

INSPIRED

Wedding Package

- For 40 guests
 - Dedicated wedding coordinator
 - Menu tasting for two people
 - Prosecco or sparkling wine reception in Churchill Lounge or the Courtyard
 - Four canapés per person during reception
 - Three-course wedding breakfast with tea, coffee and amuse bouche
- A glass of prosecco per person for toast
 - Chiavari chairs
 - White linen and napkins
 - Personalised menu cards
 - Dance floor
 - Feature Suite for the newlyweds on the night of your wedding with a bottle of champagne

	Friday, Saturday & Bank Holidays	Sunday - Thursday
2023 October - March	£90 per person	£80 per person
2023 April - September	£95 per person	£85 per person
2024/2025 October - March	£105 per person	£95 per person
2024/2025 April - September	£110 per person	£100 per person

Terms and conditions apply. Subject to availability. All details are correct at time of going to print, however may be subject to change. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your wedding coordinator.

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ABSOLUTE Package

- Menu tasting for two people
- Dedicated wedding coordinator
- Prosecco or Pimm's reception in Churchill Lounge or the Courtyard
- Four canapés per person during reception
- Three-course wedding breakfast with tea, coffee and amuse bouche
- A glass of prosecco per person for toast
- Chiavari chairs and your chosen colour sash
- White linen and napkins
- Personalised menu cards
- Evening snack menu
- Feature Suite for the newlyweds on the night of your wedding with a bottle of champagne

	Friday, Saturday & Bank Holidays	Sunday - Thursday
2023 October - March	£110 per person	£100 per person
2023 April - September	£115 per person	£105 per person
2024/2025 October - March	£125 per person	£115 per person
2024/2025 April - September	£130 per person	£120 per person

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ULTIMATE Package

- For weddings of 40 guests
- Dedicated wedding coordinator
- Menu tasting for two people
- Prosecco or Kir Royal reception in Churchill Lounge or Courtyard
- Six canapés per person during reception
- Four-course wedding breakfast with cheese course, followed by tea, coffee and amuse bouche
- Half a bottle of house wine per adult
- A glass of champagne per person for toast
- Chiavari chairs and your chosen colour sash
- White linen and napkins
- Personalised menu cards
- Evening snack menu
- Saxophonist for your evening reception
- Dance floor (and DJ at additional cost)
- Feature Suite for the newlyweds on the night of your wedding with a bottle of champagne
- Minimum of 30 bedrooms booked

	Friday, Saturday & Bank Holidays	Sunday – Thursday
2023 October – March	£135 per person	£125 per person
2023 April – September	£140 per person	£130 per person
2024/2025 October – March	£150 per person	£140 per person
2024/2025 April – September	£155 per person	£145 per person

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EXCLUSIVE USE *Package*

With our Exclusive Use package, not only will you have complete privacy on your wedding day, but you can rest assured that every member of our team will be dedicated to ensuring that your day goes without a hitch.

- Exclusive use of all 54 individually styled bedrooms
- Bridal Suite and two Feature Suites night before complimentary
 - Champagne Afternoon Tea for up to 10 guests the day before the wedding
 - Rehearsal dinner and wine experience in the Newbold for 25 guests the night before the wedding
 - Chiavari chairs and dressing of the Newbold Suite
- Early check in for guests on the day of your wedding from 12pm
- Glass of fizz on arrival for all guests when checking in

Please note that this package is subject to minimum numbers depending on the time of year. Ask our wedding coordinator for more information and pricing.

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Canapés

Choose up to 5 different canapé options:

Mini Yorkshire pudding filled with roast sirloin and horseradish cream

Smoked salmon and chive crème fraîche involtini

Parma ham, cantaloupe melon with baguette croutes (GF)

Cheese gougères (V)

Cucumber crostini with lemon creme fraiche and smoke trout

Sesame tuna papaya salsa

Avocado involtini (V, VE)

Pea and quail scotch eggs in a vegetable crisp nest (V)

Mini tomato bruschetta (V, VE, GF)

Chicory and cauliflower couscous (V, VE, GF)

(V) Vegetarian (VE) Vegan (GF) Gluten Free

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WEDDING BREAKFAST

Menu

STARTERS

Smoked salmon compress
cucumber, capers, lemon
crème fraîche

Pistachio ham hock terrine
Bramley apple lamb
lettuce, red sorrel and
micro parsley salad (GF)

Panzanella salad (V, VE)

Goat's cheese red
beetroot terrine, spinach
purée, roast walnut
crumble and lamb's
lettuce salad, black
truffle oil dressing (V)

**Rabbit and smoked
pancetta rillet** apple
and celeriac remoulade,
lemon balm

Vitello tomato salad
capers and lemon mayo

Buffalo mozzarella
on heritage tomato and
milky almonds (V, GF)

Freshly prepared soup
(V, VE)

Foie gras chicken
duck and ham pate
en croute with pickled
mixed vegetables
£5 per person supplement

Cured tuna braised
beef, tomato, wasabi
and samphire salad
£5 per person supplement

MAINS

**Crispy corn-fed chicken
breast** spinach and potato
cake, butternut squash
purée, wild mushrooms
sauce (GF)

Crunchy cauliflower steak
dried tomato tapenade,
red peppers, capers, and
olives salsa (V, VE)

**Pork tenderloin filo pastry
parcel**, Mediterranean
vegetables, couscous,
chimichurri sauce

**Grilled sea bass fillet,
lobster bisque** purple
mashed potato, baby
heritage carrots and
green beans (GF)

Milanese risotto broad
beans, peas, and crispy
rocket (V, VE, GF)

Duck breast burnt
Jerusalem artichoke, purple
cauliflower, black berry
port wine reduction (GF)

**Root vegetable
wellington** (V, GF)

Braised lamb shank
crispy kale, parsley
and olive oil mashed
potato, Chantenay
carrots and lamb jus (GF)
£5 per person supplement

Beef fillet tournedos
vanilla parsnip purée,
saffron fondant potato,
tenderstem broccoli and
almond flakes, chocolate
red wine jus (GF)
£10 per person supplement

Lobster thermidor
cherry tomato, garlic
and parmesan lace,
lobster butter and
shoestring potato (GF)
£15 per person supplement

DESSERTS

Italian tiramisu

Passion fruit trifle

**Poached pears in white
wine** wrapped in puff
pastry with cinnamon
ice cream (can be VE)

**Choux craquelin à la
crème** with hazelnuts
and raspberry coulis

Apple strudel with
caramel sauce and
pistachio ice cream
(can be VE)

Exotic fresh fruit salad
and mango sorbet (VE, GF)

Lemon sorbet with
coconut biscotti (GF)

Cheese board (GF)
£10 per person supplement

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