



OCEANA  
HOTELS & RESTAURANTS

Ocean Beach Hotel & Spa, The Suncliff Hotel, The Mayfair Hotel

## 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)

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, Wedding Co-ordinator, cake table, knife and stand, white linen napkins, white table cloths, seating plan, easel, printed table plan, menu tasting with our culinary team, toastmaster, private evening bar facility, 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

OCEAN BEACH HOTEL AND SPA	2021	2022	2023
SUNDAY – THURSDAY	310	315	320
FRIDAYS	360	365	370
SATURDAYS	470	475	480

### VENUE HIRE FULL DAY

MAYFAIR AND SUNCLIFF HOTELS	2021	2022	2023
SUNDAY – THURSDAY	270	275	280
FRIDAYS	295	300	305
SATURDAYS	375	380	385

### BUTLER PASSED 4 CANAPÉS (OPTIONAL)

OCEAN BEACH HOTEL AND SPA	2021	2022	2023
TWO HOT AND TWO COLD			
SUNDAY – THURSDAY	9.10	9.20	9.30
FRIDAYS	9.85	9.95	10.05
SATURDAYS	10.85	10.95	11.05

### BUTLER PASSED 4 CANAPÉS (OPTIONAL)

MAYFAIR AND SUNCLIFF HOTELS	2021	2022	2023
TWO HOT AND TWO COLD			
SUNDAY – THURSDAY	8.85	8.95	9.10
FRIDAYS	9.10	9.20	9.30
SATURDAYS	9.85	9.95	10.05

## 3 COURSE WEDDING BREAKFAST OCEAN BEACH HOTEL AND SPA

	2021	2022	2023
SUNDAY – THURSDAY	32.50	33.00	33.50
FRIDAYS	36.50	37.00	37.50
SATURDAYS	40.00	40.50	41.00

## 3 COURSE WEDDING BREAKFAST MAYFAIR AND SUNCLIFF HOTELS

	2021	2022	2023
SUNDAY – THURSDAY	27.27	27.77	28.00
FRIDAYS	31.50	32.00	32.50
SATURDAYS	33.50	34.00	34.50

## EVENING BUFFET

OCEAN BEACH HOTEL AND SPA	2021	2022	2023
SUNDAY – THURSDAY	17.00	17.50	18.00
FRIDAYS	18.50	19.00	19.50
SATURDAYS	19.50	20.00	21.50

## EVENING BUFFET MAYFAIR AND SUNCLIFF HOTELS

	2021	2022	2023
SUNDAY – THURSDAY	16.00	16.50	17.00
FRIDAYS	17.50	18.00	18.50
SATURDAYS	18.50	19.00	19.50

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

<b>OCEAN BEACH HOTEL AND SPA</b> SILVER PACKAGE ALL DAYS	<b>2021</b> 23.00	<b>2022</b> 24.00	<b>2023</b> 25.00
<b>MAYFAIR AND SUNCLIFF HOTELS</b> SILVER PACKAGE ALL DAYS	<b>2019</b> 22.00	<b>2020</b> 23.00	<b>2023</b> 24.00

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

<b>OCEAN BEACH HOTEL AND SPA</b> GOLD STAR PACKAGE ALL DAYS	<b>2021</b> 25.00	<b>2022</b> 26.00	<b>2023</b> 27.00
<b>MAYFAIR AND SUNCLIFF HOTELS</b> GOLD STAR PACKAGE ALL DAYS	<b>2021</b> 24.00	<b>2022</b> 25.00	<b>2023</b> 26.00

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

<b>OCEAN BEACH HOTEL AND SPA</b> PREMIUM PLATINUM PACKAGE ALL DAYS	<b>2021</b> 32.50	<b>2022</b> 33.50	<b>2023</b> 34.50
<b>MAYFAIR AND SUNCLIFF HOTELS</b> PREMIUM PLATINUM PACKAGE ALL DAYS	<b>2021</b> 31.00	<b>2022</b> 32.00	<b>2023</b> 33.00

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

<b>OCEAN BEACH HOTEL AND SPA</b> GRAND DIAMOND PACKAGE ALL DAYS	<b>2021</b> 37.00	<b>2022</b> 38.00	<b>2023</b> 39.00
<b>MAYFAIR AND SUNCLIFF HOTELS</b> GRAND DIAMOND PACKAGE ALL DAYS	<b>2021</b> 36.00	<b>2022</b> 37.00	<b>2023</b> 38.00

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

Cava and Prosecco can be swapped in all packages. Premium wines are any wines from our Wine List to the value of 28.00 per bottle. Additional drinks can be priced on application & only 1 Cocktail can be chosen from our Classic Cocktail List.

