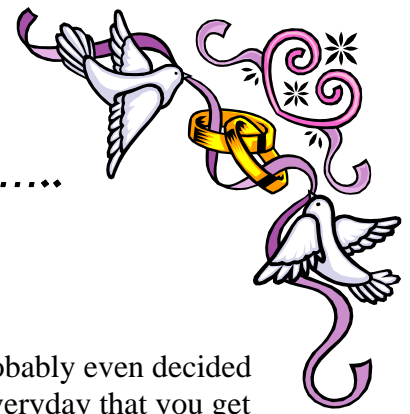






## *Congratulations On Your Forthcoming Marriage.....*



You have chosen the date, booked the Registrar or the Church, probably even decided on the attire, but the venue is no easy decision to make. It is not everyday that you get married. This special day is one of the most important occasions of your life. Therefore it has to be perfect

At the Best Western Royal Victoria hotel, you can be assured of our personal attention and that every budget, from a smaller informal gathering to a grand fairytale affair, can be catered for.

Expert advice and guidance is on hand throughout the planning stages and on the day, to ensure the smooth running of your reception from beginning to end. Personal recommendations, in regards to florists, photographers, entertainment etc, can also be provided



## *The Ceremony*

The Best Western Royal Victoria Hotel is an approved venue for a Civil Marriage under the Marriage act 1994 and the Marriage (Approved Premises) Regulation 1995.

This allows you to hold the Ceremony, Wedding Breakfast and Evening Reception under one roof

The Victoria Suite, with a capacity of 50 guests, situated on the first floor, is licensed to hold Civil Wedding Ceremonies.

Hire of this suite is £325.00, which includes floral decoration to suit you colour scheme.

Arrangements for the Registrar to visit the hotel, needs to be made by you.

Please note, that the £325.00, Victoria Suite Hire, is payable to the hotel.

Any further charges, which vary according to day of the week, are payable directly to the Registry Office





# Your Wedding at the Best Western Royal Victoria Hotel



## The Reception & Wedding Breakfast

The hotel Piano Lounge area on the first floor, with the renowned Burton staircase and impressive 22ft mirror, is the perfect setting for your drinks reception. Accompanying music can be arranged for you at the grand piano, as an additional service, should you require it.

Also on the first floor is the Sea Terrace Restaurant. The Restaurant boasts spectacular views across the English Channel and has a comfortable capacity of 100 guests. Should your reception be larger, the adjoining Albert Room boosts the capacity to 150 guests.

A room hire charge, is payable, for use of the Sea Terrace Restaurant.

Wedding Breakfast Only (up to 6.00pm)	£250.00
Wedding Breakfast & Evening Reception (midnight finish)	£550.00



If you wish for a more private room, then the Burton Suite, with its own bar, is the perfect venue for a less formal wedding or for just the evening reception. The Burton Suite offers a capacity of up to 100 guests and is located on the ground floor.

The hire charge for the Burton Suite is £300.00 with a midnight finish.

## The Evening Reception

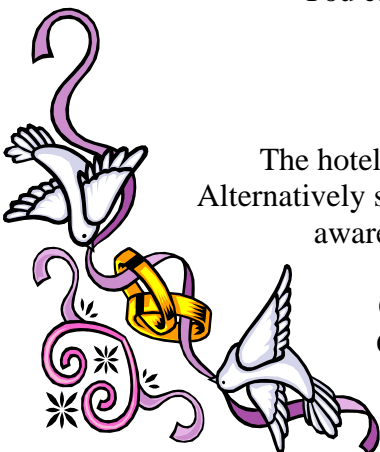
After all of the formality that has gone on throughout the day, the evening reception provides the opportunity to let your hair down and gives you the ability to invite additional guests to join you and your family in celebrating your special day.

You can choose from a variety of evening finger buffet menus

## Evening Entertainment

The hotel is more than happy to arrange your evening entertainment. Alternatively should you wish to make your own arrangements, then please be aware that the hotel would require the following paperwork.

- Copy of a contract between you & the entertainer.
- Copy of the entertainer's public liability insurance
- Proof of PAT testing for all electrical equipment



# The Inclusive Wedding Package

The name says it all.

The inclusive Wedding Package is designed so that everything that you require is Available at one "Inclusive Price"

Whatever you require. Whatever the time of day. Whatever the menu.

