



HAVE AN UNFORGETTABLE CHRISTMAS
AT DOUBLETREE BY HILTON



DOUBLETREE
BY HILTON™
CAMBRIDGE

CHRISTMAS PROGRAMME

Enjoy an unforgettable celebration with
DOUBLETREE BY HILTON CAMBRIDGE CITY CENTRE

For a truly unforgettable occasion, DoubleTree by Hilton Cambridge City Centre is delighted to offer the perfect destination, a choice of tempting cuisine and sparkling entertainment, while you enjoy a hassle-free celebration. Simply rely on our Christmas co-ordinator to take care of all those important details that guarantee your party is a memorable event.

OUR CHRISTMAS PROGRAMME 2017

...everything you need to enjoy a festive celebration at DoubleTree by Hilton Cambridge

CHRISTMAS CELEBRATIONS

Festive afternoon tea in MPW Restaurant
Festive lunch or dinner in MPW Restaurant
Party nights in MPW Restaurant
Party nights in the Granta Suite

Sunday Carvery Lunch in MPW Restaurant
Christmas Day Lunch in MPW Restaurant
Boxing Day Lunch in MPW Restaurant
New Year's Eve in MPW Restaurant

FOR FURTHER INFORMATION AND BOOKINGS

Call: 01223 259933

E-mail: events.cambridge@hilton.com

Website: doubletreecambridge.com





FESTIVE AFTERNOON TEA

FESTIVE SANDWICHES

Turkey and cranberry
Roasted gammon and English mustard
Smoked salmon
Cream cheese and cucumber
Egg and cress

TRADITIONAL CLASSIC FRUIT SCONE

Served with clotted cream and strawberry jam

SELECTION OF MINI CAKES

Mini Victoria sandwich
Christmas fruit cake
Ginger bread
Mini chocolate treats

Served with your choice of tea from our Twinings Tea selection or coffee

£20.00 PER PERSON

Served Monday to Sunday between 1.00pm and 5.30pm

This menu is a sample and may change throughout the festive period.
For those with special dietary requirements or allergies who may wish to know
about ingredients used, please ask at the time of booking.



FESTIVE LUNCH OR DINNER IN THE MARCO PIERRE WHITE RESTAURANT

Throughout December we will be offering a two or three course lunch Monday to Saturday and a two or three course dinner Monday to Sunday, in our Marco Pierre White Restaurant.

Relax in this friendly, riverside environment and take in the elegant surroundings.

STARTERS

Creamy leek and potato soup with sweet potato straws and truffle oil (v, gf)

Smoked duck breast salad served with Hoisin dressing, spring onion and sesame seed (gf)

Trio of melon, served with Greek feta cheese and micro herbs finished with chilli and tarragon dressing (v, gf)

MAIN COURSES

Traditional roasted turkey breast, served with a chipolata sausage wrapped in bacon, sage and onion stuffing, rosemary roasted potatoes, winter vegetables, Brussel sprouts and red wine gravy

Pan fried sea bass filled with artichoke and parsley, served with crushed new potatoes, green beans with cherry tomato and fresh basil salsa (gf)

Butternut squash, red onion and blue cheese frittata served with a spiced tomato sauce and a side salad (v, gf)

DESSERTS

Christmas pudding with brandy sauce

Seasonal fresh fruit platter with Champagne sorbet (v, gf)

Raspberry Charlotte served with passion fruit compote

Selection of continental cheeses with fruit chutney and crackers

Supplement £7.00 per person

TEA OR COFFEE SERVED WITH AFTER EIGHT MINTS

See Christmas Availability Chart on page 7

Lunch served from 12.30pm Monday to Friday

Lunch served from 1.00pm on Saturday

Dinner served from 6.45pm Monday to Sunday

All parties are required to pre-order. Pre-orders are required 14 days before event. A non-refundable, non-transferable deposit of £15.00 per person is required for confirmation. Full pre-payment required 4 weeks prior to arrival.

The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.



PARTY NIGHT

IN THE MARCO PIERRE WHITE RESTAURANT

Relax in this friendly Riverside environment, enjoy a three course dinner and get ready to party to our resident DJ in the bar.

