



*The Compleat Angler*  
***Congratulations on your engagement!***

**Thank you for considering the Macdonald Compleat Angler as a venue for your Wedding Reception.**

**We know that a wedding day is one of the most important occasions in a couple's life. To ensure you have our undivided attention on your special day, we only host one wedding reception in the hotel banqueting suites on any given day.**

**The Macdonald Compleat Angler Hotel provides the perfect backdrop for your Wedding Day, steeped in history and located on the banks of the River Thames. Ranked second place for the Best Venue in the South East and London by Brides Magazine, Hotel of the Year by Tourism South East and awarded 4 red stars from the AA. This coupled with fine food, attentive service and attention to detail, we believe that we can offer you the perfect Wedding Day.**

**Within the enclosed information, you will find details of our Summer and Winter Wedding Packages as well as a package suited to smaller weddings. We are, however, very keen to discuss your own ideas in order to create the day of your dreams and one that you can remember for the rest of your life. Civil ceremonies and exclusive use of the hotel are also an option.**

**I hope that you will allow us the opportunity to show you around this stunning hotel and discuss your requirements in more detail. Please contact one of our Wedding Co-ordinators on 01628 405444.**

**I do hope that we will have the pleasure of taking care of your Wedding.**

**Gaius Wyncoll  
General Manager**

**The Macdonald Compleat Angler, Marlow Bridge, Marlow, Buckinghamshire, SL7 1RG  
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[www.MacdonaldHotels.co.uk/CompleatAngler](http://www.MacdonaldHotels.co.uk/CompleatAngler)





## *The Compleat Angler*

### ***Summer Wedding Package***

**For Weddings between May and September for over 48 people**

**Complimentary menu tasting for the Bride and Groom**

**Use of the Edwardian bridal launch during the drinks reception**

**Reception drinks – 2 glasses per person**

**Choose from either Champagne, Pimms, Kir Royal, Bellini or Rossini**

**Three course wedding breakfast with coffee and petits fours**

**Two bottles of still and sparkling mineral water per table**

**Half a bottle of recommended house wine per person: choice of red or white**

**A glass of Champagne for each guest for the toast**

**The services of a professional Toastmaster to guide you through your day**

**Personalised menu cards, table plan and place names**

**Use of our silver cake stand and unique sword**

**Complimentary room hire for your wedding breakfast and evening reception**

**Complimentary overnight accommodation for the Bride and Groom in an Executive or Feature double bedroom with full English breakfast the following morning**

**Please note that this package is subject to minimum numbers depending on the time of year. One of our Wedding Co-ordinators will be pleased to discuss this with you when you visit the hotel. Prices apply from December 2009 until April 2011.**

**We understand that every event is different and we are happy to tailor our package to suit your individual needs.**

#### **High Season prices per person**

**All Saturdays May to September  
Mon-Fri in June, July and September**

**£115.00 based on 100 or more adults  
£125.00 based on 80 to 99 adults  
£135.00 based on 60 to 79 adults  
£150 based on 48 – 59 adults**

**Minimum numbers apply on certain days**

#### **Low Season prices per person**

**All Sundays May to September  
Mon-Fri in May and August**

**£100.00 based on 100 or more adults  
£110.00 based on 80 to 99 adults  
£120.00 based on 60 to 79 adults  
£130.00 based on 48 to 59 adults**

**Minimum numbers apply on certain days**



*The Compleat Angler*

## ***Winter Wedding Package***

**For Weddings between October and April for over 48 people**

**Complimentary menu tasting for the Bride and Groom**

**Reception Drinks – 2 glasses per person**

**Choose from either Champagne, Mulled Wine, Winter Pimms, Kir Royal, Bellini or Rossini**

**Three course wedding breakfast with coffee and petits fours**

**Two bottles of still and sparkling mineral water per table**

**Half a bottle of recommended house wine per person: choice of red or white**

**A glass of Champagne for each guest for the toast**

**The services of a professional Toastmaster to guide you through your day**

**Personalised menu cards, table plan and place names**

**Use of our silver cake stand and unique sword**

**Complimentary room hire for your wedding breakfast and evening reception**

**Complimentary overnight accommodation for the Bride and Groom in an Executive or Feature double bedroom with full English breakfast the following morning**

**Please note that this package is subject to minimum numbers depending on the time of year.  
One of our Wedding Co-ordinators will be pleased to discuss this with you when you visit the hotel.  
Prices apply from December 2009 until April 2011.**

