



LONDON CHIGWELL
PRINCE REGENT
HOTEL



WEDDING
PACKAGES



REGENCY & DUCHES



YOUR JOURNEY TO YOUR
PERFECT BIG DAY BEGINS HERE!



WELCOME DRINKS

These are covered in our wedding packages,
please speak with your co-ordinator to
choose your options.



We are happy for you to select from our full wine list however supplements will apply.
Please speak to your wedding planner for further information.





CIVIL CEREMONY

Room hire for up to 3 hours

Chair covers with sash

Aisle runner

Registrar table flower arrangement

Dedicated co-ordinator for the civil ceremony



Duchess Suite max 100 guests £950

Garden Pavilion max 200 guests
£1,800 high season / £1,500 low season

Princess Suite max 250 guests
prices available on request

Regency Suite max 400 guests
prices available on request



We provide chair covers and registrar table skirting and standard flower decoration for the registrar's table



Dedicated wedding planner to see you through your interviews with the registrar and ceremony



If your ceremony takes place in the same suite as your reception, there is a turnaround charge of £300 applied on top of the civil ceremony fee



THE PERFECT SETTING FOR
AN OUTDOOR WEDDING



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TIMELESS WEDDING PACKAGE

- Arrival glass of bubbly
- Three canapés
- Three course wedding breakfast
- Half a bottle of wine per guest during wedding breakfast
- Mineral water
- One glass of bubbly for toast
- Tea, coffee and mints
- Complimentary menu tasting for the bride and groom
- Cake stand and knife
- One complimentary night stay in a Superior Double Room with breakfast included
- Special fixed rates for guest bedrooms (subject to availability)
- Room hire based on seasonality

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Low season (January – April and October – November) £79 per person

High season (May – September) £89 per person

Princess Suite – minimum numbers of 80

Regency Suite – minimum numbers of 180

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LUXE WEDDING PACKAGE

- 1 hour drinks reception (Prosecco or Bucks Fizz)
- Four canapés
- Three course wedding breakfast
- Half a bottle of wine per guest during wedding breakfast
- Mineral water
- One glass of bubbly for toast
- Tea, coffee and mints
- Evening buffet (choice of five items from the evening buffet menu)
- Complimentary menu tasting for the bride and groom
- Cake stand and knife
- Chair covers with sash or chiavari chairs
- One complimentary night stay in a Superior Double Room with breakfast included
- Special fixed rates for guest bedrooms (subject to availability)
- Room hire based on seasonality

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Low season (January – April and October – November) £99 per person

High season (May – September) £109 per person

Princess Suite – minimum numbers of 80

Regency Suite – minimum numbers of 180



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UPGRADE OPTIONS MAKE IT SPECIAL!

Please speak with your wedding co-ordinator for your desired upgrade options.





ASIAN INSPIRED WEDDING PACKAGE

- Arrival glass of bubbly or soft drink
- Three course meal (halal option available) through hotel's preferred caterer
- Table soft drinks package
- Access from 11 am for set up
- Décor via hotel's preferred supplier: stage set up, table centre pieces, chair covers
- Room hire of our beautiful suite
- Complimentary access to gardens for photographs
- Complimentary on-site parking
- Complimentary menu tasting
- One complimentary night stay in a Superior Double Room with breakfast included

Based on minimum 220 guests

Weekend £76 per person

Weekdays £63 per person

DRY HIRE PACKAGE

You can bring your own drinks

Access to the suite from 11 am up to midnight (with the possibility to extend to 2 am for £200 per hour after midnight)

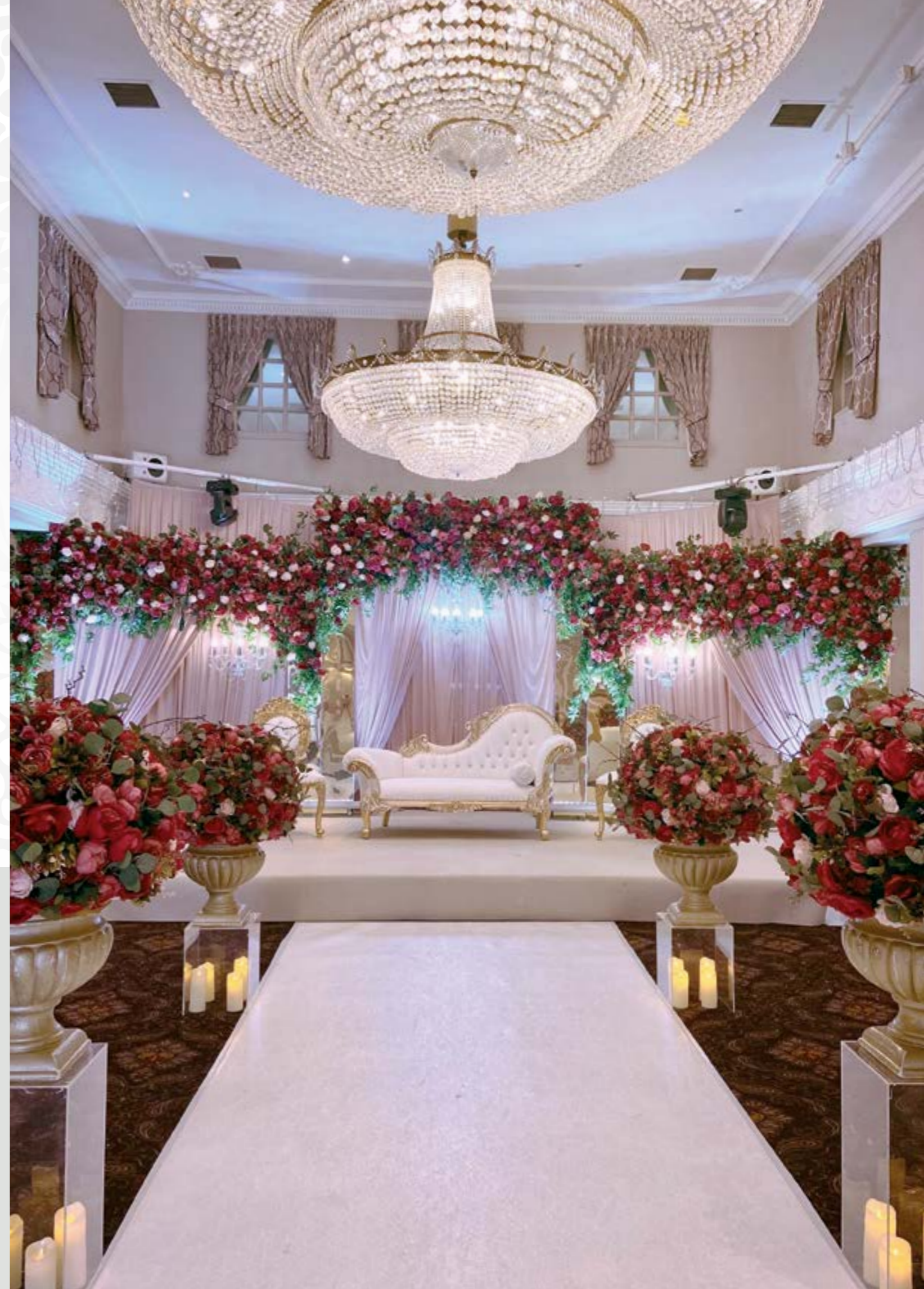
Access to the kitchen and bar (you can bring your own caterers)

No additional corkage fee
Round tables and chairs stacked by each table (you will need to have a team to complete the set up)

Wooden dance floor
Platform staging

Complimentary parking for all guests that register their cars at reception, subject to availability

Please ask your co-ordinator for a quote





WEDDING MENU OPTIONS

Our chef has compiled a range of options for your wedding breakfast. If there is something specific you would like that is not on our menu, please discuss with your wedding co-ordinator and we will try to accommodate your requests.

Please select one starter, one main and one dessert for your guests. Vegetarian options and other dietary requirements will be accommodated in addition to your choices.



EVENING BUFFET

Dancing till the early hours requires some fuel, therefore our Chef has designed buffet options for you. Should you require something different, please speak to your wedding co-ordinator to see what can be arranged.

The food will be served at the time you decide on and if you wish for it to be replenished, this is available at a fee; please discuss options with your wedding co-ordinator.

We are happy to cut the wedding cake and serve it on the evening buffet if this is something you would like us to do.



UPGRADES

Do you want something more fancy? We have options available, from main course upgrades to midnight feasts! Please discuss with your co-ordinator who can put something together especially for you. (Subject to availability)



MENU TASTING

We believe menu tasting is a journey and our Chef will work with you to make sure we achieve the flavours and presentation that you want. Please discuss your thoughts with the Chef and your wedding co-ordinator. Within your package you will have a complimentary menu tasting for two. Additional guests can be included at a fee.



KIDS MENUS

We understand the little ones are important guests at your big day and we want to speak their language when it comes to cuisine. The kids package includes a three course meal and a soft drink.

Please select one starter, one main and one dessert to put forward to your guests. We are happy to cater for vegetarians and other dietary requirements in addition to your choice.





BESPOKE MENUS



LONDON CHIGWELL PRINCE REGENT HOTEL

Manor Rd, Woodford, Chigwell, Woodford Green, IG8 8AE

For more information, please contact our Personal Wedding Planner on
0330 028 3418 or email specialevents@chigwellprinceregent.co.uk

Terms & Conditions apply.

[WEBSITE](#)



BANQUETING MENU

Please choose one starter, one main course and one dessert for your event.
Additional dietary requirements will be catered for separately.



STARTER

Beetroot and goat's cheese tart, fig, pear and white balsamic dressing (V)

Grilled asparagus, tenderstem broccoli and red pepper, avocado,
tomato and caper salsa (VE) (GF)

Bruschetta, vine tomatoes, grilled peppers and basil pesto (V)**

Ham hock, fennel, peas and pea shoot salad, piccalilli and olive oil dressing

Chicken liver parfait, caramelised onion chutney, bloomer toasts***

Melon stack, mango, passionfruit, pomegranate and mint relish (VE) (GF)

Parma ham, mozzarella, sun blush tomatoes, rocket and balsamic (GF)

Smoked haddock, leek and cheddar cheese tart

Garlic mushrooms, potato rosti, cream and garlic sauce

Prawn and crayfish cocktail, gem wedge and sourdough toasts (S)***

Traditional smoked salmon, prawns and mango (GF) (S)



Soup can be taken as an alternative
starter from the list below. Also available
at a supplement of £4.00 per person as
an intermediate course

Roast tomato and red pepper (V) (GF)

Leek and potato (V) (GF)

Carrot, lentil and coriander (VE) (GF)

Pea, spinach and mint (V) (GF)



Intermediate sorbet course at
£3.00 per person supplement

Raspberry (VE) (GF)

Bitter lemon (VE) (GF)

Passionfruit (VE) (GF)

(S) Supplement per person on application

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices



MAIN COURSE

Breast of chicken, crushed new potatoes, spring vegetables and tarragon beurre blanc

Thyme roasted pork loin, baked apples and cider gravy

Chicken fillet, rosti potato, button mushrooms, bacon lardons, red wine sauce

Roast turkey breast, bacon wrapped chipolatas, sage and onion stuffing and cranberry sauce

Roast Sirloin of beef, Yorkshire puddings, roast potatoes, pancetta and thyme jus (S)

Roast chicken, bacon wrapped chipolatas, sage and onion stuffing and pan gravy

Roast breast of duck, gratin potato, braised red cabbage and fine beans, parsnip crisps and port gravy (S)

Roast rump of lamb, gratin potatoes, roast carrots, green beans, garlic and rosemary gravy (S)

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato and caper salsa (S)

Grilled salmon, lemon and herb crust, parmentier potatoes, tarragon hollandaise (S)

Sweet potato, spinach and feta lasagne, basil and pesto rocket salad, garlic bread (V)

Wild mushroom and thyme potato gnocchi, blue cheese veloute, slow roast onions (V)



DESSERT

Classic lemon tart, mixed berry compote

Raspberry frangipane tart, vanilla ice cream (VE) (GF)

Warm apple and blackberry crumble tart, vanilla custard (V)

Cream filled profiteroles, chocolate and toffee sauces

Apple and cinnamon pie, vanilla custard

Sticky toffee pudding, toffee sauce, vanilla ice cream

Honeycomb cheesecake, chocolate sauce

Chocolate and salted caramel torte, honeycomb ice cream

Baked vanilla cheesecake, berries and fruit coulis

To enhance your event why not add a cheese board at £65 per table

(S) Supplement per person on application

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices



EVENING BUFFET WEDDING MENU



Selection of filled sandwiches (GS)

Chicken Caesar wraps

BBQ chicken wings (GS)

Mini duck spring rolls with hoisin sauce

Chicken, chorizo and pepper skewer (GS)

Crispy fish goujons with tartare sauce

Mediterranean vegetable and goats cheese tart (V)

Crisp potato skins, chive sour cream, salsa and guacamole (V) (GS)

Beetroot falafel bites with harissa houmous dip (VE)

Vegetable samosa with mango chutney (V)

Price on application for timeless package



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All dietary/allergens will be confirmed on final choices



CHILDREN'S WEDDING MENU



STARTER

Tasty tomato and basil soup

Picky starter plate

Carrot and cucumber sticks, tortilla chips with ketchup dip (VE)

Cheesy garlic bread

Toasted garlic bread with melted cheese (V)



MAIN COURSE

Crispy battered cod fingers

Garden peas and carrots with skin on fries

Crispy battered chicken strips

Baked beans with skin on fries

Burger with melted cheese

Chips and peas

Penne pasta

Basil pesto and mozzarella (V)



DESSERT

Warm chocolate fudge cake (V)

Vanilla ice cream

Ice creams (GS)

Vanilla, strawberry or chocolate

Fresh fruit salad



CHILDREN'S PRICING

From 5 - 12 years old

50% of package price

5 years and under

25% of package price

Babies up to 2 years old - no charge

Any food required charged as taken

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices