



QUEENS  
Cheltenham

WEDDINGS

# START OUT TOGETHER IN STYLE

## AT QUEENS HOTEL CHELTENHAM

Your wedding day deserves a beautiful setting in which to declare and celebrate your love.

Situated in the heart of our charming spa town, the iconic Queens Hotel Cheltenham offers a stunning blend of traditional and contemporary opulence. Opened in the year of Queen Victoria's coronation and named in her honour, the Grade II listed English Heritage building boasts a wealth of original features to give your special day a highly memorable touch, including the original 'Gothic Lily' wallpaper designed by Augustus Pugin.

Our beautiful Regency Suite accommodates up to 120 guests and our dedicated wedding planner will ensure sumptuous food, an elegant environment and a perfect photographic setting for the most unforgettable day of your lives.

Within this dream setting, graced in past years by royalty and aristocracy, your celebrations will be your own: tailored and styled to your own tastes and ideas to create a unique day. Take the first step by taking a personal tour of our magnificent hotel and discussing your memorable day with us.



# INTRODUCING

## YOUR PERSONAL WEDDING PLANNER

We'll bring a wealth of experience and creativity to organising your special day from the moment you contact us. Your wedding planner will be on hand to advise, co-ordinate and prepare even the smallest of details for you, making sure your day goes exactly as you both want it to. There are so many things to think about when creating such a momentous occasion, and we're here to make the experience an enjoyable one from beginning to end. We'll help you organise your day with minimum fuss and maximum enjoyment – from the early booking of photographers, musicians and florists, to organising decor, menus, toasts and accommodation.

*“Grow old along with me!  
The best is yet to be.”*

*Robert Browning*





# DESIGN YOUR PERFECT WEDDING

TAILORED TO YOUR DREAMS

Let our wedding planner help you fashion the day you've always dreamed of. A wealth of wedding experience, creativity and pure flair for the original means that there is always a veritable font of ideas and inspiration to draw from as your unique occasion takes shape.

We want you to relax, safe in the knowledge that we'll take care of everything – including all the details which can make the biggest difference – giving you the opportunity to simply enjoy your big day with your family and friends.



*“Whatever our souls are made of,  
his and mine are the same.”*

*Emily Brontë*



# MENU

## Your wedding breakfast

Enjoy your first meal together after you tie the knot as we serve you and your guests a delicious wedding breakfast. You'll enjoy expertly prepared dishes from our three-course menu, designed by our chef in line with the season and using the finest locally sourced ingredients. The enclosed menus are mere examples: see them as a starting point, a canvas on which to assemble the culinary masterpieces that will delight and satisfy your guests.

## Our chef's recommendation

Should you wish to enhance your wedding breakfast, why not include our chef's finest canapés on arrival or as an additional course? A wide selection is available on request.

## Outstanding suppers

Our supper menus are designed to reflect the season and are fully flexible to accommodate your tastes and requirements.

## Raise a glass

Your perfect day wouldn't be complete without the perfect toast! Enjoy a drinks reception, fine wine with the wedding breakfast and a glass of something extra special for the toast. If you would like something bespoke, just let us know and we will accommodate – we even have a beer supplier who can produce a special brew just for you.

## Boys and girls welcome

We want your day to be just as special for your youngest guests. We'll make special arrangements for the children attending your wedding, including their own specially created Children's Menu (children 0-12 years).



## HAVENS OF TRANQUILLITY

Our 84 elegant guestrooms offer a truly beautiful choice of boutique accommodation with all the comfort and style your wedding guests deserve, including the finest Egyptian cotton sheets, luxury Lanvin amenities and complimentary WiFi throughout. They range from charming Superior rooms to spacious Renaissance Deluxe Suites.

Of course, for the happy couple, we offer a complimentary deluxe room overlooking the Imperial Gardens and Promenade as part of your wedding package.

## MEMORABLE MOMENTS

### PRE & POST WEDDING

#### **Ladies' Night In**

A special treat for our brides: we invite you to spend the evening before your big day relaxing with your closest girlfriends. The price includes DVD rental, popcorn, sweets and Prosecco.

#### **Morgan Memories**

Hire a classic Morgan car and travel the Malvern Hills in style taking a delicious picnic from a Queens Hotel hamper prepared by our Head Chef. A truly romantic start or finish to your union...

#### **Pre-wedding family get-together**

Arrive two days prior to your wedding with your family and closest friends and check in to your bedrooms using our special wedding rates. Enjoy a family meal in the restaurant before retiring to our gin bar for a gin master-class.

Then on day two, the ladies and gents split. In the morning the ladies enjoy a treatment at a local spa, while the gents join Earl's & Co. for a whisky, shave and haircut. After lunch they'll head to the local golf club for nine holes while the ladies drop into Earl's for hair and nails. Come together in the evening and celebrate as you wish.

# WEDDING DAY

## ENHANCEMENTS

### **Sweet shop**

Flying saucers... fruit salad chews... sherbet fountains... your evening reception would be incomplete without re-creating those youthful memories of colourful penny sweets: a whole sweet shop display for you and your guests to enjoy.

### **At the movies**

Fabulous for film fanatics: a popcorn machine, candy floss, peanut M&M's, pretzels and churros.

### **Gin master-class (for smaller intimate affairs)**

Join our resident gin master and become a veritable expert on the classiest spirit out there...



# TESTIMONIALS

An enormous thank-you to you and all your team for making Fran and Ben's wedding day something truly special. The feedback from everyone has been outstanding – I've worked at numerous venues in my time and this one far outweighs anything from my experience.

### ***Father of the Bride***

We held our wedding reception here and all the guests stayed in the hotel. We couldn't have wished for a more perfect place. The staff were all very friendly and helpful, and the wedding co-ordinator made our day so special... I wish we could do it all again. Thank you to all the staff – you were fabulous!

