



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.





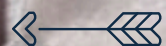
CELEBRATE IN STYLE

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 speialevents@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, tender stem 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 fraiche 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, buttonmushrooms, 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 FOURS

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



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 cheesetart, 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 | |

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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 FOURS



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
All dietary/allergens will be confirmed on final choices

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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) | Sticky toffee pudding
Mini chocolate torte Mini
blueberry cheesecake |
| Chocolate brownie
(GF) Chocolate
profiteroles | |



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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

Nachos, Sour Cream & Guacamole

Basmati Rice

Cajun Potato Wedges

Herb Diced Potatoes

Carrots & Peas

Garlic Bread



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



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.

