

MERCURE HOTELS

THE MOST ONCERTIN TIME OF YEAR

JOIN IN THE FE/TIVE FUN AT MERCURE EXETER ROUGEMONT HOTEL

A VERY MERRY CHRISTMAS

Mercure Rougemont Hotel offers the perfect setting for a memorable Christmas and New Year.

We have a wonderful selection of ideas for your perfect Christmas. Whether you're looking for a relaxing short break, mouthwatering festive menus with all the trimmings, or sparkling nights of fun celebrations with friends or colleagues, be sure to enjoy them with us.

WELCOME

Look out for our AMAZING PARTY NIGHTS













FESTIVE PARTY NIGHTS

The perfect festive party night for you and your friends! The build-up to Christmas is just as magical as the main event, so sit back, relax and enjoy the muisc with a glass of prosecco or two and some delicious food and dance the night away. Begin your festive celebrations in style.

A chance to look sharp while enjoying mouthwatering christmas food and afterwards dance to great music - its the memories you make that count.



Bar open until midnight on Thursdays.

BOOKNOW

or call the events team: **01392 410237** email: HA0H6-sb1@accor.com





FO START

Maple Roasted Carrot Soup, Herb Oil (V, VG)

OR

pear chutney, toasted sourdough

OR

Salad, Herb Dressing (V)

GF Gluten-free **V** Vegetarian VG Vegan

Sample menu

MAINS

Butter Roast Turkey, Sage and Cranberry Stuffing, Chipolata, Roasted Potatoes & Vegetables, Pan Roast Jus

OR

Grilled Seabass, Fennel & Coriander Dressing

OR

Wellington, Braised

OR

Braised Blade of Beef, Oil Mash - Braised Carrot, Baby Corn & Sugar Snap, Red Wine Jus

PARTY NIGHTS MENU

Curried Parsnip & Squash Carrots, Sage Crisps (V)

DESSERTS

Traditional Christmas pudding, Brandy Sauce

OR

Baked Vanilla Cheesecake, Blueberry Compote, Brown Sugar

OR

Chocolate Truffle Brownie Torte, Crushed Raspberry Compote

TO FINISH

tea & coffee,

PARTY DATES (per person)

NOVEMBER

THURSDAY 30th

DECEMBER

THURSDAY 7th, 14th, 21st SATURDAY 23rd £34.00

NOVEMBER

FRIDAY 24th SATURDAY 25th

DECEMBER

FRIDAY 1st, 8th, 15th, 22nd SATURDAY 2nd, 9th, 16th £38.00

BOOK NOW







BOOK NOW

or call the events team: **01392 410237** email: HA0H6-sb1@accor.com

MENU

Hot sandwiches of Turkey & Pork, sea salt roast potatoes, sage & onion stuffing, English mustard, apple and cranberry sauce.

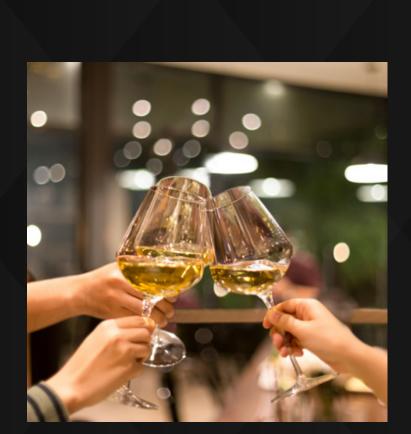
Sample menu

Private parties available on request – minimum numbers will apply. For all events a £5 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable - full balance is due by the 31st October 2023. Terms and conditions apply.









DRINKS PACKAGES

Take the hassle out of queuing at the bar and have your table sorted with a selection of drinks.



or call the events team: 01392 410237 email: HA0H6-sb1@accor.com

Drink Responsibly **drinkaware**.co.uk

PACKAGE1 £138.00

2 Bottles of Prosecco

rose wine

DRINKS PACKAGES

- 2 Bottles of house white wine
- 1 Bottle of house red wine
- 1 Bottle of house



PACKAGE 2 £155.00

18 Bottles of assorted beer

- 2 Bottles of house white wine
- 1 bottle of house red wine
- 1 bottle of house rose wine



PACKAGE 3 £295.00

- 2 Bottles of Champagne 2 Bottles of Sauvignon Blanc
- 2 Bottles of Merlot
- 2 Bottles of white Zinfandel
- Bucket of 12 assorted beers and cider









ACCOMMODATION





IN/PIRED BY WINTER'/ FINE/T

•772

Jatisfy your palate with sensational celebration of seasonal favorites. Thare moments with your loved ones or unwind with work friends as you sample our premium festive-themed lunch menus.

FESTIVE

LUNCHES

Available daily between 1st - 23rd of December, we cater for all including tempting vegetarian options. Booking essential!

THE PLAN

Arrive & enjoy lunch at the time you booked

Order drinks at your leisure

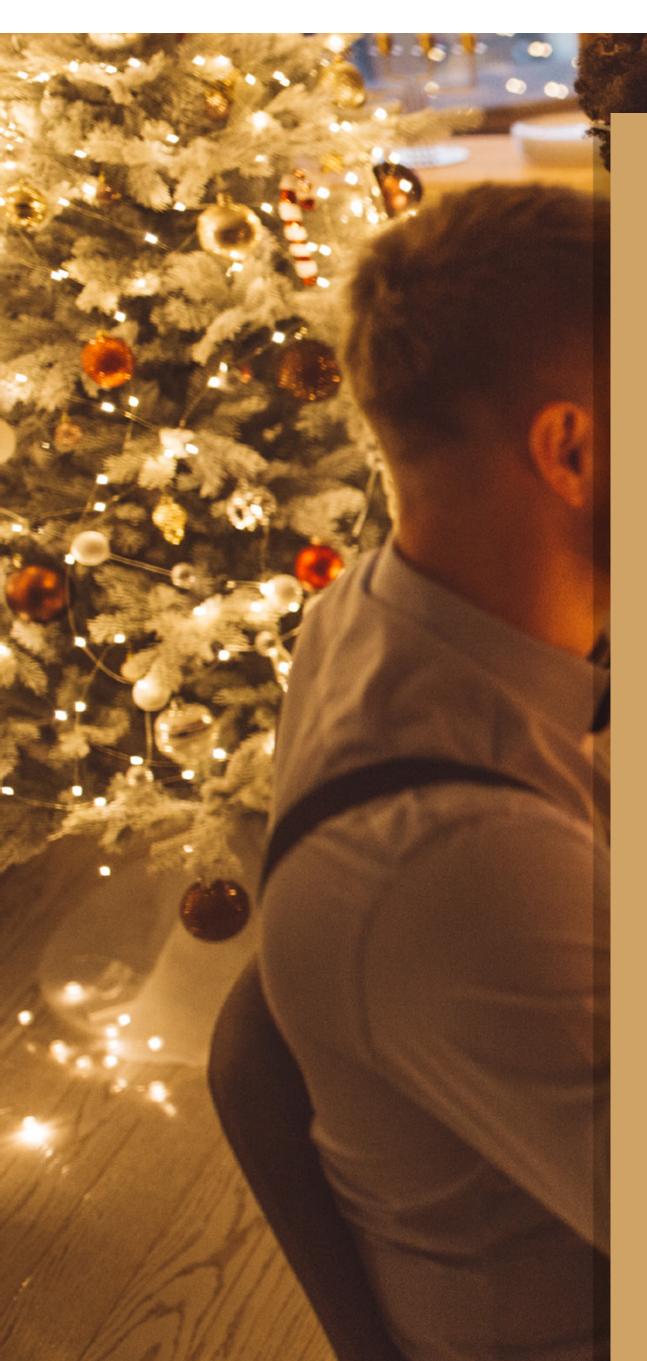


or call the events team: 01392 410237 email: HA0H6-sb1@accor.com

FESTIVE LUNCHES







TO START

Maple Roasted Carrot Soup, Herb Oil (V, VG)

OR

pear chutney, toasted sourdough

OR

Salad, Herb Dressing (V)

GF Gluten-free **V** Vegetarian VG Vegan

Sample menu

MAINS

Butter Roast Turkey, Sage and Cranberry Stuffing, Chipolata, Roasted Potatoes & Vegetables, Pan Roast Jus

OR

Grilled Seabass, Fennel & Coriander Dressing

OR

Curried Parsnip & Squash Wellington, Braised Carrots, Sage Crisps (V)

OR

Braised Blade of Beef, Caramelised Onion, Olive Oil Mash - Braised Carrot, Baby Corn & Sugar Snap, Red Wine Jus



FESTIVE LUNCHES MENU

DESSERTS

Traditional Christmas pudding, Brandy Sauce

OR

Baked Vanilla Cheesecake, Blueberry Compote, Brown Sugar

OR

Brownie Torte, Crushed Raspberry Compote

TO FINISH

tea & coffee,

BOOKING ESSENTIAL

AVAILABLE DAILY **BETWEEN** 1ST - 23RD DECEMBER

2 COURSES £23.00 **3 COURSES** £28.00

CHILDREN (AGES 4 - 14) $E16^{.00}$









AFTERNOON TEA WITH SEASONAL SURPRISES

FESTIV

Afternoon Tea at its most indulgent. Enjoy an exquisite of mini desserts and bite-sized sandwiches and of course, scones served with clotted cream and jam.

GLASS OF PROSECCO E4.50

BOTTLE OF PROSECCO GLASS OF GIN £4.50 £25.00



or call the events team: 01392 410237 email: HA0H6-sb1@accor.com

Private parties available on request – minimum numbers will apply. For all events a £10 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2023. Terms and conditions apply. Not available between 24th-26th December or 31st December 2023 - 1st January 2024.



AVAILABLE DAILY BETWEEN 1ST - 23RD DECEMBER BOOKING ESSENTIAL

CHILDREN ADULTS (AGES 4 - 14) E14.50£10.00







WHY NOT MAKE A NIGHT OF IT?

A GREAT FE/TIVE EXPERIENCE WITH ADDED FIZZ Its Christmas, lets push the gravy boat out. Join us for a scrumptious four course Christmas lunch with all the trimmings. This special day includes champagne and canapes on arrival.

BOOKNOW

or call the events team: 01392 410237 email: HA0H6-sb1@accor.com







TO START

Jeafood Cocktail, Prawns, salmon & Crayfish Bloody Mary Jauce, baby gem

OR

∫piced Parsnip & Apple **Joup, crispy sage & pinenuts** (VG, GF)

OR

Warm Beetroot & Tofu Jalad, cashew nut dressing (VG)

GF Gluten-free V Vegetarian VG Vegan

MAINS

Butter roast turkey, sage & cranberry stuffing, pig in blanket, sea salt roast potato & parsnips, carrots, sprouts & gravy

OR

Herb butter roast monkfish, mussel & potato chowder

OR

Mushroom & Celeriac Filo Pastry Roulade, white bean puree, walnut & tarragon oil (∨)

OR

Roast *J*irloin of Beef, sea salt roast potatoes, maple roast vegetables, port wine reduction

DESSERTS

Traditional Christmas pudding, brandy sauce (VG)

OR

∫trawberry & prosecco torte, crushed raspberry, macaron

OR

Chocolate gateaux opera, orange caramel sauce, vanilla mascarpone

OR

Mini Mince Pies

TO FINISH

Freshly brewed tea and coffee



THE PLAN

Bar open: 12.00pm

Lunch served: 12.30pm - 2.30pm

Mince pies & Kings speech 3.00pm



 $f 65^{.00}$ ADULTS £32.50CHILDREN (AGES 4 - 14)

