





A warm welcome to The Mercure Newcastle George Washington Christmas Parties 2026 – Alpine Christmas!

This year we have something for everyone! From our brilliantly fun Après event and Elvis Party Lunch, through to our Retro peaks 80’s 90’s 00’s and Magic of Motown events, Christmas with a spectacular bang!

We also play host to several fantastic family friendly events, including our Grinch and Elf Workshop, Ultimate K-Pop Sunday Party and our ever-popular NYE Family Party!

Our festive programme details all the events throughout the season! All you need to do, is fill in your details on the booking form, return this to us with your deposit and we will take care of the rest.

We look forward to celebrating this Christmas season with you.

Best Wishes,
Santa’s little helpers at the
Mercure Newcastle George Washington Hotel Golf & Spa

CALENDAR OF EVENTS 2026

Date	Event	Price per person
Friday 27th November	Après Nights	£47.50
Friday 27th November	The Magic of Motown	£42.50
Saturday 28th November	Après Nights	£52.00
Saturday 28th November	Retro Peaks – 80s 90s 00s	£42.50
Tuesday 1st December	Elvis Party Lunch	£35.00
Friday 4th December	Après Nights	£47.50
Friday 4th December	The Magic of Motown	£42.50
Saturday 5th December	Après Nights	£52.00
Saturday 5th December	Retro Peaks – 80s 90s 00s	£45.00
Friday 11th December	Après Nights	£47.50
Friday 11th December	The Magic of Motown	£42.50
Saturday 12th December	Après Nights	£52.00
Saturday 12th December	Retro Peaks – 80s 90s 00s	£45.00
Tuesday 15th December	Elvis Party Lunch	£35.00
Friday 18th December	Après Nights	£47.50
Friday 18th December	The Magic of Motown	£42.50
Saturday 19th December	Après Nights	£52.00
Saturday 19th December	Retro Peaks – 80s 90s 00s	£45.00
Sunday 20th December	Ultimate K-Pop Christmas party	£15.00
Thursday 24th December	The Grinch and Elf Workshop	£20.00 Adult – £15.00 Child
Friday 25th December	Christmas Day Lunch	£99.00 Adult – £59.00 Child
Friday 25th December	Christmas Day Buffet	£85.00 Adult – £55.00 Child
Saturday 26th December	Boxing Day Carvery	£35.00 Adult – £20.00 Child
Thursday 31st December	NYE Family Event	£65.00 Adult – £45.00 Child
Saturday 30th January 2027	80s 90s 00s	£25.00



WHERE CHRISTMAS HITS THE SLOPES... AND THE PARTY STARTS.

Swap silent nights for alpine party vibes as we bring the ultimate energy to your Christmas celebration.

Think ski lodge atmosphere, buzzing dance floors and festive fun from the moment you arrive.

Your night begins with a shots tray reception to get the party started, before you take your seats to enjoy a delicious starter and main course freshly prepared by our chefs.

Then the tempo rises as our live DJ takes over, filling the dance floor with party anthems and Christmas classics to keep the celebrations going late into the night.

Step into our Alpine Chill-out zone, complete with cosy blankets and lodge-style seating — the perfect spot to catch up with friends or cool off between dance floor sessions. And because no après ski experience is complete without it, a complimentary warm sweet treat and indulgent hot chocolate as a late-night festive treat.

As the party peaks, get ready for our signature indoor snow moment, when foam snow falls across the dance floor, creating the ultimate winter party scene and a night your group will be talking about long after Christmas.

Après Ski Party Nights are high energy, high atmosphere, and everything a Christmas night out should be — perfect for friends, colleagues and teams ready to celebrate in style.

APRÈS ULTIMATE PARTY NIGHTS DATES

Friday 27th November - £47.50

Saturday 28th November - £52.00

Friday 4th December - £47.50

Saturday 5th December - £52.00

Friday 11th December - £47.50

Saturday 12th December - £52.00

Friday 18th December - £47.50

Saturday 19th December - £52.00

Arrival 7pm | Meal 7:45pm | Carriages 1am

MENU

WINTER VEGETABLE SOUP (V)

Served with petit pain



TURKEY PAUPIETTE

Succulent turkey breast wrapped in smokey bacon, with sage and onion stuffing, pig in blanket and rich roast gravy, served with roast potatoes, thyme roasted carrot, parsnip and sprouts

Or

VEGETABLE WELLINGTON (V) (VG)

Butternut, sweet potato, chickpea, carrot and walnut in a vegan pastry served on tomato and herb passata



HOT CHOCOLATE AND SWEET TREAT

V= Vegetarian, VE=Vegan, GF= Gluten Free

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.



At the Retro Peaks Party Night, experience George Washington's ultimate 80s, 90s and 00s throwback celebration. Enjoy a delicious two-course festive meal before hitting the dance floor as our DJ spins the biggest party anthems to keep you moving all night.

With big tunes, festive vibes and plenty of feel-good moments, Retro Peaks Party Night is the perfect soundtrack to your Christmas celebrations at George Washington.

Saturday 28th November - £42.50
Saturday 5th December - £45.00
Saturday 12th December - £45.00
Saturday 19th December - £45.00

Arrival - 6:30pm | Meal served 7pm | Carriages 1am

MENU

ROAST BRONZED TURKEY BREAST

Served with pig in blanket, sage and onion stuffing, thyme roasted carrot, sprouts and roast potatoes

Or

VEGETABLE WELLINGTON (V)(VG)

Butternut, sweet potato, chickpea, carrot and walnut in a vegan pastry served on tomato and herb passata

*

DOUBLE CHOCOLATE CHRISTMAS TREE

Layers of cocoa biscuit, dark chocolate and white chocolate mousse, enhanced with a starry dark chocolate icing.

V= Vegetarian, VE=Vegan, GF= Gluten Free

*If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.*



Step into our winter wonderland, The Magic of Motown, for a night filled with soul, sparkle and festive cheer. Enjoy a delicious two-course meal before our Motown singer takes the stage, performing a mix of soulful Motown favourites and the ultimate Christmas classics.

After the live performance, our DJ will keep the party going into the early hours with feel-good hits and dance floor favourites. With iconic music, festive cheer and a warm atmosphere, The Magic of Motown is the perfect Christmas celebration

Friday 27th November - £42.50
Friday 4th December - £42.50
Friday 11th December - £42.50
Friday 18th December - £42.50

Arrival - 6:30pm | Meal served 7pm | Carriages 1am

MENU

ROAST BRONZED TURKEY BREAST

Served with pig in blanket, sage and onion stuffing, thyme roasted carrot, sprouts and roast potatoes

Or

VEGETABLE WELLINGTON (V)(VG)

Butternut, sweet potato, chickpea, carrot and walnut in a vegan pastry served on tomato and herb passata

*

DOUBLE CHOCOLATE CHRISTMAS TREE

Layers of cocoa biscuit, dark chocolate and white chocolate mousse, enhanced with a starry dark chocolate icing.

V= Vegetarian, VE=Vegan, GF= Gluten Free

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Private Parties

Looking to book a private event over the Christmas period to celebrate with colleagues or friends? Our private party packages are available all throughout December. Choose from our two or three course party menu or opt for a more informal Christmas buffet!

