pork, fondant potato, savoy cabbage and poached pork cheek
Wild mushroom and goats cheese wellington, salt baked roots (V)
Slow roast rump of beef, fondant potato, green beans and pancetta bacon (£5.50 supplement)
Herb crusted cod, basil and brown crab minestrone (£3.50 supplement)
Crown of guinea fowl, pomme anna, poached celeriac and hispi cabbage (£4.50 supplement)

DESSERTS

Lemon meringue pie, lemon curd doughnut
Frangipane and poached pear tartlet, poire William chantilly
Warm chocolate brownie and popcorn ice cream
Sticky toffee pudding, porter ice cream and toffee sauce
Coffee and fudge

Banqueting Menu 2 ~ £45.00 per person

STARTERS

Smoked salmon terrine, cucumber salad and cream cheese
Risotto of brown crab, saffron and smoked mussels
Heritage tomato salad, baby basil and marinated burrata (V)
Free range Kentish ranger chicken terrine, shitake mushrooms, caramelised onions

MAIN COURSES

Slow roast rump of beef, fondant potato, green beans and pancetta bacon
Herb crusted cod, basil and brown crab minestrone
Jerusalem artichoke and chestnut pithivier, creamed savoy (V)
Crown of guinea fowl, pomme anna, poached celeriac and hispi cabbage

DESSERTS

Peanut parfait, dark chocolate and caramel sauce
Organic lemon tart, crème fraiche and raspberry salad
Tiramisu with grated valrhona
Milk and dark chocolate delice with cider and black
Coffee and fudge

Menu's subject to minor changes

Private Dining Menus *continued*

Please choose one starter, one main course and one dessert for the whole party, plus one vegetarian option if required. 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 mints with a three course meal and private room hire.

Banqueting Menu 3 ~ £55.00 per person

STARTERS

Carpaccio of Dexter fillet, pickled mushrooms and parmesan salad
Shellfish cocktail with avocado and red pepper
Cured duck, pickled cherries and pain de epice
Terrine of English leek, black truffle dressing (V)

MAIN COURSES

Beef wellington, cream spinach and truffled potato puree
Isle of Gigha halibut, celeriac and lobster remoulade with hazelnut dressing
Best end of lamb, crispy shoulder, pickled aubergine
Aubergine parmigiana with truffle polenta fries (V)

DESSERTS

Strawberry margarita with hazelnuts
Caramel chocolate marquise, griottine cherries
Blood orange trifle with Cointreau cream
Baked egg custard tart with nutmeg and cinnamon
Coffee and fudge

Optional Sorbet Course

Choose from one of the following flavours £3.25 per person
Lemon / Lime / Pink grapefruit / Orange / Passion fruit / Apple

Champagne Sorbet: £4.25 per person

Gratuities are left to our guest's 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.

Afternoon Tea

Classic Spa Afternoon Tea

£22 PER PERSON

(additional room hire charges may apply)

Includes the following:

A selection of savoury treats and finger sandwiches on freshly baked bread

Freshly baked fruit scones served with a choice of preserves and clotted cream

A selection of miniature cakes and pastries

Your choice of tea from our extensive selection, or freshly ground coffee

The Spa Champagne Afternoon Tea

£32.50 PER PERSON

(additional room hire charges may apply)

Includes all of the above with the addition of a chilled glass of Champagne

Canapé Menu

Why not add canapés to your drinks Reception, minimum 4 x canapés per person (for entire party):

VEGETARIAN CANAPES (all £2.50)

Balsamic fig and gorgonzola crostini
Wild mushroom and parmesan arancini
Creamed spinach and parmesan tartlet
Bloody Mary shots with roasted pepper
Welsh rarebit with toasted onion seeds
Pickled walnut, goats cheese and beetroot
Ratte potato, sour cream and gruyere
Charred provencal vegetables and parmesan cracker
English leek and parmesan tartlet
Crispy vegetable rolls

MEAT CANAPES (all £2.50)

Miniature eggs benedict
Ham hock terrine on toasted brioche with pineapple pickle
Venison scotch egg with red cabbage slaw
Lamb koftas with yoghurt and mint
Surrey hills farm beef with crostini and parmesan
Venison cottage pie
Sweet and sour organic chicken with toasted sesame
Honey roast Cumberland sausage with pommery
Chinese pork dumplings with soy glaze and pickled ginger
Slow roast pork belly, popcorn crackling and pink lady apple
Organic chicken and tarragon bon bon
Chicken and leek open pie
Spicy pulled pork with spring onions and sour cream sesame
Honey roast Cumberland sausage with pommery
Chinese pork dumplings with soy glaze and pickled ginger
Slow roast pork belly, popcorn crackling and pink lady apple
Organic chicken and tarragon bon bon
Chicken and leek open pie
Spicy pulled pork with spring onions and sour cream

FISH & SEAFOOD CANAPES (all £2.50)

Smoked haddock kedgerree arancini
Individually glazed fish pie
Smoked salmon roulade with cream cheese
Mini prawn cocktails
Hand-picked crab and sweetcorn risotto
Scallop pops, parma ham and bacon jam
Thai salmon fishcakes with chilli mayo
King prawn skewers with herb butter
Mini fish and chips
Smoked haddock croquette with curry mayonnaise
Cullen skink shots
Cured mackerel with pickled cucumber
Smoked salmon blinis and caviar

SWEET FINISHES (all £2.50)

Organic lemon tart
Chocolate brownie bites
Pistachio frangipan
Mini macaroons
Lemon curd doughnuts
Salted caramels
Chocolate delice
Coconut and alphonso mangoes brochettes
Glazed fruit tartlet
Mini eclair

Finger Buffet Menu

Please select 3 sandwich fillings, 2 savoury items, 1 burger and 1 dessert.
Additional sandwiches £3.50 per person.

SANDWICHES

Tuna mayonnaise, piquillo pepper
Montgomery cheddar, spring onion salad,
salad cream (V)
Black leg ham, pommery mustard mayonnaise
Cucumber, cream cheese
Oak smoked salmon, cream cheese and chives
Roast beef, horseradish
Egg mayonnaise, mustard cress (V)

BURGERS

Grilled haloumi, red pepper piperade (V)
Mini beef burger, tomato, lettuce, apple and
white cabbage slaw
Mini pulled pork burger

SAVOURY ITEMS

Homemade sausage rolls, pommery
mustard mayonnaise
Mini fish and chip cones, tartare sauce
Venison scotch eggs
Sweet potato, goats cheese, caramelised
onion and basil tart (V)
Yorkie, roast beef, horseradish
Blue cheese scone (V)
Wild mushroom arancini (V)
Chicken and leek pies

DESSERTS

Chocolate brownie, salted caramel
Coconut and pineapple brochette
Summer berry trifle, toasted almonds,
strawberry chutney
Banoffee cheesecake, honeycomb,
barbecued bananas
Eton mess

TEA & COFFEE

£22.00 PER PERSON (additional room hire charges may apply)

Hog Roast & BBQ

Please choose one starter, one main course and one dessert for the whole party, plus one vegetarian option if required. 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 mints with a three course meal and private room hire.

Hog Roast ~ £21.00 per person

Our carefully selected pigs are cooked whole on a spit for around 6 hours to provide delicious crispy crackling and succulent tasty pork. Minimum number of 50 adult guests. Please choose 3 salads and one dessert from the following selection.

MAIN

Hog roast served with apple sauce and brioche buns. (hot vegetarian option also available).

SALADS

(see below BBQ salads)

DESSERTS

Strawberry Eton Mess | Chocolate sundae

BBQ Menu A ~ £25.00 per person

(May - Oct only)

Please select 3 main dishes, including vegetarian if required, plus 3 sides or salads and 1 dessert.

BBQ Menu B ~ £32.00 per person

(May - Oct only)

Please select 4 main dishes, including vegetarian if required, plus 3 sides or salads and 2 desserts.

Hog Roast & BBQ *continued*

MAINS

Organic chicken legs with spiced paprika
Angus beef burger with smoky bacon and Monterey jack
Charred brisket with barbecue rub
Butterfly lamb steaks with smoked paprika and mint
Pork loin ribs with barbecue sauce
Big apple hot dogs with mustard mayo
Charred chicken wings with tabasco and honey
Thick cut bacon chops with wholegrain mustard
Pork chops with onion jam
Lamb koftas with cumin and yoghurt
Lamb ribs with spiced rub
Barnsley chops with thyme and lemon
Spatchcock poussin with bourbon glaze

Whole roasted sardines with kimchi and lime
Blackened mackerel with gremolata
Salmon brochette with lemongrass and coriander
Black bream with soy and ginger
Madagascar prawns with garlic and chilli
Chopped lobster rolls
Veggie Burger
Vegetable and haloumi skewers
8oz ribeye steak with garlic and herb butter (£1.50 supplement)

SALADS

Wedge Salad with Blue Cheese Dressing
Bacon and Frisee with Honey Mustard Caesar Salad with Anchovies and Parmesan
Heritage Tomato with Burratta and Basil
Barbecued Pear with Walnut and Chicory
New Potato with Spring Onion and Egg
Golden Fennel and Red Onion Slaw
Pea and Broad Bean with Mint
Italian Couscous with Roasted Vegetables
Creamy Coleslaw with Sultanas and Apple
French Bean with Crispy Bacon and Toasted Pine Kernels

SIDES

Mac and Cheese | Creamed Corn and Grits | Pulled Pork and Butterbeans
Baked Potatoes with Sour Cream | Pilaf Rice with Sweetcorn and Spring Onion
Creamed Spinach | Chargrilled Corn | Sweet Potato Wedges | Smoky Chilli Beans

DESSERTS

Coconut and Pineapple Brochettes
Barbecued Peaches with Whipped Mascarpone, Maple Syrup and Toasted Hazelnuts
Banoffee Cheesecake with Honeycomb and Barbecued Bananas
Marshmallows with Hot Fudge Sauce and Strawberries
Summer Berry Trifle with Toasted Almonds and Strawberry Chutney
Tropical Fruit Salad with Canteloupe Melon
Key Lime Pie | Eton Mess

Banqueting Wine List

Bin Bottle

CHAMPAGNE

- | | | |
|---|--|--------|
| 1 | JACQUART BRUT MOSAIQUE CHAMPAGNE
Shows notes of fresh pear, fig and almond with hints of orange blossom and richer notes of honey and baked bread. | £49.50 |
| 5 | JACQUART BRUT MOSAIQUE ROSÉ
Redcurrant, cherry and wild strawberry aromas; the palate is fresh and full with surprising notes of peach and apricot. | £69.00 |

SPARKLING WINE

- | | | |
|---|---|--------|
| 7 | DA LUCA PROSECCO ITALY
Pear and peach fruit on a lively, yet soft and generous palate | £35.00 |
| 8 | CHAPEL DOWN VINTAGE RESERVE BRUT, KENT ENGLAND
Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas | £49.50 |
| 9 | CHAPEL DOWN BRUT ROSÉ, KENT ENGLAND
Made from the two red champagne grapes pinot noir and pinot meunier. Shows strawberry and notes of blackcurrant-leaf with hints of shortbread and cream. | £50.50 |

WHITE WINES

- | | | |
|----|---|--------|
| 10 | PARINI PINOT GRIGIO DELLE VENEZIE ITALY
Distinctive nose of wild flowers, with touches of honey and banana; soft fruity and lively with notes of ripe pear. | £24.00 |
| 11 | DON JACOBO RIOJA BLANCO, BODEGAS CORRAL SPAIN
Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape. | £30.00 |
| 13 | MÂCON-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 | £34.00 |
| 15 | CASA VISTA SAUVIGNON BLANC, CENTRAL VALLEY CHILE
Delicious grapefruit and tropical fruit flavours, the finish is crisp and fresh. | £20.50 |
| 16 | VINE TRAIL VIOGNIER, RAPEL VALLEY CHILE
Peach, apricot and white blossom, balanced with a citrus acidity on the palate. | £26.00 |
| 17 | SOUTHERN RIVERS SAUVIGNON BLANC, MALBOROUGH NEW ZEALAND
Fresh and crisp with classic characters of gooseberry and tropical flavours. | £37.00 |
| 19 | BETWEEN THORNS CHARDONNAY SOUTH EASTERN AUSTRALIA
Tropical aromas, followed by flavours of juicy nectarine and peach. | £22.00 |
| 20 | CULLINAN VIEW CHENIN BLANC, WESTERN CAPE SOUTH AFRICA
Youthful, fruity character and fresh, zesty acidity. Very well balanced. | £23.50 |

Banqueting Wine List continued

Bin Bottle

ROSE

- 24 BERRI ESTATES ROSÉ | SOUTH EASTERN AUSTRALIA £20.50
Made from predominantly Shiraz, this is a spicy, fruit led rose with a touch of richness on the palate
- 25 PARINI PINOT GRIGIO ROSÉ DELLE VENEZIE | ITALY £24.00
Made from predominantly Shiraz, this is a spicy, fruit led rose with a touch of richness on the palate

RED WINES

- 28 CASA VISTA MERLOT | CHILE £20.50
Generous, soft, ripe blackberry and red plum fruit flavours
- 29 MÂCON ROUGE, LOUIS JADOT, | FRANCE £34.00
Fresh, clean and unoaked with ripe fruit flavours and crisp acidity. Typical of these two popular varieties.
- 31 THE GUV'NOR SPAIN, FELIX SOLIS | SPAIN £24.00
Shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.
- 32 CULLINAN VIEW PINOTAGE, WESTERN CAPE | SOUTH AFRICA £23.50
Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.
- 33 MONTEPULCIANO D'ABRUZZO, PARINI | ITALY £24.00
Plum and cherry with notes of violet; dry, soft but well-structured with a finish of dried fruits and toasted hazelnut.
- 35 KLEINE ZALZE CELLAR SELECTION CABERNET SAUVIGNON | SOUTH AFRICA £29.00
A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak
- 36 CALLIA LUNARIS MALBEC, SAN JUAN | ARGENTINA £27.00
Enticing aromas of cherry and plum with a background of warming spice. Well-structured with freshness to the finish and ripe fruit and spice again.
- 41 BETWEEN THORNS SHIRAZ, SOUTH EASTERN | AUSTRALIA £22.00
Cherry and raspberry, complemented by hints of spice and vanilla