**We understand that every event is different and we are happy to tailor our package to suit your individual needs.**

**Low Season prices per person  
October to April**

**£95.00 based on 100 or more adults**

**£105.00 based on 80 to 99 adults**

**£115.00 based on 60 to 79 adults**

**£130.00 based on 48 to 59 adults**

**Minimum numbers apply on certain days**



*The Compleat Angler*  
***Intimate Wedding Package***

Tailor made weddings for up to 48 people

**Complimentary menu tasting for the Bride and Groom**

**Reception Drinks – 2 glasses per person**

**Choose from either Champagne, Mulled Wine, Winter Pimms, Kir Royal, Bellini or Rossini**

**Three course wedding breakfast with coffee and petits fours**

**Two bottles of still and sparkling mineral water per table**

**Half a bottle of recommended house wine per person: choice of red or white**

**A glass of Champagne for each guest for the toast**

**Personalised menu cards, table plan and place names**

**Use of our silver cake stand and unique sword**

**£85 per person, plus room hire charges as below**

Please note that this package is subject to minimum numbers and availability of some function rooms depending on the time of year. One of our Wedding Co-ordinators will be pleased to discuss this with you when you visit the hotel.

Prices apply from December 2009 until April 2011.

We understand that every event is different and we are happy to tailor our package to suit your individual needs.

**River and Thames Rooms**

**Both rooms are overlooking the river and have the benefit of the Terrace for your drinks reception. The Thames Room is ideal for up to 30 guests and the River Room for up to 48.**

**The Thames Room - £600**

**The River Room - £700**

**Our larger room, The Regency Room, still remains an option ~ £2,200**

**Minimum numbers apply on certain days and availability of these rooms will be restricted during peak times i.e. Saturdays during the summer months.**

**Bowaters Restaurant**

**The Bowaters Restaurant has the conservatory overlooking the River Thames, Marlow Bridge and the Church. This is suitable for up to 36 guests.**

**The more traditional side, overlooking the Thames and Marlow Weir can accommodate up to 48 guests.**

**£1500 ~ Conservatory**

**£2500 ~ Traditional Weir View**

**Minimum numbers apply on certain days and availability is restricted to between 12 and 4.30pm Monday to Saturday.**



*The Compleat Angler*  
**Wedding Ceremonies at the Hotel**

**We are fully licensed for civil wedding ceremonies.**

**The Thames Room overlooks the River and is suitable for up to 30 guests.**

**The Regency Room is suitable for up to 120 guests.**

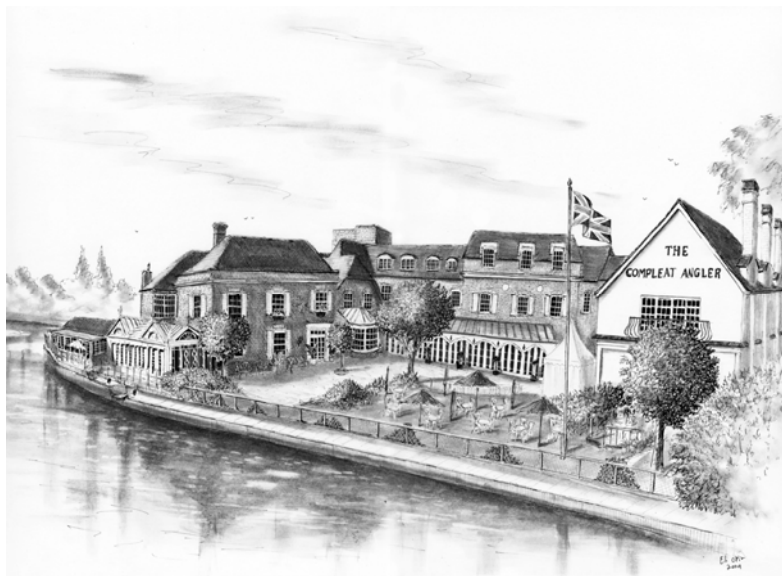
**Both rooms are supplied with a suitable number of chairs and a red carpet down the centre aisle of the room. Chair covers can be arranged direct with our nominated supplier for an extra charge.**

