Built in 1832, The Royal Hotel is a beautiful wedding venue that will provide a magical backdrop to your wedding day.

Situated in the Victorian seaside town of Ventnor, The Royal Hotel is surrounded by areas of outstanding natural beauty.

To make sure everything goes exactly to plan we are delighted to offer you our bespoke wedding service.

Whether you prefer a small and intimate gathering or a larger event we have a variety of elegant rooms offering you a wide choice of size and layout, or if you want exclusivity you can hire the whole hotel to yourselves!

Stunning sub-tropical gardens, 53 beautifully furnished rooms, and the option of private dining for up to 120 guests.

Our talented Head Chef will help you to select your dream Wedding Breakfast and in fact, we'll help you plan everything to the last detail.

Events Manager

The Royal
Room Hire Charges - Civil Ceremonies

The Top Lounge
Suitable for up to 14 guests
From £250.00

The Victoria Lounge
Suitable for up to 16 guests
From £300.00

The Albert Room
Suitable for up to 40 guests
From £500.00

The Appuldurcombe Room
Suitable for up to 100 guests
From £800.00

The service of the Registrar is not included in the above price; all ceremonies need to be booked directly with the registrar.

Room Hire Charges - Wedding Receptions

The Top Lounge
Suitable for up to 16 guests
From £100.00

The Albert Room
Suitable for up to 40 guests
From £250.00

The Appuldurcombe Room
Suitable for up to 120 guests
From £500.00
(Minimum of 80 guests)

Room Hire charges only apply if you are not holding your ceremony at the hotel.

Deposits

The Top Lounge
From £250.00

The Victoria Lounge
From £250.00

The Albert Room
From £500.00

The Appuldurcombe Room
From £1000.00

A non-refundable deposit is payable for any wedding held at the hotel.
Exclusive Hire Packages

January, February, November & December
From £7,900 per night

March & October
From £8,400 per night*

April & May
From £10,000 per night*

June, July, August & September
From £15,800 per night*

*A minimum 2 night stay is required if booking on a Friday or Saturday.

The above prices include exclusive use of the hotel and grounds, bed and breakfast accommodation for all 53 bedrooms including all five Premier Rooms and all four Deluxe Rooms, room hire for the ceremony and/or reception and VAT. Exclusive use is from 12.00noon on the day of arrival to 11.00am on the day of departure.

Please note that prices do not include any fees levied by the registrar or any food and beverage charges on the day of the Wedding Ceremony/Civil Partnership.

Weddings that do not require exclusive use of the hotel can only be accepted between November-March in the Appuldurcombe Room.
Wedding Package - A

From £47.00 per head

A glass of house Prosecco for drinks reception

A 3 course wedding breakfast

Half a bottle of House wine

A glass of house Prosecco for toasts

Sample menu subject to seasonal availability

wedding breakfast choice:

Starters

Leek and potato soup, our own smoked salmon

Duck liver parfait, poached fig, pain d’epice, candied walnuts, truffle honey

Roasted tomato tart, Isle of Wight cheese, pickled pear and basil

Main Courses

Butternut and mozzarella pithivier, seasonal vegetables, morel cream

Pan fried sea bream, native clams, fennel, tomato, artichokes, juniper sauce

Braised shoulder of lamb, ratatouille, aubergine, rosemary lamb jus

Desserts

Caramelised lemon tart, poached pears, honey ice cream

White chocolate and passion fruit cheesecake, mango sorbet

Treacle tart, raspberries, vanilla ice cream
Prosecco & House Wine:

**Prosecco Frizzante, Primo, Cavit, Veneto**
Italy

*A touch of pear and melon in the aroma, this semi-sparkling wine is crisp and clean with nice acidity and has a refreshing dry finish*

**Colombard/Ugni Blanc, Lesc, Producteurs Plaimont, Vin de Pays**
France

*A superb blend of Colombard and Ugni Blanc, light and extremely fruity, refreshing with a pleasant acidity*

**Merlot Les Clariéres, Domaine Jean d’Alibert, Vin de Pays d’Oc**
France

*Plump, plummy little number. Indecently purple with bags of blackberry fruit and more than a smidgen of (ripe) tannin*
**Wedding Package - B**

From £56.00 per head

A glass of house Prosecco for drinks reception

A selection of 5 canapés

A 3 course wedding breakfast

Half a bottle of house wine

A glass of house Prosecco for toasts

**Canapé selection:**

- Duxelle and quail egg tart
- Jacket potato with oxtail and sour cream
- Sesame toast with hot smoked salmon
- Beetroot meringue with goats’ cheese
- Curried onion and lamb Samosa

*Sample menu subject to seasonal availability*

**wedding breakfast choice:**

**Starters**

- Fricassée of wild mushrooms and brown shrimp, poached duck egg, cep velouté
- Roasted chicken terrine, confit pepper, shallot, spiced paprika mayonnaise, pickled mushrooms
- Ballotine of rabbit and foie gras, apple purée, sweet wine jelly

**Main Courses**

- Steamed fillet of halibut larded with smoked salmon, shrimp and walnut crust, shellfish sauce
- Crisp belly of pork, butternut squash, grain mustard, crackling, pork jus
- Roasted rump and braised blade of beef, pommes anna, onion confit, béarnaise sauce

**Desserts**

- Prune and Armagnac parfait, hot apple beignet, plum sauce
- Chocolate and praline delice, burnt orange gel, coffee ice cream
- Rhubarb crumble with custard
Prosecco & House Wine:

Prosecco Frizzante, Primo, Cavit, Veneto
Italy
A touch of pear and melon in the aroma, this semi-sparkling wine is crisp and clean with nice acidity and has a refreshing dry finish

Colombard/Ugni Blanc, Lesc, Producteurs Plaimont, Vin de Pays
France
A superb blend of Colombard and Ugni Blanc, light and extremely fruity, refreshing with a pleasant acidity

Merlot Les Clariéres, Domaine Jean d’Alibert, Vin de Pays d’Oc
France
Plump, plummy little number. Indecently purple with bags of blackberry fruit and more than a smidgen of (ripe) tannin
Wedding Package - C

From £70.00 per head
A glass of house Champagne for drinks reception
A selection of 5 canapés
A 3 course wedding breakfast
Half a bottle of wine
A glass of house Champagne for toasts

Canapé selection:
Foie gras with toasted brioche, Madeira jelly
Asparagus with smoked trout and caviar
Tempura oyster with lemon and caper mayonnaise
Pork rillette with apple compot and crackling
Salmon tartar with soft boil quail egg and caviar

Sample menu subject to seasonal availability

wedding breakfast choice:

Starters
Fricassée of wild mushrooms and brown shrimp, poached duck egg, cep velouté
Roasted chicken terrine, confit pepper, shallot, spiced paprika mayonnaise, pickled mushrooms
Ballotine of rabbit and foie gras, apple purée, sweet wine jelly

Main Courses
Steamed fillet of halibut larded with smoked salmon, shrimp and walnut crust, shellfish sauce
Crisp belly of pork, butternut squash, grain mustard, crackling, pork jus
Roasted rump and braised blade of beef, pommes anna, onion confit, béarnaise sauce

Desserts
Prune and Armagnac parfait, hot apple beignet, plum sauce
Chocolate and praline delice, burnt orange gel, coffee ice cream
Rhubarb crumble with custard

Champagne:

Joseph Perrier Cuvée Royale Brut, Châlons en Champagne France

Few can resist the softness of the fruit flavours and the length on the palate of this Champagne. Queen Victoria herself was a lover of this classic Grande Marque, hence its ‘Cuvée Royale’ status.
White wine selection:

Pinot Grigio Carlo Damiani, Fabiano Vini, Veneto Italy
A brilliant example of why Pinot Grigio became so popular. Straw yellow colour, with a delicate bouquet of white acacia blossom, apricots and peaches, with more white orchard fruits on the palate

‘The Googly’ Chardonnay, One Chain Vineyard, Adelaide Hills Australia
Amazingly fresh and aromatic due to the high quality cool climate fruit from the premium region of Adelaide Hills

Sauvignon Blanc, Los Espinos, Central Valley Chile
Dry and herbaceous Sauvignon Blanc with mouth-watering fruit and hints of lemongrass

Muscadet de Sèvre et Maine sur Lie, Les Roches Noires, Marcel Martin France, Loire
Very clear, light green tints with a youthful apple nose. Clean, deliciously dry white with a hint of yeasty lees- an excellent example of Muscadet

