

WELCOME

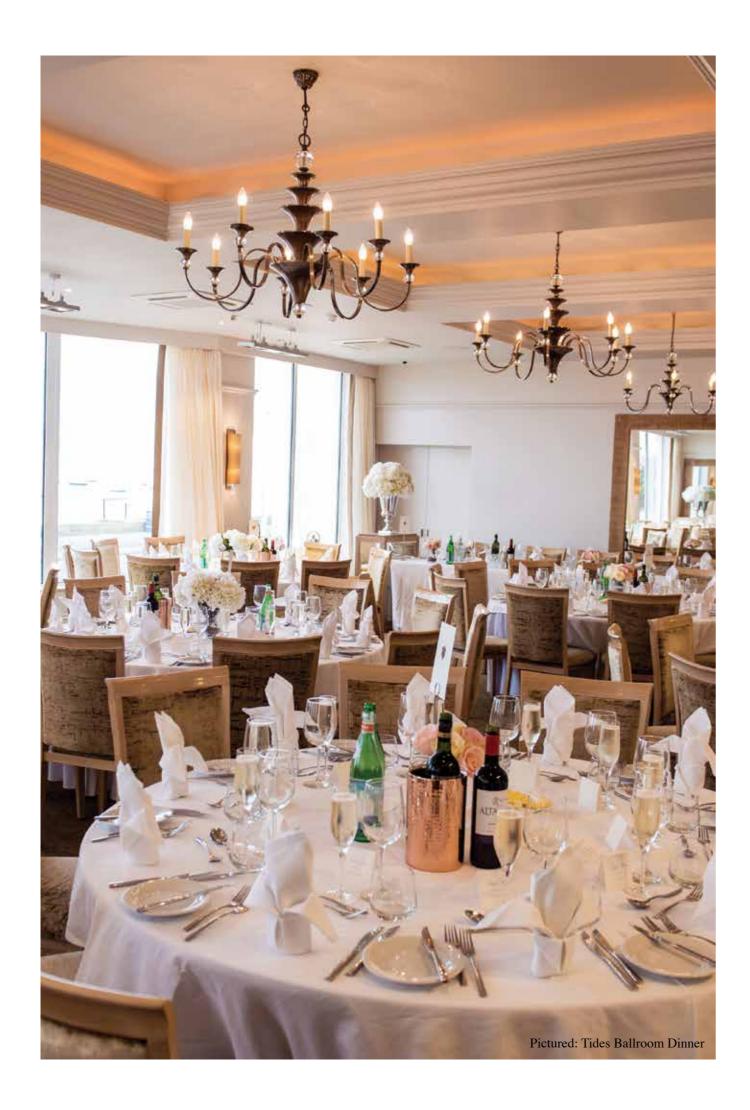
The Roslin Beach Hotel is the perfect location for your Special Celebration.

We have two stunning rooms which can be individually tailored to meet your requirements with fantastic views overlooking the Thames Estuary.

Our fantastic team of chefs can cater for your every need. Whether it be a seven course dining experience, hot buffet or contemporary canapés, we can customise any menu to suit your celebration.

Our specialist Events Planner will work closely with you throughout the planning stages and on the day, to ensure your event is everything you desire. No request is too much trouble for our team – we are here to ensure your special celebration goes exactly to plan.

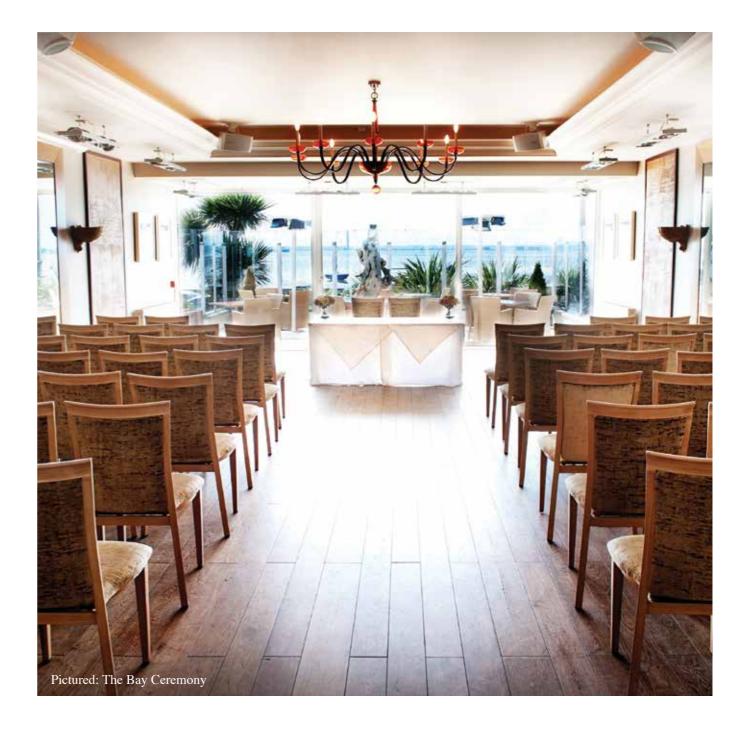
With our dedicated service and attention to detail in all areas, we will make sure you and your guests have an event to be remembered!

