



YOUR WEDDING

Beach Street, Deal, Kent, CT14 6JD
T: +44(0) 1304 375555 ~ F: +44(0) 1304 372270
E: royalhotel@shepherd-neame.co.uk ~ W: www.theroyalhotel.com



THE VENUE

Dear.....

Many congratulations on your engagement and thank you for considering the Royal Hotel as a venue for your big day.

A heartfelt welcome awaits you at the Royal Hotel - the perfect setting for your most special celebration. We understand that choosing a venue for your wedding reception can be a daunting task. With that in mind, our dedicated Managers, together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your wedding reception is planned to perfection.

The Royal Hotel is regally positioned right on the Kent coast in the heart of Deal and is the ideal venue for a wedding reception. Gracefully combining charming period features with 21st century comfort and with panoramic views over the seashore, you can hardly imagine a more idyllic setting for a seaside wedding reception.

The Royal Hotel offers two function rooms for wedding receptions, The Map Room which is suitable for wedding breakfasts of up to 40 guests and for a more intimate feel we have the Reading Room which is perfect for up to 16 guests. The rooms are interlinked and can be used together so you can enjoy the maximum amount of space.

And what better way to finish off your special day than by spending your wedding night in one of our luxurious rooms with a balcony overlooking the beach, or relaxing in a free-standing bathtub while gazing out to sea.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

Natasha Franz

General Manager

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OUR WEDDING PACKAGES

We have 3 inclusive wedding packages for you to choose from, incorporating a range of menus, each offering something slightly different to help you cater for differing tastes and fit varying budgets. Should you not find anything that suits your requirements we would be more than happy to discuss alternative options.

All of our carefully selected packages include:

- The services of our dedicated Wedding Co-ordinator
- The complimentary use of our function room for the wedding breakfast and/or evening reception
 - The use of linen table cloths & napkins
 - The use of a silver cake stand and knife
 - 4 Course wedding breakfast as standard
 - Buffet at the evening reception
- Complimentary bridal suite for the bride & groom on their wedding night*

Once you have chosen your preferred wedding package, why not personalise it by adding canapés or buffet upgrades creating a wedding day perfectly tailored for you?

Our devoted Team are ready to work with you to help you make your day exactly as you wish. Our packages have been designed to help simplify your planning; however, should you have any special dietary requirements please discuss this with your Wedding Co-ordinator and we will endeavour to cater for your every need.

We also have menus for your young wedding guests, designed specifically with them in mind.

**Subject to availability*



THE PACKAGES

THE LEAS PACKAGE

Welcome drink
4 course wedding breakfast
(The Leas or Kingsdown)
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet
(The Strand)
Additional evening guests £10.95 per head
£49.95 PER HEAD

SANDOWN PACKAGE

Welcome drink
4 course wedding breakfast
(Sandown or Walmer)
Mineral water on tables
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet (The Strand)
Additional evening guests £10.95 per head
£57.50 PER HEAD

WELLINGTON PACKAGE

Welcome drink
4 course wedding breakfast
(Wellington Parade)
Mineral water on tables
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet
(The Strand)
Additional evening guests £10.95 per head
£65.00 PER HEAD

THE LEAS WEEK DAY PACKAGE

Monday - Thursday

Welcome drink
4 course wedding breakfast
(The Leas or Kingsdown)
1 glass of wine per person
Glass of sparkling wine with toast
Evening finger buffet (The Strand)
Additional evening guests £8.95 per head
£39.95 PER HEAD



MENUS

THE LEAS

Please choose 1 dish from each course

STARTERS

Seasonal soup

Smoked salmon salad, red onion & caper salsa

Chicken liver, smoked bacon & mushroom pate with toast & butter

Feta & watermelon salad (v)

MAINS

Roast topside of beef, horseradish sauce, Yorkshire pudding with red wine & mustard gravy

Loin of pork with thyme jus & roasted apple

Chicken breast with spinach mousse, roasted red pepper sauce, rocket & Parmesan

Roasted salmon fillet, Parmesan, lime & basil crust

All served with a selection of vegetables & potatoes

DESSERTS

Lemon posset with berry compote

Passion fruit & pineapple pavlova

Chocolate truffle torte

Coffee & mints



SANDOWN

Please choose 1 dish from each course

STARTERS

Seasonal soup

Crab & chilli fishcake, lime & coriander mayonnaise

Kentish blue cheese & walnut salad (v)

Duck liver & green peppercorn terrine with fig compote

MAINS

Roast leg of lamb with apricot stuffing, white onion sauce & rosemary jus

Striploin of beef with Yorkshire pudding and horseradish & mustard jus

Cornfed chicken breast, pancetta & pea broth

Sea bream fillet with coconut risotto

All served with a selection of vegetables & potatoes

DESSERTS

All butter tart au citron

Eton mess

Warm chocolate fondant

Coffee & mints



WELLINGTON PARADE

Please choose 1 dish from each course

STARTERS

Seasonal soup

Almond crusted goat's cheese with Cumberland sauce (v)

Scallop, beetroot & Black Forest ham salad with basil oil dressing

Chicken liver parfait with melba toast & salad leaves

MAINS

Roast strip loin of beef, wild mushroom, thyme & red wine jus

Lemongrass & ginger marinated sea bass fillet with lime hollandaise

Roasted saddle of lamb with apricot & cashew nut stuffing

All served with a selection of vegetables & potatoes

DESSERTS

Raspberry & lime cheesecake

Coconut panna cotta with fruit compote

White & dark chocolate mousse in an almond tuille basket

Coffee & mints



VEGETARIAN OPTIONS

The following main course dishes have been designed specifically for your vegetarian guests.
Please select one of the following dishes in place of your chosen main course.

Barrel aged Feta cheese & sun blush tomato tart

Blue cheese, spinach & cranberry risotto

Pea, asparagus & cheese ravioli with roasted pepper & tomato pesto

Goats cheese & chive gnocchi with asparagus

Artichoke, tomato & basil risotto with caramelised walnuts



YOUNG GUESTS

Here at the Royal Hotel we want to ensure that everyone has a fabulous day to remember, including your younger wedding guests. With them in mind we have created a special 'Young Guests' menu for those under 12 years of age.

Please choose 1 dish from each course

STARTERS

Garlic bread

BBQ chicken skewers

Vegetable sticks & houmous dip

MAINS

Fisherman's pie

Roast beef

Roast chicken

Cheesy vegetable linguine

All served with a selection of vegetables & potatoes

DESSERTS

Ice cream

Warm chocolate fudge sponge

INCLUDING:

Fruit squash throughout the wedding breakfast
&
Orange juice & lemonade for the toast

£15.00 PER HEAD



FORK BUFFETS

KINGSDOWN

Please choose only 1 starter & 1 dessert

STARTERS

Seasonal soup

Smoked salmon, horseradish & potato salad

Watermelon, mint & Feta salad

MAINS

Served on the buffet table

A selection of cooked meats

Honey roasted ham, rare topside of beef & roast turkey

Wild mushroom, basil & sun blush tomato frittata

Salad of plum tomatoes, cucumber & red onions with lemon & balsamic dressing

Mixed leaf salad with vinaigrette dressing

Vegetable couscous salad

Apple, celeriac & sultana coleslaw

Minted new potatoes

DESSERTS

All butter lemon tart with raspberry coulis

Chocolate truffle torte

Baked vanilla cheesecake & fruit compote

Coffee & mints



WALMER

Please choose only 1 starter & 1 dessert

STARTERS

Seasonal soup

Crab & chilli fishcakes with prawn bisque

Smoked duck & cashew nut salad

MAINS

Served on the buffet table

Warm breads

Grilled steak & walnut salad with blue cheese dressing

Asparagus & wild mushroom frittata

Hot smoked salmon & pancetta winter salad

Grilled lamb cutlets with pomegranate & minted cucumber salad

Roasted balsamic vegetables

Hot buttered new potatoes

Green salad

DESSERTS

Kentish cheese board, with a selection of biscuits, grapes, celery & chutney

All butter lemon tart with raspberry coulis

Chocolate truffle torte

Coffee & mints



FINGER BUFFETS

THE STRAND

Selection of sandwiches served on white & granary bread
~ Cheddar cheese & chutney ~ Honey roasted ham, tomato & grain mustard ~
~ Roast beef, rocket & horseradish ~ Tuna, cucumber & lime mayonnaise ~

