

MACDONALD COMPLEAT ANGLER

WEDDING CIVIL CEREMONIES

MACDONALD COMPLEAT ANGLER IS FULLY LICENSED FOR CIVIL CEREMONIES.

OUR LICENCED CIVIL CEREMONY ROOMS ARE:

THE THAMES ROOM – £700.00 ROOM HIRE

Suitable for ceremonies up to 30 guests. Overlooks the River Thames.

THE RIVER ROOM – £800.00 ROOM HIRE

Suitable for ceremonies up to 48 guests. Overlooks the River Thames.

THE REGENCY ROOM – £900.00 ROOM HIRE

Suitable for ceremonies up to 120 guests.

Red aisle runner and undressed chairs are included in the room hire fee.

Please note that when using the same room for both your ceremony and your wedding breakfast, we will require sufficient time to re-dress the room. Your wedding co-ordinator will advise on the timings.

To book your registrar, please contact:

Superintendent Registrar of Maidenhead Register Office

Town Hall, St. Ives Road, Maidenhead, Berkshire, SL6 1RF

Tel: **01628 796 422**



MACDONALD
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SUMMER WEDDING PACKAGE

FOR WEDDINGS BETWEEN APRIL AND SEPTEMBER FOR OVER 48 PEOPLE.

- A professional toastmaster to guide you and your guests through the day
- Inclusive of room hire for the Wedding Breakfast and Evening Reception
(Additional charge for Civil Ceremony)
- Reception drinks – two glasses per person – Pimm's or champagne
(Kir Royal, Bellini or Pink Champagne available at a supplement)
- Use of the Edwardian style bridal boat during the drinks reception for up to 30 mins
 - Three course wedding breakfast with coffee and petit fours
 - Half a bottle of house wine per person
- Two bottles of both still and sparkling Macdonald filtered water per table
 - A glass of champagne per person for the toast
 - White linen table cloths and napkins
- Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)
 - Use of our silver cake stand and unique sword
 - Menu tasting for two people
- Accommodation for the married couple in an Executive or Feature Double Room with breakfast

All Saturdays and midweek outside of school holidays

	2017	2018 – 2019
48 – 59 adults	£165.00pp	£170.00pp
60 – 79 adults	£154.00pp	£159.00pp
80 – 99 adults	£139.00pp	£144.00pp
100 or more adults	£129.00pp	£134.00pp

All Sundays and midweek inside of school holidays

	2017	2018 – 2019
48 – 59 adults	£144.00pp	£149.00pp
60 – 79 adults	£135.00pp	£140.00pp
80 – 99 adults	£124.00pp	£129.00pp
100 or more adults	£117.00pp	£122.00pp



MACDONALD COMPLEAT ANGLER

WINTER WEDDING PACKAGE

FOR WEDDINGS BETWEEN OCTOBER AND MARCH FOR OVER 48 PEOPLE.

- A professional toastmaster to guide you and your guests through the day
- Inclusive of room hire for the Wedding Breakfast and Evening Reception
(Additional charge for Civil Ceremony)
- Reception Drinks – two glasses per person – Pimm's or champagne
(Kir Royal, Bellini or Pink Champagne available at a supplement)
 - Three course wedding breakfast with coffee and petit fours
 - Half a bottle of house wine per person
- Two bottles of both still and sparkling Macdonald filtered water per table
 - A glass of champagne per person for the toast
 - White linen table cloths and napkins
- Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)
 - Use of our silver cake stand and unique sword
 - Menu tasting for two people
- Accommodation for the married couple in an Executive or Feature Double Room with Breakfast included

All Saturdays and midweek outside of school holidays

	2017	2018 – 2019
48 – 59 adults	£134.00pp	£139.00pp
60 – 79 adults	£127.00pp	£132.00pp
80 – 99 adults	£119.00pp	£124.00pp
100 or more adults	£114.00pp	£119.00pp

All Fridays and Sundays and midweek inside of school holidays

	2017	2018 – 2019
48 – 59 adults	£130.00pp	£135.00pp
60 – 79 adults	£123.00pp	£128.00pp
80 – 99 adults	£115.00pp	£120.00pp
100 or more adults	£110.00pp	£115.00pp



MACDONALD COMPLEAT ANGLER

INTIMATE WEDDING PACKAGE

FOR WEDDINGS OF UP TO 48 PEOPLE.*

- Reception Drinks – two glasses per person (Pimm's or champagne)
Kir Royal, Bellini or Pink Champagne available at a supplement
- Three course wedding breakfast with coffee and petit fours
 - Half a bottle of house wine per person
- Two bottles of both still and sparkling Macdonald filtered water per table
 - A glass of champagne per person for the toast
 - White linen table cloths and napkins
- Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)
 - Use of our silver cake stand and unique sword
 - Menu tasting for two people

£92.00 PER PERSON

*Please note that this package may be subject to minimum numbers depending on the time of year.
Ask the Wedding Co-ordinator for more information.

