

*The
Royal Hotel*



Wedding / Banqueting

Information

Contact

01754 762301

Choice of Facilities

The Royal Garden Suite

The Royal Garden suite is licensed for civil ceremonies and can seat up to 100 people.

An ideal location for your party with civil ceremony, wedding breakfast and evening disco with finger buffet rolling one into the other.

The Royal Garden suite can comfortably seat up to 90 people for the wedding breakfast (depending on table plan) or 150 for an informal finger buffet with disco for the evening.

The Club bar with small cosy private lounge area, adjoins the Royal Garden suite whilst there is also direct access into the gardens during the summer months.

Ambassadors or Viceroy's bistro Restaurant

Two restaurants that may be combined into one, or operated separately, both can seat up to 50 guests or 120 combined, to provide both a formal or informal venue.

Your perfect choice if you do not require an evening reception or prefer a break between your formal reception and party (which can be catered for in the Royal Garden suite).

The restaurant is only available until 5pm.

Costs 2011

Non refundable deposit	£200.00	Christenings and small parties
Non refundable deposit	£400.00	weddings and large functions
Civil ceremony room hire	£295	
Wedding room hire (no ceremony)	£250	
General function room hire	£200	
Civil ceremony cost to the registrars (paid separately to the registrar)	£350.00	estimated
Disco approx	£170 to £230	
Drinks Packages	From £9.25 to £17.50	per person
Allowing for:		
Drinks on arrival		
Table wine for wedding breakfast		
Toast sparkling wine / champagne		
<i>Wedding breakfast (charged per head)</i>	<i>From £16.50 upward</i>	
<i>Choice of one starter, one main course (plus vegetarian option) and one dessert from the options on supplied menus.</i>		
Evening wedding buffets	From £8 upward	

Accommodation Costs

The Royal Hotel will give a discount of 10% off our standard hotel booking rate for up to a maximum of 12 rooms.

One bedroom is provided for the night of the wedding on a complimentary basis for the bride and groom on the basis that the final value of the food and beverage items on any wedding (excluding accommodation and disco) exceeds £2500.00.



Drinks Selection

Estimated prices	2011	2012 estimate
Glass of House Wine (175ml)	£3.50	3.60
Strawberry Pimms and lemonade	£3.80	3.80
Full Fruit Pimms and lemonade	£3.80	3.80
Orange juice	£1.50	1.50
Sherry (50ml glass)	£2.70	2.70
Sparkling Wine (125ml)	£3.80	3.80
House Champagne (125ml)	£7.50	7.50
Alcoholic Fruit Punch	£3.50	3.50
Non-alcoholic Fruit Punch	£3.30	3.30
Mulled Wine	£3.50	3.60
Bucks Fizz (made with sparkling wine)	£3.70	3.80
Kir (blackcurrant cassis and wine)	£3.80	3.90
Kir Royale (blackcurrant cassis and champagne)	£7.60	7.80
Bellini (peach liqueur and champagne)	£7.60	7.80

(All prices are per person per drink)



Finger Buffet Selection

Menu 1

Sandwich selection

Hot sausage rolls

Filled baby vol au vents

Chicken drumsticks and sweet chilli dip

Traditional cheese and pineapple on sticks

Hot scampi pieces and tartare sauce

£9.95 (2011) per person

Menu 2

Pork pie and pickles

Hot chipolatas,
grain mustard and honey dressing

Hot scampi pieces and tartare sauce

Chicken drumsticks and sweet chilli sauce

Mini Indian savouries and mint yoghurt sauce

Crudités and dips

Traditional cheese and pineapple on sticks

Crisps and tortilla chips with salsa dip

Danish pastry selection and chocolate éclairs

£14.95 per person

or

£12.50 per person

without sweet pastry selection





Anglo/Indian Finger Buffet 1
Suited to 30 people or more

Mini tandoori chicken and onion skewers
Onion bhajis Meat and vegetable samosa
Mint yoghurt sauce Masala sauce
Platter of sliced cucumber Platter of sliced tomato

Sandwich selection

Roast pork and apple sauce Red Leicester and tomato
Tuna and lemon mayonnaise
Honey roast ham and mustard Wafer thin turkey and cranberry
Chicken drumsticks with sweet chilli sauce
Chipolata sausages with wholegrain mustard and honey glaze
Mini toasts topped with: smoked salmon and cream cheese
paté and cranberry jelly
Asparagus quiche Deep-fried Camembert and redcurrant jelly
Mini Yorkshire puddings with steak and creamed horseradish

£16.95 per person

Anglo Indian Finger and Fork Buffet 2
Suited to 30 people or more

Indian selection

Poppadoms and pickles
Chicken tikka pieces
Chicken tikka massala with basmati rice
Lamb Dupiaza with basmati rice
Vegetable samosas
Mint yoghurt dressing, platter of sliced tomato, platter of sliced cucumber, shredded lettuce

Anglo selection

Finger sandwich selection:

Roast pork and apple sauce, Turkey and cranberry
Red Leicester and tomato Tuna and lemon mayonnaise
Chicken drumsticks and sweet chilli sauce
Chipolata sausage, wholegrain mustard and honey sauce
Mini toasts topped with: smoked salmon and cream cheese
Wafer thin turkey and cranberry
Deep fried Camembert with redcurrant jelly

£17.95 per person





Anglo Indian finger Buffet 3

(Suited to 30 people or more)

Smoked salmon finger sandwiches

Filled baby rolls

Hot chipolatas wrapped in bacon

Chicken tikka kebabs with masala sauce

Hot plaice goujons and tartare sauce

Meat and vegetable samosas and Indian savouries

Toasted bruschetta, olive oil and continental meats

Crudités and dips

Cheese board of Stilton, Brie, and Red Leicester, grapes and biscuits

Prawn, dill and cucumber barquettes

Selection of fruit tartlets with whipped cream

Cream filled chocolate éclairs

£18.95 per person





The Indian Experience (40 people or more)

(Starters and mains served buffet style, desserts served to the table)

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Poppadoms and pickles at the table

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Homemade onion bhajis

Chicken tikka cooked with onions

Lamb tikka cooked with onions

Vegetable and meat samosa

Chefs own mini sheesh kebabs and mint yoghurt sauce

Sliced cucumber, sliced tomato and diced onion

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Chicken tikka masala

Chicken korma

Lamb tikka jalfrezi

Beef Rogan josh

Side dishes:

Pilau rice and plain basmati rice

Vegetable curry Saag paneer Tarka dhall

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Choice of either:

Duo of ice cream and sorbet

Pistachio ice cream and Mango sorbet sprinkled with toasted pistachio nuts

Indian Fruit Salad

Mango, pineapple, and lychees sprinkled with desiccated coconut

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Masala tea and Indian delicacies
(Flavoured sweet milky tea)

£28 per person





Dinner Menu A

Choice of chefs home-made soup

Trio of smoked fish parfait
brown bread and butter

Fan of seasonal melon
sugar glazed citrus fruit, ginger and honey dressing

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Roast Beef
Yorkshire pudding and pan jus

Baked chicken supreme
with button mushrooms, beef tomato and basil, wrapped in smoked bacon with a herb cream sauce

All served with a medley of seasonal vegetables
and potatoes

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Raspberry and white chocolate mousse
with raspberry coulis

Bramley apple pie and nutmeg custard

Key lime pie and pouring cream
Fresh brewed coffee served with chocolate

£21 per person

Dinner Menu B

Choice of chefs home-made soup

Garlic roasted prawns and king prawns,
dressed caper and crouton salad

Fine pork and chicken liver parfait
flavoured with brandy, served with an orange and red onion garnish

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Oven roast chicken supreme
stuffed with asparagus farce, wild field mushroom
cream sauce

Tarragon and thyme poached dard of salmon with a lemon butter wine sauce

All served with a medley of seasonal vegetables
and potatoes

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Raspberry crème brulee
and shortbread biscuit

Peach and Baileys cheesecake
with crème chantilly

Cream filled profiteroles
and chocolate sauce

Fresh brewed coffee served with chocolate

£23 per person





Dinner Menu C

(This menu may be restricted in numbers, please ask for advice)

Choice of chefs home-made soup

Thinly sliced smoked salmon, fresh dill, hollandaise sauce, brown bread and butter

Asparagus, mandarin and cherry tomato salad
with a garlic dressing

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Slow roast lamb "Henry", champ mash, seed mustard sauce

Oven roast Poussin
with a woodland farce and rich port wine jus

All served with a medley of seasonal vegetables
and potatoes

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Fresh lemon tart and raspberry coulis