STARTERS

- Creamy leek and potato soup with sweet potato straws and truffle oil (v, gf)
- Smoked duck breast salad served with Hoisin dressing, spring onion and sesame seed (gf)
- Smoked salmon and prawn terrine served with fresh dill, creme fraiche and mixed salad
- Trio of melon, served with Greek feta cheese and micro herbs, finished with chilli and tarragon dressing (v)

MAIN COURSES

- Traditional roasted turkey breast, served with a chipolata sausage wrapped in bacon, sage and onion stuffing, rosemary roasted potatoes, winter vegetables, Brussel sprouts and red wine gravy
- Roulade of braised beef in red wine with sweet potato mash and diced vegetables served with veal jus and a parsnip crisp (gf)
- Pan fried sea bass filled with artichokes and parsley, served with crushed new potatoes, green beans with cherry tomato and fresh basil salsa (gf)
- Butternut squash, red onion and blue cheese frittata served with a spiced tomato sauce and a side salad (v, gf)

DESSERTS

- Christmas pudding with brandy sauce
- Salted caramel chocolate tart with Chantilly cream and dry orange garnish
- Seasonal fresh fruit platter with Champagne sorbet (v, gf)
- Raspberry Charlotte served with passion fruit compote
- Selection of continental cheeses with fruit chutney and crackers
- Supplement £7.00 per person

TEA OR COFFEE SERVED WITH AFTER EIGHT MINTS

- See Christmas Availability Chart on page 7
- Dinner served at 6.45pm Monday – Sunday
- Disco and dancing: Sunday – Wednesday until 11.30pm, Thursday – Saturday until 12.00 midnight

All parties are required to pre-order. Pre-orders are required 14 days before event. A non-refundable, non-transferable deposit of £15.00 per person is required for confirmation. Full pre-payment required 4 weeks prior to arrival. The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.





PARTY NIGHT IN THE GRANTA SUITE

Enjoy the party with our Choice Menu in the Granta Suite. It will be the ideal setting for a vibrant Christmas party. Why not meet for drinks in the Rhee Bar and then take your seats for a delicious three course dinner and disco.

STARTERS

- Creamy leek and potato soup with sweet potato straws and truffle oil (v, gf)
- Smoked duck breast salad served with Hoisin dressing, spring onion and sesame seed (gf)
- Smoked salmon and prawn terrine served with fresh dill, crème fraiche and mixed salad (gf)
- Trio of melon, served with Greek feta cheese and micro herbs, finished with chilli and tarragon dressing (v, gf)

MAIN COURSES

- Traditional roasted turkey breast, served with a chipolata sausage wrapped in bacon, sage and onion stuffing, rosemary roasted potatoes, winter vegetables, Brussel sprouts and red wine gravy
- Roulade of braised beef in red wine with sweet potato mash and diced vegetables, served with veal jus and a parsnip crisp (gf)
- Pan fried sea bass filled with artichokes and parsley, served with crushed new potatoes, green beans with cherry tomato and fresh basil salsa (gf)
- Butternut squash, red onion and blue cheese frittata served with spiced tomato sauce and a side salad (v, gf)

DESSERTS

- Christmas pudding with brandy sauce
- Salted caramel chocolate tart with Chantilly cream and dry orange garnish
- Seasonal fresh fruit platter with Champagne sorbet (v, gf)
- Raspberry Charlotte served with passion fruit compote
- Selection of continental cheeses with fruit chutney and crackers
- Supplement £7.00 per person

TEA OR COFFEE SERVED WITH AFTER EIGHT MINTS

- See Christmas Availability Chart on page 7
- Dinner served at 7.30pm Monday – Sunday
- Disco and dancing: Sunday – Wednesday until 11.30pm, Thursday – Saturday until 12.00 midnight

All parties are required to pre-order. Pre-orders are required 14 days before event A non-refundable, non-transferable deposit of £15.00 per person is required for confirmation. Full pre-payment required 4 weeks prior to arrival. The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.

