HOTEL ROYALE

Gala Wedding Tariffs

At Oceana we believe no two weddings should ever be the same, so partner with our expert planners to ensure your Big Day is Inspired, Unique and Distinctive.

Best Western

Spring & Summer *May to September*

To calculate your special day, select the options below
VENUE HIRE + CANAPES (Optional) +PERFECT PAIRINGS +MENU+EVENING BUFFET

This will give you your total package price, please call us for a no obligation formal quote and chat

VENUE HIRE FULL DAY	2017	2018	2019
SUNDAY to THURSDAY	250	275	300
FRIDAYS	300	325	350
SATURDAYS	400	425	475

Included in your Venue Hire Charge is- Dedicated Use of the Main Venue and Cocktail Reception Room, Personal Pampering with our Wedding Co-ordinators, Cake Table, Knife and Stand, White Linen Napkins, Black Table Cloths, Seating Plan Easel, Menu Tasting with our Culinary Team, Toastmaster, Private Evening bar Facility, One Bartender per 75 Guests, Honeymoon Room, Limited Special Room Rates for Family & Friends, Large Round Tables

Butler Passed 4 Canapes (Optional) (Two Warm and Two Cold)	2017	2018	2019
SUNDAY to THURSDAY	7.75	8.25	8.75
FRIDAYS	8.25	8.75	9.25
SATURDAYS	9.25	9.75	10.25

3 Course Wedding Breakfast	2017	2018	2019
SUNDAY to THURSDAY	25.00	27.00	29.00
FRIDAYS	27.00	29.00	32.00
SATURDAYS	32.00	35.00	39.00

Evening Buffet		2017	2018	2019
SUNDAY to THURSDAY	from	15.00	16.00	17.00
FRIDAYS	from	16.00	17.00	18.00
SATURDAYS	from	17.00	18.00	20.00

Minimum Numbers are required in certain Wedding Venues and on Weekends

AUTUMN/WINTER WEDDING PRICES
are available at competitive prices, please see separate sheet

Perfect Pairings

Toast the occasion with delicious Wines and Craft Cocktails

		2017	2018	2019
SILVER PACKAGE	ALL DAYS	19.00	20.00	22.00

1 glass of Chilled Cava or Bucks Fizz on arrival, 2 glasses of House White, Red or Rose with meal, Glass of Chilled Cava for the Toast

GOLD STAR PACKAGE	ALL DAYS	21.00	22.00	24.00

1 glass of Chilled Prosecco or Bucks Fizz or Pimms on arrival, 2 glasses of House White, Red or Rose with meal, Glass of Laurent Perrier Chilled Champagne for the Toast

PREMIUM PLATINUM PACKAGE	ALL DAYS	27.00	28.50	30.00

2 glasses of Chilled Prosecco on arrival or One Classic Crafted Cocktail, 2 glasses of Premium White, Red or Rose with meal, Glass of Laurent Perrier Chilled Champagne for the Toast

GRAND DIAMOND PACKAGE	ALL DAYS	32.50	34.00	35.75

2 glasses of Laurent Perrier Chilled Champagne on arrival or One Classic Crafted Cocktail, 2 glasses of Premium White, Red or Rose with meal, Glass of Laurent Perrier Chilled Champagne for the Toast

Cava and Prosecco can be swapped in all packages. Premium wines are any wines from our Wine List to the value of £25.95 per bottle. Additional drinks can be priced on application & only 1 Cocktail can be chosen from our Classic Cocktail List.