**A room hire charge of £500 is charged for The Thames Room and £1000 charged for the Regency Room when the Wedding Reception is being held at the hotel. When using the same room for your Wedding Breakfast we will require sufficient time to re-dress the room after the ceremony has taken place. During this time, your guests can enjoy their reception drinks on the Banqueting Suite Terrace or the Lawn.**

**If you only require a civil ceremony without a reception to follow, please ask for applicable rates.**

**The service can be booked directly with the Registrar at the address below:**

**The Superintendent Registrar, Maidenhead Register Office, Town Hall, St. Ives Road,  
Maidenhead, Berkshire. SL6 1RF Telephone: 01628 796422**





## *The Compleat Angler*

# **Wedding Breakfast Menus**

To create your own Wedding menu, please choose one starter, one main course and one dessert from the choices below. A vegetarian alternative and any other special dietary requirements can be catered for with advance notification. We would be pleased to discuss alternative options or your favourite dish. Our Chef would equally be pleased to meet with you to finalise your menu.

### Starters

Chicken liver and foie gras parfait, toasted brioche and onion marmalade

Gateau of flaked Scottish salmon and smoked salmon, citrus dressing

Timbale of ham hocks and parsley, caper vinaigrette

Terrine of duck and woodland mushrooms

Seasonal melon and Parma ham with aged balsamic vinegar

Warm plum tomato and black olive tart with goat's cheese and wild rocket dressing

Warm salad of tuna Nicoise lemon dressing

Scottish smoked salmon, fine capers shallot and parsley dressing  
*supplement £3.50*

Plum tomato and black olive tart with goat's cheese and pesto (v)

Salad of globe artichokes and home pickled forest mushrooms (v)

Tian of marinated tomatoes and aubergine with goat's cheese, wild rocket dressing (v)

Warm salad of roasted vegetables with basil and Parmesan shavings (v)

### Soups

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 pumpkin and ginger – (v)

Chilled gazpacho with chorizos sausage



## *The Compleat Angler*

### Meat main courses

Pot roast breast of corn fed chicken, boulangère potatoes and button mushrooms red wine sauce

Roast loin of Highland lamb with artichoke and wild mushrooms, tarragon sauce

Medallions of outdoor reared pork fillet with braised red cabbage and fondant potato

Pan fried breast of duck with Savoy cabbage and pancetta, sage jus

Roast breast of chicken filled with mozzarella and basil wrapped in Parma ham

21 day aged Scottish beef fillet with roasted vegetables and shallot sauce  
*supplement £15.00*

Roast sirloin of beef with Yorkshire puddings and roast potatoes, seasonal vegetables  
*supplement £5.00*

Fillet of beef en croute, confit potato, glazed carrots and French beans, Madeira sauce

### Fish main courses

Poached fillet of Scottish salmon with buttered new potatoes, spring onion and tomato butter sauce

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 Scottish salmon with cocotte potatoes, roasted shallots and forest mushrooms

Pan fried fillet of sea bass with linguini, artichokes and marinated tomatoes, basil sauce  
*supplement £5.00*

Fillet of halibut with a crab crust and asparagus, champagne sauce  
*supplement £5.00*

### Vegetarian main courses

Pan fried aubergine with tomato confit and mozzarella, homemade linguini with basil pesto (v)

Risotto of woodland mushrooms and asparagus, chive butter sauce (v)

Open lasagne of spinach and ricotta with mixed beans, white bean broth (v)

Pan-fried bubble and squeak with roasted butternut squash, baby spinach salad and pumpkin seed dressing (v)



## *The Compleat Angler*

### Desserts

Warm dark chocolate tart with white chocolate ice cream

Raspberry crème brûlée with almond biscotti

Terrine of seasonal berries clotted cream ice cream

Dark chocolate terrine with passion fruit sorbet and coulis

Bramley apple and blackberry crumble with vanilla cream

Sticky toffee pudding with vanilla custard

### Intermediate Courses

Should you wish to complement your meal with a sorbet, soup or cheese course, please find below a selection for you to choose from. Fish intermediate courses can also be suggested to suit your menu from £9.95.

### Sorbet

Champagne sorbet

Pink grapefruit and ginger sorbet

Elderflower sorbet

£3.95 per person

### Intermediate soups

Chicken consommé with cheese straws

Tomato consommé (v)

Beef consommé with oxtail ravioli

£8.50 per person

Selection of English and Continental cheeses and breads @ £9.95



*The Compleat Angler*  
***Children's Menu***

Two courses £12.00  
Three courses £15.00

If you are taking a wedding package, infants aged 0 – 4 years are complimentary.

