



Royal Court Weddings

Tamworth Road, Keresley

Coventry, CV7 8JG

02476334171

elka.akram@britanniahotels.com

Congratulations

The Management and Staff of the The Royal Court Hotel would like to offer our congratulations on your forthcoming wedding celebrations.

For couples looking to host a boutique wedding set in a stunning manor house, the Royal Court Hotel would be a fantastic choice of venue. We offer striking architecture, stunning gardens and an elaborate entrance decorated in enchanting chandeliers.

We can accommodate up to 500 guests, allowing couples to enjoy their wedding with either a small select group of guests or a larger party. We will work hard throughout the process to give couples their dream wedding, regardless of their preferences or specifications.



Packages

£ 1,499.00 Package

Affordable Wedding Package
Monday – Thursdays
Bucks Fizz for 50 guests
Three Course Wedding Breakfast for 50 guests
Evening Buffet for 100 Guests
Red Carpet
Subject to availability on the time of booking

£ 3,000.00 Package

Bucks Fizz Arrival for 80 guests
3 Course Wedding Breakfast for 80 guests
Evening Buffet for 120 Guests
Red Carpet

Menu Choices

Starters

Fan of Melon with a Strawberry Coulis
Homemade Soup of the Day with Fresh Bread Roll

Main Course

Roasted Chicken with Bacon and Seasoning
Roasted Loin of Pork with Apple Sauce
Seasonal Vegetables and potatoes

Dessert

Warmed Apple Pie with Custard or Cream
Profiteroles
Freshly Brewed Coffee or Tea with Minted Chocolates

Evening Buffet Menu

Selection of Sandwiches
Selection of Quiche
Sausage Rolls
Tandoori Chicken Drumsticks
Tortilla Chips with Dips

£ 42.00 pp Custom Package

Includes the Following
Three Course Sit down menu
(Please choose one Starter, one Main Course and one Dessert for all guests from the menu on the following page)

Table posies for each table, top table long and low display
Foliage for Top table, cake table & gift table
Linen Napkins (with choice of coloured inserts)
Red Carpet & Rope Aisle
Cake Base Stand and Knife
Wedding Menu Taster for Bride and Groom
Overnight Accommodation for Bride and Groom bed and breakfast
Reduced Accommodation Rates for guests staying overnight
Chair Covers and Sash in a colour of your choice

Drinks Package

Arrival Drink, Glass of Wine for meal and Wine for the toast
(Drinks package A included - upgrade options available)

Evening Wedding Buffets

Evening Buffet Menu A
£14.50 per person
Fully manned Hog Roast with vegetarian option
Potato Wedges and Salad
£14.50 per person
Hot Roasted Pork Batches
served with potato Wedges & Salad
£8.50 per person

Starters

Chefs Choice Soup of the Day with Fresh Bread Roll
Smoked Salmon and Dill Cream Mousse
Pate Du Maison
Creamy garlic Mushrooms served on a Toasted Brioche
Pearls of Melon with a Seasonal berry Cocktail Garnished with Fresh Mint
Buffalo Mozzarella and Tomato Salad with Fresh Basil Dressing

Main Course

Roast Chicken, served with bacon and traditional seasoning or served plain or with your choice of the following sauces, Chasseur, Peppercorn, Cream and White Wine or Forestiere
Roasted Loin of Pork served with Apple Sauce
Braised Lamb Shank Served on Champ Mashed Potato
Poached Scottish Salmon Served with a White Wine and Wild Mushroom Sauce
Fresh Beer Battered Cod Served with Chips and Mushy Peas
£42.00 per person
Roasted Sirloin of British Beef with Traditional Yorkshire pudding
Herb Crusted Rack of Lamb served with a redcurrant sauce
£45.50 per person
All served with Seasonal Medley of seasonal vegetables and either Roasted potato,
New Potato, mashed potato or Dauphinoise potato

Desserts

New York Style Cheesecake served plain or with your choice of the following
Strawberry, Raspberry, Blueberry or Fruits of the Forest
Crème Brulée with Scottish Shortbread
Summer Pudding served with Clotted Cream
Cream Profiteroles with Hot Chocolate Sauce
Tarte au Citron served with Clotted cream
Pot au Chocolat served with Fresh Raspberries & Shortbread Biscuit
Old English Apple Pie served with Custard, Cream or Ice Cream

Vegetarian Options

Stuffed Butternut Squash
Asparagus, Broadbean and Roasted garlic Risotto
Spinach & Ricotta Cannelloni
Mediterranean Vegetable Tartlet
Mushroom, Brie, Hazelnut and Cranberry Wellington

Evening Buffet Options

Please Choose Six of the Following Items for Your Evening Buffet:
Assorted Sandwiches
Ham & Cheese and Cheese & Tomato Panini
Pork & Stuffing Batches
Chicken Goujons
Tandoori Chicken Drumsticks
Plaice Goujons
Pizza Slices
Cheese & Onion Lattice
Sausage Rolls
Asian Platter
Dim Sum Selection
Cocktail Sausages
Potato Skins – Cheese & Bacon, Cheese & Onion
Quiche
Gala Pie
Savoury Eggs
Tortilla Chips & Dips
Spicy Potato Wedges
Tossed Salad
Coleslaw
£14.50 per person
Fully Manned Hog Roast with Salads and Wedges served inside the suite or outside on the lawns
£14.50 per person
Hot Pork Batches Wedges and Salad or Bacon and Sausage Batches
With Wedges and Salad
£8.50 per person

Drinks Package

Our stunning hotel is the ideal place to enjoy a celebratory drink with your guests. We offer four drinks packages covering welcome drinks, wine during the wedding breakfast and, of course, that all important fizz for toasting the happy couple. We can discuss your requirements when we meet and work out a drinks selection that's right for you.



Drinks Package A

Inclusive within the £42.00 Wedding Package
1 glass of Sherry or Bucks Fizz or Summer/Winter Punch on arrival
1 glasses of Red or White House Wine with Wedding Breakfast
1 glass of Sparkling Wine with Toast

Drinks Package B

Supplement of £3.25 pp
1 glass of Sherry or Bucks Fizz or Summer/Winter Punch on arrival
2 glasses of Red or White House Wine with Wedding Breakfast
1 glass of Sparkling Wine with Toast

Drinks Package C

Supplement of £3.75 pp
1 glass of Sherry or Bucks Fizz or Summer/Winter Punch on arrival
2 glasses of Hawkes Peak Red or White wine with Wedding Breakfast
1 glass of Sparkling Wine with Toast

Drinks Package D

Supplement of £5.50 pp
1 glass of Sherry or Bucks Fizz or Summer/Winter Punch on arrival
2 glasses of Richmond Ridge Red or White Wine with Wedding Breakfast
1 glass of Champagne with Toast
Fresh Orange is available with all drinks packages as an alternative
Bottles of House Table Wine
Red, White or Rose £14.95 per bottle
Corkage Charges
Wine £5.00 per bottle
Sparkling wine/Champagne £7.50 per bottle



Additional Items

At the Royal Court Hotel, we offer additional items that you may want to add to your existing package. Our wedding team can provide you with more information.

Catering

Additional Adult Guests - £25.00 per person
Additional Children Guests - £15.00 per person
Additional Evening Guests - £13.50 per person
Centrepieces*

*From £10.00 per table

Chair Covers to include Sash Hire £3.00 (Available in a Wide Range of Colours)

Stationary

£100.00

Table Plan, Menu Cards,
Table Numbers & Place cards

*Please discuss colours and styles that are included with your Wedding Co-ordinator

Cake Knife & Stand Hire £15.00

Room Hire Charges (charges apply to both wedding packages)

Boardroom £150

Britannia Suite £600

Britannia Suite 1 & 3 £400

Britannia Suite 2 & 4 £500

Blenheim Suite £395

Windsor Suite £350

Restaurant £150

Orangery Suite £200

Grosvenor Suite £ 150

Marquee £ 350





Civil Ceremony



Registrar's prices 2019

Monday to Friday £449.00
Saturday £554.00
Sunday £609.00
Special Dates
& Bank Holidays £665.00
Ceremony Pre-lim
Appointments £30.00

As well as Wedding Receptions, The Royal Court Hotel is licensed to hold civil ceremonies and civil partnerships. Our wedding team can provide you with more information.



