



ROYAL WELLS HOTEL

TUNBRIDGE WELLS

YOUR WEDDING

Mount Ephraim, Tunbridge Wells, Kent, TN4 8BE
T: 01892 511 188 - E: royalwells@shepherd-neame.co.uk
www.royalwells.co.uk



ROYAL WELLS HOTEL

TUNBRIDGE WELLS

THE VENUE

Dear.....

Many congratulations on your engagement and thank you for considering the Royal Wells Hotel as a venue for your big day.

A heartfelt welcome awaits you at the Royal Wells Hotel - the perfect setting for your most special celebration. We understand that choosing a venue for your wedding can be a daunting task. With that in mind, our dedicated Wedding and Event Manager, together with their experienced team, will guide you through all of the necessary arrangements to ensure that your wedding is planned to perfection.

Situated overlooking the common, the Royal Wells Hotel, or the Wells as it is affectionately known, is a stones throw away from the town centre, you can hardly imagine a more perfect setting for your wedding. The hotel owes its regal title to Queen Victoria, who made frequent visits as a young princess in the early nineteenth century. She later granted the use of her Coat of Arms, which are proudly displayed at the top of the hotel.

The Royal Wells Hotel is licensed to hold civil ceremonies for up to 80 guests in the Alexandra Suite. The Hotel boasts two function suites suitable for your wedding breakfast, both of which have natural daylight, air conditioning and their own private bar. The hotel also offers a variety of individually designed, en-suite accommodation including 3 feature rooms.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

Steve Collins

General Manager



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OUR FUNCTION SUITES

THE ALEXANDRA SUITE & CONSERVATORY

The smaller of our two function suites, The Alexandra Suite & Conservatory is an ideal venue for a more intimate Wedding Breakfast and Evening Reception. This elegant room is light and airy with a view over the common and town to be savoured.

It has its own private bar and the Conservatory is a great place for your DJ or Band to set up for your Evening Reception.

This room is ideal for a fully contained wedding breakfast and reception, whether you require a formal sit down wedding breakfast or an informal buffet. The Alexandra Suite can accommodate up to 40 guests on circular tables including a top table if desired. The room can easily be converted and holds up to 60 guests for your Evening Reception.

THE EPHRAIM SUITE

The largest of our function suites the modern, light, ground floor Ephraim Suite has its own private bar with ample room to hold both a DJ and a Band for your Evening Reception.

The Ephraim Suite can accommodate up to 100 guests on circular tables, including a top table for your Wedding Breakfast and up to 130 guests for your Evening Reception.

We are licensed for DJs and live music in both of our suites and can happily provide contact details of recommended artists that have performed here before.



ROYAL WELLS HOTEL

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CIVIL MARRIAGES & PARTNERSHIPS

The Royal Wells Hotel is licensed to hold Civil Ceremonies with up to 80 guests in The Alexandra Suite, where you will be able to exchange your vows in an idyllic setting on your special day.

A set up and hire charge fee of £200.00 is payable to the hotel for all ceremonies held here. If you are only having a ceremony at the hotel the hire charge fee is £400.00

CEREMONY CHARGES

All fees due to the registrar are separate to any charges made by the hotel, and can be found at their website:

www.akentishceremony.com/civil-partnership/fees-and-conditions/

BOOKING A CEREMONY

If you wish to marry at the Royal Wells Hotel, we will make the booking with the local register office once you have booked with us. Your date and time of marriage are guaranteed so don't worry, you don't need to confirm the availability of a Celebrant & Registrar before you book the venue.

Once the register office has the booking they will send you confirmation. An appointment will then be made for you to meet and discuss your arrangements with a member of their Ceremony Team, who will guide you through all the legal preliminaries to the wedding and make sure that these are successfully completed.



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OUR WEDDING PACKAGES

We have 3 inclusive wedding packages for you to choose from, incorporating a range of menus, each offering something slightly different to help you cater for differing tastes and fit varying budgets. Should you not find anything that suits your requirements we would be more than happy to discuss alternative options.

All of our carefully selected packages include:

- The services of our dedicated Wedding Coordinator
- A red carpet to welcome you and your friends upon arrival
 - The use of linen table cloths & napkins
 - The use of a silver cake stand and knife
 - 4 Course wedding breakfast as standard
 - Complimentary wedding menu tasting
 - Buffet at the evening reception
- Complimentary bridal suite for the bride & groom on their wedding night*

Once you have chosen your preferred wedding package, why not personalise it by adding canapés, creating a wedding day perfectly tailored for you?

Our devoted team are ready to work with you to help you make your day exactly as you wish. Our packages have been designed to help simplify your planning; however, should you have any special dietary requirements please discuss this with your Wedding Coordinator and we will endeavour to cater for your every need.

We also have menus for your young wedding guests, designed specifically with them in mind.

**Subject to availability*



ROYAL WELLS HOTEL

TUNBRIDGE WELLS

THE PACKAGES

GOLD

Welcome drink
4 course wedding breakfast
(Gold)
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet
(China)

Additional evening guests £13.95 per head

£59.95 PER HEAD

EMERALD

Welcome drink
4 course wedding breakfast
(Emerald)
Mineral water on tables
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet (China)

Additional evening guests £13.95 per head

£74.95 PER HEAD

DIAMOND

Welcome drink
4 course wedding breakfast
(Diamond)
Mineral water on tables
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet (China)

Additional evening guests £13.95 per head

£84.95 PER HEAD

GOLD

Sunday - Thursday

Welcome drink
4 course wedding breakfast
(Gold)
1 glass of wine per person
Glass of sparkling wine with toast
Evening finger buffet (China)

Additional evening guests £9.95 per head

£49.50 PER HEAD



ROYAL WELLS HOTEL

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GOLD MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Chicken liver parfait ⁽⁶⁰⁰⁾
Served on toasted shards with dressed leaves & balsamic onion chutney

Feta, beetroot and caramelised walnut salad ^{(600) (v)}
With balsamic dressing

MAINS

Roasted pork loin
With caramelised apple and wholegrain mustard sauce

Sautéed chicken breast ⁽⁶⁰⁰⁾
With creamy mushroom, onion & parsley sauce

Oven baked cod loin ⁽⁶⁰⁰⁾
Garlic & herb crusted with roasted red pepper coulis
All served with a selection of seasonal vegetables and potatoes

DESSERTS

Zingy double cream citrus sponge fool ^{(600) (v)}
Topped with crystallised orange

Chocolate brownie
Served with clotted cream & chocolate sauce

Baked vanilla cheesecake
*An oaty biscuit base, topped with golden brown baked vanilla cheesecake,
with blueberry compote and clotted cream*

Coffee & mints

Vegetarian and vegan alternatives are available



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EMERALD MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Chicken liver & mushroom parfait ⁽⁶⁰⁰⁾
Toasted sourdough shards and balsamic onion chutney

Prawn, mango, chilli & coriander salad ⁽⁶⁰⁰⁾
With balsamic dressing

Baked halloumi & balsamic onion confit tart ⁽⁶⁰⁰⁾ ^(v)
Wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Roast topside of beef
Served with Yorkshire pudding and red wine gravy

Roasted pork belly
With caramelised apple & wholegrain mustard sauce

Oven roasted chicken breast ⁽⁶⁰⁰⁾
Stuffed with mozzarella & basil, wrapped in bacon and drizzled with roasted red pepper coulis

Pan seared cod loin ⁽⁶⁰⁰⁾
Served with crayfish & dill butter cream sauce
All served with a selection of seasonal vegetables and potato

DESSERTS

Warm triple chocolate brownie
With sweet black cherry compote, clotted cream & chocolate flake

Coconut & citrus posset ^(v)
With mango and passion fruit compote & shortbread biscuits

Blackberry & apple eton mess ⁽⁶⁰⁰⁾ ^(v)
With crushed meringue, whipped cream & raspberry coulis

Coffee & mints

Vegetarian and vegan alternatives are available



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DIAMOND MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Pressed ham hock terrine ⁽⁶⁰⁰⁾
Spring onion & leek purée & toasted sourdough shards

Stilton, chicory & radicchio salad ⁽⁶⁰⁰⁾ (v)
With figs and caramelised walnuts

Cornish crab, coconut & salmon fishcake ⁽⁶⁰⁰⁾
With seasonal leaves & mint, lime, coriander & chilli sauce

MAINS

Roast leg of lamb
With lemon stuffing, red wine & mint jus

Striploin of beef
With Yorkshire pudding, horseradish & mustard jus

Roasted chicken breast
Stuffed with mushroom mousse & wrapped in pancetta, with a tarragon cream sauce

Pan fried sea bream fillet ⁽⁶⁰⁰⁾
With roasted fennel, orange & citrus butter sauce
All served with a selection of seasonal vegetables and potato

DESSERTS

Vanilla cheesecake
With pecan brittle and salted caramel sauce

Warm honey poached pear ⁽⁶⁰⁰⁾ (v)
Caramel sauce and vanilla crème brûlée

Lemon posset ⁽⁶⁰⁰⁾ (v)
With berry compote and shortbread fingers

Coffee & mints

Vegetarian and vegan alternatives are available



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VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

STARTERS

Avocado and tofu mini toast ⁽⁶⁰⁰⁾ (v/vg)

*With red onion, pickled cucumber, toasted pumpkin & sesame seeds
all finished with a drizzle of sriracha sauce*

Beetroot, samphire and courgette fritters ⁽⁶⁰⁰⁾ (v/vg)

With seasonal leaves and basil pesto

Beetroot falafel bites ⁽⁶⁰⁰⁾ (v/vg)

On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Crispy thyme charred polenta ⁽⁶⁰⁰⁾ (v/vg)

On a wild mushroom ragu, topped with rocket leaves

Crushed avocado and sautéed mushrooms ⁽⁶⁰⁰⁾ (v/vg)

On toasted sourdough with onion confit and quinoa houmous

Kale & onion fritters ⁽⁶⁰⁰⁾ (v/vg)

With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds

Roast tandoori spiced cauliflower florets ⁽⁶⁰⁰⁾ (v/vg)

*On tahini soya yoghurt topped with pickled red cabbage,
pomegranate molasses, coriander & pumpkin seeds*

Sweet potato falafel bites ⁽⁶⁰⁰⁾ (v/vg)

On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Tandoori spiced cauliflower, broccoli & onion fritters ^(v/vg)

Served with mango chutney & seasonal leaves

Tempura vegetables ⁽⁶⁰⁰⁾ (v/vg)

*Lightly battered vegetables, with a pot of sweet chilli dipping sauce,
toasted sesame seeds, red chilli and spring onion to finish*

Vegetable gyoza ⁽⁶⁰⁰⁾ (v/vg)

Crispy pastry dumplings with sweet chilli dipping sauce, dressed rocket and pickled red onions



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VEGETARIAN MAINS

Lemon & black pepper breaded halloumi ⁽⁶⁰⁰⁾ (v)
*On a vegetable risotto with heritage tomatoes,
balsamic roasted red peppers & asparagus*

Creamy wild mushroom, cranberry and spinach Wellington ^(v)
With buttered herb new potatoes

Persian red quinoa, squash & pistachio nut roast ⁽⁶⁰⁰⁾ (v)
*With sumac roasted Brussels sprouts, fennel &
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf ^(v)
With creamy peppercorn sauce & seasonal vegetables

Blue cheese, spinach & cranberry risotto ^(v)
With dressed leaves

Porcini mushroom & truffle mezzaluna parcels ^(v)
With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil

Tofu & vegetable Malaysian curry ^(v)
Served with basmati rice, toasted almonds & warm chapati bread

Asparagus, pea & cheese ravioli ^(v)
With soya & green beans and a herb pesto

Wild mushroom & thyme risotto ⁽⁶⁰⁰⁾ (v)
Topped with pea shoots

Potato gnocchi ^(v)
Sautéed with peas and courgette, finished with vegan cheese & rocket leaves

Sweet potato, cannellini bean & quinoa croquette ^(v)
*With rocket, heritage tomato relish, roasted onions,
orzo pasta salad and bell pepper coulis*



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VEGETARIAN MAINS

Lemon & black pepper breaded halloumi ⁽⁶⁰⁰⁾ (v)
*On a vegetable risotto with heritage tomatoes,
balsamic roasted red peppers & asparagus*

Creamy wild mushroom, cranberry and spinach Wellington ^(v)
With buttered herb new potatoes

Persian red quinoa, squash & pistachio nut roast ⁽⁶⁰⁰⁾ (v)
*With sumac roasted Brussels sprouts, fennel &
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf ^(v)
With creamy peppercorn sauce & seasonal vegetables

Blue cheese, spinach & cranberry risotto ^(v)
With dressed leaves

Porcini mushroom & truffle mezzaluna parcels ^(v)
With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil

Tofu & vegetable Malaysian curry ^(v)
Served with basmati rice, toasted almonds & warm chapati bread

Asparagus, pea & cheese ravioli ^(v)
With soya & green beans and a herb pesto

Wild mushroom & thyme risotto ⁽⁶⁰⁰⁾ (v)
Topped with pea shoots

Potato gnocchi ^(v)
Sautéed with peas and courgette, finished with vegan cheese & rocket leaves

Sweet potato, cannellini bean & quinoa croquette ^(v)
*With rocket, heritage tomato relish, roasted onions,
orzo pasta salad and bell pepper coulis*



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YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

Please choose 1 dish from each of the following courses to create a set meal for all of your young guests

ARRIVAL DRINK

Apple or Orange juice

STARTERS

Seasonal soup
With crusty bread

Garlic bread ^(v)

Vegetable sticks ^(v/vg)
With red pepper houmous

MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta ^(v/vg)
With dressed leaves

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Meringue nest ^(v)
With raspberry ripple ice cream & raspberry coulis

Triple chocolate cookie ^(v)
Topped with clotted cream ice cream and drizzled with warm chocolate sauce

£15.00

PER HEAD



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FINGER BUFFETS

CHINA

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts ^(v) | Plaice goujons with tartare sauce

Cocktail sausages with Bombay curry glaze | Seasoned chips with smoky tomato mayonnaise ^(v)

£13.95 PER HEAD

SILVER

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard
Whipped brie, tomato & smashed avocado*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce | Feta, spinach and pine nut parcels ^(v)

Seasoned chips with smoky tomato mayonnaise ^(v)

£15.95 PER HEAD

BUFFET ADD ONS

In addition to all our buffets you can enhance your meal with the following dishes

Dressed salmon £6.95 per head

Kentish cheese board £7.95 per head



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CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Fresh fig, walnut & stilton bon bon sticks ^(v)

Smoked salmon & dill blini's

Roasted Mediterranean vegetable & goats cheese canapé cups ^(v)

Fried sesame feta & watermelon sticks

Baby plum tomatoes, basil, olive & mozzarella skewers ^(v)

Crispy bacon & braised leek Welsh rarebit

Aromatic seared salmon phaenang on rye bread

Confit chicken parfait & roasted mushroom blini's

Balsamic mushroom, herb & tapenade canapé cups ^(v/vg)

Chicken, caramelised shallot & asparagus canapé cups

Please select 3 of the above to be served with your reception drinks

£7.95
PER HEAD

Additional choices will be charged at £2.95 per person, per item

SWEET CANAPÉS

Ideal for finger buffets @ £2.95 each per head (please choose 1 option)

Mini chocolate churro shots

Lemon curd & ginger cheesecake lollipops

Chocolate brownie, raspberry & marshmallow



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OUR GIFT TO YOU

Book your wedding breakfast with us to take advantage of our complimentary gift to you.

Enjoy a night to remember in our Honeymoon suite* with Full English breakfast served in your room.

If you wish to take advantage of this gift from us, please advise your Wedding Coordinator when booking your wedding. We will be happy to show you our hotel rooms and make the necessary arrangements.

** Subject to availability*

OUR ACCOMMODATION

Our hotel offers your guests a wide selection of individually designed en-suite rooms, from singles to feature rooms. All of our rooms offer televisions, direct dial telephones, complimentary Wi-Fi, tea and coffee making facilities and hair dryers.

All our prices are inclusive of full English breakfast.
(Please ask your Wedding Coordinator for the tariff list.)

Rooms are available from 14.00hrs on the day of check in and guests are requested to vacate their rooms by 11.00hrs on the day of check out. However if your guests wish to explore the surrounding area, we are able to offer a left luggage facility*.

** Subject to availability*



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WHERE WE ARE

The Royal Wells Hotel is conveniently accessed by both road and rail and is approximately 45 minutes from London, 13 miles from the M25 motorway.

The nearest train station is approximately a 10 minute walk.

To find us by road, please enter the following postcode into your Sat Nav
TN4 8BE

The hotel boasts its own private car park for 20 cars.



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WEDDING CHECKLIST

AS SOON AS POSSIBLE

Book your wedding with us
Block book our accommodation
Book the church if required
Send save the date cards

1 YEAR

Book the photographer/videographer
Book the cars
Book the evening entertainment
Compile your guest list
Book your honeymoon
Go dress shopping

6 MONTHS

Organise a florist
Hire suits
Shop for wedding rings
Order the cake
Order your stationery
Organise hen & stag parties
Send invitations

3 MONTHS

Book hair and make up
Order the favours

6 WEEKS

Finalise details with the photographer,
cars, florist and entertainers
Buy gifts for the bridesmaids & groomsmen
Write the order of service

1 MONTH

Finalise your guest list
Arrange your seating plan
Organise rehearsals for the ceremony
Break in your shoes

These are just a few of the many things you will need to do before your big day. Once these are complete all that is left to do

*.....is relax and enjoy
your day!*



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APPOINTMENTS

6 MONTHS PRIOR TO YOUR WEDDING DAY

Your Wedding Coordinator will contact you to arrange a meeting to discuss any questions or queries you may have for your wedding day.

3 MONTHS PRIOR TO YOUR WEDDING DAY

Your Wedding Coordinator will arrange a meeting with you to discuss the running order of your day and your preferred menu choices.

6 WEEKS PRIOR TO YOUR WEDDING

Your Wedding Coordinator will meet with you to finalise the running order, guest numbers and any other finer details.

THE DAY BEFORE

Deliver the table plan, all items for the tables, ceremony music and the over night bag for the bride and groom

If you have any questions or queries between each meeting with your Wedding Coordinator please do not hesitate to contact us.

Please see our wedding checklist for further information



ROYAL WELLS HOTEL

TUNBRIDGE WELLS

THE SMALL PRINT

Wedding and Banqueting Terms and Conditions:

The following terms and conditions of contract shall apply to all bookings for wedding and banquet functions (functions) Reference to The Company shall be The Hotel

One signed copy to be retained by the client and one copy to be returned to The Hotel

Deposits, Payments & Confirmation:

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our Terms & Conditions , otherwise the date will be released and re-offered for sale

A non refundable deposit of £500.00 is required at the time of booking and a further 50% of outstanding non refundable deposit is required 12 weeks prior to the event.

The customer shall notify The Hotel in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any outstanding balances and all subsequent days thereafter

Cancellation Policy:

In the unlikely event of you cancelling your wedding we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of £500.00 is paid

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

General Conditions:

Licensing and Statutory Regulations: Functions held within the hotel are subject to Statutory Regulations. All such regulations must be strictly observed. Details of any such regulations can be provided on request.

Third Party Insurance: The Company shall not be liable for any loss or damage suffered by the customer, except in respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights which The Company has under the Hotel Proprietors Act 1956 where the act applies

Damage: The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Royal Wells Hotel are non smoking



ROYAL WELLS HOTEL

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THE SMALL PRINT - CONTINUED

Food and Drink: We cannot allow food or drink, other than that purchased on the premises be consumed with the hotel

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

Finishing Times: Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

Alterations to Bookings: These are required to be made in writing and are subject to approval by The Company

External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Hotel is prevented or hindered from carrying out any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

Site Copy

Event Date	Minimum No. of Guests
Signed.....	Signed.....
On behalf of The Hotel	On behalf of the Client
Name (Printed)	Name (Printed)
Position	Position
Date.....	Date.....

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The customer shall notify The Hotel in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function

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External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Hotel is prevented or hindered from carrying out any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

Client Copy

Event Date	Minimum No. of Guests
Signed.....	Signed.....
On behalf of The Hotel	On behalf of the Client
Name (Printed)	Name (Printed)
Position	Position
Date.....	Date.....

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