Corkage is available at 16.00 per bottle of wine, 18.00 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 and 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**

**Sweet 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 OPTIONS MAINS

**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, a 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 9.00 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

2021/22 - 7.00  
PER PERSON

2023 - 7.50  
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

2021/22 - 9.00  
PER PERSON

2023 - 9.50  
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

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

2021 - 15.25  
PER CHILD

2022 - 15.50  
PER CHILD

2023 - 15.75  
PER CHILD

# 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.

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.

Drinks reception from 15.30 hours Sundays.

# 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.

2021 - 8.25  
PER PERSON

2022 - 8.50  
PER PERSON

2023 - 8.75  
PER PERSON



# AUTUMN WINTER INCLUSIVE PACKAGES

OCTOBER TO APRIL ONLY

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, Three course Wedding Breakfast plus coffee and mints, Silver Drinks Package, cake table, knife and stand, white linen napkins, white 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, Classic Evening Finger Buffet, 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 £46 per person (min 30 persons) (excludes disco) – available at a supplement price

## OCEAN BEACH HOTEL AND SPA

	2021	2022	2023
<b>SUNDAY – THURSDAY</b>	2900	3000	3100
Extra Guest	55	56	57
<b>FRIDAYS</b>	3400	3500	3600
Extra Guest	58	59	60
<b>SATURDAYS</b>	3900	4000	4100
Extra Guest	64	65	66

## MAYFAIR AND SUNCLIFF HOTELS

	2021	2022	2023
<b>SUNDAY – THURSDAY</b>	2700	2800	2900
Extra Guest	49	50	51
<b>FRIDAYS</b>	3200	3300	3400
Extra Guest	51	52	53
<b>SATURDAYS</b>	3400	3500	3600
Extra Guest	53	54	55

Extra chair covers charged at 3.00 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 and 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



## MIDNIGHT SUPPERS

(all hotels)

In Addition To Your Evening Buffet Or Wedding Breakfast Add A Late Night Snack To Your Evening Function (Please choose one item)

	2021	2022	2023
Bacon & Ketchup Rolls			
Grilled Peppers & Mozzarella with Tomato Relish	7.95	8.05	8.15
Steak Burger in a Bap with BBQ Sauce	2021	2022	2023
BBQ Pulled Pork with Apple and Fennel Coleslaw	8.95	9.05	9.15
Fish Goujons, Tartare Sauce, Fresh Pea & Mint Crush			
Butchers Sausage in Sourdough Roll with Mustard & Ketchup			



## BBQ SELECTIONS

Price Per Person

### OCEAN BEACH HOTEL AND SPA

2021 - 24.50  
PER PERSON

2022 - 25.00  
PER PERSON

2023 - 25.50  
PER PERSON

### MAYFAIR AND SUNCLIFF HOTELS

2021 - 22.50  
PER PERSON

2022 - 23.00  
PER PERSON

2023 - 23.50  
PER PERSON

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



## HOG ROAST

(all hotels)

### 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

2021 - 24.00  
PER PERSON

2022 - 24.50  
PER PERSON

2023 - 25.00  
PER PERSON





# FREQUENTLY ASKED QUESTIONS & INFO

## THE HOTEL

### Access

Access to your venue can normally be arranged from 09:00hrs on the day of the event, although set up may not be complete. Evening access is normally available from 17.00hrs.

### Little Guests

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 areas, and disabled facilities at 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 facilities for you to use our speakers with an iPhone/iPad/Laptop in most of our function rooms. These will need to be tested prior to your event to ensure compatibility and good working order. If you prefer to arrange your own Band or Disco, your supplier will need their own equipment and will need to supply us in advance with their public liability insurance certificate and electrical safety certificate. Live Bands have a curfew at 23.30hrs Weekends, 23.00hrs 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 5/10 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 our 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

All venue rooms are listed in the brochure with their capacities for weddings and ceremonies.

### 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 18.00 hours 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 be-spoke 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 (Mayfair until 12 midnight all days). 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 20.30 hours.

### Tables & Linen

Most wedding breakfasts 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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