



MGM
MUTHU HOTELS

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**MUTHU
WESTCLIFF**
BOUTIQUE HOTEL

SOUTHEND-ON-SEA - UK



**WEDDINGS
HONEYMOONS**
and Special Occasions

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Celebrate Your Wedding In Style



Live Your Dream Wedding With Us

MGM Muthu Hotels specializes in tailor made and memorable experiences that you will cherish for a lifetime. Our portfolio comprises of the most exquisite venues for weddings, renewal of vows, honeymoons and all special occasions. We, at MGM Muthu Hotels, believe that this day should be what you and your partner have always dreamt of, from start to finish. Our promise is that we will deliver you everlasting memories that will be completely unique to you.



Muthu Westcliff

Boutique Hotel

Surrounded by the beautiful Cliff gardens and sea views in the heart of Southend, this magnificent Victorian hotel built in 1891 combines the romance of the nineteenth century with all the benefits of modern living for your special wedding day. Receive a warm welcome in our elegant lounge, perfect for the comfort of your guests.

Hidden within are our elegantly styled function suites, with the lounge enjoying panoramic views of the Thames Estuary.

This iconic building has 55 well appointed bedrooms which include a choice of seven individual boutique bridal suites some with sea views and super king size beds.





The Venue

Celebrate with Food and Wine from menus designed to feast all your senses. There are many dining options to suit all your unique wedding needs, choose from our Restaurant, Function Suites or Private Dining Rooms.





The Function Suites

Windsor Suite

This beautiful suite with large Chandeliers, integral bar & dance floor can also accommodate performances by Bands, DJ's and Entertainers on a private stage. The Windsor Suite will seat up to one hundred and thirty guests for your Wedding Breakfast and accommodate an evening reception up to two hundred and twenty five.

Savoy Suite

This elegant suite with natural daylight, integral bar area & dance floor provides the perfect setting for your wedding day. The Savoy will seat up to fifty guests for your Wedding Breakfast & accommodate up to one hundred guests for an evening reception.



The Accommodation

Our complimentary room - The Victoria Suite - room 218 is large enough for you and your bridesmaids to prepare on your special day. It's the ideal place to relax with friends & family in anticipation of your wedding day. Alternatively you can upgrade to one of our sea view rooms. The Estuary Suite room 221 (pictured above) has a separate lounge area with two balcony and an extra large jacuzzi bath.

All your guests will receive preferential accommodation rates.





The Cuisine and attention to detail

Our Wedding Packages include

- 3 Course Meal with Coffee,
- Reception Drink of Pimms with Lemonade,
- Fruit Punch,
- 2 Glasses of Red or White House Wine,
- Glass of Bubbly for the Toast,
- Complimentary Bridal Suite*,
- Room Hire*,
- Chair Covers & Sashes,
- White Linen & Napkins,
- Use of Cake stand & Knife,
- Silver Candelabras,
- Service of an informal Toastmaster,
- Dedicated Wedding advisor.
- Includes Service and VAT

So what's included:

- Bridal Suite*
- Room Hire*
- Chair Covers & Sashes
- White Linen & Napkins
- Use of Cake stand & Knife
- Silver Candelabras
- Service of an informal Toastmaster
- Dedicated wedding advisor
- Includes Service and V.A.T.

As Well As

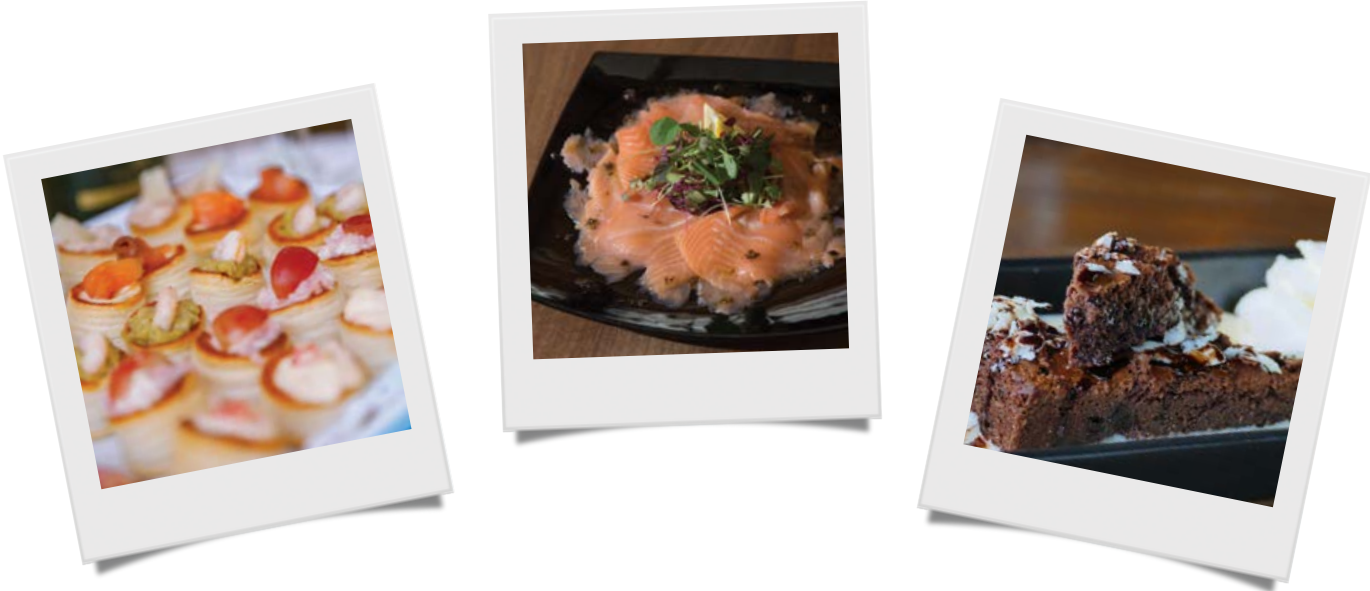
- Special accommodation rates inclusive of English Breakfast
- Special menu for children and teenagers
- Advice on all other Wedding services
- Catering for Special diets.

* Subject to terms & conditions

Wedding Packages

Please choose one dish from each selection

<div><div>PEARL PACKAGE</div><div>STARTERS</div><div><div>1</div></div><div><div>Cream of Tomato Soup</div><div>Seasonal Melon, Raspberry Coulis</div><div>Brussels Pate with Tomato Chutney & Mixed Leaf Salad, Crisp Bread</div></div><div><div>MAINS</div><div><div>Supreme of Chicken Breast, Oyster Mushrooms with A Spring Onion Cream Sauce</div><div>Roast Leg Of Pork, Bramley Apple Sauce with A Cider Gravy</div><div>Topside of Beef, Yorkshire Pudding & Red Wine Sauce</div></div><div><div>Served with your choice of roast potatoes or new potatoes and seasonal vegetables</div></div><div><div>DESSERTS</div><div><div>Lemon Cheesecake</div><div>Chocolate Fondant</div><div>Posh Eton Mess</div></div></div></div></div>	<div><div>CRYSTAL PACKAGE</div><div>STARTERS</div><div><div>2</div></div><div><div>Leek and Potato Soup</div><div>Traditional Prawn Cocktail</div><div>Chicken Liver Parfait with House Cranberry Chutney and Crisp Bread</div></div><div><div>MAINS</div><div><div>Chicken Wrapped in Parma Ham with A Rich Tomato Sauce</div><div>Lamb Shank with Mashed Potatoes</div><div>Baked Cod Fillet with A Fennel, Dill and Pak Choi Sauce</div></div><div><div>Served with your choice of roast potatoes or new potatoes and seasonal vegetables</div></div><div><div>DESSERTS</div><div><div>Banoffe Pie Tart</div><div>White Chocolate & Raspberry Panna Cotta</div><div>Trio of Chocolate – Profiteroles, Brownie & Rocky Road</div></div></div></div></div>	<div><div>DIAMOND PACKAGE</div><div>STARTERS</div><div><div>3</div></div><div><div>Pea & Ham Soup</div><div>Smoked Salmon with Capers, Lemon Oil and Sourdough Bread</div><div>Ham Hock Rillette with Horseradish Cream & Pea Puree</div></div><div><div>Mini Charcterie Board with Rustic Breads & Pickles</div></div><div><div>MAINS</div><div><div>Fillet of Pork with Sage & Parsley Sausage Meat Stuffing & Cider Gravy</div><div>Duck Breast With Blackberries & A Port Jus</div><div>Supreme of Chicken with Yellow and Green Courgettes, Pea Volute & Shallots</div></div><div><div>Poached Salmon & King Prawn Filo Parcel with a Dill & White Wine Sauce</div><div><div>Served with your choice of roast potatoes or new potatoes and seasonal vegetables</div></div><div><div>DESSERTS</div><div><div>Baileys Tiramisu</div><div>Pineapple Tart Tatin with Rum and Raisin Ice Cream</div><div>Lemon Posset</div><div>Salted Caramel & Chocolate Torte</div></div></div></div></div></div>
<div><div>EXTRA COURSE, SORBETS</div><div><div>Black Current • Lemon • Melon • Passion Fruit • Cucumber</div></div><div><div>VEGETARIAN & VEGAN OPTION</div><div><div>Peppers, Courgette & Apricot Moroccan Filo Pastry Rolls with Cous Cous</div><div>Roasted Vegetables, Mushrooms, Walnut & Sweet Potato Pie with A Red Pepper Sauce</div><div>Pea & Asparagus Risotto</div><div>Mildly Spicy Cauliflower Curry</div></div></div></div>		



