

# Weddings

— A T —  
The  
Majestic  
HOTEL



## Queen Victoria

PACKAGE

£185pp (2023/24)

Fridays, Saturdays & Bank Holiday

£165pp (2023/24)

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)

Fridays, Saturdays & Bank Holiday

£120pp (2023/24)

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

# Weddings

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## King Edward

PACKAGE

£115pp (2023/24)

Fridays, Saturdays & Bank Holiday

£100pp (2023/24)

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

PACKAGES

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

# Packages

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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

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*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

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## MENU 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 Brulee 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

## MENU 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>Da Luca Pinot Grigio Terre Sicilian</i>                  | £23.00 pb |
| <i>Tekena Sauvignon Blanc Central Valley</i>                | £23.00 pb |
| <i>Errazuriz: Chardonnay Casablanca Valle: Wild Ferment</i> | £25.00 pb |
| <i>Kleine Zalze Cellar Selection</i>                        | £25.00 pb |
| <i>Bush Vines Chenin Blanc, Coastal Region</i>              |           |
| <i>Sancerre</i>   | £35.00 pb |

## Rose Wine

|   |           |
|---|-----------|
| <i>Wicked Lady White Zinfandel California</i>     | £23.00 pb |
| <i>Belvino Pinot Grigio Rosato Venezia, Italy</i> | £25.00 pb |
| <i>Veramonte Syrah Rose</i>                       | £28.00 pb |

## Red Wine

|   |           |
|---|-----------|
| <i>Veramonte Merlot Casablanca Valley, Chile</i>      | £23.00 pb |
| <i>Tenute Piccini 'Poggio Cheto' Chianti Classico</i> | £23.00 pb |
| <i>Tuscany, Chianti Classico</i>                      |           |
| <i>Portillo Malbec Uco Valley</i>                     | £25.00 pb |
| <i>Rioja Crianza Vina Real</i>                        | £28.00 pb |
| <i>Vavasour Pinot Noir</i>                            | £35.00 pb |

## Sparkling Wine & Champagne



|   |            |
|---|------------|
| <i>Bolla Prosecco Brut</i>                        | £32.00 pb  |
| <i>Bolla Sparkling Rosè</i>                       | £38.00 pb  |
| <i>Moët &amp; Chandon Brut Impérial NV</i>        | £70.00 pb  |
| <i>Moët &amp; Chandon Rosé NV Champagne</i>       | £75.00 pb  |
| <i>Champagne Veuve Clicquot Yellow Label Brut</i> | £80.00 pb  |
| <i>Laurent-Perrier Cuvée Rosé Brut</i>            | £105.00 pb |
| <i>Dom Pérignon Brut</i>                          | £210.00 pb |

## Beer

|   |           |
|---|-----------|
| <i>Bucket of Beers (8 Bottles)</i>                    | £30.00 pb |
| <i>Assortment of Heineken, Carlsberg &amp; Peroni</i> |           |

## Soft Drinks

|   |           |
|---|-----------|
| <i>Jugs of Fresh Orange Juice</i>               | £10.00 pb |
| <i>Sparkling Mineral Water (75ml) Harrogate</i> | £3.75 pb  |
| <i>Still Mineral Water (75ml) Harrogate</i>     | £3.75 pb  |

*Other options on request*

*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



— £75 —



## 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

— £125 —



## 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  
6 Bottles of Heineken and  
6 Bottles of Rekorderlig Cider (mixed flavours)

— £210 —



## Ace



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

— £270 —



# Table Drinks Packages