



CROWNE PLAZA MARLOW

FESTIVE BROCHURE 2025

CROWNE PLAZA MARLOW INVITES YOU TO EXPERIENCE A MAGICAL FESTIVE SEASON.

We're pulling out all the stops so we're sure to add a touch of magic to your festivities.

Whether you're organising your Christmas Conference, Christmas work 'do, a festive night out with friends or getting the whole family together, there is something for everyone at Crowne Plaza Marlow: Festive Lunches, Christmas Conferences, and our ever popular 'Join a Party' Nights.

Private Parties in the magnificent Winterlake Suite give you the opportunity to theme your Christmas Party as spectacularly as you wish, so you can **create your own Winter Menu** which you can tailor for your party - as well as a **disco for up to 300 guests**.

Sit back and enjoy **Christmas Day Lunch** with all the trimmings and none of the stress. Our Executive Chef will create a delicious traditional Lunch for you, **served with unlimited Prosecco** throughout the meal. What's more, Father Christmas will be visiting the children at Crowne Plaza Marlow, making it truly magical.

For a night of glamour and glitz, come along to our **New Year's Eve Gala Ball**, with a 4-course Meal and if you fancy something less formal this New Year, join our **New Year's Eve Dinner Dance** in the brand new **AA Glaze Restaurant with New Year's Eve Disco**.

All guests will enjoy **the fantastic firework finale** over the lake at midnight to welcome in the New Year! We look forward to adding some magic to your festivities at Crowne Plaza Marlow.

Merry Christmas and a Happy New Year!

Mihaly Tar HOTEL MANAGER



Embrace the festive spirit this Christmas.
Gather for a delightful Afternoon Tea or a sumptuous Dinner.
Toast to the season of love and giving in a setting filled with warmth and cheer.

Reserve Now*

*Call or email for reservations larger than 6 people christmas@cpmarlow.co.uk | 01628 496 820



STARTERS

Pea & Watercress Velouté [VG] [DF] [GF]

Vegan Bacon | Pink Peppercorn & Vanilla Drizzle

Duo of Smoked Salmon Pâté & Fillet

Cabbage Slaw | Char-Grilled Brioche

Smoked Ham Hock & Chicken Terrine [DF]

Celeriac & Red Cabbage Slaw | Pickled Carrot Toasted Sourdough

Confit Leek & Goat Cheese Tart

Onion Marmalade | Truffle Apple Salad

MAIN COURSE

Roast Turkey [GF] [DA]

Sage & Onion Stuffing | Roast Potatoes | Brussel Sprouts Parsnips | Carrots | Gravy

Slow-Roasted Shin of Beef [GF] [DA]

Horseradish Mash | Broccoli | Chantenay Carrot | Thyme Jus

Paupiette of Seabass Fillet [GF]

Mediterranean Vegetables | Crushed Spring Onion Potato Langoustine Bisque

Tofu, Field Mushroom & Roasted Seeds in Filo Pastry[VG]Gratin Potato | Broccoli | Red Pepper Coulis

DESSERT

Traditional Christmas Pudding [V]

Homemade Spiced Brandy Anglaise

Caramel & Almond Tart

Passion Fruit Gel | Vanilla Ice Cream

Chocolate Mousse

Vanilla Cremeux | Raspberry Sorbet

FESTIVE LUNCH OR DINNER

IN THE GLAZE RESTAURANT

1ST DECEMBER - 1ST JANUARY BETWEEN 12:00-22:00

PRE-BOOK TO AVOID DISAPPOINTMENT

Try our **award-winning AA Rosette** awarded Glaze Restaurant with views overlooking the lake. The perfect time together with friends, family or colleagues at Christmas time.

£37pp

2 COURSE

£45pp

3 COURSE

DRINKS PRE ORDERS

Pre Order your drinks 7 days or more before your function and have them on your table on arrival to avoid queuing at the bar on the night.

