



THE BROMLEY COURT
HOTEL

The Bromley Court Hotel
Bromley Hill
Bromley
BR1 4JD

02084618600

events@bromleycourthotel.co.uk
www.bromleycourthotel.co.uk

@COPYRIGHT2026



THE BROMLEY COURT
HOTEL

Christmas
2026



Welcome

WISHING ALL OUR GUESTS A WONDERFUL FESTIVE SEASON

Join us this festive season for magical dining, sparkling parties, and cosy stays. Whether it's a family gathering, office celebration, or festive treat, Bromley Court Hotel is the perfect place to make memories that last.

FESTIVE PARTY NIGHTS - **PAGE 4&5**

PRIVATE FESTIVE PARTIES - **PAGE 6&7**

MURDER MYSTERY & TRAITORS EVENINGS- **PAGE 8&9**

70'S & 80'S DISCO NIGHT & FREDDIE MERCURY TRIBUTE - **PAGE 10&11**

SOUL & MOTOWN & THE DYNAMOS TRIBUTES - **PAGE 12&13**

GEORGE MICHAEL TRIBUTE NIGHTS - **PAGE 14&15**

FESTIVE LUNCH - **PAGE 16&17**

FESTIVE AFTERNOON TEA - **PAGE 18&19**

FESTIVE SUNDAY LUNCH - **PAGE 20&21**

BRUNCH WITH SANTA - **PAGE 22&23**

SUNDAY LUNCH WITH SANTA - **PAGE 24&25**

NEW YEAR'S EVE DINNER DANCE - **PAGE 26&27**

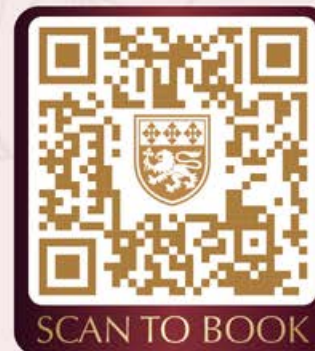
NEW YEAR'S EVE BUFFET & DISCO - **PAGE 28&29**

ACCOMMODATION - **PAGE 30**

TERMS AND CONDITIONS - **PAGE 31**

HOW TO BOOK:

Booking your festive celebrations with us is simple this Christmas season.



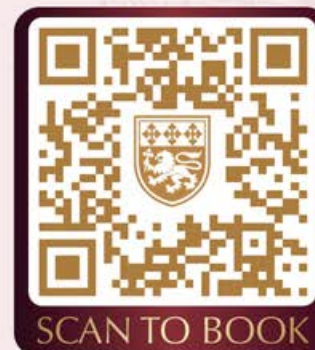
FESTIVE EVENTS & PARTY NIGHTS

Shared party nights, tribute nights, murder mysteries, traitors night, Sunday lunch with Santa and New Year's Eve celebrations are all bookable online for groups of up to 20 guests. Full payment is required at the time of booking.

Groups of 20 or more please contact our Events Team to make your booking.

Phone: call our team on 02084618600 option 2

Email: send your enquiry to events@bromleycourthotel.co.uk



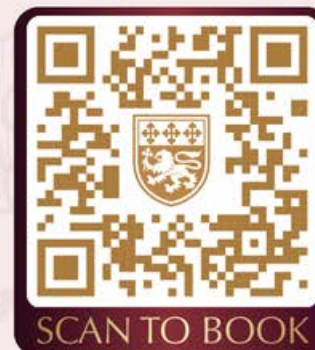
FESTIVE LUNCHES & AFTERNOON TEA'S

Festive lunch and afternoon tea can be booked online, by phone or via email. A £10 deposit per person is required at the time of booking.

For groups of 10 or more for lunch, a pre-order is required in advance.