2 courses from £30 per person | 3 courses from £35 per person | Buffet from £19.95 per person

MENU

WINTER VEGETABLE SOUP (V)

Served with petit pain

*

ROAST BRONZED TURKEY BREAST

Served with pig in blanket, sage and onion stuffing, thyme roasted carrot, sprouts and roast potatoes

Or

VEGETABLE WELLINGTON (V) (VG)

Butternut, sweet potato, chickpea, carrot and walnut in a vegan pastry served on tomato and herb passata

*

DOUBLE CHOCOLATE CHRISTMAS TREE

Layers of cocoa biscuit, dark chocolate and white chocolate mousse, enhanced with a starry dark chocolate icing

V= Vegetarian, VE=Vegan, GF= Gluten Free




Elvis Lunch

Tuesday 1st December | Tuesday 15th December

£35.00 per person

Arrival 1pm | Meal served 1:30pm

Spending a festive afternoon with Elvis, one of the greatest musicians of all time, is an experience that cannot be replicated. So, sit back, relax, and let timeless music transport you to a world of celebration and joy, whilst you enjoy a delicious 2 course lunch menu with all the trimmings, followed by coffee and mince pies.

MENU

WINTER VEGETABLE SOUP (V)

Served with Petit pain

*

ROAST BRONZED TURKEY BREAST

Served with pig in blanket, sage and onion stuffing, thyme roasted carrot, sprouts and roast potatoes

Or

VEGETABLE WELLINGTON (V) (VG)

Butternut, sweet potato, chickpea, carrot and walnut in a vegan pastry served on tomato and herb passata

FOLLOWED BY TEA OR COFFEE AND MINCE PIE

V= Vegetarian, VE=Vegan, GF= Gluten Free





The Ultimate K-Pop Party

Sunday 20th December

£15.00 per adult/child

Arrival 4pm | Entertainment – 4:15pm | Departure 7pm

Get ready to party with the K-Pop girls! Entertain your little ones with singing, dancing and games to the popular K-Pop songs with those firm favourite festive songs thrown in the mix!

Keep the party going with our children's Christmas disco.

Food and drink will be available to purchase during the event, and is not included within the ticket price.



Christmas Eve Grinch and Elf Workshop

Thursday 24th December

Adult price includes an adult breakfast box. Children's price includes a children's breakfast box.

Arrival 9.30am | Entertainment to start at 10am

£20.00 per adult | £15.00 per child

Join us for a morning of festive fun with our cheerful Elf and a cheeky, mischievous Grinch. This interactive workshop is packed with singing, games and plenty of laughter, followed by a special meet and greet with photo opportunities. The excitement continues with a magical visit from the man himself – Santa!

A perfect way to add a little Christmas magic to your Christmas Eve.



CALENDAR OF EVENTS
2026

Fri
27th Nov
**Après
Nights**
£47.50

Fri
27th Nov
**The Magic
of Motown**
£42.50

Sat
28th Nov
**Après
Nights**
£52

Sat
28th Nov
**Retro Peaks
80's 90's 00's**
£42.50

Tues
1st Dec
**Elvis Party
Lunch**
£35

Fri
4th Dec
**Après
Nights**
£47.50

Fri
4th Dec
**The Magic
of Motown**
£42.50

Sat
5th Dec
**Après
Nights**
£52

Sat
5th Dec
**Retro Peaks
80's 90's 00's**
£45

Fri
11th Dec
**Après
Nights**
£47.50

Fri
11th Dec
**The Magic
of Motown**
£42.50

Sat
12th Dec
**Après
Nights**
£52

Sat
12th Dec
**Retro Peaks
80's 90's 00's**
£45

Tues
15th Dec
**Elvis Party
Lunch**
£35

Fri
18th Dec
**Après
Nights**
£47.50

Fri
18th Dec
**The Magic
of Motown**
£42.50

Sat
19th Dec
**Après
Nights**
£52

Sat
19th Dec
**Retro Peaks
80's 90's 00's**
£45

Sun
20th Dec
**The Ultimate
K-Pop
Christmas**
£15

Thurs
24th Dec
**The Grinch
and Elf
Workshop**
£20 per adult
£15 per child

Fri
25th Dec
**Christmas Day
Lunch**
£99 adult
£59 child

Fri
25th Dec
**Christmas Day
Buffet**
£85 adult
£55 child

Sat
26th Dec
**Boxing Day
Buffet**
£35 adult
£20 child

Thur
31st Dec
**NYE
Family Event**
£65 adult
£45 child

Sat
30th Jan
**80's 90's 00's
Party Night**
£25



Bookings available from 12:45pm

£99.00 per adult | £59.00 per child

Celebrate the magic of Christmas with us at the Mercure Newcastle George Washington Hotel and enjoy a truly festive Christmas Day lunch.

Indulge in a delicious three-course meal, perfectly rounded off with freshly brewed tea or coffee, a traditional mince pie, and Christmas crackers to bring extra cheer to your table.

Make this Christmas Day unforgettable as you relax, dine, and create special memories with your loved ones.



MENU

STARTERS

CROWN OF OGEN MELON (V)(VG)

Pearls of melon soaked in orange liqueur filled into half open melon topped with blood orange sorbet

SMOKEHOUSE SALAD

Home smoked duck breast, chicken and ham with mesculine leaves, champagne vinaigrette, cranberries, stem ginger and hazelnuts

MEXICAN PRAWN AND AVOCADO COCKTAIL

Plump Atlantic cold-water prawns bound in a Mexican spiced seafood sauce, served on crushed avocado with chiffonade of crisp gem lettuce, lemon and cilantro

CREAM OF ROASTED BUTTERNUT SQUASH AND SWEET POTATO SOUP (V)

With vegetable crisps and crème fraîche

MAINS

TRADITIONAL ROAST TURKEY BREAST

our renowned chestnut stuffing, pig in blanket, cranberry sauce and rich roast gravy

ROAST SIRLOIN OF BRITISH BEEF

Freshly carved served with Yorkshires pudding, a rich claret gravy and creamed horseradish

CROUSTILLIADE OF PORK WITH PEARS

Seared pork loin topped with mustard and apple compote topped with a fennel crust, served on cider jus with poached baby pears

MUSHROOM BRIE AND CRANBERRY WELLINGTON (V)

Sauteed mushrooms with shallots, brie and cranberry baked in puff pastry and served on tomato and basil passata

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With Cognac orange sauce

CHOCOLATE, GRIOTTINES AND AMARETTI

Dark chocolate truffle with macerated French cherries textured with Amaretti crumble

SELECTION OF BRITISH CHEESES

with biscuits chutney and Christmas cake

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Christmas Day Buffet

Arrival 11:45am | Buffet served 12:00pm

£85.00 per adult - £55.00 per child

Celebrate Christmas Day in a relaxed and welcoming setting at the Mercure Newcastle George Washington Hotel with our informal festive buffet lunch.

Perfect for families and friends seeking a stress-free way to mark the occasion, this sociable dining experience lets you focus on what truly matters — spending time together.

Enjoy a sumptuous three-course buffet filled with seasonal favourites, unwind in the warm festive atmosphere, and savour every bite at your own pace.

Make this Christmas day one to remember. Reserve your table today and celebrate this festive season.

STARTERS

An array of hors d'oeuvres including

SALADS
HUMMUS
PATE
BREADS
SEAFOOD
FRUITS
MEATS
PICKLES
DRESSINGS & DIPS

FROM THE CARVERY

BRONZED ROAST TURKEY BREAST

Served with all the traditional trimmings and rich pan gravy

POT ROAST SILVERSIDE OF BEEF

Slow braised silverside of beef served with Yorkshire pudding and rich roast gravy

FENNEL CRUSTED PORK LOIN

Roast pork loin served with apple compote and rich pan jus

SALMON NANTUA (prepared to order)

Gently steamed salmon fillet finished in a creamy seafood veloute with snipped herbs, garnished with freshwater prawns

VEGETABLE WELLINGTON (V) (VG) (prepared to order)

Puff pastry wellington slice filled with butternut squash, chickpea, sweet potato, carrot and walnuts with a smokey red pepper & redcurrant chutney