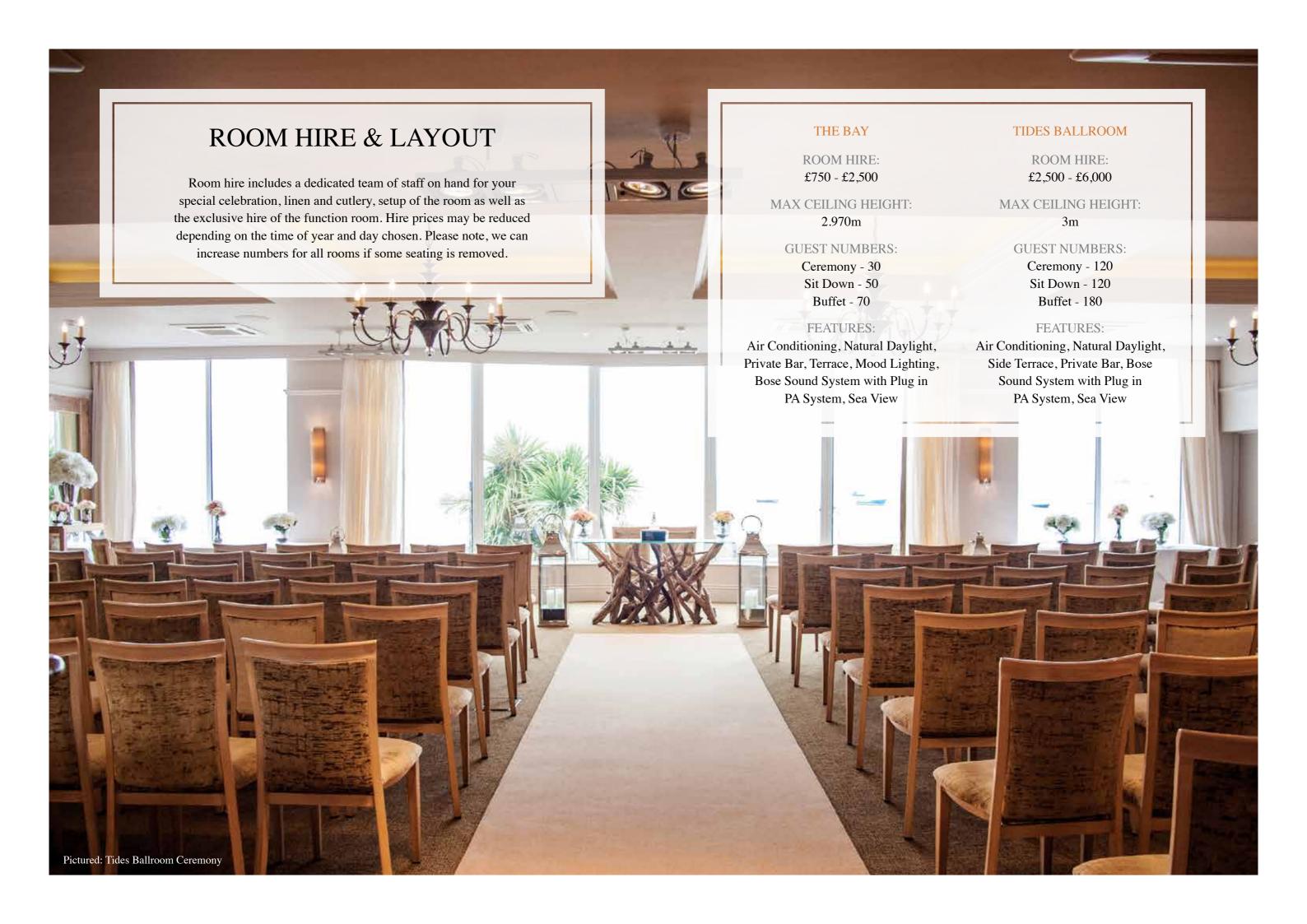


CIVIL CEREMONIES

Southend-On-Sea Borough Council granted approval for Roslin Beach Hotel to be used as a venue for the solemnization of marriages, under the 1949 and 1994 Marriage Acts on the 1st Day of September 2008.

To arrange a ceremony at the Roslin Beach Hotel, it is necessary to initially make a provisional booking with the Roslin Beach Hotel for the date required, which will be held for seven days. Within this period the bride and groom should then telephone the Southend Register Office on 01702 215009 for advice and to check availability and the current rates.







DRINKS PACKAGES —

SILVER PACKAGE

Reception Drink
Glass of Prosecco or Orange Juice

During the Meal

 Bottle of South African Sauvignon Blanc or Chilean Merlot
 Bottle of Mineral Water per person

Toast Drink

Glass of Prosecco or Orange Juice

Soft Drinks for Children

£22 PER PERSON

GOLD PACKAGE

Reception Drink

Glass of Champagne or Orange Juice

During the Meal

½ Bottle of New Zealand Sauvignon Blanc or Argentinean Malbec½ Bottle of Mineral Water per person

Toast Drink

Glass of Champagne or Orange Juice

Soft Drinks for Children

£29 PER PERSON

ALTERNATIVE RECEPTION DRINKS AVAILABLE:

Pimms

Kir Royale

Peach Bellini

Bucks Fizz

ADDITIONAL SUPPLEMENT: £1 PER PERSON

- CANAPÉS ON ARRIVAL -

Salmon Cream Cheese and Chive Roulade

Lemon and Lime Crab Cakes

Chicken Liver Parfait, Apple and Mustard Chutney on Melba Toast

Poached Pear and Blue Cheese on Toasted Walnut Bread

Salt Cod Fritters with Lime Mayonnaise

Mini Yorkshire Puddings with Roast Beef and Horseradish

Wild Mushroom, Leek and Gruyère Quiche

Tomato and Aubergine Caponata Tarts with Basil Pesto

Tomato, Olive and Mozzerella Brushetta

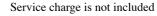
Mini Fish and Chips with Tartar Sauce

Tiger Prawns with Chilli, Ginger and Coriander

Mini Chocolate Gateaux
Chocolate Dipped Strawberries
Mini Cinnamon Doughnuts
Mini Mango and Passion Fruit Cheesecake
Mini Raspberry Pavlova

3 CANAPÉS - £6 PER PERSON 5 CANAPÉS - £10 PER PERSON ADDITIONAL - £2 PER PERSON





SPECIAL OCCASIONS MENU —

Please choose one starter, one main course and one dessert for your whole party. An additional vegetarian option can be chosen.

£35 PER PERSON

STARTERS

Fresh Homemade Soup of your choice
Classic Prawn Cocktail with Marie Rose Sauce

Cantaloupe and Honeydew Melon Rose with Passion Fruit Coulis

Chicken Liver Pâté with Apple and Mustard Chutney and Melba Toast

Pressed Ham and Chicken Terrine with Fig and Orange Chutney

Coquilles St Jacques – Scallops served in the Shell with Spinach and a Creamy Cheese Sauce

Fillet of Beef Carpaccio with Pickled Wild Mushrooms and Crostini

Butternut Squash, Fig, Pumpkin Seed and Mozzarella Salad

Smoked Mackerel Pâté with Horseradish Cream and Crostini

Butternut Squash Risotto with Crispy Sage

MAIN COURSES

Roast Sirloin of Beef with Yorkshire Puddings, Seasonal Vegetables and Roast Potatoes

Roast Lamb Chump with Dauphinoise Potato, Green Beans and Rosemary Sauce

Pan Roasted Chicken Breast with Asparagus, Fondant Potato and Wild Mushroom Sauce

Fillet of Beef with Spinach, Wild Mushrooms, Baby Onions, Dauphinoise Potato and Port Sauce (Supplement £4.95pp)

> Salmon Fillet En Croute with Crushed New Potatoes and Creamed Leeks

Seabass Fillet with Sautéed Saffron Velouté

Beer Battered Cod with Triple Cooked Chips, Mushy Peas and Tartare Sauce

Pan Fried Duck Breast with Butternut Squash Purée, Parmentier Potatoes, Bacon Savoy Cabbage and Blackberry Jus

Roast Lamb Saddle stuffed with Spinach and Apricot served on a bed of Puy Lentils (Supplement £3.95)

Rigatoni Provençal

Spinach and Ricotta Cannelloni with Caponata Sauce and Basil Pesto

Vegetable Tagine with Cous Cous

DESSERTS

Chocolate Profiteroles filled with Bailey's Cream
Strawberry and Raspberry Pavlova
Mango Cheesecake with Passion Fruit Coulis
Chocolate Gateaux with a Chocolate Tuile

and Hazelnut Chantilly Cream

Steamed Blackberry Sponge with English Custard

Amalfi Lemon Tart with Raspberry Limoncello Sorbet

Strawberry Parfait with Scone Crumble
and Clotted Cream Ice Cream

Apple and Blackberry Strudel with Vanilla Custard

CHILDREN'S MENU -

STARTER

Melon Rose with Raspberry Coulis

Mini Fishcakes with Lemon Mayonnaise

Cheesy Garlic Bread

MAIN

Penne Pasta with Roasted Tomato Sauce Roast Chicken Breast with Macaroni Cheese Battered Cod with French Fries and Buttered Peas

DESSERT

Trio of Rossi's Ice Cream

Gooey Chocolate Brownie with Vanilla Ice Cream

Fruit Salad with Strawberry Ice Cream

£17.50 PER PERSON









FORK BUFFET MENU -

OPTION 1

Honey Glazed Ham Whole Dressed Scottish Salmon Whole Grain Mustard New Potatoes Tomato and Onion Salad Mediterranean Pasta Salad Coleslaw Mixed Continental Leaves

> - Plus a Dessert option £25 PER PERSON

Selection of Artisan Breads

OPTION 2

Roast Sirloin of Beef Honey Glazed Ham Whole Dressed Scottish Salmon Roasted New Potatoes Tomato, Mozzarella and Basil Salad Tuna Bean Salad – Tuna, Cannellini Beans, Red Onion, Black Olives and Cherry Tomatoes Roasted Mediterranean

Vegetable and Pesto Pasta Mixed Vegetables Chicken Caesar Salad

Coleslaw

Mixed Continental Leaves

Selection of Artisan Breads

- Plus a Dessert option

£28 PER PERSON

OPTION 3

Roast Sirloin of Beef

Honey Glazed Ham

Whole Dressed Scottish Salmon

Rolled and Stuffed Turkey Leg

Parsley and Garlic New Potatoes

Salad of Grilled Peach and Bresaola with Goats Cheese Dressing

Salad of Beetroot and Toasted Almonds with Sour Cream and Chive Dressing

> Charred Mango, Chorizo, Sesame Seed and Chilli Salad

Tomato, Feta and Pine Nut Cous Cous

Tuna Bean Salad – Tuna, Cannellini Beans, Red Onion, Black Olives and Cherry Tomatoes

Roasted Root Vegetables

Coleslaw

Mixed Continental Leaves

Selection of Artisan Breads

- Plus a Dessert option

£32.50 PER PERSON

OPTION 4

Chicken Satay

Duck and Pork Spring Rolls

Pork and Prawn Wontons

Salt and Chilli Ribs

Crab Meat and Sweetcorn Soup served in a Shot Glass

Duck Wraps

Char Sui Pork

Thai Fish Cakes

Sweet and Sour Chicken Balls

Chow Mein

Special Fried Rice

- Plus a Dessert option

£32.50 PER PERSON

DESSERTS

Please select one from the following list to accompany your savory selection:

Chocolate Profiteroles filled with Bailey's Cream

Strawberry and Raspberry Pavlova

Mango Cheesecake with Passion Fruit Coulis

Chocolate Gateaux with a Chocolate Tuile and Hazelnut Chantilly Cream

Steamed Blackberry Sponge with English Custard

Amalfi Lemon Tart with Raspberry Limoncello Sorbet

Strawberry Parfait with Scone Crumble and Clotted Cream Ice Cream

Apple and Blackberry Strudel with Vanilla Custard



FINGER BUFFET MENU —

BUFFET ONE

Gammon Ham and Vine Tomato

Cheddar Cheese and Pickle

Egg Mayonnaise

Tuna and Cucumber

Cumberland Sausages with

Wholegrain Mustard and Honey

Lemon and Poppy Seed Chicken

Goujons with Lemon Mayonnaise

Prawn Vol-au-Vents

Parma Ham Croquetas

Ham, Mushroom and Leek Quiche

£15 PER PERSON

Available in addition to one of our Buffets;

Suckling Pig with Baps

and Apple Sauce (serves

approximately 40 guests)

£250

Cheese board

£6.95 PER PERSON

Sweetie Table

£100

Tea/Coffee £1.25 PER PERSON

Selection of Sandwiches & Wraps; Selection of Sandwiches & Wraps;

> Chicken and Wholegrain Mustard Mayonnaise

> > Cream Cheese

Cucumber Créme Fraiche and Dill Pesto

Roast Beef and Horseradish

Tempura King Prawns with Sweet Chilli Dip

Lamb and Mint Kebabs with Tzatziki

Red Onion and Goats

Lemon and Poppy Seed Chicken Goujons with Lemon Mayonnaise

Smoked Salmon Crolines

Pork Belly Bites glazed with Maple Syrup and Sesame Seeds

£18 PER PERSON

BUFFET ADDITIONS SWEET ADDITIONS

£1 PER PERSON

Chocolate Dipped Strawberries

Mini Cinnamon Doughnuts

£1.50 PER PERSON

Mini Chocolate Gateaux

Mini Mango and Passion Fruit Cheesecake

Mini Raspberry Pavlova

£1.95 PER PERSON

Danish Pastries and Fresh Strawberries



Smoked Salmon and

Cheese Quiche

SINGER

FLOWERS

CARLA BOOM

cboom@roslinhotel.com

07494 472409

BEN EVE benevesinger@gmail.com www.benevemusic.co.uk 07855 487229



COLE & SONS www.icecreamtricycle.co.uk 01702 217488



PHOTOGRAPHY

STUDIO 1 PHOTOGRAPHY

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SINGER

JOE GIBSON

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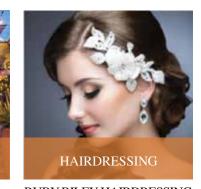
www.joegibsonlive.com

07738596316

ANDREWS LTD enquiries@andrewsltd.co.uk 01702 292472



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PHOTOGRAPHY

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PARTY BOOTHS



ROSLIN RETREAT retreat@roslinhotel.com 01702 586375

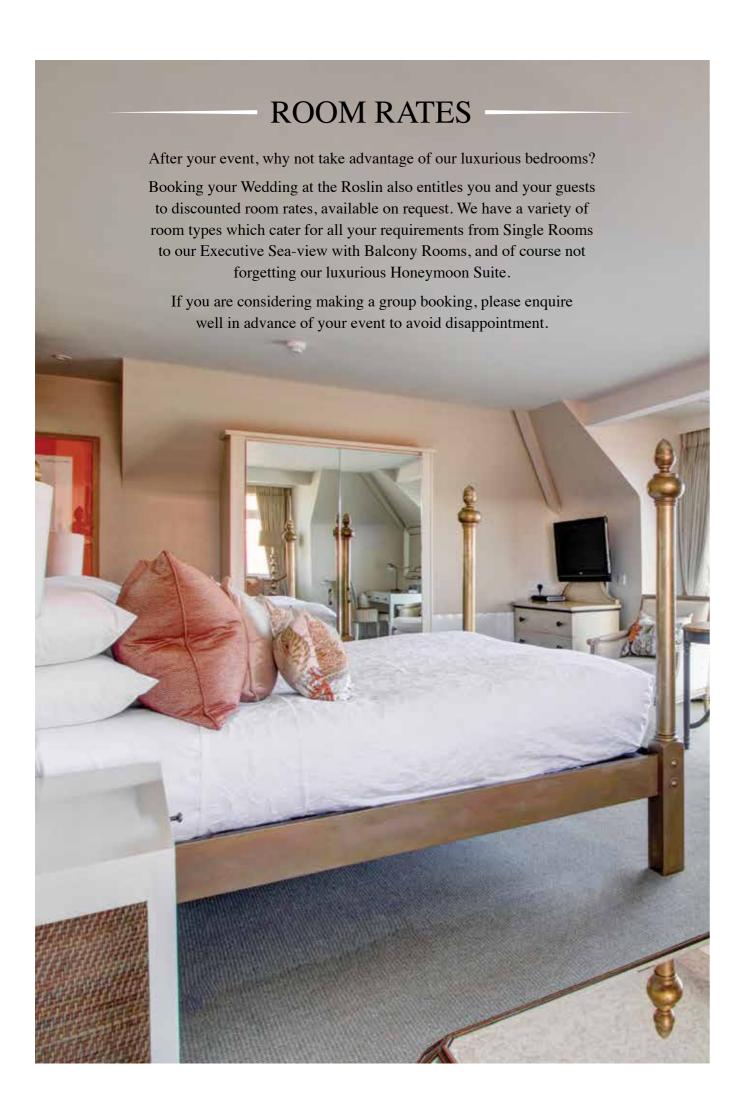


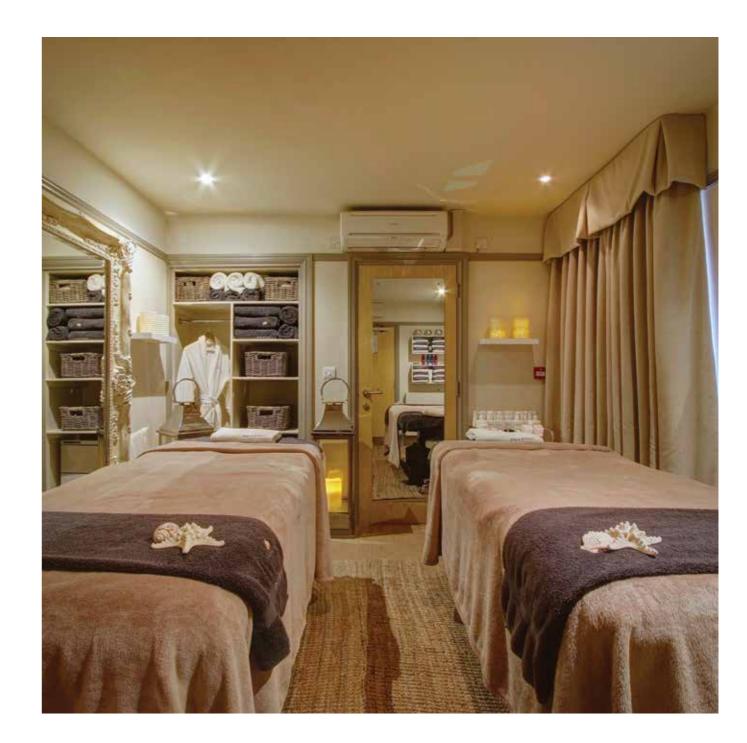
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Service charge is not included





ROSLIN RETREAT —

To enhance your stay at the Roslin Beach Hotel we now offer a fully equipped gym, two spa treatment rooms which offer luxurious Elemis treatments and an OPI nail bar, as well as packages designed specifically for the Bridal Party. Details available on request.

WHERE TO FIND US

The hotel is located to the east of Southend town centre in the desirable locality of Thorpe Bay.

Complimentary Guest car parking is available to the rear of the building.

BY ROAD

The two principal routes into Southend are from the A127 Arterial Road or A13 London Road. Both connect to the M25

BY RAIL

The hotel is within convenient proximity of two train stations;

- Thorpe Bay Station (Distance 1.1miles)

Operating a C2C service into London Fenchurch Street (average journey time 50mins)

- Southend Victoria Station (Distance 2.2miles)

Operating a National Rail service into London Liverpool Street (average journey time 60mins)



www.roslinhotel.com | info@roslinhotel.com

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ROSLIN BEACH HOTEL

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