



THE
GREAT VICTORIA
HOTEL



THE TO LOVE & TO CHERISH

£6,800

BASED ON 40 DAY GUESTS AND 70 EVENING GUESTS

PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR	POST BOX
COMPLIMENTARY MENU TASTING FOR THE COUPLE	DJ FOR EVENING RECEPTION
RED CARPET ON ARRIVAL	TWINKLE LIGHT LED DANCEFLOOR
CIVIL CEREMONY ROOM WITH CREAM AISLE RUNNER (IF REQUIRED)	SWEET CART
WHITE CHAIR COVERS WITH A COLOURED SASH OF YOUR CHOICE	L.E.D BACK DROP
ARRIVAL FIZZ FOR GUESTS	LOVE LETTERS
CANAPES	MAGIC SELFIE MIRROR
4 COURSE CHOICE MENU	PERSONALISED STATIONARY INCLUDING TABLE PLAN, PLACE CARDS AND TABLE NUMBERS, MENU CARDS AND FAVOUR BOXES WITH CONFECTIONARY
PROSECCO TOAST DRINK FOR GUESTS	EVENING BUFFET
½ BOTTLE OF WINE PER GUEST DURING THE WEDDING BREAKFAST	USE OF CAKE STAND AND CAKE KNIFE
BANQUET MANAGER ON THE DAY TO ALSO ACT AS MASTER OF CEREMONIES IF REQUIRED	EXECUTIVE BEDROOM NIGHT PRIOR TO THE WEDDING
CENTRE PIECES FOR TABLES	PENTHOUSE SUITE NIGHT OF THE WEDDING

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.



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PLEASE SELECT 2 STARTER, 2 MAIN, 2 DESSERT FOR YOUR GUESTS

(VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS WILL BE CATERED FOR)

STARTERS:

SMOKED DUCK BREAST SERVED WITH A WALNUT AND FENNEL SALAD

GALIA MELON MARINATED IN SOUTHERN COMFORT AND LIME, SERVED WITH PARMA HAM, ROASTED CHERRY TOMATO AND BALSAMIC REDUCTION (DF)

SMOKED SALMON PARCEL, FILLED WITH PRAWN MARIE ROSE,
SERVED WITH COCKTAIL SAUCE AND BROWN BLOOMER

INTERMEDIATE:

CHAMPAGNE SORBET OR CHEF'S SEASONAL SOUP (GF, DF)

MAINS:

PINK ROASTED RUMP OF LAMB, SERVED WITH FONDANT POTATO, GREEN BEANS SAUTEED IN SMOKED BACON, SHALLOTS AND MINT AND BLUEBERRY JUS (GF, DF)

HONEY ROAST DUCK BREAST, SERVED ON CHINESE GREENS WITH A SESAME AND SOY DRESSING WITH UDON NOODLES (DF)

BRAISED ROLLED BRISKET OF BEEF, HORSERADISH MASHED POTATO, ROASTED ROOT VEGETABLES WITH A DIJON AND GREEN PEPPERCORN SAUCE (GF)

PAN FRIED SEA BREAM, SERVED ON A BED OF TIGER PRAWN AND MUSSEL LINGUINI WITH A HERB CREAM SAUCE (GF, DF)

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

TRIO OF DESSERTS CHOCOLATE AND ORANGE TART, PASSION FRUIT POSSET TOPPED WITH MANGO JELLY, AND A STRAWBERRY AND STEM GINGER SHORTBREAD TOWER WITH CHANTILLY CREAM