



THE
CUMBERLAND
ICON HOTEL - BRASSERIE - LIDO
BY OCEANA



GALA WEDDING TARIFFS & PACKAGES



At Oceana we believe no two weddings should ever be the same, so partner with our expert planners to ensure your Big Day is Inspired, Unique and Distinctive



“MARRIAGE IS FOR LIFE, MAKE THIS MEMORY LAST FOREVER”

SPRING & SUMMER (MAY TO SEPTEMBER) CUMBERLAND HOTEL

TO CALCULATE YOUR WEDDING DAY, SELECT THE OPTIONS BELOW –

All weddings include venue services with dedicated use and set up of the main venue and cocktail reception room, our Wedding Co-ordinator, cake table, knife and stand, white linen napkins, black table cloths, seating plan, easel, printed table plan, menu tasting with culinary team, toastmaster, private evening bar facility, sea view honeymoon room, limited special room rates for family and friends, large round tables.

VENUE HIRE & CANAPÉS (OPTIONAL) + PERFECT PAIRINGS + MENU + EVENING BUFFET

This will give you your total package price, please call us for a no obligation formal quote and chat

VENUE HIRE FULL DAY

	2018	2019	2020
SUNDAY – THURSDAY	325	340	350
FRIDAYS	430	451	475
SATURDAYS	556	580	600

BUTLER PASSED 4 CANAPÉS (OPTIONAL)

TWO HOT AND TWO COLD	2018	2019	2020
SUNDAY – THURSDAY	8.50	9.00	9.50
FRIDAYS	9.00	9.50	10.00
SATURDAYS	10.00	10.50	11.00

3 COURSE WEDDING BREAKFAST

	2018	2019	2020
SUNDAY – THURSDAY	35.00	36.00	38.00
FRIDAYS	39.00	40.50	42.00
SATURDAYS	46.00	48.00	50.00

EVENING BUFFET

	2018	2019	2020
SUNDAY – THURSDAY	15.00	16.00	17.00
FRIDAYS	17.00	18.00	19.00
SATURDAYS	18.00	19.00	20.00

Minimum numbers are required for certain Wedding Venues and on Weekends
AUTUMN/WINTER WEDDING PRICES Are available at competitive prices, please see separate sheet

PERFECT PAIRINGS

TOAST THE OCCASION WITH DELICIOUS WINES AND CRAFT COCKTAILS

PACKAGES	2018	2019	2020
SILVER PACKAGE ALL DAYS 1 glass of Chilled Cava or Bucks Fizz, 2 glasses of House White Wine, Red or Rose with Meal, Glass of Chilled Cava or Prosecco for the Toast	20.00	21.50	23.00
GOLD STAR PACKAGE ALL DAYS 1 glass of Chilled Prosecco or Bucks Fizz or Pimms on arrival, 2 glasses of House White Wine, Red or Rose with Meal, Glass of Laurent Perrier Chilled Champagne for the Toast	22.00	23.50	25.00
PREMIUM PLATINUM PACKAGE ALL DAYS 2 glasses of Chilled Prosecco on arrival or One Classic Crafted Cocktail, 2 glasses of Premium White Wine, Red or Rose with Meal, Glass of Laurent Perrier Chilled Champagne for the Toast	29.00	30.00	32.00
GRAND DIAMOND PACKAGE ALL DAYS 2 glasses of Laurent Perrier Chilled Champagne on arrival or One Classic Crafted Cocktail, 2 glasses of Premium White Wine, Red or Rose with Meal, Glass of Laurent Perrier Chilled Champagne for the Toast	34.00	35.50	37.00

Cava and Prosecco can be swapped in all packages. Premium wines are any wines from our Wine List to the value of £28 per bottle. Additional drinks can be priced on application & only 1 Cocktail can be chosen from our Classic Cocktail List. Corkage is available at £15.00 per bottle of wine, £17.00 per bottle of Sparkling or Champagne and is only available during drinks receptions or wedding breakfast, not evening receptions.

CEREMONY ONLY VENUE HIRE PRICES AVAILABLE ON REQUEST

SPRING/SUMMER 3 COURSE GALA WEDDING BREAKFAST

MAY TO SEPTEMBER

(please choose one of each course and one Vegetarian)

APPETISERS

Star of Roast Fig with a Melted Goat's Cheese centre on a Bed of Rocket served with Butternut Puree & Balsamic Drizzle

Smoked Haddock Croquette, Pickled Mushrooms, Young Leaf Salad, Warm Asparagus, Hollandaise Sauce

Beetroot Salad with Feta, Toasted Pine Nuts, Pomegranate, Balsamic Reduction

Salad of Smoked & Roasted Salmon with Fennel, Apple Remoulade and Watercress Mayo

Chicken Liver Parfait with Spiced Chutney and Granary Crisp

Terrine of Pressed Hampshire Ham Hock, Homemade Piccalilli, Sourdough Crouton and Petite Salad

Crayfish and Prawns, Avocado, Mixed Leaf Salad & Dill Dressing

Courgette and Sweetcorn Fritters dressed with Salsa Verde

Crispy Duck, Bean Shoots & Watercress, White Radish, Spring Onion, Micro Coriander Leaves, Soy & Sesame Dressing

Chilled Rosette of Honeydew Melon with Fruit Salsa

Potato and Watercress Soup with Sourdough Croutons and Wild Garlic Scented Oil

Sweat Potato, Chilli and Coconut Soup

Homemade Green Pea and Mint Soup

Roasted Red Pepper and Tomato Soup, Basil Pesto

Butternut Squash Soup, Toasted Pumpkin Seeds, Crème Fraîche

MAIN COURSES

Baked Fillet of Salmon with a Gruyere & Herb Crust, with Crushed New Potatoes and a Lemon & Dill Cream

Roast Chicken Supreme, Savoy Cabbage, Pancetta, Pommes Fondant and Thyme Jus

Lamb Rump with Dauphinoise Potatoes, Roasted Root Vegetables & a Red Currant Jus

Five Spice Glazed Duck Breast, Carrot Purée, Pickled Carrots, Plum Sauce

Roast Sirloin of Beef, Horseradish Pommes Purée, Sauce Bourguignon

Roasted Fillet of Pollock, with Herb Mash, Shrimp and Crispy Capers

Slow Roasted Pork Belly Glazed with Blossom Honey served with Sage Mash, Roasted Apple & Cider Jus

Local Butchers Cumberland Sausage, Spring Onion Mash, Chefs Onion Gravy

Doombar Ale Battered Hake, Fries, Mushy Peas & Tartare Sauce

Lemon Roast Chicken with Sweet Pepper Relish and Wild Rocket

VEGETARIAN MAIN COURSES

Mediterranean Stuffed Peppers, Saffron Couscous & Mozzarella Pearls served with Fresh Basil Oil

Aubergine Parmigiana with Fresh Provençale Tomato Coulis

Rich Vegetable Moussaka served with Green Beans

Gnocchi, Butternut Squash, Stilton and Toasted Pine Nuts

Roasted Red Onion, Halloumi Cheese and Black Olive Tart, with Red Veined Sorrel and Spinach Leaves

Roast Cauliflower, Chickpea & Spinach Jalfrezi & Lemon Scented Basmati Rice

Vegetable Tagine with Apricots & Golden Raisins & Fruity Cous Cous

PUDDINGS

Strawberry Sensation, Champagne and Strawberry Jelly, Strawberry Cheesecake, Strawberry Tart
finished with Fruit Puree & Fresh Strawberries

Homemade Sticky Toffee & Date Pudding, Butterscotch Sauce & Cream

Glazed Lemon Tart with Raspberry Sorbet and Sesame Seed Caramel Stick

Cappuccino Panna Cotta, Chocolate Sable Biscuit, Raspberry Compote

Trio of Mini Dessert, Salted Caramel & Vanilla Panna Cotta, Caramel Popcorn, Raspberry Mille-Feuille, Chocolate Éclair

Pineapple Upside Down Cake, Spiced Rum Caramel, Dorset Clotted Cream

Vanilla Crème Brûlée, served with Lemon Shortbread & Strawberry Compote

Baked White Chocolate & Ginger Cheesecake, Stem Ginger

Amaretto Poached Pear with Crunchy Almond Cream

Indulgent Layered Pavlova with Seasonal Berries

Bitter Chocolate & Orange Torte, Vanilla Mascarpone & Blow Torched Oranges

Apple Tarte Tatin with Vanilla Ice Cream

SPRING & SUMMER PLATINUM UPGRADES

Why not upgrade your Spring/Summer Wedding Breakfast Choices with One Appetiser and One Main from the Gourmet Additions for £8.90 per person, or just upgrade one course.