Groups larger than 6 persons will be required to Pre Order drinks no later than 14 days in advance

Children's Menu



STARTERS

Roasted Celeriac & Swede Soup [VG] [GF]
Parsnip Crisp | Chervil Oil

Duo of Smoked Salmon Rillette & FilletCabbage Slaw | Char-Grilled Brioche

Smoked Ham Hock Terrine [DF] [GA]
Cauliflower Piccalilli | Pickled Carrot

Toasted Sourdough

Confit Leek & Goat Cheese Tart [V]
Onion Marmalade | Truffled Apple Salad

MAIN COURSE

Roast Turkey [DF] [GA]

Roast Potatoes | Pigs in Blankets | Carrots Brussel Sprouts | Sage and Onion Stuffing | Jus

Paupiette of Pangasius [GF]

Mediterranean Vegetables | Paprika Sauce Crushed Spring Onion Potato

Slow-Roasted Shin of Beef [GF] [DA]

Horseradish Mash | Broccoli | Chantenay Carrot Thyme Jus

Tofu, Field Mushroom in Filo Pastry [VG]

Seeds | Gratin Potato | Broccoli Red Pepper Coulis

DESSERT

Traditional Christmas Pudding [V]Homemade Spiced Brandy Anglaise

Caramel & Almond Tart

Passion Fruit Gel | Vanilla Ice Cream

Chocolate Mousse

Vanilla Cremeux | Raspberry Sorbet

PRIVATE CHRISTMAS PARTY NIGHTS

1ST NOVEMBER - 30TH JANUARY BETWEEN 19:00-01:00

The stunning setting of our brand new Winterlake Suite offers the perfect backdrop for larger corporate or private parties. **The suite** seats up to 300 guests, with floor to ceiling windows, a dance floor, impressive lighting and dedicated Terrace Bar — perfect for drinks on arrival. Our Christmas Event Co-ordinators are on hand to tailor your event and arrange bespoke elements for your party such as themes, entertainment and décor.

£70pp STANDARD

INCLUDES:

- Welcome Drink
- 3 Course Dinner

£85pp DELUXE

INCLUDES:

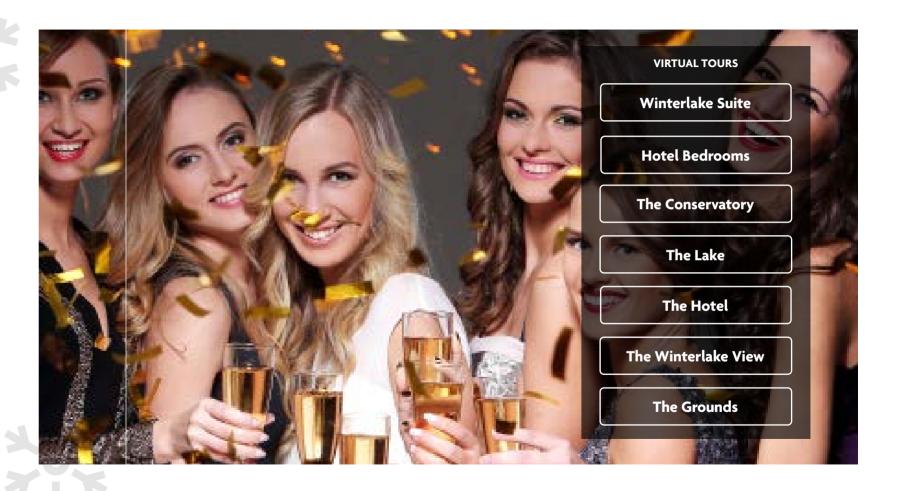
- Welcome Drink
- 3 Course Dinner
- Half Bottle of Wine

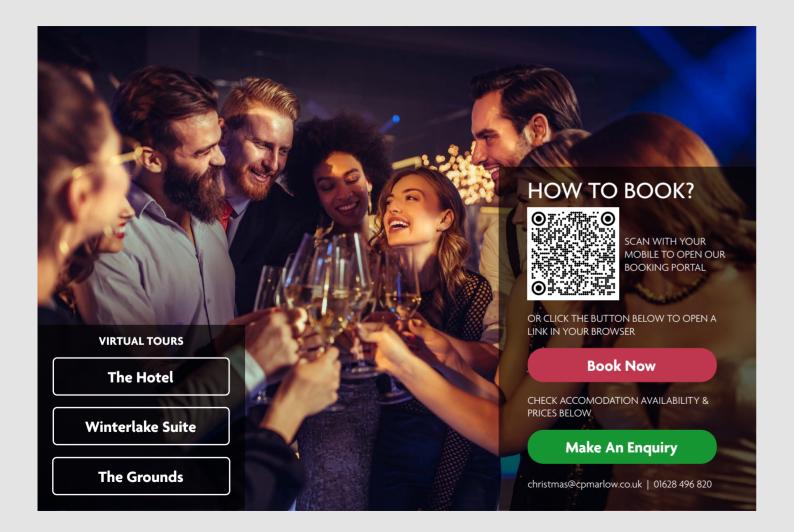
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Enquire





