





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.

Britannic Suite

A favourite for smaller events, with modern décor and a small dance floor, this room comfortably seats 50 people

Mauretania Suite

Our superb specially designed function suite with private entrance, large bar, and large dancefloor.
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

Our Leisure Club

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

We have 69 bedrooms in the main hotel all ensuite and appointed to a high standard and many sea views and private balconies. We have further rooms in our Garden side Lodge 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.





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.

	2025	2026
Silver Package	Full Weekend £166.00 Saturday Night Only £134.00 Banquet Only £48.00	Full Weekend £174.00 Saturday Night Only £141.00 Banquet Only £50.00
Gold Package	Full Weekend £192.00 Saturday Night Only £149.00 Banquet Only £63.00	Full Weekend £202.00 Saturday Night Only £156.00 Banquet Only £66.00
Platinum Package	Full Weekend £209.00 Saturday Night Only £177.00 Banquet Only £77.00	Full Weekend £219.00 Saturday Night Only £186.00 Banquet Only £81.00

Children's Rates

0-3 Free when sharing with 2 full paying adults.
4-14 £45.00 per child per night when sharing with 2 full paying adults.

A further supplement of £23 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 £166 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 £192 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 & 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 choice of Duo or Disco

Platinum Weekend Package Full Weekend from £209 to include the following:

- Dorset Cream Tea served on 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 6 Course Red Carpet Gala Banquet with coffee & mints
- Chair covers & table mirrors
- 2 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 Three Piece Band
- Complimentary festival weekend for President & Lady

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



Optional Extras ...

Sunday Lunch

We can offer a special rate to all brethren and their guests wishing to stay and enjoy a traditional Sunday Luncheon from £18.95 per person.

This must be pre-booked for all the party

Bouquets

These start from £30 and can be aqua packed so that they can be taken home safely.

Additional Entertainment & Decorations

Should you wish to provide any additional evening entertainment or decoration, we can source an array of different options for you. Please just ask and we will be more than happy to assist you.





Banqueting Selection ...

As you begin to browse through our banqueting menu choices, please remember to pick 1 option for all guests from the soup & sorbet section if incorporated within your number of courses provided. You may then select 3 starter, main and dessert options (1 x meat, 1 x fish and 1 x vegetarian) for all your guests to choose from

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

Vegetarian

Butternut Squash Risotto
Wild Mushroom & Pearl Barley Risotto
Mixed Vegetable Cassoulet
Spinach and Potato Gnocchi (v)
Sweet Potato & Pumpkin Korma, Rice
Creamy Wild Mushroom Linguini
Spinach and Ricotta Cannelloni, Mixed Leaf Salad &
Garlic bread
Warm Mediterranean Pasta Salad
Vegetable Thai Green Curry, Jasmine 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)

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, Raspberry 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

