

STRATHMORE

— HOTELS —

The Royal



Wedding & Function Packages

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 Kieran MacInnes or any of my Assistant Managers.

I look forward to hearing from you again.

Yours sincerely

Kieran MacInnes
General Manager

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



STRATHMORE
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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 Peppercorn 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

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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

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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

A Selection of Sandwiches on White or Granary Bread

Sausage Rolls

Vegetable Samosas

Spring Rolls

Chicken Selection

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

Salad Bar is available on 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 Packages

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***

For any allergen information or requirements please see Duty Manager

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Wedding & Function Options & Prices 2024/25 Subject to change

Drinks Packages

<i>Isle of Mull</i>	<i>£27.95 per person</i>
<i>Isle of Lismore</i>	<i>£31.95 per person</i>
<i>Isle of Tiree</i>	<i>£35.95 per person</i>

Other Drink Tariffs

<i>Bottle of Champagne</i>	<i>£46.50</i>
<i>Bottle of Prosecco</i>	<i>£27.50</i>
<i>Bottle of House Wine</i>	<i>£21.95</i>

Room Hire Tariffs

<i>Argyll Suite for Civil Service</i>	<i>£325.00</i>
<i>Morvern Suite for Evening Only</i>	<i>£395.00</i>
<i>Morvern Suite Full Day Hire</i>	<i>£595.00</i>

Included in Meal Packages

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

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Evening Buffet Prices

<i>Chefs Homemade Soup</i>	<i>£5.95per person</i>
<i>Rustic Rolls</i>	<i>£6.95per person</i>
<i>Finger Buffet</i>	<i>£13.95per person</i>
<i>Hot Snack Buffet</i>	<i>£15.95per person</i>
<i>Hot Fork Buffet</i>	<i>£18.95per person</i>
<i>3 Options any additional will be and extra £2.00 per person</i>	
<i>Tea & Coffee</i>	<i>£3.50per person</i>

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>Andrea Simpson Hair</i>	<i>01631 561770</i>
<i>The Studio</i>	<i>01631 563630</i>
<i>Trinity</i>	<i>01631 566696</i>
<i>Oro Rosa</i>	<i>01631 561787</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>

Others

<i>Chocolate Shop</i>	<i>01631 566099</i>
<i>Iona Shop</i>	<i>01631 562071</i>
<i>Registry Office</i>	<i>01631 567930</i>

***We have contact details for DJs, Bands, Performers and Pipers
Please ask for more details***

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Function Room Floor Plans

Ceilidh Lounge

Ground Floor

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

Argyll Suite

1st Floor

Dimensions-	Length	9.5Meter	Capacities-	Theatre	50
	Width	8 Meter		Classroom	40
	Area	65sq.m		Boardroom	40
	Dance Floor	None		Dinner	40
			Wedding	Ceremony	100
				Dinner/Dance	50
				Dance Only	N/A

Morvern Suite

1st Floor

Dimensions-	Length	15Meter	Capacities-	Theatre	110
	Width	9.5 Meter		Classroom	80
	Area	142sq.m		Boardroom	40
	Dance Floor	45sq.m		Dinner	100
				Reception	100
				Dinner/Dance	100
				Dance Only	180

Audio and Visual Hire

Flip Chart- £40.00 each

Digital OHP & Screen- £100.00

FREE WIFI AVAILABLE IN ALL PUBLIC AREAS AND FUNCTION SUITES

ALL PRICES INCLUDING V.A.T