



# Weddings

**The BEST WESTERN Royal Beach Hotel is licensed and approved to hold civil ceremonies within the premises**

*(Booking of the registrar is the responsibility of the Bridal couple.  
The Superintendent Registrar can be contacted on (023) 9282 9041)*

## **Congratulations**

The management and staff at the Best Western Royal Beach Hotel congratulate you on your forthcoming wedding and we are delighted that you are considering holding your special day with us.

Your wedding day is a once-in-a-lifetime experience and we offer the guidance and expertise of our wedding co-ordinator who will go through every aspect of your big day to ensure it will be remembered and cherished.

This wedding brochure has been specially designed to help you in your arrangements, with useful hints and ideas in order to ensure that all those little but important items are not forgotten.

Our friendly, efficient and experienced professional team will assist and guide you through your wedding day to ensure it is happy and successful.

We offer tailor-made weddings to suit your individuality and budget, with a selection of menus for formal meals, or buffets for something a little more informal. Whichever you select, value for money is guaranteed and should you require a special menu, we would be only too pleased to advise you and discuss prices accordingly.

All our packages include with our compliments (if required) – red carpet at hotel entrance, cake-stand and/or knife, changing room (subject to availability) and table plan. We also offer a wide variety of extras for an additional charge.

You are cordially invited to view our facilities first hand and discuss your requirements in more detail – please contact our Conference & Banqueting Office for an appointment with our wedding co-ordinator who will show you around and answer any questions you may have.

**BEST WESTERN**  
**The Royal Beach Hotel**  
St. Helens Parade, PORTSMOUTH, PO4 0RN  
Tel. (023) 9273 1281 ext. 544  
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events@royalbeachhotel.co.uk  
www.royalbeachhotel.co.uk

# Function Suite Information

## Room Hire Charges

**Ceremony rooms** for solemnisation of marriage or civil ceremony

Intrepid Suite	£200.00
Endurance Suite	£100.00
Fearless Suite	£200.00

**Full wedding reception**, i.e. sit-down meal and evening buffet, requires a minimum number of paying guests. If minimum numbers are not met, there will be a surcharge of £11.00 per person below the minimum or a room hire charge as indicated below

	<b>Minimum Number</b>	<b>Surcharge or Room Hire</b>
Invincible Suite	60	£11.00 pp s/c
Ark Royal Suite	60	£11.00 pp s/c
Victory Suite	60	£11.00 pp s/c
Intrepid Suite	30	£100.00 r/h
Endurance Suite	NA	£100.00 r/h

**Evening only buffet receptions** incur a room hire charge as follows and a minimum of 100 guests must be catered for

	<b>Room Hire</b>
Invincible Suite	£375.00
Ark Royal Suite	£375.00
Victory Suite	£375.00
Intrepid Suite	£100.00
Endurance Suite	£100.00
Fearless Suite	£100.00
Coast Bar	£295.00* or £590**

Security is required for all evening functions in the Coast Bar.

\*The room hire charge is for the Bar and security [room only, no food]. However, if one of our buffet menus is ordered for a minimum number of guests, the room hire element of this charge will be negotiable. A separate charge will be made for security personnel.

\*\*This rate includes room hire, security and DJ

*Individual quotations will be prepared on request*

# Drinks Packages

<b>D-PACKAGE A</b> £19.75 pp	A glass of Pimms on arrival 2 glasses of red or white wine to accompany your meal A glass of sparkling wine for the toast
<b>D-PACKAGE B</b> £23.40 pp	A glass of sparkling wine or bucks fizz on arrival 2 glasses of red or white wine to accompany your meal A glass of champagne for the toast
<b>D-PACKAGE C</b> £14.40 pp	Alcoholic fruit punch on arrival A glass of red or white wine to accompany your meal A glass of sparkling wine for the toast

If you would prefer to create your own package, please choose from the following (prices are per glass)

Pimms & lemonade	£5.20	Kir Royale	£5.80	Sparkling wine	£4.75
Bucks fizz	£4.85	Alcoholic fruit punch	£4.75	Sherry	£3.60
House wine	£4.90*	Non-alcoholic fruit punch	£3.70	Champagne	£8.75

\* A wider selection of wine is available from our wine list

# Menu Packages [minimum number requirement – 60 covers]

[please make one selection from each course, the same for all your guests, unless there is a special dietary requirement]

**All main courses are served with Chef's selection of seasonal vegetables and potatoes**

**ADDITIONAL** to each menu package, if required – **CHEESE FLAT @ £20.00 per table of 8**

## **M-PACKAGE A** £34.00 pp

**Soup** [cream of country vegetable / leek & potato / tomato & basil]

**Ardennes pate** served with melba toast and a Cumberland sauce

**Prawn, apple & celery salad** served on mixed leaves and topped with a Marie rose sauce

**Fanned honeydew melon** served with seasonal fruit and mango coulis

+++++

**Pan-fried breast of chicken** accompanied by a mushroom and tarragon sauce

**Roast loin of pork** accompanied by a sage-infused jus and apple sauce

**Herb-crusted supreme of salmon** served with a chive, white wine and cream sauce

**Penne pasta** with roasted Mediterranean vegetables and tomato sauce, finished with parmesan shavings

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**Individual apple & blackberry pie** served with a rich vanilla custard

**White & dark chocolate mousse** served with vanilla sauce

**Baileys crème brûlée**

**Fruits-of-the-forest tart** served with chantilly cream

+++++

**Coffee**

# Menu Packages continued [minimum number requirement – 60 covers]

## **M-PACKAGE B** £39.00 pp

**Soup** [cream of country vegetable / leek & potato / tomato & basil]

**Plum-tomato and buffalo mozzarella salad** served on rocket leaves and finished with a pesto dressing

**Char-grilled strips of chicken** served on cos leaves with croutons, parmesan and classic Caesar dressing

**Cajun-spiced salmon** served chilled on a bed of leaves with a lemon and coriander mayonnaise

+++++

**Roast sirloin of beef** served with Yorkshire pudding, roast gravy and horseradish sauce

**Roast fillet of pork** stuffed with apricots and finished with a sage-infused sauce

**Breast of chicken** wrapped in Parma ham and coated in a wild-mushroom and Madeira sauce

**Roast breast of turkey** accompanied by chipolata sausage, sage and onion stuffing and a rich gravy scented with cranberry

**Pan-fried cod loin** served with a cream chive sauce

**Mushroom, brie and cranberry Wellington** served with a pesto cream sauce

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**Amaretti-filled profiteroles** fresh cream and crushed amaretti biscuit filling served with a warm chocolate sauce

**Individual exotic fruit bavarois** served with raspberry coulis

**Caramel parfait** - caramel sauce surrounded by caramel ice cream covered in chocolate and served with a vanilla sauce

**Raspberry pannacotta** finished with a forest-berry compot and cassis coulis

+++++

**Coffee**

## **M-PACKAGE C** £44.00 pp

**Soup** [cream of country vegetable / leek & potato / tomato & basil]

**Game terrine** - Venison, pheasant and duck pate topped with a fine port glaze, accompanied by toasted brioche and a red-onion marmalade

**Hot oak-smoked salmon** served with red onion, capers, crème fraiche and wholemeal bread

**Warm leek and wild-mushroom tart** cooked in a formaggio sauce

+++++

**Sorbet or Soup Course**

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**Char-grilled fillet steak** served with a red-wine jus, bacon lardons and woodland mushrooms

**Four-bone rack of lamb** finished with a rich rosemary-scented redcurrant sauce

**Roast fillet of pork** stuffed with apricots and finished with a sage-infused sauce

**Poached lemon sole fillets** stuffed with spinach and finished with a grain mustard and chive cream sauce

**Aubergine, goats' cheese, tomato and courgette tian** served with a sweet chilli cream sauce

+++++

**Fresh strawberries** tossed in sugar and served in a brandy snap basket with Cornish clotted cream

**Individual raspberry ice cream pavlova** served on a vanilla sauce

**Warm apple tart tatin** finished with caramel ice cream

**Chocolate pyramid** finished with a baileys sauce

+++++

**Coffee**

## SET FORK BUFFET £35.00 pp

### Starters

#### Fan of seasonal melon

*With fruit coulis*

or

#### Prawn & apple salad

*with Marie rose sauce*

or

#### Chicken & pork pate

*with melba toast*

### Mains

#### Roast sirloin of beef

or **Cold roast chicken**

or **Honey-baked gammon**

or **Poached salmon fillet**

All served with coleslaw, potato,  
Mexican rice, mixed tossed salad,  
hot new potatoes with parsley  
butter

### Dessert

#### Caramel & apple pie

*with crème Anglaise*

or

#### White & dark chocolate mousse

*with vanilla sauce*

or

#### Tropical fruit salad

## Children's Menu

Children aged 5– 10 years are charged half main menu package price or they may choose from the following menu at £8.00 pp [please choose the same for each child, unless there is a special dietary requirement].

### Starters

#### Tomato soup

#### Melon

#### Mini prawn salad

### Mains

#### Chicken nuggets *chips and peas or beans*

#### Fish fingers *chips and peas or beans*

#### Burger in a bun *chips and peas or beans*

#### Sausages *chips and peas or beans*

#### Mini chicken roast *with vegetables and potatoes*

### Desserts

#### Trio of ice cream

#### Fruit salad

#### Trifle

***Each child will receive a colouring pack plus a glass of coke or fruit juice***

## Evening buffet *Also Suitable for evening buffet-only receptions (minimum of 100 covers)*

### Menu A £14.00 pp

Selection of sandwiches  
Pizza wedges  
Quiche Lorraine  
BBQ chicken pieces  
Cocktail sausage rolls  
Cheese & pineapple kebabs  
Tortilla chips and dips

### Menu B £16.50 pp

Selection of, or open sandwiches  
BBQ chicken pieces  
Plaice goujons & tartare sauce  
Sausage rolls  
Onion bhajis  
Tomato & basil quiche  
Tortilla chips & dips  
Butterfly prawns

### Menu C £19.95 pp

Open sandwiches  
Chicken satay & peanut dip  
Butterfly prawns with sweet & sour  
sauce  
Moroccan lamb kebabs  
Baby vegetables with trio of  
mayonnaise  
Melon & Parma ham  
Garlic mushrooms with Creole  
sauce  
Bacon and cheese longboats

### Ploughman's Buffet £10.00 pp

Sliced ham  
Cheese wedges  
Chutney & pickles  
Mixed salad  
Coleslaw  
Selection of bread  
Parsley new potatoes

# SOMETHING EXTRA

~ or you may create your own buffet (minimum of 5 items) ~

## £1.00 per item pp

Tortilla chips & dips  
Peanuts & crisps  
Cheese straws  
Mixed olives

## £1.75 per item pp

Pork sausage rolls  
Cheese & onion rolls (V)  
Cheese & pineapple skewers (V)  
Mini Lincolnshire sausage tossed in honey & mustard  
Quiche Lorraine  
Tomato & basil quiche (V)  
Prawn sesame toast  
Pizza fingers

## £2.25 per item pp

Onion bhajis with mango chutney (V)  
BBQ chicken drumsticks  
Tempura vegetables with garlic mayonnaise (V)  
Vegetable pakora with mint yoghurt dip (V)  
Jalapeño stuffed with cream cheese (V)  
Plaice goujons with tartare sauce  
Pork satay with peanut dip  
Parma ham & melon

## £2.75 per item pp

Breaded prawns with sweet & sour sauce  
Chicken tikka thighs  
Seafood or vegetable dim sum  
Ginger & lemongrass chicken skewers

## £3.75 pp

Large cheese board  
(3 cheeses, celery, grapes, biscuits)

## £3.95 per item pp

Round of sandwiches with crisps  
Chicken or vegetarian wrap with crisps

## £4.50 pp

Open sandwiches & crisps

# CANAPÉ SELECTIONS

Choose any 6 items £6.95 per person  
Choose any 7 items £7.95 per person  
Choose any 8 items £8.95 per person

## Cold canapés

Smoked salmon & crème fraiche spoons  
Smoked trout & watercress mousse  
Gravadlax & asparagus  
Prawn & Marie Rose sauce  
Parma ham & physalis (*Cape gooseberry*)  
Ardennes pate & red onion marmalade  
Mortadella & chive  
Apricot & stilton mousse  
Cherry tomato, mozzarella & pesto

## Hot Pastry canapés

Chicken salsa  
Moroccan chicken  
Ham & gruyere  
Mushroom & tarragon  
Vegetable curry  
Apricot & stilton  
Mini Yorkshire pudding with roast beef & horseradish  
Lime & chilli tiger prawns  
Roasted herb-crusting salmon

# The Perfect Reception

## Top Table Seating Plan

Best Man ●	Chief Bridesmaid ○	Groom's Father ●	Bride's Mother ○	Groom ●	Bride ○	Bride's Father ●	Groom's Mother ○	Bridesmaids ● ○
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At the reception the usual line-up to greet the guests is ~ the bride's parents followed by the bridegroom's parents then the bride and groom, bridesmaids and best man.

This line-up ensures that both families have the opportunity to speak to all the guests. Conversation should be kept to a polite minimum, as the queue can become unwieldy.

Most receptions begin with an aperitif of Pimms or Bucks Fizz served before the meal. Include non-alcoholic alternatives for children and those who are driving.

Toasts and Speeches would normally take place at the end of the meal and would accompany the cutting and distribution of the wedding cake. The following is the usual order of proceedings

- the bride and bridegroom cut the cake
- toast to the "bride and groom" – this is normally proposed by the bride's father or a close relative or friend of the family
- toast to "the bridesmaids" – this is always proposed by the groom following his response to the first toast
- the best man would then respond to the groom's speech on behalf of the bridesmaids. He would also read the telegrams to the guests

## Extras

Disco	▪ from £295.00	Menus	▪ from £10.00
Table posies	▪ from £13.00	Theme nights	▪ price on request
Top table flowers	▪ from £34.00	Live entertainment	▪ price on request
Bouquets	▪ from £32.00	Balloons	▪ from £8.20 per cluster of 3
Toastmaster	▪ from £220.00	Chair covers	▪ price on request

## Overnight Accommodation

Honeymoon Suite **£104.50 per room night** for bed & breakfast

*At our discretion, the bridal suite will be complimentary for the wedding night when a full wedding reception is booked*

Guests attending the reception **£92.00 per double / £60.00 per single room per night** for B&B

# BALLOON DECORATIONS

## TABLE CENTRES

	from
3-balloon clusters	£8.20
5-balloon clusters	£11.30
3-balloon cluster incorporating 1 foil balloon	£10.00
5-balloon cluster incorporating 1 foil balloon	£12.60

## 5 balloon spiral

Heart cushions <i>[a single foil sitting on a two-column base of 5" balloons]</i>	£15.10
Bride and groom	£31.50

## FLOOR DISPLAYS

Bride and groom large	£31.50
Balloon trees – free standing on a frame	£44.10
5ft heart on a frame	£63.00

## ARCHES

String of pearls	£56.70
Wedding cake arch	£31.50
Heavenly arch	£20.80/m
	tr
Spiral arch	£15.10/m
	tr
3 cloud nines	£94.50
1 cloud	£31.50

## CONFETTI BALLOONS

18" balloon filled with 5" balloons and confetti	£25.20
36" balloon filled with 5" balloons and confetti	£50.40

## POPPING STICK

£1.90



Dry ← Whites → Sweet ED ← Reds → FB (ED = easy drinking / FB = full bodied)  
 1 2 3 4 **5** 6 7 8 9 A B **C** D E

Taste	WHITE WINES	75 cl
1	<b>Invenio Sauvignon Blanc ~ France</b> <i>Crisp and fresh with grassy, floral notes</i>	£17.50
2	<b>Millstream Chenin Blanc ~ South Africa</b> <i>Light and fresh with an attractive quince and pear character</i>	£17.80
4	<b>Piesporter Michelsberg, Franz Schonheim ~ Mosel, Germany</b> <i>A medium dry, fruity wine from the middle part of the Mosel Valley</i>	£16.00
2	<b>Elementos Chardonnay/Viognier ~ Argentina</b> <i>Zingy and fresh on the palate with a delicate youthful fruitiness on the nose</i>	£17.70
2	<b>Caliterra Chardonnay Reserva ~ Chile</b> <i>A straightforward uncomplicated Chardonnay, showing touches of melon and oak</i>	£17.70
3	<b>Gulara Colombard Chardonnay ~ Australia</b> <i>Clean and fresh with melon and apple fruit flavours with a crisp finish</i>	£18.95
2	<b>Pinot Grigio, Mezzacorona Trentino ~ Italy</b> <i>A crisp fruity white wine with a delightful full and ripe aroma</i>	£18.95
2	<b>Errazuriz La Escultura Estate Wild Ferment Chardonnay ~ Casablanca Valley, Chile</b> <i>Pungent, smoky, bready, baroque nose, with deep, full, lush fruit right through to the finish</i>	£18.95
1	<b>Sauvignon du Touraine, Bougrier ~ France</b> <i>A crisp dry white wine, with a grassy, citrusy character</i>	£18.75
1	<b>Rosemount Road Tri Varietal White ~ South Eastern Australia</b> <i>Fresh and vibrant with ripe tropical fruit flavours</i>	£18.95
1	<b>Petit Chablis Domaine Millet ~ France</b> <i>A lean and pure Petit Chablis with restrained fruit and light body</i>	£24.35
1	<b>Sancerre, Les Pierres Blanches Bougrier ~ Loire, France</b> <i>A well structured dry white wine with a stoney, eaty, green fruit aroma</i>	£24.85
	<b>ROSÉ WINES</b>	
2	<b>Invenio Zinfandel Rosé ~ California</b> <i>Light fruity rosé bursting with strawberry fruits. Medium sweet but well balanced</i>	£17.50
4	<b>Lyric Pinot Grigio Blush ~ Italy</b> <i>Pale pink, off dry with soft red fruit characters</i>	£17.25
4	<b>Boomerang Bay Rosé ~ Australia</b> <i>An off dry rosé that has aromas of banana and raspberry</i>	£18.25
	<b>RED WINES</b>	
C	<b>Invenio Merlot ~ France</b> <i>Deep ruby colour with perfumed red fruit character</i>	£17.50
C	<b>Aimery Merlot, Vin de Pays d'Oc ~ France</b> <i>The soft fruit character of the Merlot grape makes this wine agreeably easy to drink</i>	£17.80
C	<b>Millstream Pinotage ~ Western Cape, South Africa - This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety</b>	£17.95
C	<b>Elementos Shiraz/Malbec ~ Argentina</b> <i>An immediately fruity red wine, vibrant and juicy in the mouth</i>	£17.60
C	<b>Las Ondas, Cabernet Sauvignon ~ Valle Central, Chile</b> <i>Ripe black fruits and oak make up the aroma of this mid-bodied red wine</i>	£17.95
C	<b>Gulara Shiraz ~ Australia</b> <i>A juicy, youthful red with plenty of bramble fruit and a hint of pepper</i>	£18.95
C	<b>Banda Azul, Paternina ~ Rioja, Spain</b> <i>A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate</i>	£18.95
B	<b>Dolcetto d'Alba Terre del Barolo ~ Italy</b> <i>Youthful fruit and supple tannins make this mid-bodied red very approachable</i>	£18.95
B	<b>Bellingham Estate Shiraz with a dash of Viognier ~ Coastal Region, South Africa - meaty, savoury and woody on the nose with a palate that is fullish-bodied and has marked dusty tannins</b>	£19.45
C	<b>Rosemount Road Tri Varietal Red ~ South Eastern Australia</b> <i>A soft easy drinker, combining fresh berry and spicy fruit flavours</i>	£19.45
C	<b>Fortin Plaisance St Emilion ~ France</b> <i>Dark berry fruit and a touch of oak are followed by a mid-bodied palate</i>	£21.65
D	<b>Chateauneuf-du-Pape, Domaine du Pere Pape ~ Rhone, France</b> <i>A deep rich, concentrated wine with a fine flavour and a warm satisfying finish</i>	£34.75
	<b>SPARKLING WINE &amp; CHAMPAGNE</b>	
1	<b>Baron D'Arignac NV Brut ~ France</b> <i>Light on the nose with just a hint of apples. The taste is fresh and dry with good acidity</i>	£24.65
1	<b>H Lanvin Brut ~ France - golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate</b>	£39.95
1	<b>Veuve Clicquot Yellow Label Brut NV ~ Reims, France</b> <i>A full, dry, rounded Champagne of high quality</i>	£47.10
1	<b>Moet &amp; Chandon NV Brut Imperial ~ Epernay, France - This Champagne has a slight apple, yeasty nose and long, rich flavours of biscuity, toasty fruit</b>	£44.75
1	<b>Cuvee Dom Perignon Epernay, France</b> <i>Rich, dry and full flavoured. Consistently one of the world's finest Champagnes</i>	£149.95

## CONFERENCE & BANQUETING CONDITIONS OF BOOKING

The following terms and conditions of contract apply from the date of this confirmation letter. Written confirmation of a booking by the Client implies acceptance of these terms and conditions. In these terms and conditions, the expression "the Hotel" means the Best Western Royal Beach Hotel and the expression "the Client" means the person, firm or company booking the function at the Hotel.

**Confirmation of Booking** The Hotel can only consider a reservation as definite, and will only undertake to reserve accommodation, when written confirmation is received by the Hotel, together with a non-refundable deposit of £500.00 [or amount specified by the Hotel]. Payment of the deposit is acceptance of these Terms & Conditions. Should the Client fail to pay such deposit within seven days of being requested to do so, the Hotel may treat the booking as having been cancelled by the Client.

**Rates** Our prices are inclusive of VAT (where applicable) at the prevailing percentage of the day and are subject to change in accordance with Government legislation

**Function Venue/Numbers** The size of function space allocated is based on the expected number of attendees and, should this figure be less than 90% of the number first booked, the Hotel reserves the right to change the allocated function space or charge a surcharge.

Final Numbers The customer shall notify the Hotel of the final number of guests attending

- 21 days prior to the function date

Final Details The client shall notify the Hotel of the following details by 14 days prior to the function date

- Menu [including dietary requirements]
- Table plan/layout
- Rooming list

Invoicing and Payment Settlement shall be by cash, cheque, banker's draft or such credit cards as are accepted by the Hotel. Company credit facilities may be available and an application form is obtainable from the Hotel. The Hotel will forward a pro-forma invoice prior to the function date, calculated on final numbers given. The Hotel will expect full payment by

- 14 days prior to the function date

Any query concerning the agreement or the charges made shall not affect the Client's obligation to pay all outstanding balances immediately. The hotel reserves the right to charge interest at the rate of 2% for each 28 day period, or part thereof, on any outstanding balance.

**Cancellations** If the Client cancels a conference or function, the following charges will be due. In each case, the percentage charge applies to the estimated total account for the event.

- For cancellations between 26 weeks and 13 weeks prior to the start date = 20%
- For cancellations between 13 weeks and 4 weeks prior to the start date = 50%
- For cancellations less than 4 weeks prior to the start date = 100%
- **If we have had to hire in or sub-contract professionals / entertainers / equipment etc., a cancellation charge will be levied in accordance with such hirer/sub-contractor terms & conditions**

The Hotel will endeavour to re-let the allocated space and any related bedrooms, and a reduction of the cancellation charge will be made if the Hotel is successful.

**Non-arrival Charges** Bedrooms reserved in conjunction with a conference or function and subsequently cancelled or not taken up will be subject to the cancellation policy set out above.

**Licensing and Statutory Regulations** The Hotel, and functions and conferences within it, are subject to Statutory Regulations including those relating to fire precautions and entertainment. The regulations must be strictly observed and a copy is available from the Hotel. The provisions of the Licensing Act 1964 as amended must also be observed in England and Wales and, in Scotland, the provisions of the Scottish Licensing Act 1976.

Third Party Injury Insurance The Hotel accepts no responsibility for the death, bodily injury or disease arising from any cause whatsoever to

- Persons visiting the Hotel and/or the allocated rooms on behalf of, at the invitation of or at the request of the Client, whether death, injury or disease occurs within the allocated rooms or in any other part of the Hotel.
- Persons employed by the Client during the period of hire, whether such death, injury or disease occurs within the allocated rooms or in any part of the Hotel except for legal liability arising due to negligence of the Hotel, it's employees, servants, representatives or agents.

**Cloaks and Personal Property** The Hotel accepts no responsibility for loss of or damage to the property of Clients or guests. Cloakrooms are provided for the convenience of Clients and guests but any property deposited in same is strictly at owners risk except for legal liability arising due to negligence of the Hotel, its employees, servants, representatives or agents.

**Equipment and Storage** The Hotel will assist Clients, where reasonably possible, with storage of equipment etc. The Hotel does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like.

**Professional Bodies** The Hotel reserves the right to object to the employment by Clients and guests of any photographer, toastmaster, band, musician or other persons in connection with any function or conference and will, without obligation, be pleased to give customers and guests the benefit of their advice or recommendations in this connection.

**Corkage** No wines or spirits may be brought into the allocated rooms by the Client or guests for consumption on the premises unless the prior consent of the Hotel has been obtained and for which a charge will be made.

**Finishing Times** Functions and conferences are required to finish at the time agreed when the booking is made. Extensions to this time may be chargeable and are at the sole discretion of the Hotel and are in any event subject to the aforementioned Statutory Licensing Regulations.

**General Liability** The Hotel will not be liable for any failure to provide the services contracted in the following circumstances:

- Industrial action by the Hotel's employees.
- Industrial action by the staff of a major supplier.
- Fire, lightning, aircraft impact, explosion, riot and civil commotion, malicious damage, storm tempest, flood, burst pipes earthquake and impact.
- Postal bookings which do not reach the Hotel.
- Breakdown of plant or any failure to supply the Hotel with gas, electricity, water, etc.

Without prejudice to the foregoing and without incurring any liability against them, the Hotel undertakes to take all possible action to alleviate any such inconvenience. This contract shall not be assignable. This contract shall be governed by, and construed in all respects, in accordance with the law of the country in which the Hotel for which the booking is made is situated and the Client submits to the exclusive jurisdiction to the courts of such country.

**Damage** The Client shall be responsible for any damage caused to the allocated space or the furnishings, utensils and equipment therein by any act, default or neglect of the Client including by any sub-contractor or guest of the Client and shall pay to the Hotel on demand the amount required to make good or remedy any such damage.

**Advertising** Clients wishing to print details of the Hotel or its telephone number in any publication or advertisement must obtain written permission from the Hotel prior to doing so.

**Hotel Proprietors Act 1956.** This agreement does not affect any rights which the Client may have under the Hotel Proprietor's Act 1956 where the act applies.

**Insurance** No responsibility whatsoever is accepted in respect of theft, injury or disease to delegates or visitors, nor for loss of or damage to property of any kind; unless arising as a legal liability for negligence by the Hotel, or employees, or representatives or agents. Clients should arrange their own insurance for the period of the conference or function. Special schemes are available.