

Ocean Beach · **THE SUNCLIFF** ·
BY OCEANA DESIGN HOTEL & SPA SEAFRONT HOTEL
BY OCEANA

GALA WEDDING TARIFFS & PACKAGES

At Oceana we believe no two weddings should ever be the same, so partner with our expert planners to ensure your Big Day is Inspired, Unique and Distinctive

“MARRIAGE IS FOR LIFE, MAKE THIS MEMORY LAST FOREVER”



OCEANA
HOTELS & RESTAURANTS

SPRING & SUMMER (MAY TO SEPTEMBER)

TO CALCULATE YOUR WEDDING DAY, SELECT THE OPTIONS BELOW:

All weddings include venue services with dedicated use and set up of the main venue and cocktail reception room, our Wedding Coordinator, cake table, knife and stand, white linen napkins, white table cloths, seating plan, easel, printed table plan, menu tasting with culinary team, toastmaster, private evening bar facility, sea view honeymoon room, limited special room rates for family and friends, large round tables.

VENUE HIRE & CANAPÉS (OPTIONAL)

+ PERFECT PAIRINGS + MENU + EVENING BUFFET

This will give you your total package price, please call us for a no obligation formal quote and chat.

VENUE HIRE FULL DAY	2024	2025
SUNDAY-THURSDAY	328	344
FRIDAYS	356	373
SATURDAYS	440	462
BUTLER PASSED 4 CANAPÉS (OPTIONAL) 2 HOT AND 2 COLD ITEMS	2024	2025
SUNDAY-THURSDAY	10.70	11.20
FRIDAYS	10.80	11.30
SATURDAYS	11.70	12.25
3 COURSE WEDDING BREAKFAST	2024	2025
SUNDAY-THURSDAY	32.95	34.50
FRIDAYS	38.18	40.05
SATURDAYS	40.30	42.30
EVENING BUFFET	2024	2025
CONTEMPORARY / CLASSIC	5 Items 8 Items	5 Items 8 Items
SUNDAY-THURSDAY	14.35 19.10	15.05 20.05
FRIDAYS	15.60 20.85	16.35 21.85
SATURDAYS	16.55 21.95	17.35 23.05
MEDITERRANEAN / TASTE OF INDIA		
SUNDAY-THURSDAY	19.10	20.25
FRIDAYS	20.85	21.85
SATURDAYS	21.95	23.05

Minimum numbers are required for certain wedding venues and on weekends.

AUTUMN/WINTER WEDDING PRICES are available at competitive prices, please see separate sheet.

PERFECT PAIRINGS

TOAST THE OCCASION WITH DELICIOUS WINES AND CRAFT COCKTAILS

PACKAGES	2024	2025
SILVER PACKAGE ALL DAYS 1 Glass of Chilled Cava or Bucks Fizz, 2 Glasses of House White Wine, Red or Rose with Meal, Glass of Chilled Cava or Prosecco for the Toast	21.75	22.85
GOLD STAR PACKAGE ALL DAYS 1 Glass of Chilled Prosecco or Bucks Fizz or Pimms on arrival, 2 Glasses of House White Wine, Red or Rose with Meal, Glass of Moët & Chandon Chilled Champagne for the Toast	27.65	29.00
PREMIUM PLATINUM PACKAGE ALL DAYS 2 Glasses of Chilled Prosecco on arrival or 1 Classic Crafted Cocktail, 2 Glasses of Premium White Wine, Red or Rose with Meal, Glass of Moët & Chandon Chilled Champagne for the Toast	41.85	43.90
GRAND DIAMOND PACKAGE ALL DAYS 2 Glasses of Moët & Chandon Chilled Champagne on arrival or 1 Classic Crafted Cocktail, 2 Glasses of Premium White Wine, Red or Rose with Meal, Glass of Moët & Chandon Chilled Champagne for the Toast	46.35	48.65

Cava and Prosecco can be swapped in all packages. Premium Wines are any wines from our Wine List to the value of 28.00 per bottle. Additional drinks can be priced on application & only 1 Cocktail can be chosen from our Classic Cocktail List. Corkage is available at 16.00 per bottle of wine, 18.00 per bottle of Sparkling or Champagne and is only available during Drinks Receptions or Wedding Breakfast, not Evening Receptions.

CEREMONY ONLY VENUE HIRE PRICES AVAILABLE ON REQUEST



SPRING & SUMMER

3 COURSE GALA WEDDING BREAKFAST



MAY TO SEPTEMBER

(Please choose 2 of each Course and 1 Vegetarian)

APPETISERS

- Star of Roast Fig** with a Melted Goat's Cheese centre on a Bed of Rocket served with Butternut Puree & Balsamic Drizzle
- Smoked Haddock Croquette**, Pickled Mushrooms, Young Leaf Salad, Warm Asparagus, Hollandaise Sauce
- Beetroot Salad** with Feta, Toasted Pine Nuts, Pomegranate, Balsamic Reduction
- Salad of Smoked & Roasted Salmon** with Fennel, Apple Remoulade and Watercress Mayo
- Chicken Liver Parfait** with Spiced Chutney and Granary Crisp
- Terrine of Pressed Hampshire Ham Hock**, Homemade Piccalilli, Sourdough Crouton and Petite Salad
- Crayfish and Prawns**, Avocado, Mixed Leaf Salad & Dill Dressing
- Courgette and Sweetcorn Fritters** dressed with Salsa Verde
- Crispy Duck**, Bean Shoots & Watercress, White Radish, Spring Onion, Micro Coriander Leaves, Soy & Sesame Dressing
- Chilled Rosette of Honeydew Melon** with Fruit Salsa
- Potato and Watercress Soup** with Sourdough Croutons and Wild Garlic Scented Oil
- Sweet Potato, Chilli and Coconut Soup**
- Homemade Green Pea and Mint Soup**
- Roasted Red Pepper and Tomato Soup**, Basil Pesto
- Butternut Squash Soup**, Toasted Pumpkin Seeds, Crème Fraîche

MAIN COURSES

- Baked Fillet of Salmon with a Gruyere & Herb Crust**, with Crushed New Potatoes and a Lemon & Dill Cream
- Roast Chicken Supreme**, Savoy Cabbage, Pancetta, Pommes Fondant and Thyme Jus
- Lamb Rump** with Dauphinoise Potatoes, Roasted Root Vegetables & a Red Currant Jus
- Five Spice Glazed Duck Breast**, Carrot Purée, Pickled Carrots, Plum Sauce
- Roast Sirloin of Beef**, Horseradish Pommes Purée, Sauce Bourguignon
- Roasted Fillet of Pollock**, with Herb Mash, Shrimp and Crispy Capers
- Slow Roasted Pork Belly** Glazed with Blossom Honey served with Sage Mash, Roasted Apple & Cider Jus
- Local Butchers Cumberland Sausage**, Spring Onion Mash, Chefs Onion Gravy
- Doombar Ale Battered Hake**, Fries, Mushy Peas & Tartare Sauce
- Lemon Roast Chicken** with Sweet Pepper Relish and Wild Rocket



VEGETARIAN MAIN COURSES

Mediterranean Stuffed Peppers, Saffron Couscous & Mozzarella Pearls served with Fresh Basil Oil
Aubergine Parmigiana with Fresh Provençale Tomato Coulis
Rich Vegetable Moussaka served with Green Beans
Gnocchi, Butternut Squash, Stilton and Toasted Pine Nuts
Roasted Red Onion, Halloumi Cheese and Black Olive Tart, with Red Veined Sorrel and Spinach Leaves
Roast Cauliflower, Chickpea & Spinach Jalfrezi & Lemon Scented Basmati Rice
Vegetable Tagine with Apricots & Golden Raisins & Fruity Couscous

PUDDINGS

Strawberry Sensation, Champagne and Strawberry Jelly, Strawberry Cheesecake, Strawberry Tart
finished with Fruit Puree & Fresh Strawberries
Homemade Sticky Toffee & Date Pudding, Butterscotch Sauce & Cream
Glazed Lemon Tart with Raspberry Sorbet and Sesame Seed Caramel Stick
Cappuccino Panna Cotta, Chocolate Sable Biscuit, Raspberry Compote
Trio of Mini Dessert, Salted Caramel & Vanilla Panna Cotta, Caramel Popcorn, Raspberry Mille-Feuille, Chocolate Éclair
Pineapple Upside Down Cake, Spiced Rum Caramel, Dorset Clotted Cream
Vanilla Crème Brûlée, served with Lemon Shortbread & Strawberry Compote
Baked White Chocolate & Ginger Cheesecake, Stem Ginger
Amaretto Poached Pear with Crunchy Almond Cream
Indulgent Layered Pavlova with Seasonal Berries
Bitter Chocolate & Orange Torte, Vanilla Mascarpone & Blow Torched Oranges
Apple Tarte Tatin with Vanilla Ice Cream



