



CELEBRATION OF LIFE



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We will assist you with celebrating the life of your loved one in a respectable and dignified manner.

On the day, friends and family can join together to share happy memories and reminisce in a relaxed environment, while our Events Team take charge of the logistics and ensure that your service runs smoothly.

We understand how difficult this time is for a family and friends having lost a loved one, our Events Team will be available to assist throughout the planning and on the day itself. Our experienced, friendly team can attend to your requirements and guide you through any queries you may have.

The funeral is the send off for a loved one and we believe that the flexibility of the venue is absolutely key. We provide bespoke buffets, order in a favourite drink, run a tab behind the bar and quite simply be as helpful as is possible. They may only be small things, but we believe that they make all the difference.



OUR SPACES

THE LOUNGE – up to 40 guest

Situated on the ground floor of The Royal Hotel, the Lounge offers a space adjacent to the bar for guests to relax and mingle with family and friends.

The Lounge is perfect for groups of up to 40 guests and is available for exclusive use over a 3 hour period for £75 exclusive hire. The lounge can also accommodate smaller numbers for non-exclusive use.



THE BALLROOM – from 30 to 100 guests

Situated on the first floor of The Royal Hotel the Ballroom is a grand space to host a wonderful celebration of a loved one's life in a private setting.

The Ballroom can offer a mix of standing and seating for your guests. The Ballroom also offers:

- Private bathrooms
- Own bar
- Own sound system
- Natural daylight

The cost of hire for this space during the day until 5pm is £150.

Please be aware that The Royal Hotel is a listed building and there is no disabled access to the Ballroom. The Ballroom can only be accessed via stairs.



CELEBRATION OF LIFE MENUS

We have created a wide selection of wonderful packages for you to choose from. Our Events Team are on hand should you have any queries or need any advice for your event.

With all our food being prepared onsite we also cater for a number of allergies. But please always make sure you let us know in advance, so our Head Chef can prepare some alternatives or adaptations to the menu for you. If you have any queries at all we will be here to assist in anyway that we can.

Silver Package £8.75 per person

Gold Package £11 per person

Platinum Package £14.50 per person

The Royal Package £18.50 per person

Fabulous extras from £2.50 per person



SILVER PACKAGE

A minimum of 15 guests only



SANDWICHES

Ham & Branston Pickle

Tuna & Sweetcorn with Mayonnaise

Mature Cheddar & Tomato (v)

Roasted Pepper & Hummus (v, vegan)



SWEET TREATS

Selection of small bite sized treats

Mini Brownies

Caramel Apple Slice (v, vegan)

£8.75 per person

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten, and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.

v= vegetarian ve= vegan



GOLD PACKAGE

A minimum of 20 guests only



NIBBLES

Bowls of Pretzels

Pots of Cheese Straws

Bowls of Salted Kettle Crisps

Bowls of Pork Scratchings



SANDWICHES

Ham & Branston Pickle

Tuna & Sweetcorn with Mayonnaise

Mature Cheddar & Tomato (v)

Roasted Pepper & Hummus (v, vegan)



SWEET TREATS

Selection of small bite sized treats

Mini Brownies

Caramel Apple Slice (v, vegan)

£11 per person

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PLATINUM PACKAGE

A minimum of 20 guests only



SANDWICHES

Ham & Branston Pickle

Tuna & Sweetcorn with Mayonnaise

Mature Cheddar & Tomato (v)

Roasted Pepper & Hummus (v, vg)



COLD FINGER FOOD

Beef & Horseradish Vol-au-vent

Smoked Salmon Crème Cheese Bellini

Individual pots of Hummus with Crudites (v, vegan)



HOT FINGER FOOD

Chicken Tikka Skewers, Mint, and Coriander Mayonnaise

Sage & Onion Sausage Rolls

Mini Jacket Potatoes with Roasted Vegetables (v, vegan)



SWEET TREATS

Selection of small bite sized treats

White Chocolate Strawberries

Mini Brownies

Caramel Apple Slice (v, vegan)

£14.50 per person

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v= vegetarian vegan as listed



THE ROYAL PACKAGE

A minimum of 20 guests only



SANDWICHES

Please choose 4 sandwich fillings from below for your guests to enjoy

Chicken, Bacon & Mayonnaise
Salt Beef & Mustard
Ham & Branston Pickle
Chicken Tikka
Tuna & Sweetcorn with Mayonnaise
Prawns & Mayonnaise
Mature Cheddar & Tomato (v)
Egg Mayonnaise (v)
Avocado Salad (v, vegan)
Roasted Pepper & Hummus (v, vegan)



COLD FINGER FOOD

Please choose 5 items

Steak & Red Onion Crostini
Duck & Cucumber Rice Paper Rolls
Beef & Horseradish Vol-au-vent
Smoked Salmon Crème Cheese Bellini
Crab, Chilli & Lime Tarts
Smoked Mackerel Pate on Crostini
Beetroot, Dill and Goats Cheese Tarts (v)
Vegan Parmesan Shortbread topped with Tomato Salsa (v, vegan)
Cucumber Cup with Cream Cheese and Dill (v)
Individual pots of Hummus with Crudites (v, vegan)



HOT FINGER FOOD

Please choose 5 items

Chicken Satay
Jerk Chicken and Plantain Skewers
Chicken Tikka Skewers, Mint, and Coriander Mayonnaise
Braised Beef Filo Rolls
Sage & Onion Sausage Rolls
Honey Mustard Sausages
Mini Onion Bhajjis (v, vegan)
Sweet Potato Rosti with Basil Pesto (v, vegan)
Mini Vegetable Skewers (v, vegan)
Mini Jacket Potatoes with Cheese (v)
Mini Jacket Potatoes with Roasted Vegetables (v, vegan)
Crispy Mac & Cheese Balls (v)

£18.50 per person

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FABULOUS EXTRAS

Just right for adding a few extra treats for your guests to enjoy.

UNLIMITED TEA & FILTER COFFEE

Based on a minimum of 15 guests and total guest numbers attending event

A tea and filter coffee station set up and continually replenished
for guests to help themselves for a 2 hour duration

ADDITIONAL £2.50 PER PERSON

BIG BOWL OF FAT CHIPS

Five servings of fat chips in one large bowl

£15 PER BOWL

CHEESE PLATTER

Based on a minimum of 20 guests

A selection of cheese, chutneys, selection of crackers & cheese garnish

£3.75 PER PERSON

CHARCUTERIE PLATTER

Based on a minimum of 20 guests

A selection of cured meats, house chutneys, pickles & warm bread

£3.75 PER PERSON

FRESH FRUIT PLATTER

Based on a minimum of 20 guests

A wonderful selection of sliced fresh fruit

£3 PER PERSON

SWEET TREAT PLATTER

Based on a minimum of 20 guests

A delicious selection of bite sized mini sweet treats

£3 PER PERSON

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