



Welcome to The Royal Esplanade Hotel

Private Parties at The Royal Esplanade Hotel

Welcome to The Royal Esplanade in Ryde. We have a friendly, professional and attentive team waiting to help make your party, celebration or business event just what you need and want it to be. We have a range of options available for all parties and events and would welcome the opportunity to discuss your plans and show you what we can do for you and your event or special celebration. We have menu options available starting from as little as £7.95 per person. Please see the information provided below and then why not give our Hospitality Manager a call for an informal chat on 01983 562549 or Email: Bookings@royalesplanadehotel.co.uk

About the Hotel and our Service

The Royal Esplanade is a beautiful Victorian Grade II listed building pleasantly situated on The Esplanade facing the Solent, in the centre of the attractive sea-side town of Ryde. The hotel has recently undergone a significant programme of refurbishment under new ownership.

The Hotel offers an excellent variety of function rooms and facilities in a stylish, elegant and impressive historic setting for your event. From intimate to extravagant, traditional to unique, we can accommodate your party requirements and are committed to creating memories that will last a lifetime. Whilst the hotel doesn't have its own parking facility there is extensive public parking in a public car park opposite and on street parking adjacent to the hotel.

We recognise that it's the little things as well as the big ones that make a difference and we will work with you at every stage to help you decide what is right for you

Our Function Rooms



Harry's Brasserie



Coach House Suite



Harry's Bar

Harry's Bar and Brasserie offers a relaxed dining experience. The décor is classically styled – reminiscent of the golden age of Bogart and Casablanca - These functions rooms can flexibly offer pre-dinner drinks, formal dining and bespoke entertainment

The Brasserie offers a range of party 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. We can cater for special dietary requirements on request.

Harry's Bar offers a full range of spirits, draft beers, real ales, fine wines and cocktails including, of course, the famous Bellini originally created in Harry's Bar in Venice. The bar also has a separate 'Snug' room which is perfect for more intimate occasions.

The Coach House Suite adjoins the Hotel Lounge – and these rooms are perfect for any welcome reception and pre function drinks and dinners. This room is suitable for all types of functions from Birthdays, Anniversary and Wedding Ceremonies and Receptions.

Harry's Brasserie and Bar guest numbers capacity - up to 80 dependent on room and table layout required:-

Top table with sprigs up to 80 persons • Buffet style with sprigs up to 64 persons
Restaurant style up to 60 persons • Cabaret style up to 40 persons

Harry's Snug guest numbers capacity – up to 20 dependent on room and table layout:-

Private Dining up to 20 persons • Buffet style up to 30 persons

The Coach House Suite capacity – up to 100 persons dependant on layout of room

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

We can accommodate larger parties and have exclusive use options but these do need considerable advance booking time, but please don't hesitate to ask.

MENU SUGGESTIONS & OPTIONS

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. These are only suggested menus and prices and we are able to cater to your special requirements, dietary needs and budgets.

CANAPES From £7.95 per person

Homemade canapés make an ideal accompaniment to your bar drinks

1. Fresh Fig, Walnut and Stilton Bon-Bon Sticks (V)
2. Smoked Salmon and Dill Blini's
3. Roasted Mediterranean Vegetables and Goats Cheese Canapé Cups (V)
4. Fried Sesame Feta and Watermelon Sticks (V)
5. Baby Plum Tomatoes, Basil, Olive and Mozzarella Skewers (V)
6. Crispy Bacon and Braised Leek Welsh Rarebit
7. Aromatic Seared Salmon Phaenang on Brown Ciabatta
8. Comfit Chicken Parfait and Roasted Mushroom Blini's
9. Balsamic Mushroom, Herb and Tapenade Canapé
10. Chicken, Caramelised Shallot and Asparagus Canapé

Please select three of the above to be served with your bar drinks
 £7.95 per head - additional choices will be charged at £2.95 per head

SWEET CANAPES

Ideal for finger buffets £2.95 each per person (please choose one option)

1. Mini Chocolate Churro shots
2. Lemon Curd and Ginger Cheesecake
3. Chocolate Brownie with Raspberry's

FINGER BUFFET

CRYSTAL From £11.95 per person

Selection of sandwiches served on white or wholemeal bread from Bembridge Bakery

Roasted Ham and Tomato
 Prawn Marie Rose
 Cheddar Cheese & Onion Chutney

Fried Spiced Tortilla Chips with Humours, Salsa and Guacamole for dipping
 BBQ Chicken Drumstick with Peppers and Yoghurt Dressing
 Seasoned Rock Salted Chips with Smoky Tomato Mayo (V)
 Hot Beef and Chilli Sausage Rolls

FINGER BUFFET

CHINA From £13.95 per person

Selection of sandwiches served on white or wholemeal bread from Bembridge Bakery

Pulled Salt Beef and BBQ Mustard
 Roasted Ham and Tomato
 Prawn Marie Rose
 Cheddar Cheese and Onion Chutney

Mini Yorkshire Puddings filled with Roasted Chicken, Lemon and Herb Stuffing and
 Cranberry Mayo
 Braised Leek Welsh Rarebit Toasts (V)
 Seasoned Rock Salted Crisps with Smoky Tomato Mayo

Cocktail Sausages with Bombay Curry Glaze
Plaice Goujons with Tartare Sauce

FINGER BUFFET

SILVER From £15.95 per person

Selection of open sandwiches

1. Crayfish in Szechuan Pepper and Suiracha Sauce
2. Pulled Salt Beef and BBQ Mustard
3. Whipped Brie, Tomato and Smashed Avocado (V)
4. Mini Cheese Burger Sliders with Smokey Tomato and Onion Chutney
5. Seasoned Rock Salted Crisps (V) with Smoky Tomato Mayo
6. Crispy Coated Chicken Fillets with Indian Sweet Chilli Sauce
7. Feta, Spinach and Pine Nut Parcels (V)
8. Little Potato Cakes with Yoghurt Dip (Veg)

FINGER BUFFET - ADD ONS

In addition to all our finger and fork buffets you can enhance your meal with the following dishes

Dressed Salmon
£6.95 per head

IOW Cheeseboard
£7.95 per head

We can tailor your buffet to meet your individual requirements and budget, simply ask our Events and Hospitality Manager for more details

Two and Three Course Function Menus

Our menus are flexible and allow you to set the menu to suit your preferences. We also offer a range of vegetarian alternatives and can cater for any requirements.

Please contact us for more details of set and tailor-made Function Menu's and Options

Drinks Packages

Our Drinks Packages can be designed to suit your requirements. Popular combinations include welcome reception drinks, bespoke cocktails, pre-ordered table wine and drinks for toasting.

Below is an example list of what we can provide – if you would like to go for something a little ‘different’, please ask our Events and Hospitality Manager for suggestions and a quotation. Why not treat your guests to one of our award-winning real ales that has been brewed especially for us by our micro-brewery in Burton on Trent, or you may want to include a bespoke cocktails created by our talented mixologist.

Drinks! We have it all – and here’s a few suggestions:

- ❖ Bucks fizz, Pink fizz, Prosecco, Champagne, Kir Royale, whatever bubbles you fancy
- ❖ House wine (Various grape Varieties), Jugs or glass of Pimms, bespoke Cocktails
- ❖ Draught and bottled lager and beer, award winning real ales, International beers
- ❖ Freshly squeezed fruit juice, alcohol free cocktails, cordials, mineral waters and mixers

**DJ & Disco Hire,
Entertainment & In-house
music systems**

We highly recommend the use of our resident DJ.

We can arrange all your disco or band requirements, or recommend DJ’s and bands for you to contact directly and organise your own entertainment. We have access to almost any facility you may require, please do not hesitate to ask.

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

**TERMS, CONDITIONS &
CONTRACT**

1. Confirmation of booking

For larger events we do require a booking form to be completed. 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 an agreed non-refundable deposit of £150 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 8 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. A small change in numbers may be agreed up to 3 days prior to the event.

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:

- The Royal Esplanade Hotel shall retain the non-refundable deposit.
- Between 28 and 21 days 50% of the total amount, determined by the Agreed minimum numbers, shall be retained by the Royal Esplanade Hotel
- Within 21 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 14 days prior to the Event the Customer and the Hotel will agree final numbers. Should these numbers reduce within the 7 days prior to the Event the Hotel reserves the right to charge 50% of the charge per head for non-attending guests other than a small variation (up to 6)

If cancelled within 3 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.

6. Cancellation by the Royal Esplanade Hotel

The Hotel may cancel the booking:

- 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, without prior agreement to change.

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 personal 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.

Signed by Customer:

Signature

Name of customer

Date

Signed on behalf of The Royal Esplanade Hotel:

Signature

Name

Date