



The Royal

2010 WEDDING PACKAGES



The Royal

YOU DON'T GET MARRIED EVERY DAY

Congratulations on your recent engagement and thank you for considering The Royal Hotel to host your special day.

The Royal Hotel situated in the heart of Durban yet, once inside this historic hotel, the hustle and bustle of the city streets below is quickly forgotten and you find yourself lost in the romantic charms of decades past.

With its panoramic views of the City and Yacht Mole, The Royal offer's uncompromising service and modern sophistication and has been the hotel of choice for a number of famous visitors, including the King and Queen of England and numerous Heads of State.

Every single detail is carefully crafted around your individual requirements. You can be assured that you get exactly what you want, with no unexpected surprises.

With our professional help you would be able to plan the kind of wedding you've always dreamt of having. The possibilities are endless.

But, whatever your heart desires, the planning will be meticulous; the food will be exquisite, and the day will be unforgettable.



The Royal

Our Wedding Package of R285.00 per person offers

Red Carpet on Arrival for the Bridal Couple

Non-Alcoholic Welcome Drink on Arrival

Glass of Sparkling Wine or Grape Juice for the Main Toast

An easel and frame for your seating plan

A podium for speeches

Three Course Set Menu

Or

Buffet Dinner

A venue suitable for your specific needs, with the following:

Standard cutlery, crockery and glassware

White linen tablecloths and serviettes

Dance floor

Complimentary Bed & Breakfast for Bridal Couple in an Executive Suite

Complimentary Parking for the Bridal Car



The Royal

Our Exclusive Venues:

The Prince Alfred Room

This room has the option of being divided into 2 to host your wedding ceremony and reception separately or alternatively, it can be opened up completely for a larger reception. Depending on your choice it can comfortably seat from 60 to 160 guests in a dinner dance style. Situated on the first floor of The Royal Hotel, the Prince Alfred Room also has a private waiting area where your guests can relax and enjoy a non-alcoholic beverage before the reception commences. The nearby lifts and toilet facilities mean that your reception has exclusivity and will ensure that you will remain undisturbed from other hotel guests.

Top of The Royal

What better way to impress your guests than by hosting your reception in a venue set 20 floors above the city with the lights of the Durban Yacht Mall twinkling below? It couldn't get more romantic than this!!! The Top of The Royal is set up to meet your every need. With ample space for a dance floor, DJ, bar as well as buffet dinner set-up, this venue can seat 60 to 90 guests.

Top of The Royal Venue Hire Fee: R10 000.00

Marine Room & Royal Boardroom

If a smaller, more intimate affair is one that suits you The Marine Room or Royal Boardroom is just what you need.

With its yellowwood walls and exquisite crystal chandeliers. Depending on your choice it can comfortably seat from 30 to 50 guests in a dinner dance style.



The Royal

YOU'LL NEVER WANT THE EVENING TO END.

If your guests have travelled a long way, they may want to stay and make the most of their visit with a stay in one of our beautiful bedrooms/

There are 204 rooms at The Royal Hotel, which your stay in you'll enjoy the highest possible levels of comfort and service.

DIRECTIONS TO THE ROYAL HOTEL

Follow directions from Airport to Durban

Total distance: 16.3km

Follow Exit/Uitgang N2 signs

After 1.4km turn right (N) following N2 North coast

After 300m turn right (E) following N2 North coast

After 300m join M4 Durban City/Stad

After 12.4km follow Esplanade turnoff

At 1.9km turn left in the Royal Parkade

Please park on the 11th or 12th floor

Go down in the lift to the 4th floor and walk down a flight of stairs and you will see the entrance to the hotel

You will be on the first floor of the hotel, which is where Prince Alfred Suite is situated

Menu 1: Eastern Buffet Menu

Starter Platters:

Platters of Homemade Eastern Hors'd oeuvres

Presented to the Tables Of:

Mustard Seeded Braised Potato & Coriander Samosas
Spicy Spinach Chilli Bites
Cocktail Springrolls
Cumin Spiced Chicken Strips
Served with a Tamarind Scented Chilli Dip

Main Course:

Cold Selection:

Basket of salad greens, marinated olives, feta, ripe tomato,
Julienne of peppers, sliced onion rings, garlic & herb croutons

Vegetarian:

Paneer Cooked with Garden Fresh Vegetables
In a Mild / Hot Clove Scented Butter

Sweet potato and cinnamon honeyed butternut bake with
Creamed spinach and Feta cheese

Non-Vegetarian Items

Masala Crusted Leg of Lamb

Butter Chicken

Tandoori Seasoned Breast of Chicken oven
Roasted and finished in mixed spicy tomato gravy

Goan Fish

Fresh Linefish Spiced Oven Baked &
Simmered in red chilli & tamarind chutney

Hot Accompaniments:

Savoury Rice,
Roasted Potatoes,
Buttered Seasonal Vegetables,
Spicy Dhal,
Brown Onion Gravy,
Mint Jus,
Sambals, Assorted Pickles, Rotis, Poppadums

Dessert:

Soji
Strawberry cheesecake
Cinnamon apple crumble
Chocolate cherry cream gateau
Peppermint Crisp chocolate mousse
Tropical fresh fruit salad with a minted passion fruit dressing

The Royal's filter coffee and Ceylon tea on request

Menu 2: Eastern Vegetarian Buffet Menu

Starter Platters:

Platters of Homemade Eastern Hors'd oeuvres Presented to the Tables

Mustard Seeded Braised Potato & Coriander Samosas
Spicy Spinach Chilli Bites
Cocktail Springrolls
Served with a Tamarind Scented Chilli Dip

Main Course:

Cold Selection:

Basket of salad greens, marinated olives, feta, ripe tomato,
Julienne of peppers, sliced onion rings, garlic & herb croutons,

Hot Selection:

Paneer Cooked with Garden Fresh Vegetables
In a Mild / Hot Clove Scented Butter

Sweet potato and cinnamon honeyed butternut bake with
Creamed spinach and Feta cheese

Traditional Spicy Layered Vegetable Breyani

Broad Bean & Potato Curry

Mushroom and Pea Curry

Spicy Stir-Fried Vegetable with Egg Noodles

Hot Accompaniments:

Savoury Rice, Roasted Potatoes, Buttered Seasonal Vegetable
Spicy Dhal
Sambals, Assorted Pickles, Rotis, Poppadums

Dessert Buffet Selection:

Strawberry cheesecake
Cinnamon apple crumble
Chocolate cherry cream gateau
Peppermint Crisp chocolate mousse
Creamed vermicelli with sultanas and pistachio nuts
Tropical fresh fruit salad with a minted passion fruit dressing

The Royal's filter coffee and Ceylon tea on request

Menu 3: Western Buffet Menu

Starter Buffet Selection:

Mint Flavoured Couscous Salad
Waldorf Salad
Potato Salad with Smoked Salmon Strips
Roast Beetroot with Balsamic and Onion Salad
Crispy Garden Greek Salad
Mushroom a la Grecque
Mexican Beans Salad

Freshly baked breads, buns, cheese straws and breadsticks

Main Course Buffet

Carvery:

(Please select TWO menu items)

Whole Roast Chicken
With baby onions and Thyme Gravy

Roasted Topside of Beef
Mushroom, Pepper and Horse Radish Sauce
Selection of Mustards

Coffee and Cumin marinated Leg of Lamb
Mint, Rosemary and Mushroom Sauce

Accompanied by roasting pan juices gravy

Chaffing Dish Selection

(Please select TWO menu items)

Traditional Durban beef curry from the Ulundi chefs with assorted sambals
Or
Wok-fried ginger chicken with vegetable julienne, pineapple and cashew nuts
Or
Oven braised red wine lamb casserole with baby onions, mushrooms and root vegetables
Or
Pan-fried mixed seafood with linguine, sundried tomatoes, roast garlic, olive oil and Parmesan
Or
Grilled fresh linefish with a lemon scented shrimp and caper roast tomato concasse
Or
Proudly South African vegetable moussaka with sweet potato and butternut
Or
Baked Italian market vegetable lasagne with basil pesto and four cheeses

Hot Accompaniments:

Savoury Rice, Roasted Potatoes, Buttered Seasonal Vegetable

Dessert Buffet Selection:

A selection of gateaux, mousses, sweets and desserts
from the Royal's pastry chefs

The Royal's filter coffee and Ceylon tea on request

Menu 4 : Western Vegetarian Buffet Menu

Starter Buffet Selection:

Mint Flavoured Couscous Salad
Potato Salad
Roast Beetroot with Balsamic and Onion Salad
Crispy Garden Greek Salad
Mushroom a la Grecque
Mexican Beans Salad

Freshly baked breads, buns, cheese straws and breadsticks

Main Course Buffet Selection:

Baked market vegetable 'Wellington' carved by the chef
Served with a herbed roast tomato and red onion coulis

Braised spicy baby brinjal tomato chutney with fresh mint

Sundried tomato, sweet roast garlic and Calamata olive
Tossed with penne noodles and basil pesto served with Parmesan cheese

Forest mushroom, baby onion and cashew nut casserole with lentils and
coconut cream

Sweet potato and cinnamon honeyed butternut bake with creamed spinach
and Feta cheese

Roast cumin spiced potato wedges with mustard seeds

Herbed butter steamed mixed vegetables of the season

Dessert Buffet Selection:

Coconut slices
Wild strawberry cheesecake
The Royal's chocolate mousse
Pecan nut pie and glazed fruit tartlets
Chocolate profiteroles with coffee cream
Tropical fresh fruit salad with a minted passion fruit dressing

The Royal's filter coffee and Ceylon tea on request

Set Menu Option:

Starters:

(Please select ONE menu item)

Pink prawn garnished seafood mousse with fresh herbs and a lemon scented tomato cream

or

Calvados scented peppered chicken liver pâté with a citrus Waldford salad garnish

or

The Royal's Caprese salad of vine ripen tomatoes, Mozzarella cheese and fresh herb pesto

or

Roast Mediterranean vegetables, garlic couscous and Feta cheese with an herbed balsamic dressing

Freshly baked breads, buns, cheese straws and breadsticks

Main Course:

(Please select ONE menu item)

Vegetarian:

Cumin Scented Homemade Paneer

Cooked in a Coriander Flavoured Tomato & Herb Gravy

Served in a Garlic Pastry Case

Or

Grilled Mixed Vegetable Cutlet

Accompanied by

Eastern Stir Fry Vegetables

Served with a Leek & Saffron Sauce

Non-Vegetarian:

Baked Breast of Chicken

Rolled in crushed roasted Pistachio Nuts & stuffed with Apricot Mousse

Served with a Saffron Coconut Cream,

Set on a wild mushroom Risotto

Or

Herb Crusted Double Lamb Chops

Pan Fried Parmesan Polenta, Vegetable Bouquet and Rosemary Jus

Or

Pan-fried Medallions of Beef Fillet

on Sautéed Mushrooms

Served with a Vintage Red wine &

Mustard Jus, Chateaux Potatoes and

Seasonal Vegetables

Or

Baked Line-Fish on a Lemon Caper Mash

Served with a Sundried Tomato Cream and Stir-fry Vegetables

Dessert Selection:

(Please select ONE menu item)

Tira-Mi-Su, Strawberry Cheesecake & Dark Chocolate Mousse
Served with Fresh Cream, Piped Chocolate & Orange Segments

Or

Iced Nougat Parfait,
Served on a Mango Coulis with
Cinnamon Cream and Chocolate shavings

Or

Rich Chocolate Mousse with whipped Cream,
Fresh Fruits and Fresh Mint

Or

Trio of un-moulded Crème Brule's with a bitter Orange Sauce & Maraschino
Cherries

Or

Cinnamon flavoured Pavlova with whipped Cream & Fresh Fruits

Additional Items:

Cheese Platter – served to the table

Imported & Local cheeses including Mature Cheddar
With Green Fig Preserve Blue Cheese with Sweet Ginger Syrup,
Camembert & Brie, Creamy Gouda
Served with Savoury Biscuits

R18.00 per person – served on a platter to the table for 10 guests

Friandises

Assorted Chocolate Friandises

R15.00 per person

Sorbet

Passion Fruit Sorbet

R8.50 per person



The Royal

BOOKING FORM

TO: Chantel Holmes

FAX: (031) 333 6001

PHONE: (031) 333 6194

BOOKING DETAILS

COMPANY NAME : _____
DATE REQUIRED : _____
TOTAL PAX : _____
TIME : FROM _____ TO _____
REQUIREMENTS : _____
SET UP : _____

ACCOMMODATION DETAILS

DATE CHECKING IN : _____
DATE CHECKING OUT: _____
NO. OF NIGHTS : _____
TOTAL PAX : _____
ROOM TYPE : SINGLE: DOUBLE: TWIN:
FAMILY: SUITE:

CONTACT DETAILS

NAME & SURNAME : _____
COMPANY : _____
TEL NUMBER : _____
FAX NUMBER : _____
E-MAIL ADDRESS : _____
PHYSICAL ADDRESS : _____
POSTAL ADDRESS : _____