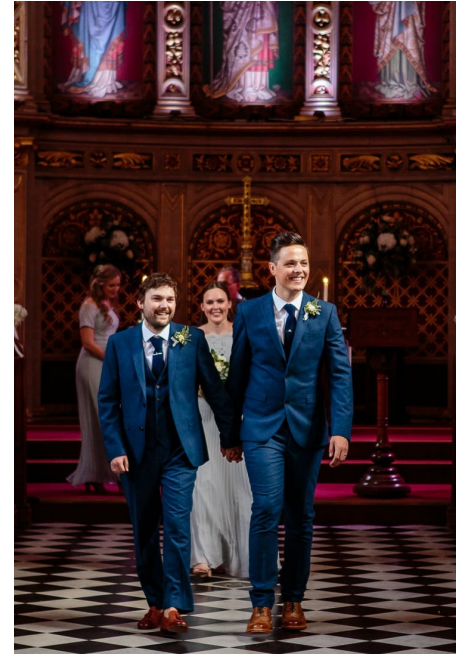
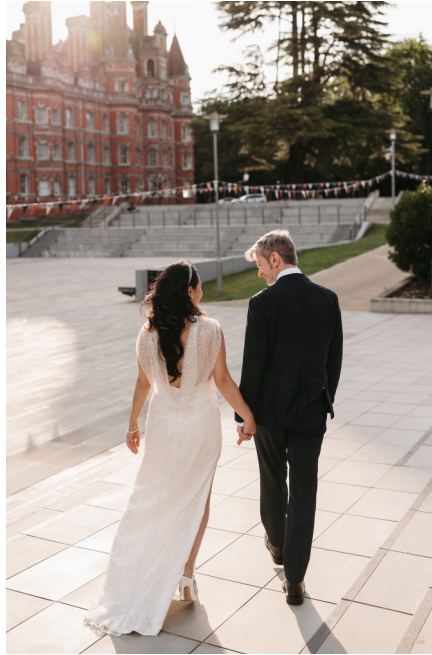


YOUR WEDDING AT ROYAL HOLLOWAY



2025-26

Royal Holloway is an incredible setting for your wedding. We have several impressive function spaces, showcasing the best of our historic venue and a team of in-house award winning caterers who will create the perfect menu from a selection of delicious options.

The beautiful quadrangles offer a fantastic outside space and are perfect for drinks receptions and photo opportunities.

Royal Holloway, University of London, Egham, Surrey TW20 0EX
Website: <https://weddings.royalholloway.ac.uk/>
Telephone: 01784 443045 Email: sales-office@royalholloway.ac.uk

YOUR WEDDING AT ROYAL HOLLOWAY

Wedding package - £115 per person*

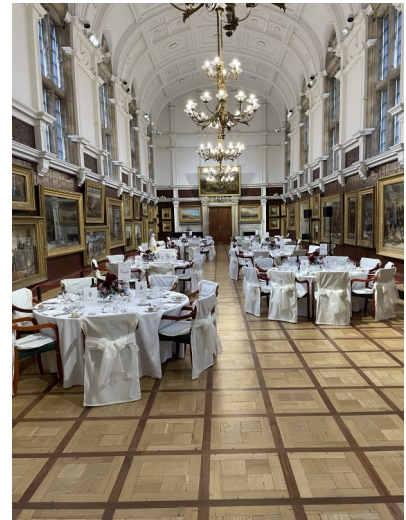
Minimum number of 80 adults
(£120 per person for weddings held in 2026),

- Use of one of the University quadrangles, colonnade and grounds for reception and photographs
- Drinks reception – 2 glasses of your chosen reception drinks and nibbles on arrival
- 3 course formal wedding breakfast including coffee & petit fours
- Half bottle of house wine
- Half bottle of mineral water
- Toast drink
- White linen & napkins
- Use of a round silver cake stand
- Gift of a bottle of fizz for the couple
- Menu cards
- Car parking
- An event co-ordinator to assist you during the planning stages
- An event manager to look after you and your guests on the day

Room hire charges

Founder's Dining Hall - £1850* (£1905 for weddings held in 2026)
The Picture Gallery and Crosslands Suite - £2150* (£2224 for weddings held in 2026)

* All prices are inclusive of VAT.



YOUR WEDDING AT ROYAL HOLLOWAY

Drinks reception

Choose one alcoholic beverage, plus one soft drink alternative:

House Prosecco

or

Pimms

A refreshing, fruity, summery drink served with lemonade which tastes subtly of spice and citrus fruit

Soft drinks - choose one:

Orange juice

Apple juice

Cranberry juice

Elderflower non-alcoholic spritz

Raspberry lemonade

Traditional lemonade

Fiery ginger beer

Apple and pear

Apple and rhubarb

Wedding breakfast menu

Our innovative seasonal menus showcase the best of local produce. You are asked to select one starter, one main course and one dessert, as well as alternative courses for any vegetarian guests you may have.

Royal Holloway can cater for all allergies and intolerances. Please let our team know of any food allergies as far in advance of your wedding date as possible. You will be invited for a complimentary menu tasting for 2 people, typically in April. Couples will be advised of the date in January or February.



YOUR WEDDING AT ROYAL HOLLOWAY

Starters

Pressed ham hock

with pea shoots served with a caramelised apple salad and sourdough croute

Smoked chicken salad

served with pickled walnuts, poached quails egg and a truffle dressing

Trio of fish (f)

dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi

Beetroot and goat's cheese cake (v)

served with a beetroot and watercress salad

Asparagus (v)

served with a crispy duck egg and dressed with a chive oil

Wild mushroom and mozzarella arancini (v)

served with parsley mayonnaise, micro herbs and hazelnuts

Red pepper and tomato soup (vg)

served with a vegan pesto



YOUR WEDDING AT ROYAL HOLLOWAY

Main courses

Pan fried loin of cod

served on ratte potatoes and spinach with samphire, dressed with a pickled salsa verde

Seared salmon fillet

served with a parsnip rosti and leek and spinach with a lime and dill butter sauce

Fillet of beef (£10 supplement)

on a bed of chestnut and spinach served with potato fondant, asparagus and port sauce / jus

Rack of Welsh lamb with a chickpea and chive crust

served with dauphinoise potatoes, heritage carrots and a red currant jus

Pan fried corn fed chicken

served with a white wine butter sauce and baby vegetables

British chicken suprême

served with a leek and mushroom mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc sauce

Peppered Gressingham duck breast

served with sweet potato fondant, sticky red cabbage, spinach and blackberries

Butternut squash, kale and rose harissa parcel (vg)

served with a BBQ king oyster mushroom and baby watercress

Leek, potato and blue cheese pithivier (v)

served with wild mushrooms, exotic mushrooms and a red wine jus

Gnocchi (v)

in a garlic and truffle sauce served with asparagus and blistered cherry tomatoes, topped with parmesan and basil



YOUR WEDDING AT ROYAL HOLLOWAY

Desserts

Traditional apple and oat crumble

served with crème anglaise or vanilla ice cream

Sticky toffee pudding

served with Madagascan vanilla ice cream

Chocolate cheesecake (gf)

served with a blood orange syrup, crème fraiche and caramelised orange

Trio of chocolate

duo of chocolate mousse served with chocolate beignet

Bakewell tart

served with raspberries, Disaronno and vanilla Chantilly

Vanilla panna cotta

served with poached strawberries, shortbread and baby basil

British cheeses

served with pear chutney and oat biscuits

Mojito glazed pineapple carpaccio (vg)

served with sorbet, lime and candied mint

Tea, coffee and petits fours

A children's menu (for guests up to the age of 12) and teens menu is available upon request.



YOUR WEDDING AT ROYAL HOLLOWAY

Children's and teens menu

Please choose **one** set menu for all children and teenagers. The menu includes two soft drinks at the drinks reception and an additional two soft drinks during the wedding breakfast.

Starters

Garlic bread sticks
Vegetable sticks with houmous

Main courses

Breaded or plain grilled chicken breast served with a choice of
French fries, new potatoes or mash
Sausage and mash
Fish and chips
Margherita pizza and potato puffs (v)
Macaroni cheese with garlic bread (v)
All served with a side of garden peas or mixed salad

Desserts

Ice cream
Fresh fruit salad
Chocolate brownies with vanilla ice cream

£50 per child (for children aged 12 and under) *
£80 per teen (for guests aged 13-17) **

YOUR WEDDING AT ROYAL HOLLOWAY

Canapé menu

Served as individual plated canapé portions and available on catering stations located within the perimeter of your chosen location for guests to pick up. All canapé menus are for a minimum order of 50. Prices available on request.

Meat

- * Chicken and duck terrine served on a sourdough croûte, topped with red onion marmalade and chervil
- * Sausage meat and quail scotch egg
- * Haggis bonbon served with a whisky and chive mayonnaise

Fish

- * Smoked salmon arancini served with a lemon and dill mayonnaise
- * Asian spiced crab cakes with a sweet chilli dipping sauce
- * Salmon and prawn tarts

Vegetarian

- * Bubble and squeak bonbon served with a plum pickle
- * Crispy pumpkin tortellini with pesto dressing
- * Pea, mint and goat's cheese fritters with elderflower mayonnaise

Vegan

- * Bacon and applewood tart
- * Battered lemon Shrimpz with a bloody Mary dip
- * Vegan smoked salmon and cream cheese blini
- * Pumpkin focaccia topped with beetroot houmous and candied beets

Free from

- * Cucumber cup filled with sun dried tomato and basil mousse
- * Lemon chicken and green pepper brochettes
- * German potato pancake topped with an avocado and chilli salsa



YOUR WEDDING AT ROYAL HOLLOWAY

Evening buffet options

Minimum order of 50. Prices available on request

Fish 'n' chips

A choice of Elderflower strips of cod, halloumi and tofu fillet all served on a bed of skin on fries. Finished with mushy peas with mint, crispy rocket and vegan tartare sauce. Accompaniments include chip shop sauces and bread rolls with butter.

Mac 'n' cheese

Rich creamy macaroni cheese with a choice of toppings and finished with rocket. Choose from:

- * Pan fried strips of chicken with pesto
- * Italian meatballs coated in a sun dried tomato and basil sauce
- * Roasted butternut squash, spinach and chilli
- * Barbeque quorn with pepper

Served with garlic bread, garlic doughballs and marinated olives.

Italian pizza

A selection of freshly prepared pizza slices:

- * Barbeque chicken pizza
- * Margherita pizza
- * Vegetable pizza
- * Vegan pepper and mushroom pizza

Served with garlic bread, garlic dough balls, crispy jacket wedges, mixed leaf salad and marinated olives.

YOUR WEDDING AT ROYAL HOLLOWAY

Evening buffet options

Minimum order of 50. Prices available on request.

Filled rolls

A selection of rolls filled with:

- * Grilled crispy bacon
- * Cumberland sausage
- * Grilled crispy vegan bacon
- * Vegan sausage

All served with crispy jacket wedges and accompanied with tomato and brown sauces.

Pork pie deli platter

A selection of:

- * Sliced pork
- * Raised pies

All served with ciabatta slices, focaccia slices and flavoured butters and oils. Accompanied with spiced apple compote, cherry tomato and red onion salad, pickled onions and celery.

Cheese deli platter

A selection of British cheeses served with cherry tomatoes, figs, celery, pickled onions and chutneys. Served with ciabatta slices, focaccia slices and flavoured butters and oils.

Vegan deli platter

A selection of:

- * Vegan cheeses
- * Beetroot falafel
- * Sweet potato falafel

Served with ciabatta slices, focaccia slices and flavoured butters and oils. Accompanied with traditional houmous, chilli and lemon houmous, cherry tomatoes, celery, chargrilled vegetables and chutneys.

YOUR WEDDING AT ROYAL HOLLOWAY

Evening buffet options

Minimum order of 50. Prices available on request.

BBQ Menu 1

- * Chicken burger
- * Beef burger
- * Vegan burger

BBQ Menu 2

- * Pork sausage hot dog
- * Bratwurst hot dog
- * Vegan hot dog

BBQ extras

- * Jacket wedges
- * Jacket potato
- * Baked sweet potato
- * Chargrilled corn on the cob
- * Mixed leaf salad
- * New potato salad
- * Coleslaw
- * Orzo pasta salad
- * Strawberries and cream
- * Italian lemon ricotta cheesecake



YOUR WEDDING AT ROYAL HOLLOWAY

Up-grade options

We understand that every wedding is different and that you may want that extra something to help make your day even more special. You may wish to consider the following additions we have on offer. Prices are available on request.

1. Canapés

Upgrade your drink reception nibbles to canapés. Menu and pricing available upon request.

2. Evening buffet

We have a selection of evening buffet and BBQ options for you to offer your guests in the evening. Menus and pricing available on request

3. Drinks up-grades

Choose to up-grade from Prosecco to Champagne and/or select a different wine from our extensive wine list. Options and pricing available on request.

4. Additional sorbet course

Served after your starter, choose from lemon and lime, pink grapefruit, champagne or pear for £6 per person.

5. Cheese course

We can serve a selection of Artisan British and French cheeses with homemade chutney and savoury biscuits. Prices are available on request.

6. Accommodation

We have a limited number of ensuite bedrooms in our onsite Hub guest house which your guests are able to [book online](#) directly.



YOUR WEDDING AT ROYAL HOLLOWAY

Frequently asked questions

What time will the bar open and close?

The bar will be opened after your wedding breakfast, unless you have made alternative prior arrangements with our events coordinator (additional charges will apply). Last orders are at 11pm and carriages at 11.30pm. Couples can apply for an extension for an additional charge.

Is there a minimum spend in the bar?

The minimum bar spend is £500.

What time can we have access to the function room on our wedding day?

Access to the function room is from 10am on the day. Please be aware the operations team will be setting up for your wedding.

The Picture Gallery is a security controlled space, therefore access to the PG should be discussed with the event coordinator.

