



THE  
GREAT VICTORIA  
HOTEL



## I CHOOSE YOU

£7,300

BASED ON 40 DAY AND 70 EVENING GUESTS

### PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR	5 CENTRE PIECES FOR YOUR TABLES
COMPLIMENTARY MENU TASTING FOR THE COUPLE	GIFT POST BOX
RED CARPET ON ARRIVAL	DJ FOR THE EVENING RECEPTION (7PM TO 1AM)
CIVIL CEREMONY ROOM WITH A CREAM AISLE RUNNER	TWINKLE L.E.D DANCE FLOOR
WHITE CHAIR COVERS AND COLOURED SASH FOR THE DAY GUESTS	L.E.D BACKDROP
ARRIVAL FIZZ FOR ALL DAY GUESTS	LIGHT UP LOVE LETTERS
CHOICE OF 3 CANAPES.	USE OF EASEL STAND
4 COURSE CHOICE MENU	EVENING BUFFET
PROSECCO TOAST DRINK FOR ALL DAY GUESTS	USE OF CAKE STAND AND KNIFE
½ BOTTLE OF WINE PER GUEST FOR THE WEDDING BREAKFAST	EXECUTIVE BEDROOM NIGHT PRIOR TO THE WEDDING
BANQUET MANAGER ON THE DAY TO ALSO ACT AS MASTER OF CEREMONIES IF REQUIRED	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.



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# 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