CANAPÉ MENU (Choice of 3 or 5)

- Piped Walnut & Stilton Tarts ✓
- Olive Sticks ✓
- Black Olive Tapanade & Feta on Crisp Bread ✓
- Mini Smoked Salmon & Cream Cheese Vol au Vents
- Chicken Liver Pate Tartlet with Cranberries
- Sun Dried Tomato and Courgette Mini Bruschettas ✓
- Beef Carpaccio Toasts with Truffle Mayonnaise
- Goats Cheese & Beetroot Tart ✓
- Bread Crumbed Tiger Prawns
- Cheese & Mozzarella Sticks ✓
- Mini Thai Fishcake Balls
- Mini Bowls of Thai Green Curry
- Mini Bowl of Chilli Con Carne
- Baked Cauliflower with A Garlic Herb Dip ✓
- Harrissa Chicken Balls with Yogurt Dip
- Charcterie on a Stick, Mozzarella, Cured Meats & Sundried Tomato

CHILDREN’S MENU (2 - 12 years)

- STARTERS

Garlic Bread

Melon Cocktail

Vegetable Crudités
- MAINS

Battered Chicken Breast Goujons with French Fries, Peas or Beans

Fish & Chips with French Fries, Peas or Beans

Bangers & Mash Served with Baked Beans

Vegetable Burger with French Fries, Peas or Beans
- DESSERTS

Strawberry Jelly & Ice Cream

Fruit Kebabs with Chocolate Sauce

Mini Chocolate Brownie with Vanilla Ice Cream

Selection of Ice Cream

Now for something completely different...

A Wedding with a twist, a Classic Afternoon, welcomed with Pimm’s and Canapés and all things Vintage.

Seated in a themed suite with servings of Finger Sandwiches, selection of mini Cakes, Devonshire Scones with Jam and Clotted Cream, Silver served fine Tea and Coffee, all presented on Vintage Bone China, a truly British Afternoon.

Speeches accompanied with a glass of bubbly to complete a perfect Wedding day.

