

# Weddings

— A T —  
*The*  
*Majestic*  
HOTEL



## Queen Victoria

### PACKAGE

£185pp (2023/24) £189pp (2025/26)

*Fridays, Saturdays & Bank Holiday*

£165pp (2023/24) £169pp (2025/26)

*Sundays – Thursdays*

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Room Hire for your Wedding Breakfast & Evening Reception  
Free Flowing Champagne after the Ceremony (1 hour)  
Selection of 5 Canapés  
Three Course Wedding Breakfast (set menu A included)  
Complimentary Tea, Coffee and Petit Fours  
Free Flowing House Wine with the Wedding Breakfast  
A Glass of Champagne to Toast  
Chair Covers and Colour Coordinated Sashes  
Menus, Place Cards and Table Plan  
Deluxe Room with Rolltop Bath for the Happy Couple on the Night of your Wedding  
Selection of Two Evening Food Offerings  
Luxury DJ and Disco Package  
Deluxe Room with Rolltop Bath for the Happy Couple on your First Anniversary  
Dedicated Wedding Venue Coordinator  
China Crockery and Silver Cutlery  
White Linen Napkins and Tablecloths  
Cake Stand and Knife  
Private Bar  
Photobooth (3 hours use)  
Complimentary Menu Tasting for the happy couple

MINIMUM 60 GUESTS



## Prince Albert

### PACKAGE

£145pp (2023/24) £145pp (2025/26)

*Fridays, Saturdays & Bank Holiday*

£120pp (2023/24) £125pp (2025/26)

*Sundays – Thursdays*

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Room Hire for your Wedding Breakfast & Evening Reception  
2 Glasses of Prosecco after the Ceremony  
Selection of 3 Canapés  
Three Course Wedding Breakfast (set menu A included)  
Complimentary Tea, Coffee and Fudge  
Half Bottle of House Wine with the Wedding Breakfast pp  
A Glass of Prosecco to Toast  
Deluxe Room for the Happy Couple on the Night of your Wedding  
Selection of Two Evening Food Offerings  
DJ and Disco  
Chair Covers and Colour Coordinated Sashes  
Menus, Place Cards and Table Plan  
Deluxe Room for the Happy Couple on the your First Anniversary  
Dedicated Wedding Venue Coordinator  
China Crockery and Silver Cutlery  
White Linen Napkins and Tablecloths  
Private Bar  
Complimentary Menu Tasting for the happy couple

MINIMUM 60 GUESTS

# Packages



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## King Edward PACKAGE

£115pp (2023/24) £115pp (2025/26)

*Fridays, Saturdays & Bank Holiday*

£100pp (2023/24) £95pp (2025/26)

*Sundays – Thursdays*

Room Hire for your Wedding Breakfast & Evening Reception  
2 Glasses of Prosecco after the Ceremony  
Three Course Wedding Breakfast (set menu A included)  
Complimentary Tea, Coffee and After Dinner Mints  
2 Glasses of House Wine with the Wedding Breakfast  
A Glass of Prosecco to Toast  
Chair Covers and Colour Coordinated Sashes  
Menus, Place Cards and Table Plan  
Standard Room for the Happy Couple on the Night of your Wedding  
Bacon Sandwiches for Evening Snack  
DJ and Disco  
Dedicated Wedding Venue Coordinator  
China Crockery and Silver Cutlery  
White Linen Napkins and Tablecloths  
Cake Stand and Knife  
Private Bar  
Complimentary Menu Tasting for Bride and Groom

MINIMUM 60 GUESTS

## Bespoke PACKAGE

*If none of these packages quite fit what you are looking for speak to your coordinator to put together your dream day.*

*Room hire from £500*

*3 Course Menus from £32pp*

*Buffets from £18pp*

*Arrival Drinks from £7pp*

*Stationary from £3pp*



## Children PACKAGE

£35pp  
*Peak and Off Peak*

*Childrens Menu (or half portion of adults menu)*

*Menus, Place Cards and Table Plan*

*Chair Covers and Colour Coordinated Sashes*

*Unlimited Soft Drinks*

*Bacon Sandwiches for Evening Snack*

# Packages

# Weddings

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## MAJESTIC WEDDINGS SHOWCASE DAY

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*Every Second Saturday every 3 months enjoy Canapes  
a glass of Fizz as you view our beautiful function rooms  
dressed up for your perfect day to inspire you, speak to our  
handpicked local wedding suppliers, meet the Majestic  
events team and discuss your ideas with us.*



## WEDDING WEDNESDAYS OPEN EVENINGS

—

*The last Wednesday of every month pop in after work to  
see the Majestic with our Wedding coordinator who will be  
on hand to show you our beautiful function rooms as you  
enjoy a glass of Fizz and answer any questions you might  
have about booking your dream Wedding at the Majestic.*

PLEASE CONTACT YOUR COORDINATOR TO CONFIRM AND BOOK YOUR PLACE

# Open Evenings & Showcases

# Weddings

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## SELF - CATERED WEDDINGS

*Function Room Hire for Set up through to your Evening Reception (7am – 12am)*

*Full Kitchen Access for Caterers\* • Drinks Corkage • Table Linen, Crockery, Glassware and Cutlery*

*Dedicated Wedding Coordinator to plan the Wedding • Duty Manager to Assist in Running the Day*

### FRIDAYS, SATURDAYS AND BANK HOLIDAYS

Up to 100 Guests -	£4,725
101 - 151 Guests -	£6,425
151 - 250 Guests -	£7,995
251 - 350 Guests -	£9,625
350 - 450 Guests -	£12,595 **

### SUNDAYS TO THURSDAYS

Up to 100 Guests -	£4,125
101 - 151 Guests -	£5,625
151 - 250 Guests -	£6,995
251 - 350 Guests -	£8,425
350 - 450 Guests -	£10,995 **

For numbers over 450, or for 2023 onwards a bespoke quote can be requested

A £1,000.00 deposit is required in addition to the above, this will be return to you on inspection of function spaces and kitchens post wedding.

This deposit is required on confirmation of the booking to secure your chosen date.

\*Caterers must be approved by the Majestic Hotel prior to contracting \*\*This rate may include hire of more than one Function Space

## Extras

Waiting Staff  
£20pp p/h

Add a Private Room  
for Hair and  
Makeup  
From £100

Add a Bedroom  
for the Married Couple  
on Wedding Night  
From £119

Additional  
Function  
Spaces  
From £500

Alcohol Corkage  
(external bar and staff  
would be required)  
From £3.50pb

Access for setup  
day prior to  
Wedding  
From £500

# Self Catered Packages

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## CANAPÉ SELECTION

*Yorkshire Sausage, Caramelised Red Onion Mash, Red Wine Jus*

*Mini Minted Lamb & Pear Burger, Toasted Onion Bread Croute*

*Venison Quail "Scotch Egg", Spicy Tomato Salsa*

*Chilli & Coriander Marinated Tiger Prawn Brochette*

*Mini Wild Mushroom & Tarragon Vol-au-Vent (v)*

*Glazed Red Pepper & Goats Cheese Bruschetta (v)*

*Mini Spinach, Garlic & Blue Cheese Quiche (v)*

*Oriental Chicken & Red Pimento Brochette*

*Fresh Cod Goujons, Tartare Sauce*

*Chicken Liver & Cognac Pate on Toast*

*Smoked Salmon & Cream Cheese Roulade*

*Feta Stuffed Peppadew (v)*

*Ham Hock Terrine, Onion Toast*

*Cream Cheese, Chive & Ham Pastry Horn*

*Mini Duck Spring Roll, Sweet Chilli Dip*

*Bocconcini & Cherry Tomato Skewer (v)*

*Crispy Breaded Stuffed Mushroom (v)*

*Fresh Crab & Coriander Bon Bon*

*Cajun Spiced Chicken Wing*

*Three Canapes - £10.00 per person*

*Five Canapes - £14.00 per person*



## MENU A

*Included in all packages*

### SET MENU

**CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT FOR ALL GUESTS**

*(A choice menu can be arranged for an additional supplement per person)*

### STARTERS

*Tomato & Basil Soup served with a warm bread roll (v)*

*Chicken Liver & Wild Mushroom Terrine balsamic red onion chutney,  
arugula salad with a sourdough crouton*

*White Onion & Potato Tartlet watercress salad, balsamic olive oil dressing (v)*

*Grilled Goats Cheese Salad pomegranate Seed, beetroot & walnuts (v)*

*Smoked Mackerel Parfait orange salad & sourdough crouton*

### MAINS

*Chicken Stuffed with Sun Blushed Tomato pommes anna,  
garlic roasted baby carrots, red wine sauce*

*Grilled Salmon crushed new potatoes, baby courgette, asparagus & dill cream*

*Rolled Beef garlic & rosemary parmentier potatoes, roasted baby veg,  
red wine & horseradish reduction*

*Butternut Squash Gruyere & Quinoa Roulade buttered kale, garlic roasted potatoes (v)*

*Apple & Sage Pork Loin dauphinoise potatoes, rainbow carrots, glazed parsnips,  
cider & wholegrain mustard cream*

### DESSERTS

*Spiced Apple Tart cinnamon ice cream with a apple crisp*

*Chocolate & Orange Slice orange coulis & ground pistachios*

*Gin & Elderflower Cheesecake mint & cucumber coulis with sherbet lemon*

*Vanilla Crème Brulee almond biscotti*

*Sticky Toffee Pudding butter scotch sauce, vanilla ice cream*

**TEA, COFFEE & AFTER DINNER MINTS**

# Menus

Any and all allergies and dietary requirements must be advised no later than 2 weeks prior to the Wedding Day and must also be considered during menu tasting and selection.

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## M E N U B

+£5pp

### SET MENU

CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT FOR ALL GUESTS  
(A choice menu can be arranged for an additional supplement per person)

#### STARTERS

*Carrot, Ginger & Lemongrass Soup* with a warm bread roll (v)

*Chicken Apricot & Pancetta Pressing mache salad*, apple ale chilli chutney with sourdough crouton

*Smoked Salmon & Pea Tart* sun blushed tomato dressing, roquette garnish

*Crab & Prawn Timbale* advocado cream, sweet pea shoots

*Smoked Pancetta & Asparagus Tart* parmesan and roquette, fig dressing

#### MAINS

*Pan Fried Duck* garlic & rosemary parmentier, choux croute, apple jus

*Corn Fed Chicken* pommes anna, root veg, balsamic & red wine reduction

*Grilled Hake* paprika & tumeric roasted new potatoes, sautéed savoy cabbage, shallot butter

*Spiced Sweet Potato Falafel* veg noodles, parmentier potatoes & tomato sauce (vegan)

*Herb Crusted Lamb* sweet potato dauphinoise, baby turnips & carrots, minted jus

#### DESSERTS

*Raspberry Cheesecake* berry compote, white chocolate ganache

*Vanilla Crème Brûlée* Almond Biscotti

*Lemon Tart* strawberry coulis fresh raspberries, lemon sorbet

*Sticky Toffee Pudding* butter scotch sauce, vanilla ice cream

*Chocolate Fondant* chocolate sauce, pecan ice cream

TEA, COFFEE & FUDGE

## M E N U C

+£10pp

### SET MENU

CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT FOR ALL GUESTS  
(A choice menu can be arranged for an additional supplement per person)

#### STARTERS

*Cauliflower, Parmesan & Truffle Soup* served with a warm bread roll (v)

*Porchini Mushroom, Asparagus & Truffle Tart* beetroot puree & micro mizuna (v)

*Ham Hock & Pickled Carrot Terrine* onion marmalade, micro basil salad, sourdough crouton

*Lemon & Thyme Aranchini Balls* garlic aioli, purple basil (v)

*Aromatic Duck Roll* mango and oriental salad

#### MAINS

*Guinea Fowl Stuffed* with Haggis saffron fondant, glazed baby carrots & asparagus, sherry jus

*Pave of Scottish Salmon* creamed spinach, citrus crust potato gratin, lobster cream

*Pan Seared Sole* champagne cream, spinach and Lyonnaise potatoes

*Beef Medallions* baby roasted veg, dauphinoise potato, Madeira sauce

*Double Baked Red Leicester & Caramelised Onion Soufflé* roasted beets, thyme parmentier potatoes (v)

#### DESSERTS

*Gin & Elderflower Cheesecake* mint & cucumber coulis with sherbet lemon

*Chocolate Fondant* chocolate sauce, pecan ice cream

*Peanut Butter Stacker* chocolate sauce, fresh raspberries, chocolate garnish

*Citrus Slice* blood orange coulis dried orange tulle

*Date & Salted Caramel Slice* peach puree, mini macaroon

TEA, COFFEE & PETIT FOURS

# Menus

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## White Wine

<i>Tekena Sauvignon Blanc</i> <i>Central Valley</i>	£24.00 pb
<i>Antonio Rubini Pinot Grigio</i> <i>delle Venezie</i>	£23.00 pb
<i>Berri Estates Unoaked Chardonnay</i>	£24.50 pb
<i>South Eastern Australia</i>	
<i>Rioja Blanco</i> <i>Barrel Fermented Vina Real</i>	£30.95 pb

## Red Wine

<i>Tekena Merlot</i> <i>Central Valley</i>	£24.00 pb
<i>Short Mile Bay Shiraz</i> <i>South Eastern Australia</i>	£22.50 pb
<i>Luna del Sur Malbec</i> <i>San Juan</i>	£22.95 pb
<i>Don Jacabo</i> <i>Rioja</i>	£33.50 pb

## Rose Wine

<i>Antonio Rubini Pinot Grigio Rostato</i> <i>delle Venezie</i>	£22.95 pb
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## Sparkling Wine & Champagne



<i>Pontebello Prosecco</i>	£29.00 pb
<i>Moet et Chandon Brut Imperial NV</i>	£72.50 pb

## Beer

<i>Bucket of Beers (8 Bottles)</i>	£34.00
<i>Assortment of Heineken, Estrella &amp; Peroni</i>	

## Soft Drinks

<i>Jugs of Fresh Orange Juice</i>	£10.00
<i>Sparkling Mineral Water (750ml)</i>	£4.00
<i>Still Mineral Water (750ml)</i>	£4.00
<i>Other options on request</i>	

*Please note some wines and prices may differ to what is available for your Wedding Day, your Wedding Coordinator will advise of this during your menu/tasting final details.*

# Wine List

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## Jack



2 Bottles of House White Wine and  
2 Bottles of House Red Wine



— £80 —



## Queen



2 Bottles of House White Wine  
2 Bottles of House Red Wine  
1 Bottle of House Rose Wine and  
1 Bottle of the House Prosecco

— £120 —



## King



2 Bottles of House White Wine  
2 Bottles of House Red Wine  
1 Bottle of House Rose Wine and  
2 Bottles of the House Prosecco  
10 Bottles of Heineken and  
10 Bottles of Rekorderlig Cider (mixed flavours)

— £240 —



## Ace



1 70cl Bottles of Vodka  
(Belvedere or Ciroc) OR  
1 70cl Bottle of Gin  
(Whitley Neil various flavours available)  
with 20 Bottles of Fever-Tree Mixer  
(fixed flavours)

— £155 —



# Table Drinks Packages