MERCURE

HOTEL

LONDON HEATHROW

Celebrate the Festive Season

With us at

Mercure London —Heathrow





Season's Greetings & Offers

If you are looking for a special Christmas celebration this year, look no further than the Mercure London — Heathrow

We are delighted to introduce our exciting festive options for Christmas 2022, featuring a selection of quality packages to suit all.

OVERNIGHT ACCOMMODATION OFFERS

Plan on staying the night so you can enjoy the festivities.
 Make the most of our special rate of £65.00 (up to 2 people sharing), inclusive of full English breakfast, car parking and VAT.
 (All rates are subject to availability.)

EARLY BIRD OFFERS

 Book before 30th September 2022 and receive 10% off your Christmas package.
 (Offer excludes drinks packages).

PARTY ORGANISERS OFFERS

• Bookings over **50 people** - organiser receives complimentary overnight accommodation and full English breakfast.



Festive Lunches

Available from 21st November

Monday to Sunday 12.30pm - 2.30pm

£35.00 per person Includes three course lunch and welcome drink on arrival

£43.00 per person Includes three course lunch, welcome drink on arrival and half bottle of house wine

It's the season to be festive! There's plenty of enjoyment to be had with our scrumptious festive fayre including all the trimmings whilst you sit back, relax and let us do all the hard work!

Menu

TO START

Spicy Pumpkin and Coconut Soup (VE)

with a bread roll

Brussels Pâté with Chicken Liver

with lamb's lettuce, herb crostini and spicy pear chutney

Smoked Salmon and Poached Tiger Prawns

with winter leaves, tomato concasse, caper berries and dill crème fraîche

FOR MAINS

Traditional Roast British Turkey

with festive stuffing, pigs in blankets, roasted winter vegetables, roasted potatoes and turkey jus

Wild Scottish Salmon (GF)

seared in red fruit oil, served with winter vegetables, honey glazed potatoes and dill sauce

Spinach and Ricotta Tortellini (V)

with wild mushrooms and mascarpone cheese

Stuffed Portobello Mushroom (VE) with spinach and vegetables

FOR DESSERT

Traditional Christmas Pudding (V) with Chef's brandy sauce and redcurrants

Gold Digger Chocolate Cake (V)

Exotic Fruit Salad (VE) (GF)

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TO FINISH

Freshly Brewed Coffee or Infused Tea
with mini mince pies (V)



Festive Party Nights

Bar opens: 6.30pm Dinner served from: 7.30pm Disco until: Midnight

Sunday to Wednesday £39.95 per person

Thursday to Saturday £45.95 per person

Bring your party to our party and join in the Festive Fun.

Enjoy a delicious three course meal before dancing the night away with our resident DJ.

Please enquire about any preferred dates throughout the festive party season

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Exotic Fruit Salad (VE) (GF)

TO FINISH

Freshly Brewed Coffee or Infused Tea

with mini mince pies (V)

- (V) Vegetarian
- (VE) Vegan
- (GF) Gluten Free

Private Festive Parties

For those who prefer an exclusive night to themselves in an informal atmosphere, we have the ideal Private Package available all through the festive season. We can customise the menu to suit your requirements.

Prices inclusive of welcome drink, three-course meal and Christmas novelties.

£39.95 per person

£47.95 per person to include half a bottle of house wine

Bookings of 80 people or more, DJ is included. Bookings under 80 people, we can supply a DJ for an additional cost.



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Looking For Something Different?

If you are looking for something that's truly memorable to celebrate the festive season, we have some great options available for you:

PRIVATE DINNERS

- Private drinks reception
- Lunchtime events
- Post-Christmas events in January 2023 from £35.00 per person to include three-course meal
- Bring your own caterer

Call our Events Team to discuss your requirements on 020 8573 6162 or email meetings@mercureheathrow.com

Private Room Hire

Receive 15% when booking our private room hire during the festive period.

Bookings must be confirmed and deposit paid by 30th September.

OFFER DETAILS

- Function room
- Dedicated kitchen and bar available for external caterers as part of room hire
- Food and beverage options available



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Drink Offers & Packages

Pre-order drink combos, wines and Champagne to enjoy your event to the fullest.

• 5 Bottles of Beer	£20.00
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COMBOS	
 6 Bottles of Beer (330ml), 3 Bottles of House Win (Red, White, or Rosé) 	e £82.00
 2 Bottles of Prosecco, 6 Bottles of Beer (330 ml), 4 Bottles of House Wine (2 Red, 2 White or 2 Rose 	£135.00
CHAMPAGNE AND WINE LIST	
Champagne and Sparkling Wine	
 Da Luca Prosecco, Veneto, Italy 	£35.00
 Louis Dornier et Fils Brut Champagne, France 	£45.00
Wine	
House wine	from £22.00
Drinks	
Bottled Water (1ltr)	£3.00
Jugs of Juice (1ltr)	£7.00

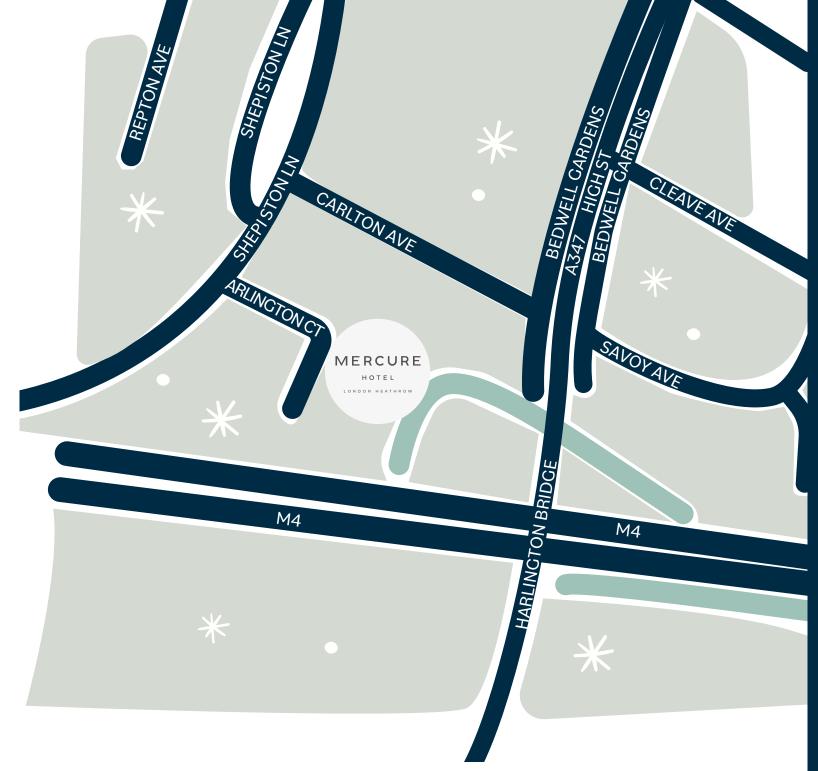


How to Book & Directions

The hotel is ideally situated close to London's major motorway networks, M4 and M25 plus the A4, making it the perfect location.

By Car from M4: Exit the M4 motorway at junction 4 – signposted Heathrow. Follow the signs to Hayes across the main intersection into Shepiston Lane (this road runs parallel to the M4). Continue for approximately 1 mile and the hotel is on the right just after the fire station.

By Car from M25: Exit the M25 at junction 15 and follow the signs for the M4 London. Exit at junction 4 and follow directions above.



Mercure London — Heathrow

Shepiston Lane, Hayes, Middlesex UB3 1LP

T: 020 8573 6162

E: meetings@mercureheathrow.com

W: mercureheathrow.com

Our friendly Christmas team are on hand to help you create your perfect festive celebration, taking care of every detail, so you can have an experience to remember, contact them now.

Call: 020 8573 6162

or email: meetings@mercureheathrow.com



Booking Terms & Conditions

- Bookings are only confirmed upon receipt of a signed booking form together with £10.00 per person nonrefundable, non-transferable deposit and written receipt issued by the Hotel. Full payment is required for bookings made within 28 days prior to the event.
- Balance payment is due no less than 28 days prior to the event. Failure to make payment by the due date will result in the cancellation of the booking without prior notification and the space offered for re-sale. Once balance payment has been made no refunds will be given.
- Prices are quoted inclusive of VAT at the current rate. However, should there be any change in this tax as a result of government policy we reserve the right to amend it as necessary.
- All alterations to bookings must be confirmed in writing.
- Please notify the Hotel of any special dietary requirements no less than 14 working days prior to your event.
- All Christmas bookings require food and wine selection pre-ordered at least 14 days before the event date.
- To ensure the enjoyment of everyone, the Hotel reserve the right to refuse admission or escort from our premises any guest whose behaviours is deemed inappropriate.
- No beverages other than those bought on the Hotel premises may be consumed.
- Accommodation bookings must be guaranteed with a credit card, and group bookings will be subject to appropriate terms and conditions.
- In the unlikely event that an event should fail to reach minimum numbers, the Hotel reserves the right to cancel or consolidate events. An alternative date or full refund will be offered.
- Dress code for all parties is smart casual attire with no trainers.

Allergen Statement

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.

Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance; please let us know before ordering. Full allergen information is available, please ask a team member for details.

Allergens: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.