Selection of crudités with houmous & salsa dips

Cajun breaded chicken strips with creole dip

Breaded plaice goujons with house tartare sauce

Seasoned chips with roasted garlic mayonnaise

Cocktail sausages in a tomato & roasted garlic glaze

£10.95 PER HEAD

CINQUE PORTS

Selection of sandwiches served on white & granary bread
~ Salt beef, gherkin & mustard ~ Prawn Marie rose & rocket ~ Cheddar cheese & pea shoots ~
~ Roasted chicken & green peppercorn mayonnaise ~

Selection of crudités with houmous, salsa & blue cheese dips

Piri piri chicken skewers & tzatziki dip

Smoked salmon, red pesto & brie bruschetta

Goats cheese & caramelised red onion frittata

Seasoned potato wedges with BBQ dip

£12.95 PER HEAD



PACKAGE UPGRADES

CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Smoked salmon & egg roulade with dill mayonnaise & caviar

Duck & cranberry parfait with black olives

Smoked trout & horseradish bouchée

Asparagus & Brie rye bread with sage oil

Chorizo & smoked aioli blinis

Saffron egg bouchée

Prawn & smoked salmon mousse with lime & capers

Toasted Welsh rarebit

Please select 3 of the above to be served with your reception drinks, £5.95 per head

Additional choices will be charged at £1.75 per item

BUFFET UPGRADES

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

DRESSED SALMON

£4.95 per head

SEAFOOD PLATTER

A selection of smoked fish: salmon, prawns, mussels

£8.95 per head

KENTISH CHEESE BOARD

Selection of biscuits, grapes, celery & chutney

£6.95 per head



OUR GIFT TO YOU

Book your wedding breakfast with us to take advantage of our complimentary gift to you.

Enjoy a night to remember in our balcony Honeymoon suite* with Full English breakfast served in your room.

If you wish to take advantage of this gift from us, please advise your Wedding Co-ordinator when booking your wedding. We will be happy to show you our hotel rooms and make the necessary arrangements.

** Subject to availability*

OUR ACCOMMODATION

Our hotel offers your guests a wide selection of en-suite rooms, from singles to family rooms. All of our rooms offer televisions, direct dial telephones, complimentary WI-FI, tea and coffee making facilities and hair dryers; some even have extra touches such as sea views & private balconies.

All our prices are based on two people sharing with full English breakfast.
(Please ask your Wedding Co-ordinator for the tariff list.)

Rooms are available from 14.00hrs on the day of check in and guests are requested to vacate their rooms by 11.00hrs on the day of check out.



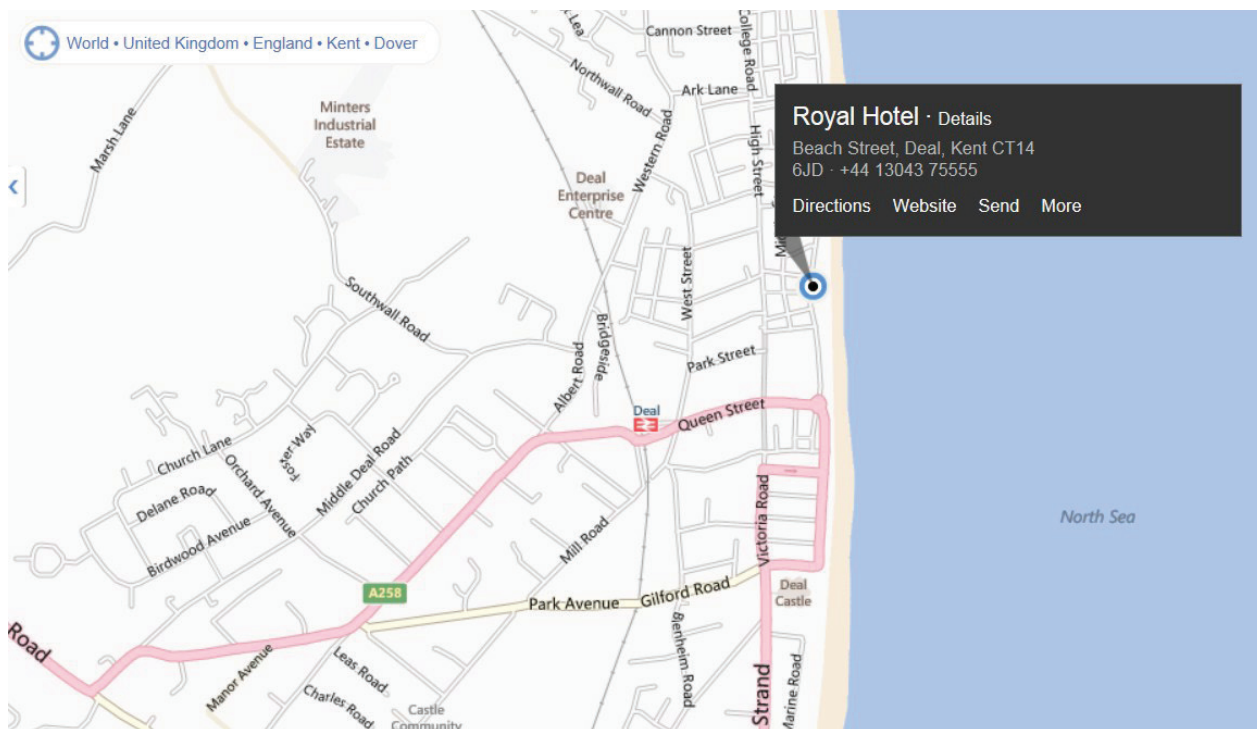
WHERE WE ARE

The Royal Hotel is conveniently accessed by both road and rail and is approximately 120 minutes from London, just 8 miles from the A2.

The nearest train station is approximately half a mile away in the Deal.

To find us by road, please enter the following postcode into your Sat Nav

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WEDDING CHECKLIST

AS SOON AS POSSIBLE

- Book the ceremony
- Book your reception with us
- Block book our accommodation
- Send save the date cards

1 YEAR

- Book the photographer/videographer
- Book the cars
- Book the evening entertainment
- Compile your guest list
- Book your honeymoon
- Go dress shopping

6 MONTHS

- Organise a florist
- Hire suits
- Shop for wedding rings
- Order the cake
- Order your stationery
- Organise hen & stag parties
- Send wedding invitations

3 MONTHS

- Book hair and make up
- Order the favours

6 WEEKS

- Finalise details with the photographer, cars, florist and entertainers
- Buy gifts for the bridesmaids & groomsmen
- Write the order of service

1 MONTH

- Finalise your guest list
- Arrange your seating plan
- Organise rehearsals for the ceremony
- Break in your shoes

These are just a few of the many things you will need to do before your big day. Once these are complete all that is left to do

*.....is relax and enjoy
your day!*



APPOINTMENTS

6 MONTHS PRIOR TO YOUR WEDDING DAY

Your Wedding Co-ordinator will contact you to arrange a meeting to discuss any questions or queries you may have for your wedding day.

3 MONTHS PRIOR TO YOUR WEDDING DAY

Your Wedding Co-ordinator will arrange a meeting with you to discuss the running order of your day and your preferred menu choices.

2 WEEKS PRIOR TO YOUR WEDDING

Your Wedding Co-ordinator will meet with you to finalise the running order, guest numbers and any other finer details.

THE DAY BEFORE

Deliver the table plan, all items for the tables and the over night bag for the bride and groom

If you have any questions or queries between each meeting with your Wedding Co-ordinator please do not hesitate to contact us.



TERMS & CONDITIONS

- Please be aware that all areas of the Royal Hotel, including guest bedrooms, are non smoking.
- We can hold your booking for 14 days, after which a deposit of 25% is required to secure your booking. We would then require 50% of the balance 12 weeks prior to the event and the remaining balance is required no later than 30 days prior to the event. Please note that in the event of a cancellation the deposit, being held at the time of cancellation, is non refundable.
- Cheques are made payable to 'The Royal Hotel'.
- Events are normally scheduled to finish at midnight.
- The Royal Hotel does not accept liability for any loss or damage to guests or their property.
- Please notify us in advance if you require wheelchair access or the use of high chairs.
- Please notify us of any guests that have food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts &/or seeds. Fish dishes may contain bones.
- All prices quoted are inclusive of VAT
- A copy of the public liability insurance certificate for any live entertainment or DJ is required.

Please note the contents of this brochure are subject to change. Prices and contents will only be honoured once a reservation, secured with a deposit, has been made.