



# BEACHLANDS HOTEL & RESTAURANT

*Weddings*  
2026–2028

# BEACHLANDS: THE HOTEL

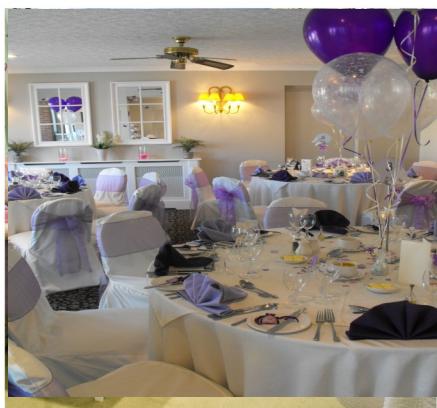


Thank you for your recent enquiry. Please find enclosed our Wedding Package.

Beachlands is licensed to hold Civil Wedding Ceremonies on the premises however, if you are having a Church or Registry Office Wedding, Beachlands is the ideal venue for the Reception afterwards.

- The Hotel can seat up to 90 people for a Wedding Reception
- Guests are welcome to relax in one of our comfortable, spacious lounges
- Our south facing private garden provides the perfect setting for photos
- Civil Ceremonies, ranging from 15 to 90 seated guests can be held in one of our reception rooms or in the garden gazebo
- We are currently one of the highest rated hotels in Weston and its surrounding villages

**If you would like to come along and have a chat about your Wedding Reception before making any definite decisions, we would be delighted to see you. Just give us a call on 01934 621401 and we can arrange a mutually convenient time.**



# BEACHLANDS: THE TESTIMONIAL

Beachlands Hotel offers very good levels of hospitality & service, staff being very friendly and well presented'... **English Tourism Council**

'This privately owned Hotel goes from strength to strength'... **RAC**

'Hospitality is a strong feature, staffs are clearly committed to ensuring a convivial and friendly atmosphere is created'... **AA**

'Thank you for being so kind & ensuring that everything ran smoothly'... **Emma**

'Knowledgeable & good humored staff were on hand but unobtrusive, keen to see that our every wish was addressed'... **Mr & Mrs Griffen**

'It was perfect, thank you sooooo much!!' .... **Mark & Susie**

As owners of Beachlands Hotel for the past 50 years and having held our own wedding at Beachlands 40 years ago! We are confident that with the knowledge we hold, together with listening to you and the ideas you have for your special day, we will make a winning team.

We look forward to meeting you

*Charles & Beverly*



# BEACHLANDS: THE CEREMONY ROOMS

Beachlands Hotel is an approved premises for the solemnisation of Marriages in pursuance of section 26(1)(bb) of the Marriage Act 1949.

White Room seating - Up to 60 guests.....£350.00 room hire

The Library seating—Up to 40 guests.....£225.00 room hire

Private Lounge seating—Up to 15 guests.....£ 175.00 room hire

Additional capacity can be made with standing room

Garden Pavilion seating—Up to 90 guests....£350.00 hire



# BEACHLANDS: THE MENUS

All Wedding Breakfast Menus include a glass of Red, White Wine or Fruit Juice on arrival

♥ The Wedding Menus are cooked by our team of Chefs using the freshest ingredients

    ♥ Local suppliers are used wherever possible.

    ♥ Menus shown are based on a minimum of 30 people attending

        ♥ 'Build your own Menu' available

        ♥ Children's Menu available

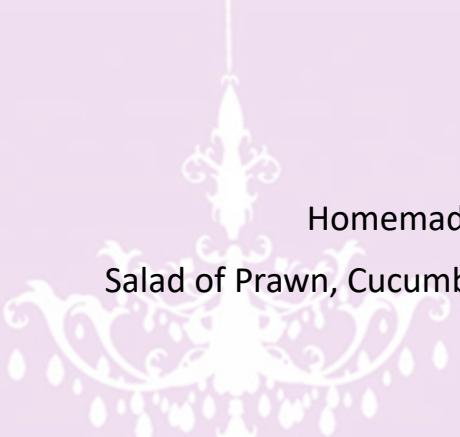
    ♥ We are more than happy to discuss any particular requirements you may have

        ♥ Allergy Notice:

Please be advised that food prepared at The Beachlands may contain allergens. Should you or any of your party suffer from an allergy, please inform us prior to the wedding.



## RESTAURANT



## Menu A26

Homemade Roasted Tomato & Basil Soup with Croutons

Salad of Prawn, Cucumber, Rocket & Parmesan Shavings with a Balsamic Reduction

\*\*\*\*\*

Supreme of Chicken served with a Mushroom & Tarragon Cream Sauce,  
garnished with Crispy Leeks

Vegetarian Option;

Homemade Carrot & Cashew Nut Roast with Red Onion Sauce

Served with a selection of Seasonal Vegetables and  
New Potatoes roasted with Sea Salt & Rosemary

\*\*\*\*\*

Homemade Trio of Puddings including;

Mini Raspberry Meringue, Baby Apple Crumble, Rich Chocolate Profiterole

\*\*\*\*\*

Coffee or Tea with Mints

**Reception Price inc vat @ 20%**

Including a Glass of Red/White Wine or Fruit Juice per person after your ceremony

Or upgrade to a glass of Bucks Fizz (£2.50 supplement)

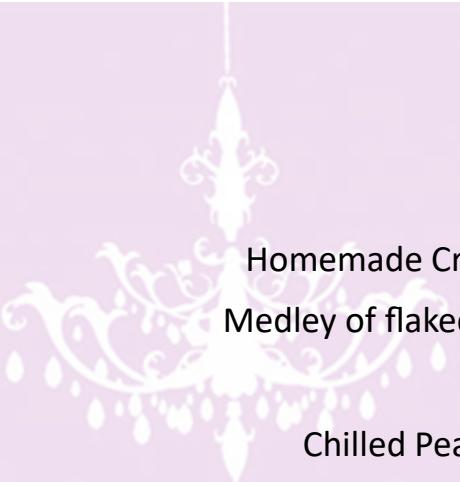
or Pimms Cocktail (£3.75 supplement)

£59.75 Per Person 1st May 2026—30th September 2026

£53.50 Per Person 1st October 2026—30th April 2027

£59.95 Per Person 1st May 2027—30th September 2027

£52.95 per person 1st October 2027—30th April 2028



## Menu B26

Homemade Cream of Mushroom & Tarragon Soup with Croutons  
Medley of flaked Scottish Salmon, Grapes & Cherry Tomatoes with a  
Dill Mayonnaise  
Chilled Pearls of Honeydew Melon with Raspberry Sorbet

\*\*\*\*\*

Slow Roast Leg of Lamb slow cooked with Red Wine, Garlic & Rosemary

Vegetarian Option; Homemade Leek, Red Onion & Goats Cheese Tart with  
Balsamic Reduction

Served with a Selection of Seasonal Vegetables  
& Lyonnaise Potatoes

\*\*\*\*\*

Choice of two Homemade Desserts  
(from Dessert Menu)

\*\*\*\*\*

Coffee or Tea with Mints

**Reception Price inc vat @ 20%**

including a glass of Red/White Wine or Fruit Juice per person after your ceremony

£61.50 per person 1st May-30th September 2026

£55.95 Per Person 1st October 2026—30th April 2027

£63.50 Per Person 1st May 2027—30th September 2027

£57.75 per person 1st October 2027—30th April 2028



## Menu C26

HOMEMADE SWEET POTATO, COCONUT & CHILLI SOUP WITH CROUTONS

SMOKED SALMON, WATERCRESS & CREAM CHEESE ROULADE WITH CUCUMBER & LEMON

HOMEMADE CHICKEN LIVER PATE SERVED WITH MELBA TOAST & CHEFS FRUIT CHUTNEY

ROASTED WHOLE FIELD MUSHROOMS FILLED WITH SPINACH, CHERRY TOMATOES & MOZZARELLA

\*\*\*\*\*

ROAST SIRLOIN OF BEEF SERVED PINK, WITH HOMEMADE YORKSHIRE PUDDING, HORSERADISH SAUCE & TRADITIONAL GRAVY

VEGETARIAN OPTION: HOMEMADE WILD MUSHROOM & TOASTED PINE NUT RISOTTO DRIZZLED WITH TRUFFLE OIL, TOPPED WITH PARMESAN SHAVINGS

SELECTION OF SEASONAL VEGETABLES & ROAST POTATOES

\*\*\*\*\*

CHOICE OF THREE HOMEMADE DESSERTS

(FROM DESSERT MENU)

\*\*\*\*\*

COFFEE OR TEA WITH MINTS

**RECEPTION PRICE INC VAT @ 20%**

INCLUDING A GLASS OF WINE, OR FRUIT JUICE PER PERSON AFTER YOUR CEREMONY

£68.50 per person 1st May—30th September 2026

£59.75 Per Person 1st October 2026—30th April 2027

£70.50 Per person 1st May 2027-30th September 2027

£61.75 per person 1st October 2027—30th April 2028

## Build your own.....

**At Beachlands our main priority is for you to have the day you want with your choices, so maybe designing your own menu works better for you and its simple!** Below are a selection of starters, main course and puds that have all work

well for Wedding parties. Just choose the ones you like the look of—between one & five choices per course and fill out the Menu form attached, let us have a copy and we can cost it out for you. A couple of guidelines that maybe of help; The more Choices you have the more expensive the Menu tends to be, You will need to let us have individual choices for all courses from all your guests 7 days prior to the Wedding,

### Starters

Homemade Soup—see separate list

Avocado, Orange & White Crab Meat Salad with a Dill Dressing

Homemade Ham Hock Terrine with Chef's Fruit Chutney & Toasted Brioche

Strawberry, Cucumber & Honeydew Melon Salad with Mint Dressing

Somerset Mushrooms in a White Wine, Cream & Garlic Sauce, topped with Herb Crumb

Traditional Prawn Cocktail garnished with Whole Prawn

Homemade Chicken Liver Pate with Melba Toast & Fruit Chutney

Chilled Honeydew Melon Pearls with Parma Ham

White-Wine Poached Pear, Toasted Pecan Nut & Stilton Salad

### Main Courses

Roast Fillet of Beef served pink, with Homemade Yorkshire Pudding, traditional Gravy & Horseradish Sauce

Confit of Duck Leg with a Parsnip Mash & Red Wine Jus

Pan seared Chicken Breast with a Tomato, Shallot & Chorizo Sauce

Grilled Fillet of Seabass with a Lobster & Mussel Bisque

Mediterranean Vegetable Tart topped with Goats Cheese, drizzled with Balsamic Reduction

Slow Roast Leg of Lamb cooked with Red Wine, Garlic & Rosemary

Tempura Vegetables with Sesame & Soy Sauce, Spinach Leaves, Noodles and Bean-sprouts

Fillet of Salmon with King Prawns and a Caper, Dill & Lemon Butter

Homemade Cherry Tomato, Brie & Spinach Torte with Tomato Salsa

Breast of Chicken wrapped in Smoked Ham, served with a Spinach & Shallot Sauce

Roast Loin of Pork with Apple Sauce, Sausage Meat Stuffing & traditional Gravy

### Puddings

Please see separate list

## Choice of Homemade Soups

Tomato & Basil Soup with Croutons

Cream of Leek & Potato Soup with Croutons

Mushroom & Tarragon Soup with Parmesan Crisp

Chilled Gazpacho Soup with Basil Oil

Cream of Broccoli & Stilton Soup with Croutons

Minestrone Soup with Homemade Cheddar Cheese Straw

Carrot & Coriander Soup with Croutons

Sweet Potato, Coconut & Chili Soup with Croutons

<b>Starters</b>	<b>1</b>	
	<b>2</b>	
	<b>3</b>	
	<b>4</b>	
	<b>5</b>	
<b>Main Course</b>	<b>1</b>	
	<b>2</b>	
	<b>3</b>	
	<b>4</b>	
	<b>5</b>	
<b>Pudding</b>	<b>1</b>	
	<b>2</b>	
	<b>3</b>	
	<b>4</b>	
	<b>5</b>	
		Coffee/Tea with Mints



## Buffet Menu 26A

Homemade Leek & Potato Soup with Croutons

Traditional Prawn Cocktail

(served at your table)

\*\*\*\*\*

Carved & Served from the Buffet

Roast Turkey, Honey Roast Ham

Selection of Home-baked Quiches

Tuna & Sweetcorn Pasta Salad with a French Dressing

Mixed Green Salad

Homemade Coleslaw

Tomato & Red Onion Salad

Egg Mayonnaise

Jacket Potatoes

French Bread & Butter

\*\*\*\*\*

Homemade Profiteroles topped with Rich Chocolate Sauce

Homemade Pavlova with Fresh Raspberries, Whipped Cream & Berry Coulis

\*\*\*\*\*

Coffee or Tea with Mints

**Reception Price inc vat @ 20%**

including a glass of Wine or Fruit Juice per person after your ceremony

£53.75 Per Person 1st May 2026- 30th September 2026

£48.50 per person 1st October 2026—30th April 2027

£55.50 per person 1st May—30th September 2027

£49.95 per person 1st October 2026—30th April 2027



## Buffet Menu 26B

Homemade Smoked Salmon Pate with Melba Toast, Rocket & Cucumber Salad

Chilled Pearls of Honeydew Melon with Fruit Sorbet

(served at your table)

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Carved and served from the Buffet Table

Roast Beef, Roast Turkey, Honey Roast Ham

Whole Dressed Salmon

Selection of Home-baked Quiches

Prawn Salad

Mixed Green Salad

Chicken Caesar Salad

Pasta Salad

Waldorf Salad , Eggs Harlequin

Tomato & Red Onion Salad

Asparagus, Feta Cheese & Black Olive Salad

Buttered Midi Potatoes , French Bread & Butter

\*\*\*\*\*

Selection of three Home-made Desserts

(from Dessert menu)

\*\*\*\*\*

Coffee or Tea and Mints

**Reception price inc vat @ 20%**

including a glass of Wine or Fruit Juice per person after your ceremony

£59.75 per person 1st May—30th September 2026

£57.50 Per Person 1st October 2026—30th April 2027

£61.50 Per Person 1st May 2027- 30th September 2027

£59.25 per person 1st October 2027—30th April 2028

## Dessert Menu

**all the following puddings are homemade**

Homemade Pavlova with Fresh Raspberries, Whipped Cream & Berry Coulis

Apple , Sultana & Cinnamon Crumble served with Custard, Cream or Ice-Cream

Fresh Cheddar Strawberries and Cream

(only available in Season)

Homemade Vanilla Cheesecake with Dark Cherry Compote

Homemade Vanilla Crème Brûlée

Homemade Bread & Butter Pudding served with Custard, Cream or Ice-Cream

Profiteroles filled with Fresh Cream, topped with Rich Chocolate Sauce

Caramelised Pear Tart with Whipped Cream

Homemade Mango & Passionfruit Syllabub with Florentine Biscuit

Fresh Fruit Salad served in an Orange Basket with Fruit Sorbet

Wafer-thin Pancake with Maltesers , Whipped Cream, Vanilla Ice Cream & Fresh Strawberries, drizzled with White Chocolate Sauce

Selection of Cheese & Biscuits with Chefs Fruit Chutney

Trio of Chocolate

(Rich Chocolate Mousse, Chocolate Profiterole, warm Chocolate Brownie)

Traditional Banoffee Pie

Homemade Bakewell Tart served with Custard, Cream or Ice-Cream



## Evening Reception Menus

**1<sup>st</sup> May 2023—30th April 2025**

Based on a minimum of 60 guests attending (Maximum Evening Capacity: 160 guests)

All prices shown are per person & inc vat @ 20%

### Menu N1

Home baked Quiches, Selection of Cold Ham & Turkey, Mixed Salad, French Fries, Home-made Coleslaw, Tomato & Onion Salad, French Bread & Butter.

**£24.75 Jan-Dec 2026**

**£25.50 Jan-Dec 2027**

**£26.25 Jan-Dec 2028**

### Menu N2

Crispy Southern Fried Chicken, Assorted Filled Rolls, Onion Bhajis, Crispy Breaded Mushrooms, Mixed Salad, Selection of Mini Wraps including the following fillings; Tandoori Chicken, Tuna, Sweetcorn & Mayo, Cream Cheese, Celery & Apple. Vegetable Samosas,, Homemade Coleslaw, Tomato & Red Onions Salad

**£26.75 Jan-Dec 2026**

**£27.75 Jan-Dec 2027**

**£28.75 Jan-Dec 2028**

### Menu N3

Homemade Beef Lasagne, Homemade Chicken Curry  
Mixed Salad, Boiled Rice & French Fries

**£27.75 Jan-Dec 2026**

**£28.75 Jan-Dec 2027**

**£29.75 Jan-Dec 2028**

### Bar B Que

Beef Burgers, Assorted Chicken Drum-sticks, Sausages, Vegetarian Burgers, Vegetarian Sausages, Fried Onions, Rolls, Relish, Mixed Salad, Sliced Cheese, Corn on the Cob, Sliced Tomatoes—served with Condiments

**£32.95 Jan-Dec 2026**

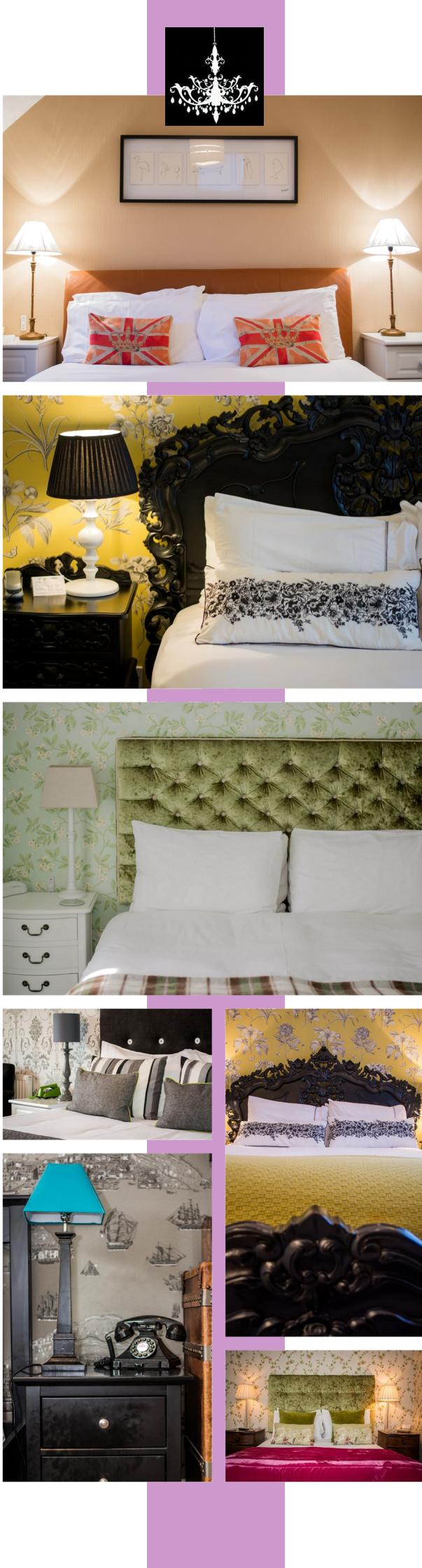
**£33.95 Jan-Dec 2026**

**£34.95 Jan-Dec 2028**

The above menus are only available to follow on from an afternoon reception & include Room Hire.

Those wishing to have an evening reception without food will be charged a room hire fee of £700.00 on the condition that the main reception was held with us.

**NB** If numbers are less than 60 for the evening reception there will be a minimum charge of £1800.00 which would inc. hire of the Restaurant and any Menu from the above.



## Beachlands: The Children

For younger guests we are happy to provide high chairs and children's meals to make their day more enjoyable as well. Please let us know in advance if any of these items are required.

## Beachlands: The Bedrooms

Should any of your guests wish to stay at the hotel over your wedding day, we are pleased to offer a  
'Direct booking wedding voucher'.

The voucher is up to the value of £30.00 which can be redeemed on food and drinks within the hotel, during their stay.

The voucher only applies to Double rooms, Twin rooms or Family rooms booked for a minimum of 2 people, and is only redeemable when booking a minimum of 2 nights.

For the best rates, please ask your guests to call the hotel directly on 01934 621401.

All rooms are subject to availability.

Reservations need to be confirmed in writing with a £50 deposit per room.

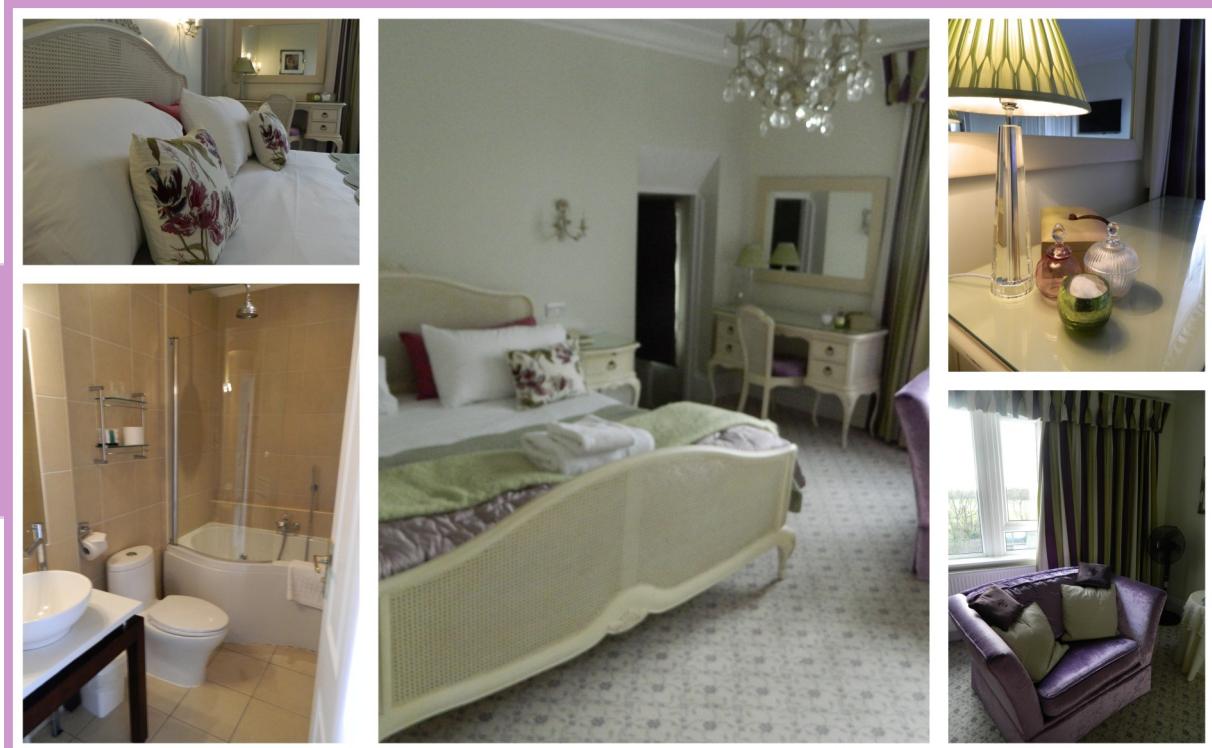
NB Check In is from 3.00pm on the day of arrival and cannot be guaranteed any earlier than this time.

# Beachlands: The Bridal Package

Brides, to make your day even more special, why not treat yourself to the following luxury package of pampering and spoiling to help ease away the strains and stresses of the weeks building up to this important day.

- ♥ Arrive at Beachlands the day before your Wedding. Check into our Bridal Room where complimentary 'Bubbly', Basket of Fruit and Chocolates await.
- ♥ Enjoy a relaxing Swim in our Indoor Pool and unwind in the Sauna. You are welcome to ask friend to join you.
- ♥ The afternoon is completely free to relax or make that last minute visit to the Hairdressers.
- ♥ In the evening enjoy a wonderful meal in our Restaurant with your friend (if you wish to have more friends that is no problem we can charge them accordingly)
- ♥ Having said goodnight to friends, you can then retire to your room for a peaceful nights sleep.
- ♥ In the morning we will serve breakfast in bed with fresh flowers & a chilled glass of Bucks Fizz on the tray - a perfect start to what we are sure will be a perfect day.
- ♥ We are more than happy for any stylists to come to the Hotel during the morning.
- ♥ The room will then be available to bride & groom throughout their Wedding Day and booked again for the night of their Wedding.
- ♥ The next morning Breakfast can be served to the two of you, either in your room or in the Restaurant.
- ♥ The price for the above including 2 nights accommodation & Breakfast, Swimming for 2 and Dinner for 2 is; £463.50 (2026) / £477.50 (2027) / £491.75 (2028)

including vat @ 20%



# Beachlands: The terms & conditions

- We reserve the right to charge a surcharge for certain dates under certain conditions which will be explained at your first meeting & prior to confirmation.
- Our Music License runs until midnight on Friday & Saturday nights. 11pm Sunday—Thursday nights.
- We are happy to give you ideas, names & contact numbers for discos etc. should you require them.
- A non-redeemable deposit of £10.00 per anticipated guest is due at the time of confirmation.
- Full payment of agreed foreseeable expenses are requested no later than 7 days prior to the Wedding Day.
- Final settlement of extras is to be made no later than 24 hours after the Wedding Day.
- Weddings held on a Friday or Saturday in December or over a bank holiday weekend carry a Hotel Hire charge of £750.00. Please ask for further details if this may apply to the dates you are looking at.
- Please note that you will be responsible for any damage caused by any member of the Wedding party guests, accidental or not and therefore liable to pay compensation.
- Smoking Policy - The only area in the Hotel in which smoking is permitted is on the lawned area at the rear of the Hotel.

**Access statement - Please see our website - [www.beachlandshotel.com](http://www.beachlandshotel.com).**

## **Cancellation Policy**

Up until a deposit is received, Beachlands has the right to change the published prices shown in this Brochure at anytime.

**Cancellation Policy** - If you cancel your Wedding Reception at any stage after confirmation, your deposit is non-refundable. Should you cancel your Wedding within the following time scale then the percentages of the agreed food, beverage & accommodation costs in your letter of confirmation will apply;

8 weeks prior to Wedding date - 50% of the anticipated amount

2 weeks prior to Wedding date - 100% of the anticipated amount.

Should you wish to change your Wedding date, your deposit will only be transferred as long as a minimum of 9 months notice is given prior to the original date booked.

We recommend all our bridal couples look into Insurance cover for their Wedding reception to cover costs should you have to cancel in the event of any unforeseen circumstances.

Beachlands Hotel will apply its cancellation policy charges to all cancelled Wedding Receptions & Parties.

*For marketing purposes only, our team may take photos of your wedding including yourselves, guests and decorations. If you are happy for this to happen, please inform us prior to the wedding day.*

*Please note— We will not post any photos until after your wedding day.*

# Example Wedding Day costs for Summer 2026

## based on 60 Daytime and 60 Evening Guests

### **Bridal Package**

Which includes 2 nights bed & breakfast in the Bridal Room,  
3 course Dinner for 2 people on the first night and use of the indoor swimming  
pool & sauna ( See wedding pack for full details) £463.50

### **Garden Ceremony**

Wedding ceremony will be held under the Pavilion with seating for your guests £350.00

### **Wedding Breakfast**

3 Course Meal (Menu A26 @ £59.75 per person) £3585.00

#### **Menu A26**

Homemade Roasted Tomato & Basil Soup with Croutons

Salad of Prawn, Cucumber, Rocket & Parmesan Shavings with a Balsamic Reduction

\*\*\*\*\*

Supreme of Chicken served with a Mushroom & Tarragon Cream Sauce,  
garnished with Crispy Leeks

#### *Vegetarian Option;*

Homemade Carrot & Cashew Nut Roast with Red Onion Sauce

*Served with a selection of Seasonal Vegetables and New Potatoes roasted with Sea Salt & Rosemary*

\*\*\*\*\*

Homemade Trio of Puddings including;

Mini Raspberry Meringue, Baby Apple Crumble, Rich Chocolate Profiterole

\*\*\*\*\*

Coffee or Tea with Mints

#### **Reception Price inc vat @ 20%**

Including a Glass of Red/White Wine or Fruit Juice per person after your ceremony

### **Wine:**

1 Additional glass of House Red or White Wine per person, with the meal- 15 bottles @ £22.50 per bottle £337.50

### **Bubbly for Toast:**

12 bottles of Prosecco @ £29.95 per bottle £359.40

### **Evening Reception**

Menu N1 @ £24.75 per person £1485.00

**Total cost £6580.40**