



Your Perfect Wedding Day

At the

Royal Naval Club and

Royal Albert Yacht Club

Wedding package information for 2019

Royal Naval Club and Royal Albert Yacht Club, 17 Pembroke Road, Old Portsmouth, Hampshire, PO1 2NT

manager@rnc-rayc.co.uk 023 9282 5931 www.rnc-rayc.co.uk

Your Bronze Wedding Package

On arrival

1 glass of Bucks Fizz

With your meal

1 glass of house wine

Starter

Leek, wild mushroom and green pea risotto, truffle oil, crispy croute

Chicken liver parfait, ale chutney, crispy croute, baby leaf salad

Chilled pea and mint soup

Main Course

Chicken breast stuffed with farmhouse cheddar cheese, wrapped in oak smoked bacon, dauphinoise potatoes, duo of fresh vegetables

Escalope of pork with pistachio and sausage stuffing, baby roast potatoes, duo of fresh vegetables, Madeira sauce

Hampshire pork sausages, colcannon potatoes, peas, balsamic onion and real ale gravy

Dessert

Coffee crème brulee, cinnamon shortbread

Chocolate brownie, coconut ice cream

Homemade apple pie, vanilla crème anglaise

For the toast

1 glass of sparkling wine

Coffee

- Cake stand and knife or use of ceremonial sword
- White linen napkins and cloths
- Master of ceremonies service
- Venue hire

Bronze package price for 50 guests £3,575 Additional guests £50 per person

Evening Bronze Package £1,000

Sole use of Osborne Ballroom, Spinnaker Bar and Trafalgar Dining Room

Bacon or sausage baps & chips for 100 guests

Free evening room hire when booking a day package

Additional guests (up to 180) £8 per person

Your Silver Wedding Package

On arrival

1 glass of Prosecco

With your meal

2 glasses of house wine

Starter

Cream of asparagus soup, crispy pancetta, truffle oil

Melon and raspberry, prosecco, mint

Pulled ham hock terrine, piccalilli, wild herb salad

Main Course

Poached chicken breast, white wine sauce, asparagus, smoked bacon, duo of fresh vegetables

Fennel rubbed belly pork, bubble and squeak, cider jus, carrots

Sea bass fillet, white wine sauce, new potatoes, French beans, courgettes.

Dessert

Salted caramel profiteroles, chocolate sauce

Pineapple carpaccio, lime and chilli syrup, champagne sorbet

Rhubarb gin and ginger syllabub

For the toast

1 glass of Prosecco

Coffee and chocolate mint

- Cake stand and knife or use of ceremonial sword
- White linen napkins and cloths
- Master of ceremonies service
- Venue hire

Silver package price for 50 guests £ 4,410 Additional guests £67 per person

Evening Silver Package £1150

Sole use of Osborne Ballroom, Spinnaker Bar and Trafalgar Dining Room

Fish finger or pulled pork baps & chips for 100 guests

Free evening room hire when booking a day package

Additional guests (up to 180) £9.50 per person

Your Gold Wedding Package

On arrival

1 glass of Champagne

With your meal

½ bottle of fine wine

Starter

Poached salmon, spinach and smoked salmon terrine, micro leaves

Smoked duck, cranberry mayo, sweet and sour cherries

Stuffed vine tomato with fresh crab, oak smoked salmon, avocado mayo, micro herbs

Main Course

Fillet of beef 'Top Hat' Wellington, potato and celeriac dauphinoise, duo of fresh vegetables

Prime half rack of British lamb, redcurrant jus, chateau potatoes, wilted greens

Grilled salmon, prawn and mussel sauce, coconut and lime lentils, greens

Dessert

Honey, ginger, cinnamon poached pear, shortbread, lemon sorbet

British cheese plate, quince jelly, crackers

Lemon tart, toasted meringue, stem ginger dressing, raspberry jelly

For the toast

1 glass of champagne

Coffee and petit fours

- Cake stand and knife or use of ceremonial sword
- White linen napkins and cloths
- Master of ceremonies service
- Venue hire

Gold package price for 50 guests £5,985

Additional guests £98 per person

Evening Gold Package £1,600

Sole use of Osborne Ballroom, Spinnaker Bar and Trafalgar Dining Room

Hot and cold finger buffet for 100 guests (choose 6 items from the buffet menu)

Free evening room hire when booking a day package

Additional guests (up to 180) £14 per person

Evening Buffet

Choose 2 of the following:

Selection of sandwiches
Selection of wraps
Continental meat platter
Cheese and biscuits

Choose 4 of the following:

Sweet potato fries
Tortilla chips and dips
Mac 'n' cheese bites
Hot sausage rolls
Seasoned curly fries
Honey & mustard chipolatas
Hot sausage rolls
Hummus and veggie sticks
Vegetable crisps
Fruit platter
Antipasto vegetables

Canapes

Mini potato jackets with cream cheese and chive
Asparagus wrapped in Parma ham
Watermelon, feta and mint skewers
Salt and pepper squid with garlic aioli
Haggis bon bon's
Breaded smoked cheddar bites
Parmesan palmiers
Breaded curry bites
Smoked salmon blinis
Beef and horseradish cups
Goat cheese crostini
Select 3 or 6 canapes

Canapes can be served with your welcome drink for £9 per person (6 canapes each)

Children's menu

Chicken chunks, chips, peas
Sausage, chips, beans
Scampi, chips, peas
Pasta Bolognese, garlic bread

All Children's meals served with a soft drink and an ice cream dessert

Children under 12 as a wedding day guest £25

Civil Ceremonies

We are licensed for civil ceremonies in the Trafalgar or Albert Rooms

Monday to Thursday £250

Friday £350

Saturday and Sunday £500

Evening Reception Package £2,450

For couples looking for an evening only party package we offer sole use of the Spinnaker Bar, Osborne Ballroom, Trafalgar Dining Room for the evening

Hot and cold buffet for up to 100 guests

Table linen

Room hire and door staff

Additional guests (up to 180 total) £14

Bronze Package Options

Upgrade welcome or toast drink to prosecco £1 per person

Upgrade welcome or toast drink to champagne £4.50 per person

Upgrade evening food to fish finger sandwiches or pulled pork baps £1.50 per person

Upgrade evening food to hot and cold buffet £6 per person

Silver Package Options

Upgrade welcome or toast drink to champagne £3.50 per person

Upgrade evening food to hot and cold buffet £5 per person

All Packages

Additional cheese and biscuits course £8.50 per person

Additional sorbet course served after the starter £2 per person

Late License application £100

The Wedding Breakfast

Please make one selection per course from the menu

Please be advised that food prepared on the premises may contain the following:

Milk, eggs, wheat, soya, peanuts, tree nuts, fish, molluscs, crustaceans, celery, mustards, sulphates, sesame seeds, lupins

Please ensure all dietary requirements or food allergies are confirmed with us in writing at least two weeks before your wedding day. Special dietary requirements are accommodated with care by our chefs

If there is a special dish you would like for your wedding breakfast, we offer a bespoke service tailored on an individual basis. Please discuss your requirements with our Wedding Planner.

The Rooms

The Osborne Ballroom

This spacious ground floor room is ideal for your wedding breakfast for 70 to 110 guests. For an evening reception for up to 180 guests this room has a central dance floor and comes with sole use of the Spinnaker Bar. The seasonal courtyard garden adjoining the Osborne Ballroom is a delightful addition to the space for your guests to enjoy.

The Trafalgar Room

The traditional, formal Trafalgar Dining Room is beautifully restored, bedecked with historic paintings and silver and ideal for couples wishing to host their wedding breakfast in style. This ground floor room seats 30-73 guests for a wedding breakfast.

The Trafalgar Room is licensed for Civil Ceremonies for 100 guests*.

The Albert Room

This elegant first floor room with a grand piano tucked in the corner and magnificent views across Governors Green to the Solent is perfect for a champagne and canapes reception for up to 75 guests or a wedding breakfast for 25 to 54 guests.

The Albert Room is licensed for Civil Ceremonies for 75 guests*

** The maximum number of guests for civil ceremonies includes the 2 registrars and bride and groom.*



“Fantastic beautiful venue. Very professional with high standards of service.”

“What a fantastic venue for a wedding reception. The staff are so friendly and helpful. Highly recommend.”

“Absolute joy. Perfect setting and amazing views out towards the ocean.”

“Superb venue, excellent food, brilliant staff.”

Call our wedding planner on 023 9282 5931 or email manager@rnc-rayc.co.uk
to start planning your special day with us.