

Wedding Package



*Your Big day turned Grand...
Relax and let us take the strain*

Bring us your vision and let us show you its realization. From intimate to extravagant, traditional to unexpected, Malta's finest, Grand Hotel Excelsior, is at your service and dedicated to creating an unforgettable wedding experience that is uniquely yours.

Luxury weddings at The Grand Hotel Excelsior set a new standard for once-in-a-lifetime occasions. From pampering hen weekend packages to adventure weekends for the boys and other ideas you may have only dreamed of, our professionals combine the finest elements with the most beautiful wedding venues to ensure an unforgettable experience.

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GRAND HOTEL EXCELSIOR – RECEPTION MENU A

Cold Delights

Selection of crostini

Fire roasted tomatoes, chive mayo & parmesan shavings (v)
Cured salmon & roasted beetroot finished with avocado & lime pudding
Pork rillettes with spiced apple chutney

Delicacies

Black olive & goat's cheese fried wrap (v)
Spicy Moroccan hummus with crispy chorizo mini savoury cones
Smoked duck breast & orange brioche
Local ricotta & confit tomato cannoli with basil cream (v)
Pistachio crusted goat's cheese truffles (v)
Homemade beef pastrami with piccalilli dressing
Marinated green lip mussels with fresh tomato salsa

Verrines

Textures in cauliflower (v)
Lamb terrine with quinoa salad & mild Harissa dressing

Miniature forked terrines

Grouper and shrimp roulade wrapped in octopus carpaccio
Chicken liver parfait wrapped in Parma ham

Hot Canapés

Fish delicacies

Baked black olive & anchovy roulade
Prawn & chive mini quiches
Sauté calamari with lemongrass & cilantro
Pan seared seafood sausage with tarragon cream sauce
Creole crab cake served with tartar sauce
Spicy mussel & potato cream pot

Meat lovers

Chicken & chorizo brochettes
Mini veal saltimbocca with prosciutto & sage
Pulled pork & Manchego cheese Croque monsieur
Braised beef croquette
Spanish tortilla with homemade chorizo
Sage & lemon mini meat balls
Mini shepherd's pie

Veggies

Polenta with mushroom & leek fricassee (v)
Sweet potato & gruyere arancina (v)
Courgette & feta cheese cake with dill Raita (v)

GRAND HOTEL EXCELSIOR – RECEPTION MENU A

Sweet Temptations

Selection of 6 miniature pastries
2 types of dessert coupes
Selection of 5 ice-creams and sorbets

Since we use only fresh ingredients, some items may be unavailable.

€36.50 per person
Minimum order for 100 persons

GRAND HOTEL EXCELSIOR – RECEPTION MENU B

Cold Delights

Selection of crostini

Marinated shrimp with lemon and chive mayo
Peppered goat's cheese and tomato with herb emulsion (v)
Sliced Parma ham, marinated artichokes & caramelized onions

Delicacies

Tartar of tuna with soy syrup marinade tartlets
Marinated feta & pickled cucumber skewer (v)
Anchovy and green olive roulade with pickled grape
Marinated prawn with pickled ginger and crab meat
Mini wrap of roast beef and horseradish
Moroccan hummus with crispy chorizo mini cone
Mozzarella bocconcini and cherry tomato skewers (v)

Verrines

Aromatic duck and crispy salad finished with smoked orange dressing
Mini Waldorf salad (v)

Miniature forked terrines

Grouper and shrimp roulade wrapped in octopus carpaccio
Chicken, fruit and nut wrapped in chorizo

Hot Canapés

Seafood delicacies

Mini salmon tempura with sweet pepper rouille
Creole mini seafood bakes with lemongrass and chili
Mini squid arancina with panko
Tuna & pumpkin pies
Sauté prawn and chorizo fricassee

Meat lovers

Pork meatballs with almond cream sauce
Saffron chicken skewers with sweet tomato jam
Braised beef terrine with smoked parsnip puree
Pan seared veal and gorgonzola medallions
Homemade spring rolls with confit of duck and sauté vegetables
Mini lamb koftas with Israeli cous cous

Veggies

Ricotta and parsley puffs (v)
Broad bean & feta quiche (v)
Cauliflower samosas with coriander chutney (v)
Wild mushroom beignet (v)
Roasted sweet corn croquette (v)

GRAND HOTEL EXCELSIOR – RECEPTION MENU B

Sweet Temptations

Selection of 6 miniature pastries
2 types of dessert coupes
Selection of 5 ice-creams and sorbets

Since we use only fresh ingredients, some items may be unavailable.