Phone: call our team on 02084618600 option 3

Email: send your enquiry to restaurant@bromleycourthotel.co.uk



PRIVATE PARTIES & CELEBRATIONS

Whether it's a birthday, office party, family gathering, or a special festive celebration, our Events Team will help you plan a bespoke Christmas party to suit your group. From decorations to menus, we'll handle the details so you can focus on the fun.

Phone: call our team on 02084618600 option 2

Email: send your enquiry to events@bromleycourthotel.co.uk



Festive

PARTY NIGHTS

THURSDAY 3RD, 10TH & 17TH DECEMBER

FRIDAY 20TH & 27TH NOVEMBER, 4TH, 11TH & 18TH DECEMBER

SATURDAY 21ST & 28TH NOVEMBER OR 5TH, 12TH & 19TH DECEMBER

SUNDAY 6TH & 20TH DECEMBER

Gather friends and work colleagues for a memorable night at The Bromley Court Hotel. Early arrivals between 6pm and 6.30pm will be welcomed with a complimentary drink, with the bar open on arrival for all guests. Then make your way to the dining room to enjoy a delicious three-course meal, complete with half a bottle of wine per person. As the evening continues, soak up the party atmosphere and dance the night away with our resident DJ. Why not make a night of it and stay over, then relax with a leisurely breakfast the following morning?

DRINKS 6PM | SEATING 7.30PM | MEAL SERVED 7.45PM | CARRIAGES 12AM

PRICE PER PERSON

£55 THURS & SUN | £65 FRI & SAT

Half bottle of wine

STARTERS

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries

Tea, coffee & mince pies

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy a discounted rate for their overnight stay when booking in advance



Private Festive

PARTY NIGHTS

DATES AVAILABLE THROUGHOUT NOVEMBER & DECEMBER

For a more exclusive celebration, The Bromley Court Hotel offers the perfect setting for your private Christmas party. Whether you're planning an intimate dinner or a lively festive gathering, our versatile event spaces can be tailored to suit your vision.

Our private party package includes hire of a private room, a half bottle of wine per guest, a three-course meal, and a DJ to keep the festivities going. Please note, minimum guest numbers apply per function room.

Darwin Suite
40-60 guests seated
70 guests standing

Wellington Suite
70-90 guests seated
150 guests standing

Garden Suite
150-180 guests seated
250 guests standing

PRICE PER PERSON
£65 THURS & SUN | £75 FRI & SAT

Half bottle of wine



STARTERS

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries



Tea, coffee & mince pies

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy a discounted rate for their overnight stay when booking in advance

buffet alternative available on request

Murder Mystery

EVENINGS

FRIDAY 20TH NOVEMBER

TUESDAY 15TH DECEMBER

Step into an evening of intrigue and indulgence with our Christmas Murder Mystery at Bromley Court Hotel, featuring a thrilling live show, a delicious three-course dinner, and a half bottle of wine per guest.

Traitors

EVENING

TUESDAY 1ST DECEMBER

Deception, strategy, and suspense set the scene for our Traitors-inspired Evening at Bromley Court Hotel, featuring an immersive live experience, a three-course dinner, and a half bottle of wine per guest.

BAR OPENS 6PM | SEATING 7.30PM | MEAL SERVED 7.45PM | CARRIAGES 11PM

£50 PER PERSON
THREE COURSE MEAL, HALF BOTTLE OF WINE & SHOW

Half bottle of wine

STARTERS

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries

Tea, coffee & mince pies

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy a discounted rate for their overnight stay when booking in advance

Full payment required to book and confirmation of menu choices due 8 weeks prior to event date

70's & 80's DISCO NIGHT

THURSDAY 26TH NOVEMBER

Get your groove on at our 70s & 80s Disco Evening, featuring a live act and DJ, a delicious two-course dinner, and a half bottle of wine per guest.

Dressing up is encouraged but not compulsory!

Freddie Mercury TRIBUTE NIGHT

WEDNESDAY 2ND DECEMBER

Take centre stage at our Musicals Evening, with a lively live performance of iconic musical numbers, a delicious two-course meal, and a half bottle of wine included.

