



-ROYAL WELLS HOTEL-



ROYAL WELLS HOTEL

TUNBRIDGE WELLS

Your Wedding





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TUNBRIDGE WELLS

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OUR ACCOMMODATION



A warm welcome

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

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

Situated overlooking the common, the Royal Wells Hotel, or the Wells as it is affectionately known, is a stones throw away from the town centre, you can hardly imagine a more perfect setting for your wedding. The hotel owes its regal title to Queen Victoria, who made frequent visits as a young princess in the early nineteenth century. She later granted the use of her Coat of Arms, which are proudly displayed at the top of the hotel.

The Royal Wells Hotel is licensed to hold civil ceremonies for up to 80 guests in the Alexandra Suite. The Hotel boasts two function suites suitable for your wedding breakfast, both of which have natural daylight, air conditioning and their own private bar. The hotel also offers a variety of individually designed, en-suite accommodation including 2 feature rooms.

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.



Our event suites

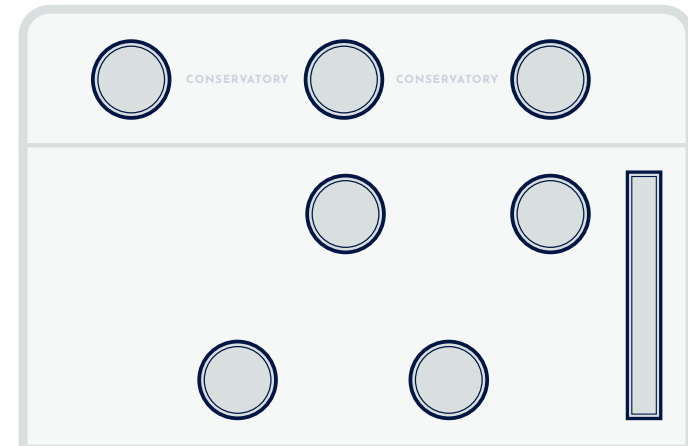
THE ALEXANDRA SUITE & CONSERVATORY

The smaller of our two function suites, **The Alexandra Suite & Conservatory** is an ideal venue for a more intimate Wedding Breakfast and Evening Reception. This elegant room is light and airy with a view over the common and town to be savoured. It has its own private bar and the Conservatory is a great place for our resident DJ or Band to set up for your Evening Reception.

This room is ideal for a fully contained wedding breakfast and reception, whether you require a formal sit down wedding breakfast or an informal buffet.

The Alexandra Suite can accommodate up to **40 guests** on circular tables including a top table if desired.

The room can easily be converted and holds up to **60 guests** for your Evening Reception.





Our event suites

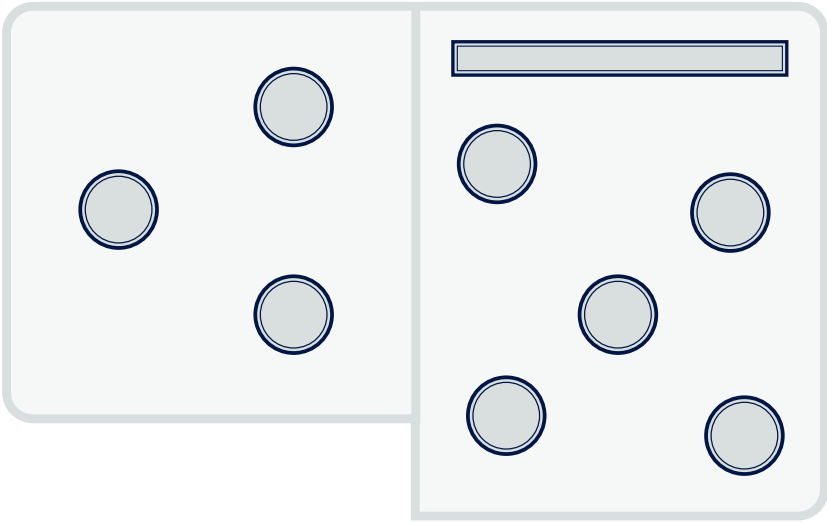
THE EPHRAIM SUITE

The largest of our function suites the modern, light, ground floor **Ephraim Suite**. Complete with its own private bar with ample room to hold both a DJ and a Band for your Evening Reception.

The Ephraim Suite can accommodate up to **100 guests** on circular tables, including a top table for your Wedding Breakfast and up to **130 guests** for your Evening Reception.

Let us entertain you!

We've teamed up with award-winning DJ's and live music acts. Our resident DJ's guarantee to make your event go off with a blast with a wide range of music to fit all tastes.





