

MAY YOUR
CHRISTMAS
BE
MERRY
AND
BRIGHT!



BRIDGEWOOD MANOR

— HOTEL & SPA —

Chatham Kent

WELCOME TO BRIDGEWOOD MANOR HOTEL & SPA



Celebrate the festive season this year at Bridgewood Manor Hotel & Spa.

From Christmas parties to festive lunches and afternoon tea, our warm, welcoming atmosphere allows you and your colleagues, friends and family to celebrate in style.

We look forward to welcoming you to Bridgewood Manor Hotel & Spa.

TRADITIONAL PARTY NIGHTS



Put on your glad rags and dancing shoes and get ready to celebrate the festive season in style. Meet your fellow party goers in the bar on arrival, followed by a delicious three-course meal and dance the night away with our resident DJ.



ARRIVAL: **6.30PM**

DINNER SERVED: **BETWEEN 7.30PM & 7.45PM, DEPENDENT ON ROOM**

CARRIAGES: **1.00AM**

Prices per guest:

£35.95 22nd, 23rd, 29th & 30th November

£46.95 6th, 7th, 13th & 14th December

£32.95 8th, 11th, 12th, 15th, 22nd December & 10th January

£36.95 20th & 21st December



TO BOOK, CONTACT US ON:

01634 201333

OR EMAIL US AT:

events@bridgewoodmanorhotel.com



COMEDY PARTY NIGHTS



Get ready to laugh with live comedy at its best! Enjoy our festive show from the Comedy Club. The night includes a three-course meal, comedy acts and disco until 1.00am. Strictly over 18's only – explicit content likely.

ARRIVAL: **6.30PM**

DINNER SERVED: **7:30PM**

CARRIAGES: **1.00AM**

£44.95

PER GUEST
22ND NOVEMBER
- COMEDY

LIVE MUSIC PARTY NIGHTS



Celebrate in style this year at one of our Live Music Party Nights. Enjoy some delicious Christmas food in our beautifully decorated suite and dance the night away to our resident DJ. This is the perfect evening for small groups and large groups, be it family, friends or colleagues.

ARRIVAL: **6.30PM**

DINNER SERVED: **7:15PM**

CARRIAGES: **1.00AM**

£51.95

PER GUEST
7TH & 14TH DECEMBER

MENU



TO START

WHITE ONION, LEEK & BORLOTTI BEAN SOUP

Garlic gremolata

HONEY BAKED HAM HOCK & SPLIT PEA TERRINE

Sweet mustard raw slaw, sour dough shard

WHEATBERRY, FREEKEH GRAIN & ROASTED VEGETABLES

Cranberry & goats cheese cream

SMOKED SCOTTISH SALMON & HORSERADISH PRESS

Pickled fennel & ruby endive salad, capers, salted lemon & dill dressing

TO FOLLOW

TURKEY PARCEL

Stuffed with sage & chestnut stuffing, honey baked root vegetables, herb roasted potatoes

SLOW ROAST SHORT RIB OF BEEF

Roasted winter vegetables, red wine jus

PISTACHIO CRUSTED FILLET OF SEA BASS

Artichoke & potato bake, red pepper tapenade

BRIE, BEETROOT & KALE PASTRY TART

Rainbow chard & balsamic roasted red onions

TO FINISH

THE PLUM PUDDING

Brandy sauce

VANILLA BEAN CHEESECAKE

Mulled fruit compote

DARK CHOCOLATE & HAZELNUT SPHERE

Chocolate & orange sauce

RED BERRY & CINNAMON BRULEE

Brown sugar biscuits

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TEA, COFFEE & MINCE PIES



If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.

FESTIVE LUNCHES



Enjoy a relaxing festive lunch in Squires Restaurant. Catch up with friends and family over a delicious three-course lunch available throughout December.

LUNCH SERVED: **12.30PM-2.30PM**



EVERYDAY THROUGHOUT DECEMBER (EXCLUDING SUNDAYS, 25TH, 26TH & 31ST DECEMBER)

£24.95 PER PERSON



MENU



TO START

WHITE ONION, LEEK & BORLOTTI

BEAN SOUP
Garlic gremolata

HONEY BAKED HAM HOCK

& SPLIT PEA TERRINE
Sweet mustard raw slaw, sour dough shard

WHEATBERRY, FREEKEH GRAIN

& ROASTED VEGETABLES
Cranberry & goats cheese cream

TO FOLLOW

TURKEY PARCEL

Stuffed with sage & chestnut stuffing, honey baked root vegetables, herb roasted potatoes

PISTACHIO CRUSTED FILLET OF SEA BASS

Artichoke & potato bake, red pepper tapenade

BRIE, BEETROOT & KALE PASTRY TART

Rainbow chard & balsamic roasted red onions

TO FINISH

THE PLUM PUDDING

Brandy sauce

VANILLA BEAN CHEESECAKE

Mulled fruit compote

DARK CHOCOLATE & HAZELNUT SPHERE

Chocolate & orange sauce

TEA, COFFEE & MINCE PIES



SANTA SUNDAY LUNCH



Why not bring the family for our delicious four-course Santa Sunday carvery lunch during the festive season? You can enjoy a glass of mulled wine on arrival followed by a choice of three roast meats with all the festive trimmings. This is all topped off with a visit from Santa Claus handing out gifts for all the children.

ARRIVAL: **12.00PM**

LUNCH SERVED: **12.30PM-2.30PM**

FUNCTION SUITE: **SQUIRES RESTAURANT**



1ST, 8TH, 15TH & 22ND DECEMBER

£25.95 PER ADULT

£16.50 CHILD 5 - 12 YEARS

FREE - CHILDREN AGED 4 AND UNDER

MENU



TO START

FRESH SEASONAL SOUP

FRESHLY BAKED BREAD ROLLS

SELECTION OF FISH, DELI MEAT PLATTERS

SELECTION OF CHEF'S SALADS

CARVERY

OVEN-ROAST TURKEY BREAST

HONEY BAKED GAMMON

ROAST TOP SIDE OF BEEF

BUTTERNUT SQUASH

& SPINACH CRUMBLE

ROAST POTATOES, YORKSHIRE PUDDINGS,

PIGS IN BLANKET, TRADITIONAL ROAST

VEGETABLES & GRAVY

TO FINISH

CHEF'S SELECTION OF HOMEMADE

DESSERTS, CRUMBLE & FRESH FRUITS

A SELECTION OF BRITISH & CONTINENTAL

CHEESE WITH BISCUIT & CHUTNEY

TEA, COFFEE & MINCE PIES

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.



MENU

SANDWICHES

HEN'S EGG MAYONNAISE

SMOKED SALMON & PRAWN WITH
DILL & ROCKET SALAD CREAM

CRUSHED AVOCADO & ROASTED SUN
BLUSH TOMATO

ROAST TURKEY WITH CRANBERRY
RELISH & WATERCRESS

SCONES

WARM PLAIN & FRUIT SCONES SERVED
WITH CINNAMON WHIPPED CREAM
& RED BERRY PRESERVE

SOMETHING SWEET

DARK CHOCOLATE & CARAMEL OPERA
CAKE, CRISP BRANDY SNAP TUILLE

MINCE PIE WITH CHERRY COMPOTE
& BRANDIED CREAM

LEMON & POPPY SEED CAKE WITH
LEMON CURD CREAM

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TEA, COFFEE & MINCE PIES

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FESTIVE AFTERNOON TEA

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Enjoy a relaxing *Festive Afternoon Tea*
in one of our comfy lounge areas. Catch
up with friends or colleagues over our
delicious *Afternoon Tea*, available
throughout December.
(excludes 24-26th & 31st December)

AFTERNOON TEA SERVED:
BETWEEN 1.00PM - 4.30PM

£19.50 PER PERSON

ADD A GLASS OF BUBBLY
FROM £5.00 PER PERSON



TO BOOK, CONTACT US ON:

01634 201333

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CHRISTMAS DAY



Celebrate Christmas Day with friends and family and make it a truly memorable occasion. Let us prepare your lavish lunch; all you need to do is relax and enjoy the day. You will be greeted with a complimentary Bucks Fizz on arrival. If you wish very hard a special person may make a visit...