Mâcon Villages, Les Florières, Cave de Lugny, Mâconnais France, Burgundy
A classic Macon-Village, this is what southern white Burgundy is all about; clean and fresh Chardonnay fruit flavours without being over oaky

Red wine selection:

Premières Côtes de Bordeaux, Château Deville France, Bordeaux
A well made and respectable claret. Fine, balanced and with plenty of currant fruit

Beaujolais Villages, Victor Barard France, Beaujolais
Raspberry, red currant and cherry aromas with a touch of pepper and wild strawberry. Attractive red berry fruit flavours with good purity and refreshing acidity

Rioja Crianza Azabache, Vinedos Aldeanueva, Rioja Spain
A seriously good Rioja showing modern influences as well as nods to tradition. Vibrant red fruits, hints of leather and creamy American oak

Bushranger Shiraz, South East Australia Australia
This is one of our favourites. It’s brimming with juicy black and red berry fruit flavours with a hint of warm spice and vanilla

Carmenere, Emiliana Vineyards, Colchagua Valley Chile
Full bodied with bramble fruit aromas and ripe, dark fruit flavours on the palate are nicely balanced with a savoury smoky twist on the finish
Wedding Package - D

From £85.00 per head

A glass of Bollinger for drinks reception

A selection of 5 canapés

A 3 course wedding breakfast

Half a bottle of wine

A glass of Bollinger for toasts

Canapé selection and wedding breakfast choice:

This package will give you the opportunity to meet with our talented Head Chef and discuss your canapé and wedding breakfast requirements. The Head Chef will be happy to make recommendations and devise your dream wedding menu. Once a menu has been tailor made to your individual requirements you will be invited to the hotel for a tasting.

Champagne:

Bollinger Special Cuvée
France

Probably the richest and most powerful non vintage Champagne on the market. Nutty and complex oak influences

White wine selection:

Sancerre La Vigne Blanche, Domaine Henri Bourgeois, Loire
France, Loire

La Vigne Blanche comes from vines grown on the hard limestone soils called 'caillottes'. This is the most approachable of the Sancerre's with fragrant currant and sherbet flavours

Sauvignon Blanc, Whitehaven Winery, Marlborough
New Zealand

Pale lemon straw in colour, the Whitehaven Sauvignon Blanc has a powerfully aromatic nose with hints of lime, lychee, grapefruit and capsicum notes. Great concentration and complexity with a clean crisp zingy finish we all expect from Marlborough.
Albariño Orballo, Bodegas La Val, Rías Baixas
Spain

Galicia on the Atlantic north-west coast of Spain is the home of the Albariño grape. An aromatic apple and citrus nose. Ample ripe fruit characters on the palate and good acidity give a fresh balanced wine, with a pleasant texture and length

Chablis, Domaine Bachelier
France, Burgundy

This complex and serious green fruit nose that is exceptionally fresh introduces delicious and juicy flavours that exhibit ample Chablis character and a solid finishing punch

Viognier/Pinot Gris- The Rude Mechanicals- New South Wales
Australia

Scents of super-ripe pineapple and guava rising over the honeysuckle and orange-blossom signatures of the Viognier, harmonizing beautifully with background fragrances of musk and pear from the Pinot Gris. The palate is voluptuous with tropical-fruit flavours, subtle fresh hints of lemongrass and spicy ginger

Red wine selection:

Château Haut Grelot Blaye Côtes de Bordeaux
France, Bordeaux

A step up from the average entry level claret. This Blaye has the weight and texture of a more expensive wine. A young Bordeaux winemaker who is gaining critical acclaim

Pinot Noir, Whitehaven Winery, Marlborough
New Zealand

Enticing blackcurrant, plum and violet characters, supported by spicy white pepper and savoury notes. A supple wine with concentrated, fresh fruit flavours, fine tannins and a clean crisp finish

Rioja Reserva Azabache, Vinedos Aldeanueva, Rioja
Spain

If you like good Rioja, then you have to try this. The addition of Graciano to Tempranillo gives it a balance that is often missing from even good Riojas

Brouilly, Domaine Cret des Garanaches
France, Beaujolais

We believe this is one of the nicest Brouilly’s that we have tasted. It has a strength and feel like no other. The vibrant Gamay fruit balances the very light tannins that complete this delightful wine perfectly

Moss Wood Amy’s Blend, Margaret River, Western Australia
Australia

Impressive and powerful ‘Bordeaux blend’ including Malbec and Petit Verdot. A great wine from Australia’s premier region for Cabernet and from an iconic and pioneering producer
**Wedding Package - E**

From £100.00 per head

A glass of Bollinger for drinks reception

A selection of 5 canapés

A 4 course wedding breakfast

Half a bottle of wine

A glass of Bollinger for toasts

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**Canapé selection and wedding breakfast choice:**

This package will give you the opportunity to meet with our talented Head Chef and discuss your canapé and wedding breakfast requirements. The Head Chef will be happy to make recommendations and devise your dream wedding menu. Once a menu has been tailor made to your individual requirements you will be invited to the hotel for a tasting.

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**Champagne:**

**Bollinger Special Cuvée**

France

*Probably the richest and most powerful non vintage Champagne on the market. Nutty and complex oak influences.*
White wine selection:

Chablis 1er Cru, Côte de Lechet
Domaine Defaix
France, Burgundy
Dry, savoury, mineral and yet with a richness, complexity and intensity that you hope to find in a really good 1er Cru Chablis

Soave Classico ‘La Rocca’
Leonildo Pieropan, Veneto
Italy
This impressive oaked Soave from a tip-top estate has just won the ‘best Italian White’ trophy for the fourth year in a row at the IWC. Serious and sensational!

Chenin avec Chêne
Simonsig
Stellenbosch
South Africa
Floral and honey notes combine perfectly with the spicy cinnamon sugar and toasty oak aromas fusing in an inviting complex nose. The palate is filled with the mouth watering flavours of caramelised baked apples and dried apricots and pears

The typical zesty acidity of Chenin adds freshness and balance as it runs persistently through the length of the wine finishing with a classic minerality

Auntsfield Single Vineyard
Chardonnay, Marlborough
New Zealand
A blockbuster Chardonnay from this organically farmed vineyard which incidentally is the oldest in Marlborough, planted in the 1870’s. Impressive structure and generous oak are tempered by mouth watering acidity and fine minerality

Red wine selection:

Saint Emilion, Vieux Château Cros
Lamarzelle
France, Bordeaux
Saint-Emilion wines are slightly rounder and softer in style than those from the Médoc. Cabernet Franc and Merlot are the prime grapes used

Givry Bastion de l’Oratoire
Domaine Chanson
France, Burgundy
Pure and crunch Pinot Noir with a freshness, delicacy, crunchy red fruit and herby complexity. A delicious wine from a much improved Domaine

Tiara- Simonsig- Stellenbosch
South Africa
Persian carpet red. A refined tapestry of violets, blackberries and cherries with a tobacco lining. The sweet chocolate sensation moulds the palate, releasing delicate blueberry notes. The silky smooth tannins transform the four unique cultivars into a harmonious Bordeaux blend

Pirathon Shiraz by Kalleske,
Barossa Valley
Australia
Blockbuster biodynamic Barossa Shiraz from this brilliant producer. Kalleske have been growing Barossa’s best grapes for 160 years but only started bottling and releasing their own amazing wines in 2004
Evening Buffet Menu

From £22.00 per head

Please choose four items from the list.
(Each additional item add £3.00 per head)

Our evening buffet menu includes a selection of homemade, freshly cut finger sandwiches using a variety of fillings. All food is served on the buffet table for guests to help themselves.

Sample menu subject to seasonal availability
Mini fish and chips

Polenta with red onion relish, fig and goats cheese

Cheese and bacon muffins, caramelised onion butter

Sardines on toast with spiced tomato salsa

Potato mousse with anchovy sticks

Smoked salmon with cucumber and caviar

Mini chicken wraps with garlic mayonnaise

Potted ham and parsley with quails egg and hollandaise

Open sandwich of rare roast beef, horseradish and wild rocket

Sticky short rib of beef with baby gem lettuce and tomato

Baby tomato with basil and mozzarella

Honey and mustard hot dogs

The Royal
Thank you for taking the time to read through The Royal Hotel wedding brochure, should you require any further information or would like to arrange an appointment to view the hotel please contact the hotel’s Events Manager who will be happy to discuss your requirements.

events@royalhoteliow.co.uk