



CONGRATULATIONS ON YOUR

Engagement

On behalf of everyone at Berystede Hotel & Spa we would like to congratulate you both on your forthcoming wedding and thank you for considering us as a venue for your wedding day.

The historic grandeur and beautiful grounds provide a magnificent and romantic setting. Combine this with open log fires and breath-taking gardens and you've found the perfect venue. A striking wedding venue all year round with each season offering a unique setting for your special day. Pair the ambience of a luxurious rural retreat with the pleasures of an indulgent spa and you have our Berystede Hotel & Spa, a fairy tale wedding venue ideally located in Ascot.

Steeped in history, boasting beautiful, landscaped grounds and many original features, our venue provides the perfect backdrop for stunning wedding photographs.

From your very first visit to the moment you walk down the aisle on your special day, our wedding team are here to deliver every part of your experience so that when the time comes, you can simply relax and enjoy the magic of your special day.

We had an amazing day at the Berystede Hotel & Spa for our wedding. Everything was so well organised, and the staff are so friendly and catered for our every need. The bridal suite was amazing, and all of our guests had a fantastic day. A huge thank you to Victoria for arranging our special day in just over a week!

- Alex & Jason.

WHERE TO SAY

You've found each other, now it's time to celebrate. Every wedding is unique and we'll work with you to make sure everything is exactly as you want it. Licensed for civil ceremonies, The Berystede Hotel & Spa can accommodate your choice of ceremony and offer guidance on the steps to take to organise the most important part of the day.

WINDSOR & ETON SUITE

Our Windsor and Eton Suite can be split into two identical suites or combined as one large function room with dance floor, capable of hosting wedding ceremonies and receptions of up to 220 guests. Air-conditioned and enjoying natural light, each suite has its own entrance, disabled ramp access and outdoor terrace.

LIBRARY SUITE

Perfect for intimate weddings, our characterful Library Suite is a truly versatile space. Capable of holding up to 22 guests for a ceremony or wedding breakfast.

OUTDOORS

During the summer months, why not have an outdoor ceremony with our beautiful, landscaped gardens providing the perfect setting.

CEREMONIES

The registrar will need to be booked directly by the couple. Booking is possible up to two years to the day prior to your wedding date, external charges will apply.

Contact the Registrar directly for available dates and further guidance.

Windsor & Maidenhead Registrars T: 01628 796 422 E: registrar@rbwm.gov.uk





WEDDING

Breakfast

An elegant extravaganza, beautifully simple ceremony or a bespoke wedding breakfast, we can accommodate all. For your first meal as a married couple be inspired by our chef's passion for food. It is the little details that make all the difference, and that

is why when it comes to quality they only use the finest seasonal ingredients and source only the best produce. After the meal, party the night away in one of our evening function suites.

From our first correspondence, we found the Events Team to be extremely organised and attentive down to the smallest detail. The team were very accommodating, with changes right up to the day before the wedding. On the day, the team were hospitable and made our guests feel very welcome and well-looked after. We had great feedback from the guests who attended the reception and stayed overnight.

The venue is a great space and can be tailored to suit all events. We were able to capture some great photos in the grounds of the hotel. The food was excellent, with good-sized portions and the evening bacon rolls were a big hit! The staff were very accommodating with all dietary requirements. We had a wonderful day and would recommend the Berystede Hotel & Spa very highly.

- Abi & Pras.

FINISHING

PRE-WEDDING GATHERINGS

informal whisky tasting or a cocktail masterclass? A relaxing dinner before the big event with your nearest and dearest or breakfast the morning after with all your guests, why not make it a truly magical experience to remember?

ACCOMMODATION

With 126 stylish bedrooms, we can offer you and your guests a luxurious night's stay, before, during and after your wedding celebrations. Keep your family and friends close and rest assured everyone will have a great night's sleep in our four-star hotel. We have several room types to cater for all requirements including family and accessible rooms, plus magnificent turret suites, four-poster beds and stylish executive rooms.

THE SPA

Rejuvenate your mind, body and soul with a pre-wedding spa day or treatment. Indulge in our stateof-the-art thermal spa with six spa treatment rooms, an 18-metre pool, rock and infra-red saunas and an outdoor hydro-pool. Set amongst beautifully landscaped grounds, our hideaway offers relaxation and indulgence, designed to leave you feeling refreshed and radiant. Perfect for gathering your bridal party for some pampering before you walk down the aisle.



THE HISTORY OF

Our Venne

In 1870 the 23-year-old Henry Noailles Widdrington Standish married Helene de Perusse, daughter of the French Compte de Cars. The couple had estates in both England and France, but their close friendship with the Prince and Princess of Wales (later King Edward VII and Queen Alexandra) made a country house within easy reach of London and Windsor essential.

Stede' (then two words) was appropriate as the land had been shown as pastureland on maps throughout the century. The old English word 'bere' indicates corn or pastureland and 'stede' means the sight of a dwelling.

The choice of the name 'Berv

The choice of site was probably influenced by their friendship with the Barnetts who were already in residence at Kings Beeches on the eastern side of Bagshot Road. The original building would have looked very much like the 'core' of the present hotel, its quaint Gothic/Tudor mix of styles the height of Victorian fashion. The turrets, then both conical, were a delightful reminder of the couple's French connections.



THE BERYSTEDE SSSS

SOVEREIGN



- Room hire of our Windsor and Eton Suite for your Civil Ceremony, wedding breakfast and evening reception
- · Red carpet arrival
- A glass of prosecco for each guest for vour reception drink
- Three-course set wedding breakfast
- One glass of house wine per person with your wedding breakfast
- One glass of prosecco for each guest for your toast
- Use of silver cake stand and knife
- Table linen and napkins
- White chair cover and choice of colour sashes

- Evening buffet of filled hot rolls and fries
- Use of dance floor
- Late bar until 1am
- Special accommodation rate for guests attending your wedding
- Feature Suite for the newlyweds on night of the wedding
- Three-course menu tasting for two
- Our wedding event team to assist with your wedding planning
- An event manager to run your wedding day

	April - September	October - March
2025	£95 per adult	£90 per adult
2026	£100 per adult	£95 per adult

Prices based on a minimum of 50 adult guests. Terms and conditions apply, all prices include VAT at 20% Contact wedding team for more details. All details are correct at time of going to print, however may be subject to change.



IMPERIAL



- Personal service from our onsite Wedding Executive
- Banqueting Manager to run your wedding day
- Early check in of the bridal suite to get ready in
- Exclusive room hire of our Windsor and Eton Suite, plus bar, for the day including your ceremony
- 6ft draping for your ceremony
- A glass of prosecco for each guest for your reception drink
- Three canapés for each guest during your drinks reception
- · Three-course set wedding breakfast
- One glass of house wine for each guest to accompany the wedding breakfast
- Still and sparkling mineral water on each table

- A glass of prosecco for each guest for your toast
- · Use of silver cake stand and knife
- White table linen and napkins
- · Limewash Chiavari chairs
- Personalised table plan, welcome sign, place cards and menu cards
- · Use of our dance floor
- · Resident DJ until midnight
- Evening buffet of filled hot rolls and fries
- Late bar until 1am
- Special accommodation rate for guests attending your wedding
- Feature suite for the newlyweds on night of the wedding
- Complimentary three-course menu tasting for two
- Celebration dinner on your first wedding anniversary in our Acanthus Restaurant

	April - September	October - March
2025	£130 per adult	£125 per adult
2026	£135 per adult	£130 per adult

Prices based on a minimum of 50 adult guests. Terms and conditions apply, all prices include VAT at 20% Contact wedding team for more details. All details are correct at time of going to print, however may be subject to change.



MAJESTIC Wedding Package

- Personal service from our onsite Wedding Executive
- Banqueting Manager to run your wedding day
- Early check in of the bridal suite to get ready in
- Exclusive room hire of our Windsor and Eton Suite, plus bar, for the day including your ceremony
- 6ft draping for your ceremony
- Two reception drinks for each guest; choice of prosecco, Bucks Fizz, or Pimm's and lemonade
- Four canapés for each guest during your drinks reception
- Three-course set wedding breakfast with tea, coffee and petit fours
- Half a bottle of house wine for each guest to accompany the wedding breakfast
- Still and sparkling mineral water on each table

- A glass of prosecco for each guest for your toast
- · Use of silver cake stand and knife
- White table linen and napkins
- · Limewash Chiavari chairs
- Personalised table plan, welcome sign, place cards and menu cards
- Evening buffet of bacon or egg rolls and fries
- White LED dance floor
- · Resident DJ until midnight
- Late bar until 1am
- Special accommodation rate for guests attending your wedding
- Feature suite for the newlyweds on night of the wedding
- Complimentary three-course menu tasting for two
- Celebration dinner on your first wedding anniversary in our Acanthus Restaurant

	April - September	October - March
2025	£155 per adult	£150 per adult
2026	£160 per adult	£155 per adult

Prices based on a minimum of 50 adult guests. Terms and conditions apply, all prices include VAT at 20% Contact wedding team for more details. All details are correct at time of going to print, however may be subject to change.