EVENING BUFFET SELECTIONS

CLASSIC FINGER BUFFET

Please choose 5 or 8 items from the menu below (see pricelist for details):

Selection of Finger Sandwiches
(Tuna Mayo on Brown, Cheese & Pickle on Brown, Ham & Mustard on White, Chicken & Mayo on White)
Cumberland Sausage Rolls
Homemade Leek & Cheddar Tarts
Mini Thai Fish Cakes with Chilli Dipping Sauce
Breaded Crumbed Chicken Goujons
Cherry Tomato, Basil and Mozzarella Skewers
Mini Caesar Salad Croustades
Potato Wedges with Salsa Dip

CONTEMPORARY BUFFET

Please choose 5 or 8 items from the menu below (see pricelist for details):

Selection of Sandwiches & Wraps
(Tuna Mayo on Brown, Cheese and Pickle on Brown, Ham and Mustard on White, Chicken & Mayo on White)
Mini Fish & Chips
Mini Steak Burgers
Mini Caesar Salad with Pancetta and Parmesan
Baby Mozzarella, Cherry Tomato, Basil Leaf
Spicy Chicken Satay with Peanut Dip
Vegetable Spring Rolls with Dipping Sauce
Mini Poppadoms with Creamy Chicken Tikka

MEDITERRANEAN STYLE BUFFET

Selection of Continental Cheeses
Homemade Mackerel Pate
Selection of Deli Meats and Sausage
Marinated Olives and Sun Dried Tomato
Homemade Chutneys and Pickles
Crackers & Artisan Breads

TASTE OF INDIA


Served with Pilau Rice, Poppadoms, Naan Breads, Lime Pickle, Mango Chutney, Mint Sauce and Onion Salad
Chicken Tikka Masala
Lamb Dhansak
Seafood Pathia
Seasonal Vegetable Biryani



MIDNIGHT SUPPERS

In addition to your Evening Buffet or Wedding Breakfast, add a late night snack to your evening function.
(Each item is charged at the below price)

Bacon & Ketchup Rolls	2024	2025
Grilled Peppers & Mozzarella with Tomato Relish	9.50	9.95
Steak Burger in a Bap with BBQ Sauce		
BBQ Pulled Pork with Apple and Fennel Coleslaw	2024	2025
Fish Goujons, Tartare Sauce, Fresh Pea & Mint Crush	10.70	11.25
Butchers Sausage in Sourdough Roll with Mustard & Ketchup		



SPRING & SUMMER PLATINUM UPGRADES

Why not upgrade your Spring/Summer Wedding Breakfast Choices with 1 Appetiser and 1 Main from the Gourmet Additions for 9.50 per person, or just upgrade 1 Course.

APPETISERS

Carpaccio of Somerset Beef Fillet

Rapeseed Oil, Rocket, Shaved Somerset Montgomery Cheese & Black Pepper

Scottish Salmon Three Ways

Gravlax, Hot Smoked Salmon, Chefs Salmon Mousse, Lemon and Seasonal Leaves

Full Round of English Baked Brie

Cranberry Chutney, Soda Bread

**2024 - 8.45
PER PERSON**

**2025 - 8.85
PER PERSON**

MAIN COURSES

Herb Crusted Rack of English Lamb

Pea Puree

Grilled Fillet of Mundeford Sea Bass

Pink Salt, Cucumber Ribbons, Garden Peas & Rapeseed Oil

Fillet of English Beef Wellington

Bordelaise Sauce

**2024 - 10.90
PER PERSON**

**2025 - 11.45
PER PERSON**



CANAPÉS

COLD

Gazpacho Soup
Caramelized Red Onion and Goats Cheese Bruschetta
Peppadews Stuffed with Chilli Cream Cheese
Hoisin Duck and Spring Onion Pancake
Mini Caesar Salad with Pancetta and Parmesan
Balsamic Fig with Parma Ham on Walnut Bread
Lemon and Dill Blinis with Smoked Salmon and Crème Fraîche
Spinach and Ricotta Tartlets
Cheese Straws
Ham Hock Terrine, Mustard Toasts, Pickled Gherkin
Avocado, Crayfish, Micro Herbs
Tandoori Chicken, Cucumber, Mint
Baby Mozzarella, Cherry Tomato, Basil Leaf
Smoked Mackerel Roulade, Horseradish, Pea Shoots

HOT

Scallop Wrapped in Smoked Bacon Pesto
Warm Minted Pea Soup with Toasted Focaccia
Mini Fish & Chips, Pea Puree
Panko Crispy King Prawn with Alioli
Miniature Yorkshire Puddings with Rare Beef & Horseradish
Miniature Chorizo and Halloumi Kebabs
Falafels with Harissa Hummus
Roasted Baby Bell Pepper, Tapenade

SWEET

Raspberry Tartlet
Chocolate Éclair
Macaroon
Fresh Fruit Stick
Mini Banana Bread with Passionfruit Butter
Tiny Shortcakes with Strawberries
Caramelized Lemon Tartlets

CHILDREN'S MENU

Suitable for children under 10 years old - Choose 1 of the options below:

APPETISERS

Dips and Sticks (Carrot, Cucumber and Celery) with Chive Crème Fraîche
Tomato Soup
Cheesy Garlic Bread
Melon, Seasonal Fruits and Coulis

MAIN COURSES

Sausage, Mash and Seasonal Vegetables
Penne Pasta in a Fresh Tomato Sauce
Breaded Chicken Strips, with French Fries & Peas or Salad
Steak Burger 4oz, with French Fries and Peas or Salad
Battered Hake 4oz with French Fries and Peas

PUDDINGS

Ice Cream
Fresh Fruit Skewer with Chocolate Dipping Sauce
Yoghurt



**2024 - 18.15
PER CHILD**

**2025 - 19.00
PER CHILD**

Smaller half portions of the adults menu choice are available for children under 12 years old at half the adult price



ROAST LIKE MUM USED TO MAKE - ALL YEAR ROUND

If you are planning a Sunday Wedding, we offer a Superb Roast like mum used to make with Giant Yorkies & Choices of 3 Roasts plus Vegetarian option at the Autumn/Winter Package Price.

Our Sunday Wedding Breakfasts only take place between 16.00 hours and 18.00 hours sit down and are perfect for those who love a good old fashioned roast-no pre order required.

Choose your Appetiser and Pudding from the Autumn/Winter Wedding Breakfast Menu.

Drinks Reception from 15.30 hours Sundays.


BRITISH CHEESE PLATE

Why not add to your Wedding Breakfast or Evening Buffet or take as a Midnight Supper

A Large British Cheese Board, with a selection of 3 Local Cheeses, Celery, Homemade Pickles, Crackers and Bread Basket

**2024 - 9.95
PER PERSON**

**2025 - 10.45
PER PERSON**



AUTUMN WINTER INCLUSIVE PACKAGES

OCTOBER TO APRIL (INCLUSIVE) ONLY

Priced for 50 persons minimum with extra added value

WHAT'S INCLUDED IN YOUR GALA WEDDING DAY

Dedicated use of the main venue and cocktail reception room, Wedding Coordinator, 3 Course Wedding Breakfast plus coffee and mints, Silver Drinks Package, cake table, knife and stand, white linen napkins, white table cloths, seating plan, easel, printed table plan, menu tasting with our culinary team, toastmaster, private evening bar facility, sea view honeymoon room, limited special room rates for family and friends, large round tables, Classic Evening Finger buffet (5 items), free disco & DJ and white chair covers with coloured sash.

PETITE WEDDINGS

Includes Silver Drinks Package, off season 3 Course Wedding Menu and Evening Buffet (5 items). Package available Sun-Thurs from 60.00 per person (min 30 persons) (excludes disco) – available at a supplement price

	2024	2025
SUNDAY - THURSDAY Extra Guest	3400 60	3570 63
FRIDAYS Extra Guest	4005 62	4205 65
SATURDAYS Extra Guest	4250 64	4462 67

Extra chair covers charged at 3.00 per chair

Extra Guests for evening buffet are charged at Buffet Menu Prices

AUTUMN WINTER INCLUSIVE MENU

Please choose 1 of each Course and 1 Vegetarian

APPETISERS

Smoked Haddock Croquette, Pickled Mushrooms, Young Leaf Salad Warm Asparagus, Hollandaise Sauce
Warm Tartlet of Leek & Roquefort Cheese with Walnut Dressed Croquettes Leaves
Salad of Smoked & Roasted Salmon with Fennel, Apple Remoulade and Watercress Mayo
Chicken Liver Parfait with Spiced Chutney and Granary Crisp
Terrine of Pressed Hampshire Ham Hock, Homemade Piccalilli, Sourdough Crouton and Petite Salad
Crayfish and Prawns, Avocado, Mixed Leaf Salad & Dill Dressing
Chilled Rosette of Honeydew Melon with Fruit Salsa
Roasted Red Pepper and Tomato Soup, Basil Pesto
Butternut Squash Soup, Toasted Pumpkin Seeds, Crème Fraîche

MAIN COURSES

Baked Fillet of Salmon with a Gruyere & Herb Crust, with Crushed New Potatoes and a Lemon & Dill Cream
Roast Chicken Supreme, Savoy Cabbage, Pancetta, Pommes Fondant and Thyme Jus
Roast Sirloin of Beef, Horseradish Pommes Purée, Sauce Bourguignon
Roasted Fillet of Pollock, with Herb Mash, Shrimp and Crispy Capers
Slow Roasted Pork Belly Glazed with Blossom Honey served with Sage Mash, Roasted Apple & Cider Jus
Local Butchers Cumberland Sausage, Spring Onion Mash, Chefs Onion Gravy
Herb Crusted Baked Ratatouille, Roasted Vegetables, Tomato & Herb Sauce, Goats Cheese
Roast Cauliflower, Chickpea & Spinach Jalfrezi & Lemon Scented Basmati Rice
Vegetable Tagine with Apricots & Golden Raisins & Fruity Couscous

PUDDINGS

Salted Caramel Cheesecake, Caramel
Seasonal Fruit Crumble, Creamy Custard
Homemade Sticky Toffee & Date Pudding, Butterscotch Sauce & Cream
Indulgent Layered Pavlova with Seasonal Berries
Rocky Road Chocolate Brownie with Raspberry Crunch



BBQ SELECTIONS

Minimum 50 People

(Wedding Breakfast BBQ priced on application)

A choice of 2 Meats, 1 Fish and 1 Vegetarian:

Grilled Tuna

Grilled Swordfish

Grilled Chicken

Grilled Steak Burgers

Grilled Butchers Sausage

Grilled Spicy Chorizo

Grilled Aubergine

Grilled Bell Peppers

Halloumi, Courgette, Mushroom, Red Onion & Pepper Kebabs

Served with:

Bread Basket

Garden Salad

Couscous Salad with Sun Blushed Tomato, Roasted Squash & Peppers, Feta Cheese & Fresh Basil

Local Roasted New Potatoes with Rock Salt & Thyme

Spicy Coleslaw

Spicy Rocket & Summer Tomato Salad

Selection of Mustards & Pickles

**2024 - 27.30
PER PERSON**

**2025 - 28.65
PER PERSON**

HOG ROAST

Minimum 50 People

Wedding Breakfast Hog Roast priced on application

Roasted outdoors, a local hog is carved and served with the following:

English Apple Sauce

Crunchy Coleslaw

Chilli & Beetroot Salad

Chef's Homemade Stuffing

Crispy Crackling

Bakers Bread Basket

Tomato & Onion Salad

Roasted Aubergine is available for Vegetarians at the same price



**2024 - 29.15
PER PERSON**

**2025 - 30.60
PER PERSON**

FREQUENTLY ASKED QUESTIONS & INFO

THE HOTEL

Access

Access to your venue can normally be arranged from 09.00hrs on the day of the event, although set up may not be complete. Evening access is normally available from 17.00hrs.

Little Guests

Children are welcome at our weddings although we do have guidelines to ensure your day is not disrupted, and for genuine health and safety reasons. Daytime children attending should be accounted for and child policy signed by each parent or guardian, and numbers are capped. Evening maximum numbers do apply to children of guests not attending the Wedding Breakfast, ask for details.

Candles

Candles are permitted at Oceana Resort, we have a state of the art fire detective service, and no venue is ever left unattended. We just ask that you are careful with any paper items that are part of your table design and you provide your own candles & candle holder.

Chair Covers

Are not supplied or fitted by the hotel unless otherwise stated in inclusive packages.

Confetti, Wall Hanging & Party Poppers

We ask that you do not use Confetti on the grounds and would ask you to make your way to the seafront. Things can be hung on existing pictures but not to wallpaper or paint that may leave marks.

