

*Get into  
the Festive  
Spirit*

*2011*

EXCLUSIVE RESIDENTIAL & PARTY PACKAGES  
TUDOR PARK, A MARRIOTT HOTEL & COUNTRY CLUB





# Our Festive Celebration Packages

*Celebrate this Christmas & the New Year in the garden of England. Unwind in the relaxing surroundings of Tudor Park, A Marriott Hotel & Country Club and we promise you a visit to remember. We have put together a range of packages to help this festive season go with a swing. Celebrate with clients or colleagues at one of our series of 'join in' parties or traditional Christmas lunches, see in the New Year at one of a variety of Gala dinner celebrations on offer, or simply enjoy an intimate gathering with family and friends. If you prefer, we can arrange a tailor made event just for you. Whatever your seasonal desires, our team can make them a reality.*

The following pages detail all our Party Night and New Year Packages. If you have any questions or would like help planning your party then please call us on 01622 734 334 between 8:30am & 6:00pm – Monday to Friday. To make a residential booking for any of our Festive Packages visit [MarriottTudorPark.co.uk](http://MarriottTudorPark.co.uk).

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## Special & Accommodation Rates & Deposits Payable

If you require rooms for any guests attending our Christmas Parties, then please call our reservations department on 01622 734334 quoting FN7 to be offered our party rate of:

£65.00 single or £75.00 double occupancy for mid-week party nights and £88.00 single or £98.00 double occupancy on Fridays and Saturdays. All rates are on a bed and breakfast basis and include VAT at 20%. (Subject to availability)

### PARTY NIGHTS

£20.00 per person, non-refundable deposit within 14 days of making the booking.  
Final balance due 4 weeks prior to the date of your event.

### STAY FOR CHRISTMAS

£50.00 per person, non-refundable deposit within 14 days of making the booking.  
Final balance due by 1st December 2011.

### NEW YEARS EVE RESIDENTIAL PACKAGE

£100.00 per person, non-refundable deposit within 14 days of making the booking.  
Final balance due by 1st December 2011.

### CHRISTMAS DAY LUNCH

£40.00 per person, non-refundable deposit within 14 days of making the booking.  
Final balance due by 1st December 2011.

### BOXING DAY LUNCH

£20.00 per person, non-refundable deposit within 14 days of making the booking.  
Final balance due by 1st December 2011.

### NEW YEARS EVE NON-RESIDENTS

£40.00 per person, non-refundable deposit within 14 days of making the booking.  
Final balance due by 1st December 2011.

## Festive Weddings

*Here at Tudor Park, A Marriott Hotel & Country Club we specialise in all manner of events and celebrations. Why not have your special day during the festive season and enjoy the perfect winter wedding day. Just ask one of our experienced event planners for a brochure, menus and festive packages.*





# Stay For Christmas

**Bed & Breakfast:** £65.00 single occupancy and £75.00 double occupancy from Christmas Eve.

**Residential Prices:** £199.00 per room based on 2 adults sharing inclusive of accommodation on Christmas Eve or Christmas Night, breakfast and Christmas Day lunch.

Please quote FN7 when booking.

If you wish to extend your stay, favourable rates will be available throughout the festive period, and why not join us for a Boxing Day lunch with family or friends?

Any children in their own room will be charged at the full rate.

Upgraded rooms available on request for an additional £20.00 per night.

All rooms and rates are subject to availability.





# Join in Party Nights

*Join us for a great evening of entertainment with your friends, colleagues and other party goers. The evening includes a three-course Christmas meal, hats and novelties, followed by dancing to our resident DJ until 2.00am.*

## THURNHAM SUITE

**Dates:** 26th Nov, 1st, 2nd, 3rd, 6th, 8th, 9th, 10th, 13th, 15th, 16th, 17th, 20th, 22nd and 23rd December 2011

**Timings:** Mezzanine bar opens at 7.00pm

Dinner at 8.00pm

Dancing until 2.00am

**Prices:** £34.95 Tuesday-Thursday

£39.95 Friday and Saturday

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

## STARTER

Cream of butternut squash soup with sage cream

Smoked salmon and prawn salad, baby chard, water cress, lemon and chive dressing

Chicken liver pate with red onion jam and sour dough toasts

Pea and leek tart with a pine nut and tomato salsa (v)

## MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry stuffing, roast parsnips and carrots with cranberry sauce

Braised lamb shanks, boulangere potatoes, roast carrots, green beans, red current and rosemary jus