ARRIVAL: **FROM 12.00PM**
LUNCH SERVED: **FROM 12.30PM**
- TWO HOUR SITTING
FUNCTION SUITE: **HYTHE SUITE**

£82.50 PER ADULT

£41.25 CHILD 5 - 12 YEARS

FREE - CHILDREN AGED 4 AND UNDER

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MENU

TO START

SOUP STATION

SELECTION OF ARTISAN BREADS

SELECTION OF CONTINENTAL AND CURED MEATS

HAM HOCK AND PEA TERRINE

CHICKEN LIVER PATE

PORK AND CRANBERRY PIE

SOUSED VEGETABLES

CHUTNEYS, PICKLES AND RELISHES

SMOKED AND CURED SALMON

SMOKED AND PEPPERED MACKEREL

CRAB CLAW COCKTAILS

SALADS

MIXED LEAVES

HERITAGE TOMATO, CUCUMBER AND BASIL

WINTER VEGETABLE SLAW

CAESAR SALAD

PASTA, OLIVES, BASIL PESTO AND SUN BLUSHED TOMATOES

BLUE CHEESE & PEAR

NEW POTATO WITH MUSTARD VINAIGRETTE

RAW KALE & SPINACH, FETA AND POMEGRANATE

HOT FOOD STATION

ROAST TURKEY CROWN

ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING

HONEY ROASTED GAMMON

FILLET OF SMOKED SALMON AND COD WELLINGTON, PRAWN AND SPRING ONION BUTTER

VEGETABLE AND NUT ROAST

ROASTED PUMPKIN, SWEET POTATO, SHALLOT AND BRIE BAKE

SAGE AND ONION STUFFING BALLS, CHIPOLATA WRAPPED IN BACON

GOOSE FAT ROASTED POTATOES, BUTTERED AND MINTED BABY POTATOES

CAULIFLOWER & BROCCOLI CHEESE, STEAMED GREEN VEGETABLES, ROASTED WINTER ROOT VEGETABLES

DESSERTS

STEAMED PLUM PUDDING, BRANDY & DOUBLE CREAM SAUCE

DARK CHOCOLATE & HAZELNUT SPHERE, COINTREAU SYRUP

SHERRY & RED BERRY TRIFLE

PAVLOVA, BERRIES AND SWEET CREAM

EXOTIC FRUIT PLATTER

CHEESE SELECTION

SAVORY BISCUITS, SPICED PEAR CHUTNEY

TEA, COFFEE & MINCE PIES



If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.

BOXING DAY



After all the fun of Christmas Day let us take care of the cooking and of course the washing up! Join family and friends at our delicious four-course Boxing Day carvery lunch.

ARRIVAL: **FROM 12.00PM**
LUNCH SERVED: **12.30PM-2.30PM**



£36.95 PER ADULT

£21.95 CHILD 5 - 12 YEARS

FREE - CHILDREN AGED 4 AND UNDER

TO BOOK, CONTACT US ON:

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MENU

TO START

SOUP STATION

SELECTION OF ARTISAN BREADS

CHARCUTERIE, ASSORTED PÂTÉS & COLD MEAT PRESSES

PICKLED VEGETABLES, CHUTNEYS & RELISH

FISH PLATTER

SELECTION OF SALADS

CARVERY

ROAST LEG OF LAMB

ROAST SHOULDER OF PORK

CREAMY CHICKEN & CHICK PEA CURRY

SHEPHERD'S PIE

FILLET OF COD, SHRIMP & SPRING ONION BUTTER

BUTTERNUT SQUASH & SPINACH CRUMBLE

BUBBLE & SQUEAK, ROAST POTATOES, STEAMED GREEN VEGETABLES, ROAST WINTER ROOT VEGETABLES

DESSERTS

ASSORTED HOT & COLD DESSERTS

CHEESE SELECTION, WALNUT BREAD, SAVOURY BISCUITS, SPICED PEAR CHUTNEY

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TEA, COFFEE & MINCE PIES

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.

RESIDENTIAL PACKAGES



BOOZE & SNOOZE

Party-goers at Bridgewood Manor not only get to enjoy a fantastic, festive night out; they can also avoid the late-night queue for a taxi and savour a long, recuperative lie-in the next morning with our special rates on party night accommodation.



