



THE ROYAL ESPLANADE

WEDDINGS

STYLISH SURROUNDINGS . QUALITY SERVICE . AFFORDABLE PRICES



The Royal Esplanade
16 Esplanade, Ryde, Isle of Wight, PO33 2ED
01983 562549 . info@royalesplanadehotel.co.uk

Congratulations

Firstly, we would like to congratulate you both on your engagement. This is an incredibly special time for you both and we are here to ensure the journey is equally as memorable as the big day itself.

The Hotel

The Seventy-bedroom Royal Esplanade Hotel is a listed building, pleasantly situated facing the Solent in the centre of the attractive seaside town of Ryde.

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 hotels listed Victorian building provides an impressive setting for your special day. Overflowing with character our range of suites form the perfect backdrop for you and your guests to share old memories and create new ones.

Your Perfect Day

We recognise that little details count, and we will work with you at every stage to help you decide what is right for you. Simply tell us what you have in mind and we will organise everything from the food and drink, evening entertainment and accommodation.

We can put you in touch with local wedding suppliers who we would recommend to take care of flowers, venue decorations, centrepieces, cakes and much more.

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

The Wedding Ceremony and Reception

Enjoy your Wedding Ceremony and/or Reception in our newly refurbished Coach House Suite, suitable for intimate or extravagant parties.

**Pricing for Ceremony only – Monday to Thursday & Sunday £150
Friday & Saturday £200**

The Coach House Suite

A delightful and elegant room for small or large ceremonies, with a dance floor area for evening entertainment. Private cellar bar for you and your guests to enjoy.

Licensed for civil ceremonies and wedding receptions up to 100 – dependent on layout.
Minimum numbers 50 people.

Evening Reception

Enjoy the historic settings in our Victorian listed hotel for your evening reception and create some memories with your wedding guests.

The Coach House Suite offers a perfect venue for both dinner and dancing for up to 100 people. We can recommend live musicians and DJ's for your wedding party to dance the night away in style. We also have our private Cellar Bar as a great addition if required.



Registrar

Should you choose to get married at The Royal Esplanade Hotel, you will need to make your own arrangements with the local registrar whose contact details are;
Registration of Marriages, Seaclose, Fairlee Road, Newport, PO30 1UD
01983 823233

Accommodation

The hotel has up to Seventy rooms varying in size and style to suit everyone's needs.

From our Classic rooms to our more Superior rooms, we ensure all our guests have a memorable stay here at the Royal Esplanade Hotel.

We have a beautiful room perfect for the Bride and Groom, which we can offer at a very good rate – dependant on time of booking. We can also offer special rates to any wedding guests wanting to stay – rates subject to change throughout the year.

We can also offer our Luxury Owners Self Catering Cottage with Hot Tub as an ideal place to relax and get ready for your special day – also an ideal bridal hide away after your day.



Contact our Events team for a tailor-made package just for you.
bookings@royalesplanadehotel.co.uk or 01983 562549

Wedding Food Menu Options

Canapés

Our canapés are priced from £8 per person based on five pieces from the menu below, which are the perfect accompaniment for a 30 minute reception. For longer receptions, we would advise you to choose eight items per person at £11.50 per person.

Cold

- Cucumber With Tamarind Chutney Served On A Mini Poppadom (V)
- Toasted Walnut & Celeriac Remoulade (V)
- Smoked Halibut, Beetroot & Crème Fraiche
- Pastry Case Filled With Whipped Goats Cheese & Aubergine Jam (V)
- Smoked Salmon, Cheddar Cheese & Caper Roulade
- Crostini Topped With Prawn & Mango Salsa
- Duck Confit, Ceps & Crushed Peas On Fresh Baguette Medallion
- Jerk Chicken & Salsa On A Tortilla Crisp

Hot

- Ratatouille & Goats Cheese On Foccacia (V)
- Roasted Pepper With Smoked Paprika Tart (V)
- Sundried Tomato & Basil Arancini (V)
- Aged Cheddar & Chive Croquettes (V)
- Asparagus & Cod Tartlets
- Mini Jacket Potato, Crab Mayonnaise & Chives
- Miniature Shepherd's Pie
- Miniature Beef Burgers
- Mini Beef & Horseradish Yorkshire Pudding

Appetisers

Minted Salad of Watermelon, Feta & Fennel (V)	£6.50
Aubergine Capanata, Roast Peppers & Basil (V) Served with Rocket Leaves & Crostini	£6.50
Warm Aged Cheddar & Shallot Tartlet (V) Served with Leek & Parsley Vinaigrette	£6.50
Flaked Smoked Salmon & Cucumber Tian Served with Crème Fraiche & Pea Shoot Salad	£7.00
Pressed Ham Hock Terrine Served with Piccalilli Crostini	£7.50

Salad Caprese : Mozzarella, Tomato & Basil (V)	£6.50
Goat's Cheese & Beetroot Bruschetta (V) Served with Rocket & Toasted Almonds	£6.50
Roast Red Pepper Soup (V) Served with Olive Croutons	£5.50
Rich Tomato Soup with Crème Fraiche (V)	£5.50
Seafood Chowder	£7.50
Lobster Bisque	£8.50
French Onion Soup	£5.50
Chunky Beef & Pepper Soup	£6.00

Main Courses

Fillet of Sea Bream with Fennel & Plum Tomato, Herbs, New Potatoes and Beurre Blanc Sauce	£16.50
Teriyaki Glazed Salmon, Egg Noodles, Asian Greens, Shitake Mushrooms & Sesame	£15.00
Corn-fed Chicken Breast, Lyonnaise Potatoes & Greens with Tarragon Jus	£13.50
Dingley Dell Pork Belly with Crushed Potatoes, Seasonal Greens, Apple Sauce & Cider Jus	£14.50
Slow Baked Duck Leg with Bubble 'N' Squeak, Buttered Greens & Balsamic Jus	£14.50
Veg Julienne, Ricotta & Herbs, Baked in Filo Pastry with a Smoky Tomato Sauce and Rocket (V)	£13.50
Sweet Potato & Lentil Cakes, Seasonal Greens & a Spiced Tomato Sauce (V)	£13.50
Roast IOW Sirloin of Beef with Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables	£16.50

Desserts

Warm Apple Galette with Butterscotch Sauce
& Vanilla Ice Cream
£6.00 (V)

Soft Chocolate Savarin, Honeycomb Ice Cream
& Pear Compote
£6.00 (V)

Mango & Raspberry Meringue Pavlova
£5.50 (V)

Salted Caramel Chocolate Tart with Chantilly Cream
£6.50 (V)

Raspberry & White Chocolate Brulee with Almond Crunch
£6.00 (V)

Baked White Cheesecake & Lemon Cheesecake
with Vanilla Ice Cream
£6.00 (V)

To Finish

Coffee / Tea with Homemade Truffles
£2.50 (GF)

Evening Buffet From £17.50 per person

A selection of sandwiches and crisps. Plus choose any other four items from the selection below:

- Margherita Pizza
- Coleslaw
- Tandoori Spiced Chicken Thighs
- Potato Skins Filled with Cheddar & Spring Onion
- Vegetable Quiche
- Vegetable Samosas & Mango Chutney
- Chicken Satay with Peanut Sauce
- Honey & Mustard Mini Sausages

Menu choices and prices may be subject to change – For more tailor – made menu options please do not hesitate to ask our function manager

Drinks Packages

Our drinks packages can be designed to suit your requirements. Popular combinations include welcome reception drinks, bespoke cocktails, pre-ordered wine for tables 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 cocktail created by our talented mixologist.

Drinks! We have it all – and here are 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 larger and beer, award winning real ales, international beers
Fruit juices, alcohol free cocktails, cordials, mineral waters and mixers

**Disco Hire, Entertainment and
In-house music system**

We can recommend DJ’s or bands for you to contact directly and organise your own entertainment.

Please see attached our local supplier details for more information.

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 to the Customer. If no deposit is received, the Hotel reserves the rights 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/postponement 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 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 hotels 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 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.
- 5.2** 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, alterations, decoration or by order of any public authority.
- 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 Customers property or assets.

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 negligence of the Hotel or its employees or Agents. All clothing and goods which the Customer and Guests leave will be left at their own risk.

Customer Name:

Date:

Customer Signature:

Signed on behalf of the National Brewery Centre:

Name:

Date:

Signature: