



Ladies' Festivals



RIVIERA
ALUM CHINE



Welcome...

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 Alum Chine & the Bay. Our Leisure facilities include an indoor swimming pool & spa bath for your guests' enjoyment

We have 69 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 Gardenside Lodge and our Holiday Apartments which adjoin the garden and terrace.

We can offer various packages 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 on 01202 763653 we will be delighted to help.

Britannic Suite

A favourite for smaller events, with modern decor and small dance floor this room comfortable seats 50 people

Mauretania Suite

Our superb specially designed function suite with private entrance, large bar and large dance floor Catering for around 120 people

Cunarder Restaurant & Conservatory

Our main hotel restaurant, light and airy with exceptional sea and chine views. This room caters for 180 people

The Coast Spa

Relax and rejuvenate in our leisure club with indoor Pool, Spa Bath & Studio Gym.

COAST
SPA





Ladies' Festival Packages...

All weekend prices are based on a minimum of 60 residential guests. If numbers are below 60, we can arrange an alternative package for you. We know that every Ladies' Festival is unique, should you have your own ideas and requirements, please let us know and we can tailor make a package suitable for your weekend.

Silver Package Full Weekend £129.00
Saturday Night Only £109.00
Banquet Only £35.00

Gold Package Full Weekend £156.00
Saturday Night Only £125.00
Banquet Only £47.00

Platinum Package Full Weekend £173.00
Saturday Night Only £152.00
Banquet Only £61.95

Children's Rates

0-3 Free when sharing with 2 full paying adults
4-14 £29.00 per child per night when sharing with 2 full paying adults

A further supplement of £15 will be charged if children wish to attend the banquet

Additional Nights

Special rates available for guests wishing to stay extra nights on either the Thursday or Sunday night.





Packages...

Silver Weekend Package Full Weekend from £129 to include the following:-

- ~ Friday 3 Course Dinner plus coffee & mints - a great way to start the weekend!
- ~ Dance the night away on Friday to our resident Duo or Disco
- ~ Full English & Continental Breakfast each morning
- ~ Make the night memorable with a Saturday 4 Course Red Carpet Gala Banquet with coffee & mints
- ~ Printed Menus available in a variety of styles
- ~ Professional Photographer who will return later with framed prints
- ~ Saturday night Private entertainment choice of Duo or Disco

Gold Weekend Package Full Weekend from £156 to include the following:-

- ~ Friday 3 Course Dinner plus coffee & mints - a great way to start the weekend!
- ~ Dance the night away on Friday to our resident Duo or Disco
- ~ Full English & Continental Breakfast each morning
- ~ Make the night memorable with a Saturday 5 Course Red Carpet Gala Banquet with coffee & mints
- ~ Chair covers and table mirrors
- ~ 1 Presentation bouquet
- ~ Printed Menus available in a variety of styles
- ~ Flower arrangement for each table
- ~ Professional Photographer who will return later with framed prints
- ~ Professional Toastmaster
- ~ Pianist to play unobtrusively throughout Banquet and play Ladies Song if required
- ~ Saturday night Private entertainment with a live duo (upgrade to a 3 piece band for an additional £100)

Platinum Weekend Package Full Weekend from £173 to include the following:-

- ~ Dorset Cream Tea served on Friday arrival
- ~ Friday 3 Course Dinner plus coffee & mints - a great way to start the weekend!
- ~ Dance the night away on Friday to our resident Duo or Disco
- ~ Full English & Continental Breakfast each morning
- ~ Drinks Reception prior to Gala Banquet with a selection of canapés
- ~ Make the night memorable with a Saturday 5 Course Red Carpet Gala Banquet with coffee & mints
- ~ Chair covers and table mirrors
- ~ 2 presentation bouquets
- ~ Printed Menus available in a variety of styles
- ~ Flower arrangement for each table
- ~ Professional Photographer who will return later with framed prints
- ~ Professional Toastmaster
- ~ Pianist to play unobtrusively throughout Banquet and play Ladies Song if required
- ~ Saturday night Private entertainment 3 piece Band
- ~ Complimentary festival weekend for President and Lady

Guests may arrive from 2pm. All our packages include free car parking & welcome letters on arrival.



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 from £14.95 per person. This must be pre booked for all of the party.





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 – for 4 course banquet please select either a soup or a sorbet.

Soups

- Roasted Tomato and Basil Soup (v, gf)
- Watercress & Potato Soup (v, gf)
- Butternut squash & Sage Soup (v, gf)
- Broccoli and Stilton Soup (v, gf)
- Leek & Potato Soup (v, gf)
- Garden Pea and Mint (v, gf)
- Red Pepper and Coconut (v, gf)

Starters

- Sautéed Wild Mushroom, Brioche Toast, Watercress (v)
- Red Onion & Goats Cheese Tart, Mixed Leaf Salad (v)
- Chicken Liver & Coburn Port Parfait,
Fruit Chutney, Toasted Bread
- Smoked Fish Terrine, Lemon Mayo (gf)
- Crayfish- Prawn Cocktail – Marie Rose Sauce,
Baby Gem Lettuce (gf)
- Tomato and Mozzarella Salad, Wild Rocket,
Pesto Dressing (v, gf)
- Traditional Oak Smoked Salmon, Capers and Lemon (gf)
- Seasonal Melon Pearls, Raspberry Coulis (v, gf)
- Breaded Deep Fried Brie, Cranberry Sauce (v)
- Ham Hock, Chicken and Pistachio Terrine, Piccalilli,
Toasted Brioche

Sorbets

- Raspberry | Lemon | Blackcurrant | Elderflower

Vegetarian

- Butternut Squash risotto
- Wild mushroom & Pearl barley risotto
- Mixed vegetable cassoulet
- Sweet potato & Pumpkin korma, rice

Mains

- Pork Tenderloin, Plum & Apple Compote,
Baby Potatoes Madeira Jus (gf)
- Roast Breast of Dorset Turkey, Apricot Stuffing,
Roast Potatoes, Poultry Gravy
- Roasted Duck Breast, Roasted Cherry Tomatoes,
Creamy Mash Potato, Orange Glaze
- Roast Sirloin of Beef, Yorkshire Pudding,
Roast Potatoes, Red Wine Jus
- Rosemary Marinated Grilled Lamb Rump,
Gratin Potato, Pea puree, Mint Jus (gf)
- Chicken Breast Roulade with Spinach
and Cream Cheese, Mashed Potato (gf)
- Slow Braised Blade of West Country Beef,
Creamy Mash Potato Burguignon Sauce
- Baked Atlantic Cod Fillet, Parsley Potatoes,
Citrus Hollandaise (gf)
- Grilled Fillet of Sea-bass, Crushed Potatoes,
Spinach, Caper Butter (gf)
- Grilled Salmon Steak, Mashed Potatoes, Coriander Salsa (gf)
- South Coast Plaice Fillet, Wilted Spinach, Baby Potatoes,
Hollandaise and Mature Cheddar Glaze (gf)
- Spinach and Potato Gnocchi (v)
- Creamy Wild Mushroom Linguini (v)
- Warm Mediterranean Pasta Salad (v)
- Vegetable Thai Green Curry, Jasmine Rice (v)

Desserts

- Vanilla Crème Brule, Shortbread Biscuits
- Baileys Bread and Butter Pudding, Vanilla Custard
- Dark Chocolate- Orange Delice Bar, Blackcurrant Sorbet
- Profiteroles, Chantilly Cream, Chocolate Sauce
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
- Riviera Tiramisu, Mocha Ice Cream
- Salted Caramel Banana Split (gf)
- Strawberry Eton Mess (gf)
- Lemon Posset, Elderflower Sorbet (gf)
- Baked New York style Cheesecake, Blueberry Compote
- Fresh Seasonal Fruit Salad (gf)

If you have your own ideas or would like our talented team of chefs to create a bespoke menu for you – just ask!



If you have your own ideas
just ask !!

For more information on what the Riviera Hotel Alum Chine can offer contact the events team on 01202 763653
or email events@rivierabournemouth.co.uk

Visit our website www.rivierabournemouth.co.uk

