

Berystede Wedding Packages

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THE
BERYSTEDE
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SOVEREIGN

Package

- Room hire of our Windsor & Eton Suite for your wedding day
- Red carpet arrival
- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your wedding day
- A glass of prosecco for each guest for reception drink
- Three-course set wedding breakfast
- One glass of house wine for each guest with your wedding breakfast
- Mineral water on each table
- A glass of prosecco for each guest for your toast
- Use of our silver cake stand and knife
- White table linen and napkins
- White chair covers with a choice of coloured sash
- Use of our dancefloor
- 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 the night of the wedding
- Complimentary three-course menu tasting for 2

	April - September	October - March
2026/2027	£105 per adult	£100 per adult
2028	£110 per adult	£105 per adult

Prices based on a minimum of 50 adults.

Terms and conditions apply, all prices include VAT at 20%

All details are correct at time of going to print, however may be subject to change

IMPERIAL Package

- Room hire of our Windsor & Eton Suite for your wedding day
- Red carpet arrival
- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your day
- Early check in of the bridal suite to get ready in
- Draping for your ceremony
- A glass of prosecco for each guest for reception drink
- Three canapes for each guest
- Three-course set wedding breakfast
- One glass of house wine for each guest with your wedding breakfast
- Mineral water on each table
- A glass of prosecco for each guest for your toast
- Use of our silver cake stand and knife
- White table linen and napkins
- Limewash Chiavari chairs
- Use of our dancefloor
- Personalised table plan, place and menu cards
- Resident DJ until midnight
- Evening buffet of filled hot rolls and fries
- Late bar until 1am
- Special accommodation rate for guests attending
- Feature suite for the newlyweds on the night of the wedding
- Complimentary three-course menu tasting for 2
- Celebration dinner on your first wedding anniversary in our restaurant

	April - September	October - March
2026/2027	£140 per adult	£135 per adult
2028	£145 per adult	£140 per adult

Prices based on a minimum of 50 adults.

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MAJESTIC Package

- Room hire of our Windsor & Eton Suite for your wedding day
- Red carpet arrival
- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your day
- Early check in of the bridal suite to get ready in
- Draping for your ceremony
- Mr & Mrs cocktail as reception drink
- Four canapes for each guest
- Three-course set wedding breakfast with tea, coffee and petit fours
- Half a bottle of house wine for each guest with your wedding breakfast
- Mineral water on each table
- A glass of prosecco for each guest for your toast
- Use of our silver cake stand and knife
- Table linen and napkins
- Limewash Chiavari chairs
- White LED Dancefloor
- Personalised table plan, welcome sign, place and menu cards
- Resident DJ until midnight
- Evening buffet of filled hot rolls and fries
- Late bar until 1am
- Special accommodation rate for guests attending
- Feature suite for the newlyweds on the night of the wedding
- Complimentary three-course menu tasting for 2
- Celebration dinner on your first wedding anniversary in our restaurant

	April - September	October - March
2026/2027	£165 per adult	£160 per adult
2028	£170 per adult	£165 per adult

Prices based on a minimum of 50 adults.

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TWILIGHT Package

- Room hire of our Windsor & Eton Suite for your wedding day
- Red carpet arrival
- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your wedding day
- A glass of prosecco for each guest for reception drink
- Two canapes for each guest
- Dinner Buffet
- Mineral water on each table
- A glass of prosecco for each guest for your toast
- Use of our silver cake stand and knife
- Table linen and napkins
- White chair covers with a choice of coloured sash
- Resident DJ until midnight
- Use of our dancefloor
- Late bar until 1am
- Special accommodation rate for guests attending your wedding
- Complimentary use of the bridal suite for night before and feature suite for newlyweds on the night of the wedding

	Price
2026/2027	£75 per adult
2028	£85 per adult

Prices based on a minimum of 80 adults.

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INTIMATE

Package

- Room hire of our Library Suite & Bar for your wedding day
- Red carpet arrival
- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your day
- Draping at end of the aisle
- A glass of prosecco for each guest for reception drink
- Three-course set wedding breakfast
- Half a bottle of house wine for each guest with your wedding breakfast
- Mineral water on each table
- A glass of prosecco for each guest for your toast
- Use of our silver cake stand and knife
- Table linen and napkins
- White chair covers with a choice of coloured sash
- Personalised place and menu cards
- Special accommodation rate for guests attending
- Feature suite for the newlyweds on the night of the wedding
- Complimentary three-course menu tasting for 2

	Pricing for 12 guests	Additional guests
2026/2027	£1560	£132 per adult
2028	£1590	£133 per adult

Minimum numbers of 12, Maximum numbers of 20

Terms and conditions apply, all prices include VAT at 20%

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W I N T E R W O N D E R L A N D

Package

- Room hire of our Windsor & Eton Suite for your wedding day
- Red carpet arrival
- Personal Service from our onsite Wedding Executive
- Banqueting Manager to run your day
- A glass of mulled wine for each guest for reception drink
- Three-course set wedding breakfast
- Mineral water on each table
- A glass of prosecco for each guest for your toast
- Use of our silver cake stand and knife
- Table linen and napkins
- Festive decorations around the hotel (subject to date)
- White chair covers with a choice of coloured sash
- Use of our dancefloor
- Evening Buffet of filled hot rolls and fries
- Late bar until 1am
- Special accommodation rate for guests attending
- Feature suite for the newlyweds on the night of the wedding
- Complimentary three-course menu tasting for 2

	November & December	January
2026/2027	£90 per adult	£85 per adult
2028	£95 per adult	£90 per adult

Minimum numbers of 50 guests apply

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W E D D I N G B R E A K F A S T

Menu

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 puree, micro herbs, brioche toast

£2.50 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)

Roasted Mediterranean

Vegetable and Basil Tarts (V)

Roasted Tomato and Red Pepper Soup croutons, and basil oil (V)

Wild Mushroom Crostini

walnut pesto, rocket leaves (V)

Chickpea and Red Pepper Pate

pita crackers, toasted nuts and curry oil (V)

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)

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

Roast Striploin of Angus Beef red wine and thyme sauce

£2.50 supplement

Spiced Roasted Rump of Lamb red currant and mint jus

£5 supplement

Fillet of Cod walnut pesto (GF)

Roasted Breast of Free-Range

Chicken ad 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 puree (GF)

Citron Tart Chantilly cream and strawberries

Crème filled Profiteroles caramel and chocolate sauce

Orange Crème Brulée 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 communicate in advance.

CHILDREN'S

Wedding Breakfast

Includes unlimited squash to drink throughout the wedding breakfast.

Children aged 11 years and under £30 per child.

STARTERS

Hummus served with fresh vegetable crudities

Roasted Tomato Soup with croutons

Grilled Flatbread with garlic butter and cheese

MAINS

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

DESSERTS

The Berystede Sticky Toffee Pudding with vanilla ice cream

Eton Mess

Selection of Ice-Creams and Sorbets - 2 scoops

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C A N A P E

Menu

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

Mini Tomato and Mozzarella Arancini (V)

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

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C O C K T A I L

Menu

Pink Mojito

Barcardi carta Blanca rum, Chambord, Raspberry puree, fresh mint & lime top up, cranberry juice

Aperol Spritz

Classic Italian Cocktail Of Aperol, Orange slice, Prosecco & Soda

Espresso Martini

Mix Of Absolut Vodka, Tia Maria, Dash of Vanilla Syrup & Espresso

White Russian

Vodka, Coffee Liqueur & Dash of Cream

Gin French Martini

Refined Blend of Hendricks, Chambord, & Pineapple Juice

Porn Star Martini

Vodka, Simple Syrup, Passion Fruit Purée with Prosecco Shot

Cosmopolitan

Refined Blend of Vodka, Cointreau, Lime Juice & Cranberry Juice

Negroni

Hendricks Gin, Sweet Vermouth & Campari, served over ice with a twist of orange

Amaretto Sour

Amaretto, angostura bitter, egg white, simple syrup & fresh lime juice

Berystede Summer Twist

Vodka, peach schnapps, orange juice, cranberry juice & egg white

(Part of the Majestic package, or see Package Enhancements for upgrade price)

EVENING FOOD

Options

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.

PIZZA

£13.50 per guest

Homemade pizzas cooked on site
with a choice of margherita or
pepperoni.

HOG ROAST

£17.50 per guest

Basic bap with apple sauce.

PAELLA

Price upon request

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

P A C K A G E

Enhancements

- Additional Canapes - **£3 each per guest**
- Additional Courses for the wedding breakfast - **£3 per course, per person** (*minimum 10 people*)
- Champagne upgrade - **£8 per guest**
- Mr. & Mrs. Cocktail Upgrade for reception drink - **£5 per guest**
- Upgrade to a half a bottle of wine per person instead of a glass - **£6 per guest**
- Cheese Plate - **£8 per guest**
- White Aisle Runner - **£175**
- Sweet Cart (sweets not included) - **£180**
- Our resident DJ - **£500**
- LED Dancefloor - **£700**
- Sashes on the Chiavari Chairs - **£1.50 per chair**
- Upgrade from chair covers and sashes to Chiavari chairs - **£1.95 per chair**
- Bridal Suite the night before the wedding -
 - **£169 for Sovereign Package**
 - **£75 for Imperial and Majestic Packages**

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