Roast pumpkin and polenta croquettes, with spinach and a Roquefort sauce (v)

## DESSERT

Christmas pudding with brandy sauce

Double chocolate mousse cake, toffee sauce and vanilla cream

Treacle tart with vanilla Anglaise

Coffee and mince pies



# Join in Party Nights

*Why not enjoy the setting of our linen clad Marquee for that Christmas Party Night venue with a difference. The evening includes a 3 course, carvery style Christmas meal, bats and novelties, followed by dancing to our resident DJ until 2.00am.*

## BEARSTED / MARQUEE

**Dates:** 26th Nov, 1st, 2nd, 3rd, 6th, 7th, 8th, 9th, 10th, 13th, 14th, 15th, 16th, 17th, 20th, 21st, 22nd, 23rd and 24th December 2011

**Timings:** Bar opens at 7.00pm

Dinner at 7.45pm

Dancing until 2.00am

**Prices:** £34.95 Tuesday-Thursday

£39.95 Friday and Saturday

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

## STARTER

Cream of butternut squash soup with sage cream

Smoked salmon and prawn salad, baby chard, water cress, lemon and chive dressing

Chicken liver pate with red onion jam and sour dough toasts

Pea and leek tart with a pine nut and tomato salsa (v)

## MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry stuffing served with cranberry sauce

Honey glazed gammon with a grain mustard sauce

Roast pumpkin and polenta croquettes, with spinach and a Roquefort sauce (v)

All main courses served with roast parsnips, carrots, Brussels sprouts and roast potatoes

## DESSERT

Christmas pudding with brandy sauce

Double chocolate mousse cake, toffee sauce and vanilla cream

Treacle tart with vanilla Anglaise

Coffee and mince pies



# Join in Party Nights

*In addition to our other party nights, why not enjoy a more relaxed, informal celebration in our Zest Bar & Eatery. The evening includes a 3-course Christmas meal, hats and novelties, followed by dancing to our resident DJ until 2.00am.*

## ZEST BAR & EATERY

**Dates:** 26th Nov, 1st, 2nd, 3rd, 6th, 7th, 8th, 9th, 10th, 13th, 14th, 15th, 16th, 17th, 20th, 21st, 22nd, 23rd and 24th December 2011

**Timings:** Mezzanine bar opens at 7.00pm

Dinner at 8.00pm

Dancing until 2.00am

**Prices:** £34.95 Tuesday-Thursday

£39.95 Friday and Saturday

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

## STARTER

Cream of butternut squash soup with sage cream

Smoked salmon and prawn salad, baby chard, water cress, lemon and chive dressing

Chicken liver pate with red onion jam and sour dough toasts

Pea and leek tart with a pine nut and tomato salsa (v)

## MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry stuffing, roast parsnips and carrots with cranberry sauce

Braised lamb shanks, boulangere potatoes, roast carrots, green beans, red current and rosemary jus

Roast pumpkin and polenta croquettes, with spinach and a Roquefort sauce (v)

## DESSERT

Christmas pudding with brandy sauce

Double chocolate mousse cake, toffee sauce and vanilla cream

Treacle tart with vanilla Anglaise

Coffee and mince pies



# Murder Mystery Theme Party Night

*As an exciting new addition to our traditional party night events, we are running a series of additional themed Murder Mystery Dinner events with actors and entertainment throughout the evening.*

Available from 7.00pm, pre-dinner drinks usually end with a good old fashioned crime or murder (or both!) and guests are asked to take their seats for dinner in our Thurnham Suite. The Police Inspector then reveals himself and the first part of the investigation takes place after the starters. More deaths may occur, along with much mayhem and fun. There is then a break whilst the main course is eaten and this is followed by the second half of the investigation.

The guests are asked to solve the murder mystery in teams, usually tables. They do this by following the plot and looking at clues which have been placed on their tables and the clues board. They have to work out who the murderer is and present their solutions. The final scene is then acted out and the murderer revealed. Is it an actor or is it one of the guests - you'll have to wait and see!! The prize is awarded to the winning table and the evening ends approximately at 11.30pm, with the bar closing at 1.00am.