SUNDAY CARVERY LUNCHESES IN THE MARCO PIERRE WHITE RESTAURANT

STARTERS

A splendid assortment of dishes on the cold buffet, including a selection of seafood, hors d'oeuvres and Chef's hot soup of the day

MAIN COURSES

The carvery selection.

A selection of four roasts:

Sirloin of beef

Loin of pork

Leg of lamb

Breast of turkey

A fish and vegetarian option will also be available

You can also choose from a selection of seasonal vegetables,
potatoes and Yorkshire pudding

DESSERTS

Selection of seasonal desserts including:

Christmas pudding

Selection of cheesecakes

Assorted gateaux

TEA OR COFFEE SERVED WITH MINCE PIES

£23.00 per adult

£11.50 per child, aged up to 10 years

Lunch served from 1.00pm – 3.00pm

A non-refundable, non transferable deposit of £15.00 per person is required for confirmation.

Full pre-payment required 4 weeks prior to arrival. The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.



CHRISTMAS 2017 - DATES AND PRICES

NOV		13	14	15	16	17	18	19
Marco Pierre White Steakhouse Bar & Grill	2/3 Course Lunch 3 Course Dinner	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	Carvery £23
Marco Pierre White Steakhouse Bar & Grill	Party Night	£30	£30	£30	£30	£34	£34	
Granta	Party Night	£30	£30	£30	£30	£34	£34	
		20	21	22	23	24	25	26
Marco Pierre White Steakhouse Bar & Grill	2/3 Course Lunch 3 Course Dinner	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	Carvery £23
Marco Pierre White Steakhouse Bar & Grill	Party Night	£30	£30	£30	£30	£34	£34	
Granta	Party Night	£30	£30	£30	£30	£34	£34	
DEC		27	28	29	30	1	2	3
Marco Pierre White Steakhouse Bar & Grill	2/3 Course Lunch 3 Course Dinner	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	Carvery £23
Marco Pierre White Steakhouse Bar & Grill	Party Night	£30	£30	£30	£38	£44	£44	
Granta	Party Night	£30	£30	£30	£38	£44	£44	
		4	5	6	7	8	9	10
Marco Pierre White Steakhouse Bar & Grill	2/3 Course Lunch 3 Course Dinner	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	Carvery £23
Marco Pierre White Steakhouse Bar & Grill	Party Night	£35	£35	£35	£44	£47	£47	
Granta	Party Night	£35	£35	£35	£44	£47	£47	
		11	12	13	14	15	16	17
Marco Pierre White Steakhouse Bar & Grill	3 Course Dinner	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	Carvery £23
Marco Pierre White Steakhouse Bar & Grill	Party Night	£35	£35	£35	£44	£47	£47	
Granta	Party Night	£35	£35	£35	£44	£47	£47	
		18	19	20	21	22	23	24
Marco Pierre White Steakhouse Bar & Grill	3 Course Dinner	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	£20 / £25 £25	Carvery £23
Marco Pierre White Steakhouse Bar & Grill	Party Night	£35	£35	£35	£44	£47	£47	
Granta	Party Night	£35	£35	£35	£44	£47	£47	
		25	26	27	28	29	30	31
Marco Pierre White Steakhouse Bar & Grill		Christmas Day Lunch £90/£45	Boxing Day Lunch £46/£23					Carvery £23 New Years Eve Dinner £75/£37
Granta								
JAN		1	2	3	4	5	6	7
Granta						£30	£30	
		8	9	10	11	12	13	14
Granta						£30	£30	

CHRISTMAS DAY LUNCH IN THE MARCO PIERRE WHITE RESTAURANT

Treat yourself and your family to a truly festive feast with a glass of Champagne on arrival in the bar.

