



**BEST BOUTIQUE
WEDDING VENUE**

The Royal Victoria Hotel – All- inclusive Packages



Padarn

50 day guests for ceremony and wedding Breakfast
80 guests for evening celebrations

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Included within the package:-

- Hire of the Gwynedd lounge for the wedding ceremony
- Welcome Bucks Fizz on arrival/post ceremony
- 3-course wedding breakfast including table linen, white chair covers, co-ordinating sashes
- Cake knife and stand
- 2 glasses of house wine with the meal
- 1 glass of sparkling wine for the toast
- Hire of the Dinorwig room for evening celebrations
- DJ entertainment
- Evening Buffet
- Overnight accommodation in the Bridal room with champagne and chocolates in the room

Peris

80 day guests for ceremony and wedding breakfast
100 guests for evening celebrations

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Included within the package:-

- Hire of the Gwynedd lounge for the wedding ceremony
- Welcome Sparkling wine on arrival/post ceremony
- 3-course wedding breakfast including table linen, white chair covers, co-ordinating sashes
- Cake knife and stand
- 2 glasses of house wine with the meal
- 1 glass of sparkling wine for the toast
- Hire of the Dinorwig room for evening celebrations
- DJ entertainment
- Evening Buffet
- Overnight accommodation in the Bridal room with champagne and chocolates in the room

PLEASE NOTE THAT ADDITIONAL GUESTS CAN BE ADDED TO THE ALL-INCLUSIVE PACKAGES AT THE COST PER PERSON SHOWN ON THE PRICE LIST

The Dinorwig



Intimate Wedding package

Available from Sunday to Thursday

25- day guests for ceremony and wedding breakfast

- Hire of the Victoria Room for the Ceremony
- Welcome glass of Prosecco post ceremony
- 3-course wedding breakfast in the Victoria Dining Room
Including table linen, white chair covers, co-ordinating sashes
- Cake knife and stand
- 2 glasses of house wine with the meal
- 1 glass of sparkling wine for the toast
- Overnight accommodation in the bridal room with champagne & chocolates in the room
- Add evening celebrations with buffet & DJ entertainment from £13.50 per person (*minimum numbers apply*)

Menu



Starter Selection

Leek & potato soup, tarragon Chantilly, air dried leeks

Roasted vine tomato, basil and sloe gin soup, balsamic glaze, pesto toast

Classic vegetable and chervil soup, crème fraiche

Pressed terrine of salmon, pickled cucumber, quails egg, tomato bread, pink peppercorn emulsion

Charentais melon, fig, basil vinaigrette, crispy prosciutto crumbs, pea shoots

Mushroom caviar, olive bread, herb salad, sour cream

Chicken liver pate, sweet and sour red onions, lamb's lettuce, walnut toast (*£2 supplement*)

Goats cheese, caramelised pear, pine nuts, chicory and watercress salad, virgin olive oil (*£2.75 supplement*)

Tiger prawn, crab, mackerel tian, horseradish mascarpone, shaved fennel, red cress (*£3.50 supplement*)

Mains Selection

Roast Turkey, chestnut seasoning, chipolata bacon roll, cranberry gravy

Pan roasted chicken breast, caramelised shallots, oyster mushrooms, masala wine sauce

Pave of salmon, crispy capers, baby spinach, lemon butter

Galette of pesto roasted garden vegetables, crispy leeks, basil butter sauce, aubergine fritter

Roast leg of garlic, sea salt & rosemary scented Welsh lamb, braised onions, redcurrant glaze (*£2.50 supplement*)

Grain mustard topside of Welsh beef, Yorkshire pudding, red wine, shallot & chive gravy (*£3.25 supplement*)

Roast Welsh lamb rump, sweet potato dauphinoise, braised baby leeks, port wine jus (*£4 supplement*)

Chargrilled fillet of beef, béarnaise sauce, watercress, potato chips, balsamic roasted cherry tomatoes (*£6.50 supplement*)

Sweet Selection



Apple, honey and almond crumble tart, vanilla pod ice cream

Rich chocolate fudge cake, white chocolate sauce, Chantilly cream

Orange panna cotta, toffee sauce, sesame snap

Lemon and lime meringue tart, raspberry compote, raspberry syrup

Raspberry & white chocolate cheesecake, raspberry sorbet, raspberry compote

Salted caramel profiteroles, almond praline, caramel ice cream, toffee sauce

Fresh strawberry shortcake, pistachio caramel sauce, freeze dried strawberries, Chantilly cream (*£3 supplement*)

Toffee and banana crème brûlée, chargrilled banana, toffee ice cream, hazelnut dust (*£3 supplement*)

*Children's menu: Chicken Nuggets or Sausage or Fish Goujons & Chips with Ice Cream for dessert
Or
Half portion of all three courses*

Canapès can be arranged price upon request

Drinks Package

Create your own drinks package – prices available upon request. Please see our separate wine menu for a more comprehensive list.

Accommodation

A maximum of ten double or twin rooms will be allocated to your wedding at a concessionary rate for the night of the wedding only.

All additional nights will be charged at the full rate. A unique booking code will be allocated to the Bride and Groom and this must only be issued to the guests which will be booking the ten allocated bedrooms. Credit/Debit card details will be required to book the accommodation

**PLEASE NOTE THAT ONLY FOOD AND DRINK PURCHASED AT THE HOTEL MAY BE CONSUMED ON THE PREMISES
WITH EXCEPTION TO THE WEDDING CAKE**

Rosette Wedding Menu



£12 supplement per person for a set 3 course, £25 supplement per person for a choice menu, Maximum number of guests 50

Amuse bouche

Starters

Aber Falls cured sea trout, salsa, sour cream, crouton
Pulled pork croquette, sweet potato puree, chorizo crumb
Roasted butternut squash, crème fraiche

Zesty Lemon Granita

Mains

Lamb rump, dauphinoise potatoes, medley of greens, mint gel, red currant jus
Beef braised, pomme puree, spring vegetables, port jus
Seabream, ratatouille, pesto, crispy kale

Desserts

Caramel tart, candied walnuts, vanilla ice cream
Poached pear, vanilla crème, candid kumquat
Cherry chocolate brownie, mascarpone, hazelnut praline
Cheese & biscuits

Evening Buffet Menu Selection



Buffet Menu A

(included in the all-inclusive package option)

Roasted chicken drumsticks
Home baked sausage rolls
Selection of sandwiches
Seasoned house fries
Dressed house salad

American Themed Buffet

Mini hot dogs
Mini beef burgers
Fries
Nachos
Chicken wings
Salads

Italian Themed Buffet

Meatballs in a rich tomato sauce & Penne Pasta
Rigatoni in a broccoli and cream sauce
Garlic Bread
Potato Wedges
Salads

Asian Themed Buffet

Samosas
Vegetable spring rolls
Chicken curry
Vegetable curry
Rice
Salads

Additional Buffet options

Carved leg of succulent hot Welsh pork, sage stuffing, apple sauce
Baps from the Llanberis bakery

or

Barbecue pulled pork and coleslaw with baps from the Llanberis bakery

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Seasoned house fries

(either of the above with house fries can be used as the evening buffet option on the all-inclusive packages)

Please allow £2 per person supplement for the themed buffets

Price List – 2020-2022

2020

2021

2022



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| Padarn all- inclusive package | £4,000 | £4,500 | £5,500 |
| Peris all-inclusive package | £5,000 | £5,500 | £6,500 |
| The Dinorwig – all- inclusive intimate wedding package | £1,500 | £1,750 | £2,250 |
| Children’s meals | From £8.50 pp | From £9.50pp | From £12.00pp |
| Additional Day Guests | From£39.95pp | From £42.50pp | From £50.00pp |
| Buffet Menu A (additional guests per person) | £10.50 pp | £11.25 pp | £13.50 pp |
| Themed Buffets (additional guests per person) | £12.50pp | £13.25pp | £15.50pp |
| Post Box Hire | £10 | £10 | £10 |
| Sweet Cart | £80 | £85 | £90 |
| Table Plan | £15 | £20 | £20 |

NOTES: *(use this space for any useful information)*