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

## THURNHAM SUITE

**Dates:** 7th, 14th and 21st December 2011

**Timings:** Mezzanine bar opens at 7.00pm  
Dinner at 8.00pm

**Prices:** £39.95 Wednesdays

### STARTER

Cream of butternut squash soup with sage cream

Smoked salmon and prawn salad, baby chard, water cress, lemon and chive dressing

Chicken liver pate with red onion jam and sour dough toasts

Pea and leek tart with a pine nut and tomato salsa (v)

### MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry stuffing, roast parsnips and carrots with cranberry sauce

Braised lamb shanks, boulangere potatoes, roast carrots, green beans, red current and rosemary jus

Roast pumpkin and polenta croquettes, with spinach and a Roquefort sauce (v)

### DESSERT

Christmas pudding with brandy sauce

Double chocolate mousse cake, toffee sauce and vanilla cream

Treacle tart with vanilla Anglaise

Coffee and mince pies



# Festive Celebration Dinners

*Looking for a more intimate celebration?  
Why not join us for an evening of fantastic food  
with your friends or colleagues in our Conical Grill  
Restaurant. The evening includes a three-course  
Christmas meal in our restaurant with crackers and  
novelties, followed by after dinner drinks in the bar:*

## CONICAL GRILL

**Dates:** 26th Nov, 1st, 2nd, 3rd, 6th, 8th, 9th, 10th, 13th, 15th,  
16th, 17th, 20th, 22nd and 23rd December 2011

**Timings:** Mezzanine bar opens at 7.00pm  
Dinner at 8.15pm

**Prices:** £24.95 Tuesday to Thursday  
£29.95 Fridays and Saturdays

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

## STARTER

Cream of butternut squash soup with sage cream

Smoked salmon and prawn salad, baby chard, water cress,  
lemon and chive dressing

Chicken liver pate with red onion jam and sour dough toasts

Pea and leek tart with a pine nut and tomato salsa (v)

## MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry  
stuffing, roast parsnips and carrots with cranberry sauce

Braised lamb shanks, boulangere potatoes, roast carrots,  
green beans, red current and rosemary jus

Roast pumpkin and polenta croquettes, with spinach  
and a Roquefort sauce (v)

## DESSERT

Christmas pudding with brandy sauce

Double chocolate mousse cake, toffee sauce and vanilla cream

Treacle tart with vanilla Anglaise

Coffee and mince pies



# Christmas Day Lunch

*Enjoy a traditional Christmas day lunch with all the trimmings in the pleasant surroundings of our Conical Grill Restaurant. Relax with a glass of Champagne, followed by a plated starter of your choice, carvery style main course and an array of delicious desserts followed by coffee and petit fours.*

## CONICAL GRILL

Dates: 25th December 2011

Prices: £69.00 per adult

£34.50 per child (5-12 years of age)

Under 5's complimentary

Price includes one glass of Champagne per adult on arrival

## STARTER

Hot smoked salmon tian with beetroot salad and a horseradish cream

Ham hock terrine with piccalilli, ciabatta loaf

Butternut squash, sage, black stick blue and leek crumble (v)

## SOUP COURSE

Roast red pepper and tomato soup with basil cream

## MAIN COURSE – CARVERY

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry stuffing, roast parsnips and carrots with cranberry sauce

Kent honey glazed gammon with Madeira jus

Grilled sea bass fillet, chive butter, crushed new potatoes, tomato fondue

Polenta croquettes, with spinach, hazelnuts, feta cheese, chestnuts and mushroom sauce (v)

*All main courses served with roast potatoes, roast parsnips, carrots, Brussels sprouts*

## DESSERT BUFFET

Christmas pudding with brandy butter

Chocolate roulade with brandy cherries

Strawberry and Champagne trifle with a lemon sabayon

Pistachio meringue with vanilla cream and passion fruit

Fresh fruit salad with lime syrup

Selection of British cheeses

Coffee and petit fours

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





## *Your Home From Home' Christmas Day Lunch*

*You and your family can enjoy Christmas Day lunch in one of our private rooms – All the intimacy of Christmas at home, but with our team of experts looking after your every requirement.*

### PRIVATE ROOM

Date: 25th December 2011

Prices: £69.00 per adult

£34.50 per child (5-12 years of age)

Under 5's complimentary

Rate includes one glass of champagne per adult on arrival

PLEASE NOTE: There will be an additional supplement for this private dining option

Up to 10 guests - £100.00

10 – 14 guests - £150.00

Up to 50 guests - £200.00

### STARTER

Hot smoked salmon tian with beetroot salad and a horseradish cream

Ham hock terrine with piccalilli and ciabatta loaf

Butternut squash, sage black stick blue and leek crumble (v)

### SOUP COURSE

Cream of celeriac soup with apple crème fraiche

### MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry stuffing, roast parsnips and carrots with cranberry sauce

Polenta croquettes, with spinach, hazelnuts and feta cheese, chestnut and mushroom sauce (v)

*All main courses served with roast potatoes, roast parsnips, carrots and Brussels sprouts*

### DESSERT

Christmas pudding with brandy butter

Chocolate roulade with brandy cherries

Strawberry and champagne trifle with a lemon sabayon

Pistachio meringue with vanilla cream and passion fruit

Fresh fruit salad with lime syrup

Selection of British cheeses

Coffee and petit fours

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

# Festive December Lunches Mid Week

*Enjoy a three course carvery lunch in our stunning  
Conical Grill Restaurant during December.*

## CONICAL GRILL

**Dates:** Midweek from 1st – 24th December 2011

**Timings:** Restaurant opens from 12.30pm - 2.00pm

**Prices:** From £17.95 per guest.  
Minimum table size of 10 guests

### STARTER

Cream of butternut squash soup with sage cream

Smoked salmon and prawn salad, baby chard, water cress, lemon  
and chive dressing

Chicken liver pate with red onion jam and sour dough toasts

Pea and leek tart with a pine nut and tomato salsa (v)

### MAIN COURSE

Roast turkey, bacon wrapped chipolatas, chestnut and cranberry  
stuffing, roast parsnips and carrots with cranberry sauce

Braised lamb shanks, boulangere potatoes, roast carrots, green  
beans, red current and rosemary jus

Roast pumpkin and polenta croquettes, with spinach and a  
Roquefort sauce (v)

### DESSERT

Christmas pudding with brandy sauce

Double chocolate mousse cake, toffee sauce and vanilla cream

Treacle tart with vanilla Anglaise

Coffee and mince pies

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.



# Festive Sunday Lunches

*Enjoy a three course carvery lunch in our stunning  
Conical Grill Restaurant during December.*

## CONICAL GRILL

**Dates:** Sundays throughout December 2011

**Timings:** Restaurant opens from 12.00pm - 2.00pm

**Prices:** £17.95 per guest  
Minimum table size of 4 guests





# Boxing Day Lunches

*Enjoy a three course lunch in our stunning Conical Grill Restaurant, the perfect way to round off Christmas.*

## CONICAL GRILL

Dates: 26th December 2011

Timings: Restaurant opens from 12.00pm – 2.00pm

Prices: £35.00 per guest

Minimum table size of 2 guests

## STARTER

Antipasti Buffet - Roast peppers, aubergine, courgette, Parma ham, salami, smoked pork, buffalo mozzarella pesto and marinated olives

Salad Selection - Sweet potato, prawn noodles, red cabbage coleslaw, build your own Caesar, mixed leaves, red wine vinaigrette

Warm rosemary and garlic focaccia

## CARVERY

Kent honey roast ham

Salmon en croute

Thyme and sea salt roast potatoes

Chive buttered new potatoes

Cauliflower cheese

Curly kale

Potato gnocchi, baby spinach and mushrooms

lemon butter sauce (v)

## DESSERT BUFFET

Treacle tart

White chocolate and raspberry brulee

Fruit salad with passion fruit

Apple tart and vanilla custard

Mince pies and brandy sauce

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.



# New Years Eve Gala Dinner

*The evening begins with a glass of champagne in our Mezzanine Bar followed by a three course dinner at 8.15pm then dancing to our resident DJ until 2.00am. (Children over 12 are permitted to this event)*

For those on our residential package you may then retire to your bedroom and start 2012 the following morning with a hearty brunch served in our Conical Grill Restaurant. Remember to make use of our leisure facilities before departing at your leisure.

## THURNHAM SUITE

**Dates:** 31st December 2011

**Price:** Non-residents: £79.00 per adult  
Residential package: £115.00 per person based on double occupancy  
£165.00 for single occupancy.

Please quote FN7 when booking.

### STARTERS

Salmon ballotine, tarragon chive and crème fraiche,  
cucumber salad

### MAIN COURSE

Roast rack of lamb, pave potatoes, braised red cabbage and green  
beans, rosemary and red current jus

### DESSERT

Cherry and almond tart, dark chocolate sorbet, cinnamon cream

Coffee and mints

## BEARSTED AND MARQUEE

**Dates:** 31st December 2011

**Price:** Non-residents: £79.00 per adult  
Residential package: £115.00 per person based on double occupancy  
£165.00 for single occupancy.

Please quote FN7 when booking

### STARTERS

Salmon ballotine, tarragon chive and crème fraiche,  
cucumber salad

### MAIN COURSE

Roast rack of lamb, pave potatoes, braised red cabbage and green  
beans, rosemary and red current jus

### DESSERT

Cherry and almond tart, dark chocolate sorbet with  
a cinnamon cream

Coffee and mints

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.



# New Years Eve Dinner

*The evening begins with dinner in our Conical Grill Restaurant, after dinner there is the option of relaxing/dancing to a Jazz band in our Zest Bar and Eatery to see in the New Year.*

For those on our residential package you may then retire to your bedroom and start 2012 the following morning with a hearty brunch served in our Conical Grill Restaurant. Remember to make use of our leisure facilities before departing at your leisure.

## CONICAL GRILL AND ZEST

**Dates:** 31st December 2011

**Prices:** Non-residents: £69.00 per adult

Residential package: £105.00 per person based on double occupancy  
£155.00 for single occupancy

Please quote FN7 when booking.

## STARTERS

Salmon ballotine, tarragon chive and crème fraiche, cucumber salad

## MAIN COURSE

Roast rack of lamb, pave potatoes, braised red cabbage and green beans, rosemary and red current jus

## DESSERT

Cherry and almond tart, dark chocolate sorbet, cinnamon cream

Coffee and mints

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

# PreOrder WineList

*We offer an excellent selection of wines and champagnes carefully selected from wine growers across the globe. Our team of knowledgeable wine experts would be delighted to discuss your requirements for this special occasion. By ordering your wines in advance, we can ensure that we have sufficient supplies and deliver seamless service. Please contact the hotel direct to discuss your wine requirements.*

## Terms & Conditions

### TUDOR PARK, A MARRIOTT HOTEL & COUNTRY CLUB

- All Packages are subject to availability.
- All alterations to a booking are to be confirmed in writing.
- Christmas residential events require a deposit of £50.00 per room. New Year events require a deposit of £100.00 per person. All remaining balances due by 1st December 2011.
- All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services. Party organisers are requested to inform everyone in their party of this policy.
- Any bookings made after 11th November 2011 require full immediate payment.
- Prices quoted are inclusive of VAT at the time of booking and are subject to alteration should the VAT rate change.
- All Party Night bookings will require food and wine pre-orders 21 days prior to the event.
- All Christmas Day bookings must be confirmed on the enclosed booking slip with a deposit of £40.00 per person. Full payment is required by 1st December 2011.
- All Party Night bookings will be treated as provisional and will be held for no more than 14 days pending receipt of the completed Booking Form with a deposit of £20.00 per person. Full remaining balance is due 4 weeks prior to your arrival date.
- All prices and information were correct at time of going to press and are subject to change without notice.
- The Management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers.
- The Management reserves the right in unusual circumstances or in case of under subscription to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- Should beverages be brought into the hotel by guests attending any of the events they will be charged corkage at the relevant corkage fee. Or, alternatively, the beverages will be held by the Hotel Management and returned to the guests after the event.
- All special diets should be communicated to the hotel at least 7 working days before the event. No additional cost will be incurred for these meals provided they are within the cost of the meal chosen. When notification is given less than 7 days or no notice is given, an additional charge equal to 60% of the menu cost will be levied.
- All accommodation bookings must be guaranteed with a credit card number.
- Any outstanding accounts must be settled on departure.
- The Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
- Children under 16 years cannot be admitted to the evening Christmas parties and children under 12 years cannot be admitted to the New Years Eve event.

Please retain a copy of these terms & conditions for your reference.

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.



*Treat yourself to an unforgettable  
Christmas or New Year with a choice of  
57 Marriott hotels across the UK and Ireland.  
For information on our party nights and Christmas  
and New Year celebrations visit [Marriott.co.uk](http://Marriott.co.uk)  
for details of your nearest hotel.*



TUDOR PARK  
A MARRIOTT HOTEL & COUNTRY CLUB

Tudor Park, A Marriott Hotel & Country Club  
Ashford Road, Bearsted, Maidstone, Kent ME14 4NQ  
[MarriottTudorPark.co.uk](http://MarriottTudorPark.co.uk)