

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.

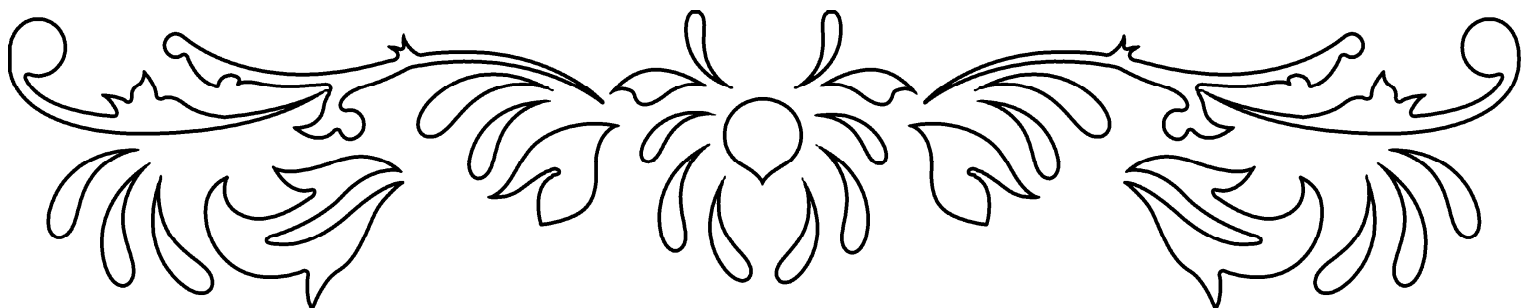
Inside you will find a wealth of information for you to select the wedding you would love to have. Choose from our popular all inclusive packages or a tailor made wedding.

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 Royal

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

£36.95 per person

The Regal

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

£39.95 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

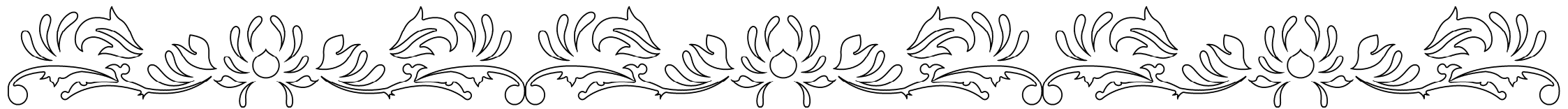
Chocolate Pyramid

finished with Baileys sauce



Coffee & Mints

£42.95 per person





Room Hire

Honeymoon Suite

for the night before the wedding £150.00

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
£500.00	£500.00	£400.00
Intrepid Suite	Endurance Suite	Fearless Suite
£150.00	£150.00	£150.00

individual quotations will be prepared on request

Coast Bar

Bar only, no food £350.00 or £700.00 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

£15.00 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

£20.20 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

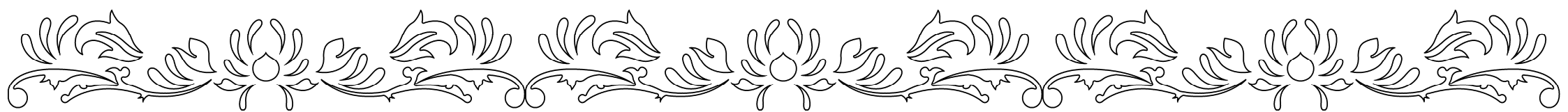
£24.25 per person

Bespoke Drinks Packages

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

Champagne	from £8.75
Sparkling Cocktail	£7.25
Pimms & lemonade	£5.20
Jugs of Pimms	per car
House wine*	£4.90
Bucks Fizz	£5.50
Sparkling wine	£5.00
Prosecco	£7.50
Alcoholic fruit punch	£5.00
Sherry	£3.80
Port	£3.50
Fruit punch	£4.00
Jugs of fruit juice	£8.00
or sparkling grape juice	£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

£17.25 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

£21.95 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

£2.00 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

£2.25 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

£2.50 per item per person

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

£3.00 per item per person

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

£3.90 per person

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

£4.15 per item per person

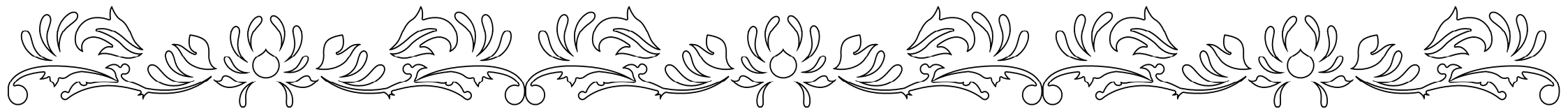
Open Sandwiches and Crisps

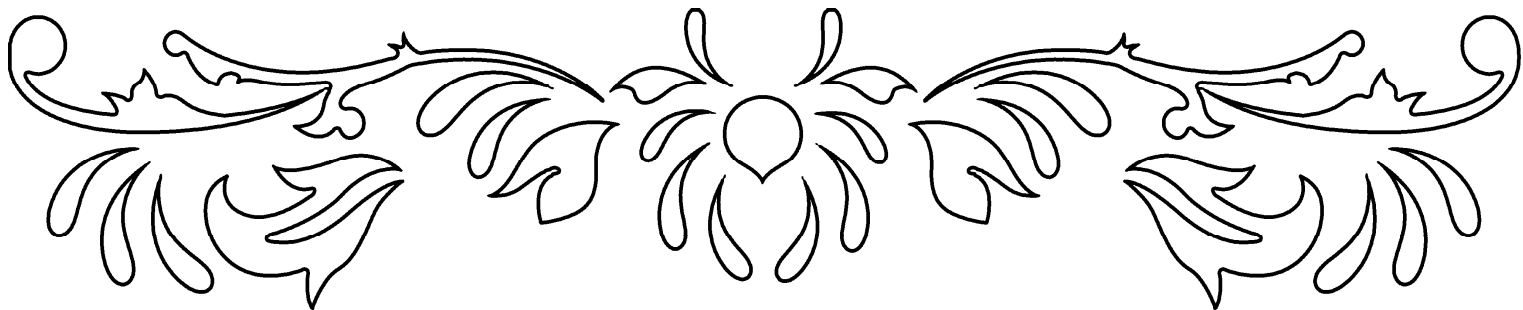
£4.50 per person

EVENING ADD-ONS

Bacon Roll
£4.65 per person

Burger in a Roll
£4.95 per person





Canapé Selections

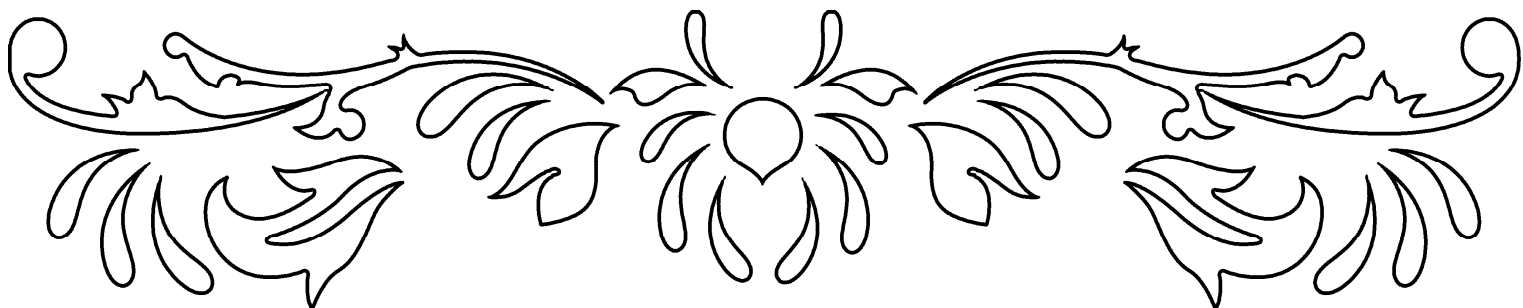
Cold Canapés

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 **£8.00** per person
8 items **£9.00** 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.
Ark Royal Suite	
Sit Down	130
Evening Guests	180
Invincible Suite	
Sit Down	200
Evening Guests	300
Victory Suite	
Sit Down	110
Evening Guests	200



Ark Royal Suite



Fearless Suite



Intrepid Suite



Intrepid Suite



Invincible Suite



Victory Suite