Wild berry poached pear and vanilla ice cream, hot chocolate sauce

Sticky toffee pudding,
butterscotch and mixed nut sauce

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Fresh brewed coffee served with chocolate

£28 per person





Drinks Packages

Bronze

Drinks on arrival

Alcoholic fruit punch, glass of wine or fruit juice

The Wedding Meal

One glass of house wine (175ml)
(choice of red or white)

Toast wine

A glass of Asti Spumante sparkling wine

£9.80 per person

Silver

Drinks on arrival

Alcoholic fruit punch, glass of wine or fruit juice

The Wedding Breakfast

Two glasses of house wine (175ml)
(choice of red or white)

Toast wine

A glass of Asti Spumante sparkling wine

£10.80 per person

Gold

Drinks on arrival

Choice of: Strawberry Pimms, fruit Pimms,
Kir or glass of house wine or fruit juice

The Wedding Breakfast

Two glasses of house wine (175ml)
(choice of red or white)

Toast Wine

Glass of house champagne

£17.50 per person





Fork Buffet 1

Paté board,
melba toast, finger toast, red currant jelly
(placed on the tables so that guests can help themselves)

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Hot oven roasted new potatoes with sea salt, olive oil and herbs

Salads:

green leaf, Tomato, basil and red onion
Waldorf, Coleslaw
Potato salad

Oven roasted Mediterranean vegetable
salad roasted with sea salt
Bread rolls and butter

Cuts of poached salmon
Sugar baked ham
Roast turkey
Roast beef

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Desserts from the buffet table

Lemon citrus tart

Baked vanilla che esecake with a baileys cream

Cream filled profiteroles with chocolate sauce

jug of raspberry coulis

jug of pouring cream

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Coffee served with Chocolate

Two course without paté £18 per person

Three course with paté £20 per person



Fork Buffet 2

Duo paté board (one per table)

Table board of Paté and salmon parfait,
melba toast, finger toast, red currant jelly

or alternative starter

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Hot oven roasted new potatoes with sea salt, olive oil and herbs

Salads:

green leaf,

tomato, basil and red onion

Waldorf, Coleslaw

Potato salad, Carrot and sultana, rice salad

Oven roasted Mediterranean vegetable salad, roasted with sea salt

Scampi and tartar sauce

Bread rolls and butter

Cuts of poached salmon or decorated whole salmon
(number dependant)

Sugar baked ham

Roast turkey and cranberry sauce

Roast beef and horseradish

Asparagus Quiche

Vegetable crudité and assorted dips

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Desserts from the buffet table (or served at the table)

Lemon citrus tart and citrus sauce

Baked vanilla cheesecake with a baileys cream

Banoffee pie with pouring cream

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Coffee served with Chocolate

Two course without paté £18 per person

Three course with paté £21.60 per person

Childrens party menu

Sandwich selection
(meat paste, jam or fillings to suit)

sausage rolls

Chicken nuggets and tomato sauce

Sausages on sticks

Crisps and wotsits

Chocolate rolls

Selection of sweet biscuits

(ice-ring biscuits, chocolate fingers, other sweet biscuits)

Jelly and ice cream if required

Jugs of fruit cordial

£5.80 per child

room hire included for parties of 30 children or more

Christening Light Tea menu

Sandwich selection:

Smoked Salmon

Tuna and sweet corn

Ham and mustard

Cheese and tomato

Cheese and ham Quiche

Vegetarian Quiche

Hot sausage rolls

Paté on toasted baguette with cranberry sauce

Chipolata sausages with honey and grain mustard dressing

Chicken drumsticks with sweet chilli sauce

Crudit  and dips

Pork pie and pickles

Cream scones with strawberry jam

Tea and Coffee

£12 per person

£11 per person without scones

Vegetarian Main course options

Vegetarian lasagne with choice of salad, chips or potatoes

Wild and field mushroom Stroganoff

Baked wild mushroom and vegetable wellington
sun dried tomato sauce

Oven roasted sweet pepper
stuffed with basmati rice and Mediterranean vegetables

Spanish omelette
Chips, potatoes or salad

Vegetable Korma
And basmati rice

Mushroom, vegetable and cheese Carbonara

Cajun vegetable stir fry
Timbale of rice

Quorn Cottage pie
With onion gravy

Savoury vegetable crumble
Creamy leek sauce

Flat cap mushrooms stuffed with
Caramelised onions, topped with duo of mozzarella and cheddar cheese