STARTERS

Roasted Celeriac & Swede Soup [VG] [GF] Parsnip Crisp | Chervil Oil

Duo of Smoked Salmon Rillette & FilletCabbage Slaw | Char-Grilled Brioche

Smoked Ham Hock Terrine [DF] [GA]

Cauliflower Piccalilli | Pickled Carrot Toasted Sourdough

Confit Leek & Goat Cheese Tart [V]

Onion Marmalade | Truffled Apple Salad

MAIN COURSE

Roast Turkey [DF] [GA]

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Mediterranean Vegetables | Paprika Sauce Crushed Spring Onion Potato

Slow-Roasted Shin of Beef [GF] [DA]

Horseradish Mash | Broccoli | Chantenay Carrot Thyme Jus

Tofu, Field Mushroom in Filo Pastry [VG]

Seeds | Gratin Potato | Broccoli Red Pepper Coulis

DESSERT

Traditional Christmas Pudding [V]

Homemade Spiced Brandy Anglaise

Caramel & Almond Tart

Passion Fruit Gel | Vanilla Ice Cream

Chocolate Mousse

Vanilla Cremeux | Raspberry Sorbet

'JOIN A PARTY' NIGHTS

1ST NOVEMBER - 30TH JANUARY BETWEEN 19:00-01:00

The perfect solution for groups of friends, colleagues or clients, our 'Join A Party' Nights are a **great option for smaller parties** looking for a big party atmosphere. Our ready-made party nights include a delicious **Three-Course Dinner**, followed by a **Disco until 1:00am** and **Bar until 1:00am**.

£58pp

STANDARD

INCLUDES:

- Welcome Drink
- 3 Course Dinner
 - Disco

£73ppDELUXE

INCLUDES:

- Welcome Drink
- 3 Course Dinner
- Half Bottle of Wine - Disco

DRINKS PRE ORDERS

Pre Order your drinks 7 days or more before your function and have them on your table on arrival to avoid queuing at the bar on the night.

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Enquire

WHY NOT STAY?

FROM **£160**

FESTIVE B&B RATE

*SUBJECT TO AVAILABILITY. THURSDAY - SUNDAY ONLY. ROOM BASED ON 2 PEOPLE SHARING.



Prices are per person. [V] Vegetarian [VG] Vegan [GF] Gluten free [GA] Gluten free available [DF] Dairy free [DA] Dairy free available To book, please phone 01628 496 820 or email christmas@cpmarlow.co.uk



STARTER

Roasted Celeriac & Swede Soup [VG] [GF]

Parsnip Crisp | Chervil Oil

Smoked Fish & Langoustine Terrine [GF]

Saffron Mayonnaise | Pickled Cucumber | Tapioca Cracker

Confit Duck & Cranberry Rillette [DF] [GA]

Plum Chutney | Pickled Radish | Toasted Brioche

Trio of Baked Beetroot Terrine [GA] [DA]

Pickled Quince | Ricotta | Horseradish | Sourdough Tuile



MONDAY 25TH DECEMBER 12:30 - 16:00

INTERMEDIATE COURSE

Confit Chicken & Onion Consommé [GF]
OR

Jerusalem Artichoke & Wild Mushroom Consommé [VG] [GF]

MAIN COURSE

Turkey Roulade Stuffed with Pork & Cranberry Stuffing [DF] [GA]

Roast Potatoes | Pigs in Blankets | Brussel Sprouts | Carrots Sage & Onion Stuffing | Jus

Slow-Roasted Beef Striploin [GA] [DA]

All the Trimmings | Yorkshire Pudding | Roast Potatoes | Beef Gravy

Paupiette of Lemon Sole with Crab Mousse [GF]

Braised Fennel | New Potato Carpaccio | Fermented Celeriac Sauce

Slow-Roasted Celeriac & Squash Wellington [VG] [DF]