APPETISERS

Carpaccio of Somerset Beef Fillet,

Rapeseed Oil, Rocket, Shaved Somerset Montgomery Cheese & Black Pepper

Scottish Salmon Three Ways

Gravlax, Hot Smoked Salmon, Chefs Salmon Mousse, Lemon and Seasonal Leaves

Full Round of English Baked Brie

Cranberry Chutney, Soda Bread

**2018 - £5.90
PER PERSON**

**2019/20 - £6.50
PER PERSON**

MAIN COURSES

Herb Crusted Rack of English Lamb, Pea Puree

Grilled Fillet of Mundeford Sea Bass

Pink Salt, Cucumber Ribbons, Garden Peas & Rapeseed Oil

Fillet of English Beef Wellington, Bordelaise Sauce

**2018 - £7.90
PER PERSON**

**2019/20 - £8.50
PER PERSON**

CANAPÉS



COLD

Gazpacho Soup

Caramelized Red Onion and Goats Cheese Bruschetta

Pepperdews Stuffed with Chilli Cream Cheese

Hoisin Duck and Spring Onion Pancake

Mini Caesar Salad with Pancetta and Parmesan

Balsamic Fig with Parma Ham on Walnut Bread

Lemon and Dill Blinis with Smoked Salmon and Crème Fraîche

Spinach and Ricotta Tartlets

Cheese Straws

Ham Hock Terrine, Mustard Toasts, Pickled Gherkin

Avocado, Crayfish, Micro Herbs

Tandoori Chicken, Cucumber, Mint

Baby Mozzarella, Cherry Tomato, Basil Leaf

Smoked Mackerel Roulade, Horseradish, Pea Shoots

HOT

Scallop Wrapped in Smoked Bacon Pesto

Warm Minted Pea Soup with Toasted Focaccia

Mini Fish & Chips, Pea Puree

Panko Crispy King Prawn with Alioli

Miniature Yorkshire Puddings with Rare Beef and Horseradish

Miniature Chorizo and Halloumi Kebabs

Falafels with Harissa Hummus

Roasted Baby Bell Pepper, Tapenade



SWEET

Raspberry Tartlet

Chocolate Éclair

Macaroon

Fresh Fruit Stick

Mini Banana Bread with Passionfruit Butter

Tiny Shortcakes with Strawberries

Caramelized Lemon Tartlets



CHILDREN'S MENU

Suitable for children under 10 years old – Choose one of the options below

APPETISERS

Dips and Sticks (Carrot, Cucumber and Celery) with Chive Crème Fraîche

Tomato Soup Cheesy Garlic Bread

Melon, Seasonal Fruits and Coulis

MAIN COURSES

Sausage, Mash and Seasonal Vegetables

Penne Pasta in a Fresh Tomato Sauce

Breaded Chicken Strips, with French Fries & Peas or Salad

Steak Burger 4oz, with French Fries and Peas or Salad

Battered Hake 4oz with French Fries and Peas

PUDDINGS

Ice Cream

Fresh Fruit Skewer with Chocolate Dipping Sauce

Yoghurt

Smaller half portions of the adults menu choice are available for children under 12 years old at half the adult price

**2018 - £15.00
PER CHILD**

**2019 - £15.50
PER CHILD**

**2020 - £16.00
PER CHILD**

AUTUMN WINTER INCLUSIVE PACKAGES

OCTOBER TO APRIL ONLY (CUMBERLAND HOTEL)

Priced for 50 persons minimum with extra added value

WHAT'S INCLUDED IN YOUR GALA WEDDING DAY

Dedicated use of the main venue and cocktail reception room, Wedding Co-ordinator, cake table, knife and stand, white linen napkins, black table cloths, seating plan, easel, printed table plan, menu tasting with our culinary team, toastmaster, private evening bar facility, sea view honeymoon room, limited special room rates for family and friends, large round tables, Free disco & DJ and white chair covers with coloured sash.

PETITE WEDDINGS

Includes Silver drinks package, off season 3 course Wedding Menu and Evening buffet.

Package available Sun- Thurs from £52 per person (min 30 persons) (excludes disco) – available at a supplement price

	2018	2019	2020
SUNDAY – THURSDAY Extra Guest	2850 55	2990 57	3190 59
FRIDAYS Extra Guest	3350 60	3500 62	3700 65
SATURDAYS Extra Guest	3900 67	4100 69	4300 71
Extra chair covers charged at £2.00 per chair Extra Guests for evening buffet are charged at Buffet Menu Prices			

AUTUMN WINTER INCLUSIVE MENU

Please choose one of each course and One Vegetarian

APPETISERS

Smoked Haddock Croquette, Pickled Mushrooms, Young Leaf Salad Warm Asparagus, Hollandaise Sauce

Warm Tartlet of Leek & Roquefort Cheese with Walnut Dressed Croquettes Leaves

Salad of Smoked & Roasted Salmon with Fennel, Apple Remoulade and Watercress Mayo

Chicken Liver Parfait with Spiced Chutney and Granary Crisp

Terrine of Pressed Hampshire Ham Hock, Homemade Piccalilli, Sourdough Crouton and Petite Salad

Crayfish and Prawns, Avocado, Mixed Leaf Salad & Dill Dressing

Chilled Rosette of Honeydew Melon with Fruit Salsa

Roasted Red Pepper and Tomato Soup, Basil Pesto

Butternut Squash Soup, Toasted Pumpkin Seeds, Crème Fraîche

MAIN COURSES

Baked Fillet of Salmon with a Gruyere & Herb Crust, with Crushed New Potatoes and a Lemon & Dill Cream

Roast Chicken Supreme, Savoy Cabbage, Pancetta, Pommes Fondant and Thyme Jus

Roast Sirloin of Beef, Horseradish Pommes Purée, Sauce Bourguignon

Roasted Fillet of Pollock, with Herb Mash, Shrimp and Crispy Capers

Slow Roasted Pork Belly Glazed with Blossom Honey served with Sage Mash, Roasted Apple & Cider Jus

Local Butchers Cumberland Sausage, Spring Onion Mash, Chefs Onion Gravy

Herb Crusted Baked Ratatouille, Roasted Vegetables, Tomato & Herb Sauce, Goats Cheese

Roast Cauliflower, Chickpea & Spinach Jalfrezi & Lemon Scented Basmati Rice

Vegetable Tagine with Apricots & Golden Raisins & Fruity Cous Cous

PUDDINGS

Salted Caramel Cheesecake, Caramel

Seasonal Fruit Crumble, Creamy Custard

Homemade Sticky Toffee & Date Pudding, Butterscotch Sauce & Cream

Indulgent Layered Pavlova with Seasonal Berries

Rocky Road Chocolate Brownie with Raspberry Crunch

EVENING BUFFET SELECTIONS

CLASSIC FINGER BUFFET

Selection of Finger Sandwiches

Tuna Mayo on Brown
Cheese & Pickle on Brown
Ham & Mustard on White
Chicken & Mayo on White

Cumberland Sausage Rolls

Homemade Leek & Cheddar Tarts
Mini Thai Fish Cakes with Chilli Dipping Sauce
Breaded Crumbed Chicken Goujons
Cherry Tomato, Basil and Mozzarella Skewers
Mini Caesar Salad Croustades

MEDITERRANEAN STYLE BUFFET

Selection of Continental Cheeses
Homemade Mackerel Pate
Selection of Deli Meats and Sausage
Marinated Olives and Sun Dried Tomato
Homemade Chutneys and Pickles
Crackers & Artisan Breads

TASTE OF INDIA

Served with Pilau Rice, Poppadoms, Naan Breads, Lime Pickle, Mango Chutney, Mint Sauce and Onion Salad
Chicken Tikka Massala
Lamb Dhansak
Seafood Pathia
Seasonal Vegetable Biryani

CONTEMPORARY BUFFET

Selection of Sandwiches & Wraps

Tuna Mayo on Brown
Cheese and Pickle on Brown
Ham and Mustard on White
Chicken & Mayo on White

Mini Fish & Chips

Mini Steak Burgers

Mini Caesar Salad with Pancetta and Parmesan

Baby Mozzarella, Cherry Tomato, Basil Leaf
Spicy Chicken Satay Served with Peanut Dip
Vegetable Crudites and Dips
Mini Poppadoms with Creamy Chicken Tikka



ROAST LIKE MUM USED TO MAKE - ALL YEAR ROUND

If you are planning a Sunday wedding, we offer a Superb Roast like mum used to make with Giant Yorkies & Choices of 3 Roasts plus Vegetarian option at the Autumn/Winter Package Price.

Drinks reception from 15.30pm Sundays.

Our Sunday wedding breakfasts only take place between 16.00 hours and 18.00 hours sit down and are perfect for those who love a good old fashioned roast-no pre order required. Choose your appetiser and pudding from the Autumn/Winter Wedding Breakfast Menu

BRITISH CHEESE PLATE

Why not add to your Wedding Breakfast or Evening Buffet or take as a Midnight Supper

A Large British Cheese Board, with a selection of three local cheeses, Celery, Homemade Pickles, Crackers and Bread Basket

2018 - £7.75
PER PERSON

2019 - £8.00
PER PERSON

2020 - £8.25
PER PERSON



BBQ SELECTIONS

PRICE PER PERSON

2018	2019	2020
22.50	23.50	24.50

Minimum 50 People (Wedding Breakfast BBQ priced on application)
A Choice of two Meats, one Fish and one Vegetarian

Grilled Tuna

Grilled Swordfish

Grilled Chicken

Grilled Steak Burgers

Grilled Butchers Sausage

Grilled Spicy Chorizo

Grilled Aubergine

Grilled Bell Peppers

Halloumi, Courgette, Mushroom, Red Onion & Pepper Kebabs

Served with

Bread Basket

Garden Salad

Cous Cous Salad with Sun Blushed Tomato, Roasted Squash & Peppers, Feta Cheese & Fresh Basil

Local Roasted New Potatoes with Rock Salt & Thyme

Spicy Coleslaw

Spicy Rocket & Summer Tomato Salad

Selection of Mustards & Pickles

MIDNIGHT SUPPERS

In addition to your Evening Buffet or Wedding Breakfast add a late night snack to your evening function (please choose one item)

Bacon & Ketchup Rolls

Grilled Peppers & Mozzarella with Tomato Relish

2018	2019	2020
7.15	7.50	7.85

Steak Burger in a Bap with BBQ Sauce

BBQ Pulled Pork with Apple and Fennel Coleslaw

Fish Goujons, Tartare Sauce, Fresh Pea & Mint Crush

Butchers Sausage in Sourdough Roll with Mustard & Ketchup

2018	2019	2020
8.15	8.50	8.85

HOG ROAST

Price Per Person

2018	2019	2020
22.50	23.65	24.80

MINIMUM 50 PEOPLE

Wedding Breakfast Hog Roast priced on application

Roasted outdoors, a local hog is carved and served with the following

English Apple Sauce

Crunchy Coleslaw

Chilli & Beetroot Salad

Chef's Homemade Stuffing

Crispy Crackling

Bakers Bread Basket

Tomato & Onion Salad

Roasted Aubergine is available for Vegetarians at the same price



FOOD STALLS

FISH + FOOD STALL

PRICES PER PERSON FOR FULL STALL MENU	2018	2019	2020
	29.00	30.00	31.00

OR MINIMUM SIX ITEMS PER PERSON	2018	2019	2020
	3.20	3.35	3.50

ALL STALLS ARE BOOKABLE FOR A MINIMUM OF 50 PERSONS, PORTION SIZES ARE MINIATURE BITE SIZE

FISH + SEAFOOD

White Wine Poached Mussels	Prawn in Cocktail Sauce	Dill Coated Salmon Gravlax
Fresh Clams (Shallot Vinaigrette)	Pickled Rollmop Herring, Onion	Hand Sliced Smoked Salmon
Fresh Anchovy in Oil	Crayfish Tails	Chilli Marinated Squid
Poached Crevettes	Brown Shrimp in Lemon Butter	
Mixed Seafood in Lemon Oil	Dressed Crab Meat	

Accompaniments: Lemon Mayo, Marie Rose Sauce, Green & Red Pepper Sauce, Lemon



MEAT MEZZE STALL

PRICES PER PERSON FOR FULL STALL MENU	2018	2019	2020
	25.00	26.00	27.00

OR MINIMUM SIX ITEMS PER PERSON	2018	2019	2020
	2.80	2.95	3.15

Danish Salami	Chicken Liver Pate	Honey Roasted Ham
Italian Salami	Duck Rillettes	Sliced Turkey
Chorizo	Mini Pork Pie	Salted Beef
Serrano Ham	Beef Carpaccio	Tomato, Olive & Chicken Terrine

Accompaniments: Horseradish Mayo, Chutneys, Pickles, Ciabatta Toast, Bread Sticks



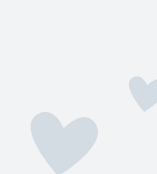
VEGETARIAN STALL

PRICES PER PERSON FOR FULL STALL MENU	2018	2019	2020
	25.00	26.00	27.00

OR MINIMUM SIX ITEMS PER PERSON	2018	2019	2020
	2.80	2.95	3.15

Stuffed Peppers	Marinated Tofu	Grilled Spiced Halloumi
Marinated Artichokes	Grilled Mediterranean Vegetable	Sun-Dried Tomato
Chickpea Hummus	Crudités	Tomato & Mozzarella
Feta Cheese	Guacamole	Marinated Mix Beans
Olives	Marinated Beetroot	Vine Leaves

Accompaniments: Ciabatta Toast, Bread Sticks, Olive Oil, Sweet Chilli Yogurt Dip, Basil Pesto



CHEESE STALL

PRICES PER PERSON FOR FULL STALL MENU	2018	2019	2020
	17.00	18.00	19.00

OR MINIMUM SIX ITEMS PER PERSON	2018	2019	2020
	3.00	3.15	3.30

Somerset Brie	Dorset Coastal Cheddar	Isle of Wight Blue
Dorset Blue Vinney	Cranberry & Wensleydale	
Dorset Red	Apricot & Stilton	

Accompaniments: Celery, Grapes, Biscuits, Chutneys, Walnut & Figs

LARGE MIXED STALL OF SEAFOOD, VEGETARIAN, MEAT AND CHEESE

MINIMUM 12 ITEMS, EXTRA ITEMS AT 2.75 PER PERSON PER ITEM

PRICES PER PERSON FOR FULL STALL MENU	2018	2019	2020
	26.00	27.00	28.00

EXTRA ITEMS AT	2018	2019	2020
	2.85	2.95	3.10



FREQUENTLY ASKED QUESTIONS & INFO

THE HOTEL

Access

Access to your venue can normally be arranged from 9am on the day of the event, although set up may not be complete. Evening access is normally available from 17.00hrs.

Bambinos

Children are welcome at our weddings although we do have guidelines to ensure your day is not disrupted, and for genuine health and safety reasons. Daytime children attending should be accounted for and child policy signed by each parent or guardian, and numbers are capped. Evening maximum numbers do apply to children of guests not attending the Wedding Breakfast, ask for details.

Candles

Candles are permitted at Oceana Resort, we have a state of the art fire detective service, and no venue is ever left unattended. We just ask that you are careful with any paper items that are part of your table design and you provide your own candles & candle holder.

Chair Covers

Are not supplied or fitted by the hotel unless otherwise stated in inclusive packages.

Confetti, Wall Hanging & Party Poppers

We ask that you do not use Confetti on the grounds and would ask you to make your way to the seafront. Things can be hung on existing pictures but not to wallpaper or paint that may leave marks.