INTIMATE



- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your wedding day
- Exclusive room hire of our Library Suite and Bar
- A glass of prosecco per person for your reception drinks
- Four canapés for each guest during your drinks reception
- · Three-course wedding breakfast
- Half a bottle of house wine per person with the wedding breakfast
- Still and sparkling mineral water on each table

- Glass of house prosecco per person for the toast
- White table linen and napkins
- · Chair covers and sashes
- Draping at the end of the aisle
- Personalised welcome sign, place cards and menu cards
- · Use of our cake stand and knife
- Bluetooth speaker to play music throughout the day
- Bridal suite for the newlyweds on night of your wedding
- Complimentary three-course menu tasting for two

	Pricing for 12 guests	Additional guests
2025	£1,440	£125 per person
2026	£1,500	£130 per person

Prices based on a minimum of 50 adult guests. Terms and conditions apply, all prices include VAT at 20% Contact wedding team for more details. All details are correct at time of going to print, however may be subject to change.



WEDDING BREAKFAST

Menn

Please choose one starter, one main and one dessert for your menu

STARTERS

Chicken Liver Parfait fig relish, brioche toast, pea shoots

Smoked Chicken Caesar baby gem wedge, shaved parmesan, anchovies

Remoulade of Smoked Mackerel and Celeriac micro cress and horseradish cream (GF)

Smoked Chicken and Walnut Tart fig relish, pea shoots, cream of balsamic

Venison and Orange Pressing spiced carrot purée, micro herbs, brioche toast £2.50 supplement

Chaud-Froid of Salmon herb and paprika butter glaze, chicory and grape salad, tendril pea shoots, herb dressing (GF) £1.50 supplement

Smoked Salmon and Beetroot Pressing horseradish cream, micro herb salad (GF)

VEGETARIAN/VEGAN STARTERS

Seasonal Melon berry sorbet and mulled berries (VE) (GF)

Mushroom Velouté garlic croutons, chive emulsion (V)

Roast Mediterranean Vegetable and Basil Tarts (\lor)

Roasted Tomato and Red Pepper Soup croutons, and basil oil (V) (VE) Wild Mushroom Crostini walnut pesto, rocket leaves (V)

Chickpea and Red Pepper Pate pita crackers, toasted nuts and curry oil (VE)

MAINS

All mains served with potato fondant and selection of vegetables.

Herb and Citrus Glazed Chicken Breast garlic and coriander sauce (GF)

Roast Pork Loin apple and sage sauce (GF)

Salmon, Fennel and Basil Parcel lemon butter sauce

Roasted Fillet of Salmon bearnaise sauce (GF)

Fillet of Cod stilton and herb crumb, white wine and cream reduction

Roast Striploin of Angus Beef red wine and thyme sauce £2 supplement

Spiced Roasted Rump of Lamb redcurrant and mint jus (GF) £5 supplement

Pan Fried Hake walnut pesto (GF)

Roasted Breast of Free-Range Chicken stuffed with syboe mousse, whiskey café au lait sauce (GF)

VEGETARIAN / VEGAN MAINS

Broad Bean, Pea, Baby Carrots and Celeriac Fricassee (V) (VE) (GF)

Roasted Squash and Wild Mushroom Arancini with rocket and pesto (V)

Mature Cheddar and Cauliflower Tart (V)

Hasselback Aubergine stuffed with mozzarella, tomato and pesto (GF)

DESSERTS

Mango Pannacotta honeycomb topping and mango purée (GF)

Citron Tart chantilly cream and strawberries

Crème Filled Profiteroles caramel and chocolate sauce

Orange Crème Brulé homemade shortbread

Blueberry Cheesecake cardamom syrup and hazelnut crumb

Apple Flan cinnamon anglaise, strawberries

Chocolate Fudge Brownie vanilla bean ice cream, toffee popcorn

Berystede Cheese Board fruit toast, plum chutney

Strawberry and White Chocolate Pavlova (GF)

Vegan Chocolate Cheesecake berry compote (GF) (DF) (VE)

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

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks



CHILDREN'S WEDDING BREAKFAST

Menn

Includes unlimited squash to drink throughout the wedding breakfast.