€36.50 per person
Minimum order for 100 persons

GRAND HOTEL EXCELSIOR – RECEPTION MENU C

Cold Delights

Selection of crostini

Fire roasted tomatoes, chive mayo & parmesan shavings (v)
Cured salmon & roasted beetroot finished with avocado & lime pudding
Pork rillettes with spiced apple chutney

Delicacies

Black olive & goat's cheese fried wrap (v)
Spicy Moroccan hummus with crispy chorizo mini savory cones
Smoked duck breast & orange brioche
Local ricotta & confit tomato cannoli with basil cream (v)
Pistachio crusted goat's cheese truffles (v)

Verrines

Textures in cauliflower (v)
Lamb terrine with quinoa salad & mild Harissa dressing

Miniature forked terrines

Grouper and shrimp roulade wrapped in octopus carpaccio
Chicken liver parfait wrapped in Parma ham

Hot Canapés

Fish delicacies

Baked black olive & anchovy roulade
Prawn & chive mini quiches
Sauté calamari with lemongrass & cilantro
Creole crab cake served with tartar sauce
Spicy mussel & potato cream pot

Meat lovers

Chicken & chorizo brochettes
Mini veal saltimbocca with prosciutto & sage
Braised beef croquette
Spanish tortilla with homemade chorizo
Sage & lemon mini meat balls
Mini shepherd's pie

Veggies

Sweet potato & gruyere arancina (v)
Courgette & feta cheese cake with dill Raita (v)

Sweet Temptations

Selection of 6 miniature pastries
4 types of dessert coupes
Selection of 5 ice-creams and sorbets

GRAND HOTEL EXCELSIOR – RECEPTION MENU C

Choice of 1 specialty buffet station from the selection below:

Paella Valenciana

Traditional Spanish rice dish
presented in our giant cast iron pans
prepared with fine Mediterranean ingredients, fresh from the land and sea,
enhanced with aromatic herbs and spices, and cooked to perfection by our chefs.

Indian Curry Station

Beef Riharra
Chicken Chatinad
Plain Jasmine Rice
Mint Raita & Fruit Chutney
Poppadoms

Pasta Station

A choice of 3 pasta dishes from the selection below:

Baked ricotta & spinach cannelloni topped with fresh tomato sauce (v)
Potato gnocchi with spinach & walnuts in gorgonzola cream sauce (v)
Tortiglioni meat ragout
Spirali mixed sea food, chilli & fresh herbs
Garganelle pork belly & zucchini with light cream sauce
Penne Maltese sausage with chunky tomato ragout
Rigatoni prawns, spinach & curry cream sauce

The BBQ Grills

Selection of 3 mini homemade sausages:
Lamb merges
Pork sausages
Spicy chicken

Since we use only fresh ingredients, some items may be unavailable.

€42.00 per person
Minimum order for 100 persons

GRAND HOTEL EXCELSIOR – RECEPTION MENU D

Cold Delights

Selection of crostini

Marinated shrimp with lemon and chive mayo
Peppered goat's cheese and tomato with herb emulsion (v)
Sliced Parma ham, marinated artichokes & caramelized onions

Delicacies

Marinated feta & pickled cucumber skewer (v)
Anchovy and green olive roulade with pickled grape
Marinated prawn with pickled ginger and crab meat
Moroccan hummus with crispy chorizo mini cone
Mozzarella bocconcini and cherry tomato skewers (v)

Verrines

Aromatic duck and crispy salad finished with smoked orange dressing
Mini Waldorf salad (v)

Miniature forked terrines

Grouper and shrimp roulade wrapped in octopus Carpaccio
Chicken, fruit and nut wrapped in chorizo

Hot Canapés

Seafood delicacies

Mini salmon tempura with sweet pepper rouille
Creole mini seafood bakes with lemongrass and chili
Mini squid arancina with panko
Tuna & pumpkin pies
Sauté prawn and chorizo fricassee

Meat lovers

Pork meatballs with almond cream sauce
Saffron chicken skewers with sweet tomato jam
Braised beef terrine with smoked parsnip puree
Pan seared veal and gorgonzola medallions
Homemade spring rolls with confit of duck and sauté vegetables
Mini lamb koftas with Israeli cous cous

Veggies

Cauliflower samosas with coriander chutney (v)
Wild mushroom beignet (v)

Sweet Temptations

Selection of 6 miniature pastries
2 types of dessert coupes
Selection of 5 ice-creams and sorbets

GRAND HOTEL EXCELSIOR – RECEPTION MENU D

Choice of 1 specialty buffet station from the selection below:

Paella Valenciana

Traditional Spanish rice dish
presented in our giant cast iron pans
prepared with fine Mediterranean ingredients, fresh from the land and sea,
enhanced with aromatic herbs and spices, and cooked to perfection by our chefs.

Indian Curry Station

Beef Rbhahra
Chicken Chatinad
Plain Jasmine Rice
Mint Raita & Fruit Chutney
Poppadoms

Pasta Station

A choice of 3 pasta dishes from the selection below:

Baked ricotta & spinach cannelloni topped with fresh tomato sauce (v)
Potato gnocchi with spinach & walnuts in gorgonzola cream sauce (v)
Tortilgioni meat ragout
Spirali mixed sea food, chilli & fresh herbs
Garganelle pork belly & zucchini with light cream sauce
Penne Maltese sausage with chunky tomato ragout
Rigatoni prawns, spinach & curry cream sauce

The BBQ Grills

Selection of 3 mini homemade sausages:
Lamb merges
Pork sausages
Spicy chicken

Since we use only fresh ingredients, some items may be unavailable.

€42.00 per person
Minimum order for 100 persons

GRAND HOTEL EXCELSIOR – RECEPTION MENU E

Cold Delights

Selection of crostini

Marinated shrimp with lemon and chive mayo
Peppered goat's cheese and tomato with herb emulsion (v)
Sliced Parma ham, marinated artichokes & caramelized onions

Delicacies

Tartar of tuna with soy syrup marinade tartlets
Anchovy and green olive roulade with pickled grape
Mini wrap of roast beef and horseradish
Moroccan hummus with crispy chorizo mini cone
Mozzarella bocconcini and cherry tomato skewers (v)
Roquefort pate with candied walnuts choux buns (v)

Miniature forked terrines

Grouper and shrimp roulade wrapped in octopus carpaccio
Chicken, fruit and nut wrapped in chorizo

Hot Canapés

Seafood delicacies

Mini salmon tempura with sweet pepper rouille
Mini squid arancina with panko
Tuna & pumpkin pies
Sauté prawn and chorizo fricassee

Meat lovers

Saffron chicken skewers with sweet tomato jam
Braised beef terrine with smoked parsnip puree
Pan seared veal and gorgonzola medallions
Homemade spring rolls with confit of duck and sauté vegetables
Mini lamb koftas with Israeli cous cous

Veggies

Ricotta and parsley puffs (v)
Broad bean & feta quiche (v)
Cauliflower samosas with coriander chutney (v)

Sweet Temptations

Selection of 6 miniature pastries
4 types of dessert coupes
Selection of 5 ice-creams and sorbets

GRAND HOTEL EXCELSIOR – RECEPTION MENU E

Choice of 2 specialty buffet stations from the selection below:

Paella Valenciana

Traditional Spanish rice dish
presented in our giant cast iron pans
prepared with fine Mediterranean ingredients, fresh from the land and sea, enhanced with
Aromatic herbs and spices, and cooked to perfection by our chefs.

Indian Curry Station

Beef Rbhahra
Chicken Chatinad
Plain Jasmine Rice
Mint Raita & Fruit Chutney
Poppadoms

Pasta Station

A choice of 3 pasta dishes from the selection below:

Baked ricotta & spinach cannelloni topped with fresh tomato sauce (v)
Potato gnocchi with spinach & walnuts in gorgonzola cream sauce (v)
Tortilgioni meat ragout
Spirali mixed sea food, chilli & fresh herbs
Garganelle pork belly & zucchini with light cream sauce
Penne Maltese sausage with chunky tomato ragout
Rigatoni prawns, spinach & curry cream sauce

The BBQ Grills

Selection of 3 mini homemade sausages:
Lamb merges
Pork sausages
Spicy chicken

Since we use only fresh ingredients, some items may be unavailable.

€46.50 per person
Minimum order for 100 persons

GRAND HOTEL EXCELSIOR – RECEPTION DISPLAYS & STATIONS

Available only as reception or buffet enhancers for groups of 100 persons or more.

International Cheese Display

An array of five local and international cheeses, complemented by fresh grapes, crispy crackers and grissini, homemade onion chutney and toasted pita bread.

€7.75 per person

Superior Cheese Display

An array of seven local and international cheeses, including our famous baked Brie cheese with stewed apples encased in puff pastry. Complemented by fresh grapes, crispy crackers and grissini, homemade onion chutney and toasted pita bread, blue cheese muffins, four types of dips, stuffed olives and sundried tomatoes.

€10.25 per person

Antipasti Display

A fine selection of Italian hors d'oeuvres including:

Prosciutto ham finely sliced à la minute
Salami Napoli & Milano
International cheese platter (Three types of cheese)
Marinated Olives, Artichoke Hearts & Sundried Tomatoes
Mozzarella Bocconcini & Marinated Peppers

Fine selection of dips including:

Traditional Bigilla & Hummus with toasted pita bread
Selection of breads, grissini sticks & water biscuits
Aioli, Pesto & flavoured olive oils

€12.75 per person

Indian Tandoori and Curry Station

Traditional Indian Tandoori Chicken & Lamb
Indian Curries
Beef Rihara
Chicken Chatinad
Plain Jasmine Rice
Mint Raita & Fruit Chutney
Poppadoms

€13.50 per person

GRAND HOTEL EXCELSIOR – RECEPTION DISPLAYS & STATIONS

Available only as reception or buffet enhancers for groups of 100 persons or more.

Pasta station

Baked ricotta & spinach cannelloni topped with fresh tomato sauce (v)

€1.85 per person

Potato gnocchi with spinach & walnuts in gorgonzola cream sauce (v)

€2.00 per person

Tortiglioni meat ragout

€1.85 per person

Spirali mixed sea food, chilli & fresh herbs

€2.20 per person

Garganelle pork belly & zucchini with light cream sauce

€2.00 per person

Penne Maltese sausage with a chunky tomato ragout

€1.80 per person

Rigatoni prawns, spinach & curry cream sauce

€2.20 per person

Turkish Shawarma Station

Deliciously spiced lamb and chicken shawarma cooked to perfection served in savoury wraps with a choice of condiments and dressings.

Couscous

Sweet tomato & chilli salsa

€12.00 per person

GRAND HOTEL EXCELSIOR – RECEPTION DISPLAYS & STATIONS

Available only as reception or buffet enhancers for groups of 100 persons or more.

Seafood Station

Fine selection of seafood terrines & fish salads

Smoked & cured fish platter

Octopus marinated in garlic & herbs

Gratinated Kiwi Mussels

Marinated King Prawns

Crispy calamari with chilli and fresh herbs

€15.25 per person

Asian Station

Indonesian Satays

Grilled chicken, beef & pork satays, accompanied by spicy peanut sauce.

Crispy Asian Treats

A fine selection of fried and steamed Asian dumplings from our woks and bamboo steamers, served with chilli mayonnaise and plum sauce.

€9.50 per person

BBQ Station

From our charcoal grills:

Smoked ribs marinated in BBQ sauce

Spicy chicken wings

Maltese sausages

Herb marinated Swordfish

Prawn & chorizo mini kebabs

From our Cast Iron Potato Oven:

Jacket potatoes

Spicy potato wedges

A selection of sauces including BBQ sauce, Sweet & Sour sauce, and Teriyaki sauce.

€12.00 per person

GRAND HOTEL EXCELSIOR – RECEPTION DISPLAYS & STATIONS

Available only as reception or buffet enhancers for groups of 100 persons or more.

Chocoholic

The Ultimate Chocolate Fountain
Selection of seasonal fresh fruit
Marshmallows
Mini Doughnuts
Sumptuous liquid couverture chocolate

€8.00 per person
Minimum for 100 persons

Pastry chef's creations

Display consisting of:
Chocolate indulgence
Forest berries delice
Exotic delight
Passion fruit and orange meringue
Pear and chocolate crumble
Apricot and black berry frangipane
Cassata Siciliana
Fresh fruit salad

€12.00 per person

GRAND HOTEL EXCELSIOR – RECEPTION MENU ENHANCERS

Our Recommendation for Reception Weddings

Assortment of sushi served with wasabi, pickled ginger and soy sauce
at €0.80 per pc

A choice 2 types Asian noodles chicken/beef/vegetable
at €1.20 per pot

A choice of 2 types of Indian curries chicken/beef/ fish
at €1.20 per pot

2 types of shish kebabs
at € 1.50 per pc

Traditional Spanish paella choice of meat, seafood or Valenciana
at €3.50per pot

3 types of Italian delights consisting of Italian arancini, mini pizza Siciliana, mini vegetable Parmeggiana
at €3.00 per person

A selection of mini home-made sausages: pork, lamb & chicken
at €1.50 per sausage

Mini seafood fritto misto served in “newspaper” cones
at €1.20 per cone

Pastry reception menu enhancers

Assortment of mini curds
Lemon posset
at €0.50 each

Berries indulgence
at €0.50 each

Chocolate crème de pot
at €0.50 each

Sorbet as Intermediate
at €1.50 each

Mini fruit skewers with warm chocolate sauce
at €1.00

Coffee table enhancers

Almond balls
at €6.75/ 250gr (not less than 2kgs)

3 types of homemade crostini
at €6.50/250gr (not less than 2kgs)

Traditional Maltese date fritters
at €0.30c each

GRAND HOTEL EXCELSIOR – BEVERAGE LIST

Our Recommendation for Reception Weddings

Let us prepare all beverages (this includes non-alcoholic drinks excluding energy drinks) for as little as €9.50 per person. Should the client opt for a duration of 5 hrs no corkage fee will apply for alcoholic beverages brought in.

This applies with a minimum of 100 persons.

If reception exceeds the duration of 5 hours, a fee of €2.00 per person will be charged for any additional hour.

One may also provide their own beverages at a corkage fee of €4.50 (including all alcoholic and non-alcoholic drinks).

Liqueur Trolley

Includes Bailey's, Averna, Tia Maria, Limoncello, Frangelico, Amaretto, Crème de Menthe, Cherry Brandy, Cointreau

€5.10/per person

Cocktail Bar

Client shall supply all beverages for the Cocktail Bar at the charge of €900. The Hotel provides the bartenders, glasses and garnishes for a duration of 5 hours.

VENUE HIRE & FEES

Venue	Capacity based on reception type wedding	Capacity based on a sit down dinner wedding	Price
Bastion Terrace	500 pax	350 pax	€1400
The Grand Ballroom	500 pax	350 pax	€1700
Rotunda and Gardens	100 pax	40 pax	€350
Chartroom	100 pax	60 pax	€350
Castile room	75 pax	N/A	€100

The above venue hire fee includes:

Red carpet reception
Chair covers
Table linen
Bistro table linen
Toilet attendants
Security staff (1 per 250 guests)
Bar set up
Citronella candles for the outdoor venues
Printed menu for sit down dinners

The wedding venue will be offered with our compliments when exceeding an expenditure of €15,000.

GRAND HOTEL EXCELSIOR – TERMS AND CONDITIONS I

Deposit and Payment Schedule:

25% deposit on confirmation of the Wedding (not refundable)

65% deposit six weeks prior to Wedding.

Remaining balance must be settled at least 48 hours prior to the wedding – cash or credit card.

Booking:

During an initial enquiry stage no venue space is blocked and is subject to availability.

Wedding date and venue will only be guaranteed once the Wedding Contract is duly signed by both parties and the 25% deposit is paid.

The Hotel reserves the right to accept more than one wedding per day, provided that the weddings do not operationally interfere with each other.

The Grand Stay:

The Grand Stay is offered for weddings with an expenditure of €15,000 or more. The clients are eligible for a one night stay in a deluxe room inclusive of breakfast.

Beverages:

Kindly refer to the beverage section of the Weddings Beverage List.

The Clients are responsible in clearing any surplus beverages provided by themselves, from the Excelsior Grand Hotel premises by not later than 48 hours after the wedding reception.

Should the client wish to have an extra bar setup, a charge of €350 will apply. (The hotel will offer a bar for every 300 pax at no charge)

Time Limits:

Daytime Weddings are not to exceed six (6) hours in duration. Evening Weddings are to finish by midnight.

Attractions / Licenses:

All attractions intended to be put up at the Wedding by the Clients require the prior approval of the Hotel. The Hotel reserves the exclusive right to grant or withhold such approval at its sole discretion without the need to provide any reason in respect thereof. Any attraction as may have been approved by the Hotel requiring a Police or other license is to be cleared with the authorities concerned by the Clients, and a copy of the relevant license is to be produced to the Hotel in advance of the Wedding.

Catering:

For weddings of an expenditure of €15,000 or more, the chosen menu will be inclusive of a three tier wedding cake and two witness cakes.

All food will be prepared by The Grand Hotel Excelsior Malta, without exceptions. In the event of any remaining food and beverage, the Hotel will dispose of accordingly under the Health & Safety regulations. No food will be allowed to be taken out of the premises with the exception of any left-over wedding cake and the witness cakes. The wedding and witness cakes are excluded from the 'remaining food clause'.

Staffing and overtime:

Should a wedding reception last longer than the time planned with the Events Manager, additional hours worked will be charged at a rate of €250 per 100 persons for every additional hour or part thereof on a pro-rata basis.

Client signature: _____

GRAND HOTEL EXCELSIOR – TERMS AND CONDITIONS II

Security:

The Hotel will provide all necessary security services during and in connection with the wedding reception and any after hours party if additionally agreed to, in such number and at the cost of the clients. The Hotel reserves the right to order any misbehaving guest to leave the Excelsior Grand Hotel immediately. 1 security personnel with every 250 pax is required. Additional security personnel can be booked at a supplement of €100 each.

Service:

The charges for staff are inclusive of all setting-up, service and clearing, with a morning wedding not exceeding 18:00 hrs, and an evening wedding not exceeding midnight.

Prices:

These wedding packages are quoted inclusive of VAT and are based on the current costs and rates of inflation, and are valid till the 31st December 2018. Should the present VAT change and should there be introduced any other alternative or additional tax, or there is an abnormal increase in the price of the items, the Hotel reserves the right to change the rates agreed accordingly.

Menus, set up and final numbers:

All banqueting arrangements including menus, setting up plans and final numbers of guests to be served during the wedding, need to be confirmed in writing at least a week (7 days) before the function, in the absence of which, the final details communicated in writing between both parties would be taken as final.

Should numbers decrease by 50 people or more, the hotel reserves the right to charge the amount originally stipulated in the wedding contract and transfer the event to a room which size accommodates the revised number of guests.

Outside venues:

In the case of an open air wedding, decisions to be taken with regards to setting up are to be taken by 10:00 am for an evening wedding and 07:00 am in case of a morning wedding. This is subject to the set-up arrangement.

In the event of changes after these mentioned timings, an additional €930 is to be charged should the Hotel accept to amend the set-up.

