



KINGS ARMS HOTEL

HAMPTON COURT

Congratulations on your engagement...

The Kings Arms Hotel is the perfect venue for your special day providing an intimate relaxed atmosphere with great food and drink. Our venue and location are very different from your average hotel as we are a 300 year old Inn perched on the Liongate of Hampton Court Palace.

All our food is freshly made and where possible locally sourced from local farms and markets so you can rest assured every course will be delicious.

Our wedding packages are based on a minimum of 24 guests for the day time meal and a minimum of 40 guests for the evening buffet selections unless otherwise stated. Our packages have been designed as a guideline but we are more than happy to tailor bespoke packages to your party requirements. You will have a dedicated contact that will look after you and make sure your special day runs perfectly.

Please find enclosed details on:

Day Packages

Royal Package

Hampton Package

Children's Package

Evening Packages

Canape Selection

Buffet Selection

Hog Roast

Barbeque

Wedding Testimonials

If you have any queries or would like to discuss anything in more detail please do not hesitate to contact.

Kind regards,

Sarah and Simon
Proprietors

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Day Packages

Royal Package

- 2 Glasses of Dressed Pimms or 1 Flute of Veuve Cliquot, Brut, NV on Arrival
- 4 Course Wedding Meal plus Tea or Coffee & Fine Chocolates
- Half a Bottle of Wine with Meal
- A Flute of Veuve Cliquot, Brut, NV for the Toast
- Elegant Silver Cake Stand & Knife
- Room hire for wedding meal and evening reception
- Special Accommodation Rates for family & friends
- Complimentary menu tasting for the bride & groom
- Dedicated personal wedding coordinator

Please select one dish + vegetarian option from the following choices. (i.e. one starter, one main course and one dessert from the selection below for the whole of your party).

Seared Scallops with Pancetta, Lightly Spiced Salsa & Mixed Leaves

(v) **Wild Mushrooms in a White Wine Sauce** served on Toasted Ciabatta

Pan-fried Pigeon with Crisp Potato Rosti and Wilted Spinach

Smoked Salmon & Crayfish Salad with a Lemon & Dill Dressing

(v) **Artichoke, Asparagus, Tomato & Onion Tart** with Dressed Rocket

Sorbet – Please choose from the following flavours:

Passion Fruit, Melon, Champagne, Lemon or Orange

Fillet of Beef Wellington with Roast Potatoes, Wilted Spinach & Honey Glazed Carrots

Roast Monkfish wrapped in Pancetta with Dauphinoise Potatoes, Seasonal Vegetables and a Lemon Butter Sauce

Roasted Pork Belly with Mustard Dauphinoise Potatoes, Seasonal Vegetables and Caramelised Apple & Stowford Press Cider Sauce

(v) **Pumpkin and Ricotta Tortellini** with Sage Butter & Parmesan Shavings

Poached Pear & Grand Marnier Trifle Topped with Vanilla Custard

Warm Chocolate Brownie with Vanilla Ice Cream

Baileys Mascarpone Cheese cake with Crème Fraiche

Cheese & Biscuits with Grapes, Celery and Chutney

£65 per person

Hampton Package

- A Flute of our award winning Cava on Arrival
- Three Course Wedding Meal plus Tea or Coffee & Fine Chocolates
- Half Bottle of Wine with the Wedding Meal
- A Flute of our award winning Cava with the Toast
- Elegant Silver Cake Stand & Knife
- Room Hire for the Wedding Meal and Evening Party
- Complimentary Menu Tasting for the Bride & Groom
- Special Accommodation Rates for Family Members & Friends
- Dedicated Personal Wedding Coordinator

Please select one dish + vegetarian option from the following choices. (i.e. one starter, one main course and one dessert from the selection below for the whole of your party).

(v) Butternut Squash & Sweet Potato Soup with Baked Bread and Butter

Smoked Salmon on a bed of Rocket with a Horseradish Dressing

(v) Roasted Tomato & Basil Bruschetta

Pigeon & Walnut Salad with Mixed Leaves and a Balsamic Dressing

Roast Beef & Yorkshire Pudding with Roast Potatoes, Roast Parsnips, Seasonal Vegetables and Gravy

Roast Chicken wrapped in Pancetta Stuffed with Gorgonzola with Dauphinoise Potatoes and Green Beans

Pan Fried Salmon with sautéed Potatoes, Baby Spinach and a Red Pepper Pesto

(v) Mushroom, Spinach & Parmesan Risotto with Dressed Wild Rocket

Raspberry Eton Mess with Meringue & Double Cream

Baked Lemon Cheesecake with Crème Fraich

Chocolate Tart with Vanilla Ice Cream

Sorbet either Passion Fruit or Lemon

£45 per person

Children's Package

The following package for children is in addition and applicable to both the Hampton and Royal Packages. It is available for all children aged 12 years and under and includes:

- 2 Course Meal
- Soft drinks during the meal
- Glass of pretend bubbly to join in the toast (8 years +)
- Children's Pack including Colouring Books and Crayons

Please select one main course and one dessert from the following choices:

Fish and Chips Battered Haddock with Home Cut Chips and Salad

Roast Chicken with New Potatoes, Green Beans and Gravy

Beef Burger with Cheese and Lettuce in a Fresh Bun with Home Cut Chips

(v) Pasta with Roasted Peppers in a Tomato and Herb Sauce

Banana Split with Ice Cream and Chocolate Sauce

Fresh Fruit Salad with Ice Cream

Fruit Jelly with Ice Cream

Vanilla Ice Cream with a Chocolate Flake

Alternatively smaller portions of the chosen adults menu can be provided

£19 per child

Evening Packages

To complete your special day, our venue can accommodate up to 120 guests for an evening reception and we can assist in organising your evening entertainment: DJ's, bands, lighting companies and magicians etc.

We have a fantastic range of drinks from wines, lagers and spirits through to some award winning real ales.

When planning numbers for food we recommend accommodating for 60% of the day guests and 100% of the evening guests.

We can provide the following types of evening meal options:

Canapé Selection

This selection can be catered for a minimum of 40 guests

£12.95 a head choose 5 items

£16.95 a head choose 8 items

£19.95 a head choose 10 items

Meat

Yorkshire Pudding with Roast
Beef & Horseradish Sauce
Baby Beef Burger
Sausage wrapped in Bacon
Prune wrapped in Parma Ham
Chicken Kiev with Garlic Butter
Chicken & Salsa Fajita
Vol-au-vent with Pancetta & Peas
Sweet Chilli Chicken Skewer

Seafood

Salmon & Cream Cheese Blini
Fish Cake & Tartar Sauce
King Prawn & Mange Tout Skewer
Cod Goujon, Lemon & Dill Mayo
Vol-au-vent with Prawns & Marie
Rose Sauce

Vegetarian

Risotto Ball stuffed with
Mozzarella
Stilton stuffed Mushroom
Spinach & Ricotta Frittata
Goats Cheese & Mushroom Frittata
Vol-au-vent with Creamy
Mushrooms
Artichoke, Asparagus & Tomato
Tart
Potato Rosti with Spicy Salsa

Crostini with toppings:

Pate & Chutney
Mixed Cheeses
Avocado & Prawn
Ham & Mustard
Tomato, Mozzarella & Basil

Buffet Selection

This selection can be catered for a minimum of 25 guests and focuses on fresh locally sourced dishes.

Selection A for £10.95 per person

Home made Pork Pie
Home made Scotch Egg
Cornish Pastie
Quiches including vegetarian
A selection of Cheeses
Pate with Breads and Chutneys
Potato Salad & Coleslaw
Green Leaf salad

Selection B for £12.95 per person

Beef & Mushroom Stroganoff
Spiced Butternut Squash Crumble
Basmati & Wild Rice
Mixed Leaf Salad
Rustic Breads with Butter

Selection C for £15.95 per person

Chicken Madras
Vegetable Curry
Pilau Rice
Onion Bhaji
Naan Bread
Poppodom
Mango Chutney
Yoghurt and Mint Dip

Selection D for £17.95 per person

Cured Ham on the bone
Baked Fillet of Salmon
Coronation Chicken
Roasted Vegetable Strudel
Rice Salad
Potato Salad
Mixed Leaf Salad
Rustic Breads with Butter

Selection E for £9.95 per person

Fish & Chips

This option can be catered for a minimum of 25 guests and is an informal version of our British Classic. Newspaper effect cones of fish and chips served with classic fish shop wooden folks by waitresses.

Beer Battered Haddock
Hand cut Chips
Sauces & Condiments

Hog Roast

This option is only available between May and September and for a minimum of 60 guests, and includes:

A whole Spit Roasted Pig
Sage & Onion Stuffing
Apple Sauce
Soft Floured Baps

£Market Price depending on number of guests

Barbeque

This option is only available May to September inclusive and for a minimum of 50 people. The menu includes a selection of the following:

Menu A £18.95 per head

Beef Burger with Cheese
Hot Dog with Fried Onions
Vegetable Kebab
Potato Salad
Mixed Leaf Salad
Coleslaw
French Stick with Butter

Menu B £26.95 per head

Beef Burger with Cheese
Marinated Chicken Skewer
Salmon & King Prawns Brochette
Roasted Pepper Stuffed with
Mushroom Risotto
Corn on the Cob
Pasta Salad with Basil Vinaigrette
Coleslaw
Grilled Pitta Bread

Wedding Testimonials

We really did have the most fantastic of days and this is down to everything you did for us. The food was perfect and lots of people commented as such and your staff were so helpful and lovely all throughout the day. We always knew that the venue really suited us down to the ground but thank you so much for making it really special and creating such a wonderful atmosphere.

Neil & Denise Warren

We were so delighted with the service and the food on Saturday. All our guests commented on how good the meal was and everyone was raving about the roast potatoes! It was excellent and the atmosphere you and Simon have created is wonderful.

Shirley & Rob Booth

The pub was brilliant and we had such a great day.....

Katie & Scott Quaitte