



# The Royal Hotel



*Wedding*

# Brochure

## *A Royal Welcome Awaits*

The Royal Hotel was the primary Hotel to be built in Weston-super-Mare, opening its doors in 1810. Throughout the years we have developed a first class reputation as Weston's Premier Wedding Venue. In 2010 we celebrated our 200 year anniversary and launched our new and innovative Wedding Packages.

We hold a Civil Wedding and Civil Partnership Licence, enabling you to simplify the arrangements by holding all aspects of your special day in one venue.

The Birnbeck Suite with its stunning bay windows boasts superb views of our extensive lawns, the Welsh Coast and Weston Bay.

Our Wedding Coordinator will guide you discreetly through your day as Master of Ceremonies, to ensure your Wedding is as special as every Bride and Groom deserves creating those perfect memories for you, the Wedding Party and your Guests.

You will be greeted with a Red Carpet Arrival and personal welcome from our Wedding Coordinator or a member of Senior Management.

Once your photographs are completed, you and your guests may enjoy an arrival drink. After which the Bride and Groom will be invited to receive their guests prior to the Wedding Breakfast.

Please contact our In House Wedding Coordinator or our Reception Team to arrange an appointment where all your requirements can be discussed. Here at the Royal Hotel we understand no Wedding Day is identical therefore, we endeavour to tailor your day to your individual requirements.

## *Inclusive of your Wedding day*

Services of our In-House Wedding Coordinator leading up to  
and on your special day

Red Carpet Arrival

A personal welcome for the Bride & Groom & your guests

Master of Ceremonies

Complimentary Four Poster or King Size Bedroom to include  
Breakfast (Option to upgrade to one of our  
Luxury Bedrooms for a minimal supplement)

10 complimentary car parking passes for the Bridal Party

White table linen

Dressed Top Table

Dressed Cake Table

Colour coordinated (to the best of our ability) LED Ambient  
Lighting

A private Bar & Lounge for your guests

Colour Coordinated (to the best of our ability)  
Serviettes

## Table Scatter Crystals

Preferential accommodation rates for your guests

### *Civil ceremonies / license & price list*

We have pleasure in informing you that we are licensed to  
Sacrament your Wedding Vows.

We are pleased to announce that we are also licensed to hold  
Civil Partnership Ceremonies.

You will need to liaise with the Registrar and ourselves over the  
arrangements of your ceremony.

You are able to book your wedding a year in advance, by  
contacting Weston Registry Office  
on 01934 627552.

*Room hire / civil ceremonies are charged as followed:*

<b>Civil Ceremony</b>	£200.00
<b>Wedding Breakfast</b>	
Room Hire (daytime)	£600.00
<b>Evening Reception (evening)</b>	
Room Hire <i>if buffet is under 75 people</i>	£800.00
Room Hire <i>if buffet is a minimum number of 75 people</i>	£600.00

### *Recommended resident DJ's*

**Kieran Clarke Entertainment** - 07849 150 594 – Also offers a  
Photo booth, LOVE letters and first dance pyrotechnics  
**The Disco Company – Steve Burley** – 07796958164 /  
01275 880427 – Also offers children's disco, games and magic

Please contact directly to discuss your requirements  
If you wish to supply your own Disc Jockey a booking charge of  
**£100.00 + VAT is applicable**

### *Accommodation rates for your guests*

Double Room Bed & Breakfast £50.00 per person per night  
Single Room Bed & Breakfast £50.00 per room per night

Children sharing £16.95 per child

We highly recommend you take out Wedding Insurance to cover against cancellation & deposits. Leaflets are available on request.

## *Optional extras for your day*

### Chair Covers & Bows (in-house chair covers only)

Satin or Organza Sash £3.00 per chair

Lace or Hessian Sash £3.20 per chair

*Chair covers available in white, ivory or black*

### Broaches for Chair Bows

Pearl or Diamanté £1.10 each

### Coloured table runner to match your colour scheme

Satin or Organza Sash £3.25 each

Lace or Hessian Sash £3.70 each

### Coloured Table Swags

Organza Top Table £35.00

Organza Cake Table £23.00

Satin Top Table £38.00

Satin Cake Table £26.00

Starlight Backdrop £150.00

Starlight Top Table & Cake Table Cloth £125.00

Wishing Tree £65.00

White Bird Cage Post Box £48.00

Royal Mail Post Box (in White & Silver) £45.00

Card Post Card (Decorated in you colour scheme) £20.00

Cluster of 3 Balloons £8.00

Double Bubble Cluster of 3 balloons £9.50

Top Table Balloon Arch £55.00

Cake Table Balloon Arch £30.00

Cloud 9 (3 Linked Clusters of Balloons) £80.00

34inch Giant Love Letters (Silver or Gold) £45.00

# Carvery Menu

## STARTER

### **Soup of the Day**

*Choose from a variety of homemade soup, served with a warm crusty roll & butter*

### **Peppermint Tea Soaked Trio of Melon**

*Served with an orange liquor glaze*

### **Chicken Liver Pate**

*Served with toasted ciabatta and red onion chutney*

## MAIN COURSE

### **Chef Special Royal Carvery consisting of 2 Joints of Meat**

*Accompanied by Market Vegetables, Roasted & New Potatoes*

## DESSERT

### **Morello Cherry & Amaretto Bread & Butter Pudding**

*With Fresh Raspberries, Meringue & Crème Chantilly*

### **Eton Mess**

### **Chocolate Orange Torte**

*Served with Chantilly cream*

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**Followed by Coffee or Tea & Royal Mints**

**Priced at £24.95 per person**

# Bronze Menu

## STARTER

### **Sautéed Wild Mushrooms in Garlic Cream**

*Served on toasted ciabatta bread and salad garnish*

### **Soup of the Day**

*Choose from a variety of homemade soup, served with a warm crusty roll & butter*

### **Smoked Salmon Croustades**

*Served with rocket and horseradish crème fraiche*

## MAIN COURSE

### **Braised Chicken Chasseur with Redcurrants Crouton**

*Accompanied by Vichy Carrots, Garden Peas, Broccoli Spears, Roasted & New Potatoes*

### **Sea Bass Fillet with Caper & Lemon Butter and Orange Glazed Carrots**

*Served with fresh market vegetables*

### **Wild Mushroom & Spinach Wellington**

*Served with a rosemary cream sauce, new potatoes and fresh market vegetables*

## DESSERT

### **Tiramisu**

*Served with cappuccino cream*

### **Chocolate Cookies and Cream Cheesecake**

*Served with Chantilly cream*

### **Vanilla Strawberry Mousse**

*Served with strawberry compote*

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**Followed by Coffee or Tea & Royal Mints**



**Priced at £26.95 per person**

## *Silver Menu*

### **STARTER**

#### **Ham Hock Terrine**

*Served with cheddar croustades and pear cider relish*

#### **Smoked Salmon and Prawn Mousse**

*Served with a salsa Verdi*

#### **Grilled Goats Cheese**

*Served with walnut and muzuna salad and roasted beetroot*

### **MAIN COURSE**

#### **Braised Steak**

**With a choice of Brandy & Mustard, Wild Mushroom and Peppercorn or  
Red Wine sauce (1 sauce to be chosen)**

*With fondant potatoes and seasonal vegetables*

#### **Roast Pork Loin with Spring Onion Mash & Tarragon and Apple Sauce**

*Served with fresh seasonal vegetables*

#### **Roast Salmon Supreme**

*Served with crushed new potatoes and cherry tomato relish*

### **DESSERT**

#### **White Chocolate & Peach Melba Pave**

#### **Kiwi & Pineapple Mousse**

#### **Milk Chocolate & Cinder Toffee Dome**

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**Followed by Coffee or Tea & Royal Mints**

**Priced at £27.95 per person**



# Gold Menu

## STARTER

### **Duck & Green Peppercorn Terrine**

*Served with plum chutney & toasted ciabatta bread*

### **Tomato Panna Cotta**

*With black olive tapenade & rosemary focaccia*

### **Smoked Chicken & Black Forest Ham Ballotine**

*Served with a pea shoot salad*

## MAIN COURSE

### **Palma Ham Wrapped Guinea Fowl**

*With crème de cassis jus, braised potatoes & shallots*

### **Roast Lamb Rump with Potato Galette**

*Served with béarnaise sauce & seasonal vegetables*

### **Fillet of Sea Bream**

*Served with grilled asparagus and hollandaise with pan fried vegetables and crushed chive new potatoes*

## DESSERT

**Pretty in Pink Cheery & White Chocolate Mousse**

**Lime & Elderflower Yoghurt Bavarois**

**Dark Chocolate, Maple & Pecan Cheesecake**

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**Followed by Coffee or Tea & Royal Mints**

**Priced at £32.95 per person**

## *Royal Forked Buffet Menu*

Whole Dressed Salmon  
Sliced Roast Beef  
Sliced Honey Roast Ham  
Sliced Roast Breast of Turkey  
Selection of Quiche  
Rice Salad  
Pasta Salad  
Potato Salad  
Coleslaw  
Tomato Salad  
Cucumber Salad  
Roast Potatoes  
New Potatoes

**Rum & Raisin Cheesecake**

**or**

**Chocolate Orange Meltdown**

*Chocolate Orange Sponge with Chocolate Filling & Topping*

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**Coffee or Tea with Royal Mints**

**Priced at £28.95 per person**

## *Royal Finger Buffet Selector*

**Please select 6 items from the list below**

Selection of Cocktail Sandwiches  
Plain Chicken Drumsticks (or choice of Lemon Peppered, BBQ & Chinese)  
Satay Chicken (contains nuts)  
Chicken Goujons  
Mini Sausages  
Vol au Vents  
Filo Prawns  
Scampi  
Plaice Goujons  
Spinach & Feta Goujons  
Breaded Mushrooms  
Garlic Bread  
Sausage Rolls  
Selection of Quiche  
Potato Wedges (choice of Spicy or Plain)  
Fries

**Priced at £10.95 per person**

**Additional Items Priced at £1.95 per person**

**Cheese Platter Priced at £7.50 per person**

**Canapés Priced at £4.25 per person**

## *Hog Roast*

Pig Roast served with Bread Rolls, Stuffing,  
Crackling and Apple Sauce

**Priced at £650.00 for up to 100 people**

**£50.00 per Additional 50 people**

Potato salad, coleslaw & house salad £1.95 per person

## *Hot Buffet*

Bacon Baps, Sausages in Rolls, Choice of Fries, Wedges or Curly Fries  
Selection of Sauces

**Priced at £9.95 per person**

# Wine Selector

## HOUSE WHITE

### 1 Sauvignon Blanc, Arapala Sky

Central Valley, Chile

Green gooseberry and ripe melon aromas combine with a zingy citrus flavour and a crisp, refreshing finish. (2)

**Bottle £15.95**

### 2 Chardonnay, Arapala Sky

South East Australia

Refreshing citrus and peach aromas and tropical fruit flavours combine with a clean and elegant finish. (2)

**Bottle £15.95**

### 3 Pinot Grigio-Garganega, Arapala Sky

Venezie, Italy

Delicate green apple and citrus aromas follow onto the palate with a crisp, clean finish. (1)

**Bottle £15.95**

## HOUSE ROSÉ

### 4 Zinfandel Rosé, Arapala Sky

California, USA

Soft strawberry and watermelon flavours combine with a balanced sweetness and clean finish. (4)

**Bottle £15.95**

## HOUSE RED

### 5 Shiraz, Arapala Sky

South East Australia

Aromas of blackcurrants and bramble fruits combine with spicy berry fruit flavours and a soft, rounded finish. (B)

**Bottle £15.95**

### 6 Merlot, Arapala Sky

Central Valley, Chile

Headly aromas of rich black cherry and plum with flavours of sour cherry and a hint of mocha ending in a long, smooth finish. (C)

**Bottle £15.95**

## WHITE WINE

### 7 Liebfraumilch, Franz Reh

Rhein, Germany

Medium-sweet, nice shape and length. (4)

**Bottle £15.95**

### 8 Sauvignon Blanc, Rue des Amis

Languedoc, France

Lovely fresh and floral aromas on the nose are balanced by tropical lychee and papaya on the palate with a delicious, well-balanced, lingering finish. A good partner to fish or seafood. (2)

**Bottle £17.50**

### 9 Chenin Blanc, Lion Ridge

Western Cape, South Africa

Leaps out of its skin with zesty lemon tropical freshness followed on by more rounded melon flavours. (3)

**Bottle £18.00**

### 10 Sauvignon Blanc, Taworri

Marlborough, New Zealand

Benchmark New Zealand Sauvignon Blanc with all the classic notes this style of wine is famed for - crisp zesty character, gooseberry fruit, grassy notes and utterly delicious. (2)

**Bottle £19.75**

### 11 Muscadet de Sèvre et Maine Sur Lie,

Château L'Oiselinière de la Ramée,

Chereau Carré, Loire, France

Just what a good young Muscadet is all about. A suggestion of sea breeze over new-mown hay, some mineral cool, finished with calm length. (1)

**Half Bottle £11.95**

## RED WINE

### 12 Cabernet Sauvignon, Rue des Amis

Languedoc, France

Dark ruby red with a powerful bouquet of ripe fruit with hints of herbs and spice. Firm and round to taste with structured length. (C)

**Bottle £17.50**

### 13 Rioja, Comoran

Rioja, Spain

Bright cherry red with masses of red berry fruit flavours leading into richer, warmer fruits with a hint of vanilla. Well-balanced, lingering and harmonious. (B)

**Bottle £18.00**

### 14 Primitivo-Negroamaro, Gran Rosso

Salento, Italy

Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes. (C)

**Bottle £19.25**

### 15 Malbec, Tanguero, Finca Flichman

Mendoza, Argentina

An expressive young wine packed with red fruits and aromatic floral notes. A bright mouthful of generous character. (C)

**Bottle £19.75**

### 16 Beaujolais, Collin Bourisset

Burgundy, France

Ripe strawberry and red cherry aromas; soft fruit, open palate with light soft tannin and elegant balance of acidity. Delicious wine to drink throughout the year. (A)

**Half Bottle £11.95**

Wines on this list may contain sulphites, egg or milk products.  
Please ask a member of staff should you require guidance.

## SPARKLING WINE

### 17 Nos Amours Rosé Brut

#### France

The combination of fine bubbles and delicate aromas makes this a delightfully light and silky rosé. Aromas in the mouth evoke red berries, cherries and strawberries; mellow and well-balanced. (2)

**Bottle £16.50**

### 18 Prosecco, Borgo Sanleo

#### Italy

Intense floral, fruity bouquet. A wonderfully fresh and well-balanced, apple palate with just a hint of delicate almond. (1)

**Bottle £17.50**

## CHAMPAGNE

### 19 Ponsard Brut

#### Champagne, France

Champagne Ponsard is a sous label from the renowned de Castellaine in Epernay, which is owned by the Laurent-Perrier group. It has a delicious full yeasty aroma from the Chardonnay and Pinot Noir grapes. (1)

**Bottle £32.00**

### 20 Joseph Perrier Cuvée Royale Brut

#### Champagne, France

One of the great overachieving, underestimated small Champagne houses. It has a relaxed, easy-drinking style with a warm brioche weight to support its fresh apple fruit. (1)

**Bottle £36.50**

### 21 Moët & Chandon Brut Imperial

#### Champagne, France

Possibly the most well known of all Champagnes worldwide. Classic, old fashioned style. (1)

**Bottle £42.50**

*Corkage will be charged at £15.00 per person*



*Terms & Conditions*



All Guests residing within the Royal Hotel and Organisers of Group Bookings, Conferences, Banquets and Functions booked at the Royal Hotel shall be subject to the following Terms and Conditions:-

**NON-SMOKING POLICY:** In accordance with current legislation a strict Non-Smoking Policy is operated within all indoor areas of the Hotel. In the event of a guest contravening this policy and smoking in their Bedroom an automatic charge will be levied to cover the cost of defumigating the room in readiness for occupation by the next guest. Attendees at Functions / Conferences / Weddings etc. who breach this policy will be ordered to cease immediately and if they fail to do so they will be instructed to vacate the premises immediately and if they refuse to comply the Hotel Management reserve the right to cancel the event.

**DAMAGE TO HOTELPROPERTY / FIXTURES / FITTINGS:** Charges incurred to rectify damage caused to Hotel Property, Fixtures or Fittings will be invoiced to the Guest responsible or the Event Organiser who will be liable for payment in full.