Will there be a menu tasting?

One complimentary tasting for two adults is included in your wedding booking. This includes 2 starters, 2 main courses and 2 desserts. You will be advised of the date of your tasting, which is typically held in April, in either January or February. A wine tasting can be pre arranged for an additional charge. Family members or members of the wedding party may also attend at an additional cost.

YOUR WEDDING AT ROYAL HOLLOWAY

Local suppliers

Our recommended suppliers have all worked at Royal Holloway. They know the building well, produce stunning work and have only ever had excellent feedback from clients.

Cakes

Designer Cakes by Elle – 07866 807276 – <https://www.designercakesbyelle.co.uk/>

Cakes Jessies—07799 700773 - @cakesjessies

Cars



Linara Classic Wedding Cars - 07474 108008 - www.linaraclassicweddingcars.com

Décor

Host with Style – 0208 241 0032 – www.hostwithstyle.co.uk

Chair Cover Dreams - 01932 765737 - <https://www.chaircoverdreams.co.uk/>

Flowers

Laura Gooding Event Florist– 07760750584 www.lauragoodingflorist.co.uk

Wrap and Tie Floral – 01932 765392 / 07770 46507 - www.wrapandtiefloral.co.uk

Lighting

Partylights – 020 8892 3444 - www.partylights.co.uk

Live music

Allegro Arts – 01784 409654 - www.allegroarts.co.uk

Photographers

Lauren Mitchell Photography - www.laurenmitchellphoto.com

Copland-Cale Photography – 020 8391 5610 www.copland-cale.com

Kit Myers Photography – www.kitmyersphotography.co.uk

Videographer

W4 Wedding Films - 07913898964 www.w4weddingfilms.com

Make-up Artist

LND makeup - 07502 283107 - <https://www.lndmakeup.com/>

YOUR WEDDING AT ROYAL HOLLOWAY

Booking Terms & Conditions 2025

1. Signing of the provisional schedule together with a non-refundable deposit of £1,000 represents confirmation of your forthcoming wedding reception. The full outstanding balance is required one month prior to the date of the wedding.
2. Final numbers must be confirmed at least 10 working days prior to the wedding.
3. If you wish to cancel your booking the following cancellation charges will apply:
 - Less than three months notice – 90% charge of the total value of the booking
 - Less than 10 working days notice – full charge of the total value of the booking.
4. All drinks and food must be purchased through Royal Holloway. Neither you, nor your guests, are permitted to bring any food or beverage onto the premises, unless previously agreed.
5. A menu tasting for two people is provided on a complimentary basis.
6. Visitors must accept responsibility for any damage to University property (or to that belonging to any individual or organisation) other than fair wear and tear, and for injuries, fatal or otherwise to any person(s) arising from or in connection with their use of facilities caused by negligence, wilful act, or default. Royal Holloway reserves the right to ask any person or group of persons to vacate the premises immediately for bad behaviour or malicious damage to the property.
7. We regret RHBNC does not accept any responsibility for any loss or damage to vehicles or other property howsoever caused.
8. The costs of repairing any damage caused to the property, contents or grounds by any of your guests must be reimbursed to RHBNC by you.
9. As our campus is a working university and Founder's Building is a Grade 1 Listed Building, from time to time it may be necessary to carry out building maintenance or improvements, which may result in some inconvenience to visitors. We will advise you of any such work prior to your arrival on site, and we will take reasonable steps to minimize any inconvenience to your event.
10. RHBNC does not accept liability for any claims arising from failure to provide any of the services contracted and reserves the right to alter or cancel any booking due to circumstances beyond its control, including but not limited to industrial action, flooding, storm, supply of gas, electricity and water, fire alarm evacuation, or act of God.

YOUR WEDDING AT ROYAL HOLLOWAY

Booking Terms & Conditions continued

11. Access to and use of pathways within the quads by any vehicle, trailer or other form of goods transportation is not permitted.
12. As students and other guests are in residence, music during the wedding must be kept to a reasonable level, which will be determined by the Duty Managers or their deputies.
13. Children must be supervised at all times whilst on the University campus.
14. Smoking, candles and/or smoke machines are not permitted in any of the University function rooms. Helium balloons are not permitted in either the Picture Gallery or Founder's Dining Room and flying Chinese lanterns and fireworks are also not permitted anywhere on University grounds.
15. The client is responsible for informing RHBNC about all external contractors providing services within University grounds e.g band/disco, florists, chair cover & cake suppliers.
16. The client is responsible for ensuring all external contractors comply with all terms & conditions, are fully insured where necessary and can show proof of any health and safety documentation required, e.g. all equipment is PAT (Portable Appliance Testing) tested. For equipment to be used outside it must be RCD tested.

