



Your Perfect Wedding Venue



Ramada Dover Singledge Lane Dover, Kent CT16 3EL

Tel: 01304 821230 Email: events@ramadadover.co.uk



Congratulations!

The Ramada Hotel Dover would like to take this opportunity to congratulate you on your forthcoming Wedding and wish you all the very best for the future.

The Ramada Hotel is a 4 Star hotel and is the perfect location, set in lovely gardens just off the A2. When you choose this hotel for a wedding, you can be certain that you will receive the highest standards of service and the best value for money without compromise.

If you would like a civil ceremony, then you can choose to get married in our beautiful gazebo situated in the hotel's landscaped gardens or in one of our two licensed suites.

When it comes to your wedding reception we can offer you the option of our intimate Channel Suite, perfect for the smaller wedding, our elegant Olive Tree Restaurant or you may prefer our stunning Grand Marquee, complete with its very own starlight canopy, dance floor and bar area. The hotel is also proud to boast sixty-eight en-suite bedrooms with special rates available to all wedding guests who wish to enjoy the hotels facilities.

The personal attention and service of our highly experienced Wedding Sales Team, together with excellent cuisine, cannot fail to make your special day a memory never to be forgotten. We know that each wedding is as individual as the Bride and Groom, and if we can accommodate your wishes, we will!

This brochure is designed as a guide to our Wedding Service. However, we do recommend that you visit the Ramada Hotel Dover and please feel free to contact a member of our Wedding & Events Team to discuss your personal requirements in detail.

We look forward to welcoming you to the Ramada Hotel Dover.



The Ceremony Room Hire

We are fully licensed to hold Civil Wedding and Partnership Ceremonies in our Channel Suite, Olive Tree Restaurant and Gazebo. With use of our red carpet and landscaped gardens for your photographs we are the perfect place for your ceremony. For all ceremonies booked with the wedding reception a Master of Ceremonies is included as standard. Please speak to our experienced Wedding Manager who will be able to explain about civil ceremonies.

The Channel Suite The Olive Tree Restaurant The Gazebo (weather permitting)

Accommodated up to 50 guests Accommodated up to 100 guests In beautiful landscaped gardens

The Ceremony Venue Hire charge is room £499.00









Wedding Reception Rooms

We have three rooms to choose from for your wedding reception. Whether you are looking at having an intimate reception or lavish celebration we have a room to suite you.

The Channel Suite

For an intimate and private wedding the Channel Suite can accommodate up to 50 guests for the wedding breakfast. To ensure the comfort of your guests throughout the day it is fully air-conditioned. **Hire charge £300.00**

The Olive Tree Restaurant

Named after the olive tree at our entrance, The Olive Tree Restaurant offers you and up to 100 guests peace and tranquillity in a beautiful setting. Newly refurbished with stunning decor and decorative glass panels you can enjoy a reception to be remembered. To add to the atmosphere we also offer the opportunity to be serenaded by our resident pianist during your wedding breakfast. **Hire charge £1000.00**

The Grand Marquee

Ideal for those wanting to put their personal signature to their wedding. The marquee is perfect for those who want the fine details to shine through, With its stunning star light backdrop, fairy lights and changeable swags to suit your theme the Grand marquee is a blank canvas to make your own. Accommodating up to 300 guests and with it's own private bar we can make your day the day of our dreams. **Hire charge £1500.00**





Provided complimentary as standard by Ramada Dover

- Use of our Landscaped Gardens/Gazebo (subject to availability & weather on the day)
- Personal Master of Ceremonies to guide you and your guests through the day (when booking a ceremony and wedding breakfast at the hotel)
- Personalised Table Plan
- Complimentary Table Linen
- Complimentary use of our Silver Cake Stand and Silver Knife
- Children under Twelve are half price.
- Red Carpet
- Complimentary room for your wedding night when booking your wedding breakfast here
- Preferential accommodation rates for your guests



Drinks Packages

Please note 'top-ups' for all drinks are available at an extra charge and we are happy to create a personalised package should you wish.

All drinks packages include fruit squash for the children

The Pearl Package:

On arrival or after your ceremony A flute of Bucks fizz

To compliment your wedding breakfast 1/2 a bottle of House red, white or rosé wine

A flute of sparkling Prosecco £16.95 per person

The Emerald Package

On arrival or after your ceremony A glass of Pimms

To compliment your wedding breakfast 1/2 a bottle of Pinot Grigio or Merlot **** A flute of Bottega Prosecco

£19.95 per person

The Sapphire Package

On arrival or after your ceremony A glass of Kir Royal

To compliment your wedding breakfast 1/2 a bottle of Macon-Villages or Cabernet-Sauvignon

A flute of Duval-Leroy Champagne £24.95 per person

Canapés

Seared beef with horseradish Duck spring roll with sesame Coronation chicken tartlet Crispy pancetta marinated kalamata olives Chicken tikka, iceberg & cucumber raita

Prawn wonton with coriander & chilli oil Smoked salmon blini with crème fraiche Thai crab cakes Smoked haddock, bacon & chive balls Salt & pepper squid, sweet chilli dressing Goat's cheese, sesame seeds & sun blushed tomato (v) Tomato & mozzarella bruschetta (v) Herb marinated kalamata olives (v) Mushroom & blue cheese spring roll (v) Brie & mango salsa (v)

Please choose 3 for £3.50 per person or 5 for £5.50 per person





Wedding Breakfast Menus

If you would like alternative suggestions, our Executive Chef would be delighted to discuss these with you.

If you have concerns regarding allergies or intolerances, please ask a member of our team. Whilst every effort is taken to prevent cross contamination, food items are produced in an environment where known allergens are used.

Please select one starter, one main course and one dessert for all your guests. If you or your guests have a food allergy or intolerance please speak to our staff who would be happy to advise you.

Pearl Menu

Butternut squash soup with sour crème, toasted almonds or Sweet galia melon, kiwi, wild berries (v) with black cherry dressing or Ham hock terrine served with toasted sundried tomato loaf, beetroot chutney or Smoked mackerel, cod & sweet potato cake with mixed leaves, caper & red onion relish Roast chicken breast with a wild mushroom sauce and tarragon potatoes or Oven roasted Coley supreme served with parsley potatoes & herb sauce or Maple roasted pork loin served with creamed potato, runner beans & balsamic sauce or Mushrooms, roasted red onions and baby spinach in puff pastry (v) with thyme & mustard dressing Pear & almond tart served with whipped cream , raspberry compote or Warm chocolate brownie cake served with Cornish dairy vanilla ice cream, caramel sauce or Fresh fruit salad with strawberry ice cream Followed by freshly brewed tea, coffee and mints

£24.95 per person

A sorbet course can be added after the starter to any of our menus £2.50 per person An additional course of a selection of cheese & biscuits can be added for an additional £4.95 per person

Emerald Menu

Broccoli, spinach & stilton soup (v) with cheese straws or Potted prawns with cucumber & lemon salad, fennel & pea shoots or Smoked chicken, confit tomato, cheddar & parmesan tart served tomato & basil dressing or Baked Goat's cheese (v) served with red & golden beetroot, baby roquette, herb oil **** Raspberry sorbet *** Bacon wrapped chicken supreme stuffed with spinach & ricotta served with lyonnaise potato, port wine sauce or Honey and garlic roasted lamb rump served with dauphinoise potato, thickened roasting juices infused with rosemary or Grilled sea bass fillet with a black olive and basil crust served with saffron potatoes, roasted red pepper dressing or Roasted butternut squash and chilli risotto cake mascarpone and sage sauce (v) Baked vanilla cheesecake served with a rhubarb compote, blackberry sauce or Sticky toffee pudding, served with apple & toffee ice cream and strawberry compote or Kentish apple tart with vanilla bean custard or Fresh fruit salad, served with salted caramel ice cream Followed by freshly brewed tea, coffee and mints

£29.95 per person

An additional course of a selection of cheese & biscuits can be added for an additional £4.95 per person

Sapphire Menu

Seafood bisque enriched with brandy and cream or Traditional smoked salmon. served with radish, fennel and pea shoot salad, honey and coarse grain mustard dressing or Seared duck salad with five spices, sherry shallot confit, micro herbs or Wild mushroom and butternut squash salad, with grain mustard and maple dressing, toasted hazelnuts and pumpkin seeds (n) (v) **** Mango sorbet with passion fruit **** Corn-fed breast of chicken, prosciutto ham and potato terrine, with roast carrot, leaf spinach, pan roasting juices or Herb roasted Kentish sirloin, With horseradish potato, baby vegetables, red wine & thyme jus or Kentish rack of lamb with a parsley crust, served with rosemary potatoes, spinach, roasted carrots, rich port jus or Spinach and ricotta cannelloni (v) with a tomato sauce and artichokes, pine nuts and roquette salad **** Eton mess, warm treacle tart, saffron oranges or Classic crème brulee, with caramelised pineapple and clotted cream or Dark chocolate torte with hazelnut mascarpone served with rum & raisin ice cream Fresh fruit salad with butterscotch ice cream Selection of Kentish & Continental cheeses Apple jelly, toasted walnuts. celery, selection of crackers Followed by freshly brewed tea, coffee and petit fours

£34.95 per person



Children's Menu

Children three years old and below eat free. Children between four and twelve years old can have a smaller portion of your menu for half the price.

Alternatively why not choose from our specially designed Young One's menu:

Young One's Menu

Sweet melon and strawberries (v) or Creamy tomato soup (v) with cheese straws or Mini cheese toasties (v) or Oven roast chicken nuggets with honey dip ***** Grilled salmon with peas and roast potatoes or Grilled chicken breast with chunky chips and salad or Mini fish and chips or Pizza with tomato and mozzarella cheese (v) **** Raspberry jelly and ice cream or Chocolate gateau with ice cream or Selection of ice cream

£10.95 per child

Evening Buffet Menu

All buffets include the following as standard:

Chef's Selection of sandwiches and rolls

(sandwich fillings) Baked ham and mustard Tuna mayonnaise Chive, egg and cress mayonnaise (v) Cheddar cheese and pickle (v) Roast chicken & herb mayonnaise Green mixed salad, potato and bacon salad & coleslaw

To personalise our buffet please choose from the following selection

£12.95 per person for 4 items from the below £14.95 per person for 6 items from the below £16.95 per person for 8 items from the below

Freshly baked sausage rolls Mini pork pies, piccalilli Chilli beef koftas, minted yoghurt dip Mini beef burgers

Hot & spicy chicken wings Cajun spiced chicken Mini chicken burgers Barbeque chicken skewers Tandoori chicken legs, minted yogurt

Tempura tiger prawns Mini fish cakes with coriander & lemon

Vegetable samosas (v) Spicy potato wedges, garlic aioli (v) Mediterranean vegetable brochettes (v) Vegetables samosas (v) Vegetable spring rolls (v) Onion & spinach bhaji (v) Warm pitta and focaccia breads with hummus (v) Greek salad (v) Nachos, guacamole and tomato salsa (v)

Wedding Packages

Bronze Package

Your wedding ceremony venue hire with use of our landscaped gardens and gazebo for your photographs (subject to availability & weather on day) and red carpet Available Sunday to Thursday **Package cost £399.00**

Pearl Package

Wedding breakfast for up to 50 guests Room hire for your wedding breakfast Drinks package to include a welcome drink, 1/2 bottle of wine during the meal and a toast drink per guest Evening buffet for up to 75 guests Use of our landscaped gardens and gazebo (subject to availability & weather on the day) Personal Master of Ceremonies to guide you and your guests through the day (when booking a ceremony and wedding breakfast at the hotel) Personalised Table Plan Complimentary Table Linen Complimentary use of our Silver Cake Stand and Silver Knife Children under Twelve are half price Red Carpet Complimentary room for your wedding night when booking your wedding breakfast here Preferential accommodation rates for your guests Package cost £2995.00 (for all bookings taken before the end of March 2017)

All Inclusive Package Your wedding ceremony venue hire Wedding breakfast for up to 50 guests Complimentary wedding cake Room hire for your wedding breakfast Drinks package to include a welcome drink, 1/2 bottle of wine during the meal and a toast drink per guest Evening buffet for up to 75 guests Free evening bar up until 10 pm Use of our landscaped gardens and gazebo (subject to availability & weather on the day) Personal Master of Ceremonies to guide you and your guests through the day (when booking a ceremony and wedding breakfast at the hotel) Personalised Table Plan Complimentary Table Linen Complimentary use of our Silver Cake Stand and Silver Knife Children under Twelve are half price Red Carpet Complimentary room for your wedding night when booking your wedding breakfast here 5 complimentary rooms for your guests Preferential accommodation rates for your quests Package cost £4995.00 (for all bookings taken before the end of March 2017)

Personal Touches

Decorations and Accessories

Ruby Package

Chair cover hire including organza sash & fitting Single organza table runner hire for each table £5.45 per person

Silver Package

Chair cover hire including organza sash & fitting Double organza table runner hire for each table Top table swag hire with fairy lights £6.15 per person

Gold Package

Chair cover hire including organza sash & fitting Double organza table runner for each table 4 x clear crystals and ivory/white petals per table Top table package – swag with fairy lights, 10 tealights & scatter crystals & ivory/white petals **£7.40 per person**

Diamond Package

Chair cover hire including organza sash & fitting Double organza table runner for each table 4 x clear crystals and ivory/white petals per table Mirror with tealights per table Centerpiece of your choice per table (please see below A, B or C) Top table package – swag with fairy lights, 10 tealights & scatter crystals & ivory/white petals **£8.75 per person**

Platinum Package As per diamond package with fairy light backdrop £12.50 per person

Centerpiece Options:

- A: Ivory birdcage, with 6 tealights with crystals and pearls and faux roses
- B: White candelabra, 5 arm with hanging crystals including candle sticks
- C: Ostrich feather centerpiece, with 60cm white opaque vase (black, white, brown or pink feathers)









Entertainment

In House DJ fr Own DJ/Band Live Bands Pianist to play during your Drinks Reception Pianist to play during your wedding breakfast

from £350.00 £80.00 Price on Application £45.00 per hour (Olive Tree Restaurant only) t £45.00 per hour (Olive Tree Restaurant only)

Additional Services

Co-ordinating marquee swags Ice sculpture Chocolate fountain Croquembouche for 50 people Professional Master of Ceremonies Bridal make-up - including trial Wedding party make-up - including trial £395.00 (customised colours can be arranged) from £200.00 (subject to design) £199.00 (subject to numbers) £125.00 £425.00 £75.00 £50.00 per person







Terms and Conditions

At the time of booking a Wedding Reception a minimum non-refundable deposit is payable of £750.00 or 25% of the total booking value whichever is the greater. For bookings for a Civil Ceremony only a 25% deposit is required at the time of booking.

An second non-refundable deposit of £2,500 or 50% of the total booking value whichever is greater will be due 9-months prior to the wedding date. Not applicable for bookings where there is a Civil Ceremony only.

Please be advised that the final balance for a Civil Ceremony or Wedding Reception is due 4 weeks before the date of the event and credit facilities are not available for these functions.

Equipment can be provided from within the hotel at a cost, however, should a customer wish to bring outside equipment into the hotel it is at the discretion of the management, and evidence must be provided to ensure that it has been tested and is safe to use. The Ramada Hotel Dover will accept no liability for outside equipment brought into the hotel, and would insist that compliance with the rules as set out in the Health and Safety at Work Act is complied with. For any third party contractors visiting the hotel (such as Bands and Entertainers) under your instruction you must ensure current and adequate Public Liability Insurance must be in place. Copies of electrical testing certificates and insurance policies must be made available to the hotel management on request. It is the customer's responsibility to ensure that any outside supplier fully complies with all regulations.

The hotel reserves the right to charge in full the person booking the wedding for any damages caused to the hotel or its property during any event by any third party or guest involved with the wedding. Wedding Guests are to be advised by the person booking the wedding that children are the responsibility of their parents at all times.

All Food and Beverage is to be purchased from the Hotel and it is the responsibility of the person signing this contract to ensure that guests at their function do not bring their own food and beverage items to the function. Any such items found will be removed or will be charged at the existing Hotel listed prices by the Hotel Management.

Please be advised that for all functions and reservations the hotel does have a cancellation policy. Guest numbers can of course be changed, however if the number goes down significantly, the cancellation charges may be applied at the discretion of the hotel management. The hotel also reserves the right if guest numbers are significantly reduced to re-allocate the designated function room, to one or more relevant to the size of the event. All non-arrivals on the day of any event will be charged for in full. The cancellation policy is applied as follows:-

Date of Cancellation

Cancelation charge payable by Customer

Booking date to 12 weeks prior to the function 25% of total booking value12 to 4 weeks prior to the function50% of total booking valueLess than 4 weeks to the function100% of total booking value

It may be in your interest to consider arranging insurance coverage for your event. This should be able to be done through your insurance company for a small premium and it can cover the cost of cancellation and other liabilities. For further information on insurance please contact your insurance company directly as the hotel does not offer any insurance cover

Customer's Signature:	Print :
Hotel:	Date: