Royal Court Hotel

PACKAGES • MENUS • ADDITIONAL ITEMS



VEGETARIAN OPTIONS

Vegetable Options
Goats Cheese Tartlet
Vegetable Risotto
Spinach & Ricotta Cannelloni

VEGAN OPTIONS

Vegan Wellington Ratatouille

GLUTON FREE

Gluton Free Gravy is used for all our Menus

CHILDREN'S MENU TO START

Cheesy Garlic Bread

Duo of Melon

MAIN COURSE

Chicken Nuggets, Chips and Beans
Pizza & Chips
Fish Goujons, Chips and Peas

DESSERT

Ice Cream Sundae Chocolate Fudge Cake



Please choose below six of the following options

Assorted Sandwiches & Wraps

Chicken Wraps

Chicken Goujons

Plaice Goujons

Chicken Drumsticks

Pizza Slices

Cheese & Onion Lattice

Sausage Rolls

Meat & Vegetable Samosas

Dim Sum Selection

Cheese & Bacon Potato Skins

Cheese & Onion Potato Skins

Savoury Eggs

Tortilla Chips & Dips

Spicy Potato Wedges

Mixed Salad

Coleslaw

2024 £16.50 per person

£17.95 per person

2026 £18.50 per person

Or

Pork & Stuffing Batches with Wedges and Salad

2024 £11.50 per person

2025 £12.95 per person

2026 £13.50 per person



We also offer the below menus

ASIAN THEMED BUFFET

Chicken Curry with Rice
Vegetable Curry with Rice
Samosas

Onion Bhajis Naan Breads

Poppadom's

Vanilla Cheesecake served with a mango puree

2024 £25.50 per person

2025 £27.00 per person

2026 £27.50 per person

ORIENTAL THEMED BUFFET

Sweet & Sour Chicken/Pork with Rice

Spring Rolls

Vegetable Stirfry Prawn Crackers

Coconut & Chocolate Vegan Tart

2024 £21.50 per person

2025 £22.95 per person

2026 £24.50 per person



AMERICAN THEMED BUFFET

Mac & Cheese Hot Dogs Pizza Slices Potato Salad
Spicy Potato Wedges
BBQ Style Chicken Wings

Coleslaw

New York Cheesecake

2024 £24.95 per person

2025 £25.95 per person

2026 £26.50 per person



Available Monday - Thursday

- Room Hire
- Red Carpet Arrival
- Bucks Fizz Arrival Drink

- Wedding Breakfast for 50 Guests (From a Selected Menu)
- Evening Buffet for 80 Guests (From a Selected Menu)

2024 £2,250 2025 £2,500 2026 £2,750



MENU SELECTION

Please choose one option from each course

TO START

Fan of Melon with a fruit coulis 64Kcal

Chef's Homemade Soup served with a bread roll 60Kcal + 94Kcal

MAIN COURSE

Roasted Breast of Chicken wrapped in bacon 459Kcal

Roasted Loin of Pork served with apple sauce 367Kcal

All served with a seasonal medley of seasonal vegetables 35Kcal and roast potatoes 121Kcal

DESSERT

Apple Pie with custard 289Kcal

Profiteroles with chocolate sauce 205Kcal

Followed by Tea & Coffee

EVENING BUFFET MENU

Selection of Sandwiches 80Kcal
Selection of Quiche 276Kcal
Sausage Rolls 438Kcal
Chicken Drumsticks 195Kcal
Tortilla Chips with Dips 277Kcal

INCLUSIVE WEDDING package

- Room Hire
- Red Carpet Arrival
- Bucks Fizz Arrival Drink

- Wedding Breakfast for 80 Guests (From a Selected Menu)
- Evening Buffet for 120 Guests (From a Selected Menu)

2024 £4,250 2025 £4,500 2026 £4,750



MENU SELECTION

Please choose one option from each course

TO START

Fan of Melon with a fruit coulis 64Kcal

Chef's Homemade Soup served with a bread roll 60Kcal + 94Kcal

MAIN COURSE

Roasted Breast of Chicken wrapped in bacon 459Kcal

Roasted Loin of Pork served with apple sauce 367Kcal

All served with a seasonal medley of seasonal vegetables 35Kcal and roast potatoes 121Kcal

DESSERT

Apple Pie with custard 289Kcal

Profiteroles with chocolate sauce 205Kcal

Followed by Tea & Coffee

EVENING BUFFET MENU

Selection of Sandwiches 80Kcal Selection of Quiche 276Kcal Sausage Rolls 438Kcal Chicken Drumsticks 195Kcal Tortilla Chips with Dips 277Kcal

LUXURY WEDDING package

- Bronze Drinks Package (Arrival Drink & Toast Drink)
- Three Course Sit Down Meal
- A Choice of Centre Pieces:

 60cm White 5 Arm Candelabra on Mirror LED Candles
 60cm White Arm Candelabra With Pearls or Crystal Garland on Mirror Medium Fishbowl With Aqua Beads Rose & Bear Grass on Mirror
 40cm Martini Vase With Aqua Beads and a Large Flower
 Balloon Clusters
 Birdcage With Large LED Candle Ivy and Roses on a Log Base
 Large Silver Crystal Globe with Light
 Triple Wine Glass with Roses on LED and Mirror

- Wedding Taster for Bride & Groom Prior to Wedding Day
- Chair Covers with a Sash Colour of Your Choice
- Red Carpet & Rope Aisle
- Cake Base & Bridal Knife
- Linen Napkins
- Complimentary Bedroom for the Bride
 Groom for the Wedding Night
- Reduced Rates for Guests (This Will Need to be Booked Prior to the Wedding Date)

2024 £42.00 per person
 2025 £44.95 per person
 2026 £47.50 per person



MENU SELECTION

Please choose one choice from each course for all guests

TO START

Chef's Choice Soup of the Day with fresh bread roll 40-80Kcal + 94Kcal

Smoked Salmon with a dill cream mousse 141Kcal

Pâté Du Maison 183Kcal

Creamy Garlic Mushrooms served on a toasted brioche 286Kcal

Pearls of Melon with a seasonal berry cocktail garnished with fresh mint 64Kcal

Buffalo Mozzarella and Tomato Salad with fresh basil dressing 159Kcal

ENTREE

Roasted Chicken served with bacon and traditional seasoning or served plain 459Kcal With your choice of the following sauces; chasseur, peppercorn, cream and white wine or forestiere 64Kcal

Roasted Loin of Pork served with apple sauce 367Kcal

Braised Lamb Shank served on champ mashed potato 500Kcal

Poached Scottish Salmon served with a white wine and wild mushroom sauce 161Kcal

All served with a seasonal medley of seasonal vegetables 35Kcal and either roasted potato 121Kcal, new potato 82Kcal, mashed potato 120Kcal or dauphinoise potato 212Kcal

£3.00 per person supplement

Roasted Sirloin of British Beef with traditional Yorkshire pudding 230Kcal

Herb Crusted Rack of Lamb served with redcurrant sauce 448Kcal



MENU SELECTION (CONT.)

Please choose one choice from each course for all guests

DESSERTS

Cheesecake served with a berry compote 376Kcal + 10Kcal

Summer Pudding served with clotted cream 89Kcal

Tarte au Citron served with clotted cream 260Kcal

Profiteroles with hot chocolate sauce 205Kcal

Crumble Rhubard and Wild Berry served with custard or cream 260Kcal

Apple Pie served with custard, cream or ice cream 289 - 300Kcal

Followed by Tea & Coffee

MOONLIGHT WEDDING package

- Room Hire 5pm 12am
- Private Bar
- DJ
- Sparkling Wine Arrival Drink
- Chair Covers with a Sash Colour of Your Choice
- Select Centre Pieces

 A Six Item Finger Buffet of a Set Menu: Selection of Sandwiches 80Kcal
 Selection of Quiche 276Kcal
 Sausage Rolls 438Kcal
 Chicken Drumsticks 195Kcal
 Tortilla Chips with Dips 277Kcal
 Salad Bowls 24Kcal

Or

Pork & Stuffing Batches with Wedges

2024 £26.95 per person
 2025 £28.95 per person
 2026 £30.95 per person



BRONZE PACKAGE

A Glass of Sparkling Wine on Arrival Sparkling Wine Toast Drink

2024 £6.00 per person
 2025 £6.50 per person
 2026 £7.00 per person

GOLD PACKAGE

A Glass of Sparkling Wine on Arrival
2 Glasses of House Wine with Your Meal
Prosecco Toast Drink

2024 £8.50 per person 2025 £9.00 per person 2026 £9.50 per person

SILVER PACKAGE

A Glass of Sparkling Wine on Arrival

1 Glass of House Wine with Your Meal

Sparkling Wine Toast Drink

2024 £7.00 per person 2025 £7.50 per person 2026 £8.00 per person

PLATINUM PACKAGE

A Glass of Prosecco on Arrival

2 Glasses of House Wine with Your Meal
Champagne Wine Toast Drink

2024 £10.50 per person
 2025 £11.00 per person
 2026 £11.50 per person



DJ (7pm - 12.30am)

2024 £450.00

2025 £500.00

2026 £525.00

ROOM DÉCOR

Sweet Cart

£50.00

Centre Pieces

£25.00

60cm White 5 Arm Candelabra on Mirror LED Candles
60cm White 5 Arm Candelabra with Pearls or Crystal Garland on Mirror
Medium Fishbowl with Aqua Beads Rose & Bear Grass on Mirror
40cm Martini Vase with Aqua Beads and a Large Flower
Balloon clusters

Birdcage with Large LED Candle Ivy and Roses on a Log Base Large Silver Crystal Globe with Light Triple Wine Glass with Roses on LED and Mirror

Flower Posies from £25.00
Chair Covers with a Sash Colour of Your Choice £3.50 Per Cover

Please speak to your Wedding Coordinator if you require anything extra



CAPACITIES

ROOM	MINIMUM	MAXIMUM
Boardroom	4	30
Blenheim Suite	10	90
Windsor Suite	50	150
Britannia Suite (Half)	100	200
Britannia Suite	200	650
Hotel Grounds	20	200
Marquee	80	200

PRICES

ROOM	2024	2025	2026
Boardroom	£125.00	£150.00	£175.00
Blenheim Suite	£378.00	£400.00	£425.00
Windsor Suite	£425.00	£450.00	£475.00
Britannia Suite (Half)	£475.00	£500.00	£525.00
Britannia Suite	£725.00	£750.00	£775.00
Hotel Grounds	£475.00	£500.00	£525.00
Marquee	£425.00	£450.00	£475.00

REGISTRAR FEES

	2024	2025	2026
Monday - Thursday	£581.00	£610.00	£611.50
Friday	£641.00	£673.00	£674.50
Saturday	£701.00	£736.00	£737.00
Sunday	£761.00	£733.00	£800.00
Bank Holidays	£831.00	£872.00	£873.50

These fees are paid directly to the registrars with a **Notice of Marriage** fee at £42.00 per person

RECEPTION ROOM hive WITH HOTEL CATERING

All packages include a room hire fee unless otherwise stated

CAPACITIES

ROOM	MINIMUM	MAXIMUM	
Blenheim Suite	10	90	
Windsor Suite	50	150	Private Bar
Britannia Suite 1 & 3	80	120	Private Bar
Britannia Suite 2 & 4	80	120	
Britannia Suite	200	500	Private Bar
Marquee	80	150	

PRICES

ROOM	2024	2025	2026
Blenheim Suite	£375.00	£400.00	£425.00
Windsor Suite	£425.00	£450.00	£475.00
Britannia Suite (Half)	£475.00	£500.00	£525.00
Britannia Suite	£1250.00	£1500.00	£1575.00
Marquee	£425.00	£450.00	£475.00



STEP ONE

Book your show around at the hotel with one of our wedding coordinators.

STEP TWO

Provisionally hold your chosen wedding date for up to 14 days.

STEP THREE

To confirm your booking, we require 25% deposit of the total cost.

STEP FOUR

Once you have paid the deposit you will receive a contract from the hotel, you are required to sign and initial the contract and return to the hotel.

STEP FIVE

Once the hotel has received a copy of your signed and initialled contract you will receive a signed copy back from the General Manager

YOUR BOOKING WILL NOW BE CONFIRMED

STEP SIX

6 Weeks prior to your wedding you will be invited to the hotel to go through the final details of your day. Menu Choices, Final Numbers, etc.

STEP SEVEN

21 days prior to your event the final balance to be paid.



VENUE DÉCOR

Exquisite Event Designers Coventry

Claire Roche

Email: info@exquisite-event-designers.co.uk

Tel: 079614 99552

VenYou Events & Floristry

Samantha Cowley

Email: enquiries@venyoueventsltd.com

Tel: 077915 19358

LIMOUSINES

Krystal Limousines

Email: info@krystallimos.co.uk

Tel: 080079993404