The following services will be included:



- \* Pre-Wedding consultation with the hotels experienced events co-ordinator
- \* Red carpet on arrival
- \* Arrival / Welcome drink of your choosing. 1 glass per person
- \* Choice of soft drinks for children during arrival drinks & wedding breakfast
- \* Delightful settings within the hotel for your photographs
- \* Top table and guests table flower arrangements to suit your colour preference
- \* Colour co-ordinated serviettes, folded in to white linen napkins
- \* Co-ordinating slip cloths for all tables
- \* Two services of wine or fruit juice during your wedding breakfast
- \* One glass of sparkling wine for your toasts
- \* The use of one of the hotels silver cake stands and knife (please state round/square)
- \* An engraved cake knife. A gift from the hotel
- \* Printed menus & seating plan as well as hand written place cards
- \* A display table for your wedding gifts
- \* Complimentary accommodation, for the Bride & Groom, for your wedding night.
- \* Complimentary bottle of Champagne for the Bride & Groom, to end the evening.

All of the above is available at the extraordinary price of £18.50 per adult. (£5.00 per child)

Minimum number 40 guests.

## Wedding Guest Overnight Accommodation

The hotel boasts 52 bedrooms, of which many are elegantly spacious and comfortably furnished, feature A separate lounge area and enjoy stunning views across the English Channel.

We are pleased to offer a special discounted rate to your guests who wish to stay overnight. We are happy to supply accommodation booking forms for you should they be required.

To avoid disappointment, it is recommended that guests should book well in advance as during the spring & summer months our rooms are at a premium at the weekends.

All rooms have en-suite facilities with showers over the baths, multi-channel colour televisions, direct dial & external use telephones, hairdryer, trouser press and tea & coffee making facilities. A lift services all floors.

Wifi, via a T-mobile hotspot, is available within many bedrooms  
As well as public areas & conference rooms.





## Bronze Menu

£23.95 per person

Plum Tomato & Basil Soup

Seasonal Vegetable Soup

Chicken Liver Parfait  
Served With Cumberland Sauce & Finger Toasts

Melon & Orange Cocktail  
With A Fruit Coulis

Smoked Mackerel Salad  
Garnished With Petite Salad, Horseradish Sauce & Brown Bread

Breast of Chicken  
Finished With A Chasseur Sauce

Roast Beef  
Traditionally Served With Yorkshire Pudding & Roast Gravy

Roast Pork  
Complimented By Apple Sauce & Crackling

Roast Turkey  
Served With Pigs in Blankets & Roast Gravy

Delice Of Salmon  
Topped With A Creamy Dill Sauce

Stir Fried Mediterranean Vegetables  
Coated In A Chive Sauce

Tomato, Mushroom & Shallot Tagliatelle  
Garnished With Basil & Parmesan Shavings



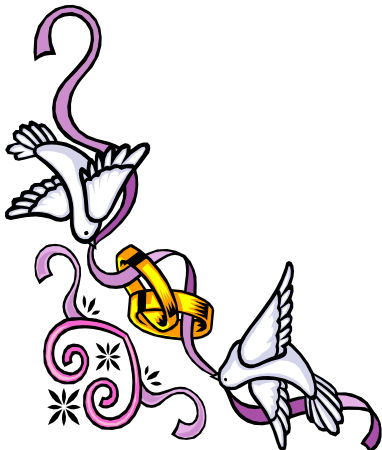
Chocolate & Orange Torte  
With Vanilla Sauce

Strawberry Cheesecake  
Pooled With Fruit Coulis

Warm Apple Pie  
Topped with Crème Anglais or Double Cream

Fresh Fruit Trifle

Seasonal Fruit Salad



# Silver Menu

£25.95 per person

Minestrone Soup

Carrot & Coriander Soup

Fantail of Melon  
With A Fruit Compote

Avocado & Prawn Salad  
Served On A Bed Of Seasonal Leaves

A Small Terrine Of Four Cheeses  
Bound With Fresh Herbs & Served With A Spiced Peach Chutney

Smoked Chicken Salad  
Garnished With A Soy Ginger Dressing & Shaved Parmesan

Chicken Breast  
Filled With A Mushroom Mousse & Served With Redcurrant Sauce

Braised Lamb Shank  
Coated With A Mint & Rosemary Sauce

Honey Roasted Gammon  
Accompanied By A Creamy Mustard Sauce

Roast Sirloin Of Beef  
Complimented By A Wild Berry & Red Wine Sauce

Lemon Sole  
Topped With A Herb & Caper Butter

Vegetable Lasagne  
Dressed With A Seasonal Salad

Wild Mushroom Stroganoff  
Served With Basmati Rice

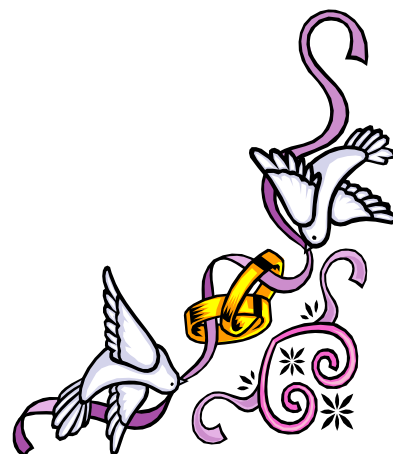
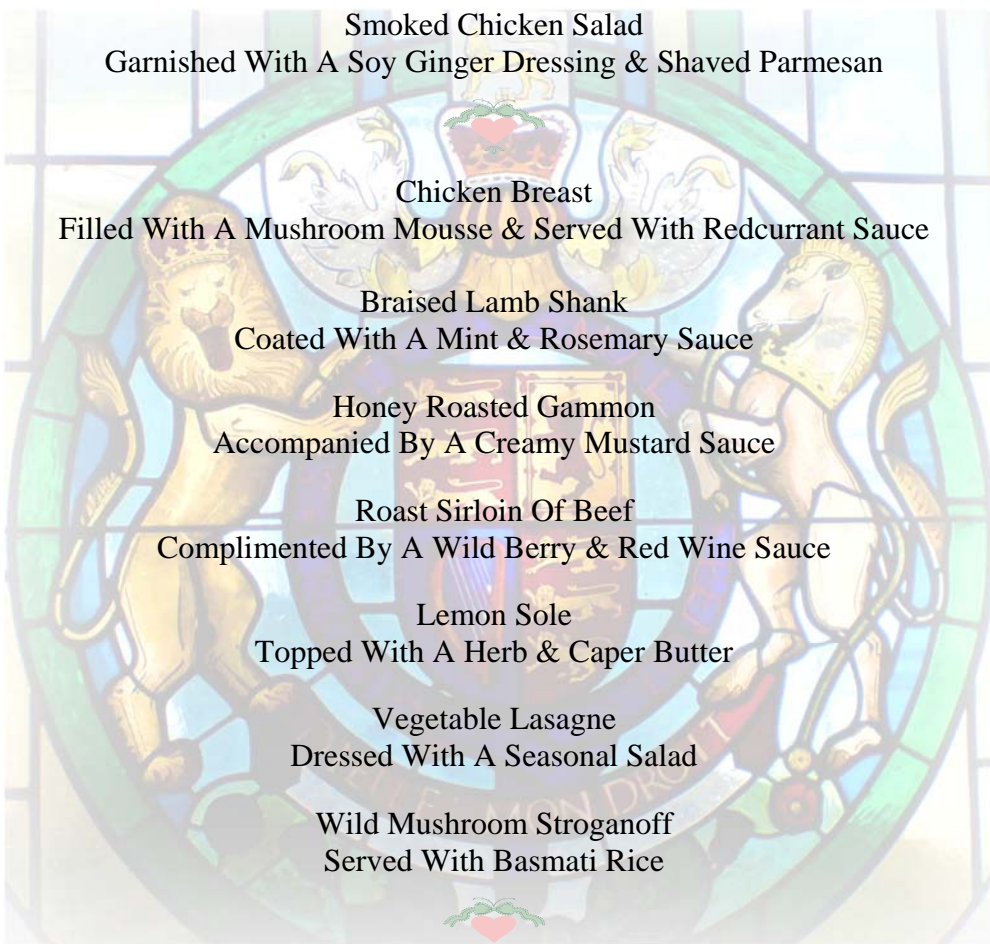
Profiteroles  
With A Smooth Chocolate Sauce

Meringue Nests  
Filled With Strawberries & Whipped Cream

Fruits Of The Forest Cheesecake

Warm Sticky Toffee Pudding  
Topped with Crème Anglaise or Double Cream

Steamed Chocolate Pudding  
With A Bitter Chocolate Sauce





## Gold Menu

£28.50 per person

Rich Prawn Bisque  
Served With Cheese Straws

Roasted Red Pepper, Chilli & Cherry Tomato Soup

Medley Of Melon & Strawberries  
Served With A Fruit Compote

Avocado & Smoked Salmon  
Garnished With A Seasonal Salad & Lime Mayonnaise

Deep Fried Breaded Brie  
With A Warm Port & Red Currant Sauce

Prawn Salad  
Served On A Bed Of Seasonal Leaves  
With Marie Rose Sauce & Brown Bread

Traditional Beef Wellington  
With A Red Wine & Shallot Sauce

Roasted Fillet of Beef  
Served In Its Own Juices With Caramelized Shallots

Breast Of Duck  
Complimented By A Brandy & Orange Sauce

Breast Of Chicken  
Stuffed With Sage & Tomato. Wrapped In Bacon.  
Served In A White Wine Cream Sauce

Fillet Of Seabass  
On A Bed Of Spinach & Served In A Light Champagne Sauce

Fresh Handmade Crab & Herb Cakes  
Deep Fried & Laid On A Herb Pomme Puree

Vegetable Wellington  
Pooled With A Tomato Sauce

Wild Mushroom & Spinach Cannelloni  
Topped With A Cream Sauce

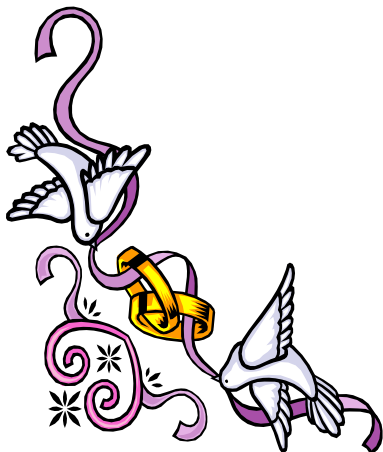


Meringue Nests  
Filled With Exotic Fruits & Whipped Cream

Light Chocolate Truffle Mousse  
Flavoured With Tia Maria

Brandy Snap Basket  
Packed With Seasonal Fruit Salad

Warm Chocolate & Fudge Cake  
Oven Baked Apple & Cinnamon Tartin





## *Specialist Dessert*

£2.00 supplement per person

### **Trio 1**

White & Dark Chocolate Torte  
Strawberry Shortbread Biscuit  
Passion Fruit Mousse  
Served With Chantilly Cream

### **Trio 2**

Mini Profiteroles  
Mini Meringue Nest With Strawberry & Whipped Cream  
Chocolate & Orange Torte  
Served With A Chocolate Sauce

Selection Of National & International Cheeses  
Garnished With Grapes, Celery, Apple & Biscuits

When selecting your menu, please note that all quoted prices are based on all guests having the same starter, main course and dessert, with the exception of those guests with special dietary requirements.

Please also note that coffee & chocolate mints/petite fours are included in the quoted price.

Specialist Desserts, incur a £2.00 per person supplement,  
and replace the dessert choice on the Gold & Silver menus only

For dining purposes all guests 13 years & over will be charged full meal pricing.

Those aged between 2 and 12 will be charged ½ adult price

Children under 2 years eat free

## *Evening Finger Buffet*

Finger Buffets are a personal choice. Please choose from the items listed below to create your own personalised finger buffet.

Mini Sausage Rolls  
Garlic Bread  
Spare Ribs  
Vegetable Rice

Pizza Savouries  
Savoury Quiche  
Prawn Rice  
Jacket Potatoes  
& Fillings  
Pigs in Blankets

Cocktail Sandwiches  
Mini Pastries  
Breaded Mushrooms  
BBQ Drumsticks  
Battered King Prawns  
Mini Toad in the Hole

Vol Au Vents  
Spring Rolls  
Cheese Straws  
Onion Bhaji  
Onion Rings

Chicken Wings  
Pakorras  
Samosas  
Mixed Crudités

All buffet items are charged at £2.00 per person

Minimum buffet price £12.00 per person

Other items available on request

