



THE
GREAT VICTORIA
HOTEL



I AM YOURS

£4,000

BASED ON 40 DAY AND 70 EVENING GUESTS

PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR
RED CARPET ON ARRIVAL
CIVIL CEREMONY ROOM WITH A
CREAM AISLE RUNNER
WHITE CHAIR COVERS WITH A COLOURED SASH
OF YOUR CHOICE FOR THE DAY GUESTS
ARRIVAL FIZZ OR TOAST FIZZ FOR ALL DAY GUESTS
3 COURSE MENU
ROOM HIRE

BANQUET MANAGER ON THE DAY
5 CENTRE PIECES FOR YOUR TABLES
DJ FOR THE EVENING RECEPTION
(FROM 7PM UNTIL 1AM)
EVENING BUFFET
USE OF EASEL STAND
USE OF CAKE STAND AND KNIFE
DOUBLE BEDROOM ON THE
NIGHT OF THE WEDDING

ADDITIONAL GUESTS CAN BE ADDED:

DAY ONLY GUEST £35 | EVENING ONLY GUEST £22 | CHILD £29 | INFANT £11

Additional extras can be added to tailor make the package to suit your needs.
Speak to our Wedding Coordinator to find out more and discuss options for your upcoming special day.



THE
GREAT VICTORIA
HOTEL

I AM YOURS

PLEASE SELECT A SET MENU OF 1 STARTER, 1 MAIN, AND 1 DESSERT FOR ALL GUESTS.

(VEGETARIAN/VEGAN, AND OTHER SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY)

STARTERS:

CHEF'S SEASONAL SOUP (GF)

CREAMY CHICKEN LIVER PATE, RED ONION
CHUTNEY WITH TOASTED CIABATTA

MAINS:

ROAST BREAST OF CHICKEN, WITH GRATIN POTATO, SERVED WITH ROASTED
MEDITERRANEAN VEGETABLES AND A TOMATO & PESTO CREAM (GF)

ROAST TOPSIDE OF BEEF, ROAST POTATOES, AND YORKSHIRE PUDDING
SERVED WITH SEASONAL VEGETABLES AND A RICH ONION GRAVY

DESSERTS:

STICKY TOFFEE PUDDING SERVED WITH
TOFFEE INFUSED CUSTARD

WARM CHOCOLATE BROWNIE
WITH VANILLA ICE CREAM



THE
GREAT VICTORIA
HOTEL



I CHOOSE YOU

£7,300

BASED ON 40 DAY AND 70 EVENING GUESTS

PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR
COMPLIMENTARY MENU TASTING FOR THE COUPLE
RED CARPET ON ARRIVAL
CIVIL CEREMONY ROOM WITH A CREAM AISLE RUNNER
WHITE CHAIR COVERS AND COLOURED SASH FOR THE DAY GUESTS
ARRIVAL FIZZ FOR ALL DAY GUESTS
CHOICE OF 3 CANAPES.
4 COURSE CHOICE MENU
PROSECCO TOAST DRINK FOR ALL DAY GUESTS
½ BOTTLE OF WINE PER GUEST FOR THE WEDDING BREAKFAST
BANQUET MANAGER ON THE DAY TO ALSO ACT AS
MASTER OF CEREMONIES IF REQUIRED

5 CENTRE PIECES FOR YOUR TABLES
GIFT POST BOX
DJ FOR THE EVENING RECEPTION (7PM TO 1AM)
TWINKLE L.E.D DANCE FLOOR
L.E.D BACKDROP
LIGHT UP LOVE LETTERS
USE OF EASEL STAND
EVENING BUFFET
USE OF CAKE STAND AND KNIFE
EXECUTIVE BEDROOM NIGHT PRIOR TO THE WEDDING
PENTHOUSE SUITE ON THE NIGHT OF THE WEDDING

ADDITIONAL GUESTS CAN BE ADDED:

DAY ONLY GUEST £72 | EVENING ONLY GUEST £22 | CHILD £36 | INFANT £11

Additional extras can be added to tailor make the package to suit your needs.
Speak to our Wedding Coordinator to find out more and discuss options for your upcoming special day.



THE
GREAT VICTORIA
HOTEL

I CHOOSE YOU

PLEASE SELECT 2 STARTERS, 1 INTERMEDIATE, 2 MAINS, 2 DESSERTS FOR YOUR GUESTS
TO CHOOSE FROM

(VEGETARIAN/VEGAN, AND OTHER SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY)

STARTERS:

PARMA HAM WITH CARAMELISED FIGS, CHERRY TOMATO & BALSAMIC SALAD
SMOKED SALMON PARCEL, FILLED WITH PRAWN MARIE ROSE, SERVED WITH BROWN BLOOMER (GF)
GOATS CHEESE & PINE NUT BRUSCHETTA, WITH A BEETROOT GLAZE

INTERMEDIATE:

BLACKCURRANT SORBET OR CHEF'S SEASONAL SOUP

MAINS:

ROAST SIRLOIN OF BEEF, ROAST POTATOES, YORKSHIRE PUDDING,
SERVED WITH SEASONAL VEGETABLES AND A RICH ONION GRAVY
CORNFED CHICKEN SUPREME, FILLED WITH PISTACHIO AND SMOKED CHEESE, WRAPPED
IN PANCETTA, WITH FONDANT POTATO AND OYSTER MUSHROOM CREAM (GF)
PAN FRIED SEA BREAM, SERVED ON A BED OF TIGER PRAWN & MUSSEL
LINGUINI WITH A HERB CREAM SAUCE (GF)

DESSERTS:

ETON MESS WITH DISSARANO STEEPED BERRIES, SERVED WITH
BLACK PEPPER AND LEMON SHORTBREAD BISCUITS
CHOCOLATE AND RASPBERRY TORTE, SERVED
WITH CLOTTED CREAM AND A COCONUT TUILLE
DESSERT TRIO OF CHOCOLATE BROWNIE, PASSION FRUIT POSSET TOPPED WITH MANGO JELLY, AND
A STRAWBERRY AND STEM GINGER SHORTBREAD TOWER WITH CHANTILLY CREAM



THE
GREAT VICTORIA
HOTEL



I HAVE YOUR HEART

£3,900

BASED ON 80 GUESTS

PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR	BANQUETING MANAGER
RED CARPET ON ARRIVAL	ON THE DAY
CIVIL CEREMONY ROOM WITH A CREAM AISLE RUNNER	DJ FROM (FROM 7PM UNTIL 1AM)
WHITE CHAIR COVERS WITH A COLOURED SASH OF YOUR CHOICE	9 CENTRE PIECES
ARRIVAL FIZZ OR TOAST FIZZ	BUFFET WEDDING MEAL
ROOM HIRE	USE OF CAKE STAND AND KNIFE
	DOUBLE ROOM ON THE NIGHT OF THE WEDDING

ADDITIONAL GUESTS £32 | ADDITIONAL CHILD £16 | ADDITIONAL INFANT £11

Additional extras can be added to tailor make the package to suit your needs.
Speak to our Wedding Coordinator to find out more and discuss options for your upcoming special day.



THE
GREAT VICTORIA
HOTEL

I HAVE YOUR HEART

**CHOICE OF 2 MAIN COURSES, 1 VEGETARIAN/VEGAN MAIN,
2 ACCOMPANIMENTS, 2 SALADS AND 2 DESSERTS**

Additional Accompaniments & Salads £3.95 Per Person | Additional Mains £5.00 Per Person | Additional Desserts £4.50 Per Person

MAINS:

MARINATED TANDOORI CHICKEN THIGH WITH MINT YOGURT (GF)
TRADITIONAL BEEF LASAGNE
BAKED SPANISH CHICKEN & CHORIZO STEW
MEXICAN BEEF CHILLI (GF)
PINEAPPLE SWEET & SOUR PORK (GF, DF)
CLASSIC BEEF BOURGUIGNON (GF, DF)
SPICY BEEF MEATBALLS COOKED IN TOMATO AND RED WINE SAUCE

VEGETARIAN/VEGAN MAINS:

AUBERGINE & COURGETTE MOUSSAKA (V)
CAULIFLOWER CURRY, WITH RICE AND NAAN BREADS (VE)
VEGAN CHILLI WITH QUINOA AND BLACK BEANS (VE)

SALADS:

CLASSIC CAESAR SALAD & RUSTIC CROUTONS (V)
ROASTED VINE TOMATO & BASIL PASTA SALAD (VE, GF, DF)
MOROCCAN COUSCOUS SALAD (VE, DF)
SPICY CABBAGE SLAW (V)
MIXED LEAF SALAD & MUSTARD VINAIGRETTE (VE, GE, DE)

ACCOMPANIMENTS:

SPINACH BOMBAY POTATOES (VE, GF)
SAFFRON & COCONUT RICE (VE, GE, DF)
SPRING ONION MASH POTATO (GF)
SKIN ON FRENCH FRIES (VE)

DESSERTS:

BAKEWELL TART
CHOCOLATE BROWNIE (VE AVAILABLE ON REQUEST)
MINI ETON MESS
MINI ECLAIRS



THE
GREAT VICTORIA
HOTEL



I PROMISE

£5,000

BASED ON 40 DAY AND 70 EVENING GUESTS

PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR
COMPLIMENTARY MENU TASTING FOR THE COUPLE
RED CARPET ON ARRIVAL
CIVIL CEREMONY ROOM WITH A CREAM AISLE RUNNER
WHITE CHAIR COVERS WITH A COLOURED SASH FOR THE DAY GUESTS
ARRIVAL FIZZ FOR ALL DAY GUESTS
3 COURSE CHOICE MENU
PROSECCO TOAST DRINK FOR ALL DAY GUESTS
BANQUET MANAGER ON THE DAY TO ALSO ACT AS
MASTER OF CEREMONIES IF REQUIRED

5 CENTRE PIECES FOR YOUR TABLES
GIFT POST BOX
DJ FOR THE EVENING RECEPTION (FROM 7PM UNTIL 1AM)
CHOICE OF L.E.D. BACKDROP OR LIGHT UP LOVE LETTERS
EVENING BUFFET
USE OF EASEL STAND
USE OF CAKE STAND AND KNIFE
EXECUTIVE BEDROOM NIGHT PRIOR TO THE WEDDING
EXECUTIVE BEDROOM ON THE NIGHT OF THE WEDDING

ADDITIONAL GUESTS CAN BE ADDED:

DAY ONLY GUEST £51 | EVENING ONLY GUEST £22 | CHILD £37 | INFANT £11

Additional extras can be added to tailor make the package to suit your needs.
Speak to our Wedding Coordinator to find out more and discuss options for your upcoming special day.



THE
GREAT VICTORIA
HOTEL

I PROMISE

PLEASE SELECT 2 STARTERS, 2 MAINS, 2 DESSERTS FOR YOUR GUESTS TO CHOOSE FROM.

(VEGETARIAN/VEGAN, AND OTHER SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY)

STARTERS:

CHEF'S SEASONAL SOUP (GF)

HAM HOCK ROULADE, SERVED WITH A PEA
PUREE AND PARMESAN TUILLE (GF)

THAI MARINATED PRAWNS, MANGO SALSA,
LIME, CHOPPED CORIANDER (GF)

MAINS:

SILVER SIDE OF BEEF, GRATIN POTATOES, YORKSHIRE PUDDING,
SEASONAL VEGETABLES AND A RICH ONION GRAVY

PORK LOIN, ROLLED IN BLACK OLIVE TAPENADE AND WRAPPED IN PANCETTA,
SERVED ON BUTTERNUT PUREE WITH A SAGE JUS AND SEA SALT BRITTLE

PAN FRIED SEA BASS, WITH RATATOUILLE, PESTO ROASTED
NEW POTATOES AND A SAFFRON CREAM. (GF)

DESSERTS:

BAKED VANILLA CHEESECAKE WITH MANGO
COULIS AND VANILLA FRUIT COMPOTE

APPLE TARTE TATIN WITH VANILLA BEAN ICE CREAM

CHOCOLATE & ORANGE TORTE WITH CARAMELIZED ORANGES



THE
GREAT VICTORIA
HOTEL

WHAT HAPPENS BETWEEN NOW & YOUR SPECIAL DAY

SECURE YOUR VENUE AND DATE WITH A DEPOSIT OF £500

CONFIRM CEREMONY TIMES AND BOOK FOR MENU TASTING
(IF INCLUDED IN YOUR PACKAGE)

SEND OUT YOUR WEDDING INVITES WITH MENU CHOICES
(IF INCLUDED IN YOUR PACKAGE)

CONFIRM THE ROOM DÉCOR DIRECTLY WITH THISTLE EVENTS

FINAL MEETING REQUIREMENTS:

CONFIRM ADDITIONAL GUESTS AND FINAL NUMBERS

CONFIRM DÉCOR

FLOOR PLAN FOR THE DAY

TABLE SEATING PLAN FOR YOUR BREAKFAST GUESTS

COMPLETED FOOD GRID WITH PRE-ORDERS
(IF YOUR PACKAGES INCLUDE A CHOICE MENU)

CREATE A WEDDING PLAYLIST

WEDDING BREAKFAST PLAYLIST

(PLAYLIST CAN BE YOUR OWN OR PROVIDED BY THE HOTEL MIN 2 HOURS)

WEDDING CEREMONY SONG LIST REQUIRED:

GUEST ASSEMBLING (4 SONGS) | WALKING DOWN THE AISLE (1 SONG) | SIGNING THE REGISTER (4 SONGS) | EXIT SONG (1 SONG)

EVENING RECEPTION SONGS REQUIRED:

FIRST DANCE (1 SONG)

ALL FINAL DETAILS AND REMAINING BALANCE TO BE CONFIRMED AND SETTLED 2 MONTHS PRIOR TO THE WEDDING
ANY EXTERNAL SUPPLIERS' DETAILS TO BE PROVIDED 2 MONTHS PRIOR



THE
GREAT VICTORIA
HOTEL

ADDITIONAL ITEMS PRICE LIST

CHILDREN 4 – 11 YEARS: ½ PRICE OF ADULT COST
ADDITIONAL INFANT COST £11

HOUSE WINE: £20.00 PER BOTTLE

*ALTERNATIVELY, IF YOU ARE LOOKING FOR SPECIFIC GRAPE
VARIETIES OUR WINE MENU IS AVAILABLE*

ADDITIONAL DÉCOR CAN BE DISCUSSED WITH IN HOUSE SUPPLIER

UPGRADE FROM PROSECCO TO CHAMPAGNE
FROM **£2 PER PERSON**

ADDITIONAL CHAIR COVERS & SASHES
FROM **£3.00 PER CHAIR**

L.E.D DANCE FLOOR
FROM **£400.00**

MAGIC MIRROR
FROM **£400.00**

360 SELFIE BOOTH
FROM **£400.00**

ADDITIONAL DJ PER HOUR RATE
FROM **£30.00 PER HOUR**

PLEASE NOTE ALL PRICES ARE SUBJECT TO CHANGE



THE
GREAT VICTORIA
HOTEL

EVENING BUFFET OPTIONS

STANDARD BUFFET MENU

CHICKEN GOUJONS WITH BBQ SAUCE

SPRING ROLLS WITH SWEET CHILLI DIP (V)

BREADED FISH GOUJONS WITH TARTARE SAUCE

TOMATO, GARLIC AND CHEESE BRUSCHETTA (V)

CAJUN SPICED POTATO WEDGES (GF,VE)

MIXED SALAD (VE)

PLATTER OF MEATS AND BREAD ROLLS

MINI CHOUX BUNS (V)

BAKEWELL TART (V)

ALTERNATIVE OPTION 1

BACON SLIDERS

BEEF AND APPLEWOOD

CHEESE SLIDER BURGERS

CHICKEN MAYONNAISE AND

LETTUCE SLIDER BURGERS

FRIES (VE, GF)

ALTERNATIVE OPTION 2

A SELECTION OF MEAT AND

VEGETARIAN PIZZAS

GARLIC BREAD (V)

SPICED WEDGES (VE,GF)

TOSSED SALAD (VE, GF)

COLESLAW (V,GF)

ALTERNATIVE OPTION 3

PIE & PEAS WITH CHUNKY CHIPS & GRAVY



THE
GREAT VICTORIA
HOTEL

MENUS

VEGAN AND GLUTEN-FREE ALTERNATIVE MENU

STARTERS

ROASTED BUTTERNUT SQUASH SOUP WITH CHILLI OIL (GF, VE)
SALAD OF OLIVES, CHERRY TOMATOES AND GARLIC CROUTONS
WITH OREGANO AND LEMON DRESSING (GF, VE)

MAIN COURSE

RICE NOODLES, WITH STIR FRY VEGETABLES IN
A SESAME AND SOY DRESSING (GF, VE)
PORTOBELLO MUSHROOM AND RATATOUILLE
STACK WITH ROASTED PEPPER SAUCE (GF, VE)

DESSERTS

KEY LIME PIE WITH RASPBERRY SAUCE AND VEGAN ICE CREAM (GF, VE)
CHOCOLATE AND ORANGE TART SERVED WITH A FRUIT COMPOTE (GF, VE)

CHILDRENS MENUS

STARTERS

CHUNKY TOMATO SOUP (V)
GARLIC BREAD SERVED EITHER PLAIN OR WITH
MELTED CHEESE (V)
CHICKEN TENDERS WITH BBQ SAUCE

MAIN COURSE

HOMEMADE MEATBALLS AND PASTA IN A TOMATO
SAUCE (VEGETARIAN OPTION AVAILABLE)
MINI FISH AND CHIPS SERVED WITH KETCHUP
ROAST CHICKEN BREAST, YORKSHIRE
PUDDING, MASH, PEAS, AND GRAVY

DESSERTS

CHOCOLATE BROWNIE WITH CHOCOLATE AND MINT ICE CREAM
CHEESECAKE SERVED WITH FRUIT SAUCE
STICKY TOFFEE PUDDING AND CUSTARD