Wedding Packages

Our wedding packages can be tailored to meet your exact requirements. All of our packages includes table plans, names cards, white table linen, linen napkins and complimentary stay for the happy couple.

Minimum 30 adult guests applies to all packages

GOLD

Complimentary pre-wedding tasting for the couple
 Reception drink
 Reception room hire
 3 course wedding breakfast with coffee and mints
 ½ bottle of house wine per person
 Glass of sparkling wine with toast
 Cake stand & knife
 Chair organza sash
 Evening finger buffet (China)

WINTER WEDDINGS

£85.00
 per person

SUMMER WEDDINGS

£95.00
 per person

Additional evening guests
 £14.95 pp

EMERALD

Complimentary pre-wedding tasting for the couple
 Reception drink
 Reception room hire
 3 course wedding breakfast with coffee and mints
 ½ bottle of house wine per person
 Glass of sparkling wine with toast
 Cake stand & knife
 Chair organza sash
 Evening finger buffet (China)

WINTER WEDDINGS

£100.00
 per person

SUMMER WEDDINGS

£110.00
 per person

Additional evening guests
 £14.95 pp



DIAMOND

Complimentary pre-wedding tasting for the couple
 Reception drink
 Reception room hire
 3 course wedding breakfast with coffee and mints
 ½ bottle of house wine per person
 Glass of sparkling wine with toast
 Cake stand & knife
 Chair organza sash
 Evening finger buffet (China)
 Chocolates & bubbles in the couples bedroom on the Wedding Night
 Discounted overnight accommodation for Wedding Guests

WINTER WEDDINGS

£110.00
 per person

SUMMER WEDDINGS

£120.00
 per person

Additional evening guests
 £14.95 pp

Platinum Evening Package

If you're saying 'I do' at the local registry office, church or our registered ceremony room our Ephraim Suite, with its own private bar, is the perfect venue for your after party and caters for up to **130 guests**.

PLATINUM EVENING PACKAGE

Our Platinum Evening Package includes:
 Reception room hire
 Reception drink on arrival
 Delicious Finger Buffet (China)
 Resident DJ

MINIMUM 30 ADULT GUESTS

£35.00
 per person

Gold menu

Select one starter, main & dessert for your entire party

STARTERS

Seasonal Soup

With crusty bread

Chicken Liver Parfait

Served on toasted shards with dressed leaves & balsamic onion chutney

Feta, Beetroot and Caramelised Walnut Salad (V)

MAINS

Roasted Pork Loin

With caramelised apple and whole grain mustard sauce

Sautéed Chicken Breast

With cream mushroom, onion & parsley sauce

Oven Baked Cod Loin

Garlic & herb crusted with roasted red pepper coulis

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Zingy Double Cream Citrus Sponge Fool

Topped with crystallised orange

Chocolate Brownie

Served with clotted cream & chocolate sauce

Baked Vanilla Cheesecake

An oaty biscuit base, topped with golden brown baked vanilla cheesecake, with blueberry compote and clotted cream

Emerald menu

Select one starter, main & dessert for your entire party

STARTERS

Seasonal Soup

With crusty bread

Chicken Liver & Forest Mushroom Parfait

Served on toasted shards with balsamic onion chutney

Prawn, Mango, Chilli & Coriander Salad

With balsamic dressing

Baked Halloumi & Balsamic Onion Confit Tart (V)

Wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Roast Topside of Beef

Served with Yorkshire pudding and red wine gravy

Roasted Pork Belly

With caramelised apple & wholegrain mustard sauce

Oven Roasted Chicken Breast

Stuffed with mozzarella & basil wrapped in bacon and served with roasted red pepper coulis

Pan Seared Cod Loin

served with crayfish & dill butter cream sauce

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Chocolate Brownie

With sweet black cherry compote, clotted cream & chocolate flake

Coconut & Lime Posset

With mango and passion fruit compote & shortbread biscuits

Blackberry & Apple Eton Mess

With crushed meringue, whipped cream & raspberry coulis



Diamond menu

Select one starter, main & dessert for your entire party

STARTERS

Seasonal Soup

With crusty bread

Pressed Ham Hock Terrine

With spring onion & leek purée

Stilton, Chicory & Radicchio Salad (V)

With figs and caramelised walnuts

Crab, Coconut & Salmon Fishcake

With seasonal leaves & mint, lime, coriander & chilli sauce

MAINS

Roast Leg of Lamb

With lemon stuffing, red wine & mint jus

Striploin of Beef

With Yorkshire pudding, horseradish & mustard jus

Roasted Chicken Breast

stuffed with mushroom mousse & wrapped in pancetta with a tarragon cream sauce

Pan Fried Sea Bream Fillet

With roasted fennel, orange & citrus butter sauce

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Vanilla Cheesecake

With pecan brittle and salted caramel sauce

Warm Honey Poached Pear

With vanilla crème brûlée & toffee sauce

Lemon Posset

With berry compote and shortbread fingers

Vegetarian & Vegan 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.*

VEGAN STARTERS

Beetroot, Samphire & Courgette Fritters

With seasonal leaves and basil pesto

Tandoori Spiced Cauliflower, Broccoli & Onion Fritters

Served with mango chutney & seasonal leaves

Tempura Vegetables

With sweet chilli dipping sauce, toasted sesame seeds, red chilli & spring onions

VEGAN & VEGETARIAN MAINS

Persian Red Quinoa, Squash & Pistachio Nut Roast

With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce

Porcini Mushroom & Truffle Mezzaluna Parcels

With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil.

Asparagus, Pea & Cheese Ravioli

With soya & green beans and a herb pesto

Courgette, Pistachio & Mushroom Nut Loaf

With creamy peppercorn sauce & seasonal vegetables

Fig, Cashew Nut & Carrot Rosti (VG)

With roasted forest mushrooms & herb pesto

Blue Cheese, Spinach & Cranberry Risott

Wild Mushroom & Thyme Risotto

Butternut Squash & Sweet Potato Gnocchi (VG)

With roasted pepper coulis

Lemon & Asparagus Gnocchi (VG)

With mint pesto

Tofu & Vegetable Rendang Malaysian Curry

Served with basmati rice, toasted almonds & warm chapati bread

Young Guests

Your little ones can enjoy a sit down breakfast too! We've created a special Young Guests menu, suitable for children aged 12 years and under

Select one starter, main & dessert for all young diners

STARTERS

Seasonal Soup

With crusty bread

Italian Spianata Bread

With garlic butter

Vegetable Sticks

With red pepper houmous

MAINS

Roast Beef & Yorkshire Pudding

With a selection of seasonal vegetables and roast potatoes

Roast Chicken Breast

With a selection of seasonal vegetables and roast potatoes

Tomato & Herb Pasta

With dressed leaves

DESSERTS

Meringue Nest

Filled with raspberry ripple ice cream & raspberry coulis

Triple Chocolate Cookie

Topped with clotted cream ice cream and drizzled with warm chocolate sauce

£15.00 PER HEAD

Finger buffets

CHINA

Selection of sandwiches served on white or granary bread

Pulled Salt Beef & BBQ Mustard, Maple Roasted Ham & Tomato, Prawn Marie Rose, Cheddar Cheese & Balsamic Onion Marmalade

Mini Yorkshire Puddings

Filled with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised Leek Welsh Rarebit Toasts (V)

Seasoned Rock Salted Chips (V)

With smoky tomato mayonnaise

Cocktail Sausages

With Bombay curry glaze

Plaice Goujons

served with tartare sauce

£14.95 PER HEAD

SILVER

Selection of open sandwiches

Crayfish in Szechuan Pepper & Sriracha Sauce, Pulled Salt Beef & BBQ Mustard, Whipped Brie, Tomato & Smashed Avocado

Mini Cheese Burgers Sliders

With smoky tomato & onion chutney

Seasoned Rock Salted Chips (V)

With smoky tomato mayonnaise

Crispy Coated Chicken Fillets

With Indian sweet chilli sauce

Feta, Spinach and Pine Nut Parcels (V)

£16.95 PER HEAD



Canapés

Homemade canapés make an ideal accompaniment to your reception drinks.

- Fresh Fig, Walnut & Stilton Bon-Bon Sticks (V)
- Smoked Salmon & Dill Blini's
- Roasted Mediterranean Vegetable & Goats Cheese Canapé Cups (V)
- Fried Sesame Feta & Watermelon Sticks
- Baby Plum Tomatoes, Basil, Olive & Mozzarella Skewers (V)
- Crispy Bacon & Braised Leek Welsh Rarebit
- Aromatic Seared Salmon Phaenang on Rye Bread
- Confit Chicken Parfait & Roasted Mushroom Blini's
- Balsamic Mushroom, Herb & Tapenade Canapé Cups (V)
- Chicken, Caramelised Shallot & Asparagus Canapé Cups

CHOOSE 3 OPTIONS

£9.95 per head

CHOOSE 4 OPTIONS

£11.95 per head

CHOOSE 6 OPTIONS

£13.95 per head

CHOOSE 8 OPTIONS

£16.95 per head

SWEET CANAPÉS

- Mini chocolate churro shots
- Lemon curd & ginger cheesecake lollipops
- Chocolate brown, raspberry & Marshmallow

CHOOSE 1 OPTION

£3.95 per head

CHOOSE 2 OPTIONS

£5.95 per head

CHOOSE 3 OPTIONS

£7.95 per head



The Hog Roast

Choose something different to wow your evening guests with our hog roast package!

HOG ROAST INCLUDES

- Whole succulent spit-roasted pig
 - Crispy crackling
- Sage & Onion stuffing
- New potato salad
 - House slaw
 - Brioche rolls
- Green leaf salad

£35 PER HEAD

Minimum 60 guests required

Wedding Upgrades

RECEPTION DRINK UPGRADES

Pimms or Mimosa
+£2 per person

Cocktails +£3 per person

The Sweet Cart
£150.00

Fully loaded with sweets with bags and
tongs for your guests to pic 'n' mix!



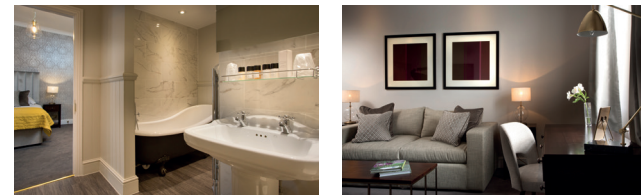
Our accomodation

Victorian Heritage meets contemporary style of The Royal Wells Hotel. With 28 bedrooms, individually designed, your guests can stay after the celebrations! All of our rooms offer televisions, telephones, complimentary wifi, tea & coffee making facilities and hair dryers

Prices start from £110 per night* including breakfast the next day!

Check in is from 1400hrs and guests are requested to check out by 1100hrs the following day.

Guests are able to leave their luggage in our dedicated and secure cloakroom to explore the town.



**Based on 2 persons sharing. Subject to availability*

The small print

Conference & Banqueting / Functions & Parties Terms and Conditions

The following terms and conditions of contract shall apply to all bookings for Conference & Banqueting and Functions & Parties (functions) Reference to The Company shall be The Hotel.

One signed copy to be retained by the client and one copy to be returned to The Hotel

Deposits, Payments & Confirmation

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our Terms & Conditions, otherwise the date will be released and re-offered for sale.

A non refundable deposit of £350.00 is required at the time of booking.

The customer shall notify The Hotel in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function.

Full payment of charges must be made at least 14 days prior to the commencement of the function (unless otherwise agreed).

The final amount payable by the customer shall be calculated on this final number or the number that actually attended,

whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function.

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any outstanding balances and all subsequent days thereafter.

Cancellation Policy

In the unlikely event of you cancelling your function we reserve the right to apportion the following charges.

On confirmation of the event a non refundable deposit of is paid.

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%.

Any deposits paid will be deducted from the amount of any outstanding monies due.

General Conditions

Licensing and Statutory Regulations:

Functions held within the hotel are subject to Statutory Regulations. All such regulations must be strictly observed. Details of any such regulations can be provided on request.

Third Party Insurance: The Company shall not be liable for any loss or damage suffered by the customer, except in respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights which The Company has under the Hotel Proprietors Act 1956 where the act applies.

Damage: The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay The Company on demand the amount required for making good or remedying any such damage.

Please be aware that all areas of the Royal Wells Hotel are non smoking.

Food and Drink: We cannot allow food or drink, other than that purchased on the premises be consumed with the hotel. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance.

Please notify us in advance if you require wheelchair access or the use of high chairs.

Finishing Times: Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned.

Alterations to Bookings: These are required to be made in writing and are subject to approval by The Company

External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required.

Force Majeure: If the Hotel is prevented or hindered from carrying out any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function.

The small print

...continued

All prices quoted are inclusive of VAT.

above terms are not adhered to.

Please note the contents of this brochure are subject to change. The hotel reserves the right to cancel any function if any of the

We accept the above terms and conditions associated with our booking and agree we are bound by them

PLEASE SIGN BELOW AND RETURN A COPY TO THE HOTEL
(Site Copy)

EVENT DATE

MINIMUM NO. OF GUESTS

SIGNED

On behalf of The Hotel

SIGNED

On behalf of the Client

NAME (PRINTED).

NAME (PRINTED).

POSITION

POSITION

DATE

DATE





ROYAL WELLS HOTEL

TUNBRIDGE WELLS

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