**FUNCTIONS & WEDDINGS – CONFIRMATION OF NUMBERS ATTENDING:** Final numbers attending any function should be made available on request, and certainly no later than **14 days (21 days for Wedding Receptions)** prior to the event. An increase in number above the advised figure will be accepted only at the discretion of Management. The Royal Hotel reserves the right to charge in full for any decrease from the final numbers given.

**CHARGES:** All bookings to be secured with a **Non-Refundable and Non-Transferable Deposit**

1. Should any client query part of an invoice, they should pay the undisputed balance of the sum owed on the date it is due, and the remainder once the query has been resolved.
  - 2 The company reserves the right to withhold or withdraw credit facilities at any time, without notice.
  - 3 **Final pre-payment is due 7 days prior to the event (21 days for Wedding Receptions).** Pro-forma invoices will be issued automatically.
- Extras to be settled on Departure.**

**CLIENTS USE OF HOTEL:** Hotel Residents, Clients and Persons Attending any function held within the Hotel shall:-

1. Comply with all Licensing, Health and Safety and other regulations relating to the Hotel / Hotel Car Park & Grounds
2. Not carry out any Electrical or other works on the Hotel, including Audio /TV / Computer Amplifications and lighting, without first having received written consent from the General Manager of the Royal Hotel.
3. Not bring dangerous or hazardous items into the Hotel, and in the event that this instruction is contravened they should remove such items immediately when requested to do so by the Hotel management..
4. Not consume Food and/or Drink at the Hotel, which has **not** been supplied by the Royal Hotel, without having received prior written authorisation from the General Manager of the Royal Hotel.

*Terms & Conditions (continued)*

***CANCELLATION BY THE ROYAL HOTEL:*** The Royal Hotel reserves the right to Cancel any booking: -

1 Force Majeure - If the Hotel, or part, is closed due to circumstances beyond its control.

2 If the client becomes insolvent or enters into Liquidation or Receivership

3 That any of the Standard Terms and Conditions are, or are likely to be, breached.

4 If it may prejudice the reputation of, or cause damage to, the Royal Hotel.

In the event that any of these circumstances occur, the Royal Hotel will refund any payments made in advance, but will have no further liability to the client.

***CANCELLATIONS BY THE CLIENT:*** Reservations cancelled less than **6 months** in advance will be charged as follows:-

2 months + in advance of Reserved Date - **loss of Deposit**

1-2 months in advance of Reserved Date - **50%** total anticipated charge

30 days or less in advance of Reserved Date - **75%** total anticipated charge.

**All Cancellations must be confirmed in writing** and will only be validated at the time of receipt of cancellation letter. **Oral cancellations will not be accepted**

***LIABILITY:*** Unless negligence by the Hotel and/or Employees of the Hotel is proved, the Hotel and /or its Insurers will not be held liable for injury to persons or damage to property of any client or person utilising the Hotel facilities and/or services or attending a function within the Hotel premises. The client shall accept liability for any damage caused by themselves, their guests or anyone attending their function, to Hotel property including all Fixtures and Fittings. They agree to pay the Hotel, on demand, the amount required to make good or remedy such damage. The Hotel advises all Organisers of Events or Weddings to take out specialist insurance policies which will provide cover for a wide range of items including accidental damage, public liability, and financial loss. Details can be obtained via the Hotel management.

***BEDROOMS (Group Bookings):*** The hotel requires a written rooming list for accommodation, four weeks prior to the date of arrival, any cancellations made after this time will be charged at full rate, unless the Hotel is able to re-let the bedrooms.

***GENERAL:*** The Hotel will take reasonable steps to ensure that the requirements of each reservation are met to the best of their ability, however they reserve the right to provide alternative services of at least equivalent standard at no extra charge to the client. The hotel shall not permit the use of its facilities for any other purpose than stated on the reservation form, unless written consent is obtained from the Hotel General Manager prior to the event. Alteration to these Terms and Conditions must be requested from and approved in writing by the Hotel General Manager. Although the hotel has endeavoured to ensure all information in its advertising material is correct at the time of printing, it reserves the right to alter, substitute or withdraw any service, facility or amenity at any time, and without notice if necessary.

**This agreement shall be subject to English Law.**

*The Royal Hotel (WSM) Limited, South Parade, Weston-super-Mare,  
North Somerset BS23 1JP*