STARTERS

- Honey roast parsnip and apple soup with paprika oil and a parsnip crisp (v, gf)
- Langoustine and crayfish salad with a citrus dressing and rustic bread
- Wild game terrine with apricot and plum chutney and toasted brioche bread
- Coppa ham, mozzarella, avocado and sun dried tomato, topped with virgin olive oil and fresh basil (gf)
- Deep fried English brie sticks with saffron and garlic aioli, served with micro salad and fresh pomegranate (v)

INTERMEDIATE COURSE

Champagne and strawberry sorbet

MAIN COURSES

- Traditional roast turkey breast, served with a chipolata sausage wrapped in bacon, sage and onion stuffing, rosemary roasted potatoes, root vegetables, Brussel sprouts and a red wine gravy
- Roast English saddle of lamb, dauphinoise potato, carrot sauce puree, sautéed leeks, green beans and mint jelly served with red wine gravy (gf)
- Duo of confit duck with black olive sauce, served with fondant potato, garlic spinach, bacon lardons and fresh parsley (gf)
- Oven roasted salmon fillet and grilled king prawns, served on a bed of pave potatoes, asparagus and Hollandaise sauce (gf)
- Wild mushroom risotto with baby spinach and crunchy vegetable tempura finished with a herb dressing (v, gf)

DESSERTS

- Christmas pudding with brandy sauce and seasonal berries
- Chocolate mousse served with fresh Chantilly cream and banana compote
- Warm sticky toffee pudding with milk ice cream and butterscotch sauce
- Irish cream torte served with raspberry coulis and fresh mint (gf)
- Lemon tart served with butter caramel sauce and fresh meringue
- Selection of continental cheeses with fruit chutney and crackers

TEA OR COFFEE SERVED WITH MINCE PIES

£90.00 per adult. £45.00 per child up to 10 years
Private rooms are available for groups of 16 or more
Lunch served from 12.30pm until 3.00pm

A non-refundable, non-transferable deposit of £50.00 per person is required upon confirmation. Full pre-payment required 4 weeks prior arrival. The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.



BOXING DAY LUNCH IN THE MARCO PIERRE WHITE RESTAURANT

After a busy Christmas Day, why not spend Boxing Day with us and enjoy a sumptuous four course carvery.

STARTERS

A splendid assortment of dishes on the cold buffet, including a selection of seafood, hors d'oeuvres and Chef's hot soup of the day

MAIN COURSES

The carvery selection.

A selection of four roasts:

Sirloin of beef

Loin of pork

Leg of lamb

Breast of turkey

A fish and vegetarian option will also be available

You can also choose from a selection of seasonal vegetables,
potatoes and Yorkshire pudding

DESSERTS

Selection of seasonal desserts including:

Christmas pudding

Selection of cheesecakes

Assorted gateaux

TEA OR COFFEE SERVED WITH MINCE PIES

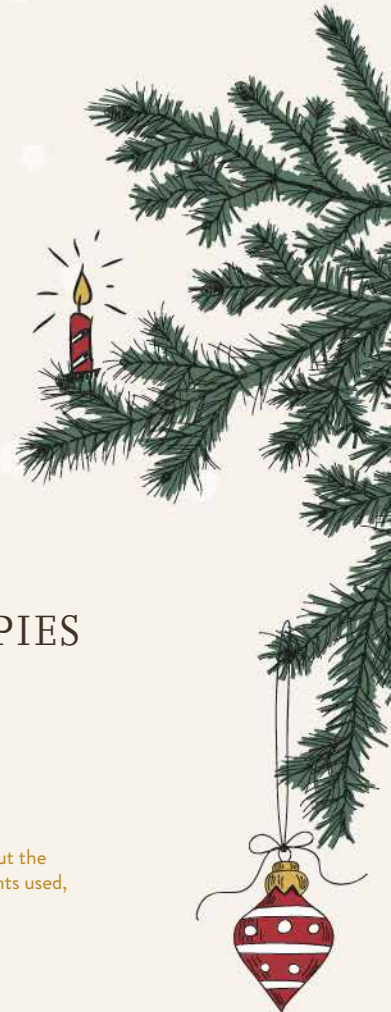
£46.00 per adult

£23.00 per child aged up to 10 years

Lunch served from 1.00pm

A non-refundable, non transferable deposit of £15.00 per person is required for confirmation.

Full pre-payment required 4 weeks prior arrival. The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies, who many wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.



NEW YEARS EVE IN THE MARCO PIERRE WHITE RESTAURANT

Celebrate the arrival of the New Year with an evening to remember. Enjoy a glass of Champagne in our Bar, then move into the Marco Pierre White restaurant and savour a five course gourmet menu. Join us back in the Bar with our resident DJ to see in the New Year.

STARTERS

- Lemon grass chicken noodle soup with crunchy vegetables and sesame seeds
- Pan fried trio of scallops with pea and mint puree, spinach, vegetable spaghetti, paprika oil and micro herbs (gf)
- Ham hock terrine served with piccalilli, brioche bread, mixed salad and cherry tomatoes
- Duo of salmon gravalax with crème fraiche and keta caviar, served with pea shoot and rye bread
- Deep fried bocconcini with slices of avocado, sun dried tomato sauce and frisee leaves

INTERMEDIATE COURSE

Champagne & strawberry sorbet

MAIN COURSES

- Grilled Scottish fillet of beef served with vegetables, calamari spaghetti, duchess potatoes, red wine sauce and baby watercress (gf)
- Stuffed pork belly roulade with Spanish chorizo served with creamed potatoes and braised baby gem finished with caramelised confit apple, gravy and micro herbs (gf)
- Corn-fed paillard chicken with sautéed new potatoes, sun dried tomato pancetta, shaved vegetables and Hollandaise sauce (gf)
- Roasted cod loin on a bed of Moroccan style cous-cous served with spiced red pepper relish and finished with lemon herbs (gf)
- Grilled vegetable cheese tower with green pesto and cherry tomatoes finished with rocket salad (v, gf)

DESSERTS

- Warm apple crumble and vanilla ice cream served on a sugar nest
- Vanilla panacotta with mixed berry compote and a shot of mojito granite and fresh mint (gf)
- Tropical fresh fruit platter with mango sorbet
- Chocolate and raspberry tart served with a cognac fresh cream
- Passion fruit torte with fresh strawberry and white chocolate garnish
- Selection of continental cheeses with quince paste and crackers

TEA OR COFFEE SERVED WITH PETIT FOURS

£75.00 per adult

£37.00 per child aged up to 10 years

Dinner served between 6.45pm and 9.30pm

Dress code – Lounge suits

A non-refundable, non-transferable deposit of £50.00 per person is required for confirmation. Full pre-payment is required 4 weeks prior arrival. The menu shown is a sample and may change throughout the festive period. Those with special dietary requirements or allergies who many wish to know about ingredients used, please ask at the time of booking. (v) suitable for vegetarians (gf) gluten free.





SPECIAL ACCOMMODATION RATES AVAILABLE

PARTY NIGHTS

If you are attending one of our party nights over the festive period we are offering great rates.
Please speak to our Christmas Co-ordinator about special rates: 01223 259933

VISITING FRIENDS AND RELATIVES

Do you have friends and relatives visiting over the festive period but no room to accommodate them?
We can help! Please speak to our Reservations Co-ordinator on: 01223 259988 (option 2)

NEW YEAR'S EVE

If you are attending our special New Year's Eve party we are offering great overnight rates.
Please speak to our Christmas Co-ordinator about special rates: 01223 259933
For guests staying overnight during the festive period a reduced rate
for car parking will be charged at £10.00 per car per night.



MERRY MEETINGS!

MEETING AND FESTIVE FEAST

Day Delegate package to include a three course festive lunch from just £60.00 per person

MEETING AND CHRISTMAS COCKTAILS

Day Delegate package followed by a festive cocktail reception and Mince Pies from £50.00 per person

SPECIAL JANUARY MEETINGS OFFER

Book your January meeting on our special Day Delegate rate from £45.00 per person