Festive Trimmings | Potato Rosti | Porcini Mushroom Jus

DESSERT

Homemade Christmas Pudding

Spiced Brandy Ice Cream | Anglaise

Blackberry Trifle

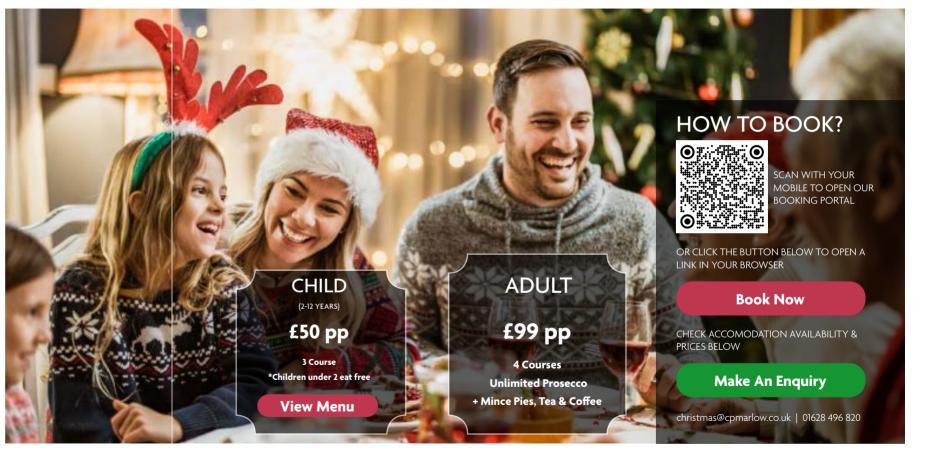
Almond Sponge | Lemon Curd | Vanilla Custard | Blackberry Compote

Chocolate Yule Log

Pistachio Cremeux | Cardamom Ice Cream

Pineapple Carpaccio [VG] [GF] [DF]

Pomegranate | Passion Fruit | Banana Sorbet





FAMILY FRIENDLY EVENTS

£50_{PP}

3 Course

CHILD TICKET*

CHRISTMAS DAY LUNCH
25TH DECEMBER - 12:30PM - 4:00PM

£52_{PP}
3 Course
CHILD TICKET*
NEW YEAR'S EVE GLAZE
DINNER DANCE
31ST DECEMBER - 12:00PM - 10:00PM

*For Children aged up to 16 years.

STARTER

Roasted Tomato Soup [VG] [GA]

Artisan Bread

Trio of Melon [VG] [GF] [DF]

Berry Compote | Strawberry Sauce

Grilled Chicken Strips

Pitta Bread | Hummus | Salad

King Prawn Cocktail [GA] [DF]

Gem Lettuce | Cucumber | Buttered Bread

CHILDREN'S FESTIVE MENU

Enjoy a 3 Course Lunch or Dinner with our Children's Festive Menu, and celebrate with your family this Christmas time. Menu applies to the following events: Christmas Day Lunch, Festive Lunches & Dinners throughout December and New Year's Eve



MAIN COURSE

Roast Turkey [GF] [DA]

Pigs in Blanket | Roast Potatoes Seasonal Vegetables | Gravy

Breaded Salmon

Creamy Mash | Broccoli | Tomato Sauce

4oz Beef Burger [GF] [DF]

Brioche Bun | Mayonnaise | Lettuce | Tomato Thin cut fries

Mozzarella Baked Vegetable Lasagne [V]
Mixed Salad | Garlic Bread

DESSERT

Dark Chocolate Brownie

Vanilla Ice-Cream | Chocolate Sauce

Dark Chocolate Yule Log

Strawberry Textures | Vanilla Cream

Eton Mess [GF]

Meringue | Berries | Chantilly Cream

Fresh Fruit Salad [VG]

£26_{pp} £32_{pp}

3 Course

FESTIVE LUNCH & DINNER

2 Course

1ST - 30TH DECEMBER - 12:00PM - 10:00PM

*Prices for Children aged 2-12. Children under 2 dine for free

HOW TO BOOK?



SCAN WITH YOUR MOBILE TO OPEN OUR BOOKING PORTAL

OR CLICK THE BUTTON BELOW TO OPEN A LINK IN YOUR BROWSER

Book an Event

CHECK ACCOMODATION AVAILABILITY & PRICES BELOW

Book Accomodation

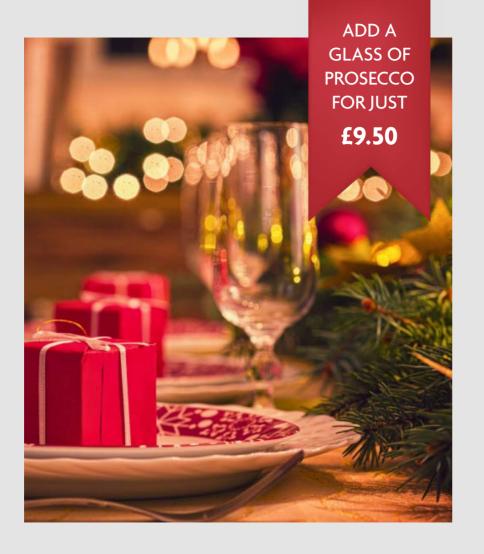
christmas@cpmarlow.co.uk | 01628 496 820

Prices are per person. [V] Vegetarian [VG] Vegan [GF] Gluten free [GA] Gluten free available [DF] Dairy free [DA] Dairy free available To book, please phone 01628 496 820 or email christmas@cpmarlow.co.uk

celebrate the holiday season with open arms this Christmas. Come together for a delightful Afternoon Tea or indulge in a sumptuous Dinner.

Reserve Now*

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STARTERS

Pea & Watercress Velouté [VG] [DF] [GF]

Vegan Bacon | Pink Peppercorn & Vanilla Drizzle

Duo of Smoked Salmon Pâté & Fillet

Cabbage Slaw | Char-Grilled Brioche

Smoked Ham Hock & Chicken Terrine [DF]

Celeriac & Red Cabbage Slaw | Pickled Carrot Toasted Sourdough

Confit Leek & Goat Cheese Tart

Onion Marmalade | Truffle Apple Salad

MAIN COURSE

Roast Turkey [GF] [DA]

Sage & Onion Stuffing | Roast Potatoes | Brussel Sprouts Parsnips | Carrots | Gravy

Slow-Roasted Shin of Beef [GF] [DA]

Horseradish Mash | Broccoli | Chantenay Carrot | Thyme Jus

Paupiette of Seabass Fillet [GF]

Mediterranean Vegetables | Crushed Spring Onion Potato Langoustine Bisque

Tofu, Field Mushroom & Roasted Seeds in Filo Pastry[VG]

Gratin Potato | Broccoli | Red Pepper Coulis

DESSERT

Traditional Christmas Pudding [V]

Homemade Spiced Brandy Anglaise

Caramel & Almond Tart

Passion Fruit Gel | Vanilla Ice Cream

Chocolate Mousse

Vanilla Cremeux | Raspberry Sorbet

BOXING DAY LUNCH OR DINNER

IN THE GLAZE RESTAURANT

26TH DECEMBER 12:00-22:00

PRE-BOOK TO AVOID DISAPPOINTMENT

Try our **award-winning AA Rosette** Restaurant with views overlooking the lake. The perfect time together with friends, family or colleagues at Christmas time.

Children's Menu & Prices

£37pp

2 COURSE

£45pp 3 COURSE

DRINKS PRE ORDERS

Pre Order your drinks 7 days or more before your function and have them on your table on arrival to avoid queuing at the bar on the night.

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Prices are per person. [V] Vegetarian [VG] Vegan [GF] Gluten free [GA] Gluten free available [DF] Dairy free [DA] Dairy free available To book, please phone 01628 496 820 or email christmas@cpmarlow.co.uk



NEW YEAR'S EVE

BLACK TIE GALA DINNER

See out the old and bring in the new at our New Year's Eve Gala Ball in our stunning new Winterlake Suite. Enjoy a glass of **Prosecco and Canapes on arrival**, followed by a sumptuous **4-Course Dinner** accompanied by a **Disco** and a spectacular **Firework Finale over the lake** at midnight to welcome in the New Year!

Dress code is formal suit. Over 18's only.

GLAZE RESTAURANT DINNER DANCE

For a more informal New Year's Eve celebration with the family, join us for our **New Year's Eve Dinner Dance** in our splendid new Glaze Restaurant & Conservatory, accompanied with music from our resident DJ, to welcome in the new year.

PLAY AND STAY PACKAGE

Make your night as memorable as the fireworks.
Why not stay in one of our newly refurbished rooms & enjoy a night of relaxation.



STARTER

Seared Scallops [GF]

Celeriac Purée | Pancetta Crisp | Edamame

Confit Duck & Prune Roulade [GA] [DA]

Bacon Jam | Char-Grilled Focaccia | Micro Cress

Goats Cheese & Honey Roulade [GA]

Confit Heirloom Tomato | Salted Baked Beetroot Pickled Carrot

Parsnip & Bromley Apple Velouté [GF] [VG] [DF]

Parsnip Crisp | Dill Oil

NEW YEAR'S EVE GALA DINNER

31ST DECEMBER 19:30 - 01:00

See out the old and bring in the new at our New Year's Eve Gala Ball in our stunning new Winterlake Suite. Enjoy a glass of **Prosecco and Canapes on arrival**, followed by a sumptuous **4-Course Dinner** accompanied by a Disco and a spectacular **Firework Finale over the lake at midnight** to welcome in the New Year!

Dress code is formal suit. Over 18's only.