Available in:
Restaurant, Savoy and Windsor
Monday to Friday and Sunday - 12pm to 5pm (Min No. Apply)



Tapas Menu - 2 courses

Choose up to 10 dishes. Sangria jugs to go on all tables, choice of red and white. (tables min. of 8 and max. 12)

1ST COURSE

All selected dishes to be served per table

- Spanish Meatballs
- Avocado & Beetroot Salad with a Vinaigrette ✓
- Mixed Olives ✓
- Cured Meats & Pickles
- Spanish Tortilla ✓
- Local Whitebait
- Chicken Skewers
- Spicy Bean & Lentil Stew ✓
- Chorizo & Chickpea Pasticcio
- Breaded Mushrooms ✓
- King Prawn & Cajun Spice
- Stuffed Jalapenos ✓
- Potatas Bravas ✓
- Battered Squid
- Spiralised Courgette, Aubergine & Carrot, Almonds with A Spicy Lemon & Garlic Dressing ✓
- Seafood Paella – King Prawns, Squid and Mussel Meat
- Meat Paella – Chicken and Chorizo

All tables will get a selection of breads with oils and dips

2ND COURSE

All dishes to be served per tables

- Fresh Fruit Platter
- Cinnamon Sprinkled Churros with a Chocolate Sauce Dip
- Selection of Spanish Cheeses Served with Dates, dried Figs, Quince Paste and Fig Jam
- Bloody Mary Shot

PACKAGE INCLUDES:

- Room hire of The Windsor
- Chair Covers & Sashes (your choice of colour)
- Complimentary Bridal Suite
- 2 Course Tapas Menu
- Jugs of Sangria
- Reception Drinks – Bottled San Miguel Presented in Beer Buckets, Rose Prosecco & Non Alcohol Fruit Punch
- Glass of Prosecco for The Toast
- White Linen & Napkins
- Use of Cake Stand & Knife
- Dedicated Wedding Advisor
- Includes Service & VAT

SILK

Reception Drink - Glass of Pimms
Vintage Afternoon Tea
Served on Vintage Bone China
Glass of Bubbly for Toast
Chair Covers & Sashes

SATIN

Smoked Salmon & Pastry
Canapés*
Reception Drink - Glass of Pimms
Vintage Afternoon Tea
Served on Vintage Bone China
Glass of Bubbly for Toast
Chair Covers & Sashes

LACE

Smoked Salmon & Pastry
Canapés
Reception Drink - Glass of Pimms
Vintage Afternoon Tea
Served on Vintage Bone China
Glass of Wine
Glass of Bubbly for Toast
Chair Covers & Sashes



Choose from a range of Options for your perfect Evening Reception.
Let us make your special day a memorable one.

FINGER BUFFET

Ploughmen's – Ham, Cheddar Cheese, Rustic Rolls, Gherkins, Pickled Onions, Boiled Eggs, Gala Pie and Home Made Pickle Sauces
Sausage Rolls with Crunchy Tomato Chutney
Cheese & Pineapple Kebabs ✓
Duck Spring Rolls
Breaded Chicken Goujons
Vegetable Crudités with Hummus, Sour Cream & Chive Dip ✓
Nuts & Crisps
Potato Skins with Sour Cream ✓
Spicy Baked Cauliflower Bites with Celery Ranch Sauce ✓
Baked Sweet Potato Fries ✓

COLD MEAT BUFFET

Selection of Cold Meats – Turkey, Beef & Gammon Served with Rustic rolls and Pickles
Bowl of Coleslaw ✓
Potato Salad ✓
Pasta Salad ✓
Gala Pie
Rice Salad ✓
Greek Style Salad ✓
Olives ✓
Mozzarella and Cherry Tomatoes ✓
Vegetable Crudities with Hummus, Sour Cream & Chive Dip ✓

ADDITIONAL BUFFET ITEMS

Items listed below can be added to our standard buffets with an additional charge.

The Westcliff Seafood Platter
Grilled Mediterranean Antipasto Platter ✓
Assorted Cheese Platter ✓
Fresh Fruit Platter ✓
Trio of Mini Desserts

See price list for details

Happily Ever After...

We would like to take this opportunity to thank you for taking the time to read through our wedding Brochure. At the MGM Muthu Hotels we pride ourselves on our reputation and knowledge of weddings in this area. We have tried to make this brochure easy to read and understand to aid your start on the road to that perfect day. Should you require any further information, would like to book a time to come in and speak to our wedding co-ordinator or to see our splendid rooms please contact the events team.



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