Please choose one starter, one main course and one dessert for all the children and infants in the wedding party.

**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 beef burger made with Scottish beef fed on the finest mineral grass, fresh chips

Strigolli pasta, tomato and basil sauce

Chef's corn-fed free-range chicken with mashed potatoes and vegetables

Premium outdoor reared pork sausage, mashed potatoes, onion gravy

Cod and chips, using only wild cod

**Desserts**

Banana split, served with ice-cream and chocolate  
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 strawberry



*The Compleat Angler*  
**Canapé Menus**

**Please find below a selection of canapés that can be served during your drinks reception.  
A selection of olives and savouries at £2.00 per person**

**Cold**

**Smoked salmon rosette with crème fraîche and caviar**

**Parma ham with black olive and Parmesan shavings**

**Boiled quails eggs with celery salt**

**Foie gras roulade with brioche and Madeira jelly**

**Roasted vegetables and marinated tomatoes on bruchetta**

**Goat's cheese mousse with beetroot crisp**

**Flaked poached salmon with crème fraiche and chives**

**Hot**

**Monkfish fillet with pancetta**

**Pea and mint risotto cakes**

**Confit duck and foie gras pithivier**

**Mini goujons of sole tartare sauce**

**Tartlet of artichoke and asparagus, blue cheese cream**

**Mini smoked haddock fishcakes**

**Baked new potatoes with crème fraiche and crispy chorizos**

**Choose any 5 for £9.75 per person  
Any additional canapé £1.95**



*The Compleat Angler*  
***Evening Buffet Menu***

A selection of sandwiches  
A selection of open sandwiches  
Deep fried goujons of fish and chips with tartare sauce  
Oriental spring rolls with hoi sin dip  
Barbecued free range chicken tulips  
Vegetarian samosas  
Prawn toasts  
Lamb kofta kebabs  
Mini pizza  
Mini salmon en croute  
Sesame and honey glazed cocktail sausages  
A selection of wraps  
Assorted mini quiche  
Chicken satay skewers with peanut dip  
A selection of mini desserts

Choose any 5 items for £16.00 per person, 7 items for £19.00 per person.  
Choose any 10 items for £23.50 per person

Why not finish the evening with a Cheese Platter at £9.95 per person  
and/or a glass of port at £6.50 per person for midnight?  
Alternatively, a large platter of cheese at £60, suitable for 10 people or  
bacon sandwiches at £5.90 per person



## *The Compleat Angler* *Wedding Wine List*

Bin		Vintage	Bottle
<b>CHAMPAGNE AND SPARKLING WINES</b>			
1	<b>Champagne Mansard Brut Rosé</b> An excellent, delicate pink champagne made in the traditional method of adding still red wine to the still white wine before second fermentation in bottle. The result of the addition of the Pinot Noir is a soft, more fruity style of wine.	NV	£56.00
2	<b>Pinot Grigio Rosé, San Orsola, Italy</b> A fashionable pink sparkling version of Italy's most popular white grape; light, dry and refreshing.	NV	£26.50
3	<b>Veuve Clicquot</b> An outstanding vintage Champagne from the historic "widows" Champagne house of Reims.	2002	£58.50
5	<b>Moët et Chandon</b> Consistently good Champagne from this well-known house - very clean and fresh.	NV	£47.75
6	<b>Champagne Mansard Brut</b> Blended with the three main champagne grape varieties, Pinot Noir gives elegance and length, Pinot Meunier gives body weight and Chardonnay contributes aroma and finesse.	NV	£44.75
7	<b>Chimere, France</b> A quality dry Champagne with lemony, biscuity flavours, fine bubbles and a touch of ageing.	NV	£36.50
8	<b>Cava Brut, Vilarnau, Gonzales Byass, Spain</b> This delicate Cava is a brilliant, pale straw colour, with medium-size bubbles. Simple yet delicious aromas of fruits, and hints of roses and other flowers.	NV	£25.95
<b>WHITE WINES</b>			
<b>FRANCE</b>			
11	<b>Riesling Reserve, Lorentz (Alsace)</b> A dry, refined and delicately fruity Riesling, with an elegant bouquet of mineral and floral notes.	2007	£37.75
14	<b>Sancerre, Jean Marechal, Chavignol (Loire)</b> The wine comes from a particular slope called "les Comtesses" on the best part of the south facing hill of Chavignol, just outside the hill town of Sancerre. This is an elegant and appealing Sancerre, full of "gooseberry" fruit with a delicious citrus tang.	2008	£39.75
16	<b>Muscadet de Sevre et Maine sur lie, Domaine de la Brouardière (Loire)</b> A high quality Muscadet matured for 2 or 3 months on the fermentation lees, giving it a richer flavour with a dry finish. Excellent with seafood.	2008	£30.75