Self Catering

Room Hire Rates

The Britannia Suite up to 600 guests £8,500.00 Friday Saturday & Sundays £6,000.00 Monday to Thursdays.

The Britannia Suite & Overflow Area's up to 700 guests £9,000.00 Friday, Saturday & Sundays £6,500.00 Monday to Thursdays.

The Windsor Suite up to 150 guests

£5,000.00 Friday, Saturday & Sundays £3,500.00 Monday to Thursdays.

Tables, Chairs, White Tablecloths

Cutlery

Starter Knife, Starter Fork, Main Course Fork, Main Course Spoon/Knife, Dessert Spoon & Tea Spoon per person.

Crockery

Starter Plate, Main Course Plate, Dessert Plate/Bowl, Tea Cup & Saucer & Side Plate per person.

Glassware

Champagne Flute, Wine Goblet, Water Glass, Water Jugs, Draught Beer Glasses.

White Table Linen White linen napkins Corkage to supply your own Alcohol & Soft Chair Covers and Organza sash in a choice of Colours Access to the Britannia Suite Kitchen for caterers to cook onsite.

5m x 2m Stage – Additional blocks £40 per 1mx1m block.

Ice buckets & Ice Cake Stand & Knife.

Complimentary overnight Room for the Bride & Groom including breakfast.

2 Changing rooms for day use only from 1pm – 7pm (Keys will be given to one dedicated family member on the day).



Catering Rules

Caterers are to provide waiters for all food and drink service.

Waiting staff are to lay all tables with cutlery, crockery, glassware and linen napkins along with clearing all tables at the end of the event – hotel provided a kitchen porter to clean.

Once you have chosen your caterers we welcome them to come and do a site visit to view the kitchen facilities.

Caterers must sign a disclaimer form prior to the event and return the form to the hotel .

Caterers requirements on the day of the event

Upon arrival to the hotel the caterers must report to the reception to pay a £500.00 kitchen bond which will be refunded at the end of the event upon inspection of the kitchen. Reception will introduce the caterers to the duty manager to show the staff to the kitchen and where all the cutlery, crockery and glassware is located ready for set up . All rubbish at the end of the event is to be clear to the designated refuse area which will be shown by the duty manager. There must be staff on until the end of the event to ensure all area's are clean, tidy and in order.

Waiting staff

Waiting staff must be hired through your caterers, no third party is to be hired. Waiters to be onsite within enough time to set tables and run drinks reception. The hotel expect all staff to be respectful, well-mannered and professional onsite. The catering and waiting staff represent the hotel whilst on site therefore smart and matching uniforms are essential.

Beverages

Corkage for Alcoholic & Non-Alcoholic Beverages is included within the Room hire

Draught beer provided by hotel.

Beers available are - Carlsberg & Tetley - needs to be purchased from the Hotel @ £2.50 per pint . (Subject to change).

Delivery of Beverages

Drinks to be delivered 48 hours prior to the event

Client to contact the bars manager on bars710@britanniahotels.com.

Upon delivery of drinks a full inventory of what has been delivered will be completed with the bars manager and it will be signed by the client and bars manager.

Drinks are to be taken away from the hotel at the end of the event.