Party Poppers cannot be used inside the Hotel.

Disabled

We do have disabled access to most public venues, and disabled facilities at Cumberland and Suncliff.

Festive Weddings

From late November to early January, our function suites will have stylish Christmas decorations and lights, so if you are feeling adventurous, why not make them part of your special day at no cost. Certain festive displays are not removable in December. Please ask for full details.

Item Collection

All items left behind should be collected by 12 noon the next day. Anything left in the venues by any persons is not the responsibility of the hotel. We advise that all valuables are removed on the evening and kept with you at all times as the hotel cannot be held responsible for items that are missing from the venue room including favours and name cards.

Music

We have speakers and facility for CD's, iPhone/MP3 in most of your rooms that can be set up in advance of your event. If supplying your own Band or Disco, you will need your own equipment and public liability insurance. Live Bands have a curfew at 11.30pm Weekends, 11.00pm Midweek, this is to ensure hotel guests have a good night's sleep.

Parking

The Hotels and Oceana Resort have limited paid parking. There are another 900 spaces on the Seafront reasonably charged daytimes and free overnight. During Air Show there is no parking on the seafront or within the Hotel. Our recommended Taxi Company is Streamline Warren. Cars should not be left overnight if you are not resident in the hotel, so please advise guests to arrive by Taxi.

Personal Wedding Planner

Your personal wedding planner will be on hand throughout your day until early evening. The Hotel Manager in charge of your event will be introduced to you on the day.

Photographers

Any of our outdoor areas can be used for Photographs providing residents or patrons are not displaced. Don't forget the seafront is directly in front of us and the Beach a 5 minute walk.

Registrar

You should personally contact Bournemouth Registry Office to book your ceremony on 01202 454945/registrars@bournemouth.gov.uk, and pay fees directly.

Rooms

We have Hotel rooms on site bookable on your own website and are a minimum of two nights stay weekends. Five rooms are held for 1 night stay at a special rate booked by the Hotel. For direct bookings – see 6 reasons to book direct.

Suppliers

We do have reputed and recommended suppliers that we work closely with, although they are not affiliated to the Oceana Resort. Please see our website.

Storage

Items from your suppliers and yourself can be delivered up to 24 hours prior to your wedding and stored securely. Ensure your transport can accommodate your gifts and belongings on departing.

Venues

The Oceana Suite can accommodate up to 120 for the Ceremony, and 90 seated for a wedding breakfast, with 140 for an evening function. The Mirabelle can accommodate 230 seated for a Wedding Breakfast on two levels and 240 for an evening function. The Ventana and Red Door venues can accommodate up to 50 people for a Wedding Breakfast.

Venue Turn Around

If you are using the same venue for your Wedding Breakfast and Evening Function, we will request you vacate the room for up to approximately one hour while we transform the venue into a stunning night time display.

If this is before 18.00hours we may be able to offer a private room with Bar, otherwise it may be in the Hotel bar & Lounge.

THE FOOD

Final Numbers

Final Menu Choices are due 14 days before your event. Final numbers are due 21 days before your event. Table plan is due 14 days before the event.

Highchairs

Highchairs are provided free of charge, we have a maximum of 6 if required.

Menu Choice

Although we have provided our own Menu Selection which reflects current food trends, we do offer a bespoke service where we can price up your own choice of individual menu on application.

Options

If you would like the option of two menu choices per course, this can be arranged. A Pre-order will be required 14 days before your event and printed on all guest names/place cards

Opening Times

Our Venues operate till midnight Sunday - Thursday and 1am at Weekends. Our bars open from 9am till close.

Menu Tasting

Complimentary Tastings are available to all confirmed bookings with a deposit. They are only available for the Wedding Breakfast not buffets, canapés, BBQ's or Perfect Pairings. They are generally offered Sunday to Thursday 19.00 hours to 21.00 hours.

Tables & Linen

Most wedding breakfast choose our large round tables which can seat from 6 – 12 people. Long tables can seat up to 20 persons. A large round can also be used for the top table. All other colours of linen can be provided for a small hire charge on application.





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