All main courses are served with a selection of seasonal vegetables and potato

DESSERTS

CHEESECAKES

ROULADES

GATEAU

PIES

FESTIVE CHRISTMAS PUDDING

With brandy orange sauce

CHEESE CHUTNEY

CHRISTMAS CAKE

Boxing Day Carvery

Arrival 1:00pm - Buffet served 1:30pm

£35.00 per adult | £20.00 per child

With Christmas day behind us, why not relax at the Mercure Newcastle George Washington Hotel with our informal Boxing Day Lunch. Perfect for families and friends looking for a relaxed way to continue the celebrations, our Boxing Day Carvery offers a sociable dining experience where you can focus on what really matters — spending time together. Enjoy a generous three-course buffet featuring seasonal favourites, unwind in a warm festive atmosphere, and savour every bite at your own pace. Make this Boxing Day one to remember. Reserve your table today and celebrate this season in style.

MENU

PLEASE NOTE THIS IS A SAMPLE MENU, ONLY GUARANTEED DISHES ARE THE ROASTS

STARTERS

FRESHLY PREPARED SOUP OF THE DAY (V)
Served with petit pain

CHILLED MELON AND SEASONAL FRUITS (VG)
Drizzled with Fruit Coilis

OUR HOUSE MADE CHICKEN LIVER PATE
With duck, and pork, enriched with Port and herbs, served with crisp toasts and homemade chutney

SEAFOOD COCKTAIL
Prawns, Smoked Salmon, Seafood mayonnaise, resting on crisp salad leaves

FROM THE CARVERY

POT ROAST BRITISH BEEF ROAST LOIN OF PORK ROAST BREAST OF TURKEY HONEY ROAST GAMMON

Served with Yorkshire pudding, rich roast gravy and traditional accompaniments, buttered mash, roast potatoes and a selection of fresh vegetables to the table (gluten free alternatives available)

STEAK AND ALE PIE
With a flaky pastry crust

POACHED SALMON NANTUA COUS COUS STUFFED ROASTED BELL PEPPER (VG)
On fresh tomato and herb sauce

*Main courses available in Children's Portions
Ask about other children's options*

V= Vegetarian, VE=Vegan, GF= Gluten Free

DESSERTS

THE LAST OF THIS YEAR'S CHRISTMAS PUDDING
Cognac and Orange Custard when its gone its gone!!

DECADENT CHOCOLATE FUDGE CAKE

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

CARAMEL APPLE PIE

CHOCOLATE CLEMENTINE TORTE (VG) (GF)

DOUBLE CHOCOLATE CHRISTMAS TREE



Adults – £65.00 | Children - £45.00

Arrival 6:30pm, Food served 7:00pm, Carriages 1am

Join us for our fabulous New Year's Eve event, and celebrate with the whole family at the ultimate family party night.

Welcome the New Year in style at Mercure Newcastle George Washington Hotel & Spa with an evening of exceptional dining, music, and celebration.

Begin the night with a carefully prepared three-course dinner, featuring a selection of dishes designed to suit every palate. Then take to the dance floor and celebrate as the countdown begins, with our professional DJ playing a mix of floor-filling favourites for all generations. You can look forward to a vibrant party atmosphere and dancing through to the early hours.



MENU

WINTER VEGETABLE SOUP (V)
with vegetable crisps

VENISON PORK AND PANCETTA TERRINE
Pressed venison and ham hock terrine served on toasted croute with tomato chutney

HONEY ROAST BEETROOT AND FETA SALAD (V)
On baby leaf salad with an aged balsamic dressing

ROAST SIRLOIN OF BRITISH BEEF
Yorkshire Pudding, creamed horseradish, claret gravy

SLOW COOKED LAMB SHANK
Slow braised lamb shank in a red wine and rosemary jus

BAKED CHICKEN ROSSINI
Chicken breast filled with chefs homemade chicken liver, port and orange pate wrapped in pancetta with a rich sherry jus

VEGAN WELLINGTON (VG)
Butternut, sweet potato, carrot, chickpea and walnut baked in vegan pastry served on fresh tomato and basil sauce
Main courses served with truffle dauphinoise potato, thyme roasted carrot and green bean bundle

DARK CHOCOLATE TRUFFLE TORTE
Chocolate biscuit base topped with dark chocolate ganache and caramel glaze accompanied with berry compote and Chantilly cream

SELECTION OF BRITISH CHEESES
Harrogate Blue – Cheddar – Somerset Brie served with fruit chutney and biscuits

LEMON CITRUS TART
Sweet pastry case filled with lemon curd dusted with sugar and served with sweetened cream

V= Vegetarian, VE=Vegan, GF= Gluten Free, DF= Dairy Free, H= Halal

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NEW YEARS DAY BRUNCH

Available 9am till 12pm

Thinking about starting the new year a little different?

Why not join us for Brunch served in our beautiful suite, The Orangery

£15.00 per person – Inclusive Breakfast Guests welcome

NEW YEARS DAY LUNCH

Sittings from 12:30

Looking for a relaxing way to start the New Year?

We know it's not Sunday, but this New Year's Day Carter and Fitch will be serving their ever-popular Sunday Lunch
Start the new year the right way and head over to the Carter & Fitch website to book in for our New Year's Day Lunch!

Book now Via our Website <https://georgewashington.co.uk/eat>



January is the new December!
 Saturday 30th January 2027
 Arrival 7pm | Carriages 1am
 £25.00 per adult

Rewind the decades and dance the night away at our 80s vs 90s Party Night. Enjoy the biggest hits from two iconic eras, plus a one-course meal — all for just £25 per person. The party starts at 7:00pm and continues until 1:00am. Grab your friends and get ready for a night of pure nostalgia and non-stop floor-fillers!

MENU

CHICKEN ANGLAISE

Breast of chicken resting on buttered mash with green beans, cauliflower floret and thyme roasted carrot



MUSHROOM BRIE AND CRANBERRY WELLINGTON (V)

DRINKS PRE-ORDER FORM

PLEASE COMPLETE THE FOLLOWING IN BLOCK CAPITALS AND RETURN 1 WEEK PRIOR TO YOUR PARTY

PARTY/COMPANY NAME

DATE OF FUNCTION:

NUMBER IN PARTY:

WINE	Price	Quantity	Total
House White Wine	£25.50		
House Red Wine	£25.50		
House Rosé Wine	£25.50		
Prosecco	£35.00		
PITCHERS	Price	Quantity	Total
Jingle Juice Holiday Punch – <i>Vodka, Sourz, Cranberry Juice & Lemonade</i>	£22.00		
You're A Mean One Mr Grinch – <i>Gin, Midori, Lime Juice & Soda</i>	£22.00		
Cold As Ice – <i>Vodka, Blue Curacao & Lemonade</i>	£22.00		
Rum Rum Rudolph - <i>Spiced Rum, Lime Juice, Cranberry Juice & Ginger Beer</i>	£22.00		
BOTTLED BEER & ALCOPOPS	Price	Quantity	Total
Bucket of 6 mixed bottled beers	£35.00		
Bucket of 6 mixed bottled alcopops	£35.00		
Total			

ORDER FORM

Organisers Name

Party/Company Name

Email Address

Contact Tel

Address

Post Code

Date & Title of Party

Number in Party

Time of Booking – Restaurant only

Please advise us of any guests requiring vegetarian, vegan or allergen dishes here as these must be ordered in advance

I have read and understood the booking conditions for the above party and any accommodation.

I accept my email address above will be used to receive a credit card payment link which will be paid within 48 hours of receipt

A non refundable deposit of £15 per person will be required at the time of booking.
Final payments are due 4 weeks prior to your event.

Take advantage of our discounted accommodation rates on our event nights
ENJOY 15% OFF OUR SELLING RATE AT THE TIME OF BOOKING!

MERCURE

NEWCASTLE GEORGE WASHINGTON
HOTEL & SPA

TERMS & CONDITIONS

These terms and conditions apply between the person, firm, company or other entity specified on your booking form ("you" or "your") and [Mercure George Washington Hotel], registered in [England] with company registration number (04649091) Stone Cellar Road High, Newcastle upon Tyne, Washington NE37 1PH ("Venue") in respect of the Christmas celebration event as specified on your booking form ("Event"). Please read them carefully as they contain important information. By booking your Event ("your booking") you agree to be bound by these terms. Some key points:

1. If your Event cannot proceed due to a Government imposed "lock down" of the area in which the Hotel is located you may choose to reschedule the Event to a mutually convenient alternative date or obtain a full refund in respect of your booking.
2. The Venue will liaise with the party organiser named in your booking form, or such other individuals as approved in writing by that organiser, in relation to your booking.
3. For your comfort, all parties are requested to meet in our pre-function bar area at east 30 minutes prior to your Event.
4. The Venue will endeavour to accommodate any special requests which you may have, however these cannot be guaranteed.
5. Your booking must be made directly with the Venue and a non-refundable deposit of £15 per person (£10.00 for Breakfasts deposits) is required to secure your booking. Confirmation of attendee numbers, menu choices/pre-orders and the final balance payable in respect of your Event are due 4 weeks prior, or such other date as may be agreed in writing, failing which the Venue may cancel your booking resulting in the loss of your deposit.
6. If you proceed with your booking on the basis of preliminary/anticipated attendee numbers, unless otherwise agreed in writing, the Venue does not guarantee that it will be able to accommodate your final numbers.
7. You may cancel your booking by notifying the venue in writing by no later than 16:00 hours on 31 October of the year of your booking, at the loss of no more than the deposit paid (or if unpaid, due). After that time, other than as set out at point 1 above (Government ordered lock down), your booking cannot be cancelled and you must make payment the final balance payable in respect of your Event in accordance with this agreement.
8. The dress-code for the Event is, unless otherwise agreed in writing, "smart/casual" which includes smart jeans, but not sportswear. The Venue reserves the right to refuse admission to any member of your party who is not appropriately dressed.
9. The Venue may (at its sole discretion) refuse admission to, or eject from the Event, any person in its absolute discretion, including (without limitation) any person who in the opinion of the Venue represents a security risk, nuisance or annoyance. Due to licensing laws, we have a right of refusal to serve drunken guests at all events. 10. Unless otherwise agreed in writing, people under the age of 18 years are not of prospective attendees who are under the age of 18 as at the date of the Event shall be non-refundable.
11. Unless otherwise agreed in writing, you and your party are not permitted to consume food or beverages purchased other than from the Venue at the Event.
12. At the end of your Event, provided the Venue is still open, you and your party are welcome to remain and continue enjoying your evening, however please note that any previously private areas may also then be used by others. Further terms
13. Payment of deposits and final balance may be made by cash, bank transfer, or debit card. The Venue kindly asks that you co-ordinate your parties' payments and submit the total sum due to the Venue by way of a single payment in respect of the deposit and a single payment in respect of the final balance. Once booking is received, we will email a secure pay by link for the deposit or the final balance. Piecemeal payments will be liable to an administration charge of £5 per individual payment, payable in advance.
14. If you fail to make payment of any sum due to the Venue under this agreement by the due date, interest shall accrue on that sum at the rate of 4% a year above the Bank of England's base rate from time to time and you will be liable to pay the Venue's costs of enforcing payment on a full indemnity basis.
15. Prices for events at the Venue, where applicable, are correct at the time of publication. The Venue reserves the right to change the prices at any time but changes will not affect booking which have already been confirmed by the Venue. 16. The sums paid in respect of absentees from your party are not deductible from the final balance due to the Venue, and nor are such sums refundable or transferable to goods or services in lieu under any circumstances

17. The timings of your Event are subject always to any requirements of the Venue's local Licensing Authority imposed subsequent to your booking.
18. Save as for the circumstances set out at point 1 above (Government ordered lock down):
 - a. the Venue reserves the right to re-schedule your Event, including to after Christmas if, in its opinion, the Event cannot proceed on the date set out in your booking form owing to circumstances beyond the Venue's control, including but not limited to: supplier or contractor failure, venue damage or cancellation, health scares, industrial dispute, governmental regulations or action, military action, fire, flood, disaster, civil riot, acts of terrorism or war (i.e. "a Force Majeure Event"); and
 - b. If, by reason of any Force Majeure Event, the Venue is delayed in or prevented from performing any of its obligations under this agreement, then such delay or non-performance shall not be deemed to be a breach of this agreement and no loss or damage shall be claimed by you by reason thereof. The Venue's obligations shall be suspended during the period of the delay or non performance and the Venue and you shall each use reasonable endeavours to mitigate the effect of the Force Majeure Event, as may be necessary.
19. Where applicable, the Venue may change the format, theme, décor, layout, speakers, participants, content, venue location and programme or any other aspect of the Event at any time and for any reason, in each case without liability.
20. To the fullest extent permitted by law, the Venue shall not be liable to you for any loss, delay, damage or other liability incurred, resulting from or arising in connection with the postponement of the Event howsoever arising, or any venue change.
21. All goods/services provided by the Venue at the Event are to be paid for at the point of purchase or were deferred with the Venue's agreement, not later than prior to your departure from the Event.
22. The Venue may (at its sole discretion) refuse admission to, or eject from the Event, any person in its absolute discretion, including (without limitation) any person who fails to comply with these terms and conditions or who in the opinion of the Venue represents a safety or security risk, nuisance or annoyance. You agree to comply with all reasonable instructions issued by the Venue at the Event.
23. To the fullest extent permitted by law, the Venue excludes: (a) all liability for loss, injury or damage to persons or property at the Event; and (b) any actual or alleged indirect loss or consequential loss howsoever arising, suffered by you or any of your party, or any loss of profits, anticipated profits, savings, loss of business revenue, loss of business, loss of opportunity, loss of goodwill, or any other type of economic loss (whether direct or indirect). Beyond that, if the Venue is liable to you for any reason, its total liability to you in relation to the Event (whether under this agreement or otherwise) is limited to the price paid for your booking as set out on your booking form.
24. The Venue reserves the right to amend these terms and conditions from time to time.
25. No person other than you and the Venue shall have the right (whether under the Contracts (Rights of Third Parties) Act 1999 or otherwise) to enforce the terms of this agreement.
26. This agreement is governed by English law and you submit to the exclusive jurisdiction of the English courts in respect of any disputes arising from or in connection with it. All-inclusive events are subject to the following restrictions and fair usage policy –
27. The following beverages are included in the ticket price - medium servings of house wine, selected draughts (Amstel, Inches Cider and John Smiths), house spirits, post mix soft drinks & J20 bottles, bottles of 0% lager and Gordons 0% gin. Other premium drinks are available for a small supplementary price.
28. Your party will be issued wrist bands on the evening of the event. Only those wearing the correct wrist band will be served. Anyone found without a wristband will be ejected from the event.
29. Guests may order for themselves and up to 1 other person per round (2 drinks total), including any premium upgrades. Shots may be purchased in addition to these. No drinks purchased in any other bar may be brought in to the room.
30. Guests may only possess 1 glass/bottle each at any given time. An empty glass must be returned to the bar in exchange for each drink served. Anyone found to disregard this rule will have drinks confiscated in the first instance, and will be ejected without refund in the second instance.
31. Inclusive events remain subject to clause 9 of these terms and conditions. No refunds will be given to anyone refused service.
32. Inclusive bar runs from event start time until 11:00pm. Any guests attending the bar (or joining the queue) after this time will be charged full price for all drinks.

MERCURE

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