



THE ROYAL HOTEL
WATERLOO

Welcome To The Royal Hotel

The historic Royal Hotel has been the preferred venue for weddings & social occasions since 1816. A grade II listed building, the hotel enjoys fine views across the River Mersey & Welsh hills beyond. The Marine Gardens at the front of the hotel make an ideal location for photographs. The hotel features dining facilities for up to 70 guests for daytime weddings, 26 en-suite bedrooms and a lounge bar



Your wedding day

We have designed our weddings menu to make your choice as easy as possible. Simply make your choice from our selectors for meals and drinks. Please remember that you must choose only one of each of the courses for all of your party except for dietary requirements

To secure your day

Once you have decided to book the Royal Hotel for your wedding, a deposit of £200 is payable to secure your day, which is non refundable. Closer to the day of your wedding, we will ask you for a choice of menu & drinks and we will present you with a final balance to pay. Prices in this brochure are valid from 1st January 2014 to 1st January 2015

Need some help

We have produced a guide to help you plan your wedding, just ask one of our managers for a copy which includes a checklist and hints on the order of the day



Marine Terrace, Waterloo, Liverpool L22 5PR
0151 928 2332 www.liverpool-royalhotel.co.uk



How To Choose Your Meal

We wanted to give you the freedom of choice so that you create your own “package”
All that we ask is that you chose one starter, main course and dessert for your whole party
The total of the starter, main course and dessert is your total price per person
Once you have made your selection, multiply the price per person by your number of guests
to get an estimate of your wedding meal cost
Remember that your meal price includes all of the items below

Your Meal Price Includes

- | | |
|------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------|
|  Red carpet reception |  Choice of pink, blue, black or gold slip cloth |
|  Use of our cake stand & knife |  Typed table plan |
|  Room hire |  White line table cloths |
|  White linen napkins |  Freshly baked bread & butter |
|  Manager to act as toastmaster |  Freshly brewed coffee & mints |
|  Manager to help co ordinate | |



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Starters

Please choose one starter for your entire party

Soups

Farmhouse vegetable soup with herb snippets
4.95

Leek & potato soup with herb croutons
4.95

Tomato & basil soup with a swirl of cream
4.95

Minestrone soup with freshly grated Parmesan
4.95

Cream of mushroom topped with wild mushrooms
5.50

Chicken & sweetcorn soup with prawn crackers
5.95

Cold starters

Smoked salmon & prawns
Prawns smothered with Marie Rose sauce & topped
With smoked salmon together with ripe melon
& locally baked brown bread & butter
6.95

Asparagus
Fresh asparagus, wrapped in Prosciutto
Covered in a cheese sauce & cracked black pepper
5.95

Cold starters

Home made chicken liver pate
With red onion marmalade & warmed locally baked toast
4.95

Goat's cheese & apple salad
Oven baked goat's cheese on a crostini on a mixed salad
with apple, sultana, walnuts & an apple dressing
5.50

Melon & ham
Ripe melon together with Serrano ham
accompanied by fresh strawberries
6.50

Royal Caesar salad
Strips of bacon & chicken with crisp lettuce,
Caesar dressing, herb croutons
& shaved Parmesan cheese
5.95

Assiette of smoked fish
A trio of smoked fish with horseradish
creme fraiche & fresh rocket
6.95

Game terrine
Select cuts of game pressed into a terrine,
horseradish foam, diced beetroot & crostini
6.95

Asian Duck Salad
Confit of duck leg with roasted Cashew nuts
on an asian style salad, soy and ginger dressing
6.95

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Starters

Please choose one starter for your entire party

Hot starters

Local black pudding

Sat on a garlic crostini & topped with a poached egg and mustard cream sauce garnished with crispy bacon

5.95

Garlic mushrooms

Chunky mushrooms sauteed in garlic & coated in a creamy garlic sauce on a garlic crostini with mixed leaves

4.95

Scallops bonne femme

Seared scallops & mushrooms sauteed with garlic & shallots, finished with white wine & cream & served on a bed of linguini pasta

7.25

Spanish style scallops

Seared scallops resting on Manchego cheese mash, chorizo sausage & topped with a Serrano ham crisp

7.25

Goat's cheese tart

Pastry tartlet case filled with red onion marmalade and goat's cheese, then baked in the oven, resting on a rocket and cherry tomato salad with honey vinaigrette

5.25

Canapés

Oriental canapés

Samosas, sesame prawn toast, duck and hoi sin spring roll

2.95

Other Starters

Whilst we have listed some of the most popular starters, please remember that our team of chefs will be delighted to make your favourite starter dish or create a dish which combines your favourite tastes

Sorbet Course

A sorbet between your starter and main course is an added touch and a great way to refresh the palate and appetite

We use Cheshire Farm's sorbets

1.95 per person, chose from

Lemon

Lime

Blackcurrant

Mango & Ginger

Pink Grapefruit

Kiwi

Mandarin

Green Apple

Champagne (2.50)

Premiere canapé selection

Mini cheeseburger crostini, mini fish n pea rosti, mini filled Yorkshire puddings

2.95

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Main courses

Please choose one main course for your entire party

Main courses

Roast breast of turkey

With chestnut stuffing, kilted sausage & rich gravy served with roast potatoes & a selection of vegetables
13.95

Breast of chicken

Chicken breast wrapped in smoked bacon & coated with a creamy peppercorn sauce, served with Parmentiere potatoes & a medley of vegetables
13.95

Fillet of salmon

Topped with a garlic & herb crumb then baked and sat on a creamy leek & white wine sauce served with minted new potatoes & market vegetables
14.95

Roast leg of lamb

With a rosemary infused gravy, roast potatoes & a panache of vegetables
15.50

Roast topside of beef

With homemade Yorkshire pudding & red wine gravy, Roast potatoes & a selection of vegetables
15.50

Fillet of chicken

Chicken breast roasted with thyme & sage served with a chicken & herb gravy
13.95

Main courses

Roast pork

Slowly roasted pork with a cider infused gravy & spiced apple compote, roast potatoes & a selection of market fresh vegetables
14.95

Breast of duck

Breast of duck, cooked pink, with a plum sauce buttered savoy cabbage with smoked bacon & sauteed potatoes
16.95

Medallions of pork fillet

Dijon mustard cream sauce, spiced apple compote Parmentierre potato, orange glazed carrots & buttered garden peas
16.95

Filletlets of seabass

Boneless fillets of seabass on saute potatoes & accompanied by a lemon & dill buerre blanc & market fresh vegetables
16.50

Fillet of Beef Wellington

Fillet of beef topped with pate & wrapped in puff pastry & accompanied by a Madeira jus with a panache of vegetables & sautee potato
19.95

BBQ lamb shank

Shank of lamb slowly braised with a bbq infused gravy, creamy mashed potatoes, buttered green beans & baby sweetcorn
16.95

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Desserts

Please choose one dessert for your entire party

- | | |
|------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|
| Freshly baked profiteroles
Filled with fresh cream & covered in a heavenly
dark chocolate sauce
4.95 | Home made meringue nest
Filled with exotic fresh fruit & chantilly cream
4.95 |
| Apple pie
Homemade apple pie, served warm
with freshly whipped cream or custard
4.95 | Banoffee cream pie
A sweet pastry tart filled with bananas and toffee sauce
5.95 |
| Strawberry gateaux
Layers of sponge, cream & strawberry filling
topped with fresh strawberries
4.95 | Chocolate fudge cake
Layers of chocolate sponge & fudge Icing, topped with
chocolate fudge, whipped cream & fresh strawberries
4.95 |
| Fresh strawberries & cream
Fresh strawberries with a whipped Chantilly cream
4.95 | Lemon meringue
Buttered sweet pastry filled with lemon curd
& topped with a classic meringue
5.50 |
| Belgian chocolate tart
Short crust pastry tart filled with dark belgian
chocolate & garnished with fresh raspberries
5.50 | Tart au citron
The classic french dessert, pastry filled with
A baked lemon custard & a lime coulis
5.50 |
| Baked New York cheesecake
A rich baked New York style vanilla cheesecake
accompanied by a summer berry compote
5.50 | Tiramisu
The classic italian dessert with sponge soaked in espresso
coffee layered with mascarpone cream and dusted cocoa
5.95 |
| Cartmel Village sticky toffee pudding
The number 1 sticky toffee, with lashings of custard
5.95 | Duo of chocolates truffle hearts
White & dark chocolate truffle hearts
garnished With fresh strawberry & raspberry
6.25 |
| Strawberry & Amaretto shortcake tower
With fresh strawberries & strawberry coulis
5.50 | Chocolate pyramid
Heavenly chocolate in a delicate pyramid
Garnished with cherries soaked in Kirsh
6.50 |

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Drinks

Some suggested drinks packages

Some of our favourite drinks selections are shown below and comprise of drinks for your menu.

However, we are also able to offer the service to match a wine from our cellars to the food you have chosen. As always, if you do not see what you want, please ask.

We regret that you are unable to bring in your own drinks

Package A

A glass of Bucks Fizz
Pimms cocktail or
A glass of red or white
Wine on arrival

1 glass of red, white or
rose with your main meal

Glass of Cava or
Prosecco for toast
8.95

Package C

A glass of Bucks Fizz
Pimms cocktail or
a glass of red or white
wine on arrival

Half a bottle of red, white or
rose wine with your main meal

Glass of Cava or
Prosecco for toast
12.95

Package E

A glass of house Champagne
on arrival

A half bottle of red, white
or rose wine with
your main meal

Glass of house Champagne
for your toast
19.95

Package B

A glass of Cava or Prosecco
on arrival

2 glasses of red, white or
rose with your main course

Glass of Cava
Or Prosecco for toast
10.95

Package D

A glass of Cava
Or Prosecco on arrival

2 glasses of red, white or
rose with your main course

Glass of house
Champagne for toast
14.95

Package F

A glass of Bollinger
Champagne on arrival

Half a bottle of either
Gran Reserva Rioja
St. Emilion or Sancerre
or your choice with main meal

Glass of Bollinger
Champagne for toast
29.50

*If you don't see the wine you would like
Please ask for our full wine list*

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Other Items

Vegetarian & Dietary Requirements

We are able to cater for vegetarians, vegans, gluten free & dietary requirements provided that at least 7 days notice is provided. Please ask our managers who will advise you

Children

Children are regarded as being under 10 years of age, they are charged at 75% of the price of your meal choice. Alternatively, Children under 10 are able to choose from our Children's Menu below which must be ordered in advance

Soup Of The Day Fan Of Ripe Melon
Sausage, Chips & Beans Fish & Chips With Mushy Peas Chicken Nuggets, Chips & Beans
Chocolate, Strawberry Or Vanilla Ice Cream Selection
9.95

Highchairs

Available on request, we ask guests to pre book these

We ask that children are closely supervised at all times. Children are not permitted in the bar unless accompanied by an adult or after 8pm

Cheese Course

Our cheese course comprises of a cheese board of your choice, biscuits for cheese, grapes, celery, apple, & Mrs Darlington's pickle

English Cheese Selection

Stilton, Mature Cheddar, Wensleydale & cranberry

5.95

Continental Cheese Selection

Brie, Danish Blue, French goat's cheese

5.95

Local Cheese Selection

Blacksticks Blue, Snowdonia Little Bomb Cheddar,

Tasty Lancashire 6.95

Chair Covers

We supply our own white chair covers @ £2 per chair

This includes set up and a coloured stock sash (please ask for colours)

Colours which we do not carry in stock are 50p extra per chair

If you decide to supply your own chair covers, a charge of 50p per chair will be charged for removal

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Accommodation

The Royal Hotel offers 26 ensuite bedrooms. We have a mix of rooms from single, twin, double & super kingsize to family rooms sleeping up to five and a ground floor lodge for those with mobility issues

All bedrooms are ensuite and feature flat screen freeview televisions, tea & coffee making facilities, trouser press, hairdryer, 24 hour room service & telephone. Some also feature a sea view

Should any of your guests require accommodation, we recommend that they book directly with the hotel



Barbacoa

Barbacoa is the part of the same group as The Royal Hotel and can offer day & night time receptions. Persons holding their daytime wedding reception at the Royal Hotel are entitled to a 10% discount on their evening reception at Barbacoa.

Barbacoa can accommodate up to 150 persons seated & up to 180 persons for an evening function. The Blundell Room at Barbacoa is fully airconditioned and has a fully installed sound & lighting system including a dancefloor with lasers, smoke and star curtain. There is a private bar & toilets in the room

Please call 0151-924-0445 for further information or visit us at www.labarbacoa.co.uk



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1 Booking your wedding

1.1 Provisional Bookings may only be held for a maximum of 7 days. A non-refundable deposit of 200 is required to secure any booking. Bookings may only be accepted for parties of 25 adults (35 for Saturday weddings) to 80 adults.

1.2 Children may be accommodated at any function, however, we insist that parents ensure that they are kept under control and not left to wander the hotel or grounds, for the benefit of our hotel residents, other guests and for their own safety. Any liability for any accident, damage or loss either to a child, another person or item, arising from incorrectly or unsupervised children shall be passed to the parents or guardians of the child or to you should the aforementioned decline same. The Royal Hotel (NW) Ltd passes all obligations under any Health & Safety laws

2 Menu, Prices and Payment terms

2.1 Your menu selection must be made at least 21 days in advance. Final numbers should be notified to the hotel at least 7 days in advance and this will be the minimum number charged for on the day.

2.2 Payment must be made at least 21 days in advance by cash, building society cheque, bankers draft or credit card. Personal cheques are not accepted. A pro forma invoice may be sent to you for payment.

2.3 Final payment by credit card is subject to a surcharge of 2%.

Debit cards do not contain a surcharge.

2.4 Cancellation of any wedding 21 days or less prior to the wedding will mean that all monies paid will be forfeited. Any other cancellation will mean that the deposit will be lost and not credited for any other purpose.

2.5 All information and prices are correct at the time of press. We reserve the right to alter or amend prices or packages at any time without notice. We will not honour prices on outdated menus.

This menu is from 1/01/2014 until 31/12/2015. Booking does not guarantee the price you pay.

New prices & brochures are available upon request. All prices are in £ pounds sterling inclusive of VAT. Changes to the VAT rate will not necessarily mean a change in price.

3.0 Other Items

3.1 We reserve the right to alter or amend any part of your booking including prices without notice or due to unforeseen circumstance.

3.2 Chair covers. We supply chair covers at charge. The coloured sash included is from our stocks and colours which we do not carry in stock are 50pence per chair. If you decide to use a chair cover company, a charge of 50 pence per chair will be charged to you unless the company you use are on site at the end of the meal to remove them.

4.0 Wedding Cakes, Decorations, Gifts & Favours or similar.

The Royal Hotel (NW) Ltd Accepts no responsibility for the safe keeping of the above mentioned items, this is at your own risk. Whilst we will gladly construct the tiers of your wedding cake or hold any other cake, we do not accept any responsibility for damage caused to same, regardless of how the damage was caused. Any liability or Damage caused to our premises, your guests or customers & staff of the Royal Hotel by your decorations or similar will be passed to you.

5.0 Insurance

We urge you to take out wedding insurance. This will cover you for a wide range of aspects of your wedding day. Any matters which insurance could have covered you for will not be a liability of The Royal Hotel

6.0 Accommodation

We strongly recommend that your guests book directly with the hotel as we know that this is the best option. Should you wish to "block book" rooms, then they will only be booked with payment in full at the time of booking with no cancellation option

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