BOOK NOW

Sample menu





FESTIVE MINI-BREAKS **RECHARGE WITH US THIS DECEMBER** TWO-NIGHT STAY

26th December

Package includes dinner, breakfast and Christmas Day lunch

$£249^{.00}$ PER ADULT

E99.00

PER CHILD, SHARING ROOM WITH PARENTS

BASED ON DOUBLE OR TWIN OCCUPANCY

SINGLE SUPPLEMENTS APPLY

BOOK NOW

or call the events team: 01392 410237 email: HA0H6-sb1@accor.com

With residential packages a £50.00 deposit per person is required at the time of booking. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2023. Terms and conditions apply.

Jaturday 24th to Monday

THREE-NIGHT STAY

Jaturday 24th to Tuesday **27th December**

Package includes dinner, breakfast and Christmas Day lunch

> £359.00 PER ADULT

 $E109^{.00}$

PER CHILD, SHARING **ROOM WITH PARENTS**

BASED ON DOUBLE OR TWIN OCCUPANCY

SINGLE SUPPLEMENTS APPLY

BED & BREAKFAST

24th November to 24th December. Jelected dates only subject to availability

FROM E109.00

PER ROOM PER NIGHT. BASED ON DOUBLE OR TWIN OCCUPANCY. SINGLE SUPPLEMENTS APPLY

> ROOM UPGRADES AVAILABLE FROM

 $£25^{.00}$ PER ROOM PER NIGHT

> SUITE UPGRADES AVAILABLE FROM

£50.00PER ROOM PER NIGHT





A SCHEDULE OF MERRY WONDER THREE NIGHTS OF ENCHANTING ENTERTAINMENT AND FAMILY FUN

CHRISTMAS EVE

Arrive at the hotel from 2pm-3pm, enjoy a mulled wine and mince pies and relax in our bar. Check in to your room and relax. Enjoy Christmas Eve dinner at leisure, served in the restaurant from 7pm. At 10pm hot chocolate is available from the bar and the hotel will provide details of local churches should you wish to attend midnight mass. And don't forget your little ones can collect their carrots, mince pies and treats for Janta.

CHRISTMAS DAY

Enjoy a hearty Christmas day breakfast before opening your presents. Christmas Day Lunch will be served at 12.30pm, the bar opens from 12pm. After lunch relax and enjoy some board games or cards in the bar, Join us to watch the kings speech at 3pm with mince pies and coffee then relax ready for our evening buffet served from 7pm.



With residential packages a £50.00 deposit per person is required at the time of booking. All deposits are non-refundable and non-transferable - full balance is due by 31st October 2023. Terms and conditions apply.



Enjoy Boxing day breakfast at your leisure served in the restaurant. After breakfast take a stroll round the gardens opposite the hotel or head into town for some Boxing Day sales. Join us from 7pm for a 3 course meal and then relax in the bar.



Enjoy a hearty breakfast before our team wish you farewell and a safe journey home.

or call the events team: **01392 410237** email: HA0H6-sb1@accor.com





MAGICAL WINTER WEDDINGS WE'LL MAKE YOUR WINTER WEDDING FANTASY A REALITY. EXPECT A FAIRY-TALE SETTING AND A SPRINKLING OF MAGIC.

AVAILABLE **1ST DECEMBER TO** 31ST MARCH 2024

£3975.00 FOR 50 DAY GUESTS AND **80 EVENING GUESTS**

Please contact our dedicated wedding planner at HA0H6-SB3@accor.com

Additional day and evening guests: £75 per person. Additional evening only guests: £15 per person. £500 deposit required at the time of booking plus a signed booking contract, with 50% payment due 6 months prior and final payment due 6 weeks prior.

