



Wedding Packages

From start to finish, your wedding at the Royal Esplanade Hotel will be a truly effortless and enjoyable experience.. Our all-inclusive wedding packages are thoughtfully designed to cover everything you need for your Big Day. From the moment you begin to plan, our experienced Wedding Planner will be by your side—offering as much or as little support as you need.

Our packages include full-day room hire and ceremony set up, co-ordination. tables with linen and glassware, dedicated staff (including your Wedding Planner), a sit-down Wedding Breakfast, a P.A. system, exclusive evening use of our Cellar Bar for parties of over 60 guests, and a one-night stay in our elegant Bridal Suite with a bottle of Prosecco for your room.

Silver Package : Sit down buffet Wedding breakfast

Golden Package : 2-course Wedding breakfast

Platinum Package : 4-course Wedding Breakfast

Packages charged per person, maximum 80 daytime guests, 120 evening guests

Please note: couples are responsible for booking the Registrar for the Legal Ceremony, but we are more than happy to assist with contact details and guidance.

To enhance your celebration, you may add drinks packages, an evening buffet, and hire creative décor items to suit your taste. We also offer your guests exclusive discounts when booking accommodation with us; these include 10% off the hotel room rate and reduced ferry fares.

Thanks to our network of trusted suppliers, we can recommend and coordinate talented entertainers, photographers, florists, and more—ensuring every detail is taken care of, from start to finish.

We are here to help create the most memorable Wedding Day for you both.

Wedding Package Pricing

Wedding Packages	Per Person	Children
Silver	£65	£30
Golden	£75	£35
Platinum	£85	£40

A 10% discount is applied to Wedding package rates for weekday bookings & off peak months (Jan, Feb, Oct, Nov)

Drinks Packages	Per Person
Cheers	£12
Salute	£20
Na Zdrowie	£28

Additional	Per Person
Evening finger buffet	£19.95
Evening hot snacks menu	£10
Canapes	£15
Tea / Coffee	£3

A £500 deposit is taken at booking with the remaining balance to be paid off a month before your big day.

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Silver Package

Sit down buffet Wedding breakfast

Sliced Meats Selection

Roast topside of Beef
Sliced Chicken Supreme
Honey glazed Ham

Pork Pie
Scotch Egg
Quiche

Vegan Terrine (V)
Fake Chicken Esplanade (V)

Salads

New Potato & Chive (V)
Penne with Tomato (V)
Cous Cous with Roast vegetable (V)
Homemade Slaw (V)
Tomato & Red Onion (V)

Cheeses

Cheddar slices
Applewood
Stilton
Brie
Crackers

Selection of pickles, dips, relishes & sauces

Selection of continental Breads

Sections from this buffet can be swapped for items from the finger buffet.



Golden Package

2 Course Wedding breakfast

Choose 3 mains & 3 starters or desserts as options

STARTERS

Melted Camembert Tart with Parma Ham, Asparagus, mixed leaves & balsamic dressing

Chicken Liver Parfait with toasted focaccia, onion & Cranberry confit

Smoked Salmon Niçoise with Olives, green beans, Egg, tomato, new Potato & French dressing

Classic Prawn Cocktail with Mary rose sauce & crispy baby gem Lettuce

Goats Cheese & Watermelon Salad with Crostini watercress & fresh mint dressing V

Butternut Squash & Sweet Potato Soup with crusty bread V

Garlic Mushroom Bruschetta with rocket & parmesan V

MAIN

Roast Sirloin of Beef with Yorkshire pudding, roast Potatoes, red Wine jus & seasonal vegetables

Roast Lamb Rump with roast Potatoes, Rosemary butter, red Cabbage & Asparagus

Roast Chicken Supreme with crushed new Potatoes, crispy Pancetta, French beans & tarragon jus

Baked Salmon Fillet with Dill hollandaise, new Potatoes & seasonal vegetables

Grilled Sea Bass Fillet on a bed of wild Mushroom Risotto

Chargrilled Celeriac Steak with Mushroom, Watercress, wild rice & Tomato sauce V

Spaghetti Pomodoro with Tomato, Garlic, Parsley, Lemon & pine Nuts V

DESSERTS

Lemon Mascarpone Cheesecake with whipped Cream

Chocolate Brownie Fresh Strawberry & whipped Cream

Sticky Toffee Pudding Vanilla Ice Cream

Vegan Chocolate Truffle Torte V

Trio of Ice Cream -Vanilla, Chocolate & Strawberry with a Pompadour fan V



Platinum package

4 Course Wedding breakfast

Amuse-Bouche and choose 3 starters,
3 mains and 3 desserts as options

AMUSE - BOUCHE

Cod Fritta

Mini Quiche (V)

Firecracker Baby Corn (V)

STARTERS

Melted Camembert Tart with Parma Ham, Asparagus, mixed leaves & Balsamic dressing

Chicken Liver Parfait with toasted focaccia, onion & Cranberry confit

Smoked salmon Niçoise with Olives, green beans, egg, tomato, & new Potato with French dressing

Classic King Prawn Cocktail with Mary rose sauce & crispy baby gem Lettuce

Goats Cheese & Baby Plum Salad with Crostini Watercress & fresh Mint dressing V

Vegan Cheese & Baby Plum Salad with Crostini Watercress & fresh Mint dressing V

Garlic Chestnut Mushroom Bruschetta with rocket & Parmesan V

Spiced Carrot & Coriander Soup with natural Yoghurt V

MAINS

Roast Sirloin of Beef with Yorkshire pudding, roast Potatoes, glazed Carrots, red Wine jus & seasonal vegetables

Roast Lamb Rump with fondant Potato, Rosemary butter & red Cabbage

Roast Chicken Supreme with Dauphinoise Potato, trio of Cabbage & Pancetta & Sage sauce

Baked Salmon Fillet with Dill Hollandaise, crushed new Potatoes, Minted Peas & seasonal vegetables

Grilled Sea Bass Fillet on a bed of Tomato, Spinach & Red Onion Risotto. Served with Lime & Black Pepper Butter.

Spiced Chargrilled Celeriac Steak with wild Rice, Tomato & roasted green & red Pepper Salsa V

Spaghetti Pomodoro with Tomato, Garlic, Parsley, Lemon & pine Nuts V

Vegan Tagine with Lemon & Coriander Cous Cous & Vegan Mint dressing V

DESSERTS

Lemon Mascarpone Cheesecake with whipped Cream

Chocolate Brownie fresh Strawberries & whipped Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Vegan Chocolate Truffle Torte V

Trio of ice cream -Vanilla, Chocolate & Strawberry with a Pompadour fan V



Children's Menu

For either Golden
or Platinum package

STARTERS

Melon Cocktail

Mozzarella Sticks

Garlic Bread

MAINS

Fish Fingers with Chips & Peas

Chicken Goujons with Chips & Peas

Isle of Wight Sausages with Mash & Beans

Vegetarian Sausages with Mash & Beans

Harry's 2oz Cheese Burger with Chips

Mac 'n' Cheese with Chips

DESSERTS

Chocolate Brownie & Ice cream

Fruit Salad V

Trio of ice cream

-Vanilla, Chocolate & Strawberry with a Pompadour fan V



Canape Menu

Please Choose any Four:

Smoked Salmon with cream cheese & dill on a Blini

Prawn in Lemon Mayonnaise

Roast Beef & mini Yorkshire pudding with Horseradish

Parma Ham & Melon skewers

Chicken, Pancetta & red Pepper Tartlet

Sundried Tomato, Red Onion & Potato Tortilla

Tomato, Basil, Mozzarella

Brie pesto & Tomato

Houmous & Crudites

Selection of Olives, Oil & Garlic



Finger Buffet

Sandwiches

Choose three types from the list

Prawn Marie rose
Cheddar Cheese & Chutney
Ham & wholegrain Mustard
Smoked Salmon & Cream Cheese
Cajun Chicken & Mayo
Roast Beef & Horseradish

Choose up to eight from the list

Sausage Rolls
Pork Pie
Scotch Egg
Quiche
Chicken Goujons
Honey glazed cocktail Sausages
Samosas
Onion Bhajis
Chunky Chips V
Pizza bites
Deep fried Mushrooms V
Crispy Mozzarella sticks
Tortilla Chips

Served with a selection of dipping sauces and relishes

Vegan Speciality

Sausage Rolls
Cheese bites
Tempura
Crudites
with Vegan dips & sauces



Hot Buffet

Chilli Con Carne & Rice

Thai Green Curry & Rice

Carbonara Penne Pasta

Chicken Tagine with Lemon & Coriander Cous Cous

Served with a selection of breads
(Naan, Flatbread, Tortilla)

*Vegetarian / Vegan versions
of the above are available*

Snack Menu

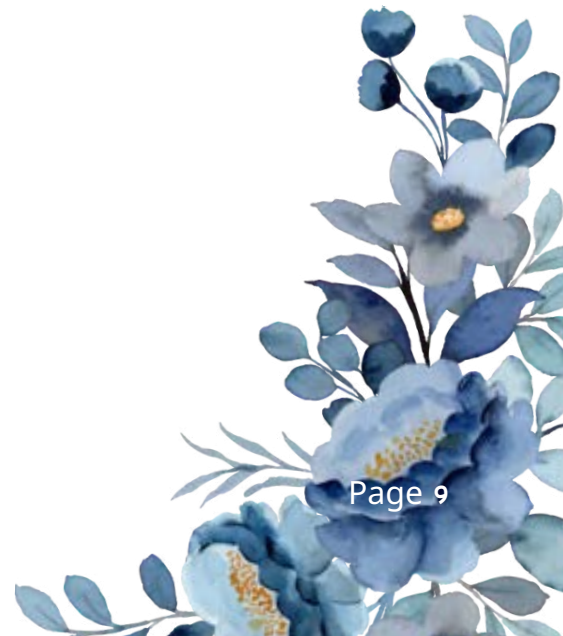
Bacon rolls

New York del Hot Dog

Burgers

with Chips in a cone

Served with Sauces





Drinks Packages

Cheers

A glass of Bucks Fizz per person on arrival
A Glass of Prosecco per person for the toasts

Salute

A glass of Bucks Fizz per person on arrival
175ml glass of wine or a bottled beer per person
with the wedding breakfast.
A Glass of Prosecco per person for the toasts

Na Zdrowie

A glass of prosecco or seasonal cocktail per person on arrival.
Half a bottle of wine or 2 bottled beers per person
with the wedding breakfast
A Glass of Prosecco per person for the toasts
Plus a glass of Brandy or Port to finish



For your Wedding Reception only.....

You may choose a church wedding or a marriage ceremony at another location, but need that special welcoming place to host your Wedding Reception. The Royal Esplanade Hotel offers bespoke room hire and catering packages, thoughtfully designed to make your day unforgettable.

Hire our charming Coach House room for just £750 for the whole day, including round tables, linen, attentive staff and the expert support of our Wedding Planner.

For parties of over 60 guests, we offer private use of our adjacent Cellar Bar. Should you wish to stay over, ask about our Bridal Suite and also discounted room rates for your guests' rooms.

(Enjoy 10% discount on weekday bookings and during the off-peak months of January, February, October and November)

Wedding Breakfast	Per person
Sit down Buffet	£25
2 Courses	£35
3 Courses	£45

Evening Buffets, Canapes, drink packages are as priced in the wedding packages.