Corkage is available at £10.00 per bottle of Wine, £12 per bottle of Sparkling or Champagne and is only available during the Drinks Reception or Wedding Breakfast, not Evening Receptions

CEREMONY ONLY VENUE HIRE PRICES AVAIABLE ON REQUEST

Spring / Summer 3 Course Gala Wedding Breakfast

May to September
Please Choose One of each course and One Vegetarian

Appetisers

Chef's Seasonal Soup of the Day & Croutons
(Tomato & Basil / Leek & Potato / Spiced Chicken Noodle)

Chef's Chicken Liver Pate, Leaves, Ciabatta Toast, Apricot & Raisin Chutney

Pulled British Pork, Chargrilled Pineapple, BBQ Mayo

Coastal Shrimp Salad, Leaves, Thousand Island

Crispy Duck, Radish, Coriander, Bean Shoots & Watercress, Soy & Sesame dressing

Tricolore Salad, Avocado, Tomato, English Mozzarella (V)

Trio of Melon Pearls, Orange & Passion Fruit Nectar (V)

Water Melon, Pinenuts, Mint and Feta Cheese (V)

Mains - served with Seasonal Potato & Vegetables

Roasted Suffolk Chicken Breast, Chef's Pan Gravy
(Other saucy Choices- Tomato Ragu-Mushroom & Chardonnay)

Pork Loin Medallions, Celeriac Mash, Pear & Calvados Sauce

Braised Somerset Sirloin of Beef Steak, Cooked in Rich Red Wine Chasseur Sauce, Onions

Crispy Peppered Mudeford Fillet of Salmon, Vodka Lime & Chilli Salsa

Puddings

Mojito Cheesecake, Lime & Mint

Chocolate Cream Pot, Chantilly, Chocolate Strawberry

Baileys Crème Brulee, Orange Liquor

Strawberries and Clotted Cream

Eton Mess, Seasonal Berries

Crunchy Seasonal Fruits Crumble, Creamy Custard

Vegetarian

These items can be substituted for Mains on any of our Wedding Breakfast Menus

Portobello Open Mushroom Pie, Baby Spinach, Mascarpone Cheese, Onion & Chardonnay Sauce, Parsley New Potatoes

Provencal Vegetable Tian, Glazed English Mozzarella Cheese

Spinach & Lentil Curry, Papadum, Basmati Rice

Chef's Homemade Vegetable Lasagne topped with Somerset Montgomery Cheese

Stuffed Aubergine, Market Vegetables & Tomato Ragu

British Classics

These items can be substituted for Mains on any of our Wedding Breakfast

Local Butchers Cumberland Sausage, Spring Onion Mash, Chef's Onion Gravy

Doombar Ale Battered Hake, Fries, Mushy Peas & Tartar Sauce

Cumberland Luxury Fish Pie, Day Boat Catch of the Day, Buttered Mash, Granary Bread

Chicken, Leek & Ham Pie, Parsley New Potatoes

Lancashire Hot Pot, Lamb, Potato, Root Vegetables & Rich Gravy

Canapés

COLD - Baby Mozzarella,Cherry Tomato, Basil Leaf / Beetroot, Goats Cheese, Walnut Crouton / Chicken Liver Pate, Red Onion Chutney, Toasted Ciabatta/Smoked Mackerel Roulade, Horseradish, Pea Shoots / Ham Hock Terrine, Mustard Toast, Pickled Gherkin / Smoked Salmon Cheesecake / Beef Carpaccio, Rocket Parmesan / Avocado, Crayfish, Micro Herbs / Hazelnut Crusted Goats Cheese, Cranberry Compote / Tandoori Chicken, Cucumber Mint Yoghurt

HOT - Mini Fish & Chips, Pea Puree / Scallop Wrapped in Smoked Bacon, Pesto / Roasted Baby Bell Pepper, Tapenade, Goats Cheese / Cumberland Sausage, Dauphinoise, Onion Chutney / Curried Chicken Fillet, Mango Chutney / Black Pudding, Bacon, Pea Puree / Sweet Chilli Glazed King Prawn, Pineapple / Spinach & Stilton Stuffed Mushroom, Herb Crust / Chicken Satay Skewer / Thai Salmon Balls

SWEET - Lemon Meringue Pie / Chocolate Tartlet / Raspberry Tartlet / Chocolate Fudge Brownie / Chocolate Éclair / Macaroon / Fresh Fruit stick

