

## *Your Special Day...Your Special Moment*

Your Special Day is a once-in-a-lifetime experience and here at the Best Western Royal Beach Hotel our aim is to ensure that your Special Day is exactly that...special.

Our experienced wedding team will work with you, step by step along the journey to help create your perfect day.

The historic Royal Beach has proudly hosted wedding receptions for over 150 years. With 5 quality suites and a backdrop of the ocean, the setting is there for a wedding that you and your guests will remember for years to come.

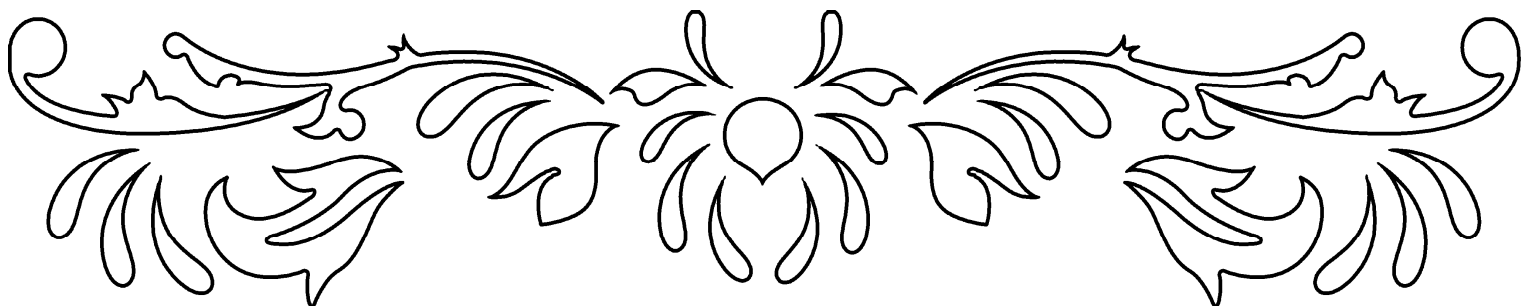
Inside you will find a wealth of information for you to select the wedding you would love to have. Choose from our popular all inclusive packages or a tailor made wedding.

We would be delighted to meet with you to show you our facilities and discuss any plans you may have. Please call us anytime to make an appointment.

On behalf of the management and staff at the Best Western Royal Beach Hotel, I send a sincere congratulations and, if we can be of service, we would be delighted to be a part of your special day.

*Chris Gilmore*

General Manager





## The Silver

### **Soup** (choose one for all guests)

*cream of country vegetable, leek & potato, tomato & basil*

### **Ardennes Pâté**

*served with Melba toast and a Cumberland sauce*

### **Prawn, Apple and Celery Salad**

*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**

*with 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*



### **Individual Apple and Blackberry Pie**

*served with a rich vanilla custard*

### **White and Dark Chocolate Mousse**

*served with vanilla sauce*

### **Bailey's Creme Brûlée**

### **Fruits-of-the-Forest Tart**

*served with Chantilly cream*



### **Coffee & Mints**

*£34.95 per person*

## The Royal

### **Soup** (choose one for all guests)

*cream of country vegetable, leek & potato, tomato & basil*

### **Char Grilled Strips of Chicken**

*on cos leaves with croutons, Parmesan & classic Caesar dressing*

### **Cajun Spiced Salmon**

*on a bed of leaves with a lemon and coriander mayonnaise*

### **Plum Tomato & Buffalo Mozzarella Salad**

*served on rocket leaves and finished with pesto dressing*



### **Roast Sirloin of Beef**

*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*

### **Pan Fried Cod Loin**

*served with a cream chive sauce*

### **Mushroom, Brie and Cranberry Wellington**

*served with a pesto cream sauce*



### **Amoretti Filled Profiteroles**

*fresh cream and crushed amoretti biscuit filling served with a warm chocolate sauce*

### **Lemon and Lime Baccarois**

*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 compote and cassis coulis*



### **Coffee & Mints**

*£39.00 per person*

## The Grand

### **Soup** (choose one for all guests)

*cream of country vegetable, leek & potato, tomato & basil*

### **Game Terrine**

*venison, pheasant and duck pâté topped with a fine port glaze, accompanied by toasted brioche and red onion marmalade*

### **Hot Oak Smoked Salmon**

*with red onion, capers, crème fraîche and wholemeal bread*

### **Warm Leek and Wild Mushroom Tart**

*cooked in a formaggio sauce*



### **Char Grilled Fillet Steak**

*with a red-wine jus, bacon lardons and woodland mushrooms*

### **Roast Fillet of Pork**

*stuffed with apricots and finished with a sage-infused sauce*

### **Poached Lemon Sole Fillets**

*stuffed with spinach, finished with a grain mustard & chive cream sauce*

### **Aubergine, Goat's Cheese, Tomato & 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 Bailey's sauce*



### **Coffee & Mints**

*£41.00 per person*





## Room Hire

### Honeymoon Suite

for the night before the wedding £110.00

### Ceremony Rooms

for solemnisation of marriage or civil ceremony

**Intrepid Suite**

£250.00

**Fearless Suite**

£250.00

### Full Wedding Reception

sit-down meal and evening buffet

A minimum number of paying guests is required. If these numbers are not met, then a surcharge per person below the minimum or a room hire charge will be applied.

Suite	Min.No.	Surcharge	Room Hire
Invincible	60	£11.00	N/A
Ark Royal	60	£11.00	N/A
Victory	60	£11.00	N/A
Intrepid	30	N/A	£100.00
Endurance	N/A	N/A	£100.00

### Evening Only Buffet Reception

A minimum of 100 guests must be catered for.

Invincible Suite	Ark Royal Suite	Victory Suite
£395.00	£495.00	£395.00
Intrepid Suite	Endurance Suite	Fearless Suite
£100.00	£100.00	£100.00

individual quotations will be prepared on request

### Coast Bar

Bar only, no food £295.00 or £615.00 with a DJ

If one of our buffet menus is ordered for a minimum number of guests, these charges will be negotiable.  
If bringing your own food a linen fee will apply £10.00

## Drinks Packages

### Package A

- ❖ Alcoholic fruit punch on arrival
- ❖ A glass of red or white wine to accompany your meal
- ❖ A glass of sparkling wine for the toast

£14.40 per person

### Package B

- ❖ 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

£19.75 per person

### Package C

- ❖ 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

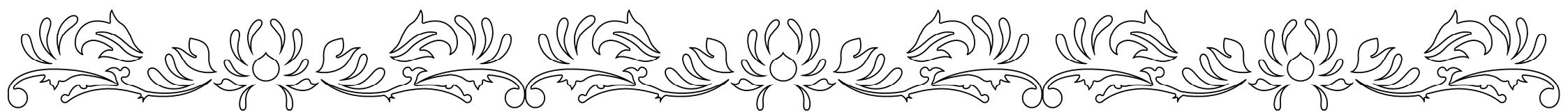
£23.40 per person

## Bespoke Drinks Packages

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

<b>Champagne</b>	from £8.75
<b>Sparkling Cocktail</b>	£6.95
<b>Pimms &amp; lemonade</b>	£5.20
<b>Jugs of Pimms</b>	per car
<b>House wine*</b>	£4.90
<b>Bucks Fizz</b>	£4.85
<b>Sparkling wine</b>	£4.75
<b>Prosecco</b>	£8.50
<b>Alcoholic fruit punch</b>	£4.75
<b>Sherry</b>	£3.60
<b>Port</b>	£3.15
<b>Fruit punch</b>	£3.70
<b>Jugs of fruit juice</b>	£7.00
<b>or sparkling grape juice</b>	£7.95

\*A wider selection of wines are also available from our wine list





## Finger Buffets

### Standard

Selection of Sandwiches or Wraps  
Mini Pork Pies with Piccalilli ❖ Vegetable Crisps  
Mini Sun Blush Tomato and Brie Quiche  
BBQ Chicken pieces ❖ Cocktail Sausage Rolls  
Vegetable Samosas with Mango Chutney

**£14.95 per person**

### Silver

Selection of Sandwiches or Wraps  
BBQ Chicken pieces ❖ Cocktail Sausage Rolls  
Plaice Goujons with Tartare Sauce ❖ Onion Bhajis  
Vegetable Crisps ❖ Butterfly Prawns  
Mini Sun Blush Tomato and Brie Quiche

**£16.95 per person**

### Gold

Open Sandwiches ❖ Bacon & Cheese Longboats  
Chicken Satay and Peanut Dip  
Butterfly Prawns with Sweet & Sour Sauce  
Moroccan Lamb Kebabs ❖ Melon & Parma Ham  
Fig and Goats Cheese Parcels  
Marinated Green Olives, Feta Cheese  
and Sun Blush Tomato Bowls

**£19.95 per person**

### Wedding Ploughman's Platter

Ham ❖ Brie, Blue and Cheddar Wedges  
Chutney and Pickles ❖ Mixed Salad ❖ Coleslaw  
Selection of Bread ❖ Parsley New Potatoes

**£12.95 per person**

## Deluxe Cold Buffet

### To Start

Fan of Seasonal Melon with Fruit Coulis  
Prawn & Apple Salad served with Marie Rose Sauce  
Chicken & Pork Pâté with Melba Toast

### Main Courses

Roast Sirloin of Beef ❖ Chilled Roast Chicken  
Honey Baked Gammon ❖ Poached Salmon Fillet  
*All served with coleslaw, potato, Mexican rice, mixed  
tossed salad, hot new potatoes with parsley butter*

### Our Sweet Sensations

Caramel & Apple Pie with Crème Anglaise  
White & Dark Chocolate Mousse with Vanilla Sauce  
Tropical Fruit Salad

**£35.00 per person**

### Childrens Choice

*Children aged 2-10 years are charged half main  
menu package price or alternatively they may  
choose from the following menu.*

### Starters

Tomato Soup ❖ Melon ❖ Mini prawn salad

### Main Courses

Mini Roast Chicken with Vegetables & Potatoes  
Chicken Nuggets ❖ Fish Fingers ❖ Burger in a Bun ❖ Sausages  
*All served with chips and peas or beans unless stated*

### Dessert

Trio of Ice Cream ❖ Fruit Salad

Please select the same set menu for each child,  
unless there is a special dietary requirement.  
Each child will also receive a soft drink or fruit juice.

**£8.00 per child**

## Create Your Own Buffet

*(minimum of 5 items)*

Tortilla Chips and Dips ❖ Peanuts and Crisps  
Cheese Straws ❖ Olives

**£1.00 per item per person**

Pork Sausage Rolls ❖ Quiche Lorraine ❖ Pizza Fingers  
Cheese & Onion Rolls (V) ❖ Tomato & Basil Quiche (V)  
Mini Lincolnshire Sausage tossed in Honey & Mustard  
Cheese & Pineapple Skewers (V) ❖ Prawn Sesame Toast

**£1.75 per item per person**

BBQ Chicken Drumsticks ❖ Parma Ham and Melon  
Tempura Vegetables with Garlic Mayonnaise (V)  
Vegetable Pakora with Mint Yoghurt Dip (V)  
Jalapeños Stuffed with Cream Cheese (V)  
Onion Bhajis with Mango Chutney (V)  
Plaice Goujons with Tartare Sauce  
Pork Satay with Peanut Dip

**£2.25 per item per person**

Breaded Prawns with Sweet & Sour Sauce  
Chicken Tikka Thighs ❖ Seafood or Vegetable Dim Sum  
Ginger & Lemongrass Chicken Skewers

**£2.75 per item per person**

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

**£3.75 per person**

Round of Freshly Prepared Sandwiches with Crisps  
Chicken or Vegetarian Wrap with Crisps.

**£3.95 per item per person**

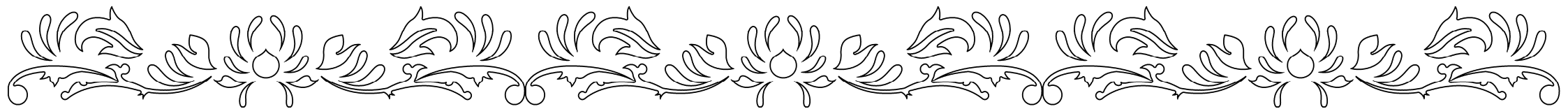
Open Sandwiches and Crisps

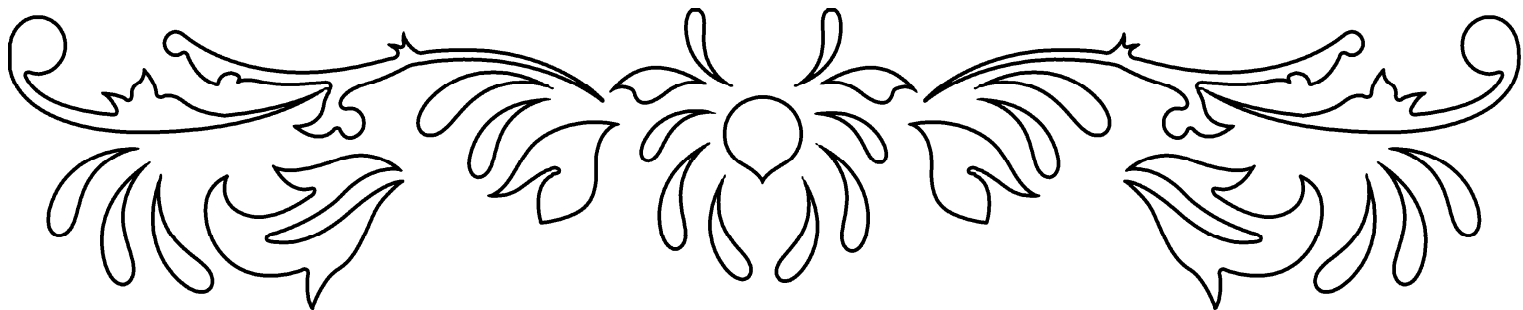
**£4.50 per person**

### EVENING ADD-ONS

Bacon Roll  
**£4.65 per person**

Burger in a Roll  
**£4.95 per person**





## *Canapé Selections*

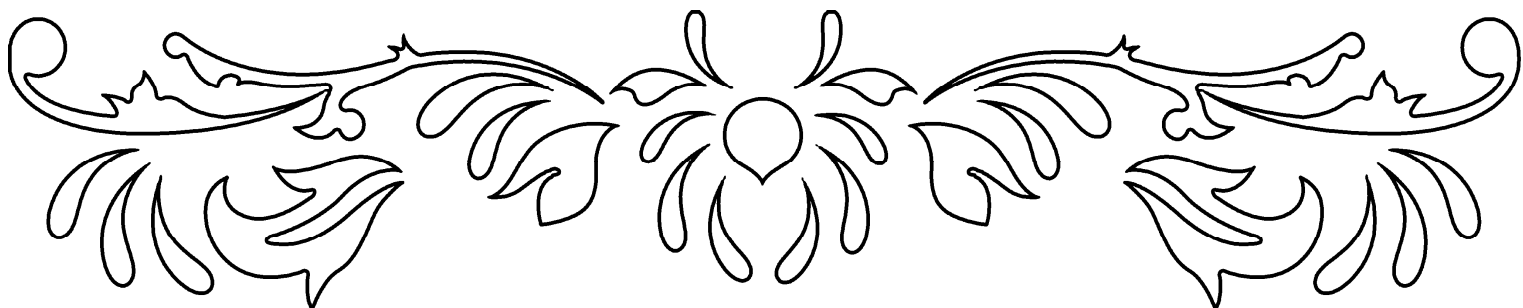
### **Cold Canapés**

Smoked Salmon & Crème Fraîche Spoons  
Smoked Trout & Watercress Mousse  
Gravadlax & Asparagus  
Prawn & Marie Rose Sauce  
Parma ham & Physalis (Cape Gooseberry)  
Ardennes Pâté & 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-crusted Salmon

6 items **£6.95** per person ❖ 7 items **£7.95** per person  
8 items **£8.95** per person



# Function Suite Information

Five attractively decorated, purpose built function rooms and the backdrop of the ocean produce the setting for a wedding day to remember!

## Room Capacities

Intrepid Suite (Ceremony Room)	up to 85
Fearless Suite (available for a small wedding breakfast)	up to 30
Ark Royal Suite	up to 180
Victory Suite	up to 200
Invincible Suite	up to 300

*Please note you are responsible for booking the Registrar if the ceremony is to take place here - contact [Portsmouth Registry Office on 023 9282 9041](tel:02392829041)*

Large suites with their own bar and dance floor	Max No.
<b>Ark Royal Suite</b>	
Sit Down	130
Evening Guests	180
<b>Invincible Suite</b>	
Sit Down	200
Evening Guests	300
<b>Victory Suite</b>	
Sit Down	110
Evening Guests	200



**Ark Royal Suite**



**Fearless Suite**



**Intrepid Suite**



**Intrepid Suite**



**Invincible Suite**



**Victory Suite**