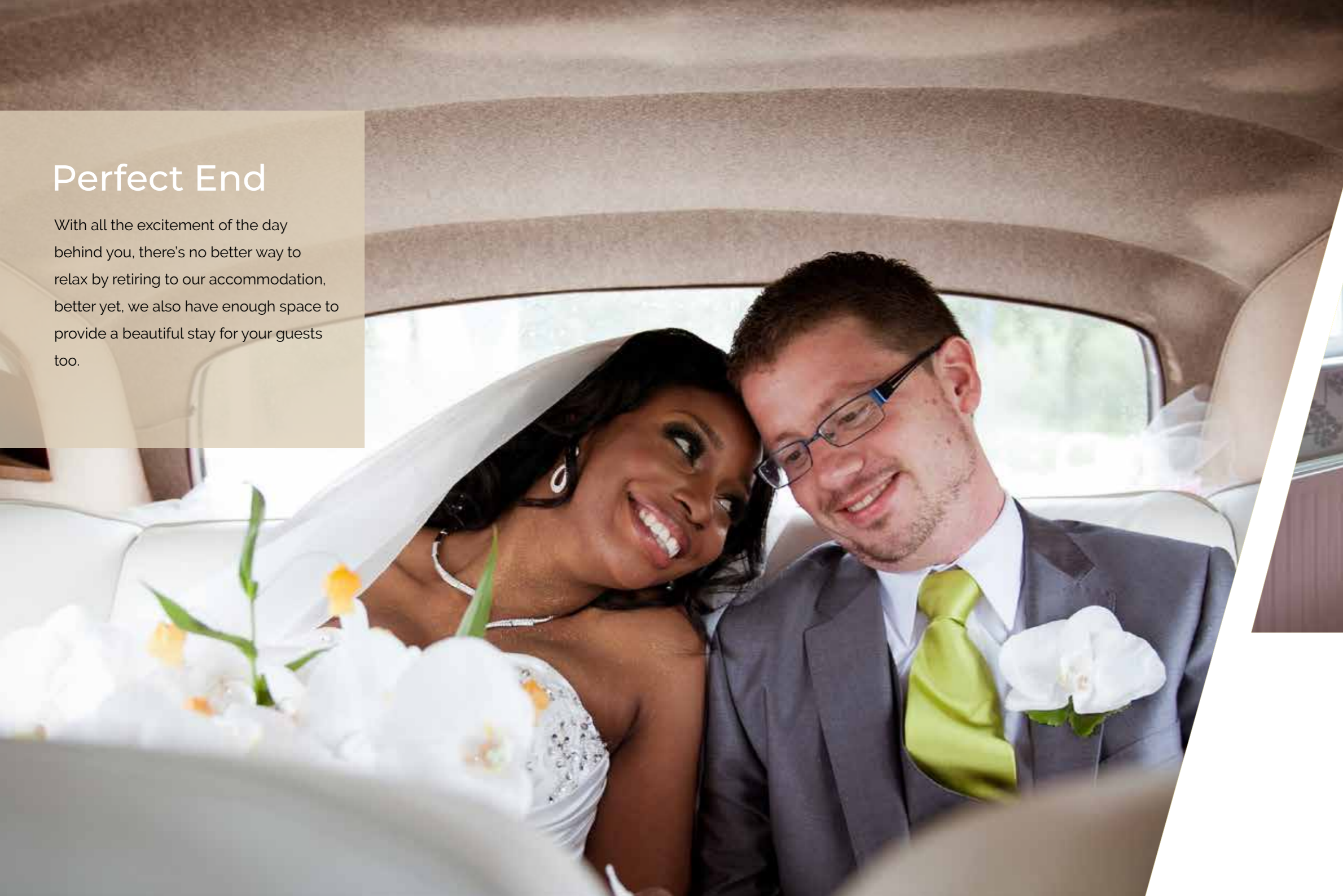
The bars manager will only liaise with the event point of contact.

Beverage Service

2 x bar staff will be provided by the hotel for the draught beer service only Caterers to provide waiting staff to dispense all drinks to the tables and to over see the whole drinks service.

Perfect End

With all the excitement of the day behind you, there's no better way to relax by retiring to our accommodation, better yet, we also have enough space to provide a beautiful stay for your guests too.



Accommodation

Upon confirming your wedding with us you will be given a unique booking code to give to your guests to book their bedrooms at the reduced rates shown below. By using this code, it will guarantee their stay here at The Royal Court Hotel.

£50.00 Bed & Breakfast per person in single room

£60.00 Bed & Breakfast in a twin or double room

£10 additional person staying



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