Grand Gala Fork Buffet

2017-48.00 / 2018-49.00 / 2019-50.00)
price per person

Ideal for those hot summer days

Dressed Crown of Turkey, Dressed Rib of Beef, Dressed Salmon, Brie & Sundried Tomato Quiche, Dressed Crab, Honey Roast Ham, King Prawns, Waldorf Salad, Tossed Green Salad, Wild Rice & Pepper Salad, Pasta Salad, Couscous Salad, Potato Salad, Mixed Leaf Salad, Crunchy Coleslaw, Beetroot & Chilli Salad, Three Bean Salad, Tuna Niçoise (Choice of six salads),
Assorted fresh bread rolls

SUPPLEMENTS:

- Smoked Salmon 4.00
- Avocado & Prawn 5.00
- Crab Claw 5.00
- Dressed Lobster 8.00
- Ice Sculptures from 175.00 Each

Small Children's Menu Selection

2017-12.00 / 2018-13.00 / 2019-14.00)
price per child

Suitable for Children under 10 Years Old-Choose one of the options below

Battered Hake 4oz with Fries and Peas

Penne Pasta in Fresh Tomato Sauce

Breaded Chicken Strips, with French Fries & Peas or Salad

Steak Burger 4oz, with French Fries & Peas or Salad

Desserts include Ice Cream, Fresh Fruit Salad & Yoghurt

Smaller Half Portions of the Adult Menu Choice are available for Children under 12 Years old at half adult price

British Cheese Plate

2017-6.50 / 2018-6.90 / 2019-7.50)
price per person

Why not add to your Wedding Breakfast or Evening Buffet or take as a Midnight Supper

A large British Cheese Board, with a selection of three local Cheeses, Celery, Homemade Pickles, Crackers and Bread Basket

Autumn Winter Inclusive Packages

October to April Only

Priced for 60 persons minimum with extra added value

WHAT'S INCLUDED IN YOUR GALA WEDDING DAY
Dedicated use of the Main Venue and Cocktail Reception Room, Personal Pampering with our Wedding Co-ordinators, Cake Table, Knife and Stand, White Linen Napkins, Black Table Cloths, Seating Plan Easel, Printed Table Plan, Menu Tasting with our Culinary Team, Toastmaster, Private Evening bar Facility, 1 Bartender per 75 guests, Honeymoon Room , Limited Special Room Rate for Family & Friends, Large Round Tables, Free Disco & DJ

Silver Drinks Package, Off Season 3 Course Wedding Menu or British Classic, and Evening British Buffet – For smaller weddings, this package is available Sun-Thurs from £54 per person (Min 40 persons)

	2017	2018	2019
SUNDAY to THURSDAY	2400	2600	2900
Extra Guests	49.00	52.00	55.00
FRIDAYS	2700	2900	3100
Extra Guests	52.00	54.00	57.00
SATURDAYS	2900	3000	3300
Extra Guests	55.00	57.00	59.00

Extra Guests for evening Buffet are charged at Buffet Menu Prices

Autumn Winter Inclusive Breakfast Menu

Please Choose One of each course and One Vegetarian – British Classics can substitute Main

Appetisers

- Chef's Seasonal Soup of the Day & Croutons
  (Tomato & Basil/Leek & Potato/Spiced Chicken Noodle)
- Ham Hock Terrine, Piccalilli, Mustard Toast
- Mushrooms on Brioche Toast, Parsley & Garlic Butter, Stilton Glaze
- Prawn Cocktail, Leaves, Lemon, English Apple
- Handmade Salmon Fishcake, Sorrel Sauce
- Trio of Melon Pearls, Orange & Passion Fruit Nectar (V)

Mains - Also includes British Classics

All mains served with Seasonal Potato & Vegetables

- Roasted Suffolk Chicken Breast, Chef's Pan Gravy

(Other saucy Choices- Tomato Ragu-Mushroom & Chardonnay)

