



Wedding Celebrations at The Royal Esplanade Hotel. 2016/17

Firstly may we offer our congratulations on your forthcoming marriage!

This is an incredibly special time for you both and we're here to ensure the journey is equally as memorable as the big day itself.

Our new Weddings and Civil Ceremonies brochure is currently in production – but we hope that, in the meantime, the following information will provide you with the answers you are looking for concerning potentially holding your wedding celebrations at the Royal Esplanade Hotel.

If you require any more information, or would like a formal quote – please do not hesitate to call us on 01983 562549 or e-mail info@royalesplanadehotel.co.uk



About The Hotel and our Service

The seventy bed room Royal Esplanade Hotel is a listed building pleasantly situated, facing the Solent, in the centre of the attractive sea-side town of Ryde.

The hotel underwent a programme of refurbishment in the winter of 2015/16 and is now re-open under new ownership.

The Royal Esplanade offers overnight accommodation from just £50 for two persons on a bed & breakfast basis – as well as ferry inclusive 7 night holidays, 3 night weekend and 4 night short breaks.

The Hotel offers an excellent variety of facilities in an impressive historic setting. Extensive public parking is available on the sea front facing the hotel.

From intimate to extravagant, traditional to unique, we can accommodate your wedding requirements and are committed to creating memories that will last a lifetime. The Hotel's listed Victorian buildings provide an impressive setting for your special day. The historic environment is perfectly complimented by its range of flexible function rooms.

Over flowing with character our range of suites form the perfect backdrop for you and your guests to share old memories and create new ones. We recognise that little details count and we will work with you at every stage to help you decide what is right for you.

We are confident that our first class service, elegant menus and eye for detail will ensure you get the day you have always dreamed of.

(Prices shown below correct at time of going to press in February 2016 – but maybe subject to small changes. Subject to minimum numbers and booking of the Hotel's catering services - room charges do not apply)



Our Function Rooms

Harry's Bar and Brasserie



The newly refurbished Harry's Bar and Brasserie offers a relaxed dining experience. The décor is classicly styled – reminiscent of the golden age of Bogarde and Casablanca - complete with Kensington Palms. These function rooms can flexibly offer pre- meal drinks, formal dining and post meal entertainment

The brasserie offers a range of wedding menus for you to choose from using fresh, locally sourced ingredients cooked to perfection by our resident chefs – who can create a bespoke menu personalised to your requirements if you wish. Vegetarian and allergy – free options are available

As well as offering a full range of spirits, unusual ales and fine wines Harry's also has a full Cocktail Bar offering a range of traditional cocktails including, of course, the famous Bellini. The bar also has a separate 'Snug' room– where you can relax after your meal.

If required these rooms can be specially dressed to match your requirements (extra charges would apply).

Harry's Brasserie and Bar guest numbers capacity - up to 92 dependent on room/table layout required:-

- Top table with sprigs – 92
- Buffet style with sprigs -76
- Restaurant style -72
- Cabaret style -50

Harry's Snug guest numbers capacity – up to 40 dependent on room/table layout:-

- Private Dining -30
- Buffet – 40

The Royal Suite



This room underwent an extensive refurbishment programme in the Winter of 2015/16 and is suitable for pre – meal drinks, formal dining and post meal entertainment.

The Royal adjoins the Main Hotel Esplanade lounge – which can be used, in conjunction with The Royal, for welcoming your guests and pre meal drinks.

A range of wedding menus are available for you to choose from using fresh, locally sourced ingredient cooked to perfection by our resident chefs – who can create a bespoke menu personalised to your requirements if you wish. Vegetarian and allergy – free options are available.

These function rooms are serviced by the Hotel's main Esplanade bar

If required these rooms can be specially dressed to match your requirements (extra charges would apply)

The Royal Function Suite guest numbers capacity - up to 60 dependent on room/table layout required:-

- Top Table and sprigs -50
- Round tables for ten -60

Sample Menus

Our range of menus will cater for any palate. Whether you want a day or evening of indulgence or catering with a twist, our expert Food and Beverage team will look after you and your guests to the highest possible standard.

Alternatively, we can create a bespoke menu to suit your individual needs as well as add additional elements to your meal, for example sorbet courses or cheese & biscuits, just ask our Events Manager for further details.

Canapés - £6.95 per person

Please choose four of the following canapés.

Additional items can be added for £1.75 per canapé, per person.

- ∞ Tempura King Prawns with Sweet Chilli Sauce
- ∞ Honey & Mustard Glazed Chipolatas
- ∞ Goats Cheese & Cranberry Tartlets
- ∞ Ham & Minted Pea En Croute
- ∞ Salmon en croute
- ∞ Duck & Hoi Sin Cucumber Cups
- ∞ Tempura Vegetables with a Trio of Dipping Sauces

Three-Course Function Menus

Our Three-course Menu options allow you to set the menu to suit your preferences. We also offer a range of vegetarian alternatives and can cater for any dietary requirements.

Please choose **one** option for each course.

- **Function Menu One - £25.95 per head**

Starters

- ∞ Leek & Potato Soup finished with cheese croutons
- ∞ Country Vegetable soup finished with peppered croutons
- ∞ Chicken Liver Pâté with Red Onion Marmalade & Toasted Bread
- ∞ Classic Caesar Salad with Prawns
- ∞ Smoked Chicken & Bacon Caesar Salad
- ∞ Fantail of Melon with Parma Ham & Basil
- ∞ Goat's Cheese, Spinach and Red Onion Tart with Rocket & a Balsamic Dressing

Main Courses

- ∞ Slow Braised Blade of Beef with Baby Onions
- ∞ Pan-Fried Chicken Breast
- ∞ Roast turkey with stuffing & bacon wrapped chipolata
- ∞ Roast Loin of Pork with Apricot Seasoning
- ∞ Baked Cod, Cherry Tomato Confit & a Herb Crust

Served with Roast Potatoes & Market Vegetables

Desserts

- ∞ Baked Vanilla Cheesecake with Fruit Compote
- ∞ Lemon Sponge Pudding
- ∞ Profiteroles with a Bailey's Chocolate Sauce
- ∞ Exotic Fruit Cocktail
- ∞ Baked Lemon Tart with Mint Crème Fraîche
- ∞ Summer Berry Pudding with Clotted Cream
- ∞ Trio of Chocolate Mousse

- **Function Menu Two - £28.95 per head**

Please choose **one** option for each course.

Starters

- ∞ French Onion Soup with Gruyere Cheese Croton
- ∞ Oak Smoked Salmon Tart with Asparagus & Rocket Salad with a Lemon Dressing
- ∞ Salt Beef with Apple, Horseradish, Baby Pickles and Toasted Bread
- ∞ Crown of Melon, Fruits and Cassis Sorbet

Main Courses

- ∞ Baked Lamp Rump with Braised Red Cabbage
- ∞ Roast English Beef, Yorkshire Pudding & Gravy
- ∞ Baked Salmon Fillet with Asparagus & Hollandaise
- ∞ Chicken stuffed with Blue Cheese & wrapped in Parma Ham
- ∞ Slow Roast Pork Belly with a Calvados Jus

Served with Roast Potatoes & Market Vegetables

Desserts

- ∞ Rich Chocolate Tart with Chantilly Cream
- ∞ Brandy Snap Basket filled with Strawberry Mousse & Fresh Strawberries
- ∞ Sticky Toffee Pudding with Vanilla Bean Custard
- ∞ Raspberry Crème Brûlée with a Shortbread Biscuit

Vegetarian Main Course Options

Please choose **one** of the following for your vegetarian alternative. Any other dietary requirements can be catered for upon request.

- ∞ Pea & Asparagus Risotto
- ∞ Sweet Garlic & Thyme Polenta with Wild Mushrooms & Gorgonzola
- ∞ Stuffed Pepper with Moroccan Couscous and Sweet Tomato Sauce
- ∞ Mushroom, Spinach, Cranberry and Brie Wellington.

Cheese platter per table (based on 8 persons) - £39.95 per platter

Why not add a cheese platter per table, a great way to end a great day of celebrations.

A selection of 3 local cheeses accompanied by fruit chutney, grapes, celery and cheese biscuits

All of our 3-course meals are followed by Tea, Coffee and Mints

Children's 2 Course Meal - £9.95

Our children's menus are for under 10's. Smaller portions of our other menus can be provided at a discounted rate of 50%. Please choose **one** option for each course.

∞ Sausage & Mash with Gravy

∞ Crispy Chicken Fillets with Chips and peas

∞ Tomato and Basil Pasta

Followed by...

∞ Giant Cookie and Ice Cream

∞ Mini Chocolate Eclairs

∞ Selection of Fresh Fruit

Buffets

- **Finger Buffet - £15.95 per head:-**

∞ Selection of Sandwiches:

∞ Freshly Baked Sausage Rolls

∞ Selection of mini Quiches

∞ Gala Pork Pie

∞ Tortilla crisps

∞ Chicken skewers

∞ Vegetable Samos's

∞ Onion Bhajis

∞ A selection of dips, chutneys & pickled onions

- **Hot Buffet - £19.95 per head:-**

Select two of the following:

∞ Chicken Tikka Balti with Naan Bread

∞ Chilli Con Carne

∞ Slow-braised Beef Stew in Worthington's White Shield with Baby Onions

∞ Chicken in a White Wine & Tarragon Sauce

Our Hot Buffet is served with Warm Crusty Bread, Mediterranean Vegetable Ragù, steamed rice, Buttered New Potatoes, & Seasonal Vegetables.

- **Dressed Buffet - £25.95 per head:-**

- ∞ Selection of Cold Roasted Meats
- ∞ Poached Salmon with a Lemon Mayonnaise
- ∞ Goat's Cheese & Cranberry Tartlets
- ∞ Selection of Quiches
- ∞ Buttered New Potatoes
- ∞ Italian Pasta Salad
- ∞ Dressed Leaf Salad
- ∞ Warm Crusty Bread

Followed by...

- ∞ Profiteroles with a Bailey's Chocolate Sauce
- ∞ Vanilla Cheesecake with Fruit Compote
- ∞ Fresh Fruit Platter

- ***Children's Buffet - £9.95***

- ∞ Selection of Finger Sandwiches - Including ham, cheese and tuna
- ∞ Mini Pizzas
- ∞ Freshly Baked Sausage Rolls with Tomato Ketchup
- ∞ Crispy Chicken Fillets
- ∞ Vegetable Batons
- ∞ Crisps
- ∞ Mini Eclairs

(We can tailor your buffet to meet your individual requirements by adding or substituting a range of different elements, simply ask our Events Manager for more details)..

All of our menus are priced on a "per person basis" which includes:

- ∞ ***Full use of private Bar (Subject to numbers)***
- ∞ ***White linen table cloths and white paper napkins***
- ∞ ***All cutlery, crockery and glassware***

Drinks Packages

Our Drinks Packages can be designed to suit your exact requirements. Popular combinations include welcome drinks, table wine and toast drinks.

Below is an example list of what we can provide – if you want to go for something a little ‘different’, please ask your Events Manager for a quote. Why not treat your guests to one of our popular local beers or one that has been brewed on the premises?!

Beautifully Bubbly

- ∞ Bucks fizz £4.50 per glass
- ∞ Prosecco £4.95 per glass
- ∞ Pink Fizz £5.25 per glass
- ∞ Champagne £8.50 Per glass

The Classics

- ∞ House wine £4.25 per glass (Various grape Varieties)
- ∞ Pimm’s £3.95 per glass

Beers and Lagers

- ∞ Bottled lager/Beer £3.60 Per Bottle
- ∞ ½ pint of real Ale £1.80 Per Glass

Wine, Juice & water

Apple Juice or Orange Juice 2litre jug £7.50 per jug

Our House Wine; White, Red and Rosé is available at £14.95 per bottle.

A bottle of still and sparkling filtered water is provided for each table as standard. Additional water is charged at £2.50 per bottle.

We have an extensive Wine List available so if there is a particular wine you would like, please do not hesitate to ask.

DJ & Disco Hire

We highly recommend the use of our resident DJ.

We can arrange all your disco requirements, offering a full disco for £220.00 or if you wish to upgrade to include ‘up lighting’ for that extra wow factor (variety of colours are available) then you may do so for £280.00 in total.

Full disco £220.00

Full disco with 'up lighting' £280.00

TERMS, CONDITIONS & CONTRACT

1. Confirmation of booking

A signed copy of these Terms & Conditions, E-mail or written confirmation of the booking from the Customer will be deemed by the Royal Esplanade Hotel as the Customer's acceptance of these Terms & Conditions and confirmation of the booking being required.

2. Deposits and payment in advance

All bookings will be provisional and held for a maximum of 14 days until a non-refundable deposit of £500.00 or 10% of the provisional total cost whichever is greater is received by the Royal Esplanade Hotel and a receipt issued to the Customer. If no deposit is received, the Hotel reserves the right to release this booking.

2.1 12 weeks prior to the event a further 50% of the estimated final amount is to be settled

2.2 28 days prior to the Event final numbers and requirements must be confirmed and the remaining outstanding balance is to be settled.

3. Cancellation by the Customer

In the event of cancellation/postponements by the Customer, this must be made in writing. Cancellation fees will be applied based on the minimum numbers and estimated total cost of the Event outlined below:

- In excess of 12 weeks prior to the Event date, the National Brewery Centre shall retain the non-refundable deposit
- Between 12 weeks and 28 days 50% of the total amount, determined by the Agreed minimum numbers, shall be retained by the Royal Esplanade Hotel
- Within 28 days 100% of the total amount, determined by the agreed Minimum numbers, will be retained by the Royal Esplanade Hotel

4. Changes in the number of guests

Provisional minimum numbers will be required at the time of booking; the Hotel's minimum charges will be based on these figures.

4.1 No later than 28 days prior to the Event the Customer and the Hotel will agree final numbers. Should these numbers reduce within the 28 days prior to the Event the Hotel reserves the right to charge 50% of the charge per head for non-attending guests.

If cancelled within 7 days prior to the Event the Hotel reserves the right to charge 100% of the charge per head for non-attending guests.

4.2 In the event of reduction in numbers the Hotel reserves the right at any time to reallocate the booking to a more suitable alternative room.

5. Payment

If payment is to be made by either a credit or charge card this request must be made at the time of booking. Payment by cheque/cash must be made on receipt of the invoice.

5.1 In any event the outstanding balance of the account is payable by the Customer on completion of the Event prior to leaving the Hotel, unless alternative arrangements have been agreed

5.3 The customer is responsible for the checking and settlement of all accounts.

5.3 Credit references are required for all Customers requiring credit facilities but do not guarantee credit being granted.

6. Cancellation by the Royal Esplanade Hotel

The Hotel may cancel the booking:

- If the Hotel or any part of it is closed due to fire, dispute with employees, alteration, decoration or by order of any public authority.
- If the Customer makes any voluntary arrangement with its creditors, becomes Subject to an administration order, becomes bankrupt or goes into liquidation (Other than for the purposes of a solvent amalgamation or reconstruction) or any encumbrance takes possession, or a receiver is appointed over, any of the Customer's property or assets;
- If the Customer is more than 30 days in arrears with payment to the Hotel for previously supplied services.
- If in the opinion of the General Manager it might prejudice the reputation of the Hotel
- If the Customer fails to adhere to any of these terms and conditions.

6.1 In the event of cancellation by the Hotel, the Hotel will refund any advance Payment made, but will have no further liability to the Customer.

7. Liability and insurance

The Royal Esplanade Hotel will not be liable to Customers or any Guests for loss of or damage to property except where and to the extent that such loss or damage is caused directly and wholly by the negligence of the Hotel or its employees or Agents. All clothing and goods which the Customer and Guests leave in the National Brewery Centre including the cloakrooms will be left at their own risk.

Signed by Customer:

Signature

Name of customer

Date

Signed on behalf of National Brewery Centre:

Signature

Name

Date