



ROYAL SOUTHERN
— YACHT CLUB —





WEDDINGS AT THE ROYAL SOUTHERN

On the banks of the River Hamble, in the heart of Hamble-Le-Rice lies our elegant Clubhouse providing a unique venue for your waterfront Wedding.

From intimate to large scale celebrations, our on-site coordinators will bring your vision to life.

From our overnight accommodation to handpicked dishes prepared by our in-house Chefs, we are dedicated to providing you with bespoke Weddings, Receptions and flexible packages to create your dream day.

Zoë, Laura and Annalise

Events Team

**Package prices valid until 1st January 2024*



CEREMONY HIRE

MONDAY—THURSDAY £450.00 | FRIDAY OR SATURDAY £600.00

The Royal Southern has five locations around the club where you can spend your special day...

MORE INTIMATE CEREMONIES

The River Room including outside space

Yeoman Room

Chart Room

MORE LARGE SCALE CELEBRATIONS

Our Large Function Room made up of two parts: North and South

Den's Deck (outside)

The Pier (Celebrant only)

Hampshire Registrars — www.hampshireceremonies.org.uk

Please note confirmation of the registrars availability for time and date chosen needs to be received prior to booking the venue.

We are a licensed venue to hold civil ceremonies on site, with a choice of five amazing locations inside and outside which can be made perfect for any time of the year whether you have 60 or 180 guests.

Please enquire with our Events Team for more information or to arrange a viewing.



OUR EVENING PACKAGE

Our evening package prices start from £79.50 per person with optional upgrades to make your day truly memorable.

Each Package Includes:

Reception Drink

Selection from: Prosecco, Pimms or Bottled Beer

Wedding Breakfast

Choose from our packages on the following pages

Evening Nibbles

A Dedicated Wedding Manager

Supervisor on the Day

Room Hire

Complimentary Tasting Dinner for Two

White Table Linen, Glassware, Crockery & China

Use of Round Cake Stand & Knife

Private Bar

Dance Floor

Personalised Menus on Tables

Complimentary hotel room for the Happy Couple including Breakfast

Please speak to your coordinator if you have any specific requests in mind and we will do our best to accommodate.



UPGRADES AND EXTRAS

WINE ON TABLES

Upgrade to have your chosen Wine on your guests tables

CANAPES

Choose up to 5 Canapes for each guest to enjoy

TOAST DRINK

Add a glass of Champagne or Prosecco to make your toast even more special

RECEPTION DRINK

Make the start of your celebrations even better with an upgraded welcome drink to suit you and your guests taste.

CHAIR COVERS, SASHES, DRAPES

Upgrade your chairs and décor for your special day

MARQUEE HIRE

If you would like to hire the marquee for your day for some covered outside space, please let us know in advance.

Please speak to your coordinator if you have any specific requests in mind and we will do our best to accommodate.





WINE

PROSECCO

NV Prosecco Spumante Extra Dry, Ca' di Alte, Veneto Italy

WHITE WINES

2020 Rioja Blanco, El Coto, Spain

2020 'Wally' Sauvignon Blanc VdP du Val de Loire, Les Caves de la Loire,
France

2020 Picpoul de Pinet, Baron de Badassière, Languedoc, France

2021 Pinot Grigio, Ca' di Alte, Veneto, Italy

ROSÉ WINE

2020 'Terre di Monteforte' Pinot Grigio Rosato, Cantina di Monteforte,
Veneto, Italy

RED WINES

2020 Shiraz, 16 Stops, South Australia

2019 Chianti, Mediceo, Tuscany, Italy

2017 Rioja Crianza, El Coto, Spain

2020 Merlot Pays d'Oc, Château Haut-Blanville, Languedoc, France

2019 Mendoza Malbec, Kaiken Clásico, Argentina

2020 Côtes-du-Rhône Rouge, Les Terres du Roy, Southern Rhône, France



SILVER PACKAGE

£79.50

MENU

Rolled Ham Hock and Grain Mustard Terrine Red Onion and Pineapple

Relish, Toasted Sourdough

Smoked Mackerel and Horseradish Pate, Spring Onion and Dill Salad, Toasted Bread

Leek, Potato and Stilton Soup (V)

*

Pan-Fried Chicken Supreme, Thyme and Mushroom Cream Sauce

Pressed Maple and Cider Glazed Pork Belly, Sage, and Roasted Baby Onion Jus

Baked Aubergine Topped with a Chickpea, Red Pepper and Feta with a

Plum Tomato Sauce (V) (Also available as vegan)

All served with Seasonal Vegetables and Fondant Potato

*

Salted Caramel Cheesecake

Lemon Posset, Mixed berry Compote and Homemade Shortbread

Glazed Orange Tart, Cinnamon Cream



Please choose (the same) starter, main and dessert for all your guests, we will of course accommodate any dietary requirements requested in advance of the day.



GOLD PACKAGE

£89.50

MENU

Smoked Chicken Ballotine, Mango and Pomegranate Salad

Salmon and Sole Terrine, wrapped in Nori, Wasabi, Crème Fraiche Dressing

Heritage Tomato, Caper and Black Olive Bruschetta (VG)

*

Pork Fillet Wrapped in Smoked Streaky Bacon, Grain Mustard Jus

Salmon Supreme, Vanilla and Basil Cream Sauce, Crushed New Potatoes

Corn-fed Chicken Breast Stuffed with Pistachio and Apricot Farce, Spinach

and Hampshire Watercress Cream Sauce

Baked Field Mushroom Stuffed with Baby Creamed Leeks and Spinach,

Herb Crumb Topping (V) (Also Available as Vegan)

All served with Seasonal Vegetables and Fondant Potato

*

Lemon and Basil Meringue, Raspberry Puree

Cafe Latte Crème Brûlée

Strawberry Delice, Chantilly Cream

Please choose (the same) starter, main and dessert for all your guests, we will of course accommodate any dietary requirements requested in advance of the day.





PLATINUM PACKAGE

£94.50

MENU

Chicken and Pork Liver Pate, Fig Chutney, Toasted Sourdough
Brixham White Crab, Crème Fraiche, Avocado and Spring Onion (Sup £5.00)

Beetroot and Shallot Tarte Tatin, Rosary Goats Cheese (V)

*

Roasted Rump Of English Lamb, Peas and Mint Veloute, Fondant Potato
Honey Glazed Duck Breast, Port and Cherry Sauce, Dauphinoise Potato
Pan-Fried Fillet of Beef, Thyme Pomme Anna Potatoes, Rich Red wine Jus
(Sup £6.00)

Spinach Crepe Stuffed with Ratatouille and Red Pepper Coulis (v)
(Also available as vegan)

*

Lime and Coconut Cheesecake
Rhubarb and Gin Panna cotta

White and Dark Chocolate Mousse, Roasted White Chocolate Crumb

Please choose (the same) starter, main and dessert for all your guests, we will of course accommodate any dietary requirements requested in advance of the day.



ALTERNATIVE PACKAGE – GRAZING TABLE

£79.50

MEAT BOARD

Selection Of Cured & Cooked Meats, Prosciutto Ham, Salami and Chorizo,
Choice of Local Cheese with, Fruit Chutneys, Olives Oils and Dressings,
Rustic Bread and Biscuits

*

VEGETARIAN BOARD

Selection of Cheeses, Olives, Roasted Peppers and Vegetables, Hummus and
Dips with Breadsticks and Artisan Bread and Biscuits

*

CHEESE PLATTER

Selection of 3 fine Cheeses with Fruit Chutney, Artisan Breads, Biscuits,
Grapes and Celery

*

EVENING NIBBLE – BAPS

Pulled Pork Baps, Slow Cooked Pork Shoulder, Served with a Choice
of Barbeque or Apple Sauce

Pulled Jack Fruit Bap, with a Choice of Barbeque or Caribbean Jerk Sauce (VG)
Or

Bacon Baps, Smoked Back Bacon Served In a floured Bap with choice of Sauce

Egg Baps Available for Vegetarian

We will of course accommodate any dietary requirements requested in advance.





ACCOMMODATION

The front of the Royal Southern, as seen from the public quay, was originally three waterside cottages. This is now a grade 2 listed building and home to a number of our 12 en-suite bedrooms. Ranging from singles to doubles and family rooms with modern facilities whilst retaining the classic charm of the 18th century club house.

Our rooms for your family and friends start from £118.00 per night with our delicious breakfast included.

A complimentary room and breakfast for our happy couple is included in our evening package price.

Free on-site parking is provided to any guests who book our accommodation. Our check in is from 16:00 with check out being at 11:00.

Please contact our reservations team if you would like to book, reception@royal-southern.co.uk or call us on 02380 450300.



PHOTOGRAPHERS

Stephanie Atkins

www.stephanieatkinsphotography.com

Lloyd Richard

www.lloydrichardphotography.com

Nisha Haq

www.nishahaqphotography.com

ENTERTAINERS

The Deloreans

www.thedeloreansband.com

Toast Live

www.toastlive.co.uk

Katy Kelly

www.katy-kelly.com

FLORISTS, CAKES AND DRESSES

La Luna Floral Designs

www.lalunafloraldesign.co.uk

Luminique

www.luminiqueevents.co.uk

Suzy Blake

www.suzyblakecakeatelier.co.uk

Brides of Southampton

www.bridesofsouthampton.co.uk

RECOMMENDED SUPPLIERS



FAQ'S

Can we use confetti?

You can of course use confetti. Please make sure they are biodegradable petals to protect our lovely surroundings.

Can we bring our own suppliers? What do you require?

Yes you can, though we do also have a list of suppliers that we would recommend and that know the building/area.

We require public liability of at least £5 million to be received and an in date PAT certificate from your chosen suppliers.

Can we use the outside area?

You are welcome to spill out onto Den's Deck. This area is the main walkway to/from the Clubhouse reception and to the pontoons so therefore is not private.

How many people can I fit to a table?

Our 6ft round tables can seat 10 people comfortably and 12 at a squeeze. We also offer long tables if you prefer, which will fit as many as needed.

What if I have a specific dietary?

We are able to cater at all dietaries with enough notice. Call or email so that we can make your evening as easy and enjoyable as possible.

Do you have accommodation?

Yes, we have 12 ensuite rooms onsite within our Grade 2 listed section of the Clubhouse. As it is Grade 2 listed, unfortunately, none of the rooms have disabled access. Please ask our Reception should you wish to enquire into our availability.

Do you have onsite parking for guests?

Parking is included in our accommodation pricing for those staying onsite. It is available on a first come first serve basis. When you arrive for check in you will be given a parking permit to display in your windscreen. Alternatively, there is pay and display at Foreshore car park and village car park opposite the Co-op. Some of the side streets are free of charge, please check these beforehand.

What time is last orders?

Our license stops us from serving past 23:59, with last orders at 23:45.

Will there be another wedding at the same time?

No, this is your special day.

Is there disabled access?

There is disabled access to the Clubhouse via lifts or ramps. Should you have any specific requirements please do let us know and we can help.



Email

events@royal-southern.co.uk

Tel

02380 450312

Web

www.royal-southern.co.uk

Or find us at;

Royal Southern Yacht Club

Rope Walk

Hamble

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