- Somerset Pork Schnitzel, Tomato Ragu, Mozzarella, Watercress
- Treacle Glazed Belly of Pork, Grilled Black Pudding, Chef's Jus De Lie
- Oven Roasted Fillet of Trout, Lemon & Caper Dressing

Pudding

- Brioche Bread & Butter Pudding, Creamy Custard
- Traditional Olde English Sherry Trifle
- Layered Pavlova, Seasonal Berries
- Baileys Creme Brulee, Orange Liquor

Better Late than Never

AUTUMN/WINTER AND ALL YEAR ROUND MIDWEEK WEDDINGS

If you would prefer a dinner dance style wedding with an early evening sit down we can tailor make your package to include wedding breakfast and evening snack, ask for details.

For weekend Spring/Summer options a room hire supplement is available on request for this package.

Pie in the Sky

ALL YEAR ROUND

Priced at the Autumn Winter Inclusive from October to April, For May to September Weddings add 2017-7.50 / 2018-8.00 / 2019-8.50 (price per person)

Choose any Appetiser and Dessert from the Autumn & Winder Inclusive Package plus pre ordered choice of the following

- English Cheddar and Potato Pie
- Chicken and Mushroom Pie
- Steak and Kidney Pie

All with Chefs Short Crust Pastry

Spring & Summer Platinum Upgrades

Why not upgrade your Spring/Summer Wedding Breakfast Choices with One Appetiser and One Main from these Gourmet Additions for £9.95 per person, or just upgrade one course.

Appetisers

	Supplements PP 2016/17	2018/19
Carpaccio of Somerset Beef Fillet Rapeseed Oil, Rocket, Shaved Somerset Montgomery Cheese & Black Pepper	5.00	6.00
Scottish Salmon Three Ways Gravlax, Hot Smoked Salmon, Chefs Salmon Mousse, Lemon and Seasonal Leaves	5.00	6.00
Full round of English Baked Brie Cranberry Chutney, Soda Bread	5.00	6.00

Mains

Herb Crusted Rack of English Lamb, Pea Puree	7.00	8.00
Grilled Fillet of Mudeford Sea Bass Pink Salt, Cucumber Ribbons, Garden Peas & Rapeseed Oil	7.00	8.00
Fillet of English Beef Wellington, Bordelaise Sauce	7.00	8.00

Evening Buffet Selection

British Classic Finger Buffet

Selection of Finger Sandwiches
- Tuna Mayo on Brown
- Cheese & Pickle on Brown
- Ham & Mustard on White
- Chicken & Mayo on White

- Cumberland Sausage Rolls
- Homemade Cheddar Quiche
- Mini Lincolnshire Pork Pies
- Bread Crumbed Chicken Strips
- Dorset Cheddar & Pineapple
- Mushroom Vol au Vents

Mediterranean Style Buffet

- Selection of British Cheeses
- Homemade Chicken Liver Pate
- Selection of Deli Meats and Sausage
- Marinated Olives and Sun Dried Tomato
- House Made Chutneys and Pickles
- Crackers & Artisan Breads

Contemporary Buffet

Selection of Mini Bridge Rolls
- Tuna Mayo on Brown
- Cheese & Pickle on Brown
- Ham & Mustard on White
- Chicken & Mayo on White

- Mini Fish & Chips
- Mini Steak Burgers
- Avocado, Prawn and Lime Ceviche
- Caprese Salad
- Marinated Chicken Skewers
- Vegetable Crudités and Dips

Alternative Buffet Options
Northern Soul Food Buffet

2017-10.00 / 2018-10.50 / 2019-11.00
price per person

- Chef's Meat & Potato Pie Buffet, with short crust pastry
- Mushy Peas
- Pickled Red Cabbage

BBQ Selection

2017-18.00 / 2018-19.00 / 2019-20.00
price per person

Minimum 50 people
Wedding Breakfast BBQ priced on application

A choice of two meats, one fish and one vegetarian

- Grilled Tuna
- Grilled Swordfish
- Grilled Chicken
- Grilled Steak Burgers
- Grilled Butchers Sausage
- Grilled Spicy Chorizo
- Grilled Aubergine
- Grilled Bell Peppers

Served with:

- Bread Basket
- Garden Salad
- Potato Salad
- Spicy Coleslaw
- Tomato & Onion Salad
- Selection of Mustards and Pickles

Midnight Suppers

In addition to your evening Buffet or Wedding Breakfast add a late night snack to your evening function

Bacon & Ketchup Rolls
2016-6.50 / 2017-6.75 / 2018-7.15 / 2019-7.50
price per person

Steak Burger in a Bap with BBQ Sauce
2016-7.50 / 2017-7.75 / 2018-8.15 / 2019-8.50
price per person

Butchers Sausage in Sourdough Roll with Mustard & Ketchup
2016-7.50 / 2017-7.75 / 2018-8.15 / 2019-8.50
price per person

Hog Roast

2017-19.00 / 2018-20.00 / 2019-21.00
price per person

Minimum 50 people
Wedding Breakfast Hog Roast priced on application

Roasted Outdoors, A local Hog is carved and served with the following

- English Apple Sauce
- Crunchy Coleslaw
- Chilli & Beetroot Salad
- Chef's Homemade Stuffing
- Crispy Crackling
- Bakers Bread Basket
- Tomato & Onion Salad

Roasted Aubergine is available for Vegetarians at the same price

Frequently Asked Questions & Info

The Hotel

Access
Access to your venue can normally be arranged from 9am on the day of your event, although set up may not be complete. Evening access is normally available from 17.00 hours.

Bambinos
Children are welcome at our weddings although we do have regulations & restrictions to ensure your day is not disrupted, and for genuine health and safety reasons. Daytime children attending must be accounted for and child policy signed by each parent or guardian, and numbers are limited. Evening restrictions do apply to children of guests not attending the Wedding Breakfast, ask for details.

Candles
Candles are permitted at Oceana Resort, we have a state of the art fire detection service, and no venue is ever left unattended. We just ask that you are careful with any paper items that are part of your table design and that you provide your own candles & candle holders.

Chair Covers
Are not supplied or fitted by the Hotel

Confetti, Wall Hangings & Party Poppers
We do not permit Confetti on the grounds and would ask you to make your way to the seafront. Things can be hung on existing pictures but not to wallpaper or paint that may leave damage. Party Poppers can not be used inside the Hotel.

Disabled
We do have Disabled access to most public venues, and Disabled Toilet facilities at Cumberland and Suncliff.

Festive Weddings
From late November to early January, our function suites will have stylish Christmas Decorations and Lights, so if you're feeling adventurous, why not make them part of your special day at no cost.

Item Collection
All items left behind must be collected by 12 Noon the next day. Anything left in the venues by any persons is not the responsibility of the Hotel. We advise that all valuables are removed on the evening and kept with you at all times as the Hotel cannot be held responsible for items that are missing from the Venue room including favours and name cards.

Music
We have speakers and facility for CD's, I Phones/MP3 in most of our rooms that can be set up in advance of your event. If supplying your own Band or Disco, you will need your own equipment and public liability insurance. Live Bands have a curfew at 11.30pm Weekends, 11.00pm Midweek.

Parking
The Hotels and Oceana Resort have limited parking which in general is taken by our resident guests. There are 900 spaces on the Seafront reasonably charged daytimes and free overnight. During Air Show and Wheels Festivals there is no parking on the Seafront or within the Hotel. Our recommended Taxi Company is Streamline Warren. Cars cannot be left overnight if you are not resident in the hotel, so please advise guests to arrive by Taxi.

Personal Wedding Planner
Your personal Wedding planner will be with you or available on site during your event till early evening. The Hotel manager in charge of your event will be introduced to you on the day.

Photographers
Any of our outdoor areas can be used for Photographs providing residents or patrons are not displaced. Don't forget the Seafront is directly in front of us and the Beach a 5 minute walk.

Registrar
You will need to personally contact Bournemouth Registry Office to book your ceremony on 01202-454945/registrars@bournemouth.gov.uk , and pay fees directly.

Rooms
We have Hotel Rooms on site bookable on our own website and are a minimum of two night stay weekends. Five rooms are held for 1 nights stay at a special rate booked only by the Hotel.

Suppliers
We do have reputed and recommended suppliers that we work closely with, although they are not affiliated to the Oceana Resort. Please see our Website.

Storage
Items from your suppliers and yourself can be delivered up to 24 hours prior to your wedding and stored securely. Ensure your transport can accommodate your gifts and belongings on departing

Venues
The Oceana Suite can accommodate up to 120 for Ceremony, and 90 seated for a wedding breakfast, with 120 for evening function. The Mirabelle can accommodate 200 Seated for a Wedding Breakfast and 240 for Evening Function. The Ventana and Red Door venues can accommodate up to 40 people for a Wedding Breakfast.

Venue Turn Around
If you are using the same venue for your Wedding Breakfast and Evening Function, we will ask you to vacate the room for up to one hour while we transform the venue into a stunning night time display. If this is before 18.00 Hours we may be able to offer a private room with Bar, otherwise it may be the Hotel bar & Lounge

The Food

Final Numbers
Final Menu Choices are due 14 days before your event; Final numbers are due 21 Days before your event. Table Plan is due 14 days before your event.

Highchairs
High Chairs are provided free of charge, we have a maximum of 6 High Chairs if required.

Menu Choice
Although we have provided our own Menu Selection which is "of the moment" in food trends, we do offer a be-spoke service where we can price up your own choice of individual menu on application.

Options
If you would like the option of two menu choices per course, this can be arranged. A Pre-Order will be required 14 days before your event and printed on all guest name/place cards.

Opening Times
Our Venues operate till Midnight Sunday to Thursday, and 1.00am at Weekends. Our Bars are open from 9am till close.

Menu Tasting
Complimentary Tastings are available to all confirmed bookings with a deposit. They are only available for the Wedding Breakfast, not Buffets, Canapés, BBQ's or Perfect Pairings. They are generally offered Sunday to Thursday 19.00 Hours to 21.00 Hours.

Tables & Linen
Most Wedding breakfasts choose our large round tables which can seat from 6 to 12 people. Long tables can seat up to 20 persons although we do not recommend these. A large round can also be used for the Top Table. All other colours of table linen can be provided for a small hire charge on application

Booking Enquiry

Please fill out the form below to secure your special day with us.

Bookings are only confirmed once receipt of your Non Refundable deposit is confirmed. Should another enquiry be received before receipt of deposit we will offer 5 working days to confirm the reservation.

The initial deposit for all weddings is £500 non-refundable, non-transferable, with a second payment of £500 due 6 months after initial deposit payment.

Three months prior to your event a payment equal to a total 50% of your total account is required. Full Payment is due 14 days before your event.

Cancellation

- Over 12 months prior to event, full deposit will be forfeited
- From 6-12 Months prior to event, 50% of total event cost will be charged
- From 3-6 Months prior to event, 75% of total event cost will be charged
- Less than 3 months prior to event, 100% of event cost will be charged

All event total account charges include catering, drinks and venue hire & VAT

Please Email - sales@oceanahotels.co.uk or hand to your personal wedding planner

www.oceanahotels.co.uk

Date of Event:
Location & Venue:
Client Name (1):
Client Name (2):
Address:
Post code:
Email: (1):
Email: (2):
Tel:
Mob: (1):
Mob: (2):
Deposit Amount enclosed: I agree to all terms and conditions within this wedding package and booking form
Paid By:
Signed: Date: