



The Dover Marina Hotel & Spa

A boutique, waterfront venue



Your day, from dream to reality...



Weddings

The Dover Marina Hotel & Spa, with its stunning waterfront location, is proud to offer exemplary care, superb food and an outstanding attention to detail.

Our 4* venue offers the most impressive backdrop for your wedding with a sophisticated 'boutique feel'. It takes advantage of a unique position over looking the ever changing English Channel. Romantic photographs can be taken on the beach with the magnificent and famous white cliffs as a dramatic backdrop. The quality of light here by the sea is quite special and your photographs will be simply stunning!

The personal attention of our experienced Wedding Consultant will give you complete confidence. She will be on hand to advise on anything to do with your special day in the months and weeks prior to your wedding, and be there on the day itself to help make your dream day a reality.

We have three elegant rooms, all of which are licensed for civil marriage ceremonies and partnerships. Our air conditioned suites also benefit from beautiful sea views, as does our stunning bridal suite.

Please call our Wedding Consultant to arrange a viewing of our beautiful hotel and have an informal chat about your special day.

Dover Marina Hotel & Spa
Waterloo Crescent, Dover CT17 9BP
01304 203633
events @ dovermarinahotel.co.uk
www.dovermarinahotel.co.uk





The Chartwell Suite

The Chartwell Suite is simply stunning. It offers direct access onto our gardens, plenty of natural light and sea views. It is fully air-conditioned to ensure the comfort of your guests throughout the day. This Suite can accommodate up to 65 guests for the wedding breakfast and up to 80 for the evening reception.
Hire charge £500 for full day

The Blenheim Suite

For the more intimate weddings the Blenheim Suite can accommodate up to 24 guests for the wedding breakfast. It also offers access onto our gardens, plenty of natural light and sea views. To ensure the comfort of your guests throughout the day it is fully air-conditioned.
Hire charge £250 for full day.

The Waterfront Restaurant

Our beautiful Restaurant overlooking the sea is fully air conditioned. Suitable for weddings of 70-75 for the day and 110 for the evening. The Waterfront Restaurant is available to hire when booking a full 3 course wedding breakfast, drinks package and evening buffet (subject to availability).
For hire charge for full day (or evening reception), please request a quote from our wedding consultant 01304 203633
events@dovermarinahotel.co.uk

Civil Ceremonies

We are fully licensed to host Civil Weddings and Partnership Ceremonies. Three of our sea view rooms are available; please feel free to talk to our Wedding Consultant who will be able to book a ceremony for you.

Room hire for civil ceremonies

The Waterfront Restaurant up to 90 guests £750

The Chartwell Suite up to 70 guests £500

The Blenheim Suite up to 32 guests £200

The following are included:

- ◆ The service of our experienced Wedding Consultant, who will be on hand from the moment you book your wedding right up to the day itself.
- ◆ First menu tasting for the Bride & Groom
- ◆ Red carpet on arrival
- ◆ Free use of the hotel's quality silver cake stand & cake knife.
- ◆ Children under 3 eat free
- ◆ Children under 12 are half price (or can order from the children's menu).
- ◆ Free parking for all guests.
- ◆ White linen tablecloths & napkins
- ◆ A deluxe Bridal Suite for your wedding night is included for weddings of 50+ with a complimentary bottle of Champagne and chocolates.
- ◆ Microphone, P A system
- ◆ Dance floor



Drinks Packages

Please note 'top-ups' for all drinks are available at an extra charge

The Channel

£16.95 per person

On arrival or after your ceremony

A flute glass of Cranberry Fizz **or** Sunset Cocktail made with Prosecco, grenadine and tropical fruit juice and Lime Sparkle with crushed ice and a slice of fresh lime (non-alcoholic option)

To compliment your wedding breakfast

Two glasses of House red wine, House white wine or House rosé per person

To toast

A flute glass of chilled sparkling Prosecco

The Castle

£19.95 per person

On arrival or after your ceremony

A refreshing glass of Pimms with a fresh strawberry, orange slice and a sprig of mint **or** Bellini Cocktail and Royal Mint, lime and mint combined with delicate apple fizz (non alcoholic option)

Served with Mini Bruschetta Canapés

To compliment your wedding breakfast

Half a bottle of Sauvignon Blanc, Merlot or Rosé per person

To toast

A flute glass of either white or rosé chilled sparkling Prosecco

The Marina

£25.95 per person

On arrival or after your ceremony

Kir Royale or Wedded Bliss, a blend of strawberries, Prosecco, zesty lime and Amaretto and Elderflower and Mint Fizz with crushed ice (non alcoholic option)

Served with Canapés (please choose 3 from the selection below)

To compliment your wedding breakfast

Half a bottle of Sauvignon Blanc, Shiraz or a Zinfandel rosé per person

To toast the happy couple

A flute glass of chilled house Champagne

Canapés

£6.00 per person

Select 5 Canapés from the exclusively prepared list

Mini Black Olive and Tomato Quiche
Avocado and Spring Onion Crôte
Tuna Mousse and Chilli Bites
Parma Ham and Melon Skewers
Duck and Orange Pâté
Pineapple and Strawberry Skewer
Cherry Tomato and Mozzarella Crôte
Smoked Salmon, Dill & Lemon Blini
Marinated Olive Bruschetta



Wedding Breakfast Menus

All of our dishes are freshly prepared by our talented team of Chefs led by Head Chef Li. Where possible our produce is locally sourced and grown.

You are invited to create a menu with choice for your guests where individual choices are to be advised 4 weeks prior to the wedding date. Alternatively we can create a set menu for all of your guests to enjoy.

Ivory Menu

Roasted Plum Tomato & Basil Soup (v)

with herb croutons

or

Chilled King Prawn & Avocado Salad

with crispy salad leaves & lime dressing

or

Honey Glazed Pork Belly

with caramelised apple and crispy rice noodles

Roasted Kentish Beef

with homemade Yorkshire pudding, herb roasted potatoes, Kentish vegetables & traditional gravy

or

Poached Scottish Salmon Fillet with a Lemon & Pesto Crust

with parsley buttered new potatoes, Kentish asparagus & a light white wine sauce

or

Tagliatelle with Spinach, Buttered Courgettes, Peppers and Pine Nuts in a Pesto Sauce (v)

with toasted olive bread

Fresh Cream Profiteroles

with warm chocolate sauce

or

Fruit Fondue

skewers of mango, kiwi and pineapple with strawberry puree & butterscotch sauce to dip!

or

Raspberry Crème Brûlée

Freshly brewed Coffee with a Chocolate Mint Crisp

£30.95 per person



Pearl Menu

Prawn & Crayfish Timbale

with lemon mayonnaise and a salad of baby leaves

or

Wild Mushroom & Gruyere Cheese Tartlet (v)

on bed of green salad leaves with tarragon & balsamic glaze

or

Salad of Kentish Smoked Duck

with rocket, baby spinach and a hoisin dressing

Lime Sorbet

Roasted Romney Marsh Lamb

with sautéed rosemary potatoes, a selection of Kentish vegetables and a redcurrant & mint jus

or

Pan Fried Fillet of Sea Bass

with ribbon vegetables, stir fried noodles and a lime & coriander sauce

or

Pea & Mint Risotto (v)

with Parmesan shavings & drizzled with truffle oil

Milk Chocolate Fondant

with Movenpik vanilla infused ice cream

or

Citrus Panna Cotta

or

Strawberry Mini Fondue

with a warm chocolate sauce

Freshly Brewed Coffee served with Petit fours

£32.95 per person



Crystal Menu

Crab Cakes

with spring onion and sweet chilli dip

or

Spinach, Parsnip & Carrot Terrine (v)

with toasted ciabatta

or

Venison Pate

with plum chutney and rustic toast

Champagne Sorbet

Classic Individual Beef Wellington (cooked medium for all guests)

with Dauphinoise potatoes, glazed Kentish carrots & a medley
of fresh greens

or

Wild Crayfish Thermidor

with saffron rice, haricots vert & asparagus tips

or

Portabello Mushroom Goulash (v)

cooked in paprika and tomato finished with a brandy and
cream sauce and served with a timbale of rice

Assiette of Chocolate

trio of white chocolate panna cotta, dark chocolate cylinder &
milk chocolate fondant

or

Individual Raspberry & Almond Millefeuille

with local raspberries

or

Pear & Ginger Cheesecake

with double cream

Platter of English and Continental Cheeses

served with grapes, celery, chutney and cheese biscuits
(per table)

Freshly Brewed Coffee with mini Amaretti biscuits

£34.95 per person



The Dover Marina Special 'Bombay' Wedding Breakfast

*The menu is served to your table 'family service' for your
guests to choose from*

Vegetable Samosa
Onion Bhaji
Tandoori Chicken
Mini King Prawn Kebab
Poppadum's,
Pickles
Fresh Cucumber & Mint Raita
(Platter per table)

Lamb Rogan Josh
Chicken Tikka Masala
Vegetable Korma
Sag Aloo
Pilau Rice
Naan Bread

Mali Kulfi
with toasted pistachios
or
Mango Cheesecake
with raspberry puree
or
Coconut & Lime mousse

(please choose one dessert for all guests)

Freshly brewed coffee with mini Indian sweets

£24.95 per person



Carved Buffet

Cold Selection

Please make a selection of 3 from the following:

Smoked salmon / Parma ham / Whole dressed salmon / Turkey breast / Continental meats

The following are set as standard to accompany your buffet:

Layered vegetable terrine

Waldorf coleslaw

Tomato, basil & mozzarella salad

Crevettes with a coconut & lime dressing

Moroccan cous cous salad

Salad of herbs and baby leaves

Cucumber & mint salad

Avocado with a delicate lemon dressing

Four bean salad with a tangy sweet & sour dressing

French dressing, sweet chilli dressing, mango & lime dressing, classic caesar dressing

Hot selection

Please make a selection of 3 from the following:

Roasted Beef / Honey Roast Ham cooked on the bone / Grilled Salmon fillet with white wine & dill sauce / Mediterranean Chicken

The following are set as standard to accompany your buffet

Mildly spiced aubergine, red pepper & coriander bake

Buttered rice

Buttered new potatoes

Kentish garden vegetables

Dessert selection

Please make a selection of 3 choices from the following desserts:

Fresh Strawberries / Citrus Cheesecake / Triple Chocolate Gateaux/
Toffee & Pecan Roulade / Classic Gypsy Tart

Freshly Brewed Coffee with Petit Fours

Please note your guests are invited up table by table and each table may be on a different course, space for buffets depending on your final numbers may be limited, please ask our wedding coordinator to discuss this further.

£32.95 per person





Wedding Afternoon Tea Menu

A dainty selection of sandwiches served on white and wholemeal bread:

Smoked Salmon and Chive Cream Sandwich

Rare Roast Beef and Mild Horseradish

Lemon Pepper Chicken with Crisp Shredded Lettuce

Egg Mayonnaise and Cress

Mature Cheddar with Onion Marmalade

Cucumber and Dill

Selection of Mini Quiches

Cocktail Scones with Clotted Cream and preserve

Mini Chocolate Éclairs

Kiwi and Raspberry Mini Pavlovas

Selection of Petit Fours

Fresh Fruit Skewers

Tea and Coffee or Fruit Juice

£16.95 per person



Children's 2 Course Menu

Roast Chicken
with roasted potatoes broccoli, carrots & traditional gravy.

or

Spaghetti Carbonara
with garlic bread.

or

Homemade Pizza Margarita
with mini sweet corn on the cob.

or

Fish Goujons
with potato wedges and garden peas.

or

Homemade Mini Vegi Burger
with curly fries.

or

Mild Chicken Korma
with rice.

Sweet Pancake
with ice cream and chocolate sauce.

or

Mini Chocolate Fondue
with apple, pineapple and cookies to dip.

or

Fresh Strawberries and Ice Cream.

or

Milk Chocolate Mousse.

£12.95 per child 3-12 years (children under 3 free of charge)



Evening Buffet Options

Finger Buffet

£9.95 per person

Selection of assorted sandwiches and wraps

plus a choice of five of the following items

Thai chicken sticks with sweet chilli dressing
Vegetable spring rolls
Onion bhajis with a cucumber raita
Salmon goujons with tartar sauce
Mini focaccia with pesto & roasted vegetables
Mini cheese burgers with red onion chutney
Beef teriyaki skewers
Cocktail sausages glazed with Kentish wildflower honey and mustard
Italian pizza slices
Jacket potato wedges with salsa relish
Crab cakes with lime mayonnaise

Display of English & Continental Cheeses, Pates & Terrine

£9.95 per person

served with tomato chutney, onion marmalade, grapes, cheese biscuits & French bread

Homemade Burger or Barbeque Ribs

£8.95 per person

served with onion rings, and curly fries

Fish & Chip Supper

£7.95 per person

Beer battered cod served with chunky chips

Pitta Kebabs

£7.95 per person

Lamb & chicken pitta bread kebabs served with spicy wedges

Cold Fork Evening Buffet

£15.95 per person

Whole dressed salmon
Carved turkey breast
Layered vegetable terrine
Tomato, basil & mozzarella salad
Moroccan cous cous salad
Salad of herbs and baby leaves
Potato salad

Triple chocolaté gâteaux
Fresh fruit salad
Cheesecake

Chocolate tower (Croque-en-bouch style)

£125.00

consisting of profiteroles, chocolate truffles and strawberries (serves up to 50 people)

As an extra why not add a late night treat of bacon baps

£5 per person

If you would like to discuss any of our menus in further detail our Head Chef would be delighted to meet with you.



Entertainment

We can offer the services of our Resident DJ, who will play either your complete playlist or a choice of popular songs to get the party going along with some of your favourites
Hire charge £300

We can also offer the services of our resident Pianist to play a selection of lovely tunes as background music either during your wedding breakfast (only available in the Waterfront Restaurant)
£45 per hour

Service charge for own DJ/Band (DJ/Band to be agreed in advance) £80

Extra services

We have 10 beautiful tall silver 5 stem candelabra to hire for your table centres £25 each

Chair covers and sashes £4.50

Ice sculpture from £250

Dipped chocolate strawberries and a bouquet of flowers for your Bridal Suite £45

Cheese Course (optional extra) - A platter per table of English & Continental Cheese, Grapes, Celery & Biscuits £3.50 per person

Accommodation

Bridal Suite for one night including chocolates and a bottle of Champagne, included with weddings of 50 guests and over

En-suite bedrooms (special rates can be given to wedding guests)

Check in time is 14:00, however, earlier check- in may be available on the day.

All rooms are subject to availability and to avoid disappointment, we advise you to book early.



Dover Marina Hotel Recommended Wedding Suppliers

Photographers

Dover Design 07739280016 www.doverdesign.co.uk

Fleur Challis Photography 07875 000 032 www.fleurchallisphotography.com

Samantha Jones Photography 07786 314973 www.samanthajonesphotography.co.uk

Florists

Ann & Pams 01304 202796 www.annandpamsflorist.co.uk

Hayley's Blooms 07901901257 or 01304 821540 www.Hayleysbloomers.co.uk

Flowers by C flowersbyc@gmail.com

Bridal wear

County Brides 01304 212745 www.countybrides.uk.com

The Robing Room 07957 468953

Aisle Love You Again annie@aisleloveyouagain.co.uk

Cake

All About Cake (Shirley Brooks) 01304 821020 www.allaboutcake.co.uk

Hair & Beauty

Lisa Marsh (Hair and Make-Up) 07790575340

Maid-Up (Lucy Moat 07967 012762)

Master of ceremonies

Gordon Haining www.kenttoastmaster.co.uk

Chair covers

Chair Cover Hire Kent www.chaircoverhirekent.co.uk

Cars

Forever Wedding Cars 01304 365131 www.kcsdrivingservices.co.uk

Ashford Bridal Cars 01233 650049 www.ashfordbridalcars.co.uk

Balloons

The Balloon Store 01303 256337 www.balloons.com

Harpist

Graham West 01304 381713 www.grahamwestharpist.co.uk/

Singers and Bands

Peter Dinsley 01797 322311 www.peterdinsley.co.uk

Indigo Acoustic Duo indigoacoustic@gmail.com www.indigoacoustic.com

Decoration and accessories

The Vintage Elegance Company www.thevintageelegance.co.uk

Favours

Forget Me Not Favours forgetmenotfavours@hotmail.co.uk

Magician

Chris Young chrisyoungmagic@hotmail.co.uk



Terms & Conditions

Booking Procedure and Payment Arrangements

Once you have decided upon the date of your wedding reception, contact the hotel to check availability.

Each booking is accepted upon the following understanding,

Chartwell Suite- Maximum of 55 full paying guests for the day and 65 for evening.

Blenheim Suite- Maximum of 30 full paying guests for day/evening.

Waterfront Restaurant – 70 full paying guests for the day and 110 for evening.

Based on the above numbers your Wedding Reception should consist of the following:-

Drinks Package with Wedding Breakfast

Minimum of 3 Course Wedding Breakfast- for all guests, to be chosen from the enclosed package unless agreed.

Vegetarian, allergies and religious dietary requirements can be catered to the best of our abilities.

Evening Buffet (for a minimum of 90% of your guests should be catered for)

A provisional booking can be made and held for a maximum of 14 days.

When you are ready to confirm the date, arrange an appointment with our Wedding Consultant who will issue a contract.

We will also require a non-refundable deposit of 25% or a £750 whichever is the greater.

3 months before the wedding a further 25% deposit is payable

A detailed meeting is held 1 month prior to the wedding date, where final numbers and the balance will be required. However numbers may go up anytime up to 3 days before the event with the balance payable for the extra guests in advance. If numbers go down after the balance has been paid 1 month prior to the event unfortunately refunds cannot be made (we suggest if possible you invite extra guests to replace cancelled ones)

A further meeting 10 days before the date where a table plan and final set up details will be required.

Final payment of the balance must be made 1 month prior to the date of the wedding.

Menus are valid for the 2012/2013 seasons

All prices are inclusive of service and VAT

Equipment can be provided from within the hotel at a cost, however, should a customer wish to bring outside equipment into the hotel at the discretion of the management, evidence must be provided to ensure that it has been tested and is safe to use. The Dover Marina Hotel & Spa 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 any third party or guest in full for any damages caused to the hotel or its property during any event. Guests are advised that children are the responsibility of their parents at all times. No food or beverage can be bought into the hotel from any outside source without prior consent from the hotel.

Please be advised that for all meetings 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.

Date of Cancellation. Cancellation charge payable by Customer

24 to 12 weeks prior to the function 20% of total booking value

12 to 6 weeks prior to the function 50% of total booking value

6 to 4 weeks prior to the function 75% of total booking value

Less than 4 weeks prior to the function 100% of total booking value

It may be in your interest to consider arranging insurance coverage for your event; this can be done for a small premium and can cover the cost of cancellation and other liabilities. For further information please contact Pharos Corporate Solutions, Pharos House, London Road, Dover, Kent CT17 0ST, Telephone Number: 01304 215522. Please remember that your insurance contract will be made directly between the insurance company involved and yourselves.