Party Poppers cannot be used inside the Hotel.

Disabled

We do have disabled access to most public venues, and disabled facilities at Cumberland and Suncliff.

Festive Weddings

From late November to early January, our function suites will have stylish Christmas decorations and lights, so if you are feeling adventurous, why not make them part of your special day at no cost. Certain festive displays are not removable in December. Please ask for full details.

Item Collection

All items left behind should be collected by 12 noon the next day. Anything left in the venues by any persons is not the responsibility of the hotel. We advise that all valuables are removed on the evening and kept with you at all times as the hotel cannot be held responsible for items that are missing from the venue room including favours and name cards.

Music

We have facilities for you to use our speakers with an iPhone/iPad/Laptop in most of our function rooms. These will need to be tested prior to your event to ensure compatibility and good working order. If you prefer to arrange your own Band or Disco, your supplier will need their own equipment and will need to supply us in advance with their public liability insurance certificate and electrical safety certificate. Live Bands have a curfew at 23.30hrs Weekends, 23.00hrs Midweek, this is to ensure hotel guests have a good night's sleep.

Parking

The Hotels and Oceana Resort have limited paid parking. There are another 900 spaces on the Seafront reasonably charged daytimes and free overnight. During Air Show there is no parking on the seafront or within the Hotel. Our recommended Taxi Company is United Taxis. Cars should not be left overnight if you are not resident in the hotel, so please advise guests to arrive by Taxi. Parking Eye is in operation at the hotels. You will need to register your car registration on the tablet at the hotel where you are parked.

Personal Wedding Planner

Your personal wedding planner will be on hand throughout your day until early evening. The Hotel Manager in charge of your event will be introduced to you on the day.

Photographers

Any of our outdoor areas can be used for Photographs providing residents or patrons are not displaced. Don't forget the seafront is directly in front of us and the Beach a 5 minute walk.

Registrar

You should personally contact Bournemouth Registry Office to book your ceremony on 01202 454945/ registrars@bournemouth.gov.uk, and pay fees directly.

Rooms

We have Hotel rooms on site bookable on our own website and are a minimum of two nights stay weekends. Five rooms are held for 1 night stay at a special rate booked by the Hotel. For direct bookings – see 6 reasons to book direct.

Suppliers

We do have reputed and recommended suppliers that we work closely with, although they are not affiliated to the Oceana Resort. Please see our website.

Storage

Items from your suppliers and yourself can be delivered up to 24 hours prior to your wedding and stored securely. Ensure your transport can accommodate your gifts and belongings on departing.

Venues

The Oceana Suite can accommodate up to 120 for the Ceremony, and 90 seated for a wedding breakfast, with 140 for an evening function. The Mirabelle can accommodate 230 seated for a Wedding Breakfast on two levels and 240 for an evening function. The Ventana and Red Door venues can accommodate up to 50 people for a Wedding Breakfast.

Venue Turn Around

If you are using the same venue for your Wedding Breakfast and Evening Function, we will request you vacate the room for up to approximately one hour while we transform the venue into a stunning night time display. If this is before 18.00 hours we may be able to offer a private room with Bar, otherwise it may be in the Hotel bar & Lounge

THE FOOD

Final Numbers

Final Menu Choices are due 14 days before your event. Final numbers are due 21 days before your event. Table plan is due 14 days before the event.

Highchairs

Highchairs are provided free of charge, we have a maximum of 6 if required.

Menu Choice

Although we have provided our own Menu Selection which reflects current food trends, we do offer a be-spoke service where we can price up your own choice of individual menu on application.

Options

If you would like the option of two menu choices per course, this can be arranged. A Pre-order will be required 14 days before your event and printed on all guest names/place cards.

Opening Times

Our Venues operate till midnight Sunday - Thursday and 1am at Weekends. Our bars open from 9am till close.

Menu Tasting

Complimentary Tastings are available to all confirmed bookings with a deposit. They are only available for the Wedding Breakfast not buffets, canapés, BBQ's or Perfect Pairings. They are generally offered Sunday to Thursday 19.00 hours to 20.30 hours.

Tables & Linen

Most wedding breakfast choose our large round tables which can seat from 6 – 12 people. Long tables can seat up to 20 persons. A large round can also be used for the top table. All other colours of linen can be provided for a small hire charge on application.



OCEANA
HOTELS & RESTAURANTS

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Bournemouth