BAR OPENS 6PM | SEATING 7.30PM | MEAL SERVED 7.45PM | CARRIAGES 12AM

£50 PER PERSON
TWO COURSE MEAL, HALF BOTTLE OF WINE, ACT & DJ

Half bottle of wine

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries

Tea, coffee & mince pies

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy a discounted rate for their overnight stay when booking in advance

The Dynamos

MAMMA MIA TRIBUTE NIGHT

WEDNESDAY 9TH DECEMBER

An evening of pure feel-good fun awaits with the Dynamos – Mamma Mia! Tribute Act, bringing iconic ABBA favourites to life alongside a delicious two-course meal and a half bottle of wine included.

Soul & Motown

TRIBUTE NIGHT

WEDNESDAY 16TH DECEMBER

Feel the rhythm of the night at our Soul & Motown Tribute Evening, featuring a sensational live act, a two-course dinner, and a half bottle of wine per guest.

BAR OPENS 6PM | SEATING 7.30PM | MEAL SERVED 7.45PM | CARRIAGES 12AM

£50 PER PERSON
TWO COURSE MEAL, HALF BOTTLE OF WINE, ACT & DJ

Full payment required to book and confirmation of menu choices due 8 weeks prior to event date

12

Half bottle of wine

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata
Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries

Tea, coffee & mince pies

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818608/10 or
email events@bromleycourthotel.co.uk

Full payment required to book and confirmation of menu choices due 8 weeks prior to event date

13



George Michael

TRIBUTE NIGHT

TUESDAY 8TH DECEMBER
MONDAY 21ST DECEMBER

Back by popular demand, our George Michael Tribute Night returns to Bromley Court Hotel for two unforgettable evenings this year. Enjoy a sensational live act performing all your favourite hits, a delicious two-course dinner, and a half bottle of wine per guest.

BAR OPENS 6PM | SEATING 7.30PM | MEAL SERVED 7.45PM | CARRIAGES 12AM

£50 PER PERSON
TWO COURSE MEAL, HALF BOTTLE OF WINE, ACT & DJ

Half bottle of wine



MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage chantenay carrots, honey glazed parsnips

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries



Tea, coffee & mince pies

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy a discounted rate for their overnight stay when booking in advance



Festive LUNCH

AVAILABLE FROM 16TH NOVEMBER TO 23RD DECEMBER

Celebrate the season with a delicious festive lunch in the elegant surroundings of our Garden Restaurant. Ideal for a relaxed afternoon with family, friends, or colleagues, our specially crafted menu showcases Christmas classics and seasonal favourites, all made with the finest ingredients.

Whether you're treating yourself before the Christmas rush or enjoying a well-deserved break with loved ones, our Festive Lunch offers exquisite food, welcoming hospitality, and a generous helping of Christmas cheer.

12NOON - 5PM

£35 TWO COURSE | £39 THREE COURSE
£20 CHILDREN

£10 deposit per person required to secure a booking.
Groups of 10+ will be required to pre-order 4 weeks prior to booking date.

STARTERS

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

Kentish cheese and chive tart, red onion chutney, baby watercress

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Pressed beef cheek terrine, heritage carrot purée, truffle potato gratin, caramelised shallot, merlot jus

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries

Brown sugar pear and ginger crumble, Devon custard, toffee sauce

Tea, coffee & mince pies

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818608/10 or
email events@bromleycourthotel.co.uk



Festive

AFTERNOON TEA

AVAILABLE FROM 16TH NOVEMBER TO 23RD DECEMBER

Step into the festive season and treat yourself to a delightful Afternoon Tea at Bromley Court Hotel.

Gather friends and loved ones for a cosy seasonal experience, featuring a generous selection of freshly made sandwiches, homemade cakes, and warm scones served with clotted cream and jam. Complement your treat with your choice of fine teas or aromatic coffee.

Want to add a little extra sparkle? Include a chilled glass of fizz and toast to the season in style.

12NOON - 5PM

£35 FESTIVE | £42 SPARKLING | £20 CHILDREN

£10 deposit per person required to secure a booking.

SAVOURIES

Turkey, smoked mozzarella, red pesto on bloomer

Classic smoked salmon cream cheese on granary

Roast piquillo pepper, beetroot hummus, vegan nduja rocket on wholewheat

Cranberry and goat's curd tartlet

Venison Haunch red currant jelly sausage roll

SCONES

A fruit scone, plain scone, clotted cream and jam

SWEETS

Minted dark chocolate Christmas tree cupcakes

Classic frosted fruitcake

Earl Grey panna cotta, ginger biscuit crumb

French apple beignet

Orange cheesecake tartlets, blood orange glaze



Selection of Drury's tea and Mont58 coffee

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818600 or
email restaurant@bromleycourthotel.co.uk



Festive

SUNDAY LUNCH

SUNDAY 22ND, 29TH NOVEMBER, 6TH & 20TH DECEMBER

Celebrate the season with a Festive Sunday Lunch at Bromley Court Hotel throughout November and December. Enjoy a delicious seasonal menu in our beautifully decorated surroundings, while a live singer adds a touch of festive magic to your dining experience. Perfect for family, friends, or colleagues, it's a wonderful way to soak up the Christmas spirit and create lasting memories.

12NOON - 5PM

£37 TWO COURSE | £42 THREE COURSE
£20 CHILDREN

£10 deposit per person required to secure a booking.
Groups of 10+ will be required to pre-order 4 weeks prior to booking date.

STARTERS

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

Kentish cheese and chive tart, red onion chutney, baby watercress

MAINS

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Roast gammon, Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, glazed root vegetables, roast onion gravy

DESSERTS

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries

Brown sugar pear and ginger crumble, Devon custard, toffee sauce

Tea, coffee & mince pies

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818600 or
email restaurant@bromleycourthotel.co.uk



Brunch

WITH SANTA

SUNDAY 13TH DECEMBER

Join us for a magical festive morning at Bromley Court Hotel's Brunch with Santa! Treat the whole family to a delicious seasonal brunch in our beautifully decorated venue, filled with Christmas cheer.

Children can enjoy fun festive activities and crafts before meeting Santa himself and receiving a special gift to take home. It's the perfect way to start the holiday season and create unforgettable family memories.

FESTIVE ACTIVITIES & MEETING SANTA AT 10AM

BRUNCH SEATING 11AM

PRICE PER PERSON
£30 ADULTS | £20 CHILDREN

Full payment required to secure a booking.

ON THE TABLE

Sharing platter of freshly baked pasteries and seasonal fruit

MAINS

Avocado toast, Haas avocado, pumpkin seed pesto, pickled radish, herb oil, sourdough

Ricotta and berry toast, classic brioche, creamy ricotta, house made berry jam, lime zest

Smoked salmon brioche, lemon and chive soft cheese, pickled red onion, toasted seeds, fresh herbs

Sunday pancakes, fluffy American pancakes served with toffenut maple butter or dark brown sugar cinnamon butter

Fancy a little extra? Add berries, bacon, or sausage for just £2.50 each.

Duck and waffle, gressingham duck crispy leg confit, fried hen's egg, grain mustard maple sauce

Cheddar scramble, scrambled eggs, applewood cheddar, avocado, gochujang mayo on soft brioche, breakfast potatoes, charred vine tomatoes

Tea & coffee

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818608/10 or
email events@bromleycourthotel.co.uk



Sunday Lunch

WITH SANTA

SUNDAY 13TH DECEMBER

Join us for a magical afternoon of festive fun at Bromley Court Hotel's Sunday Lunch with Santa! Treat the whole family to a delicious seasonal meal in our beautifully decorated venue, complete with enchanting Christmas cheer.

