

## Marriage Ceremonies at The Royal Hotel Hull



The following information will hopefully answer many of the queries you may have. If you have any further questions, please do not hesitate to discuss them with us.

1. Ceremonies in the hotel can take place at any time of day that the Registrar will perform the marriage.

2.

	Civil Wedding Ceremony		Wedding Breakfast		Evening Wedding Reception	
Suite	Max Numbers	Room Hire	Max Numbers	Room Hire	Max Numbers	Room Hire
Royal Suite	400	£140	140	n/a	250	£300
Edwardian Suite	200	£115	90	n/a	120	£250
Windsor Suite	250	£115	90	n/a	120	£250

3. The Evening Reception room hire charge does not apply to couples holding their Wedding Breakfast with us.

4. Flowers can be arranged at your request.

5. The Marriage Registrar insists that certain rules and regulations apply when holding your ceremony in a hotel. They are as follows:

*Smoking and the consumption of food or drink is prohibited in the rooms for one hour before and during the ceremony itself.*

*No confetti is to be used in any area of the hotel grounds.*

*Two witnesses must be present for the marriage.*

*A small room must be available for a private interview to take place before the ceremony, with the Bride and Groom. We will gladly provide this free of charge.*

6. Once you have decided on a date for your wedding, the next step is to book the room at the hotel and then the Registrar must be booked by the couple themselves with at least three month's notice. The Hull Registrar contact details are:

Hull Registrar Office  
Municipal Offices  
181-191 George Street  
Hull  
HU1 3BY  
Tel: 01482 615 400  
Fax: 01482 615 411

7. If you wish we can arrange for a pre-wedding private dinner for up to 25 family members and friends in our Prince of Wales Bar. The menu can be chosen from our menu selector.

8. We offer competitive accommodation rates of £60 for a double or a twin room and £35 for a single room. Both rates include bed, breakfast and car parking.

9. A booking can be held for 14 days, where upon a deposit of £500.00 is to be made or £300.00 for an evening wedding reception. Confirmation of final details and full payments are to be made 3 weeks prior to the wedding date.

## Wedding Drinks Package

### Package A

*A glass of Buzz Fizz on arrival  
A glass of house red or white wine with the wedding breakfast  
A glass of sparkling wine for the toast*

**£8.50**

### Package B

*A glass of Buzz Fizz on arrival  
Two glasses of house red or white wine with the wedding breakfast  
A glass of sparkling wine for the toast*

**£12.50**

### Package C

*A glass of Pimms for arrival  
A glass of house red or white wine with the wedding breakfast  
A glass of champagne for the toast*

**£15.75**

### Package D

*A glass of Kir Royal for arrival  
A Glass of house red or white wine with the wedding breakfast  
A glass of champagne for the toast*

**£20.00**

### Extras

*Extra glass of wine with the meal £3.95 per glass*

*If you know of a select wine that you wish your guests to have,  
we are happy to try and supply it for you.*

## Canapés

*Smoked Salmon & Cream cheese Bites  
Prunes filled with Mango Chutney & wrapped in Bacon  
Cocktail Quiche  
Skewered Beef Taryaki  
Beef & Horseradish Cream Roulade  
Mini Oat Biscuit topped with a Smooth Pate  
Deep Fried Cheese Puffs  
A Selection of Mini filled Pastry Cases*

**£5.00 per person**

*For a selection of 3 canapés*



## Buffet Menus

### Daytime Buffet

(Minimum Numbers of 25)

*Salad of Avocado & Prawn served with a Dill Dressing*

*Salmon Mousse*

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*Dressed Darnes of Highland Salmon*

*Roast Sirloin of Beef with Cream of Horseradish*

*A Selection of Vegetarian Quiches*

*Dressed Whole Salmon*

*Dressed Honey Glazed Ham*

*Whole Norfolk Turkey*

*Mushroom Stroganoff with Rice*

*Buttered New Potatoes*

*A Selection of Salads*

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*Brandysnap Basket filled with a Rich Chocolate Mousse*

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*Freshly Brewed Tea or Coffee*

**£29.90**

### Evening Buffet Menus

#### The Myton

*A Selection of Sandwiches & Wraps*

*Chicken Drumsticks with a BBQ Glaze*

*Savoury Eggs*

*A Selection of filled Quiches*

*Mini Vegetable Spring Rolls*

*Potato Wedges*

**£8.50**

#### The Trinity

*Jacket Potato with Melted Butter*

*Plaice Goujons with Tartare Sauce*

*Chilli with Pilau Rice*

*Pork Pies & Pickles*

*A Selection of Salads*

*Vegetable Samosas*

**£11.25**

#### The Humber

*A Selection of Wraps*

*Pork Pies & Pickles*

*Onion Bhaji*

*Potato Wedges*

*Chicken Tikka Kebabs*

*A Selection of Quiches*

*Skewered Lamb Koftas*

*Plaice Goujons*

*Breaded Tiger Prawns*

**£15.00**



## The Inclusive Package Menus

### Menu A

Your choice of Chef's Soup

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Supreme of Roast Chicken wrapped in Bacon  
accompanied with Stuffing & Traditional Gravy  
Chef's Selection of Seasonal Vegetables & Potatoes

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Summer Fruit Meringue  
A Selection of Summer Fruits set in a Meringue Nest