WEDDING PACKAGE INCLUDES

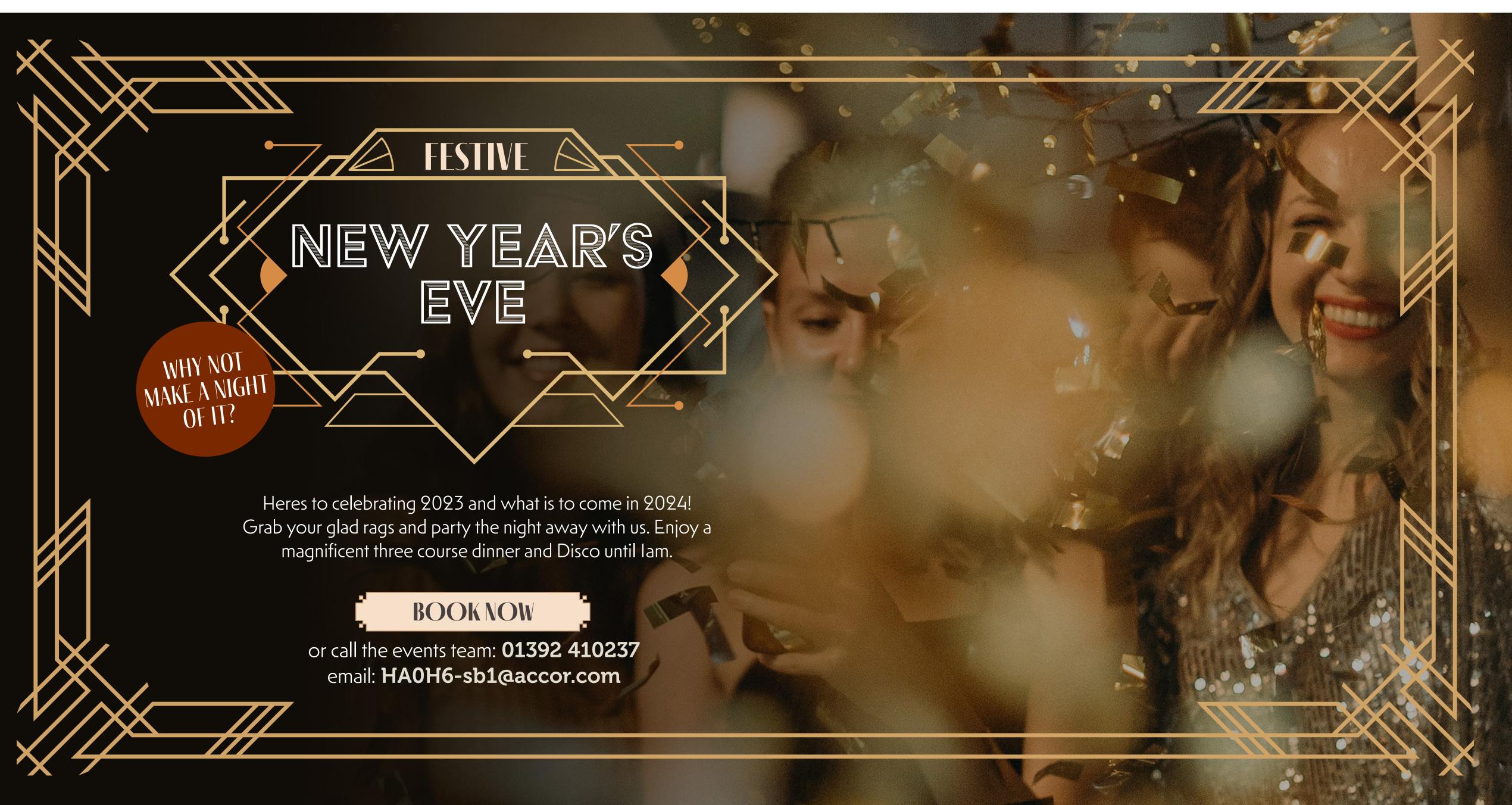
- + Room hire for the wedding ceremony & breakfast
- + Arrival glass of mulled wine or Prosecco on arrival
- Three course wedding breakfast
- + Glass of house wine per person with your meal
- ✦ Glass of Prosecco to toast the happy couple
- ✦ Tasty evening snack
- ✤ DJ & Disco
- + Dance floor

- + Wedding coordinator
- + Dedicated operations manager to run your special day
- + Name cards, table numbers and table plan
- + I tandard double room for the night of the wedding
- + Discounted bedrooms for you and your guests









NEW YEAR'S EVE



NEW YEAR'S EVE MENU

TO START

Chicken & duck with red onion marmalade terrine, brioche soldiers, pickled pear

OR

∫moked salmon & crab, shaved fennel & apple, avocado puree

OR

Apple & celeriac velouté, apple & coriander, curry oil (∨)

GF Gluten-free V Vegetarian VG Vegan

MAINS

Roast beef fillet, beef blade bon bon, gratin potato, carrot 2 ways, madeira jus

OR

Butter poached cod, olive crushed potato, Calvo Nero, champagne & prawn sauce

OR

Wild mushroom & artichoke pithivier, roast squash & shallot puree, herb oil (\vee)

DESSERTS

Jelection of British and continental cheeses, chutney and savoury biscuits

OR

Mango & passion fruit cheesecake, papaya salsa

OR

Vanilla cream selection of local cheese oatcakes, quince jelly

OR

Trio of Chocolate, chocolate delice, white chocolate mousse and milk chocolate ice cream

TO FINISH

Freshly brewed tea and coffee

For New Year's Eve Black Tie event a £30 deposit per adult is required; for residential package a £50 deposit per person is required. Deposits to be paid at time of booking, with signed booking contract. All deposits are non-refundable and non-transferable full balance is due by 31st October 2023. Terms and conditions apply

THE PLAN

Dinner Served: 7pm - 8.30pm

Celebrations end: 2am

Sample menu

BOOK NOW



ONE-NIGHT STAY ARRIVING 31ST DECEMBER

 $f 65^{.00}$

ADULTS

FROM $E159^{.00}$ PER ADULT

Based on 2 people sharing, inclusive of breakfast and dinner.

Family rooms available on request.

PRIVILEGE ROOM UPGRADES AVAILABLE FROM

 $£25^{.00}$ PER ROOM PER NIGHT





TERMS & CONDITIONS

- + A £15.00* per person deposit is required within 7 days to confirm your booking. Should this not be received the booking will be cancelled.
- + The outstanding balance is required before 31st October 2023. If the balance is not received by this date the booking will automatically be cancelled.
- + Bookings made after 31st October 2023 must be paid in full at the time of booking.
- + Accomodation bookings for Christmas event nights cannot be booked until the deposit payment has been received.
- Deposits, part payments & full payments are non-refundable & non-transferable under any circumstances. We recommend that you take out event insurance to cover your payments in the case of you cancelling your booking.
- + In the event of cancellation by the hotel, an alternative date will be offered, or a full refund given without liability to the hotel.
- + We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drink or accommodation.
- Outside beverages brought into events will be confiscated & held by our security department to be returned at the end of the evening. No corkage will be available.
- + Please notify your booker of any food allergies in your party at least 14 days prior to your booking date.
- Organisers are requested to ensure that all special dietary requirements are notified 14 days prior to the event date at the latest.
- + The hotel endeavors to ensure that all the information and prices are accurate both on the hotel's website and brochures. However, occasionally errors occur, therefore the hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made, the hotel is entitled to cancel the booking without liability.
- + Any accommodation booked shall be subject to our hotel booking terms and conditions.
- + All events are subject to Government guidelines which can change at any time, including but not limited to, opening and closing times, table service and available services.
- + We reserve the right to cancel your booking should changes in national or local government guidelines result in us being unable to accommodate your booking for any reason.
- + These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.

*Unless specified within individual event terms.

terms and CONDITIONS

MECURE ROUGEMONT EXETER

Queen St, Exeter EX4 3SP

01392 410237

HA0H6-sb1@accor.com