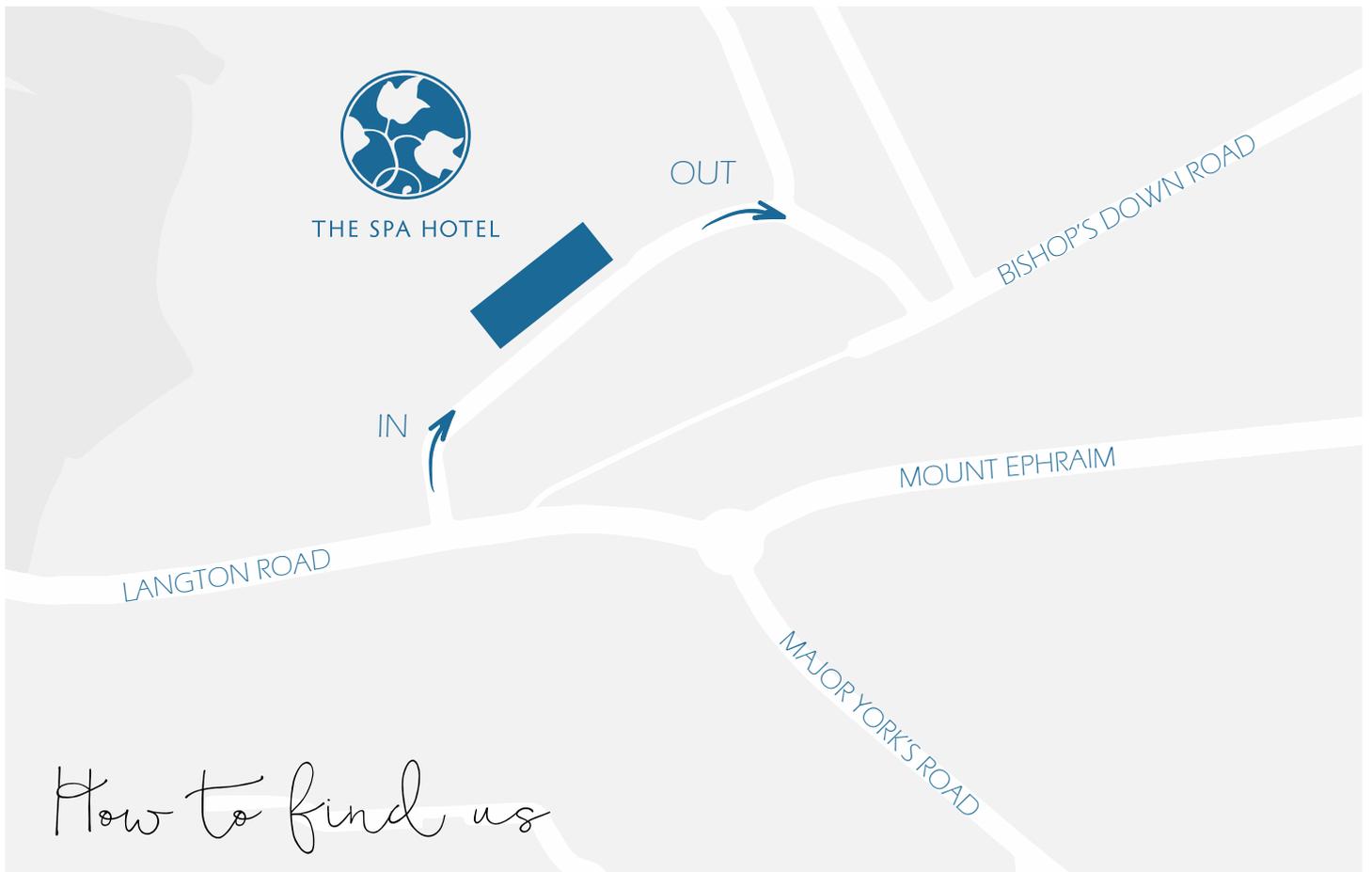
DESSERT WINE

- 49 ERRAZURIS LATE HARVEST SAUVIGNON BLANC £26.00
Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate.

PORT

- 52 DOW'S LATE BOTTLED VINTAGE £44.00
Full-bodied, rich but perfectly balanced with a soft peppery tannis and a dryish finish
- 53 DOW'S FINE TAWNY £40.00
Smooth and elegant with a Christmas cake fruit character.

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



FROM M25 LONDON ORBITAL /A21 SOUTH BOUND

Leave M25 at Junction 5 and join A21 signposted for Sevenoaks and Hastings. Take the 4th exit for A26 Tunbridge Wells and Southborough. Follow A26 through Southborough and St. Johns. At mini roundabout, take 2nd exit marked for through traffic. Drive past the Kent & Sussex Hospital on right. Just after the parade of shops and restaurants, take right hand fork on to Mount Ephraim (A264). Proceed until you reach a mini roundabout. Take the 2nd exit and the hotel entrance is almost immediately on your right, just before the Renault Garage.

FROM BRIGHTON A207 / A27

Leave Brighton on the A207 heading for Lewes following signs for A27. Then follow signs for A26 for Tunbridge Wells. Go straight over traffic lights at Crowborough (A26) and continue until you reach Tunbridge Wells. At the first mini roundabout bear left. Shortly after you will come to another mini roundabout (with the Swan Hotel on your right). Turn left here and go up Major York's Road. At the top of the hill you will come to another mini roundabout, take the first exit and the hotel entrance is almost immediately on your right, just before the Renault Garage.

FROM EASTBOURNE A2021 / A22

Leave Eastbourne via the A2021 and head for A22 towards Uckfield. Join A26 at Horsted Place. Then follow directions above through Crowborough A26 into Kent.

FROM HASTINGS A21

Follow A21 through Robertsbridge and Flimwell, bypassing Lamberhurst. Leave the A21 following signposts for the A264 into Tunbridge Wells. Follow this road until you reach the traffic lights with the Royal Oak pub on your left. Turn right here onto Calverley Road. At the mini roundabout take the first exit onto Crescent Road. Continue straight over the next 2 sets of traffic lights (through the middle of town) and at the top of the hill turn left onto Mount Ephraim (signposted East Grinstead). Proceed to the mini roundabout and take the second exit. The hotel entrance is almost immediately on your right, just before the Renault Garage.

FROM HAYWARDS HEATH B2028 VIA EAST GRINSTEAD

Follow B2028 to Turners Hill and join B2110, right turn. Follow this road into East Grinstead and join the one way system round town. Turn left onto the A264 for Tunbridge Wells. This road will take you through Hammerwood, Holtye, Blackham and Stone Cross into Kent. At the end of this road turn left following signs for Tunbridge Wells. Drive through Langton Green and you will see The Spa Hotel on your left just after the Renault Garage.