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Freshly Brewed Tea & Coffee

**£26.00**

### Menu B

Chilled Seasonal Melon

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Loin of Pork stuffed with Apricot Stuffing finished with an Apple Sauce  
Chef's Selection of Vegetables and Potatoes

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Brandysnap Basket filled with a Rich Chocolate Mousse

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Freshly Brewed Tea or Coffee

**£28.00**

### Menu C

Chicken Liver Pate

Or

Duck & Orange Pate

Garnished with Cumberland Sauce & accompanied with Melba Toast

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Topside of Roast Beef  
served with Yorkshire Pudding and traditional accompaniments  
Chef's Selection of Vegetables and Potatoes

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Choux Pastry Profiteroles set on Dark Chocolate Sauce

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Freshly Brewed Tea or Coffee

**£30.00**

### Menu D

Oak Smoked Salmon served with an Asparagus Mousse  
set on a mixed leaf salad drizzled with Lemon Coulis

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Beef Wellington

Beef Fillet with Mushroom Duxcelle wrapped in Puff Pastry with a Red Wine Reduction  
Chef's Selection of Vegetables and Potatoes

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Profiterole Swans

Choux Pastry Swans on a lake of Rich Dark Chocolate

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Freshly Brewed Tea or Coffee & Truffles

**£35.00**



## The Inclusive Package

The following is included in all of our wedding packages:

- ♥ Red Carpet Arrival
- ♥ The Services of our Master of Ceremonies
- ♥ One of our 3 Course Wedding Breakfast
  - ♥ Drinks Package A
  - ♥ Typed Table Plan
  - ♥ Typed Name Place Cards
  - ♥ Top Table Flower Arrangement
  - ♥ White Linen Tablecloths & Napkins
  - ♥ Napkin Inlays of your choice of colour
  - ♥ Cake Stand and Cutting Knife
- ♥ Complimentary overnight accommodation for the happy couple in one of our Premier Double bedrooms
- ♥ Champagne Breakfast for the bride & groom
- ♥ First year Wedding Anniversary celebration of a complimentary nights stay for the bride & groom, bed & breakfast.

The prices of the inclusive packages are follows:



- ♥ Package A - £26.00 per person
- ♥ Package B - £28.00 per person
- ♥ Package C - £30.00 per person
- ♥ Package D - £35.00 per person

## Children's Menu

For children under 12 years old you may select from the following menu.  
Please select the same meal for all children attending your wedding.

Tomato Soup

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Chicken Nuggets, Chip & Beans  
Sausages & Mash served with Peas  
Cheese & Tomato Pizza served with Chips & Beans

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Ice Cream

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Soft drink to accompany the meal.

**£7.50**

Alternatively you may choose to select to have half the adult portions for the children at half the full price.

## Menu Selection

### Starters

*Homemade & Thick Creamy Vegetable Soup £3.00*

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*Rich Tomato and Fresh Basil Soup £3.00*

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*Fanned Melon and Fresh Fruit Compote £4.35*

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*Slices of Honeydew Melon with Fresh Compote of Seasonal Fruit £4.35*

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*Melon and Parma Ham, Fresh Honeydew Melon served with Delicately Smoked Parma Ham £4.35*

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*Duck and Orange Pate accompanied with Cumberland Sauce and Melba toast £4.95*

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*Oak Smoked Salmon - Fine Slices of Oak Smoked Salmon presented on a bed of Crisp Lettuce, Finished with Cracked Black Pepper and Lemon, Served with Bread and Butter £5.95*

### Mains

*Whole Stuffed Red Pepper - Whole red pepper stuffed with Rice & Seasonal Vegetables in a Puffy Pastry Case £14.50*

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*Medallions of Pork - Medallions of Pork Topped with Caraway Seeds and Complimented by an Apple and Calvados Sauce £14.50*

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*Supreme of Chicken- Supreme of Chicken Stuffed with Fresh Spinach, Sun Dried Tomatoes and Oak Smoked Salmon, Finished with a White Wine Sauce £15.25*

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*Poached Salmon Hollandaise - Supreme of Salmon Served with a Traditional Prime Roast Sirloin of Beef with Homemade Yorkshire Puddings accompanied with Creamed Horse Radish £16.25*

### Desserts

*Apple Pie- Deep Filled Apple Pie accompanied with your Choice of Cream or Custard £3.80*

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*Fresh Fruit Cheese Cake - A Light Cheese Cake Made with Fresh Seasonal Fruits and Served with Fresh Cream £3.80*

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*Exotic Fresh Fruit Platter - A Selection of Exotic Fresh Fruits with a Brandy Snap Basket filled with Chantilly Cream £3.80*

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*Summer Fruit Meringue - A Selection of Summer Fruits set in a Meringue Nest £3.80*

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*Profiteroles with Chocolate Sauce - Cream Filled Choux Pastry Set on a Dark Chocolate Sauce £4.30*

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*Brandy Snap Basket filled with a rich Chocolate Mousse £4.30*

*Freshly Brewed Tea & Coffee served with mints £2.50*

*Freshly Brewed Tea & Coffee served Chocolate Truffles £3.50*

*All Prices are Inclusive of VAT @ 15%*

*Please note that all prices are effective until  
31<sup>st</sup> October 2009*