PRICES ARE PER ROOM, PER NIGHT
AND INCLUDE BREAKFAST

Sunday - Thursday

£79^{BB} SINGLE OCCUPANCY

£89^{BB} DOUBLE OCCUPANCY

Friday

£82^{BB} SINGLE OCCUPANCY

£92^{BB} DOUBLE OCCUPANCY

Saturday

£85^{BB} SINGLE OCCUPANCY

£95^{BB} DOUBLE OCCUPANCY

PLEASE QUOTE "PARTY19" WHEN BOOKING



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reservations@bridgewoodmanorhotel.com

CHRISTMAS BREAK



CHRISTMAS EVE

Join us for a Cream Tea Buffet from 3.00pm. Relax and unwind with a dip in the pool, or maybe treat yourself to spa treatment before singing along with our Carol Singers, while enjoying a glass of Mulled Wine from 6pm. Dinner will be served in Squires Restaurant, before retiring for our very own Quiz Night.

CHRISTMAS DAY

Start the day with a hearty full English breakfast. The morning is yours to relax in front of the fire or, enjoy the leisure facilities. A welcome glass of Bucks Fizz is served in Squires Bar, before a sumptuous Christmas Lunch at 12.30pm. Sit down and watch the Queen's Speech at 3pm, with tea, coffee and Christmas Cake. Dinner tonight will be a light supper buffet.

BOXING DAY

Tuck into a delicious buffet breakfast, before we bid farewell to our guests staying on the two-night package. For those guests on the three-night package, enjoy a Carvery lunch in the Restaurant or, if venturing out, why not take a packed lunch with you. Enjoy a 3-course dinner in Squires Restaurant.

27TH DECEMBER

Enjoy a final buffet breakfast, before we bid you a fond farewell.

DATE OF ARRIVAL: **24TH DECEMBER**

	TWO NIGHTS	THREE NIGHTS
ADULT PER PERSON	£271	£354
CHILD (AGED 5-12)	£141	£188
SINGLE SUPPLEMENT (PER ROOM PER NIGHT)	£30	£30
UPGRADES FROM (PER ROOM, PER NIGHT)	£25	£25

CHILDREN AGED 4 AND UNDER GO FREE

CHRISTMAS DAY LUNCH MENU



TO START

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP
Spiced whipped cream

MARBLLED GAME TERRINE
With apricots & cranberries, watercress & walnut salad, pumpernickel shards

PRAWN & SALMON TIAN
Dill crème fraîche, brown bread straws

BUTTERNUT SQUASH, KALE AND HARISSA STRUDEL
Orange & chilli scented vegetable salad

SORBET
PROSECCO SORBET

TO FOLLOW

TRADITIONAL ROAST TURKEY
Pork chipolatas, sage & onion stuffing, roast root vegetables, roast potatoes, bacon & chestnut sprouts

ROAST FILLET OF DRY AGED BEEF
Garlic scallop, celeriac & double cream purée, fondant potato, port & red wine jus

BRIE, BEETROOT & KALE PASTRY TART
Rainbow chard & balsamic roasted red onions

GRILLED FILLET OF SALMON
Caraway scented wilted greens, parsley & pea vinaigrette

TO FINISH

STEAMED CHRISTMAS PLUM PUDDING
Brandy & double cream sauce

TRIO OF CHOCOLATE TORTE
Chocolate ganache, coconut ice cream

TRIO OF APPLE DESSERT
Tart tatin, Russett Apple & Oatmeal crumble, apple strudel, served with vanilla custard & cinnamon custard

ENGLISH CHEESE SELECTION
Mature cheddar, Somerset brie & stilton, savoury biscuits, spiced pear chutney

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TEA, COFFEE & MINCE PIES



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NEW YEARS EVE CARVERY



Welcome in 2020 in style. Join our fantastic New Year's Eve carvery. Arrive to a Kir Royale drinks reception with live music in the lounge. Enjoy a sumptuous four-course carvery dinner as the atmosphere builds. After dinner, dance the night away to our resident DJ before welcoming in the New Year.

WELCOME DRINK: **FROM 6.30PM**
DINNER SERVED: **TABLES AVAILABLE FROM 7.00PM**
CARRIAGES: **1.00AM**
DRESS CODE: **SMART CASUAL**



£78 PER ADULT
OVER 18'S ONLY

TO BOOK, CONTACT US ON:

01634 201333

OR EMAIL US AT:

events@bridgewoodmanorhotel.com

NEW YEAR CARVERY BREAK

29TH DECEMBER

Arrive for your relaxing three-night break and maybe begin with a swim, or a spa treatment before dinner in Squires Restaurant.

30TH DECEMBER

For those on a three-night break, enjoy a tasty full English breakfast. The rest of the day is yours to enjoy, before dinner in Squires Restaurant. If you are arriving with us today on the two-night break, take some time to relax before dinner.

NEW YEARS EVE

Enjoy a tasty full English breakfast. Why not relax and enjoy a swim or spa treatment, before the evening's entertainment begins? A cream tea buffet is served from 3.00pm. Before dinner, enjoy a glass of Kir Royale with live music in the lounge to get you in the party spirit. Squires Restaurant will then serve a sumptuous carvery for you to enjoy and relax with friends. Dance the night away until the small hours with our fabulous resident DJ.

NEW YEARS DAY

Brunch is served in Squires Restaurant until 12.00pm, with check out extended until 1.00pm.

DATE OF ARRIVAL

THREE NIGHTS: **29TH DECEMBER**

TWO NIGHTS: **30TH DECEMBER**

ONE NIGHT: **31ST DECEMBER**

DATE OF DEPARTURE

1ST JANUARY 2020

OVER 18'S ONLY



	ONE NIGHT	TWO NIGHTS	THREE NIGHTS
PER PERSON	£158	£210	£288
SINGLE SUPPLEMENT (PER ROOM PER NIGHT)	£30	£30	£30
UPGRADES FROM (PER ROOM, PER NIGHT)	£25	£25	£25

MENU



TO START

SOUP STATION

SELECTION OF ARTISAN BREADS

CHARCUTERIE, PATE AND PRESSES

Selection of continental meats
Assorted pâtés & cold meat presses
Pickled vegetables, chutneys & relish

SEAFOOD AND SHELL FISH

Selection of smoked, soured & cured fish
King prawns, green-lip mussels & crab
Lemon & lime crème fraîche & cocktail sauce

SALADS

Mixed leaves, heritage tomatoes, mixed peppers, cucumber
Giant couscous with apricots, almonds & oranges
Winter slaw
Potato & mustard salad
Pasta, olives, pesto & sun blushed tomatoes
Caesar salad

CARVERY

ROAST SIRLOIN OF BEEF

Yorkshire pudding

ROAST LEG OF PORK

Honey glazed apples & pears

CHICKEN CHASSEUR

SLOW COOKED LAMB STEW

With minted cous cous

POACHED SWORDFISH

White wine cream sauce

VEGETABLE WELLINGTON

Buttered new potatoes, roast potatoes, steamed green vegetables, roasted winter root vegetables

TO FINISH

STICKY TOFFEE PUDDING

Caramel custard

ASSORTED DESSERTS

CHEESE SELECTION

Walnut bread, savoury biscuits, spiced pear chutney

TEA, COFFEE & MINCE PIES



If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.

NEW YEAR GALA BREAK



29TH DECEMBER

Arrive for your relaxing three-night break. Make yourself at home and relax or maybe explore the hotel and health club, before dinner in Squires Restaurant.

30TH DECEMBER

For those of you on the three-night break, enjoy a full English breakfast. The rest of the day is yours to relax in the hotel, or maybe go out and explore Kent, before dinner in Squires Restaurant. If you are arriving with us on the two-night break, relax before joining your fellow guests for dinner.

NEW YEARS EVE

Start the day with a hearty full English Breakfast. Relax and put your feet up, or maybe visit burn off some of those Christmas calories with a work out in the gym. Join us from 3.00pm and a cream tea buffet will be served. Your evening begins with a Kir Royale drinks reception and live music in the lounge before dinner. Enjoy our five-course Gala Dinner with our house band and fantastic DJ who are sure to have you dancing into the New Year in style.

NEW YEARS DAY

After a much needed lie-in, brunch will be served in Squires Restaurant until 12.00pm, with check out extended for you, until 1.00pm.



DATE OF ARRIVAL
THREE NIGHTS: **29TH DECEMBER**
TWO NIGHTS: **30TH DECEMBER**
ONE NIGHT: **31ST DECEMBER**

DATE OF DEPARTURE
1ST JANUARY 2020

OVER 18'S ONLY

	ONE NIGHT	TWO NIGHTS	THREE NIGHTS
PER PERSON	£215	£245	£315
SINGLE SUPPLEMENT (PER ROOM PER NIGHT)	£30	£30	£30
UPGRADES FROM (PER ROOM, PER NIGHT)	£25	£25	£25



MENU

TO START

DUCK RILLETTES

Watercress & grilled fig salad, walnut & watercress pesto

BUTTERNUT SQUASH, KALE AND HARISSA STRUDEL

Orange & chilli scented vegetable salad

SORBET

PROSECCO SORBET

MAINS

ROASTED FILLET OF DRY AGE BEEF

Ox cheek bon bon, potato and truffle terrine, braised heritage carrot & broccoli, red wine shallot port & red wine jus

MOROCCAN SPICED VEGETABLE & RICE PAPER PARCEL

Braised brown rice, peas & broad beans

DESSERT

BRANDIED CHOCOLATE TORTE

Griottine cherry, vanilla bean cream

TO FINISH

CHEESE & BISCUITS

Selection of soft cheese, savoury biscuits, walnut bread, spiced pear chutney

TEA, COFFEE AND TRUFFLES

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TO BOOK, CONTACT US ON:

01634 201333

OR EMAIL US AT:

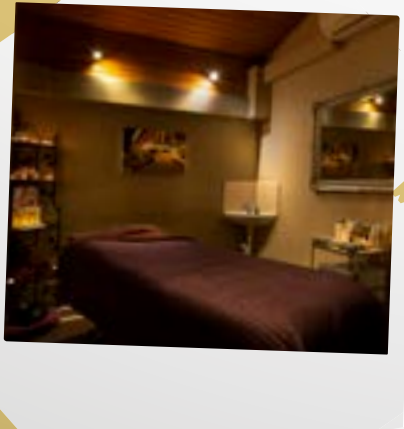
reservations@bridgewoodmanorhotel.com

BOOKING TERMS & CONDITIONS



- All event dates are subject to availability.
- We will ask for a £15 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal and cannot be used on drinks.
- For Booze & Snooze bookings, full non-refundable prepayment is required.
- For New Year and Christmas package bookings £50 per person non-refundable and non-transferrable deposit is required. The remaining payment is to be paid in full by 1st November 2019.
- Your booking will not be confirmed until we receive all the deposits. If you are paying on behalf of a large group please send one cheque or arrange payment by one credit/debit card.
- The balance of payment for all meals and accommodation packages must be received by 1st November 2019.
- Bookings that cancel prior to 1st November 2019 will lose the deposits paid. Bookings that cancel on or after 1st November 2019 will be charged the total value of all the facilities they have reserved i.e. accommodation, meals, beverages.
- Menu choices and special dietary requirements should be received '21' days prior to arrival, to ensure efficient service. There may be an additional charge for some special dietary requests which have to be provided by the hotel or specialist suppliers.
- If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.
- Should you book after 1st November 2019 the hotel may request full prepayment at the time of confirmation.
- All prices include VAT at the current rate.
- Guests under 18 years old may be restricted at some events – please check at time of booking.
- The Booze & Snooze special accommodation rate is only available to guests attending a party night at the hotel and limited numbers of rooms are available.
- The hotel reserves the right to change the advertised artistes without prior notice in the unfortunate circumstances of force majeure, ill health or forces beyond our control.
- The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers, or to move an event to a smaller/larger room should numbers dictate.
- The hotel reserves the right to cancel any event for any reason at its discretion – when all deposits and payments will be refunded.
- The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behavior.
- Bookings over 10 guests may be subject to a separate contract.
- Private company bookings will be issued a separate contract with the hotel standard functions terms and conditions.
- All rates quoted are subject to availability and correct at the time of going to print.
- The hotel does not allow alcohol, aerosols or novelties to be brought onto the premises.







BRIDGEWOOD MANOR

— HOTEL & SPA —

Chatham Kent

BRIDGEWOOD ROUNDABOUT, BLUEBELL HILL, WALDESLADE WOODS,
CHATHAM, KENT, ME5 9AX

01634 201333 | EVENTS@BRIDGEWOODMANORHOTEL.COM