

*Macdonald Bath Spa Hotel
Sydney Road
Bath
BA2 6JF
Tel: 0844 879 9106
Email: events.bathspa@macdonald-hotels.co.uk
www.macdonaldhotels.co.uk/bathspa*

We are delighted that you are considering the Macdonald Bath Spa Hotel for your wedding.

Our Hotel provides the perfect setting with seven acres of landscaped gardens for your guests to explore whilst enjoying stunning views over the World Heritage city of Bath.

Coupled with fine food, attentive service and attention to detail, we believe that we can offer you the perfect place to celebrate the most important day of your lives (So far!)

Enjoy reception drinks on our terrace or lawn during the warm summer months, a perfect place for the photos that will help you remember the day for the rest of your lives together.

We look forward to discussing your thoughts and plans and have put the following pages of ideas together to get you started on the journey that will lead to your wedding day.

Please accept our invitation to experience the hotel for yourself by contacting our wedding coordinator on 0844 879 9106 or email: events.bathspa@macdonald-hotels.co.uk

We look forward to welcoming you to the Macdonald Bath Spa Hotel in the near future.

Your Wedding

Complimentary Menu & Wine Tasting for the Bride and Groom

A glass of Pimm's No1 on arrival with Olives and Cheese Straws

Three course Wedding Breakfast with Coffee

Half bottle of House Wine

Still and Sparkling Mineral Water

A glass of Champagne for the Toast

Table flowers to complement your colour scheme

Personalised printed menus, table plans and place cards

Toastmaster

Hire of private dining room until 6.00 pm

Use of our Silver Cake Stand and Knife

Changing facilities for the Bride

A Suite on your wedding night

*6 classic bedrooms for your guests (if an evening party is booked as well)
at a special room only rate of £85.00 per room per night including VAT.*

Your Wedding is based on minimum numbers as follows:

The Vellore- 80 guests(Available until 5.30pm)

The Avon Room - 70 guests

The Kennet Room - 40 guests

The Admiralty Room - 30 guests

The Grange Suite - 20 guests

We do understand that all weddings are individual and that the above plan may not suit your requirements. Your dedicated wedding co-ordinator will be delighted to discuss your individual requirements.

All prices quoted are inclusive of VAT the current rate

All information is correct at time of going to press, however the hotel reserves the right to alter items and prices without prior notice.

Terms & Conditions:

A £500.00 non refundable deposit is required on return of contract. Minimum numbers must be met and a set menu to the value of £37.50 per person is included. If your chosen menu exceeds this amount supplements are charged accordingly.

Cancellation within 72 hours of the event – 100% of the total price;

Cancellation between 14 and 3 days before the date of the event - 90% of the total price; Cancellation between 6 weeks and 14 days before the event – 75% of the total price,

Cancellation between 12 weeks and 6 weeks before the event - 50% of the total price.

Your Wedding

Please note that these prices are subject to minimum numbers depending on the time of year, our wedding co-ordinator will be pleased to discuss this with you when you visit the hotel.

We understand that every wedding is different and we would be pleased to tailor this to suit your individual needs. Prices below include everything listed on the previous page

Gold
Saturday
April – September

£95.00 per person based on 90 or more adults

£105.00 per person based on up to 89 adults

£47.50 per child - aged between 5 – 14 yrs
Unlimited soft drinks included

Silver
All other times

£80.00 per person based on 90 or more adults

£90.00 per person based on up to 89 adults

£40.00 per child - aged between 5 – 14 yrs
Unlimited soft drinks included

*These rates are not applicable on Bank Holiday Sundays,
Christmas and New Year, Valentines Day and Easter*

*Please Select the SAME one item from each course for ALL your guests.
Please refer to the Dietary and Additional Course menu for supplements*

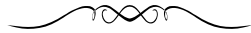
**Menu A @
This menu is included in the Wedding Plan**

*Roasted Plum Tomato Soup
with a Ciabatta Crouton*

*Pressed Terrine of Saffron Poached Salmon
with Citrus Salsa*

*Smoked Haddock and Poached Egg Tartlet
with a Chive Butter Sauce*

Poached Pear and Goats Cheese Salad with Toasted Pine Nuts

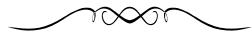


*Slow Braised Blade of Scottish Beef with Horseradish Mashed Potato
and a Red Onion Infused Jus*

Roast Fillet of Gilt Head Black Bream on Pesto Crushed Potatoes and a Ratatouille Sauce

*Grilled Fillet of Out-door Reared Pork with a Spiced Apple Chutney, Fondant Potato and a
Green Peppercorn Sauce*

*Pressed Shoulder of Highland Lamb with Roasted Baby Onions and a Saffron & Tomato Red
Wine jus*



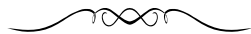
Apricot and Banana Cheesecake with a Dark Chocolate Sauce

Warm Plum and Almond Tart with Crème Fraiche

Vanilla Crème Brûlée with a Stem Ginger Biscuit

Brandy Snap filled with a Milk Chocolate and Hazelnut Mousse

*Plated Selection of British Cheeses and Biscuit
(£5.00 supplement)*



Tea & Coffee with Fudge

**Menu B
Supplement of £5 per person on the Wedding plan**

*Traditional French Onion Soup
with a Gruyere Crouton*

Baked Goats Cheese "Crottin" with a Red Pepper Relish

Gravadlax of Organic Salmon with a Fennel Salad

Crispy Duck Leg with a Beetroot and Roquette Salad



Slow Roasted out- door Reared Pork Belly with a Calvados Sauce

Poached Fillet of Lemon Sole with a Basil & Tomato Nage

Pan Fried Scottish Beef Rump "Pave Steak" with a Blue Cheese Crust and Port Wine Sauce

*Roast Corn Fed Free Range Chicken Supreme, Gratin Dauphinoise and a Smoked Bacon
Sauce*



Dark Chocolate Tart with Orange Ice Cream

Walnut and Maple Syrup Pudding with Clotted Cream Ice Cream

Mango and Coconut Delice with Fruit Coulis

Vanilla Panacotta with a Fresh Fruit Compote

*Plated Selection of British Cheeses and Biscuits
(£5.00 supplement)*



Tea & Coffee with Fudge

Please Select the SAME one item from each course for ALL your guests.
Please refer to the Dietary and Additional Course menu for supplements

Menu C

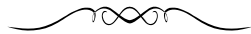
Supplement of £10 per person on the Wedding plan

Red Onion and Buffalo Mozzarella Tart with Tomato Vinaigrette

Pressed Potted Pork and Ham Hock Terrine with Plum Chutney

Thai Fish Cake with a Coriander Salad and Lemongrass Salsa

*Traditional Smoked Salmon and Flaked "Hot Smoked Salmon" Gateau
with a Lemon & Caper Dressing*

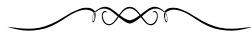


*Roast Rump of Highland Lamb with a Savoy Cabbage "Fondue"
and Fondant Potato, Thyme Infused sauce*

Pan Fried Fillet of Monkfish with Crispy Pancetta and a Saffron Risotto

*Roast Sirloin of Beef with glazed Shallots and a Tarragon Sauce
(Available as Rib of Beef if Preferred)*

*Duo of Gressingham Duck with Braised Red Cabbage and a
Honey Infused Sauce*



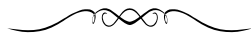
*Hot Strawberry Soufflé with a Vanilla Cream
(Max 30 covers)*

Trio of Chocolate Desserts

Traditional Lemon Tart with a Thyme Sorbet

Marmalade Bread & Butter Pudding

*Plated Selection of British Cheeses and Biscuits
(£5.00 supplement)*



Tea & Coffee with Petits Fours

Menu D

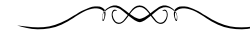
Supplement of £15 per person on the Wedding plan

Tuna Tartare with a Radish and Ginger Salad

Smoked Duck with a French Bean & Truffle Salad, Walnut Dressing

Warm Asparagus with a Pea & Mint Butter Sauce

Avocado and Prawn Gateau with Smoked Salmon and Quail Egg



*Roast Rack of Highland Lamb with a Rosemary Crust,
Onion and Potato Gateau and a Redcurrant jus*

*Pan Fried Fillet Wild Sea Bass with Crushed Potatoes and a
Bouillabaisse Sauce*

Roast Loin of Scottish Venison with Glazed Pear and a Bitter Chocolate enriched Sauce

*Pot Roasted Corn Fed Chicken Supreme with
Pan Fried Foie Gras and a Morel Sauce*



Assiette of Various Lemon Desserts

White Chocolate and Raspberry Cheesecake

*"Eton Mess" with Strawberry Sorbet
(available May – September)*

Tartlet of Exotic Fruit Gratin with Red fruit Coulis

*Plated Selection of British Cheeses and Biscuits
(£2.50 supplement)*



Tea & Coffee with Truffles

Vegetarian Options

Aubergine and Puy Lentil Filo Parcel with a Chive Butter Sauce

*Shitake Mushroom and Spinach Risotto
(Can be prepared for Vegans)*

Roasted Red Pepper stuffed with a Mushroom and Quorn Stroganoff

*Creamy Polenta with Roasted Mediterranean Vegetable and Goats
Cheese Melt, Basil Oil*

Additional Courses

*Cream of Mushroom Soup
Roasted Apple and Celery Soup
Leek and Potato Soup with Flaked Smoked Salmon
£4.50 Supplement as an intermediate Course*

*Fish Course, all the fish main courses can be served as a Fish Course from
£10.50 Supplement as an intermediate Course*

Various Fruit and Alcohol Sorbet and Granite

From £3.50 Supplement as an intermediate Course

British Cheese and Biscuit Platter

£4.50 Supplement per person as an additional Course

Plated British Cheese and Biscuit

£7.50 Supplement per person as an additional Course

Champagne

Veuve Clicquot NV @ £69.00

Moet et Chandon Vintage @ £56.50

Mansard Brut NV @ £44.75

Dom Perignon £130.00

Laurent Perrier Rose £80.00

White Wines

Chablis 2008 (J Moreau et Fils, France) @ £34.25

Gavi Di Gavi 2008 (Italy) @ £32.00

Sauvignon Blanc 2008 (Mount Casse, New Zealand) @ £34.25

Chenin Blanc (Still Bay South Africa) @ £25.75

Red Wines

Fleurie La Roilette 2007 (Henry Fessy, France) @ £36.75

Rioja Crianza 2004 (Vina Real, Spain) @ £34.95

Cab Sauv (Robert Mondavi) California @ £38.95

Pinot Noir Tyrrell's 2008 (Australian) @ £30.75

Sweet Wines

Elysium, Black Muscat, (California) @ £31.50

All information is correct at time of going to press, however the hotel reserves the right to alter items and prices without prior notice. Wines are subject to availability.

Canapés

Peppered Chicken Skewers

Diced Salmon Teriyaki tossed in Toasted Sesame

Chickpea & Curry Fritter

Roasted Vegetable Kebabs

Mini Shepherds Pie

Seaweed & Cucumber Rice Rolls with Green Horseradish

Cream Cheese & Chive Croutons

Tomato Fondue & Parmesan Crouton

***£8.00 per person to include a choice of four items from the menu
with complimentary deep fried vegetable crisps***

Finger Buffet Menu

Lamb Shish Kebab

Chicken & Lemongrass Satay

Rare Roast Beef & Caramelised Onion on Focaccia Bread

Wood Mushroom tartlet, Poached Egg, Hollandaise sauce

Demitasse of seasonal soup

Open sandwiches

Salmon Pave, Saffron Mayonnaise

Char grilled Vegetable Kebabs, Ginger & Garlic

Aromatic Sticky Pork, Spring Onions & Coriander

Thai Fish Balls, Chilli syrup

Char grilled Blue Fin Tuna with Asian Salad

Oyster Fritter, Mango Salsa

Foie Gras terrine, Tamarind Brioche

Marinated Berries, Chantilly Cream Meringue

Pistachio Nut Brownie

Chocolate pots

Apple and Frangipan tart

Vanilla pod Crème Brulee

Chocolate and Lavender mousse

Roasted fruit crepes, Orange zest syrup

£19.95 per person for 6 items

£21.95 per person for 8 items

Please select your items 3 weeks prior to your arrival

Midnight Breakfast Menu

Bacon or Egg Rolls

Deep Fried Wedges & Dips

Pork Sausage & Caramelised Onion Baguette

Goats Cheese & Tomato Pizza

Scotch Beef Burgers, Melting Cheese & Sesame Bun

£14.95 per person for 2 items

(Only available between 11pm – 12 midnight)

Dietary Requirements

Gluten Free

As no wheat flour is used in the making of our sauces, most starter and main courses are suitable or can be adapted for a gluten free diet. Unfortunately many of the desserts do contain wheat flour; however we will always be able to offer an alternative.

Dairy Free

Some of the starter courses can be prepared or adapted so they are dairy free and we are always able to offer a Tossed Salad or Melon alternative.

Most of the Main courses can be prepared or adapted so they are dairy free.

Unfortunately most of the desserts are not suitable to be adapted to dairy free; however we can always offer Sorbets or Fresh Fruits as an alternative.

Nut Allergies

*As our kitchens use nuts in the production of some dishes and due to cross contamination we are **not** able to guarantee 100% nut free.*

However we can ensure that no nuts are used in the production of a particular dish.

Civil Ceremony

The Macdonald Bath Spa Hotel has been granted a licence to hold civil marriage ceremonies in a number of rooms under The Terms of Marriage Act 1994.

The ceremony can take place between 8:00am and 6:00pm any day of the week. Once we have settled upon an agreeable date, we agree to provisionally hold your booking for ten working days. This will allow you time to contact the local registrar and ascertain their availability for the agreed date.

Please note that all legal formalities are dealt with directly by the Registrar.

Evening room hire rates

These rates apply only if no catering is required for the evening event.

Avon Suite- £750.00 All year round.

Please discuss other rooms with your wedding coordinator.

Standard bar closing time is Midnight. A Bar extension until 1am may be requested at a rate of £175.00. All music to end by Midnight.

Civil Ceremony Room Hire Rates

We have a choice of rooms suitable for your ceremony depending on the number of guests attending

Gold Saturday April – September

VELLORE ROOM - £1,200.00

AVON ROOM - £900.00

KENNET ROOM - £750.00

THE ADMIRALTY ROOM - £600.00

THE GRANGE SUITE - £500.00

Silver All other times

VELLORE ROOM- £900.00

AVON ROOM - £750.00

KENNET ROOM - £450.00

THE ADMIRALTY ROOM - £360.00

THE GRANGE SUITE - £300.00

Special Accommodation Rates

In addition to the 6 rooms available at £85.00 as part of your package we can offer the following-

These rates below are per room, per night, inclusive of Full Continental Buffet Breakfast and VAT. These rates are only applicable for the night of your wedding. Rates for nights either side of the wedding date are subject to availability and would be on request.

Sunday – Thursday rates

Classic Room £141.00

Executive Room £171.00

Based on two people sharing a double or twin room

Friday – Saturday rates

Best Available Rate at time of booking

Based on two people sharing a double or twin room

After initial discussion with your wedding co-ordinator, an allocation of and additional bedrooms can be reserved for your wedding party on these rates. To book their accommodation please ask your guests to call reservations department on 0844 879 9106 quoting the date of the wedding and the name of the bride and groom

Wedding Etiquette

The Line Up

Mother of the Bride
Father of the Bride
Bride
Groom
Mother of the Groom
Father of the Groom

Grace is generally said by a priest, Vicar or a close family friend. If you would prefer, your Toastmaster will be happy to say grace for you.

Top Table

Bridesmaid, Grooms Father, Brides Mother, Groom, Bride, Brides Father, Grooms Mother, Best Man

Order of Speeches

Father of the Bride
Welcomes the new son in law to the family
Tells a memorable story about his daughter
Toasts the happy couple

Groom

Replies on behalf of the Bride
Thanks the Brides parents and his own and all the guests for coming and their gifts
Toasts the bridesmaids

Best Man

Replies on behalf of the Bridesmaids
Says a few warm words about the Groom
Reads messages from those unable to attend