

FUNCTIONS & PARTIES

vents





A heartfelt welcome awaits you at the Royal Wells Hotel - the perfect setting for your event, celebration or meeting. We understand that choosing a venue for your event can be a daunting task. With that in mind, our dedicated Event Manager, together with their experienced team, will guide you through all of the necessary arrangements to ensure that your event is planned to perfection.

Situated overlooking the common, the Royal Wells Hotel, or the Wells as it is affectionately known, is a stones throw away from the town centre, you can hardly imagine a more perfect setting for your event. The hotel owes its regal title to Queen Victoria, who made frequent visits as a young princess in the early nineteenth century. She later granted the use of her

Coat of Arms, which are proudly displayed at the top of the hotel.

The venue boasts four modern spaces suitable for your event, both of which have natural daylight, air conditioning and their own private bar. The hotel also offers a variety of individually designed, en-suite accommodation including 2 feature rooms.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you



THE ALEXANDRA SUITE & CONSERVATORY

The smaller of our two function suites, The Alexandra Suite & Conservatory is an ideal venue for a more intimate event or meeting space This elegant room is light and airy with a view over the common and town to be savoured. It has its own private bar and the Conservatory is a great place for our delicious food packages to be served.

The Alexandra Suite can accommodate up to 40 guests on circular tables including a top table if desired. The room can easily be converted and holds up to 60 guests standing.

THE EPHRAIM SUITE

The largest of our function suites the modern, light, ground floor/ Complete with its own private bar with ample room to hold both a DJ and a Band for your event.

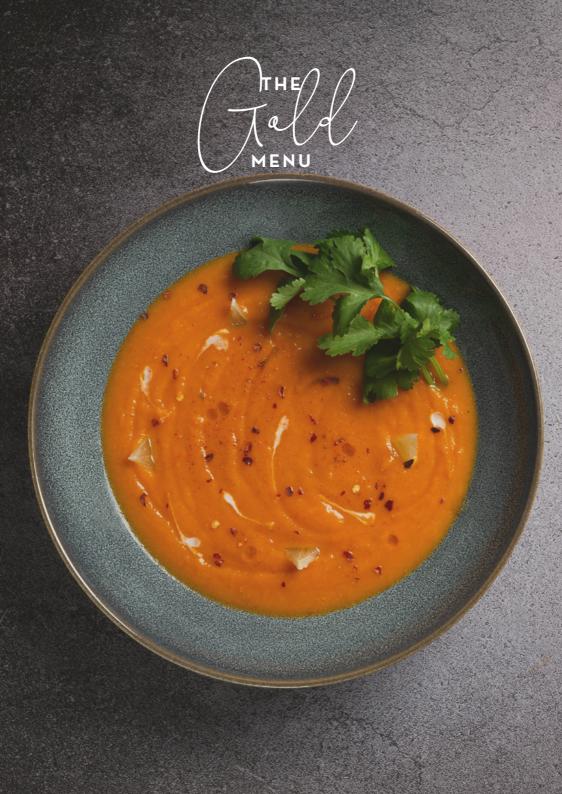
The Ephraim Suite can accommodate up to 100 guests on circular tables and 130 guests standing.

THE VICTORIA ROOM

This is our smallest meeting room which can be used on its own or with our Ephraim Suite. With its light and modern look, it is the ideal room to use for those smaller events & meetings.

THE LIBRARY BAR

This modern and comfortable lounge area is able to accommodate smaller, more informal events or meetings. This area can also be used as a break out area



Select one starter, main & dessert for your entire party

STARTERS

Seasonal Soup With crusty bread

Chicken Liver Parfait

Served on toasted shards with dressed leaves & balsamic onion chutney

Feta, Beetroot and Caramelised Walnut Salad (V)

MAINS

Roasted Pork Loin With caramelised apple and whole grain mustard sauce

Sautéed Chicken Breast With cream mushroom, onion & parsley sauce

Oven Baked Cod Loin Garlic & herb crusted with roasted red pepper coulis

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Zingy Double Cream Citrus Sponge Fool Topped with crystallised orange

Chocolate Brownie Served with clotted cream & chocolate sauce

Baked Vanilla Cheesecake An oaty biscuit base, topped with golden brown baked vanilla cheesecake, with blueberry compote and clotted cream

£27.95 PER HEAD





EMERALD FOOD MENU

Select one starter, main & dessert for your entire party

STARTERS

Seasonal Soup With crusty bread

Chicken Liver & Forest Mushroom Parfait Served on toasted shards with balsamic onion chutney

Prawn, Mango, Chilli & Coriander Salad With balsamic dressing

Baked Halloumi & Balsamic Onion Confit Tart (V) Wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Roast Topside of Beef Served with Yorkshire pudding and red wine gravy

Roasted Pork Belly With caramelised apple & wholegrain mustard sauce

Oven Roasted Chicken Breast Stuffed with mozzarella & basil wrapped in bacon and served with roasted red pepper coulis

Pan Seared Cod Loin Served with crayfish & dill butter cream sauce

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Chocolate Brownie With sweet black cherry compote, clotted cream & chocolate flake

Coconut & Lime Posset With mango and passion fruit compote & shortbread biscuits

Blackberry & Apple Eton Mess With crushed meringue, whipped cream & raspberry coulis

£29.95 PER HEAD

THE amend MENU

DIAMOND FOOD MENU

Select one starter, main & dessert for your entire party

STARTERS

Seasonal Soup With crusty bread Pressed Ham Hock Terrine With spring onion & leek purée

Stilton, Chicory & Radicchio Salad (V) With figs and caramelised walnuts

Crab, Coconut & Salmon Fishcake With seasonal leaves & mint, lime, coriander & chilli sauce

MAINS

Roast Leg of Lamb With lemon stuffing, red wine & mint jus

Striploin of Beef With Yorkshire pudding, horseradish & mustard ju**s**

Roasted Chicken Breast Stuffed with mushroom mousse & wrapped in pancetta with a tarragon cream sauce

Pan Fried Sea Bream Fillet With roasted fennel, orange & citrus butter sauce All served with a selection of seasonal vegetables and potatoes

DESSERTS

Vanilla Cheesecake With pecan brittle and salted caramel sauce

Warm Honey Poached Pear With vanilla crème brúlée & toffee sauce

Lemon Posset With berry compote and shortbread fingers

£36.95 PER HEAD

VEGAN & egelarian MENU

THE VEGAN & VEGETARIAN MENU

Select one starter, main & dessert for your entire party

STARTERS

Beetroot, Samphire & Courgette Fritters With seasonal leaves and basil pesto

Tandoori Spiced Cauliflower, Broccoli & Onion Fritters Served with mango chutney & seasonal leaves

Tempura Vegetables

With sweet chilli dipping sauce, toasted sesame seeds, red chilli & spring onions

MAINS

Persian Red Quinoa, Squash & Pistachio Nut Roast With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce

Porcini Mushroom & Truffle Mezzaluna Parcels With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil.

> Asparagus, Pea & Cheese Ravioli With soya & green beans and a herb pesto

Courgette, Pistachio & Mushroom Nut Loaf With creamy peppercorn sauce & seasonal vegetables

Fig, Cashew Nut & Carrot Rosti (VG) With roasted forest mushrooms & herb pesto

Blue Cheese, Spinach & Cranberry Risotto Wild Mushroom & Thyme Risotto

Butternut Squash & Sweet Potato Gnocchi (VG) With roasted pepper coulis

> Lemon & Asparagus Gnocchi (VG) With mint pesto

Tofu & Vegetable Rendang Malaysian Curry Served with basmati rice, toasted almonds & warm chapati bread



CHINA

Selection of sandwiches served on white or granary bread Pulled Salt Beef & BBQ Mustard, Maple Roasted Ham & Tomato, Prawn Marie Rose, Cheddar Cheese & Balsamic Onion Marmalade

Mini Yorkshire Puddings Filled with roasted chicken, lemon stuffing& cranberry mayonnaise

> Braised Leek Welsh Rarebit Toasts (V) Seasoned Rock Salted Chips (V)

With smoky tomato mayonnaise

Cocktail Sausages With Bombay curry glaze

Plaice Goujons Served with tartare sauce

£14.95 PER HEAD

SILVER

Selection of open sandwiches Crayfish in Szechuan Pepper & Sriracha Sauce, Pulled Salt Beef & BBQ Mustard, Whipped Brie, Tomato & Smashed Avocado

> Mini Cheese Burgers Sliders With smoky tomato & onion chutney

> Seasoned Rock Salted Chips (V With smoky tomato mayonnaise

Crispy Coated Chicken Fillets With Indian sweet chilli sauce

Feta, Spinach and Pine Nut Parcels (V)

£16.95 PER HEAD

THE ' laa

Choose something different to wow your guests with our hog roast package!

Hog Roast includes:

Whole succulent spit-roasted pig

Crispy crackling

Sage & Onion stuffing

New potato salad

House slaw

Brioche rolls

Green leaf salad

£35 PER HEAD

Minimum 60 guests required





BREAKFAST MEETINGS

Exclusive use of event space 7am-10am Full English Breakfast Tea & Coffee Station Use of projector, screen & flip-chart Pens & paper Free WI-FI throughout

£16.95 PER HEAD

DELEGATE RATES

A minimum of 10 heads required for our delegate rates.

HALF DAY DELEGATE

Exclusive use of event space for up to 5hrs Unlimited Tea & Coffee Station Conferencing buffet lunch (China) Use of projector, screen & flip-chart Pens & paper Free WI-FI throughout

£35.00 PER HEAD

DAY DELEGATE

Exclusive use of event space for up to 8hrs Unlimited Tea & Coffee Station 3-course lunch in our restaurant (Gold) Use of projector, screen & flip-chart Pens & paper Free WI-FI throughout

£45.00 PER HEAD

24HR DELEGATE

Standard room accommodation with Full English breakfast^{*} Exclusive use of event space for up to 8hrs Unlimited Tea & Coffee Station Orange juice Conferencing buffet lunch (China) 3-course evening meal in our restaurant (Gold) Use of projector, screen & flip-chart Pens & paper Free WI-FI throughout

£155.00 PER HEAD

*Subject to availability. Price based on 2 sharing. Upgrades to superior and feature rooms available at a supplement.

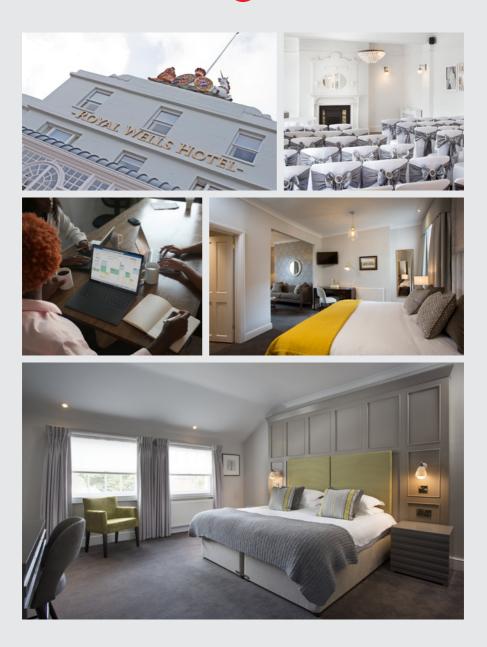


Venue hire

If required, all of our event spaces include full AV equipment, flip-chart, projector screen & LCD projector.

Suite	Half Day	Full Day
Ephraim & Victoria	250	500
Alexandra	250	400
Library Bar	100	150
Victoria	150	200





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