



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

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

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

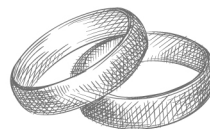
MINIMUM 60 GUESTS

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

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MAJESTIC WEDDINGS SHOWCASE DAY

—

*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 • Soft 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 150 Guests - £6,900.00
150 - 250 guests - £10,400.00
250 - 350 Guests - £13,900.00
*350 - 450 guests - £17,950.00***

SUNDAYS TO THURSDAYS

Up to 150 Guests - £5,750.00
150 - 250 guests - £8,650.00
250 - 350 Guests - £11,550.00
*350 - 450 guests - £14,950.00***

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
£15pp p/h

Add a Private Room
for Hair and
Makeup
From £100

Add a Bedroom
for the Married Couple
on Wedding Night
From £140

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 tuille

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 & 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