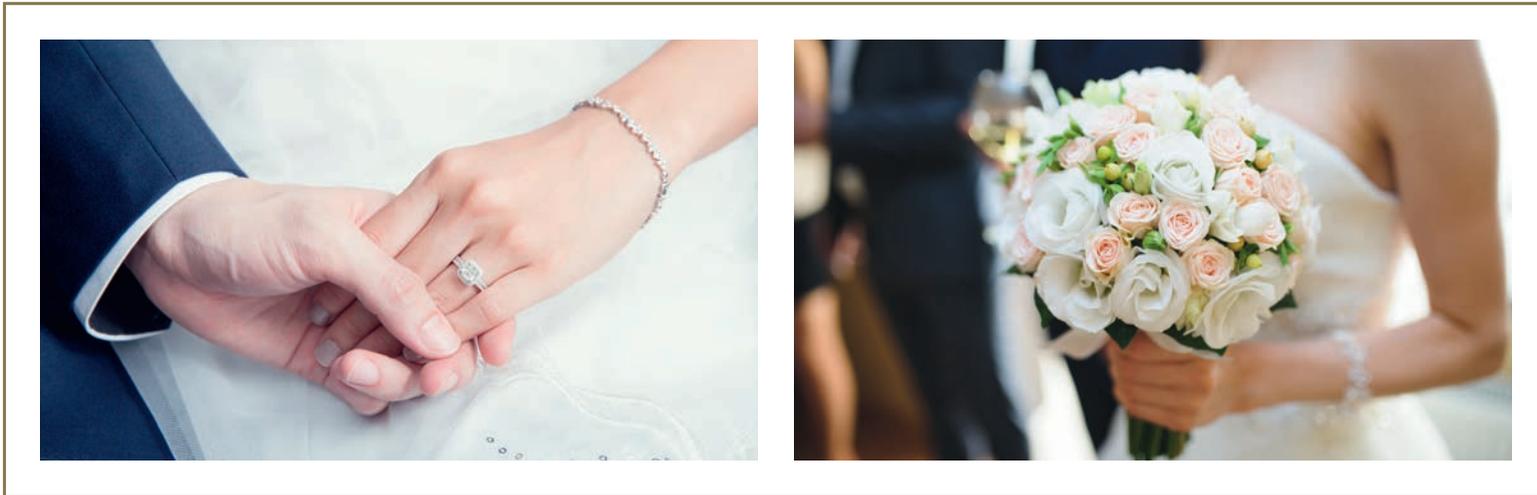
### ***Mr & Mrs James***

Thank you so much for all the hard work you put in to make our wedding such a lovely day. Everyone commented very favourably on the venue, food and service. Thank you for your help in making it all so special. Everything was so well organised and we really appreciated the meetings with you which gave us some excellent ideas and helped keep us on track.

### ***John & Natalie***



## SELECTIONS FOR YOUR WEDDING BREAKFAST



Create your perfect wedding breakfast from our chef's suggestions. Please let us know if there is a particular dish you would like us to include and he will work his magic.

# WEDDING BREAKFAST

## AMUSE-BOUCHE

**Cauliflower Velouté (v)**  
*Truffle oil, Parmesan crisp*

**Welsh Rarebit (v)**  
*Confit cherry tomatoes*

**Oxsprings Air-dried Ham**  
*Caramelised fig,  
balsamic reduction*

## STARTERS

**Sweet Pea & Watercress Soup (v)**  
*Crème fraîche*

**Sweetcorn Chowder (v)**

**Crab Tian**  
*Crispy wonton*

**Ploughman's Terrine**  
*Pickled vegetables, piccalilli*

**Chicken & Tarragon Ballotine**  
*Toasted brioche, plum jelly*

**Salmon & Crab Mayonnaise**  
*Capers, fennel, avocado,  
smoked paprika*

**Kedgerree**  
*Smoked haddock,  
curried risotto rice, hen's egg*

**Pickled Beetroot &  
Sheep's Cheese Salad (v)**  
*Pea and horseradish purée*

**Red Onion, Thyme &  
Goat's Cheese Tart (v)**  
*Plum tomato and basil compote*

## SORBET

**Champagne Sorbet**  
*Strawberry and mint compote*

**Blackberry Sorbet**  
*Pear jelly, apple crisp*

## MAINS

**Pork Belly**  
*Roasted garlic, fondant potato,  
baby turnips, mouli, cider sauce*

**Confit Duck Leg**  
*Savoy cabbage, orange glazed  
carrots, Griottine cherry jus*

**Braised Lamb**  
*Parsnip mash, glazed carrots,  
rosemary jus*

**Hake Fillet**  
*Courgette, Provençal mussels*

**Gurnard**  
*Brown shrimp velouté,  
braised fennel*

**Salmon Fillet**  
*Pea and mint risotto, lemon oil*  
**Tomato & Mozzarella Ravioli (v)**  
*Grilled asparagus, Parmesan tuille*

**Pumpkin Risotto (v)**  
*Charred onion, chestnuts, sage*  
**Mushroom & Gruyère Tart (v)**  
*Rocket and balsamic*

## DESSERTS

**Pimm's Trifle**  
*Pimm's jelly, set custard,  
vanilla cream, mint syrup*

**Lemon Meringue Pie**  
*Toasted bee pollen, mead syrup*

**Raspberry & Lavender  
Crème Brûlée**  
*Red berries, floral arrangement*

**Chocolate Tart**  
*Salted caramel pistachios,  
banana ice cream*

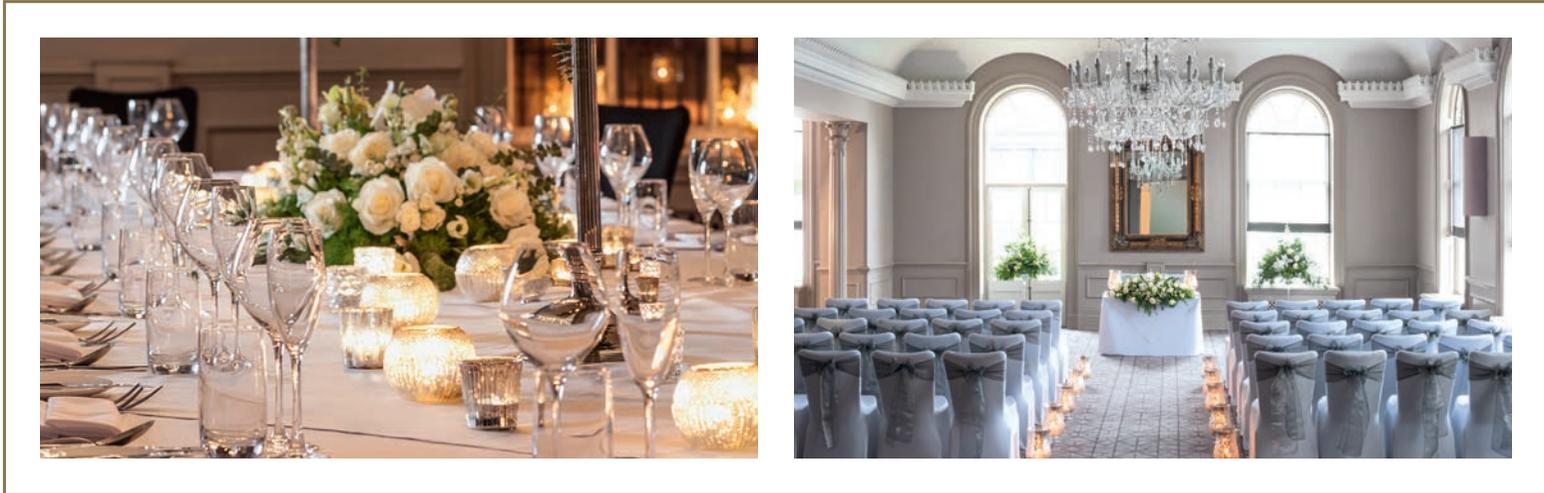
**Strawberry & Champagne Torte**  
*Red berry compote*

(v) Suitable for vegetarians. Price includes VAT at current rate.

Our kitchen may contain traces of nuts and gluten. If you have an allergy or intolerance, please inform a member of our team who will assist you. Allergen information for this menu is available on request.



## MORE INSPIRATION FOR YOUR MENU



Our chef has created a small selection of six exquisite dishes to enhance your wedding breakfast.



## MENU ENHANCEMENTS

**Grilled Mackerel (£2pp supplement)**

*Passion fruit purée, cucumber, mint syrup*

**Seared Scallops (£6pp supplement)**

*Belly pork, apple purée, celeriac*

**Venison Carpaccio (£4pp supplement)**

*Parsnip crisps, celeriac purée, Parmesan, truffle*

**Beef Wellington (£10pp supplement)**

*Creamed sweet potato, fine beans, Madeira jus*

**Halibut Fillet (£10pp supplement)**

*Morels, wild garlic, asparagus, Jersey Royals*

**Rack of Lamb (£10pp supplement)**

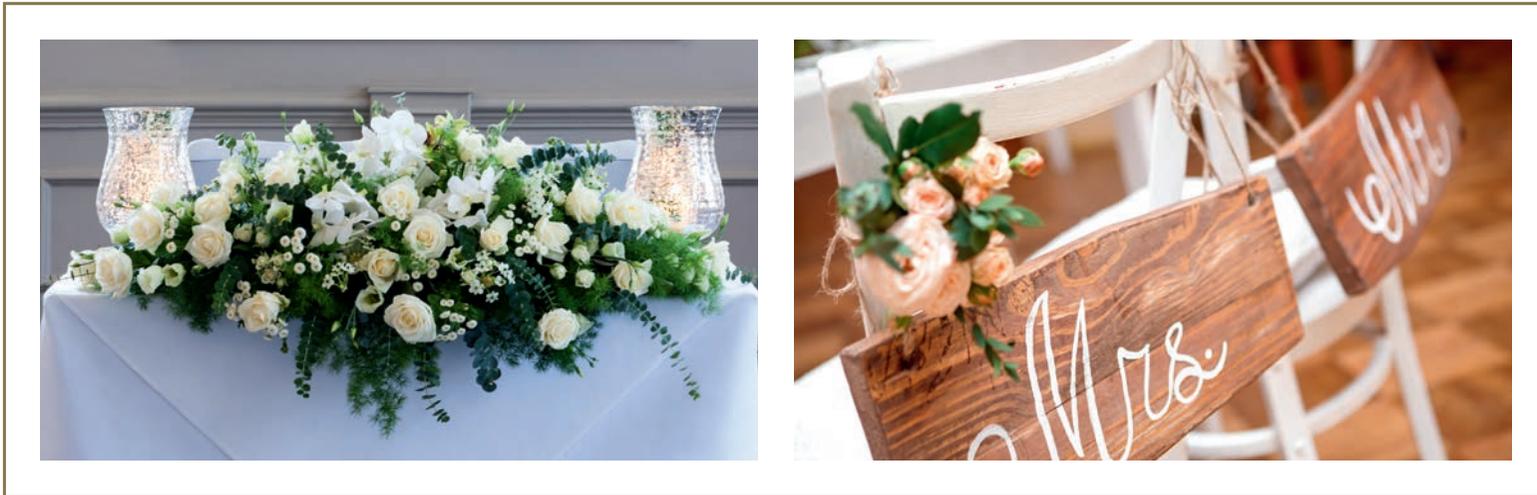
*Herb and Dijon crusted, garlic roasted on-vine tomatoes,  
Dauphinoise potato*

(v) Suitable for vegetarians. Price includes VAT at current rate.

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## A MENU OF MEMORIES



Think back to your childhood and to happy family suppers that evoke the warmest feelings of nostalgia. We've encapsulated the memories and sensations that will transport you and your guests to younger times...



## EVENING MENU

### CLASSIC DISHES

#### Roast Chicken Dinner

*Confit potatoes, pig in blanket, fine beans, bread sauce*

#### Roast Sirloin of English Beef

**(£8pp supplement)**

*Yorkshire pudding, roasted vegetables, goose fat roasted potatoes*

### FISH SUPPER

#### Haddock in Beer Batter

#### Megrim Sole in Panko

#### Gurnard in Turmeric

#### Chips 'Two Ways'

*Mushy peas, pickled eggs, gherkins*

### CHEESE & CHARCUTERIE

*A full cheese display, including local and international varieties with Hobbs bread selection, spelt crackers, fruit jellies, frozen grapes and celery. A charcuterie assortment of cured meats from across Europe with pickled vegetables, chutneys and on-vine cherry tomatoes*

#### Whole Poached Salmon

#### Shell-on Prawns & Brown Shrimps

#### Dressed Crab

#### Marinated Squid & Mussels

#### Whelks & Cockles

*Celery, Hobbs bread, salads*

### TEA TIME

#### Fish Finger Sandwiches

*Tartare sauce*

#### Spam Fritters

*Onion marmalade*

#### Cornish Pasties

#### Shepherd's Pie

#### Jackets & Bean

#### Cassoulet (v)

#### Vegetable Potage (v)

#### Mac 'n' Cheese (v)

### MIDNIGHT TREATS

#### Hoisin Duck Pancakes

*Cucumber, spring onion*

#### Prawn & Vegetable Biryani

#### Thai Green Curry

*Boiled rice*

#### Marinated Lamb Pittas

*Pickled cabbage*

#### Buttermilk Fried Chicken

*Focaccia, Caprese salad*