BOOKING TERMS AND CONDITIONS

1. These conditions apply to all guests attending Christmas programme events (“Event”).
 2. All events and offers are subject to availability.
 3. All provisional Christmas programme bookings must be confirmed within 7 days of booking and a deposit specified per event is payable with confirmation.
 4. All bookings must be accompanied by a signed booking form and any bookings not confirmed after 7 days will be released without further notification.
 5. All balances must be paid in full, 4 weeks prior to Event. All bookings made within 4 weeks of Event must be paid in full within 7 days of booking or if the booking is fewer than 7 days from date of event, payment in full is required immediately.
 6. The rate for the Event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel which may be sent by fax, post or email.
 7. All prices shown are inclusive of VAT, but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the date of the Event. Prices advertised are subject to change prior to booking.
 8. Except as set out below, we regret that all payments received, including deposits, are non-refundable and non-transferable.
 9. Should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation.
 10. If the final amount is settled in advance (see terms in clause 5 above) the hotel reserves the right to cancel the booking.
 11. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date or location will be offered (at the hotels discretion), without any further liability to the hotel or Hilton.
 12. Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event.
 13. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests.
 14. All data and information relating to guests is subject to the Privacy Policy set out in full on the Hilton website.
 15. Hilton and/or the hotel will endeavour to ensure that all the information and prices are accurate both on the Hilton’s website and in its brochures. However, occasionally errors occur and Hilton and/or the hotels reserve the right to correct prices or other information in such circumstances. If a booking has already been made, the hotels are entitled to cancel the booking without liability.
 16. These conditions shall be governed by English Law and the Courts of England will have exclusive jurisdiction.
 17. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
 18. The management reserves the right to refuse the service of alcoholic drinks.
 19. All guests that are attending a pre-booked, pre-paid festive function will benefit from the reduced car parking charge of £5 per car. For guests staying overnight car parking will be charged at £10 per car, per night.
 20. Full pre-payment of all accommodation bookings is required at the time of the reservation. Once booked, all accommodation is non-refundable and non-transferable.
 21. Groups fewer than 10 may be required to share tables with other parties.
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CHRISTMAS 2017 – BOOKING FORM

To make your booking, please telephone our Christmas Co-ordinator. Once a date has been provisionally held for you, please complete this form and send to the address shown on the back cover, accompanied with the appropriate payment.

All reservations are subject to availability. Please ensure that you have read the Booking Terms and Conditions.

Organiser's Name	<input type="text"/>	Company or Party Name	<input type="text"/>
Address	<input type="text"/>		
	<input type="text"/>	Postcode	<input type="text"/>
Telephone Work / Telephone Home	<input type="text"/>	Email	<input type="text"/>
Date of Party	<input type="text"/>	Total in Party	<input type="text"/>

Festive Lunch / Festive Dinner / Party Night Marco Pierre White Restaurant / Party Night Granta Suite / Christmas Day Marco Pierre White Restaurant / Boxing Day Marco Pierre White Restaurant / NYE Marco Pierre White Restaurant
(delete as applicable)

Special Requirements (including number of vegetarian meals, gluten free and any allergies)

I have read the Terms and Conditions on the Booking Terms and Conditions Page and understand full payment is required 4 weeks prior to event.

Signed **Dated**

Method of Payment

Card **Cash** **Cheque** (All cheques must have cheque guarantee card number)
Cheques to be made payable to Ability Hotels (Cambridge) Ltd.

Deposits

@ £15.00 per person, Festive Lunch Dinner Party Nights Boxing Day Lunch

@ £50.00 per person, Christmas Day New Years Eve

Christmas break package requires full pre-payment at the time of booking

Total Enclosed	£ <input type="text"/>	
Balance Payment	£ <input type="text"/>	Payable 4 weeks prior to event
Please Charge	£ <input type="text"/>	To My Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> Amex <input type="checkbox"/>
Card Number	<input type="text"/>	
Expiry Date	<input type="text"/>	Issue Number (Switch) <input type="text"/>
		Security Number <input type="text"/>

By signing below you are agreeing to the Booking Terms and Conditions. Please note that the final amount will be taken from the card number supplied 4 weeks prior to your event based upon supplied numbers given at the time of confirming, please note point 9 in the Booking Terms and Conditions and that you are authorising this payment.

Signed **Dated**



CHRISTMAS 2017

AT THE DOUBLETREE BY HILTON

Granta Place, Mill Lane, Cambridge, Cambridgeshire CB2 1RT

01223 259933 events.cambridge@hilton.com doubletreecambridge.com