INTERMEDIATE

Arrival/Canapes 19:30 | Dinner 20:00 | Fireworks 00:00 | Disco Finishes & Bar Closes at 01:00

Champagne & Compressed Apple Sorbet [DF] [GF] [VG]

MAIN COURSE

Classic Beef Wellington

Château Potato | Celeriac Purée | Chantenay Carrot | Red Wine Jus

Salmon Roulade with Prawn & Scallop Mousse [GF]

Gratin Potato | Wilted Spinach | Wild Mushroom & Langoustine Bisque

Porcini Mushroom Ravioli [V] [VGA] [GA]

Black Truffle Flakes | Parmesan Crisp | Mushroom Consommé

DESSERT

White Chocolate & Raspberry Mousse

Chocolate Sponge | Lemon Sorbet

Chestnut Torte

Confit Orange | Prune & Armagnac Ice Cream

Spiced Poached Pineapple [VG] [GF]

Pomegranate | Passion Fruit | Banana Sorbet

New Years Eve Gala Ball £129pp

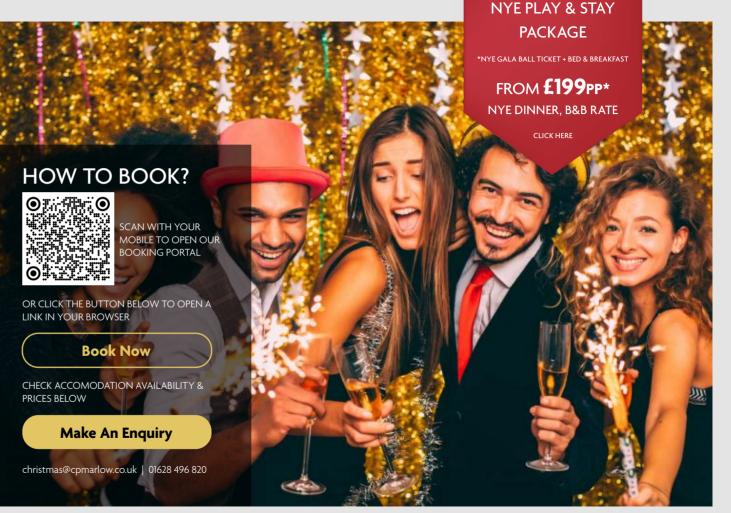
INCLUDES

Canapes and Prosecco on arrival, 4-Course Dinner,

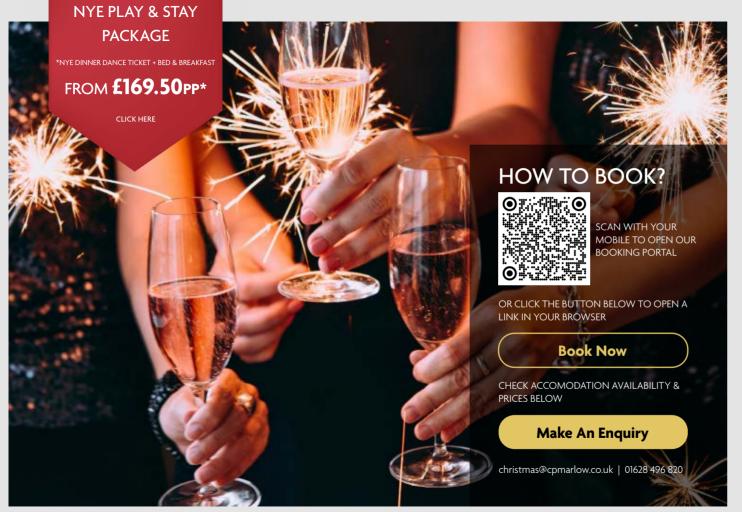
DRINKS PRE ORDERS

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Groups larger than 4 persons will be required to Pre Order drinks no later than 14 days in advance



*SUBJECT TO AVAILABILITY.



NEW YEAR'S EVE DINNER DANCE

31ST DECEMBER 19:00 - 01:00

See out the old and bring in the new with a more informal New Year's Eve celebration for all the family, join us for a New Year's Eve Dinner in our splendid new Glaze Restaurant & Conservatory, accompanied with music from our resident DI. to welcome in the New Year!

New Years Eve Dinner Dance Adult £99pp

Child £52pp

DRINKS PRE ORDERS

Pre Order your drinks before your function and have them on your table on arrival to avoid queuing at the bar on the

Groups larger than 4 persons will be required to Pre Order drinks no later than 14 days in advance

STARTER

Parsnip & Bromley Apple Veloute [DF] [GF] [VG]

Parsnip Crisp | Dill Oil

Ham Hock & Confit Chicken Leg Terrine [DF] [GF] Apple Gel | Charred Cauliflower | Pickled Carrot

Poached Salmon Gateau [GA]

Squid Ink Cracker | Pickled Chicory | Sourdough Tuile

Goats Cheese & Honey Roulade [GF]

Confit Heirloom Tomato | Salted Baked Beetroot Pickled Carrot

MAIN COURSE

Chicken Ballotine & Watercress Mousse [GF]

Baby Carrot | Celeriac Purée | Potato Rosti

Salmon Roulade with Prawn & Scallop Mousse [GF]

Gratin Potato | Wilted Spinach | Wild Mushroom & Langoustine Bisque

Honey Roasted Vegetable Wellington [V]

Chateaux Potato | Celeriac Purée | Baby Carrot Vegetable Jus

Porcini Mushroom Ravioli [V] [VGA] [GA]

Black Truffle Flakes | Parmesan Crisp | Mushroom Consommé

DESSERT

White Chocolate & Raspberry Mousse Chocolate Sponge | Lemon Sorbet

Baked Madagascar Vanilla Cheesecake

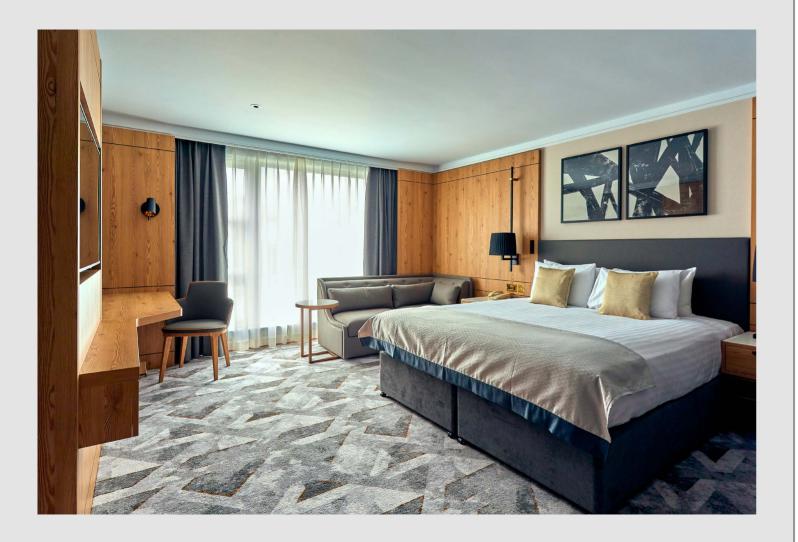
Baileys Crémeux | Spiced Gingerbread Crumbs

Spiced Poached Pineapple [VG] [GF]

Pomegranate | Passion Fruit | Banana Sorbet

Arrival 19:00 | Dinner 19:30 | Fireworks 00:00 | Disco 01:00

Prices are per person. [V] Vegetarian [VG] Vegan [VGA] Vegan Available [GF] Gluten free [GA] Gluten free available [DF] Dairy free To book, please phone 01628 496 820 or email christmas@cpmarlow.co.uk



OVERNIGHT STAYS

Escape to luxury this holiday season with exquisite overnight stays at our newly refurbished hotel.

Indulge in the convenience and comfort of our newly appointed hotel bedrooms, with a festive B&B Rate available throughout the festive period, and elevate your festive experience with our exclusive Christmas and New Year's packages.

Wake up feeling refreshed and take a short walk down to the Glaze Restaurant to join us for a memorable Christmas Day lunch, where every bite is a celebration of the season.

Welcome in the New Year in style with two distinct events: a glamorous Gala Ball which includes a 4 Course Dinner Dance, Canapes & Arrival Drink or a Family-Friendly 3 Course Dinner Dance located in our AA rosette awarded Glaze Restaurant & Conservatory, with both enjoying A Spectacular Fireworks Finale overlooking the lake.

Treat yourself and your loved ones to an unforgettable holiday experience filled with luxury, convenience, and joy. Book your stay today and make this holiday season truly magical.



NYE GALA BALL PLAY & STAY PACKAGE *NYE GALA BALL TICKET + BED & BREAKFAST FROM **£199.50**PP* **NYE B&B RATE** CLICK HERE



NYE GLAZE **PLAY & STAY PACKAGE**

*NYE DINNER DANCE TICKET + BED & BREAKFAST

FROM **£169.50**PP*

FESTIVE B&B RATE

FROM **£160**PP*

*SUBJECT TO AVAILABILITY. THURSDAY - SUNDAY ONLY, ROOM BASED ON 2 PEOPLE SHARING. CLICK HERE

HOW TO BOOK?



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Book an Event

CHECK ACCOMODATION AVAILABILITY & PRICES BELOW

Book Accomodation

christmas@cpmarlow.co.uk | 01628 496 820

*Please note rooms and rates are subject to change and subject to avaliability

FESTIVE AFTERNOON TEA IN THE CONSERVATORY

24TH NOVEMBER - 1ST JANUARY BETWEEN 12:00-17:00

Our Afternoon Tea's are made fresh daily by our in house team of expert Pastry Chefs.

HOME MADE SCONES

Plain & Raisin Scones Cornish Clotted Cream Selection of Preserves

TRADITIONAL FINGER SANDWICHES

Hummus & Roasted Red Pepper Turkey & Cranberry Beetroot Gravadlax & Dill Cream Cheese Red Leicestershire & Onio Marmalade Classic Egg Mayo & Watercress

PASTRIES

Cherry & Pistachio Cake Mince Pie & Winter Spiced Cremeux Chocolate & Cranberry Delice Macarons

Soak in the holiday spirit this Christmas. Join us for a delightful afternoon tea or savour a sumptuous dinner.

Want to make this Christmas extra indulgent? Why not make it **sparkling** and add a glass of prosecco!

£30pp

£38pp **SPARKLING**

CLASSIC

Classic Afternoon Tea + a Glass of Prosseco

Reserve Now*

*Please call or email for reservations greater than 6

christmas@cpmarlow.co.uk | 01628 496 820





VIRTUAL TOURS

The Lake

The Conservatory

The Grounds

Conservatory Seating is Subject to Availability. Prices are per person. [V] Vegetarian [VA] Vegetarian available [G] Gluten free [GA] Gluten free available [DF] Dairy free To book, please phone 01628 496 820 or email christmas@cpmarlow.co.uk









WEEKEND GETAWAYS

SPA TREATMENTS FINE DINING
AFTERNOON TEAS

GYM MEMBERSHIPS

ROMANTIC ESCAPES

LOOKING FOR THE PERFECT GIFT?

GIFT VOUCHERS

Uncover an array of enticing voucher offerings, from rejuvenating spa treatments to enchanting spa getaways and romantic breaks, our collection of Gift Vouchers is both diverse and delightful. Presented with elegance, these vouchers start at £10.

Vouchers can be redeemed for indulgent treatments, luxurious Spa Days, Overnight Escapes and much more, offering the ideal present for that special someone. Anything available in the digitickets portal can be purchased using gift vouchers.

Explore the possibilities and give the gift of relaxation and joy this holiday season.

Purchase Gift Vouchers

Available Experiences

OVERNIGHT STAYS

Escape to luxury this holiday season with exquisite overnight stays at our newly refurbished hotel.

Indulge in the convenience and comfort of our newly appointed hotel bedrooms, with a festive B&B Rate available throughout the festive period, and elevate your festive experience with our exclusive Christmas and New Year's packages.

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Treat yourself and your loved ones to an unforgettable holiday experience filled with luxury, convenience, and joy. Book your stay today and make this holiday season truly magical.

> **CHRISTMAS DAY LUNCH B&B RATE** FROM **£169.50**PP* **CLICK HERE**









HOW TO BOOK?



SCAN WITH YOUR MOBILE TO OPEN OUR **BOOKING PORTAL**

OR CLICK THE BUTTON BELOW TO OPEN A LINK IN YOUR BROWSER

King Room Virtual Tour

CHECK ACCOMODATION AVAILABILITY & PRICES BELOW

Suite Virtual Tour

christmas@cpmarlow.co.uk | 01628 496 820



FINDING US

The stunning lakeside location of the Crowne Plaza Marlow, set in 5 acres of beautiful countryside, is in an enviable location, just minutes from the M40/M4/M25, and also close to London Heathrow, Maidenhead and High Wycombe.

BY CAR

The hotel is easily accessible from the M4, M25 & M40 motorways via the A404 and is located within half an hour drive from Oxford, Reading, Windsor, Maidenhead, High Wycombe and Henley-on-Thames.

BY TRAIN

Crowne Plaza Marlow is 8 minutes from Marlow Train Station.

HOTEL INFORMATION

Fieldhouse Lane, Marlow, SL7 1GI +44 (0) 1628 496 800 | christmas@cpmarlow.co.uk cpmarlow.co.uk





Jpdated On: 14/02/25