Children aged 12 years and under £25 per person.

STARTER

Hummus served with fresh vegetable crudities

Roasted Tomato Soup with croutons

Grilled Flatbread with garlic butter and cheese

MAIN

Penne Pasta in a rich tomato sauce with baby basil

Breaded Chicken Fillet with french fries and seasonal vegetables

Plaice Goujons with peas and french fries

DESSERT

The Berystede Sticky Toffee
Pudding with vanilla ice cream

Eton Mess

Selection of Ice-Creams and Sorbets - 2 scoops

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Pork Bon Bon

Mini Spiced Tuna Fishcake

Mushroom and Stilton Tarts (V)

Feta Bruschetta (V)

Sweet Potato and Chilli Bhajis (V) (VE)

Cajun Prawn Fritters

Chicken Tikka Skewer (GF)

Pulled Beef Croquette

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

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EVENING FOOD



FILLED HOT ROLLS

£9.50 per guest

Bacon, sausage, or egg baps with fries.

EVENING FINGER BUFFET

£15.95 per guest

Assorted finger sandwiches and fries plus your choice of 3 from the following: sausage rolls, falafel bites, fish goujons, chicken satay, fish cakes and vegetable spring rolls.

BBQ

£21.95 per guest

Please ask to see the menu.

CHOCOHOG PIZZA

£13.95 per guest

Homemade pizzas cooked on site with a choice of margherita or pepperoni, other toppings available on request.

CHOCOHOG HOG ROAST

£14.95 per guest

Basic bap with apple sauce.

CHOCOHOG PAELLA

£15.95 per guest

Traditional paella cooked in a 2 metre pan. Choice of chicken and chorizo, veggie or mixed fish.

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PACKAGE



- Additional Canapes £3 each per person
- Additional Courses for the wedding breakfast - £3 per course, per person minimum of 10
- Cheese Plate £8 per person
- Waffle Station provided by Chocohog -£310 (per 1hr)
- White Aisle Runner £80 made to measure the room
- Bridal Suite the night before the wedding - £169 for the Sovereign package or £75 for the Imperial and Majestic packages

- Upgrade to a half a bottle of wine per person instead of a glass -£5.50 per person
- Sweet Cart £180 (sweets not included)
- Our resident DJ £500
- LED Dance floor £650
- Sashes on the Chiavari Chairs -£1.50 per chair
- Upgrade from chair covers and sashes to Chiavari Chairs - £1.95 per chair

macdonaldhotels.co.uk/berystede

THE
BERYSTEDE

RECOMMENDED



D.J

The Experience

Mobile: 07778345738 Tel: 01189886222 Email: David@the-experience.co.uk

BRIDAL WEAR

Sophie Grace Bridal Mobile: 01189771715

www.sophiegracebridal.co.uk

MAKEUP

Miki Rossiter Professional Makeup Artist

Mobile: 07771641059 www.makeupbymiki.com

PHOTOGRAPHER/VIDEOGRAPHER

Photography by Abi Moore

Mobile: 07968620835

www.photographybyabimoore.com

An Image For You Videography

Mobile: 07973621506 www.animageforyou.co.uk

STATIONERY

The Wedding Print Shop Mobile: 07965505037 theweddingprintshop.co.uk

EVENT DÉCOR & ENTERTAINMENT

Berkshire Wedding Hire (BWH Events)

Tel: 01183 045290 bwheventshire.co.uk

FLOWERS

The Little Flowerpot Tel: 01344624012

Email: info@littleflowerpot.com

Rosebud Flowers Mobile: 07860558515 rosebudflowers.co.uk **MAGICIAN**

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Mobile: 077540583089

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TOASTMASTER

Nigel Worsfold Tel: 01252311741

Email: uktoastmaster@hotmail.co.uk

John Heasman

Mobile: 07973971247

Email: jaheasman@yahoo.co.uk

CAKES

Celebration cakes by Yvonne

Tel: 01276490322 Mobile: 07808134774

MUSICIANS

Paul Grainger (Pianist) Mobile: 07736574861 paulgraingerpiano.com

Carl Buckley (Jazz singer) Mobile: 07956950828

BALLOONS

Bubblegum Balloons Tel: 01252 626697

Email: sales@bubblegumballoons.co.uk

CELEBRANT

Jenny Knight

Mobile: 07512993143

Email: jenny@knightceremonies.co.uk

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THE
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