ROOM HIRE

THE THAMES ROOM – £700.00

Maximum capacity of 30 guests.

THE RIVER ROOM – £800.00

Maximum capacity of 48 guests.

Both of The Thames and River rooms have a view of the River Thames and have the benefit
of a covered terrace for your drinks reception.

THE REGENCY ROOM – £1,800.00

Suitable for ceremonies of up to 120 guests. Maximum capacity of 120 day guests and 150 evening guests for reception.
Our largest function room, this includes the use of The Thames Room, the River Room and the covered terrace.



MACDONALD COMPLEAT ANGLER

'WISH UPON A WEDDING' PACKAGE

FOR WEDDINGS WITHIN THE NEXT SIX MONTHS.*

Based on 60 guests attending

- Inclusive of room hire for the Wedding Breakfast and Evening Reception (Additional charge for Civil Ceremony)
 - Reception drink – A glass of Prosecco per person
 - Three course wedding breakfast with coffee and petit fours
 - Half a bottle of house wine per person
- Two bottles of both still and sparkling Macdonald filtered water per table
 - A glass of Prosecco per person for the toast
 - White linen table cloths and napkins
- Use of our silver cake stand and unique sword
- Evening buffet of bacon and sausage sandwiches

ALL INCLUSIVE PACKAGE PRICE OF **£5,925**

Additional Day Guests charged at £100.00pp

Additional Evening Guests charged at £6.50pp

*From the time of enquiry, subject to availability.
Please ask the Wedding Co-ordinator for available dates.



MACDONALD COMPLEAT ANGLER

‘WINTER WONDERLAND WEDDING’ PACKAGE

FOR WEDDINGS NOVEMBER – MARCH.*

Based on 60 guests attending

- Inclusive of room hire for the Wedding Breakfast and Evening Reception
(Additional charge for Civil Ceremony)
 - Reception drink – A glass of Prosecco per person
 - Four course wedding breakfast** with coffee and petit fours
 - Half a bottle of house wine per person
- Two bottles of both still and sparkling Macdonald filtered water per table
 - A glass of Prosecco per person for the toast
- A professional toastmaster to guide you and your guests through the day
- Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)
 - White chair covers and organza sash (colour of your choice)
 - White linen table cloths and napkins
 - Use of our silver cake stand and unique sword
 - Evening buffet of six items from the finger buffet menu

ALL INCLUSIVE PACKAGE PRICE OF £6,999

Additional Day Guests charged at £120.00pp

Additional Evening Guests charged at £19.00pp

*Subject to availability. Please ask the Wedding Co-ordinator for available dates.

**Wedding Breakfast of starter, sorbet, main course, dessert.



MACDONALD COMPLEAT ANGLER

WEDDING MENUS

WEDDING BREAKFAST MENU

ONE STARTER, ONE MAIN COURSE and ONE DESSERT FROM THE BELOW MENU.
Vegetarian option and other dietary requirements can be catered for with advance notice.

STARTERS

- Terrine of free range corn-fed chicken, chorizo and artichokes
- Gateau of flaked Scottish salmon and Loch Fyne smoked salmon, citrus dressing
- Pressed ham hock parsley terrine, caper and tomato vinaigrette
- Terrine of confit duck and foie gras, pear chutney
- Salad of cured ham, melon, sherry and walnut dressing
- John Ross Jr oak smoked salmon, fine capers, shallot and parsley dressing
- Warm plum tomato and black olive tart with goat's cheese and wild rocket dressing (v)
- Salad of artichoke, baby mozzarella and sun blush tomatoes, basil oil (v)
- Tian of marinated tomatoes and aubergine with goat's cheese, wild rocket dressing (v)
- Salad of globe artichokes and home pickled forest mushrooms (v)
- Warm salad of roasted vegetables with basil and Parmesan shavings (v)



SOUPS

- (Available either as a starter or an amuse bouche at £3.50pp supplement)
- Cream of leek and potato with chive crème fraîche (v)
 - Watercress with ribbons of smoked salmon
 - Cream of celeriac with truffle oil (v)
 - Roasted plum tomato and basil (v)
 - Honey roast butternut squash with almonds (v)
 - Chilled gazpacho with basil oil (v)



MACDONALD COMPLEAT ANGLER

WEDDING MENUS

WEDDING BREAKFAST MENU CONTINUED

ONE STARTER, ONE MAIN COURSE and ONE DESSERT FROM THE BELOW MENU.
Vegetarian option and other dietary requirements can be catered for with advance notice.

INTERMEDIATE COURSES

SORBET (£3.95pp)

Champagne

Gin and tonic

Elderflower

Cucumber and mint

Pink grapefruit

Summer fruits



SOUPS (£8.50pp)

Smoked chicken consommé with cheese straws

Tomato consommé, cherry tomato crisps, basil oil (v)

Beef consommé with oxtail ravioli



FISH (£9.95pp)

Flaked smoked trout, marinated yoghurt, cucumber

Baked lemon sole fillets, crab and tarragon broth

Cornish crab and citrus salad, dill and lemon dressing

Poached Shetland salmon, cucumber ribbons, hollandaise sauce



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WEDDING MENUS

WEDDING BREAKFAST MENU CONTINUED

ONE STARTER, ONE MAIN COURSE and ONE DESSERT FROM THE BELOW MENU.
Vegetarian option and other dietary requirements can be catered for with advance notice.

MAIN COURSES

MEAT

- Pot roast breast of corn-fed chicken, boulangere potatoes and wild mushrooms, red wine sauce
- Roast loin of Highland lamb, gratin potato, roasted vegetables with rosemary and mint sauce
- Slow cooked belly of outdoor reared pork with braised red cabbage and fondant potato, apple sauce
- Pan fried breast of duck with Savoy cabbage and pancetta, sage jus
- Roast breast of guinea fowl, gratin of root vegetables, white bean and truffle cream
- 21 day aged Scottish beef fillet with roasted vegetables and shallot sauce (£9.00pp supplement)
- Roast sirloin of beef with Yorkshire pudding and roast potatoes, seasonal vegetables
- Fillet of been en crouete, confit potato, glazed carrots and French beans, Madeira sauce



FISH

- Poached fillet of Shetland salmon with buttered new potatoes, chive and tomato cream
- Steamed fillet of haddock with clam risotto and crispy pancetta
- Grilled fillet of sea bream with fondant potato, buttered spinach and red wine sauce
- Pot roast fillet of Shetland salmon with cocotte potatoes, roasted shallots and forest mushrooms
- Pan fried fillet of sea bass with basil mash, artichokes and marinated tomatoes, basil dressing
- Fillet of halibut with a crab crust and asparagus, champagne sauce



VEGETARIAN

- Ravioli of spiced aubergine, wild cress salad, tomato and coriander dressing (v)
- Risotto of woodland mushrooms and asparagus, chive butter sauce (v)
- Open lasagne of spinach and ricotta with truffle cream (v)
- Pithivier of goat's cheese and butternut squash, thyme cream (v)



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WEDDING MENUS

WEDDING BREAKFAST MENU CONTINUED

ONE STARTER, ONE MAIN COURSE and ONE DESSERT FROM THE BELOW MENU.
Vegetarian option and other dietary requirements can be catered for with advance notice.

DESSERTS

- Dark chocolate tart with citrus compote
- Summer pudding with Devon clotted cream
- Strawberry panna cotta, broken meringue, fresh strawberries
- Raspberry crème brulee with almond biscotti
- Dark chocolate terrine with passion fruit sorbet and coulis
- Bramley apple and blackberry crumble with vanilla cream
- Iced lemon meringue pie, berry compote
- Dark chocolate and coffee opera, coffee sauce, citrus cream
- Ice peach Melba, raspberry crumbs, peach salad
- Assiette of chocolate: white, dark and milk (£3.00pp supplement)
- Assiette of nuts: walnut, pistachio and almond (£3.00pp supplement)
- Assiette of summer berries: available June – September (£3.00pp supplement)



CHEESE COURSE (£9.95pp)

- (Available at £2.50pp supplement if replacing dessert or £60.00 per table for a platter)
- Selection of English and Continental cheeses served with crackers, celery and pear chutney
- Pithivier of goat's cheese and butternut squash, thyme cream (v)



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WEDDING MENUS

CHILDREN'S WEDDING BREAKFAST MENU

CHILDREN ATTENDING THE WEDDING BREAKFAST THAT WISH TO EAT FROM THE ADULT MENU
WILL BE CHARGED AT HALF THE PRICE OF AN ADULT.