An indoor venue of suitable capacity will be offered as back up in case of bad weather on the day as may be adjudged by the Hotel.

Smoking:

Smoking indoors is strictly prohibited; however, a designated smoking area will be made available.

Client signature: _____

GRAND HOTEL EXCELSIOR – TERMS AND CONDITIONS III

Technical Equipment:

Technical equipment can be arranged through the hotel's preferred supplier, which will enable the Hotel to provide the Clients with professional service at an additional cost as stipulated by the supplier. The Events Manager will assist the Clients in coordinating these requirements. The confirmation of this equipment will remain binding in the addendum to the Wedding Contract.

Decorations:

Decoration supplied by the Hotel remains the exclusive property of the Hotel and must not be removed. The use of trademarks/logos is prohibited if authorisation for this has not been obtained from the Hotel Management. Any third-party suppliers are required to clear their belongings from the Hotel premises immediately after the event.

Car Park:

The hotel will provide Car Park spaces on a first come first served basis.

Music:

The Clients are responsible to organise their entertainment. Entertainment and music is allowed until Midnight, however after 23.00hrs the Hotel Management reserves the right to lower the volume to a level adequate enough so as not to disturb our in-house guests and local residents. (35 dBA)

Any remaining low background music will be stopped completely at midnight.

Damages:

In the event of any breakages and/or damages caused by the Clients and/or their guests and/or their contractors during or in connection with the Wedding the Excelsior Grand Hotel, its amenities, equipment and/or ancillaries, the Clients will be held responsible for the expenses incurred. Should any third-party belongings suffer any damage the Hotel is not to be held responsible.

Cancellation:

In the event of cancellation by the Clients, for whatever reason, cancellation fees apply in addition to any costs incurred by the Hotel for any equipment hired on behalf of the Clients. The fees charged would be in accordance with the below cancellation policy, which is based on the period of time prior to the date of the event by which the Hotel receives notification in writing.

First deposit is non-refundable.

If the wedding is cancelled less than six weeks prior to the wedding, 90% cancellation fee applies.

Force Majeure:

If for any reason beyond the Hotel's reasonable control (including but not limited to: strikes; acts of regulations or orders of governmental authorities; civil disorder; natural disasters; acts of terrorism; acts of war; acts of God) it is impossible to run an event, the Hotel reserves the right to retain the initial deposit to cover any costs already incurred.

Client signature: _____



LIVE THE GRAND LIFE

WEDDING RECEPTION CONTRACT

Please fill in where applicable in block letters

Wedding Date: _____

Start Time: _____

End Time: _____

Estimated number of guests: _____

Final number of guests: _____

[Exact numbers to be confirmed 7 days prior to your wedding date]

Special offers will apply in line with guaranteed and contracted number of pax.

Main Venue: _____

Primary Backup Venue: _____

Secondary Backup Venue: _____

Type of function: Reception Dinner Buffet

Menu Choice: _____ Price: _____

Stations: _____ Price: _____

2nd Station & Menu Enhancers: _____ Price: _____

Beverages: _____ Price: _____

Cake: _____ Price: _____

Others: _____ Price: _____



LIVE THE GRAND LIFE

Bride Details:

Name: _____
Telephone Number: _____
Mobile Number: _____
Email: _____

Groom Details:

Name: _____
Telephone Number: _____
Mobile Number: _____
Email: _____

Billing Instructions

Name: _____
Address: _____

Post Code: _____
ID card Number: _____
Credit Card details: _____

Deposit Schedule

First Deposit

Date Received: _____
Amount Received: _____
Payment Method: _____

Second Deposit

Date Due: _____
Date Received: _____
Amount Received: _____
Payment Method: _____

Final Settlement

Date Due: _____
Amount Received: _____
Payment Method: _____

We have fully read and understood the terms and conditions above, and we understand that we are jointly and severally liable for any obligation on our part arising there under.

Name & Surname (in this agreement referred to as the "Clients"):

Signature: _____

Date: _____

For and on behalf of Grand Hotel Excelsior Limited (in this agreement referred to as the "Hotel")

Name & Surname:

Signature: _____

Date: _____