## *The Compleat Angler*

17 **Chateauneuf du Pape Blanc, La Tiare du Pape (Rhône Valley)** 2007 £35.95  
A classic combination of Grenache Blanc, Bourboulenc, Roussane and Clairette. The wine has an attractive nose with hints of apricot and pineapple. On the palate it is rich and full, powerful and generous, with a full and complex finish.

22 **Chablis, J. Moreau et Fils (Burgundy)** 2008 £30.95  
A very dry, crisp flinty wine with excellent fruit and acidity, that retains its essential elegance.

### **GERMANY**

23 **Piesporter Goldtropfchen, Riesling Kabinett** 2007 £23.75  
Lean and crisp with just the right amount of residual sweetness.

### **ITALY**

27 **Pinot Grigio, Botter, Italy** 2008 £18.50  
An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced.

### **SPAIN**

30 **Blanco, Bodegas Viña Real** 2007 £23.50  
Made from 100% Viura, this unoaked wine has a slight floral aroma mixed with apple and banana. The balance between structure and acidity gives a silky and pleasant mouthfeel, with a long and persistent finish.

### **AUSTRALIA**

33 **Unoaked Chardonnay, Katherine Hills, Langhorne Creek and Riverland** 2008 £21.75  
As this wine has no oak contact, the result is a fruit driven style full of luscious tropical fruits.

### **NEW ZEALAND**

36 **Sauvignon Blanc, Mount Cass Vineyard, Waipara** 2008 £30.50  
The palate shows ripe passion fruit and capsicum flavours, retaining the zingy refreshing characters.

### **NORTH AMERICA**

38 **Fumé Blanc, Private Selection, Robert Mondavi** 2008 £36.25  
Made from 100% Sauvignon Blanc, this wine is aged in French Oak barrels. The result is a delicate, clean, crisp wine with aromas of pears and melons and the trademark oak-ageing gives the wine a nice toasty finish.

### **SOUTH AFRICA**

43 **Chenin Blanc, Still Bay, South Africa** 2009 £20.95  
A fresh young wine gives delicious ripe Chenin fruit with citrus tones and a slight vanilla creaminess on the palate.

### **SOUTH AMERICA**

45 **Sauvignon Blanc, Valdemoro, Chile** 2009 £16.95  
Crisp and zesty Sauvignon Blanc showing true varietal characteristics with good acidity and tell tale aromas of Gooseberries.



## *The Compleat Angler*

### **ROSÉ WINES**

- 49 **Pinot Grigio Rosé, Botter, Italy** 2009 £19.95  
Light Rosé colour, the elegant bouquet has intense notes of acacia flowers. Dry, soft and well balanced on the palate, round and full-bodied. Ideal as an aperitif.

### **RED WINES**

#### **FRANCE**

- 51 **Pinot Noir, Vin de Pays, Robert Skalli (Regional)** 2007 £26.25  
Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine.
- 55 **Crozes Hermitage, Cellier du Jolibois (Rhône Valley)** 2006 £35.50  
Made from 100% Syrah, this is a deep coloured red wine with expressive flavours of red berry fruits and gentle spices.
- 58 **Chateau Cissac, Cru Bourgeois Superieur, Haut Medoc (Bordeaux)** 1999 £43.25  
Very dense and opaque purple crimson with a fragrant, almost sweet nose. Good blueberry fruit, quite aromatic with violet scents but also savoury notes. On the palate the wine exhibits rich blackberry characters and balanced tannins.
- 59 **Chateau Lyonnat, Lussac St Emilion (Bordeaux)** 2005 £39.95  
A soft, rounded, well developed claret with the ripe fruit of the Merlot grape.
- 63 **Gevrey Chambertin, Domaine Rossignol Trapet (Burgundy)** 2006 £44.95  
The Cotes de Nuits produces silky, perfumed wines. A delicious wine from a top individual grower with superb fruit and structure. It has ripe cherry fruit, great depth and a very long finish.
- 64 **Cote de Beaune Villages, Louis Latour (Burgundy)** 2006 £34.75  
Pinot Noir in the Cotes de Beaune is noted for its unique softness and finesse. This example is full of ripe red fruit characters from fruit selected from the best of the villages around Beaune.
- 65 **Fleurie, Henry Fessy (Beaujolais)** 2007 £30.75  
Soft, silky raspberry fruit and an attractive purple red colour characterise this well made Beaujolais from the Gamay grape. Superb as a summer wine served lightly chilled.

