

STRATHMORE

— HOTELS —

The Royal



Wedding & Function Package

Thank you for considering our hotel for your day.

The package options which accompany this letter contain the broad-strokes of what we are able to offer, as we appreciate that every couple has their own ideas. Once you have decided on a possible menu we will price the total function and get back in touch.

If you have any queries please don't hesitate to contact myself General Manager John Horne.

I look forward to hearing from you again.

Yours sincerely

**John Horne
General Manager**

**Email - royalobanevents@strathmorehotels.com
Phone - 01631 563021
Website - www.Strathmorehotels.com**



STRATHMORE
HOTELS
The Royal

Wedding Menu Options

Starters

Traditional Grants Haggis, Neeps and Tatties

Served with a Whisky Sauce

Garlic Mushroom (V)

Pan Fried Button Mushrooms in a Whisky Cream Sauce served on a Garlic Herb Slice

Grants Black Pudding Tower

Grants Black Pudding Topped with a Homemade Tomato Chutney and Smoked Cheddar Cheese

Clava Brie and Onion Chutney Tartlet (V)

Served on Freshly Tossed Salad Leaves with Our Wholegrain Mustard Dressing

Ardennes Pate

Served with Scottish Oatcakes and a Red Currant Jelly

North Atlantic Prawn Salad

North Atlantic Prawns Bound in a Marie Rose Sauce with Brown Bread

Smoked Scottish Salmon

Dressed With a Lemon and Dill Mayonnaise and Salad leaves

Grants Haggis and Black Pudding Bon Bons

Served on Freshly Tossed Salad Leaves and a Red Pepper Mayonnaise

Soups

Lentil

Hearty Lentil Soup with Fresh Parsley

Vegetable Broth (V)

Diced Vegetables cooked with White Wine and Mixed Pulses

Potato and Leek (V)

Traditional Soup with a Hint of Mixed Herbs

Tomato & Basil (V)

Roasted Tomato Soup with Fresh Basil

Cream of Tomato (V)

Roasted Tomato Soup with Cream

Sweet Potato and Chilli (V)

Delicious Sweet Soup with a Hint of Fresh Chilli

Broccoli and Stilton

Fresh Broccoli and Stilton Soup

Cullen Skink

Traditional Smoked Haddock Soup

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Wedding Menu Options

Main Course Meat Options

Highland Venison Casserole

Prime Cuts of Venison in a Rich Red Wine and Thyme Jus

Argyll Chicken

Supreme of Chicken Stuffed with Haggis with a Peppercorn Sauce

Roast Silverside of Beef

Served with a Red Wine Gravy and a Yorkshire Pudding

Roasted Argyllshire Loin of Pork

Oven Roasted Pork Loin with a Apple and Cider Sauce

Steak and Colonsay Ale Pie

Diced Scottish Beef Cooked with Root Vegetables in a Rich Gravy topped with a Puff Pastry

Argyll Pork Casserole

Slowly Braised Diced Pork with Root Vegetables in a Rich Onion Brown Sauce

Baked Ayrshire Gammon

Slowly Cooked Gammon Joint with a Wholegrain Mustard Sauce

Balmoral Chicken

Chicken Breast Stuffed with Grants Black Pudding and wrapped in Bacon with a Creamy Leak Sauce

Mashed Potato Options to Accompany your Dish

*Plain Mash
Garlic Mash
Cheddar Cheese Mash
Creamy Mash
Wholegrain Mustard Mash
Root Vegetable Mash*

Potato Options to Accompany your Dish (1 Choice)

*Boiled Potatoes
Roasted Potatoes
Sautéed Potatoes
Pimento Potatoes
Skinless Minted Potatoes*

Vegetable Options to Accompany your Dish (2 Choices)

*Roasted Carrots
Honey Dressed Parsnips
Cauliflower (with or with out cheese sauce)
Broccoli
Garden Peas
Savoy Cabbage
Red Cabbage
Courgettes
Green Beans*

If there is anything we do not offer please request this and we will source your request accordingly

For any allergen information or requirements please see Duty Manager

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Wedding Menu Options

Main Course Fish Options

Scottish Tayside Salmon

With a Hollandaise Sauce and Asparagus Tip

Sea Bass

With a Dill Cream Sauce

Rainbow Trout

With a Mediterranean Tomato Salsa

Smoked Haddock

With a Mature Lockerbie Cheddar Cheese Sauce

Angel Cut Haddock

With a Creamy Leek and White Wine Sauce

Lemon Sole (may have a Supplement)

With a North Atlantic Prawn and Butter Sauce

Mashed Potato Options to Accompany your Dish

*Plain Mash
Garlic Mash
Cheddar Cheese Mash
Creamy Mash
Wholegrain Mustard Mash
Root Vegetable Mash*

Potato Options to Accompany your Dish (1 Choice)

*Boiled Potatoes
Roasted Potatoes
Sautéed Potatoes
Pimento Potatoes
Skinless Minted Potatoes*

Vegetable Options to Accompany your Dish (2 Choices)

*Roasted Carrots
Honey Dressed Parsnips
Cauliflower (with or with out cheese sauce)
Broccoli
Garden Peas
Savoy Cabbage
Red Cabbage
Courgettes
Green Beans*

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Wedding Menu Options

Main Course Vegetarian Options

Tomato and Basil Penne Pasta Bake

With Garlic Herb Slice

Quorn Cottage Pie

Seasonal Vegetables and Quorn Mince Topped with Mashed Potato

Mushroom Stroganoff

With Boiled Rice and Nan Bread

Clava Brie and Onion Chutney Tartlet

With Fresh Salad Leaves and a Mustard Dressing

Spinach and Ricotta Tortellini

Bound in a Creamy Tomato Sauce topped with Rocket and Parmesan

Butternut Squash, Sweet Potato and Spinach Curry

With Lemon Scented Rice

Mashed Potato Options to Accompany your Dish

Plain Mash

Garlic Mash

Cheddar Cheese Mash

Creamy Mash

Wholegrain Mustard Mash

Root Vegetable Mash

Potato Options to Accompany your Dish (1 Choice)

Boiled Potatoes

Roasted Potatoes

Sautéed Potatoes

Pimento Potatoes

Skinless Minted Potatoes

Vegetable Options to Accompany your Dish (2 Choices)

Roasted Carrots

Honey Dressed Parsnips

Cauliflower (with or with out cheese sauce)

Broccoli

Garden Peas

Savoy Cabbage

Red Cabbage

Courgettes

Green Beans

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Wedding Menu Options

Dessert Options

Chocolate Fudge Brownie

With a Warm Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding

With a Butterscotch Sauce and Vanilla Ice Cream

Apple and Cinnamon Crumble

With a Vanilla Custard and Raspberry Coulis

White Chocolate and Raspberry Bread & Butter Pudding

With a Vanilla Custard

New York Style White Chocolate Cheesecake

On a Crunchy Biscuit Base with Freshly Whipped Chantilly Cream

Butterscotch Pannacotta

With Freshly Whipped Chantilly Cream and Raspberry Coulis

Scottish Tablet Ice Cream

Topped With a Fan Wafer

Selection of Scottish Cheeses

With Biscuits, Celery and a Caramelized Onion Chutney

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Wedding & Function Evening Buffet Options

Chefs Homemade Soups

Please See Soup Options on page 2

Rustic Rolls

A Selection of Bacon, Link or Lorne Sauce and Potato Scone

Other options available on request

Finger Buffet

Homemade Soup of your Choice

A Selection of Sandwiches on White or Granary Bread

Sausage Rolls

Vegetable Samosas

Spring Rolls

Chicken Satay Sticks

Mini Steak Pie's

Other options available on request

Hot Snack Buffet

A Selection of Macaroni, Steak and Chicken Curry Pie's

Potato Wedges

Mozzarella Sticks

Barbecue Chicken Wings

Onion Rings

Other options available on request

Hot Fork Buffet

Chicken Madras

Traditional Steak Pie

Macaroni & Cheese

Beef Bourguignon

Mushroom Stroganoff

Tomato and Basil Penne Pasta Bake

Breaded Haddock

Other options available on request

*All the above are served with a Selection of Boiled Potatoes, Rice, Chips and Vegetables
Salad Bar is available of Request*

If there is anything we do not offer please request this and we will source your request accordingly

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Wedding & Function Drinks Package's

Isle of Mull Package

*Glass of Sparkling Wine, Whisky or Orange Juice on Arrival
1/2 a Bottle of House Wine Per Person for the Meal
Glass of Sparkling Wine for your Toasts*

Isle of Lismore Package

*Glass of Sparkling Wine, Whisky or Orange Juice on Arrival
1/2 a Bottle of House Wine Per Person for the Meal
A Liquor, Port or Whisky with the Tea & Coffee
Glass of Sparkling Wine for your Toasts*

Isle of Tiree Package

*Glass of Champagne, Malt Whisky or Orange Juice on Arrival
1/2 a Bottle of House Wine Per Person for the Meal
A Liquor, Port or Whisky with the Tea & Coffee
Glass of Champagne for your Toasts*

*Many other Spirits, Beers, Local Ales & Wines are available upon request
Corkage Prices are also available upon request*

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Wedding & Function Options & Prices 2022/23 Subject to change

Drinks Package's

<i>Isle of Mull</i>	<i>£22.95per person</i>
<i>Isle of Lismore</i>	<i>£26.95per person</i>
<i>Isle of Tiree</i>	<i>£30.95per person</i>

Other Drink Tariff's

<i>Bottle of Champagne</i>	<i>£45.50</i>
<i>Bottle of Prosecco</i>	<i>£26.50</i>
<i>Bottle of House Wine</i>	<i>£19.95</i>

Room Hire Tariff's

<i>Argyll Suite for Civil Service</i>	<i>£295.00</i>
<i>Morvern Suite for Evening Only</i>	<i>£345.00</i>
<i>Morvern Suite Full Day Hire</i>	<i>£475.00</i>

Included in Meal Package's

Room Hire (50 guests or more)
Table Linen and Napkin's
Complimentary Cake Knife
License till Midnight
Complementary Double Room for Bride and Groom on your Wedding Night
10% Reduction on rates for Bed & Breakfast for your Wedding Guests

Late License till 1am available for an extra £100.00

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Evening Buffet Price's

<i>Chefs Homemade Soup</i>	<i>£4.95per person</i>
<i>Rustic Rolls</i>	<i>£5.95per person</i>
<i>Finger Buffet</i>	<i>£10.95per person</i>
<i>Hot Snack Buffet</i>	<i>£12.95per person</i>
<i>Hot Fork Buffet</i>	<i>£15.95per person</i>

***Choose from 2 Hot Items
Additional Items £7.50 per item***

<i>Tea & Coffee</i>	<i>£3.00per person</i>
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These prices are subject to change due to consistent changes of pricing with suppliers

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Wedding Contact List

The Royal Hotel
Recommends the Following Companies:

Hairdressers & Beauty

<i>The Ark</i>	<i>01631 566998</i>
<i>The Studio</i>	<i>01631 563630</i>
<i>Trinity</i>	<i>01631 566696</i>
<i>Saint Saviour</i>	<i>01631 563021</i>

Kilt Hire

<i>Chalmers</i>	<i>01631 562053</i>
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Florists

<i>Petal of Oban</i>	<i>01631 566167</i>
<i>Flower Basket</i>	<i>01631 566507</i>

Photographers

<i>Perfect Photo's</i>	<i>01631 571179</i>
<i>Highland Photo's</i>	<i>01631 566726</i>

Other's

<i>Chocolate Shop</i>	<i>01631 566099</i>
<i>Iona Shop</i>	<i>01631 562071</i>
<i>PMG Events</i>	<i>01236 434535</i>
<i>Car Hire</i>	<i>01631 720627</i>
<i>Registry Office</i>	<i>01631 567930</i>

*We have contact details for DJ's, Bands, Performers and Piper's
Please ask for more details*

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Function Room Floor Plans

Blasta Lounge

Ground Floor

Dimensions-	<i>Length</i> 14 Meter	Capacities-	<i>Theatre</i> 50
	<i>Width</i> 6.5 Meter		<i>Classroom</i> 25
	<i>Area</i> 90sq.m		<i>Boardroom</i> 36
	<i>Dance Floor</i> 20sq.m		<i>Dinner</i> 40
			<i>Reception</i> 60
			<i>Dinner/Dance</i> 40
			<i>Dance Only</i> 60

Argyll Suite

1st Floor

Dimensions-	<i>Length</i> 9.5 Meter	Capacities-	<i>Theatre</i> 50
	<i>Width</i> 8 Meter		<i>Classroom</i> 40
	<i>Area</i> 65sq.m		<i>Boardroom</i> 40
	<i>Dance Floor</i> None		<i>Dinner</i> 50
			<i>Reception</i> 60
			<i>Dinner/Dance</i> 50
			<i>Dance Only</i> N/A

Morvern Suite

1st Floor

Dimensions-	<i>Length</i> 15 Meter	Capacities-	<i>Theatre</i> 120
	<i>Width</i> 9.5 Meter		<i>Classroom</i> 80
	<i>Area</i> 142sq.m		<i>Boardroom</i> 40
	<i>Dance Floor</i> 45sq.m		<i>Dinner</i> 130
			<i>Reception</i> 150
			<i>Dinner/Dance</i> 120
			<i>Dance Only</i> 180

Audio and Visual Hire
 Flip Chart- £10.00 each
 Digital OHP & Screen- £70.00

FREE WIFI AVAILABLE IN ALL PUBLIC AREAS AND FUNCTION SUITES

ALL PRICES EXCLUDING V.A.T