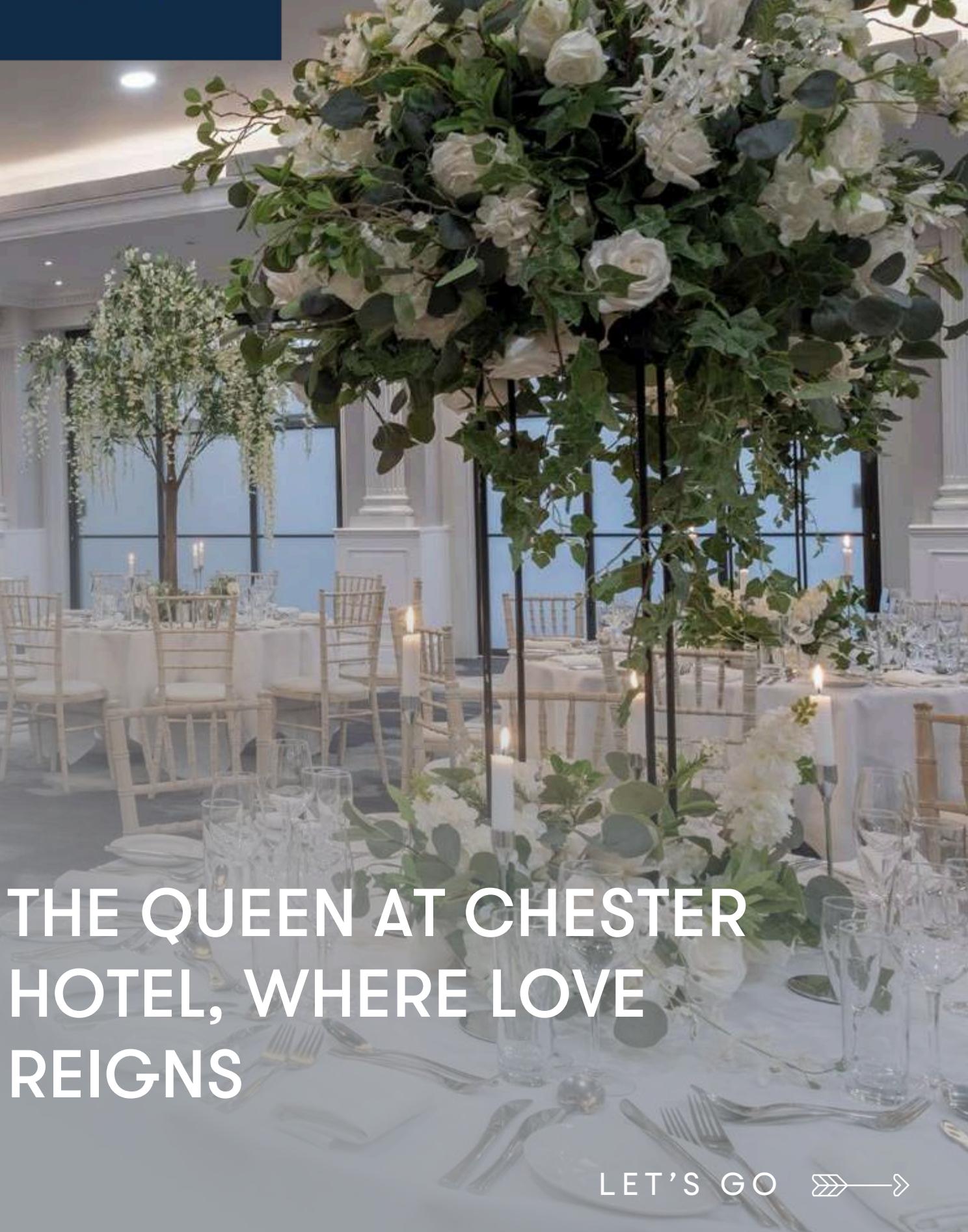




THE
Queen

AT CHESTER HOTEL



THE QUEEN AT CHESTER
HOTEL, WHERE LOVE
REIGNS

LET'S GO 



VIEW BESPOKE MENU HERE



CIVIL CEREMONY

Room hire for up to 3 hours

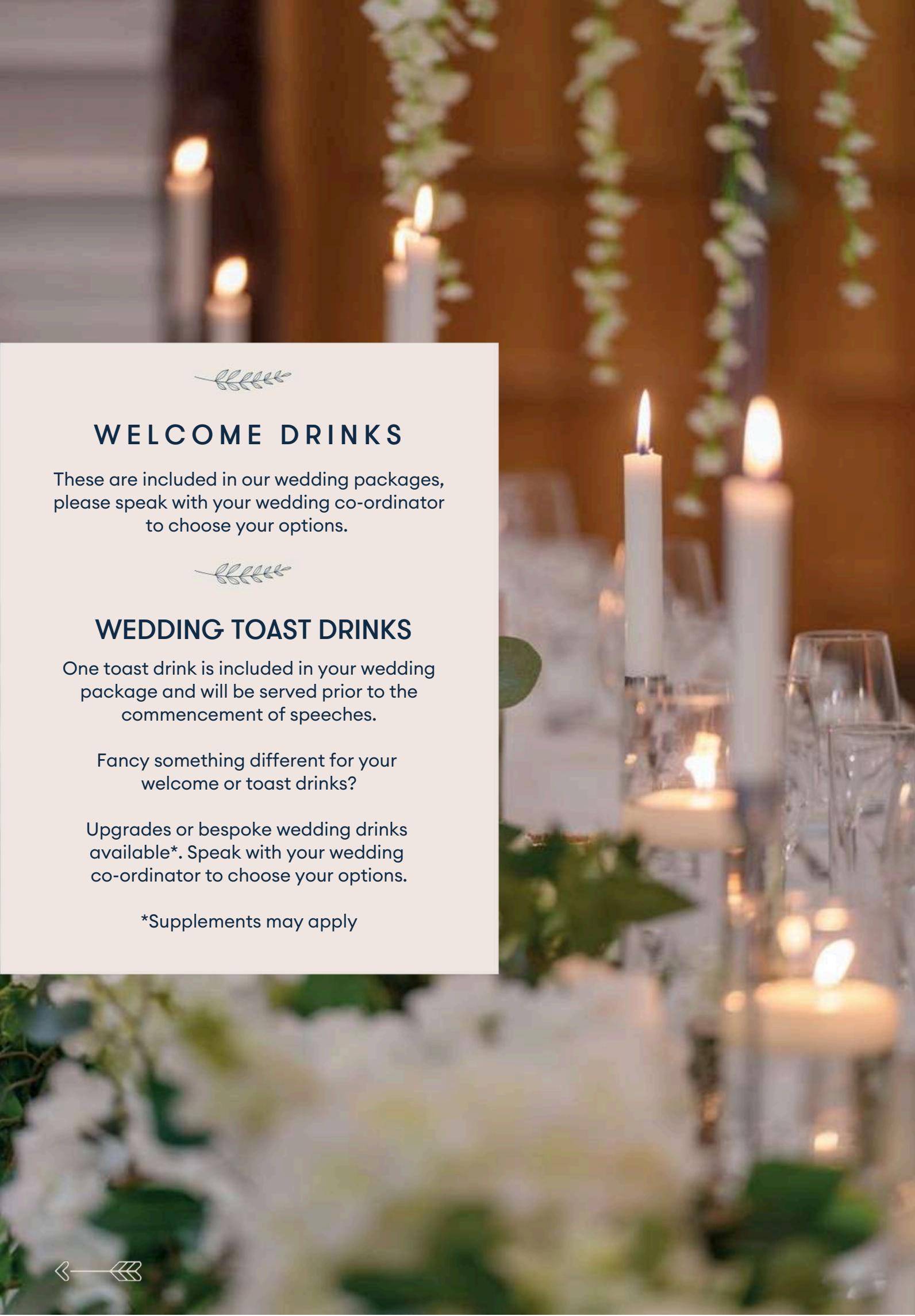
Registrar table

Easel stand

Dedicated wedding co-ordinator for the
civil ceremony

Option for an indoor or outdoor ceremony





WELCOME DRINKS

These are included in our wedding packages, please speak with your wedding co-ordinator to choose your options.

WEDDING TOAST DRINKS

One toast drink is included in your wedding package and will be served prior to the commencement of speeches.

Fancy something different for your welcome or toast drinks?

Upgrades or bespoke wedding drinks available*. Speak with your wedding co-ordinator to choose your options.

*Supplements may apply



YOUR LOVE STORY BEGINS AT THE QUEEN AT CHESTER

In the heart of historic Chester stands a hotel steeped in Victorian grandeur and timeless romance. From the moment you choose The Queen, we'll guide and indulge you with impeccable service and an eye for every detail. Let this iconic setting be the backdrop to a day as unique and unforgettable as your love.





THE ROYAL PROMISE PACKAGE

Exclusive use of chosen wedding suite
 Exclusive use of the Italian terrace
 during your drinks reception
 Use of Terrace and Staircase for photos
 Dedicated Senior Manager to Act as
 Toast Master During the Day
 Starched table linen in crisp white or
 midnight black including napkins
 Elegant Table centre pieces
 Cake bases and knife
 Use of 2 of our Regal Thrones
 Stationary fit for Royalty – table plan
 welcome sign & menu's
 Late bar facility till 12am
 Arrival glass of fizz / bottled beer
 Three course wedding breakfast
 followed by Tea, Coffee and Petit Fours
 Glass of wine per person with wedding
 breakfast
 Glass of Fizz for Toast
 Classic Buffet
 Resident DJ
 Complimentary Superior Room the
 night of the wedding
 Special fixed rates for guest bedrooms
 (subject to availability)



THE CORONATION PACKAGE

Exclusive use of chosen wedding suite
 Exclusive use of the Italian terrace
 during your drinks reception
 Use of Terrace and Staircase for photos
 Dedicated Senior Manager to Act as
 Toast Master During the Day
 Starched table linen in crisp white or
 midnight black including napkins
 Elegant Table centre pieces
 Cake bases and knife
 Use of 2 of our Regal Thrones
 Stationary fit for Royalty – table plan
 welcome sign & menu's
 Late bar facility till 12am
 Arrival glass of fizz / bottled beer
 Three course wedding breakfast
 followed by Tea, Coffee and Petit Fours
 Half Bottle of wine per person with
 wedding breakfast
 Glass of Fizz for Toast
 Classic Buffet OR BBQ buffet
 Resident DJ
 Chiavari Chairs
 Complimentary Superior Room the
 night of the wedding
 Special fixed rates for guest bedrooms
 (subject to availability)



THE EVENING CROWN PACKAGE

Exclusive use of chosen wedding suite
 Exclusive use of the Italian terrace
 during your drinks reception
 Use of Terrace and Staircase for photos
 Dedicated Senior Manager to Act as
 Toast Master During the Day
 Starched table linen in crisp white or
 midnight black including napkins
 Elegant Table centre pieces
 Cake bases and knife
 Use of 2 of our Regal Thrones
 Stationary fit for Royalty – table plan
 welcome sign
 Late bar facility till 12am
 Arrival glass of fizz / bottled beer
 Glass of Fizz for Toast
 Evening Classic Buffet / BBQ buffet
 Resident DJ
 Complimentary Superior Room the
 night of the wedding
 Special fixed rates for guest bedrooms



TAILORED PACKAGES

We also offer fully bespoke packages, tailored
 to your vision, to make your dream day truly
 unforgettable



WEDDING MENU OPTIONS

Our chef has compiled a range of options for your wedding breakfast. If there is something specific you would like that is not on our menu, please discuss with your wedding co-ordinator and we will try to accommodate your requests.

Please select one starter, one main and one dessert for your guests. Vegetarian options and other dietary requirements will be accommodated in addition to your choices.

MENU TASTING

We believe menu tasting is an important part of your wedding journey, and our Chef will work closely with you to ensure the flavours and presentation match your vision. Please share your ideas with both the Chef and your wedding co-ordinator.

Menu tasting is available by request and can be arranged for an additional cost. If you would like to include extra guests, this can also be accommodated for a supplementary charge.



CHILDREN'S MENU

We understand the little ones are important guests at your big day and we want to speak their language when it comes to cuisine. The children's package includes a three course meal and a soft drink.

Please select one starter, one main and one dessert to put forward to your guests. We are happy to cater for vegetarians and other dietary requirements in addition to your choice.



EVENING BUFFET

Dancing till the early hours requires some fuel, therefore our Chef has designed buffet options for you. Should you require something different, please speak to your wedding co-ordinator to discuss alternative options.

The food will be served at the time of your choosing. Replenishment of food is available at an additional supplement; please discuss options with your wedding co-ordinator.

We can cut and serve the cake upon request.



LET LOVE LAST

Add a romantic keepsake to your day with our engraved wedding padlock, included in your package at The Queen at Chester Hotel. Lock it together at the beautiful Baltic Exchange as a timeless symbol of your love – a perfect photo moment and a lasting reminder of your “I do” in one of Chester’s most iconic locations.





CELEBRATE IN STYLE

Your wedding package includes a luxurious superior room for the night of your wedding, along with a complimentary first anniversary stay to make your celebration truly unforgettable.

For an extra touch of indulgence, upgrade to one of our stunning suites from £150.00 and enjoy the ultimate in comfort and elegance.

Why not start the festivities early with our Night Before Package? Check in from 4pm and relax with Prosecco and a welcome treat platter in your room. Wake up refreshed with breakfast served in your room, and choose to dine in the V&A Restaurant or sip cocktails in the V&A Lounge for a perfect evening.

Prices subject to availability. Check-in: 4pm | Check-out: 11am



[VIEW BESPOKE PACKAGES HERE](#)





THE QUEEN AT CHESTER HOTEL

52 CITY RD, CHESTER CH1 3AH

For more information, please contact our special events team on
0330 028 3402 or email specialevents@thequeenatchesterhotel.co.uk

WEBSITE

*Terms and conditions apply to all packages.

TAKE ME BACK





THE CORONATION MENU

Please choose one starter, one main course and one dessert for your event.
Additional dietary requirements will be catered for separately.



STARTERS

Beetroot and goat's cheese tart, fig, pear and white balsamic dressing (V)

Grilled asparagus, tenderstem broccoli and red pepper, avocado, tomato and caper salsa (VE) (GF)

Bruschetta, vine tomatoes, grilled peppers and basil pesto (V)**

Ham hock, fennel, peas and pea shoot salad, piccalilli and olive oil dressing

Chicken liver parfait, caramelised onion chutney, bloomer toasts***

Melon stack, mango, passionfruit, pomegranate and mint relish (VE) (GF)

Parma ham, Mozzarella, sun blush tomatoes, rocket and balsamic (GF)

Smoked haddock, leek and Cheddar cheese tart

Garlic mushrooms, potato rosti, cream and garlic sauce

Prawn and avocado cocktail, gem wedge and sourdough toasts***

Traditional smoked salmon, prawns and dill crème fraîche and cucumber salsa (GF)

Roast tomato and red pepper soup (V) (GF)

Leek and potato soup (V) (GF)

Carrot, lentil and coriander soup (VE) (GF)

Pea, spinach and mint soup (V) (GF)



Soup can be an alternative option as a starter from the list below. Also available at a supplement of £4.00 per person as an intermediate course

Roast tomato and red pepper (V) (GF)

Leek and potato (V) (GF)

Carrot, lentil and coriander (VE) (GF)

Pea, spinach and mint (V) (GF)



Intermediate sorbet course at £3.00 per person supplement

Raspberry (VE) (GF)

Bitter lemon (VE) (GF)

Passionfruit (VE) (GF)

(V) Vegetarian, (VE) Vegan, (GF) Gluten free **Can be tailored to suit dietary requirements (VE) (GF) ***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices

*Menu items may be subject to change. Please speak with your wedding co-ordinator for the latest menu for your wedding.





THE CORONATION MENU

Please choose one starter, one main course and one dessert for your event.
Additional dietary requirements will be catered for separately.

MAIN COURSE

Breast of chicken, crushed new potatoes, spring vegetables and tarragon beurre blanc (GF)

Thyme roasted pork loin, baked apples and cider gravy (GF)

Chicken fillet, rosti potato, button mushrooms, bacon lardons, red wine sauce

Roast turkey breast, bacon wrapped chipolatas, sage and onion stuffing and cranberry sauce

Roast Sirloin of beef, Yorkshire puddings, roast potatoes, pancetta, and thyme jus

Roast chicken, bacon wrapped chipolatas, sage and onion stuffing and pan gravy (GF)

Roast breast of duck, gratin potato, braised red cabbage and fine beans, parsnip crisps and port gravy

Roast rump of lamb, gratin potatoes, roast carrots, green beans, garlic and rosemary gravy

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato and caper salsa

Grilled salmon, lemon and herb crust, parmentier potatoes, tarragon hollandaise

Sweet potato, spinach and feta lasagne, basil and pesto rocket salad, garlic bread (V)

Wild mushroom and thyme potato gnocchi, blue cheese veloute, slow roast onions (V)

DESSERTS

Classic lemon tart, mixed berry compote

Raspberry frangipane tart, vanilla ice cream (VE) (GF)

Warm apple and blackberry crumble tart, vanilla custard (V)

Cream filled profiteroles, chocolate and toffee sauces.

Apple and cinnamon pie, vanilla custard

Sticky toffee pudding, toffee sauce, vanilla ice cream

Honeycomb cheesecake, chocolate sauce

Chocolate and salted caramel torte, honeycomb ice cream

Baked vanilla cheesecake, berries and fruit coulis

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COFFEE, TEA AND PETIT FOURLS

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All dietary/allergens will be confirmed on final choices





THE ROYAL PROMISE MENU

Please choose one starter, one main course and one dessert for your event. Additional dietary requirements will be catered for separately.



STARTERS

Beetroot and goat's cheese tart, fig, pear and white balsamic dressing (V)

Bruschetta, vine tomatoes, grilled peppers and basil pesto (V)**

Ham hock, fennel, peas and pea shoot salad, piccalilli and olive oil dressing

Chicken liver parfait, caramelised onion chutney, bloomer toasts***

Melon stack, mango, passionfruit, pomegranate and mint relish (VE) (GF)

Smoked haddock, leek and Cheddar cheese tart

Garlic mushrooms, potato rosti, cream and garlic sauce

Roast tomato and red pepper soup (V) (GF)

Leek and potato soup (V) (GF)

Carrot, lentil and coriander soup (VE) (GF)

Pea, spinach and mint soup (V) (GF)



MAIN COURSE

Breast of chicken, crushed new potatoes, spring vegetables and tarragon beurre blanc (GF)

Roast chicken, bacon wrapped chipolatas, sage and onion stuffing and pan gravy (GF)

Thyme roasted pork loin, baked apples and cider gravy (GF)

Sweet potato, spinach and feta lasagne, basil and pesto rocket salad, garlic bread (V)

Chicken fillet, rosti potato, button mushrooms, bacon lardons, red wine sauce

Wild mushroom and thyme potato gnocchi, blue cheese veloute, slow roast onions (V)

Roast turkey breast, bacon wrapped chipolatas, sage and onion stuffing and cranberry sauce

(V) Vegetarian, (VE) Vegan, (GF) Gluten free **Can be tailored to suit dietary requirements (VE) (GF) ***Can be tailored to suit dietary requirement (GF) All dietary/allergens will be confirmed on final choices

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THE ROYAL PROMISE MENU

Please choose one starter, one main course and one dessert for your event. Additional dietary requirements will be catered for separately.



DESSERTS

Classic lemon tart, mixedberry compote

Raspberry frangipane tart, vanilla ice cream (VE) (GF)

Warm apple and blackberry crumble tart, vanilla custard

(V) Cream filled profiteroles, chocolate and toffee sauces

Apple and cinnamon pie, vanilla custard Sticky toffee

pudding, toffee sauce, vanilla ice cream Honeycomb

cheesecake, chocolate sauce Chocolate and salted

caramel torte, honeycomb ice cream Baked vanilla

cheesecake, berries and fruit coulis



COFFEE, TEA AND PETIT FOURLS



Soup can be an alternative option as a starter from the list below. Also available at a supplement of £4.00 per person as

an intermediate course

Roast tomato and red pepper (V) (GF)

Leek and potato (V) (GF)

Carrot, lentil and coriander (VE) (GF)

Pea, spinach and mint (V) (GF)



Intermediate sorbet course

at £3.00 per person

supplement

Raspberry (VE) (GF)

Bitter lemon (VE) (GF)

Passionfruit (VE) (GF)

(V) Vegetarian, (VE) Vegan, (GF) Gluten free
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BBQ MENU



SALADS

Classic creamy potato chive salad (V) (GF)

Sun blushed tomato feta cheese olive salad infused with basil oil (V) (GF)

Cajun spiced slaw (V) (GF)

Classic Caesar salad with garlic croutons (V)



MAIN COURSE

Choose 4 Options:

Honey glazed Cumberland sausages

BBQ chicken wings (GF)

Quarter pounder beef burgers Lamb kebabs with mango and mint salsa Sweet chilli prawn kebabs (GF) Halloumi red onion roasted pepper skewers (V) (GF)

Grilled corn on cobs and chilli butter glaze (V) (GF)

Caramelized onions (V) (GF) (VE)

Salt and pepper potato wedges (V)

Floured baps



DESSERT BUFFET

Strawberry
cheesecake Crisp
lemon tart (GF)
Chocolate brownie
(GF) Chocolate
profiteroles

Sticky toffee pudding
Mini chocolate torte Mini
blueberry cheesecake



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tailored to suit dietary requirements (VE) (GF) ***Can
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EVENING BUFFET WEDDING MENU

Choose 2 Salads

- Tossed Mixed Salad
- Tomato, Mozzarella, Rocket & Basil
- Quinoa, Chickpea, Pomegranate & Beetroot
- Pasta Salad, Garlic Mushrooms, Peas & Pesto
- Caesar

3 choices of the below

- Battered Fish & Tartare Sauce
- Smoked Haddock Fishcake & Hollandaise
- Chicken, Leek & Mushroom Pie
- Chilli Pepper Beef
- Cumberland Sausage, Caramelised Onion, Red wine
- Tandoori Chicken
- Mac & Cheese
- Stir Fried Vegetables, Soy & Chilli with Spring Rolls
- Three Bean Vegetable Chilli

3 choices of the below

- Nachos, Sour Cream & Guacamole
- Basmati Rice
- Cajun Potato Wedges
- Herb Diced Potatoes
- Carrots & Peas
- Garlic Bread

LATE NIGHT SNACKS MENU

Bacon and sausage butties
(Vegetarian option available)

Mini cones of fish and chips***

Welsh rarebit (V)

Mini cheese burgers with salsa
(Vegetarian option available)

Takeaway pizzas – served in
boxed with the following
topping choices:

- Pepperoni
- Margherita (V)
- Ham and pineapple
- Veggie supreme (V)

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CANAPÉ MENU



Button mushrooms stuffed with Emmental cheese (V)

Little Cornish pasties with HP sauce

Black pudding bon bon

Arancini risotto balls (V)

Duck or vegetable (V) spring rolls with hoisin sauce

Welsh rarebit on a puff pastry crouton with red onion chutney (V)

Mini Thai fishcakes with sweet chilli dip

Mini chicken satay skewers

Chorizo, Mozzarella and rocket bites

Deep fried halloumi bites with tomato chutney (V)

Mini hamburger with sweetcorn relish (GF)

Honey and sesame glazed Cumberland chipolatas (GF)

Brie and red onion chutney tartlet (V)

Parma ham on ciabatta with parmesan shaving (GF)

Chicken liver parfait on toasted rye with red onion jam (GF)

Cream cheese stuffed jalapeno peppers (V)

Mini egg and cress sandwich (V) (GF)

Cucumber, cream cheese and smoked salmon blini

Sweet chilli prawn skewers (GF)

Smoked ham mousse on tomato toast

Cherry tomato, Mozzarella and basil skewers (V) (GF)



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CHILDREN'S WEDDING MENU

STARTER

- Tasty tomato and basil soup
- Picky starter plate (VE)
- Carrot and cucumber sticks, tortilla chips with ketchup dip
- Cheesy garlic bread (V)
- Toasted garlic bread with melted cheese

MAIN COURSE

- Crispy battered cod fingers
- Garden peas and carrots with skin on fries
- Crispy battered chicken strips
- Baked beans with skin on fries
- Burger with melted cheese
- Chips and peas
- Penne pasta (V)
- Basil pesto and Mozzarella

DESSERT

- Warm chocolate fudge cake (V)
- Vanilla ice cream
- Ice creams (GF)
- Vanilla, strawberry or chocolate
- Fresh fruit salad

CHILDREN'S PRICING

- From 5 – 12 years old
50% of package price
- 5 years and under
25% of package price
- Babies up to 2 years old – no charge
- Any food required charged as taken

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WEDDING PACKAGES

We have designed fabulous package options for you to choose from. These packages have been carefully crafted by our experts, taking into account wedding traditions and the most common requests from our brides and grooms. However, it's important to note that these packages are not fixed, and we are more than happy to customise them to your liking upon request.

Although we believe our packages offer everything you need, we also provide a list of wedding enhancements that you can add to your chosen package, ensuring that it includes everything that matters to you.

Jubilee Suite – Minimum 60 guests

Colonnades Suite – Minimum 80 guests

THE ROYAL PROMISE PACKAGE

2026 – £98.00 per person

2027 – £110.00 per person

Additional evening guests: £27.00 per person Additional evening guests: £30.00 per person

THE CORONATION PACKAGE

2026 – £115.00 per person

2027 – £129.00 per person

Additional evening guests: £29.00 per person Additional evening guests: £32.00 per person

THE EVENING CROWN PACKAGE

2026 Low Season - £60.00 per person

2027 Low Season - £78.00 per person

2026 High Season - £70.00 per person

2027 High Season - £84.00 per person

Low season is January- April / October – November or Sunday – Thursday.

High season is May – September / December & Friday, Saturday

CEREMONY ROOM HIRE

2026 - £400.00

2027 - £450.00



WEDDING ENHANCEMENTS

Just a few of our additional services to enhance your chosen package:

Upgrade from The Royal Promise
Menu to The Coronation Menu
£6 per person

Offer your guests a 3-option choice
menu for your wedding breakfast
£5 per person

Chefs' selection of four canapés
£11.95 per person

Candy buffet
from £125

Chair covers and bows
£3.60 per chair

Chiavari chairs
£4.50 per chair

Photobooth or selfie mirror
from £500

Wood-fired pizza oven
Available upon request

Additional item from the evening
buffet menu

£5 per item per person

Late night snacks price per person:
Bacon or sausage bap
(Vegetarian option available)

£6.50 per person

Mini cones of fish and chips*

£8.95 per person

Welsh rarebit (V)

£6.50 per person

Mini cheese burgers with salsa
(Vegetarian option available)

£10.95 per person

Takeaway pizzas

£11.95 per person

(V) Vegetarian, (VE) Vegan, (GF) Gluten free *Can be
tailored to suit dietary requirement (GF) All
dietary/allergens will be confirmed on final choices

UPGRADE YOUR DRINKS RECEPTION

Double up on your reception drink for
your guests – **£8.95 per person**

Upgrade to champagne – **£5 per person**

Kir Royale with Prosecco – £3 per person

Flower garnish available upon request

Select cocktails available upon request

DRY HIRE

Access to the suite from 11am up to midnight (with the possibility
to extend to 2am for £200 per hour after midnight)

Access to the kitchen and bar (you can bring your own caterers)

Round tables and chairs

Dance floor

Please ask your co-ordinator for a quote





CELEBRATE IN STYLE

Your wedding package includes a luxurious superior room for the night of your wedding, along with a complimentary first anniversary stay to make your celebration truly unforgettable.

For an extra touch of indulgence, upgrade to one of our stunning suites from £150.00 and enjoy the ultimate in comfort and elegance.

Why not start the festivities early with our Night Before Package? Check in from 4pm and relax with Prosecco and a welcome treat platter in your room. Wake up refreshed with breakfast served in your room, and choose to dine in the V&A Restaurant or sip cocktails in the V&A Lounge for a perfect evening.

Prices subject to availability. Check-in: 4pm | Check-out: 11am

ACCOMMODATION

Your guests can choose to stay in one of our uniquely designed rooms. Speak to your wedding co-ordinator to agree a special rate for your wedding party

TERMS AND CONDITIONS

All prices quoted are for weddings held in 2026 and 2027. Please enquire for prices for 2028 and onwards. All prices are subject to prevailing VAT. Further details including terms and conditions of booking are contained within the wedding contract.

WHAT HAPPENS NEXT?

If you would like to arrange an appointment with our wedding team, please contact us by emailing specialevents@thequeenatchesterhotel.co.uk or call 0330 028 3402

BOOKING YOUR WEDDING AT THE QUEEN HOTEL

Please contact our wedding co-ordinator to discuss your preferred wedding date. To secure the date a £500.00 non-refundable deposit is required.

Once your deposit payment is received, we will prepare a contract for you which must be signed and returned within 7 days to confirm the booking. You are required to book your registrar and obtain wedding insurance within 14 days of booking.

