

The Oak Hotel

Wedding Brochure



The Oak Hotel
Harbour Parade, Ramsgate, Kent CT11 8LN
Tel: 01843 583686
Fax: 01843 581606

Web: www.oakhotel.co.uk
E-mail: reception@oakhotel.co.uk

The Oak Hotel

Congratulations on your engagement!

Your wedding day is one of the most important and exciting days of your life and here at The Oak Hotel we pride ourselves on ensuring that it will be one you remember forever.

Idyllically situated overlooking the Royal Ramsgate Harbour, our beautifully finished first floor Tiffany Suite is the ideal venue for your celebrations. With high ceilings sporting stunning chandeliers and a balcony with views across the marina, The Tiffany Suite offers the perfect mix of classic elegance and cosmopolitan style.

The Tiffany Suite is fully air-conditioned and boasts a built-in DJ box and solid oak floor – ideal for dancing!

We are able to cater for up to 70 guests for banqueting and up to 100 for a buffet reception.

Tiffany Suite Hire Charges

Full Day – until 11pm

Monday to Thursday	£200
Fridays & Sundays	£250
Saturdays	£300

Evening only 7pm – 11pm

Monday to Thursday	£100
Fridays & Sundays	£150
Saturdays	£200

The hire charges above cover the following costs:

- All consultations with your Wedding co-ordinator
- Guaranteed private use of the Tiffany Suite
 - Set up time on the day of your wedding
 - High quality napkins
 - White linen table cloths
- Table balloons in your chosen colour (Extra charge)
- Your cake cut and wrapped for serving to your guests

Wedding Breakfast Menus

Here at the Oak Hotel, our team of Chefs aim to please!
The following Menus have been produced as a guide and have proven very popular. However, if the options are not to your taste, or you have a specific dish in mind for your special day, please speak to your Function Co-ordinator to discuss alternative menus.

Please notify us if any of your guests have special dietary requirements

Wedding Breakfast Menu 1

Please select one option from each course for you and your party

Starters

Soup (see soup selection for options)
Creamy garlic mushrooms
Prawn cocktail
Pork & apple terrine served with melba toast

Main Courses

Roast topside of beef with Yorkshire pudding, roast potatoes and a red wine gravy
Breast of chicken stuffed with leek & cheese, wrapped in bacon with a creamy mushrooms sauce served with a rosti potato
Pork fillet resting on a bed of wholegrain mustard mash served with a rich port gravy
Oven baked cod fillet with a pomme fondant served with savoy cabbage & bacon and cooked in a cream sauce

Desserts

Lemon tart
Sherry trifle
Carrot & cinnamon cake served with sticky toffee sauce
Chocolate mousse with a mint marshmallow

£22.95 per person

Wedding Breakfast Menu 2

Please select one option from each course for you and your party

Starters

Soup (see soup selection for options)
Balsamic vegetable terrine served with melba toast
Gravadlax with a mustard and dill sauce
Asparagus & bacon tartlet

Main Courses

Poached salmon on a bed of leeks & creamy pasta carbonara
Braised beef steak with shallots, mushrooms & a red wine gravy
Coq au vin served on a bed of fluffy rice
Roasted pork belly with a rosti potato served with a bramley apple jus

Desserts

Chocolate tart with coffee crème anglaise
Fresh fruit smoothie laced with champagne
Bailey's bread and butter pudding
Passion fruit cheesecake

£27.95 per person

Vegetarian Options

A vegetarian option can be added to either of the above menus.

Mushroom stroganoff served on a bed of rice
Seasonal vegetable crumble
Roasted pepper stuffed with vegetables and rice served with a spicy
tomato sauce
Vegetable filo parcel served with sweet chutney

Soup selection

Roasted tomato & basil
Leek & potato
Mushroom
Butternut squash & sweet potato
Creamy vegetable
French onion
Pea & ham
Broccoli & stilton

Tea and Coffee £1.50 per head

Young Guests (Under 12 Years Old)

Please select one option from both the starters and main courses for all of
your young guests

Starters

Soup
Melon
Garlic bread topped with cheese

Main Courses

Roast Chicken
Pasta with a tomato sauce

Dessert

Jelly & ice Cream
Chocolate cake

£11.95 per person

Buffet Options

Finger Buffet

A selection of wraps
Home made sausage rolls
Home made mini burgers
Home made cheese & chive chilli bites
Chinese chicken wings
Smoked salmon & olive crute
A selection of sandwiches
Home made pizza
Cocktail sausages in honey & mustard
Home made scotch eggs
Crudités & dips
Pork pies
Mini BBQ ribs
Mini salsa chicken wraps
Mini vegetable spring rolls
Lemon & lime chicken wings
Home made brie & red onion filo parcels
Home made cheese & onion puff pastry bites
Home made sweet potato curry bites
BBQ chicken wings

Choose 8 items from the selections above

£9.95 per head

Fork Buffet

Dressed cold meat platter (gammon, ham, beef & turkey)
Chilli con carne
Chicken Caesar salad
Pork & apple terrine
Smoked salmon & olive crute
Peppered mackerel mousse
Home made brie & red onion filo parcel
Mixed leaf salad
Home made coleslaw
Home made potato salad
Home made rice salad
Tomato & basil pasta
Mini baked potatoes
Curried Tempura Vegetables
Freshly baked baguette and butter

Choose 8 items from the selections above

£16.95 per head

Dessert Selection

Add a Dessert Selection to your Buffet, choosing from the following:

Chocolate Fudge Cake
Cheesecake: mandarin, blackcurrant or lemon
Strawberry Gateau

£3.50 per head

Please discuss Dessert options with your Function Co-ordinator, so that you can choose appropriately for your party size.

Drinks

We are able to offer bespoke drinks packages for your reception in order to cater for the following:

Arrival Drinks
Table Drinks
Toast Drinks

Popular option for an arrival drinks is:

Bucks Fizz £3.50 per glass

As follows is our wine list with a range of choices for both tables and toast drinks

White Wine

Bottle

Pinot Grigio delle Venezie Santori IGT

£16.50

Zingy and fresh with a tongue-tingling acidity - Italy

Zarapito Chenin Blanc Torrontes

£14.95

A very light and fresh wine with an aromatic nose and ripe, fruit salad palate – San Juan -Argentina

Brian McGuigan Private Bin Chardonnay

£15.50

A soft, ripe Chardonnay with generous supple fruit flavours -Australia

Ropiteau L'Emage Chardonnay

£14.95

Rich, dry Chardonnay with lemon butter character –Vin de Pay d'Oc -France

Sunrise Sauvignon Blanc

£14.95

Pure Sauvignon flavours jump out of the glass giving a refreshing mouthful of grassy fruit - Chile

Tenimenti Ca' Bianca Gavi DOCG

£17.50

Pale gold with green hints, fine bouquet of white flowers, apple and vanilla. Dry with light, spicy notes

Rose Wine

Bottle

Humboldt Coast Zinfandel Rose

£14.95

Medium dry, blush wine with fragrant floral notes and orange blossoms with ripe berry flavours and a crisp, medium dry finish – California

Pinot Grigio Blush Sartori

£16.50

Elegant and crisp, with clean summer fruit flavours and a hint of sweetness - Italy

Sunrise Merlot Rose

£14.95

Redcurrants, cherries and flowery perfumes on the nose with a balanced, refreshing and soft palate – Central Valley - Chile

Red Wines

Bottle

Sunrise Merlot

£14.95

Succulent damson fruit flavours fill the senses in this delicate Chilean Merlot – Chile

Brian McGuigan Private Bin Shiraz

£15.50

Full-flavoured and spicy with ripe fruit flavours. Soft and approachable – Australia

Ropiteau L'Emage Cabernet Sauvignon

£14.95

Silky smooth red with irresistible blackcurrant aromas – Vin de Pays d'Oc-France

Rioja Campo Viejo Crianza

£17.50

Ruby red in colour with sweet cherry aromas and oaky flavours. Light, Smooth velvety texture - Spain

Champagne & Sparkling

Bottle

Laurent Perrier Rose

£75.00

Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate

Moet et Chandon Brut Imperial

£43.50

Delicately vinous with vine and lime blossom aromas. The palate is well balanced and shows finesse

Reynier Brut

£36.00

A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age

Reynier Rose

£3600

Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate

Cava Pere Ventura Brut Nature

£21.00

Fresh, clean and fruity with great bubbles and refreshing acidity - Spain

Cava Pere Ventura Rosado Brut **£21.00**

A delightful sparkling rose, with lots of elegant, fresh strawberry fruit – Spain

Santori Prosecco **£21.00**

Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity

Additional Items & Decorations

DJ (includes £10.00 booking fee) £150

String of Pearl Balloon Arch £35

Table Balloons (x3) £5

Cake Stand & Knife Hire £25

Extension until 12 Midnight £35

Special Newlywed's Package

Take advantage of our Newlywed's Package and make your special function at The Oak Hotel, a night to remember!

The package includes:

~1 nights stay in our beautifully refurbished

Honeymoon suite, with sea view & Whirlpool Bath

~ Bottle of Möet et Chandon champagne on arrival

~Flowers and balloons in your room

~Full English breakfast served with tea or coffee, delivered to your bedroom at your requested time

All this for ONLY £169.00

Alternatively upgrade to one of our fabulous Sea View Suites for just an extra £25.00

oooOooo

If you would like to take advantage of this fabulous offer, please advise a member of staff when booking your function and we will be happy to make the necessary arrangements for you. Viewings of our hotel rooms can be arranged, just ask at hotel reception

Hotel Function Tariff

All function guests at The Oak Hotel are entitled to a reduction of 10% on all Hotel rooms. Please advise your guests to state, at the time of booking, the name of the function they are attending.

Rooms are available from 14.00 on the day of check in. Guests are asked to vacate their rooms by 11.00 on the morning of departure.

For a copy of our tariff please contact Hotel Reception.

Offer is subject to availability and not to be used in conjunction with any other offer.

All prices given are inclusive of V.A.T at 20%

Directions to The Oak Hotel

From M25 (West)

From the **M25 (West)** take the **M26 (direction M20 Dover/Channel Tunnel)**
From the **M26** join the **M20** From **M20** leave at **junction 7** and join the **A249 (direction Sheerness)**
Proceed along the **A249** until you reach a roundabout. Bear left onto the **M2 feeder lane (direction Dover).**

From M25 (Dartford Crossing)

From the **M25 Dartford Crossing** join the **A2/M2 Southbound (direction Dover)**

Both Routes Join at this Point

Follow the **M2 Southbound** until the end where it splits left to **A2 (Canterbury)**, or right **A299 (Margate)**.

Take the **RIGHT HAND lane (A299)**

Remain on the **A299** until you reach a roundabout signposted **A28 Margate / Canterbury**. Take **second exit (straight across, direction Ramsgate)**. At next roundabout take the **second exit (direction Ramsgate)**

At the next roundabout take the **second exit (direction Ramsgate)**.
At next roundabout take **second exit and move immediately into left hand lane to approach second roundabout, then take first exit (direction Ramsgate)**.

Stay on this road until next large roundabout **and take second exit**.
On to next roundabout and take **second exit (direction Ramsgate)**.

Stay on this road until the next roundabout and **take the third exit (direction seafront)**. Stay on this road which will take you on to the seafront. Follow the road down the hill towards the harbour (Kent International Hotel on left). At mini roundabout take second exit (straight ahead). Just after the pedestrian crossing (The Royal Public House on the left hand side) turn right into Harbour Parade,

The Oak Hotel is 100 metres on the left hand side.

On street parking is available or there is a car park in Leopold Street (Tickets available from hotel reception for Leopold Street car park - £2.30 for 24 hours).

Terms & Conditions

**Please be aware the Oak Hotel is strictly NON SMOKING.
This includes the Tiffany Suite, Café Roma, Lounge Bar, Atlantis and all guest
bedrooms.**

~A deposit of £200 is requested to confirm your booking.
Your final balance is required no later than 2 weeks prior to arrival.
Please note in the event of cancellation, the deposit is
NON REFUNDABLE.

~Functions are to finish no later than 11pm at any time.
An extension until 12 midnight may be granted at the managers discretion, by prior
arrangement. Please note that the Room Hire Fee for an extended hour
(11pm—12midnight) is £35.00.

~ The Oak Hotel operates a 'Challenge 21' policy. Any guests attending a function, who
appear to be under 21, will be asked to prove they are over 18, in order to purchase
alcohol. The only acceptable forms of I.D are photo passport or photo driving licence.
Any guest found to be purchasing alcohol for under aged guests, will be asked to leave
the premises. Please be aware, this is not just company policy-
IT IS THE LAW

~ The room hire fees apply to functions where a sit down meal or buffet have been
chosen. For functions where alternative food arrangements have been agreed, the
room hire fee may vary. Please be aware, due to health and hygiene legislation, only
food prepared by us, on our premises may be consumed in the Tiffany suite.

~ Due to the damage caused by the transfer of dye, streamers and coloured, metallic
confetti, are not permitted in the Tiffany suite.

~Please notify us in advance if you require use of highchairs.

~ Some of our menu items may contain nuts

~Full terms and conditions are available on request.

~All information in this pack is correct at time of printing, 15 January 2012.

~All prices quoted are inclusive of V.A.T at 20%

**Please note, the contents and prices in this booklet
are subject to change & removal.**