#### **ITALY**

- 67 **Chianti Classico DOCG, Santedame, Ruffino** 2006 £34.95  
Medium-bodied and very elegant. Velvety tannins and a fruity core with a long-lingering aftertaste of strawberry pie and hazelnuts.

#### **SPAIN**

- 74 **Rioja Crianza, Bodegas Beronia** 2006 £30.95  
Fruity barrel aged Tempranillo blend, dominated by vanilla, raspberry and cherry aromas. The palate is fresh and fruity with a rich a powerful finish.



## *The Compleat Angler*

### **AUSTRALIA**

- 78      **Shiraz, Katherine Hills, South Australia**      2008      £21.75  
This fruit driven Shiraz is full of concentrated plums and blackcurrants.

### **NEW ZEALAND**

- 80      **Pinot Noir, Mount Cass Vineyard, Waipara**      2008      £32.75  
A lighter style Pinot Noir that has been matured in French oak barriques to produce a distinctive ripe berry fruit character enhanced with spicy oak. Complements a wide range of foods.

### **NORTH AMERICA**

- 81      **Cabernet Sauvignon, Private Selection, Robert Mondavi**      2007      £32.00  
The wine has the sweet black cherry and dark berry fruit character that distinguishes California's finest Cabernet Sauvignons, and its ripe fruit is supported by velvety tannins and well-integrated oak.

### **SOUTH AFRICA**

- 85      **Pinotage, Still Bay, South Africa**      2009      £20.95  
A rich balanced wine with dark berry fruits complemented with a hint of spice and vanilla.

### **SOUTH AMERICA**

- 88      **Primus, Veramonte, Casablanca, Chile**      2006      £37.25  
A super-premium wine made from Carmenere blended with a small proportion of Cabernet and Merlot. Superb concentration of blackberry and cherry fruit, mingling with spicy oak.

### **DESSERT WINE**

- 106      **Chateau Billot, Cuvee Flavie, Bergerac, France (50cl)**      2005      £30.50  
Made from 100% Semillon grapes picked in the late autumn, this is a rich, luscious dessert wine with intense flavours of grapefruit and honey and a balancing acidity to give a touch of freshness on the palate.
- 107      **Sauternes les Garonelles, Lucien Lurton et Fils, France**      2006      £20.25  
Made from 100% Semillon, this classic wine is made in tiny quantities when the autumn mists enable the development of noble rot. A rich, luscious wine.

**MINERAL WATER** Large 75cl bottle – Still or Sparkling      £4.50

All table and quality wines have an alcoholic content between 7.5% and 15%. From time to time a vintage may run out due to the exclusive nature of the fine wines on this list. Should this occur, we will endeavour to offer a suitable replacement



## The Compleat Angler

### Wedding Accommodation Rates

For the Bride and Groom, an Executive or Feature room with full English breakfast is included within the wedding package. Should you prefer to upgrade to a suite, this can be arranged, subject to availability, for a supplement of £200.00 for the Executive Suite or £230 for the Feature 'Windsor' Suite.

After an initial discussion with your Wedding Co-ordinator, an allocation of up to 10 bedrooms can be reserved for your wedding party. These will be held up until four weeks prior to your wedding date to give your guests an opportunity to book their accommodation. Four weeks prior to your wedding date, we will release any remaining rooms on your allocation in order that we have an opportunity to re-sell them. Additional rooms may be available on request.

To book their accommodation, please ask your guests to call the reservations department directly on 01628 405440, quoting the date of the wedding and the name of the bride and groom. Accommodation can be cancelled up until 24 hours prior to the date of arrival without charge. Please note: our check-in time at the weekend is from 3.00 pm. As we cannot guarantee rooms will be ready before this time, please ensure that guests are made aware of this.

Reservations are open between 9.00 – 5:30pm Monday to Friday. They are also contactable via email on [compleatangler@macdonald-hotels.co.uk](mailto:compleatangler@macdonald-hotels.co.uk).

Directions to the hotel are available on our website [www.MacdonaldHotels.co.uk/CompleatAngler](http://www.MacdonaldHotels.co.uk/CompleatAngler)

#### Wedding Rates per night

	October-April		May-September *	
	1 night stay	2 night stay	1 night stay	2 night stay
Friday				
Single	£125	£125	£135	£135
Double	£135	£135	£145	£145
Saturday				
Single	£135	£125	£150	£135
Double	£145	£135	£160	£145
Sunday				
Single	£125	£125	£125	£125
Double	£135	£135	£135	£135

All the above prices include breakfast, VAT and service. Valid from December 2009 until April 2011. Please note that these prices exclude Ascot weekend in June and Henley Regatta weekend in July.

Feature rooms are available for the following supplements:

Executive Double or Twin	£35 (fully refurbished river facing rooms)
Executive Four Poster	£55 (the same features as above, however, with a four poster bed)
Feature Double or Twin	£80 (large rooms with private balconies, large televisions, DVD players, a separate shower, double vanity and king size bed in the double rooms).
Feature Four Posters Suites	£80 (the same features as above, however, with a four poster bed) from £200



## *The Compleat Angler*

# ***Wedding Reception Terms and Conditions***

All of our prices are inclusive of VAT at the current rate.

### **Deposit and Prepayment**

- A non-refundable deposit of £750 is required at the time of booking in order to secure your reservation.
- All bookings require a further deposit of 25% of the total estimated cost to be paid six months before the date of the wedding. This payment is non-refundable and is not transferable.
- Six weeks prior to the wedding day full pre-payment for the meal, beverages and any additional agreed costs must be paid.
- The final account including any extras on the day must be settled prior to departure. A credit card number will be required to guarantee any drinks on the day.

### **Numbers Charged**

- The minimum numbers to be charged for will be agreed at the time of the booking.
- Final chargeable numbers are required seven days prior to the event and cannot go below the minimum numbers for the event.

### **Cancellations**

We realise that unforeseen circumstances can arise and you may need to cancel your wedding with us. Although we understand this, unfortunately, we must make a cancellation charge due to other business that will have been turned away.

- Cancellation of a confirmed booking must be made in writing and will be effective on receipt by the hotel.
- The following cancellation charges will be applicable:
  - Cancellation received over 26 weeks prior to the wedding date – initial deposit.
  - Cancellation received between 6 and 26 weeks prior to the wedding date – 25% of the total price.
  - Cancellation less than 6 weeks prior to the wedding date – 100% of the total price.

The hotel will endeavour to re-book a cancelled wedding and if successful may reduce the cancellation charges, but any such decision will be entirely at the discretion of the hotel. We recommend wedding insurance so that any unforeseen events are covered.

### **Wedding Menu Tastings**

Whilst we endeavour to ensure that the food served at the menu tasting is presented in a similar way, due to seasonality and availability of products and the production of the dish for a larger number, this cannot be guaranteed.



*The Compleat Angler*  
***Recommended Suppliers***

To enhance your special day, please find below some of our most popular recommendations:

**Evening Entertainment**

Disco Plus - 01344 300388

All Smart - 01234 216388

The Groove Company (Band) - 01869 250647

**Saxophonist**

Mike Taylor - 01753 670995

**Harpist**

Jane Lister - 0207 582 2090

**String Quartets**

The Oberon String Quartet - 0208 444 8825

**Soprano Soloist &/or Flute Duo**

Genevieve Usher - 01628 482015

**Pianist**

Terry Oliver - 01494 718340

**Floral Arrangements**

Sue Barton - 01628 482770

**Photographers**

Brian Foster-Smith - 01628 625778

Photogica Photography - 01628 630940

Lord & Leverett - 0845 6039144

Nigel Harper - 01296 747747

Mark Law - 01344 485051

Sacha Lilla - 07860 478209

Maria Ashby-Giles - 01628 789476

**Chair Covers**

The Fabric of Society - 01895 635895

**Wedding Cars**

Allerston Taylor Carriages & Regency Carriages  
01494 451069/01296 655021 or 07761 656857

**Mobile Crèche/Childcare**

Busy Living Ltd - 01494 722318

**Toastmaster**

Tony Rance - 08452 30 30 11