ALTERNATIVELY, CHOOSE ONE STARTER, ONE MAIN COURSE AND ONE DESSERT
TO SERVE ALL OF THE CHILDREN IN THE PARTY FOR £25.00PP

STARTERS

Roasted plum tomato soup
Galia melon, soft berries
Mixed salad with garlic bread
Prawn cocktail with brown bread and butter



MAIN COURSES

Home-made 21 day aged Scottish beef burger with fresh chips
Penne pasta, tomato and basil sauce
Chef's free range corn-fed chicken with mashed potatoes and vegetables
Premium outdoor reared pork sausage, mashed potatoes, onion gravy
Cod and chips



DESSERT

Banana split, served with ice-cream and chocolate sauce
Fresh fruit salad
Hot fudge sundae, ice-cream with banana and hot toffee sauce
Strawberry meringue, crushed meringue with fresh strawberries and whipped cream
Two scoops of ice-cream (chocolate and/or strawberry)



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WEDDING MENUS

CANAPÉ MENU

COLD

Smoked salmon rosette with crème fraîche and caviar

Parma ham with black olive and Parmesan shavings

Boiled quail's eggs with celery salt (v)

Foie gras roulade with brioche and raisin puree

Roasted vegetables and marinated tomatoes on bruschetta (v)

Goat's cheese mousse with beetroot crisp (v)

Flaked poached salmon with crème fraîche and chives

Tomato gazpacho and basil oil shot (v)

HOT

Charred tuna nicoise

Mini baked potato, chive cream cheese (v)

Pea and mint risotto cakes (v)

Warm duck and foie gras rilette tart

Mini goujons of sole, tartare sauce

Tartlet of artichoke and asparagus, blue cheese cream (v)

Mini smoked haddock fishcakes

Spiced butternut squash with goat's cheese (v)

PRICES ARE AS FOLLOWS:

Four canapés – £8.50 per person

Five canapés – £9.95 per person

Six canapés – £11.50 per person



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THE EVENING MENUS

FINGER BUFFET

A selection of closed sandwiches
A selection of open sandwiches
Deep friend goujons of fish with tartare sauce
Oriental spring rolls with hoisin dip
Tandoori free range chicken wings
Vegetarian samosas, sweet chilli sauce
Highland lamb kofta kebabs, mint dip
Mini pizza
Thai fish cakes, dipping sauce
Mini barbeque pork ribs
A selection of wraps
(Greek salad, Tuna Nicoise, Chicken Caesar)
Assorted mini quiche
Free range chicken satay skewers with peanut dip
A selection of mini desserts
Mini pots of Arran Dairy ice-cream
Fresh fruit platter

PRICES ARE AS FOLLOWS:

6 items – £19.00 per person
Additional items – £1.95pp each

FORK BUFFET

Choose either:
Creamy chicken curry or lamb Rogan josh,
spiced lentil curry, popadoms, mango chutney,
naan bread, mint yoghurt
OR
Chilli and wild rice, tortilla with salsa,
guacamole and sour cream

PRICE: £19.00 per person



AFTERNOON TEA BUFFET

Homemade scones
Strawberry jam and Devon clotted cream
A selection of finger sandwiches
Handmade cake and pastries
Freshly brewed tea and coffee

PRICE: £27.50 per person

WHY NOT FINISH THE NIGHT WITH A LATE NIGHT SNACK?

Selection of cured meats and pickles, mini pork pies, scotch eggs and breads – £12.50pp
Mini Highland beef burger, French fries, tomato chutney and cheese – £12.50pp
A mixed cheese platter, crackers, fruit and chutney – £60.00 per platter for 10 people
Bacon or sausage or egg and tomato baps – £5.90pp



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WEDDING ACCOMMODATION

WE CAN OFFER A GUARANTEED BEDROOM RATE FOR YOUR GUESTS,
UP UNTIL SIX WEEKS PRIOR TO THE WEDDING.

You will not be tied into any bedrooms, however we can provisionally reserve
a number of bedrooms for your guests to book at a discounted rate.

Ask your Wedding Co-ordinator for the number of bedrooms that you may require for both the night before
and the night of the wedding and they will be able to offer you a guaranteed Bed & Breakfast rate.

Upgrades are available at the following additional rates:

Executive Double / Twin bedroom – £40.00 per room

Feature Double / Twin bedroom – £95.00 per room

Suite – from £200.00 per room

To book accommodation, please ask your guests to call our reservations team on
0344 879 9128 during office hours and state the name and date of your wedding.

Credit or debit card details will be required at the time of booking, but payment will only be taken on check-out.

Bedrooms can be cancelled up to 2.00pm on the day of arrival without charge.

Guaranteed check-in is at 3.00pm and check-out is at 11.00am.



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HOW TO FIND US

SAT NAV POSTCODE: SL7 1RH

ADDRESS: MARLOW BRIDGE, MARLOW, BUCKINGHAMSHIRE, SL7 1RG

TEL: 0344 879 9128 OR 01628 484 444



NEAR THE A404

800 YARDS FROM MARLOW RAIL STATION

19.9 MILES FROM HEATHROW AIRPORT



USEFUL INFORMATION

DEPOSIT AND PAYMENT TERMS

- A non-refundable deposit of £1,000 is required at the time of booking in order to secure your reservation.
- All bookings are then subject to the following payment schedule:
 - 50% payment three months prior
 - 20% payment one month prior
 - Final payment two weeks prior
- The wedding should be fully prepaid by two weeks prior to the wedding date. Should you wish to order anything on the day, you will be asked to leave credit or debit card details.

EXTERNAL SUPPLIERS

We have many recommended suppliers that you are welcome to use.

If you wish to source your own suppliers, we will ask for their contact details.



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FREQUENTLY ASKED QUESTIONS

DO YOU ALLOW CONFETTI?

We are happy with confetti to be used outside only,
as long as it is real petals (dried or fresh) or fully bio-degradable.

CAN WE HAVE LIT CANDLES?

You are fine to have lit candles as long as they are in or on something to catch the wax.

WILL WE BE THE ONLY WEDDING ON THE DAY?

We guarantee that we will not knowingly allow another wedding party
to enter the hotel within the hours of your wedding.

WHEN CAN WE BRING OUR WEDDING ITEMS TO THE HOTEL AND WHO WILL SET THEM UP?

We have a fantastic events manager and along with their team, they will happily
store your wedding items overnight from the day prior to the wedding and
set-up anything on your behalf on the wedding day.

You will discuss all items with the Wedding Co-ordinator and
even meet your Event Manager to hand everything over.



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RECOMMENDED SUPPLIERS

Flowers and Room Dressing

Seventh Heaven – T: 01753 546 555
E: info@seventh-heaven-events.co.uk

The Fabric of Society – T: 07580 716 490

Sue & Lucy Barton – T: 07860 585 327
E: lucy.a.barton@btinternet.com

Musicians

Mike Taylor – Saxophonist
T: 01753 670 995
E: miketaylorsax@gmail.com

Jane Lister – Harpist
T: 0207 582 2090
E: janelister@pobox.com

Genevieve Usher – Soprano Soloist
T: 01628 482 015

Photographers

Maria Ashby-Giles – T: 01628 789 476
E: contact@ashbygilesphotography.co.uk

Photogica Photography – T: 01628 630 940
E: maria@photogica.com

Gemma Morgan Photography
T: 07733 107 041
E: gemma@gemmamorganphotography.com

Mark Lord – T: 0845 603 9144
www.marklordphotography.co.uk

Rosey Pink Weddings – T: 07747 623 703
E: susie@roseypinkweddings.com

Videographers

Barry Weare, BW Video Films
T: 01628 528 682
www.bwvideofilms.co.uk

Wedding Cars

Allerston Taylor Carriages
& Regency Carriages
T: 01296 655 021
www.regencycarriages.co.uk

Toastmaster

Tony Rance – T: 08452 30 30 11
E: toastmasterptnr@hotmail.com

Wedding Cakes

Dolce Lusso – T: 01491 834 093
E: kate@dolcelussocakes.com

Mobile Creche/Childcare

Busy Living Ltd – T: 01494 722 318
E: info@busy-living.co.uk



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