

THE HAPPILY EVER AFTER PACKAGE

£2,800 BASED ON 80 GUESTS.

If your heart's desire is an informal wedding day, then this package may be for you. This offers an exquisite, late wedding, without the formalities of a 'sit down' meal but in typical Great Victoria style, without compromise. Enjoy a relaxed, late afternoon civil ceremony, then spend time with your nearest and dearest for arrival fizz, before starting your evening reception and partying the night away.

Dedicated Wedding Coordinator
Red carpet on arrival
Civil ceremony room with cream aisle runner
White chair covers with a coloured sash of your choice
Arrival or toast fizz for guests
Room hire
Banquet manager on the day

DJ
Centre pieces for tables
Evening buffet
Use of cake stand and cake knife
Complimentary standard bedroom night of the wedding for the
Bride and Groom

Additional guests can be added at £27 per person

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 HAPPILY EVER AFTER MENU



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 Per Person

Additional Desserts £4.50 Per Person

Mains:

Marinated Tandoori Chicken Thigh with Mint Yoghurt (GF)

Tray Bake Steak and Ale Pie

Fish Pie with Leek Sauce

Traditional Beef Lasagne

Baked Spanish Chicken & Chunky Vegetable

Mexican Beef Chilli (GF)

Pineapple Sweet & Sour Pork (GF, DF)

Breaded Goujons & Chips

Classic Beef Bourguignon (GF, DF)

Vegetarian/Vegan Mains:

Roasted Cauli and Couscous Salad with Zhoug and

Crispy Shallots (V)

Vegan Chilli with Quinoa and Black Beans (V)

Accompaniments:

Spinach Bombay Potatoes (GF)

Saffron & Coconut Rice (GF,DF)

Spring Onion Mash Potato (GF)

Skin on French Fries (V)

Honey Glazed Roast Vegetables (V,GF,DF)

Braised Red Cabbage & Sultanas (V,GF,DF)

Garlic & Herb Naan Bread (V)

Salads:

Classic Caesar Salad & Rustic Croutons (V)

Roasted Vine Tomato & Basil Pasta Salad (V,GF,DF)

Moroccan Couscous Salad (V,DF)

Spicy Cabbage Slaw (V)

Mixed Leaf Salad & Mustard Vinaigrette (GF,DF)

Potato & Chive Salad (V,GF)

Apple, Grape & Pecan Salad (V,GF)

Desserts:

Chocolate & Orange Tart (V)

Passionfruit Posset with Raspberry Jelly (V,GF)

Pear & Stem Ginger Frangipane Tart (V)

Strawberry & Kiwi Pavlova (V,GF)

THE I DO PACKAGE

£3000 BASED ON 40 DAY GUESTS AND 70 EVENING GUESTS

No event is more special than your wedding day. Here at The Great Victoria we will take care of every detail to ensure that your special day is perfect. We will offer you a truly personal service from start to finish, with experts on hand at every stage of the process inspiring, guiding and arranging to create many unique and memorable moments that will last a lifetime.

Dedicated Wedding Coordinator
Complimentary menu tasting for the Bride and Groom
Red carpet on arrival
Civil ceremony room with cream aisle runner (if required)
White chair covers with a coloured sash of your choice
Arrival fizz for guests
Room hire in the same room for your wedding breakfast
and evening
3 course set menu
Sparkling wine toast drink

Banquet manager on the day to also act as master of ceremonies if required
Centre pieces for tables
Use of cake stand and cake knife
DJ for the evening reception
Centre pieces for tables
Evening buffet
Complimentary standard bedroom night of the wedding for the Bride and Groom

Additional guests can be added:
Day & evening guest £52 per person
Evening guest £15 per person

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 I DO MENU



Please select 1 Starter, 1 Main, 1 Dessert for all guests
(Vegetarians and special dietary requirements will be catered for)

Starters:

Chef's Seasonal Soup (GF)
Creamy Chicken Liver Pate, Red Onion Chutney, Melba Toast
Smoked Mackerel Pate, Dill Crème Fraiche, Garlic Crostini (GF)

Mains:

Roast Breast of Chicken, Gratin Potatoes, Sage & Onion Stuffing, Yorkshire Pudding,
Rich Onion Gravy served with Seasonal Vegetables (GF,DF)
Roast Topside of Beef, Thyme Infused Roast Potatoes, Yorkshire Pudding served with
Seasonal Vegetables & a Rich Onion Gravy (GF,DF)

Desserts:

Sticky Toffee Pudding served with Toffee Infused Custard
Lemon Syllabub with a Shortbread Biscuit (GF)
Strawberry & Rhubarb Cheesecake topped with a Raspberry Coulis (GF)

THE TO HAVE AND TO HOLD PACKAGE

£4,000 BASED ON 40 DAY GUESTS AND 70 EVENING GUESTS

No matter how small the detail if it's important to you, it's important to us. Every part of our wedding preparation is planned to precision and our whole team work hard to give you the day you imagined. Our breath-taking Grade II listed building has lots of original Victorian features including high ceilings and large windows, combined to create a picturesque setting to provide an idyllic backdrop for your dream wedding.

Dedicated Wedding Coordinator
Complimentary menu tasting for the Bride and Groom
Red carpet on arrival
Civil ceremony room with cream aisle runner (if required)
White chair covers with a coloured sash of your choice
Arrival fizz for guests
3 course choice menu for your guests
Sparkling wine toast drink
Banquet manager on the day to also act as master of ceremonies if required
Centre pieces for tables
Gift Post box

Sweet cart
Choice of back drop, LOVE letters or MR & MRS letters
Personalised stationary including table plan, place cards and table numbers
Use of cake stand and cake knife
DJ for the evening reception
Evening buffet
Executive bedroom night prior the wedding for the Bride and Groom
Executive bedroom night of the wedding for the Bride and Groom

Additional guests can be added:

Day and evening guest £62

Evening only guest £17

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 TO HAVE AND TO HOLD MENU



Please select 2 Starter, 2 Main, 2 Dessert for your guests.
(Vegetarians and special dietary requirements will be catered for)

Starters:

Chef's Seasonal Soup (GF)
Chicken Terrine, Seeded Bloomer Toast, Plum Chutney
Thai Marinated Prawns, Mango Salsa, Lime, Chopped Coriander (GF)

Mains:

Silver Side of Beef, Gratin Potatoes, Yorkshire Pudding, Rich Onion Gravy and
Seasonal Vegetables (GF)
Pork Loin, Black Pudding Mash, Honey Roasted Parsnips, Crispy Crackling,
Caramelised Apple Jus
Pan Fried Sea Bream, Creamed Artichoke & Leeks, Sweet Potato and Gnocchi (GF)

Desserts:

Banoffee Cheesecake with Banana Coulis
Apple Tarte Tatin with Vanilla Bean Ice Cream
Chocolate Brownie with a Mint Chocolate Sauce (GF)

THE TO LOVE AND TO CHERISH PACKAGE

£6,000 BASED ON 40 DAY GUESTS AND 70 EVENING GUESTS

The most special day deserves the most special surroundings and the elegance of The Great Victoria Hotel provides a stunning backdrop for unforgettable wedding celebrations. That wonderful moment has arrived, where you've decided to get married and you'll want everything to be just as you have always dreamed it would be.

At The Great Victoria Hotel we offer a truly unique experience for all our happy couples, our dedicated wedding coordinator is always on hand to ensure that your vision is brought to life. Trust us to provide a beautiful venue, with excellent food, and outstanding service on your big day. With our experienced team you can relax in the knowledge that everything from your exquisite menu, wonderful service and precise planning will all come together for the most magical of days, where the best memories will be made.

Dedicated Wedding Coordinator
Complimentary menu tasting for the Bride and Groom
Red carpet on arrival
Civil ceremony room with cream aisle runner (if required)
White chair covers with a coloured sash of your choice
Arrival fizz for guests
Champagne for the newly-weds
Canapes
4 course choice menu
Prosecco toast drink for guests
Champagne toast for the Bride and Groom
½ bottle of wine per guest during the wedding breakfast
Banquet manager on the day to also act as master of ceremonies if required
Centre pieces for tables

Post box
DJ for Evening Reception
Twinkle light LED dancefloor
Sweet cart
LED back drop
LOVE letters
Photobooth
Personalised stationary including table plan, place cards and table numbers, menu cards and favour boxes with confectionary
Evening buffet
Use of cake stand and cake knife
Executive bedroom night prior to the wedding for the Bride and Groom
Penthouse Suite night of the Wedding for the Bride and Groom

Additional guests can be added:

Day and evening guest £88

Evening only guest £19

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 TO LOVE AND TO CHERISH MENU



Please select 2 Starter, 1 Intermediate, 2 Main, 2 Dessert for your guests.
(Vegetarians and special dietary requirements will be catered for)

Starters:

Wild mushroom & Parmesan Arancini, Sweet Red Pepper & Tomato Coulis (GF)
Honey Roast Figs, Mozzarella & Italian Prosciutto Ham (DF)
Potted Crayfish with Dill Pickled Cucumber & Garlic Crostini (GF,DF)

Intermediate:

Champagne Sorbet or Chef's Seasonal Soup (GF,DF)

Mains:

Braised Lamb Shank, Thyme Roasted Root Vegetables, Celeriac Puree &
Lamb Jus (GF,DF)
Honey Roast Duck Breast, Caramelised Plums, Chinese Spiced Plum Sauce (GF,DF)
Brisket of Beef, Seasonal Vegetables, Local Ale Caramelised Onion Gravy (GF,DF)
Pan Fried Trout, Cumin Fondant Potatoes, Prawn Bouillabaisse (GF,DF)

Desserts:

Kiwi & Lime Tart topped with Italian Meringue
Duo of Chocolate Torte, Pistachio Crust, Clotted Cream, Dried Raspberries
Passionfruit Posset, Shortbread Biscuit (GF)
Strawberry & Papaya Mille Feuille, Coconut Chantilly Cream

Coffee & Mints to Follow