Children can enjoy festive activities and crafts, before meeting Santa himself and receiving a special gift to take home. It's the perfect way to make unforgettable holiday memories.

FESTIVE ACTIVITIES & MEETING SANTA AT 11.30AM, 1PM & 4PM

SUNDAY LUNCH SEATING AT 12.30PM, 2PM & 5PM

£37 TWO COURSE | **£42** THREE COURSE
£30 CHILDREN

£10 deposit per person required to secure a booking.

Groups of 10+ will be required to pre-order 4 weeks prior to booking date.

FESTIVE CHILDREN'S MENU

STARTERS

Zesty tomato soup, cheddar toastie soldiers

Crunchy garden vegetables, ranch and hummus dips

Mini chicken fillets, BBQ sauce, coleslaw

Mac and cheese bites, marinara dipping sauce

MAINS

Cheesy four layer lasagne, garlic bread, cucumber and tomato

Chicken pot pie, crispy puff pastry, creamy mash, seasonal vegetables

Outdoor bred pork sausages, skinny fries and baked beans

Margherita pizza, homemade tomato sauce, fresh mozzarella (pb available)

Plaice tempura, skinny fries and peas

Turkey roulade, with all the trimmings

DESSERTS

Warm chocolate brownie, vanilla Chantilly cream

Berries and whipped cream, chocolate curls

Ice cream scoop, raspberry or chocolate sauce drizzle

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818608/10 or
email events@bromleycourthotel.co.uk

Adults menu on page 19

New Years Eve



DINNER DANCE
THURSDAY 31ST DECEMBER

Ring in 2027 in unforgettable style at Bromley Court Hotel. Enjoy an elegant evening of fine dining, live entertainment, and festive glamour. Begin with a sparkling drinks reception, followed by a sumptuous five-course dinner crafted by our expert chefs. Then dance the night away with live music and a DJ, before raising a glass of bubbly at midnight to welcome the New Year. With stunning surroundings and a lively, celebratory atmosphere, it's the perfect way to celebrate with friends, family, or that special someone.

DRINKS 6PM | SEATING 7.30PM | MEAL SERVED 7.45PM | CARRIAGES 1AM

£125 PER PERSON

Price includes a sparkling reception drink with canapes, a six course meal and a toast drink at midnight.

CANAPE

Smoked cod roe profiteroles, crème fraîche, caviar
Twice baked corn souffle, jalapeno aioli

AMUSE BOUCHE

Salmon tartare, cucumber, mango, avocado, passionfruit pearls

STARTER

Duck carpaccio, radicchio, green apple, cauliflower, rosehip

MAINS

Cannon of lamb, chicory and yuzu, burnt leek cream, stilton pommes purée

Poached smoked haddock, jersey royal tartiflette, samphire velouté, soft quail egg

Salt baked celeriac, parsnip and heritage carrot mosaic, rice paper pastry, grain mustard maple hot dressing, charcoal mash

DESSERT

Trio of desserts, vanilla macaroon, opera cake, clementine meringue tartlet

Tea, coffee & mince pies

plant-based alternatives available on request

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy a discounted rate for their overnight stay when booking in advance



New Years Eve

FAMILY BUFFET & DISCO

MONDAY 31ST DECEMBER

Bring the whole family together this New Year's Eve for a fun-filled festive afternoon at Bromley Court Hotel. Enjoy a lively disco where kids and adults alike can dance to their favourite tunes, alongside a delicious buffet of seasonal treats. With plenty of festive activities, laughter, and music, it's the perfect way to celebrate the season and create magical memories together as you welcome 2027 in style.

2PM UNTIL 5PM

PRICE PER PERSON
£25 ADULTS | £15 CHILDREN

Full payment required to secure a booking.

FESTIVE FAMILY BUFFET

Crudités & dips, carrot, cucumber and peppers with hummus and ranch dip

Pasta salad, fusilli pasta with sweetcorn, cherry tomatoes and light mayonnaise dressing

Mini sandwich selection

Fresh fruit skewers, melon, grapes and strawberries

Mini sausages, honey & mustard glaze

Chicken goujons, with BBQ sauce and ketchup

Mini margherita pizzas

Chunky chips

Mini slider rolls, beef burgers with cheese, ketchup and soft rolls

Chocolate brownie bites

Mini doughnuts, sugar and cinnamon with warm chocolate dipping sauce

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818608/10 or
email events@bromleycourthotel.co.uk

Drinks Packages

Make your celebration extra special with our pre-order drinks packages, designed to keep the festive spirit flowing! Available for groups and parties booked in advance.

SIGNATURE WINE SELECTION £99

Two bottle of Faultline Sauvignon Blanc & two bottles of El Camino Malbec.

BALFOUR SPARKLING TRIO £165

One bottle of Leslie Brut, Leslie Rose & Leslie Red.

THE CROWD PLEASER £120

Two bottles of Masottina Prosecco, 125ml St Germain & three bottles of house wine (red, white or rose).

BEER BUCKET BUNDLE £120

30 bottled beer, choice of Corona, Budweiser, Balfour Lager, Balfour Cider.

Individual bucket of six beers £30

TRIO OF MOCKTAILS £35

Three refreshing alcohol-free pitchers:

Pomegrante no-jito

Alcohol free cranberry sangria

Apple and elderflower spritz

Pitchers also available individually — £14.95 each

TRIO OF COCKTAILS £79

Three crowd-favourite cocktail pitchers:

Cranberry sangria

Rum and ginger punch

Vodka limeoncello martini

Pitchers also available individually — £29 each

SOFT DRINKS PACKAGE £18

Two tins of Hip Hop, two bottles of J20, & two bottles of Appletizer.

Special offer - buy four get one free

Terms & Conditions

BOOKINGS

All bookings must be confirmed in writing and a non-refundable deposit paid.
Provisional bookings will be released without notification if not confirmed within seven days.

DEPOSITS & PAYMENTS

A non-refundable and non-transferable deposit of £10 per person is required for all lunch, Sunday lunch, brunch and afternoon tea bookings.

Festive party nights, tributes, murder mystery, themed nights and New Years eve bookings are subject to full payment along with a completed booking form.

Final numbers and pre-orders for all bookings must be confirmed eight weeks in advance along with full (and non-refundable) payment for the stated final numbers.

Parties can be arranged in our Garden Suite, Wellington Suite and Darwin Suite. Minimum numbers for the Garden Suite are 100, 70 in the Wellington Suite and 40 in the Darwin Suite. Minimum of 50 guests required for resident DJ to be included in the package.

A non-refundable deposit of £500 will be required to secure the booking, with final balance due eight weeks prior to the event date, your event coordinator will contact you for payment.

Bookings made within four weeks of the date require full payment upon bookings.
Provisional bookings will be released with notification if not confirmed within seven days.

DETAILS

All parties must pre-order their menu choices eight weeks in advance, four weeks for groups of 10+ for lunch bookings. if you have specific dietary requirements of for more information on food allergens please speak to us. Menu abbreviations - GF :

Gluten Free, GF Option: Gluten Free option available PB : Plant Based, N : Nuts

Seating arrangements will be at The Bromley Court Hotel's discretion, however every effort will be made to accommodate your requirements.

For festive party nights, themed nights, tribute nights and New years, to maintain a lively atmosphere seating may be shared tables of up to 10

Under 18's are not permitted at evening events.

The Bromley Court Hotel reserves the right to refuse admission

Dress code for all our events is smart casual.

CANCELLATIONS

The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number.

In this case every effort will be made to offer an alternative date. if this is not possible a refund will be given.

Should you wish to cancel a booking, all deposits are non-refundable and after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available.