

Riviera
ALUM CHINE
HOTEL AND HOLIDAY APARTMENTS



Masonic Ladies Festivals

We are delighted that you are considering our facilities to host your Ladies Festival

Many return bookings from Lodges are testament to how popular we are in providing smoothly run successful Festival Weekends tailored to your individual requirements

Our Hotel is beautifully situated overlooking the Alum Chine & the Bay Our Leisure facilities include indoor & outdoor (seasonal) swimming pools, a spa bath and sauna for your guests' enjoyment

We have 73 bedrooms in the main hotel all en suite and appointed to a high standard and many with sea views and private balconies. We have further rooms in our Poolside Lodge and our Holiday Apartments which adjoin the outdoor pool terrace

Our purpose built Mauretania Suite is a firm favourite for Banquets of up to 60 and the Cunarder Restaurant for numbers up to 150

We can offer you a comprehensive package with optional extras as shown in this brochure and our dedicated experienced team will ensure that your weekend is hassle free from initial enquiry through the festival itself

We pride ourselves on friendly and discreet service which enables you to enjoy your Festival to the full

You will hopefully find this brochure useful but if you have any questions or queries please do not hesitate to contact us and we shall be delighted to help.



The Complete Ladies Package

We know that all Ladies Festival Weekends are unique and at The Riviera Hotel we will arrange your weekend specifically to suit you and your guests' individual tastes and requirements.

A typical full Ladies Weekend at The Riviera Hotel, includes the following :

Friday Night Table D' Hote Dinner – after meeting up with old friends, enjoy a splendid 3-course dinner plus coffee in our Cunarder Conservatory restaurant. It's a great way to start the weekend!

Friday Night Entertainment – after dinner, dance the night away to a live duo (or disco if preferred) in the Aquitania Bar and Lounge

Saturday Breakfast – start the day with a truly hearty good old Full English Breakfast

Saturday Banquet – a fantastic mouth-watering 'silver served' 5-course feast, within the Cunarder Conservatory Restaurant or Mauretania Suite to make the night truly memorable

Pianist – our resident pianist will play unobtrusively during the banquet and will play the Ladies Song if required

Photographer – a professional photographer is on hand to take photographs. He returns later for you to buy the framed prints.

Saturday Night Entertainment – after the banquet, enjoy the sounds of a live duo or for an additional supplement,, a live Band, back in the Aquitania Bar and Lounge until late

Sunday Breakfast – finish the weekend in a traditionally English style

Table Flowers – a beautiful table arrangement for every table up to the value of £10.00

Printed Banquet Menus – an excellent range of menu cards on offer in a variety of styles and colours. The inserts for the menus are also included in the price

Toastmaster – our experienced Master of Ceremonies will ensure that the evening is a success and run smoothly to plan

Up to 60 guests (with banquet in Mauretania Suite) £168.00pp

60-80 guests £158.00pp

80 guests and over £148.00pp

Rates from January 2012 – November 2012

The rates vary throughout the year depending on the weekend that you require. Traditionally we operate from
January through until May
September until November

Do talk to us if you are considering a different time.

Typically, rates begin at £148.00 and are based on per person for the weekend, subject to number of guests

On a limited basis (maximum 10 rooms) we are able to offer Saturday Night only, to include Banquet, Bed and Breakfast from £99.00 per person.

If any guests are local to the area, we offer Banquet only at **£55.00** per person

There are special rates for Children sharing adult rooms and also discounts for Masonic Widows in single rooms

For those guests wishing to stay a little longer or arrive slightly earlier, then extra nights accommodation are available to include Bed and Breakfast from ;

£42.00 per person - £49.00 per person (per night)

All our rates include VAT

Optional Extras

Mailings

We can handle the reservations for you at a small cost. This would include, upon receipt of the Summons, sending all guests a hotel brochure, booking form, itinerary of the weekend, a letter/ invitation from the Lodge Secretary and a confirmation direct from the hotel to the guests

Ladies Gifts

We can arrange these for you through our excellent local supplier who has many different gifts and ideas to choose from.

All gifts come superbly gift wrapped

Bouquets

These start at £30.00 and can be supplied in aqua packs so that they can be taken home safely.

Sunday Lunch

We can offer a special rate to all brethren and their guests wishing to stay and enjoy a traditional Sunday Luncheon



BANQUETING SELECTION

As you begin to browse through our banqueting menu choices, please remember to choose **1 dish** from each course, for **all** of your guests

STARTERS

Seasonal fruit kebab with mixed berry and orange compote & crème fraîche

Pear and walnut salad with Roquefort dressing and croutons

Homemade salmon, asparagus and crab terrine wrapped in leeks with a lemon and dill dressing

Smoked mackerel fillet with potato and chive salad drizzled with beetroot puree

Warm tartlet of chicken, goats cheese and mango with balsamic glaze

Duck liver and orange pate with oat biscuits and red onion marmalade

Caeser salad with chicken, cherry tomatoes, cos lettuce, traditional dressing and parmesan cheese shavings

Buffalo mozzarella and sliced beef tomato topped with toasted pine nuts and drizzled with pesto oil

SOUPS

Woodland mushroom soup

Broccoli, potato and watercress soup

Curried butternut squash soup

Rustic vegetable with herbs soup

Italian tomato and basil soup

Carrot and coriander soup

(2)

SORBETS

Orange Sorbet

Blackcurrant Sorbet

Lemon Sorbet

Mango

b(3)

MAIN COURSES

Pan fried chicken supreme wrapped in smoked bacon served with a creamy mushroom sauce

Roast English beef with Yorkshire pudding and a horseradish and Madeira sauce scented with tarragon

Roasted lamb rump with a cranberry, mint and orange sauce

Braised British pork belly with orchard apples, cider and crispy onions

Pan fried turkey escalope with a creamy, cracked pepper and brandy sauce

Braised New forest venison and mulled wine cassole topped with a pastry pillow

Oven roasted Asian sea bass fillet marinated in sweet chilli, lime and coriander oil

Grilled salmon fillet presented on sauté leeks and mushrooms with a saffron cream sauce

DESSERTS

Raspberry and hazelnut meringue

White chocolate profiteroles filled with strawberry cream

Italian panacotta with mixed berries

Chocolate truffle torte with mango and orange sauce

Toffee crème brulee

Banana and custard bread and butter pudding with vanilla ice cream

Mango cheesecake with passion fruit cream and blackcurrant puree

Peach frangipane tart

Warm Dorset apple cake with custard or Chantilly cream

English and Continental cheese platter with an array of biscuits

After Dinner Coffee and Mints to finish