Royal Holloway is an incredible setting for your wedding. We have several impressive function spaces, showcasing the best of our historic venue and a team of in-house award winning caterers who will create the perfect menu from a selection of delicious options. The beautiful quadrangles offer a fantastic outside space and are perfect for drinks receptions and photo opportunities.
YOUR WEDDING AT ROYAL HOLLOWAY

Wedding package - £100 per person*
(Minimum number of 80 adults)

Use of one of the College quadrangles, colonnade and grounds for reception and photographs
Drinks reception – 3 glasses of your reception drink or soft drink & posh nibbles on arrival
3 course formal wedding breakfast including coffee & petit fours
   Half bottle of wine
   Half bottle of mineral water with the meal
   White linen & napkins
   Use of silver cake stand
   Gift of a bottle of fizz
   Menu cards
   Car parking
An events co-ordinator to assist you during the planning stages
A banqueting manager to look after you and your guests on the day

Room hire charges

Founder’s Dining Hall - £1700
The Picture Gallery and Crosslands Suite - £2000

Civil ceremony charges

The Picture Gallery (80-120 guests) - £1400
Founder’s Dining Hall (80-180 guests) - £1400

Please note that we only host civil ceremonies in conjunction with your wedding breakfast or reception.

* All prices are inclusive of VAT.
Drinks reception

Choose one, plus one soft drink alternative:

**Valdobbiadene Prosecco Superiore, Ruggeri, Italy**
Dry, soft and rounded with a pleasantly fruity finish.

**Brut de Pinot Nero Rosé, Gobillard, France**
Dry and refreshing, with aromas of peach, apricots and red currants.

**Pimms**
A refreshing, fruity, summery drink served with lemonade which tastes subtly of spice and citrus fruit.

**Soft drinks**
Orange, apple, grapefruit or cranberry juice.
Sparkling elderflower cordial.
Wedding breakfast menu

Our innovative seasonal menus showcase the best of local produce. You are asked to select one starter, one main course and one dessert, as well as a main course for any vegetarian guests you may have.

Royal Holloway can cater for all dietary requirements. Please let our team know of any dietary needs, religious requirements or allergies as far in advance of your wedding date as possible. Fresh bread rolls, linen table cloths, linen napkins and menu cards are all included in the package price. You will be invited for a complimentary menu tasting approximately 3 months before your wedding.

### Starters

- **Tartare of sea trout**
  served with a salmon scotch egg, samphire and cucumber salad, sea pearls and fresh lime

- **Grilled mackerel**
  with horseradish mussel broth and parsnip crisps

- **Spiced potted Surrey pork**
  with sticky apple and crackling salad

- **Warm salad of shredded salt beef**
  with wild mushrooms, baked new potatoes, hazelnuts and crowdie

- **Pressed ham hock terrine**
  served with pease pudding and pea shoots

- **Marinated goats’ cheese and watercress salad**
  with beetroot and elderflower syrup (v)

- **Buttered asparagus**
  served with a crispy duck egg and lovage dressing (v)

- **Quenelle of crab and pepper (£1 supplement)**
  served with chargrilled asparagus, pink grapefruit jelly cubes & segments & a tomato, chive & lemon oil
Main courses

Crispy salmon and pearl barley risotto
served with a poached duck egg, grain mustard sauce with parmesan tuile

Pan fried fillet of sea bass
with braised gem lettuce and smoked bacon, oyster marmalade with champagne and chive butter sauce

Pan fried pork fillet
served with a smoked bacon hash cake, kale and roasted soubise sauce

Lemon basted roasted guinea fowl
with braised peas, broad beans, crispy smoked bacon and thyme

Breast of chicken
with potato gnocchi, courgette ribbons and a tomato and olive sauce

Corn-fed chicken
with wild mushrooms and leeks, served with rosemary potatoes

Roast rack of lamb (£6 supplement)
with a mutton and herb faggot, orange and juniper fennel sauce

Pan fried fillet of beef (£7 supplement)
with a bubble and squeak cake, wild mushrooms and marrowbone fritters

Three onion, goats’ cheese and marjoram tart
served with roasted beets and braised leeks

Mushroom, chestnut and thyme pithivier
served with roasted shallots with red wine jus

Gnocchi
with herbs, garlic sauce and black truffle

Butternut squash risotto
with pine nuts and gorgonzola
Desserts

Royal Holloway dessert (£2 supplement)
Bramley apple and cinnamon crumble tart and raspberry crème brûlée with clotted cream ice cream

Berries and elderflower gratin
served with lavender shortbread

Matcha tea and raspberry délice
served with clotted cream, ice cream and an almond tuile

White chocolate & peach melba mousse
served with a champagne liquor sauce and roasted peaches

Lemon and lime cheesecake
served with an orange liquor sauce and a vanilla noisette tuile

Lemon verbena posset
with spiced berries and sugar biscuits

Dark chocolate hazelnut sphere
with a prickle pear purée and caramelised pears

Tea, coffee and petits fours

A children’s menu is available for guests up to the age of 12.
Each guest has half a bottle of wine to accompany their meal. Your wedding breakfast will be served with the following wines as part of the package:

**White wine**

*L’Emblème Blanc, France*
Light and crisp with a dry finish.

*Mesta Verdejo Organic, Bodegas Fontana, Spain*
Crisp with excellent balance and fresh notes of grass.

**Red wine**

*Arpeggio Nerello Mascalese, Settesoli, Italy*
Medium bodied with ripe fruit character.

*Cabernet Sauvignon, De Gras, Chile*
Flavours of blackcurrant, cassis and blackberry.
Up-grade options and additional items

We understand that every wedding is different and that you may want that extra something to help make your day even more special. You may wish to consider the following additions we have on offer. Prices are available on request.

1. Canapés
A copy of our canapé menu is at the end of this brochure.

2. Evening buffet
We have a selection of evening buffet and BBQ options for you to offer your guests in the evening.

3. Drinks up-grades
Choose to up-grade from Prosecco to Champagne and/or select a different wine from our extensive wine list.

4. Drinks for the toast
We offer Prosecco at £29.50 per bottle or Champagne at £42.75 per bottle for your toast.

5. Additional sorbet course
Served after your starter, choose from lemon and lime, pink grapefruit, champagne or pear for £6 per person.

6. Cheese course
A cheese course is always a lovely way to end a meal. We can serve a selection of Artisan British and French cheeses with homemade chutney and savoury biscuits. Prices are available on request.

7. Storage
We are able to offer a room on the day of your wedding for the bride to get ready and/or for storage of small items (subject to availability) for £50.

8. Accommodation
We have a limited number of ensuite bedrooms in our Hub guest house which your guests are able to book online directly.
Frequently asked questions

What time will the bar open and close?

The bar will be opened after your wedding breakfast, unless you have made alternative prior arrangements with our events coordinator. Last orders are 11.30pm and the bar closes at 11.45pm unless a late license is arranged to extend this for one hour for an additional fee of £250 + VAT.

Is there a minimum spend in the bar?

The minimum bar spend is £500.

What time can we have access to the function room on the day of our wedding?

Access to the function room is from 10am on the day.

Will there be a menu tasting?

One complimentary tasting for two adults is included in your wedding booking. This includes 2 starters, 2 main courses, 2 desserts and wine. Family members or members of the wedding party may attend at an additional cost. We ask that you select your catering options three months prior to your wedding day.
Evening buffet selection - select any 7 items

- Pulled pork rolls served in a brioche roll with mango salsa
- Salt beef bagels with spinach and watercress salad and mustard mayo
- Lebanese wrap filled with bulgur wheat salad falafel, sumac mayo and tomato and coriander salsa
- Chicken gyozas with a cherry chilli sauce
- Parmesan and chive breaded chicken fillets with a tangy tomato dip
- Minted lamb koftas accompanied by a citrus and cucumber yoghurt
- Breaded lime & coriander salmon goujons with a smoked paprika emulsion
- Spicy British crab cakes with sweetcorn and tomato salsa
- Wasabi filled breaded prawns served with lime and caper dip
- Houmous with crudités and pitta
- BBQ bean and Monterey Jack bites with chilli jam
- Bowl of spiced potato wedges served with a dip
- Cheese and biscuits with grapes and chutneys
- Mini rolls with a selection of meat, fish and vegetarian fillings
- Artisan breads with olive oil balsamic dressings (v)
- Crudités and dips (v)

£18.00 per person
BBQ Menus

Standard BBQ

- Mini beef sliders served in a brioche bun with tomato and onion salad, baby gem lettuce and cheese
- Piri piri chicken served on tabbouleh salad, topped with crispy rocket
- Roasted red pepper polenta, served in pitta bread with samphire and spinach salad and harissa houmous
  - Mixed leaf salad
  - Celeriac and apple slaw
  - New potato salad
- Selection of bread rolls served with butter
- Glazed lemon tart served with fresh raspberries and apricot coulis

£23.50 per person

Deluxe BBQ

- Grilled salmon served on a bed of maple roasted butternut squash, finished with an avocado salsa
- Grilled Lebanese sumac chicken kebab served on a lemon and ginger quinoa, accompanied with a rocket and mint raita
  - Grilled halloumi served on a bed of roasted vegetables drizzled with pesto oil
  - Rocket and parmesan salad
  - Cherry tomato and basil salad
  - Spanish chickpea salad
  - Sea salted new potatoes with garlic and mint
- Selection of bread rolls served with butter, rapeseed oil, dukkah and balsamic vinegar
- Chocolate and cherry dome served with black cherry sauce and chocolate biscuit

£28.75 per person
Canapés – select any 4 items*

Slices of salmon and polenta
Gingerbread crumbles, foie gras and mango chutney
Blinis, lemon cream, cucumber and trout eggs
Black breads pepper marmalade involtini
Cakes with olives, goats’ cheese and tomato
Swedish breads with crab
Club sandwiches
Duck mousse with rhubarb and ginger
Baby chorizo with avocado salsa and black olive
Bombay chicken on a seeded cracker with mango salsa and pistachio

£11 per person

* A supplement of £1 per person will be added for each additional canapé
Children’s Menu

Please choose one set menu for all children up to the age of 12. The menu includes two soft drinks at the drinks reception, an additional two soft drinks during the wedding breakfast and a party play pack.

Starters
Melon fan
Garlic bread slices
Vegetable sticks with houmous

Main courses
Breaded or plain grilled chicken breast
Margherita pizza (v)
Fresh battered fish fingers
Macaroni cheese with garlic bread (v)
Sausage and mash
Served with French fries, new potatoes or mash
Garden peas or mixed salad

Desserts
Ice cream character or sundae
Fresh fruit salad
Chocolate brownies with vanilla ice cream

£20 per child
Wine list

White wine

The Stump Jump white blend, D’Arenberg, Australia
An exotic mix of citrus, passionfruit and pineapple
£6 supplement per bottle

Picpoul de Pinet Les Prades, Caves de l’Ormarine, France
Fresh, fruity and floral with a grapefruit finish
£9 supplement per bottle

Single Book Sauvignon Blanc, Yealands Estate, New Zealand
Rich, organic and vegan friendly
£13 supplement per bottle

Chablis Domaine Michel Colbois, France
Medium bodied with flavours of peach and pear
£15 supplement per bottle

Riesling, Trimbach, France
Bone dry, with hints of peach and grapefruit
£16 supplement per bottle
Wine list

Red wine

The Stump Jump, d’Arenberg, Australia
Flavours of dark plum fruits and liquorice.
£6 supplement per bottle

Rioja Tempranillo, Heredad de Tejada, Spain
Young, fresh and fruity with aromas of red fruits.
£7 supplement per bottle

Don David Malbec, El Esteco, Argentina
Full bodied with hints of plums, prunes and violets.
£8 supplement per bottle

Fleurie “La Bonne Dame”, France
Medium bodied and soft with forest fruit flavours.
£11 supplement per bottle

Château La Tuilerie des Combes, Lussac St. Emillion, France
A classic Bordeaux with concentrated forest fruits.
£16 supplement per bottle
Local suppliers

Our recommended suppliers have all worked at Royal Holloway. They know the building well, produce stunning work and have only ever had excellent feedback from clients.

Bridal wear
Maid in Heaven – 01784 886000 - www.maidinheaven.co.uk

Cakes
Alexander Taylor Cakes Ltd - Tel: 01483 566661 - www.alexandertaylorcakes.co.uk

Cars
Linara Classic Wedding Cars - Tel: 07474 108008 - www.linaraclassicweddingcars.com

Décor
Host with Style – 0208 241 0032 – www.hostwithstyle.co.uk

Flowers
Tangerine and Green - 01784 430809 - www.tangerineandgreenflorist.co.uk
The Fine Flower Company – 01784 458038 - www.thefineflowerscompany.co.uk
Wrap and Tie Floral – 01932 765392 / 07770 46507 - www.wrapandtiefloral.co.uk

Lighting
Partylights – 020 8892 3444 - www.partylights.co.uk

Live music
Allegro Arts – 01784 409654 - www.allegroarts.co.uk

Photographers
Copland-Cale Photography – 020 8391 5610 www.copland-cale.com
Kit Myers Photography – www.kitmyersphotography.co.uk

Videographer
W4 Wedding Films - 07913898964 www.w4weddingfilms.com
1. Signing of the provisional schedule together with a non-refundable deposit of £1,000 represents confirmation of your forthcoming wedding reception. Cheques should be made payable to ‘RHBNC’ (Royal Holloway and Bedford New College). The full outstanding balance is required one month prior to the date of the wedding.

2. Final numbers must be confirmed at least 10 working days prior to the wedding.

3. If you wish to cancel your booking the following cancellation charges will apply:
   - Less than three months notice – 90% charge of the total value of the booking
   - Less than 10 working days notice – full charge of the total value of the booking.

4. All drinks and food must be purchased through RHBNC. Neither you, nor your guests, are permitted to bring any food or beverage onto the premises, unless previously agreed.

5. A menu tasting for two people is provided on a complimentary basis.

6. Visitors must accept responsibility for any damage to College property (or to that belonging to any individual or organisation) other than fair wear and tear, and for injuries, fatal or otherwise to any person(s) arising from or in connection with their use of facilities caused by negligence, wilful act, or default. Royal Holloway reserves the right to ask any person or group of persons to vacate the premises immediately for bad behaviour or malicious damage to the property.

7. We regret RHBNC does not accept any responsibility for any loss or damage to vehicles or other property howsoever caused.

8. The costs of repairing any damage caused to the property, contents or grounds by any of your guests must be reimbursed to RHBNC by you.

9. As our campus is a working university and Founders Building is a Grade 1 Listed Building, from time to time it may be necessary to carry out building maintenance or improvements, which may result in some inconvenience to visitors. We will advise you of any such work prior to your arrival on site, and we will take reasonable steps to minimize any inconvenience to your event.

10. RHBNC does not accept liability for any claims arising from failure to provide any of the services contracted and reserves the right to alter or cancel any booking due to circumstances beyond its control, including but not limited to industrial action, flooding, storm, supply of gas, electricity and water, fire alarm evacuation, or act of God.
11. Access to and use of pathways within the quads by any vehicle, trailer or other form of goods transportation is not permitted.

12. As students and other guests are in residence, music during the wedding must be kept to a reasonable level, which will be determined by the Duty Managers or their deputies.

13. Children must be supervised at all times whilst on the College campus.

14. Smoking, candles and/or smoke machines are not permitted in any of the College function rooms. Helium balloons are not permitted in either the Picture Gallery or Founder's Dining Room and flying Chinese lanterns and fireworks are also not permitted anywhere on College grounds.

15. The client is responsible for informing RHBNC about all external contractors providing services within College grounds e.g band/disco, florists, chair cover & cake suppliers.

16. The client is responsible for ensuring all external contractors comply with all terms & conditions, are fully insured where necessary and can show proof of any health and safety documentation required, e.g. all equipment is PAT (Portable Appliance Testing) tested. For equipment to be used outside it must be RCD tested.