



ROYAL NAVAL CLUB AND ROYAL ALBERT YACHT CLUB LTD

Patron: HRH The Prince Philip Duke of Edinburgh KG KT OM GBE AC QSO FRS

President: Admiral Sir Jonathon Band GCB, ADC Vice President: Vice Admiral Sir Alan Massey KCB, CBE

Chairman: Mr Keith Toomey Commodore: Miles Linington

Wedding Leaflets 2018

We congratulate you on your forthcoming wedding and would like to offer you the facilities of the Club for your special day. We recognise the importance of this occasion and would be delighted to offer you the advice, expertise and guidance of our friendly team.

The Club was founded in 1867 for the exclusive use of Royal Naval Officers. In 1971 it amalgamated with The Royal Albert Yacht Club, to become one of the Country's most prestigious Royal Clubs. Today it is a Private Member's Club for men and women who share a wide range of maritime interests.

Situated in Old Portsmouth it has unrivalled views over Governors Green and The Solent. Whether you are planning a small intimate celebration or something on a grander scale the Royal Naval Club & Royal Albert Yacht Club could be the place for you.

The Club offers guests a truly unique combination of historical and elegant surroundings with unrivalled standards of cuisine and service.

Your guests will certainly be impressed by your choice of venue.

We are pleased to offer you

- ❖ A unique ambience in a most pleasing setting
 - ❖ An approved venue for you Civil Marriages
 - ❖ A full advisory service and tour of the Club
 - ❖ A wedding breakfast entirely of your choosing
- ❖ Cake stand and ceremonial sword available on request
 - ❖ Full bar facilities
 - ❖ Evening reception venue
 - ❖ Late licence on request (charge will apply)



Function Suites

The Osborne Room – (Ground floor)

This spacious room is ideal for your Wedding Breakfast of guests between 70 and 110

It is also ideal for your evening reception and can hold up to 140 guests. The Ballroom suite has a function bar adjoining for either sitting out or relaxing at the bar.

The Trafalgar Room – (Ground floor)

The dining room, beautifully restored and decked out with historic paintings and silver, provides an ideal atmosphere for those wishing to dine in style and can cater from 30 to 73 guests for a sit down reception.

The dining room is also approved for 100* guest wedding ceremonies.

The Albert Room – (First floor)

The drawing room is an extremely well appointed and gracious room tastefully decorated and commanding magnificent views across the Solent. The room is ideal for smaller groups of 25 to 54 for a sit down reception or for a group of up to 75 where small eats can be passed around and guests can relax and chat informally.

The drawing room is also approved for 75* guest civil ceremonies.

***please note that this figure includes for the two registrars and the Bride and Groom.**



The Wedding Breakfast

We have a variety of menus for you to choose from. All we ask is that you choose a **one** choice menu.

Special requirement or dietary needs can be fully catered for as can children who can choose from their own menu or enjoy a full menu at half price.

We can also offer a bespoke wedding breakfast tailored to your requirements which can be priced on an individual basis.

Bronze Starters

Melon with Port Wine
Leek, Wild Mushroom & Green Pea Risotto
Homemade Chicken Liver & Pork Pate with Toasted French Bread
Homemade Tomato & Basil Soup
Peppered Smoked Mackerel & Horseradish Cream

Bronze The Main Event

Trio of Flavoured Sausages with Mustard Mash
Steak & Ale Pie
Breast of Chicken with Sausage Stuffing & Wrapped in Bacon
Roast Loin of Pork with Sausagemeat Stuffing & Apple Sauce
Aubergine, Celeriac, Spinach & Potato Galette

Bronze Desserts

Homemade Apple Pie with Ice Cream or Custard
Profiteroles with Chocolate Sauce & Chocolate Ice Cream
Crème Brulee
Baked Lemon Torte
Steamed Treacle Pudding



Silver Starters

Lentil, Pea & Ham Hock Soup
Smoked Salmon Timbale with Cream Cheese
Creamed Mushroom & Stilton served En-croute
Cantaloupe Melon & Serrano Ham Slices

Silver The Main Event

Roast Topside of British Beef, Yorkshires & Horseradish
Grilled Scotch Salmon, Seafood Sauce & Creamed Spinach
Fillet of Pork with Pistachio & Sausagemeat Stuffing
Supreme of Chicken poached in White Wine Sauce topped with Asparagus and Crispy Smoked
Bacon
Baked Field Mushroom with Vegetable Risotto & Goats Cheese Topping

Silver Desserts

Homemade White Chocolate Panna Cotta
Pot au Chocolat with Chocolate Ice Cream
New York Baked Cheesecake with a topping of your choice
Lemon Posset
Raspberry Syllabub with homemade Shortbread
Fresh Fruit Salad with Fresh Cream or Crème Fraiche



Gold Starters

Prawn, Brown Shrimp & Crayfish Cocktail
Lobster Bisque
Smoked Duck with Plum & Apple Chutney
Game Terrine
Smoked Salmon Mousse
Smoked Coronation Chicken Timbale
Chargrilled Vegetable Terrine

Gold The Main Event

Half Rack of Lamb with Red Wine and Shallot Sauce
Fillet of Beef Wellington served with Madeira Sauce
Peppered Duck with Dauphinoise Potato & Wild Mushroom Ragout
Crisp Sea Bass Fillet with an Asparagus & Butter Sauce
Stroganoff of Oyster Mushrooms & Pilau Rice

Gold Desserts

Iced Hazelnut & Honey Parfait
Warm Pear served with Chocolate Sauce and Vanilla Ice Cream
British Cheeses with Grapes and Celery
Dark Chocolate & Biscotti Terrine with White Chocolate Shot
Fresh Fruit Meringue
French Apricot Tartlet with Crème Fraiche



Children's Menu (under 12's)

Chicken Goujons, Beans and Curly Fries
Homemade Beef Burger (optional cheese) and Fries
Scampi, Fries and Peas
Pizza, Coleslaw and Fries
(Salad, New Potatoes or Pasta available as an alternative to Fries)
Pasta Bolognese with Parmesan
Choice of Omelette
Followed by a selection of Ice Cream

Food allergy notice

**Be advised that food prepared on these premises
may contain the following allergens;
Milk, Eggs, Wheat, Soya, Peanuts, Tree nuts, Fish, Molluscs,
Crustaceans, Celery, Mustards, Sulphates, Sesame seeds, Lupins**

Please ensure that you make any special dietary requirements
or food allergies known to us when choosing your menu.

Any additional meals catered for on the date of your event will be charged for

Thank you

Wedding packages

BRONZE PACKAGE		
Welcome drink (bucks fizz)	3.50	
3 Course bronze meal, silver served	26.00	
Coffee	2.00	
Staff costs	5.00	
Cake stand & Knife or ceremonial sword	1.00	
Glass of house wine with meal	4.80	
Linen napkins in your choice of colour	0.90	
Glass of sparkling wine for toast	4.00	
Master of Ceremonies Service		
Venue hire		1,000.00
Min 50 guests	Total for 50 Per head	£3,360.00 £67.20

Optional Extras	
Additional guests	£50 per person
Children (under 12)	£25 per person
Canapes served with welcome drink	£8.50 per person (6)
Additional cheese and biscuits course	£8.50 per person
Upgrade welcome drink to prosecco	£1 per person
Upgrade welcome drink to Champagne	£4.50 per person
Upgrade toast drink to prosecco	£1 per person
Upgrade toast drink to Champagne	£4.50 per person

Evening Bronze Package		
Free evening room hire when booking a day package		
Up to 100 guests		
Bacon rolls & Chips	8.00	800
Use of ballroom, private bar, dining room for buffet.		
Security		150
	Total	950.00
Extras:		
Upgrade to fish finger sandwiches or pulled pork baps	£1.50 per person	
Upgrade to cheesy chips	£1 per person	
Upgrade to Hot & Cold Finger buffet	£6 per person	
Additional guests	£8 per person	

SILVER PACKAGE		
Welcome drink (prosecco)	4.50	
3 Course silver meal, silver served	33.00	
Coffee and mints	2.50	
Staff Costs	5.00	
Cake stand & Knife or ceremonial sword	1.00	
1/2 bottle of house wine with meal	9.50	
Linen napkins in your choice of colour	0.90	
Glass of prosecco for toast	4.50	
Master of Ceremonies Service		
Venue hire		1000
Min 50 guests	Total for 50	£4,045.00
	Per head	£80.90

Optional Extras	
Additional guests	£60 per person
Children (under 12)	£25 per person
Canapes served with welcome drink	£8.50 per person (6)
Additional cheese and biscuits course	£8.50 per person
Upgrade welcome drink to Champagne	£3.50 per person
Upgrade toast drink to Champagne	£3.50 per person

Evening Silver Package		
Free evening room hire when booking a day package		
Up to 100 guests		
Fish finger sandwiches or pulled pork baps & Chips	9.50	950
Use of ballroom, private bar, dining room for buffet.		
Security		150
	Total	1100
Extras:		
Upgrade to Hot & Cold Finger buffet	£6 per person	
Upgrade to cheesy chips	£1 per person	
Additional guests	£9.50 per person	

GOLD PACKAGE

Welcome drink (Champagne)	8.00	
3 Course gold meal, silver served	48.00	
Coffee and petit fours	4.50	
Staff Costs	5.00	
Cake stand & Knife or ceremonial sword	1.00	
1/2 bottle of fine wine with meal	12.50	
Linen napkins in your choice of colour	0.90	
Glass of champagne for toast	8.00	
Master of Ceremonies Service		
Venue hire		1000

Min 50 guests	Total for 50	£5,395.00
	Per head	£107.90

Optional Extras

Additional guests	£87 per person
Children (under 12)	£25 per person
Canapes served with welcome drink	£8.50 per person (6)
Additional cheese and biscuits course	£8.50 per person

Evening Gold Package

		*100
Free evening room hire when booking a day package		
Up to 100 people		
Hot & Cold finger buffet	14.00	1400
Use of ballroom, private bar, dining room for buffet.		
Security		150
	Total	1550

Extras:

Additional guests	£14 per person
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Evening Only Package

	Cost per head	*100 guests	Cost per booking
Up to 100 guests			
Ballroom, bar, dining room			700
Hot & Cold Finger buffet	14.00	1,400.00	
Linen			100
Security			150
Total			£2,350.00

Additional guests (up to 180 total)

Civil Ceremony

Civil Ceremonies in the Trafalgar Room or Albert Room

Monday to Thursday	£250
Friday	£350
Saturday/Sunday	£500

