



THE ROYAL LODGE

SYMONDS YAT EAST

Congratulations on your engagement and thank you for your valued enquiry to host your special day here with us here at The Royal Lodge, Symonds Yat East.

The Lodge has an idyllic setting in the heart of the Wye Valley, an area of outstanding natural beauty, where the river cuts through a wooded gorge on the edge of the spectacular Forest of Dean. The Lodge is nestled just below Symonds Yat Rock and stands exclusively in the grounds of almost 5 acres overlooking the river, the perfect setting for your special day.

The Lodge has an indoor function suite combined with a fantastic raised lawn which is perfect for a marquee overlooking the River Wye. We also offer our fully licensed outdoor wooden pergola for your special ceremony with a difference.

In this pack you will find a sample of our wedding menus, should you have any special requirements for your menu please let us know, all dietary needs and requests are catered for. All of our menu offerings are homemade, where possible we use local produce.

The Lodge can offer discounted venue fees for mid-week weddings. Venue fees vary dependant on the elements chosen, numbers of persons attending as well as the time of day, day of the week & time of the year that you choose for your special day.

Services that can be arranged include –river cruises along the River Wye and music services such as bands or DJ's.

Please call us to arrange an appointment with our in house wedding co-ordinator, who would be delighted to show you around the venue to discuss your wedding details & requirements.

We look forward to hearing from you.

The Royal Lodge
Weddings and Events

Wedding Packages Can Include:

Exclusive Venue Hire

Ceremony – Choose either an outdoor or indoor Ceremony

Banqueting Set up & Service Staff

Welcome Drinks

Table Numbers & Name Cards

Three Course Wedding Breakfast

Glass of Wine with Dinner

Toast Cava for Speeches

Chair Covers & Sashes – Charges Apply

Table Linen & Napkins – Charges Apply



*For more information and prices please contact our wedding coordinator who will
Gladly assist you with a personalised quote.*

Drinks Packages

Bronze £16.95pp

Pre-Reception Drinks

(served after the ceremony if held at The Royal Lodge or on arrival for church weddings)

Fruit Juice Selection & Filtered Bottled Water

Glass of Organic Wine or Sangria served with Wedding Breakfast

Glass of Organic Cava served for speeches

Silver £19.95pp

Pre-Reception Drinks

Organic Cava, Fruit Juice Selection & Filtered Bottled Water

Glass of Wine or Sangria served with Wedding Breakfast

Glass of Organic Cava served for speeches

Gold £23.95pp

Pre-Reception Drinks

Pimms & Lemonade, Fruit Juice Selection & Filtered Bottled Water

Two Glasses of Wine or Sangria served with Wedding Breakfast

Glass of Organic Cava served for speeches

Canapés from £9.95 pp

Min 20 Persons

Choose any three from below, upgrade to six for additional £2.95pp:

Vegetable Spring Rolls (V)

Caerphilly Welsh Rarebit Brioche (V)

Gourmet Sausages on Sticks

Beetroot Bellini (V)

Prawn Sushi Roll

Chicken Liver Parfait Crostini

Smoked Salmon Bellini

Smoked Bacon and Brie Crostini



Sample Royal Wedding Menu

£30.00 pp based on min 20 persons, please choose three dishes per course to offer your guests

Royal Starters

Home-made Tomato & Basil Soup

with crusty bread & croutons

Homemade Chicken Liver Parfait

with seasoned baby leaf salad, onion marmalade and toasted bread

Garlic Butter Mushrooms

in a filo pastry nest (V)

Homemade Leek and Brie Tart

with rocket and toasted pine nuts (V)

Marinated Lamb Kofta

with a homemade tzatziki dressing

Classic Royal Prawn Cocktail

served simply with lemon salad and malted toast

Royal Main Courses

(All Served with Carrot, Mixed Greens and Cauliflower Medley)

Royal Orchard Roasted Pork Belly

with roasted potatoes and sage & onion stuffing

Roasted Chicken Breast

with sautéed potatoes and Madeira jus

Poached Fillet of Salmon

with new potatoes and lemon & herb butter

Confit Duck Leg

with a spring onion potato cake and royal plum sauce

Cheddar and Tomato Risotto (V)

in a Roasted Pepper Shell

Royal Desserts

Homemade Lemon Cheesecake

with a berry coulis

Royal Poached Pear

with chantilly cream

Lodge Berry Brulée

with homemade shortbread

Royal Bread and Butter Pudding

with creme anglais

Sample Platinum Wedding Menu

£40.00 pp based on min 20 persons, please choose three dishes per course to offer your guests

Platinum Starters

Homemade Roasted Butternut Squash Soup (V)

with crusty bread and crème fraîche

Pantry Grown Goats Cheese and Red Onion Tartlet (V)

Homemade Ham Hock Terrine

with piccalilli and toasted loaf

Home Smoked Duck Breast

with waldorf salad and honey dressing

Crayfish and Lemon Mayonnaise Bruschetta

with sun blushed and red onion salad

Chicken and Chorizo Skewers

served with tomato and pearl couscous

Platinum Main Courses

(All Served with Carrot, Mixed Greens and Cauliflower Medley)

Royal Herefordshire Roast Beef

with goose fat roast potatoes and Yorkshire pudding

Homemade Chorizo Stuffed Chicken Breast

with garlic parmentier potatoes & mange tout

Roasted Atlantic Cod

with creamed potato, pancetta and pea puree

Roasted Pork Loin

with dauphinoise potatoes and tarragon cream sauce

Wild Mushrooms, Spinach and Roasted Peppers, Thyme,

Butternut Squash & Leek Ribbons (V)

Platinum Desserts

Baileys White Chocolate Cheesecake

with fresh fruit coulis

Vanilla Panacotta

with homemade shortbread

Apple Tarte Tatin

with toffee sauce

Sticky Toffee Pudding

with butterscotch sauce & vanilla ice cream

Garden Menu

From £15.00 pp *based on min 20 persons*

Selection of homemade bridge rolls

Served on white and brown bread with the following fillings:

Egg mayonnaise & watercress

Mild cheddar & Sweet pickle

Honey Roast Ham & Mustard

Smoked Salmon & Cream Cheese

Homemade Quiche's

Warm homemade Scones

Served with Strawberry Jam & Clotted Cream

Selection of delicious homemade Cakes:

Classic Victoria Sponge

Lemon Drizzle

Coffee & Walnut

Lemon & Raspberry

Cherry Bakewell

Carrot Sponge

Chocolate Brownie

Garden additions

Garden Chairs £1.50

Garden Gazebo £99 (size 3m x 5.40m)

Marquee £POA



Evening Buffet

From £15.00 pp *based on min 20 persons*

Please Choose One of the Below

Traditional Buffet

Assiette of Sandwich Platters on White and Granary Bread Served with Fresh Crudities, Dips, Jacket Wedges, Homemade Sausage Rolls, Royal Lodge Quiche, Potato Salad and Fragrant Fruity Couscous

Street Food Buffet

Royal Mini Fish and Chip Cones, Lodge Mini Beef Burgers, Potato Wedges, Homemade Beetroot and Chickpea Burgers All Served with Lodge Relishes



Evening Options

Hot and Cold Traditional

From £17.95 pp based on min 20 persons

Assiette of Sandwich Platters on White and Granary Bread Served with Fresh Crudities, Dips, Roasted New Potatoes, Homemade Gourmet Sausage Rolls, Chilli Beef Parcels, Potato Salad with Spring Onions and Fine Beans, Fragrant Fruity Couscous, Chicken & Chorizo Kebabs and Lamb Kofta Kebabs

Lodge Hog Roast and BBQ

From £19.95 pp based on min 20 persons

Local Herefordshire Pig Roast with Homemade Apple Sauce, Sage Stuffing, Seasonal Salad, Brioche Buns, Beef Burgers, Gourmet Sausages and Red Pepper & Halloumi Kebabs
All Served with Selection of Salads, Crudities and Dips

