



Macdonald Berystede Hotel & Spa

Congratulations on your engagement!

We welcome you to the Macdonald Berystede Hotel & Spa; a striking wedding venue all year round with each season offering a unique setting for your special day.

Combine the ambience of a luxurious rural retreat with the pleasures of an indulgent spa and you have our Macdonald Berystede Hotel & Spa, a fairy tale wedding venue ideally located in Ascot.

Steeped in history, and boasting beautiful landscaped grounds, and many original features the Macdonald Berystede Hotel & Spa provides the perfect backdrop for stunning wedding photographs.

Our Vital Spa offers luxury spa packages and with its proximity to London, Ascot and Windsor, it also makes an ideal pre-wedding venue for your hen or stag weekends.

Our dedicated wedding specialist will help you with all aspects of your wedding planning and our chefs at Macdonald Berystede Hotel & Spa will cater to your every need.



Photo credits to: AJ Photographic, Emily Hart Photography, Lunar Photography and LJ Photographic

Macdonald Berystede Hotel & Spa

The History

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.

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 choice of the name 'Bery 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 pasture land and 'stede' means the sight of a dwelling.

Into modern times the Berystede Hotel has named two of its rooms after famous racing events. The Acanthus Restaurant takes its name from the famous Derby winner who sired more champions than any horse before him. When he died in 1960, he had sired the winners of 748 races. The bar is named after the Diadem Stakes, a 6-furlong sprint first held at Ascot in October 1946.

Civil Ceremonies

Macdonald Berystede Hotel & Spa is delighted to offer a civil marriage ceremony within our beautiful venue ensuring a seamless day for you and your wedding party. More and more couples chose to get married in one of our elegant rooms.

Our licensed ceremony rooms are:

Wentworth Suite – (up to 120 guests)

Windsor and Eton Suite – (up to 300 guests)

Park & Ascot Suite – (up to 120 guests)

The Registrar will need to be booked directly by the Bride and Groom. You can book the registrar provisionally twelve months in advance of the wedding date.

To do this, you will need to call the Windsor and Maidenhead office to arrange appointment. They will be able to send you, on request, a full information pack outlining the services available.

Please note that any music, readings and words or performances that are included in the ceremony must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony. This also needs to be advised to the Hotel.

To book your registrar:

*Registrars - Royal Borough of Windsor and Maidenhead
Town Hall
St Ives Road
Maidenhead
SL6 1RF*

Email: registrar@rbwm.gov.uk

Telephone: [01628 796422](tel:01628796422)

Fax: [01628 796625](tel:01628796625)



Our Wedding Packages

Your wedding day should be perfect and everything that you have always dreamed of, that's why our team will be with you every step of the way to ensure that everything runs smoothly for you.

~ Queen Alexandra ~

*Personal service from our wedding specialist
Banqueting Manager to act as Master of Ceremonies
Complimentary changing room
Room hire for Civil Ceremony, wedding breakfast and evening reception
Red carpet arrival
One Reception drink per person – Glass of Prosecco, Pimms or Bucks Fizz
Three course wedding breakfast with coffee and petit fours
Half a bottle of house wine
Filtered still and sparkling water
White table linen and napkins
Complimentary use of silver cake stand and knife
White chair covers with gold or silver sash
Personalised table plan / place cards / menu cards
Glass of sparkling wine for toast
Evening finger buffet
Complimentary use of dance floor
Late bar until 1am
Special accommodation rate for guests attending your wedding
Complimentary feature suite for the Bride and Groom with a bottle of House Champagne
Complimentary three course menu tasting for two*

April – September: £6,599

October – March: £5,599

Additional adult day guests - £89.00 per person

Additional evening guests - £18.95 per person

Package based on minimum of 60 guests

Book this package on a Sunday and receive 10% off the package price!

Our Wedding Packages

~ King Edward VII ~

*Personal service from our wedding specialist
Banqueting Manager to act as Master of Ceremonies
Complimentary changing room
Room hire for Civil Ceremony, wedding breakfast and evening reception
Red carpet arrival
Free flowing reception drinks
Three seasonal canapes per person
Four course wedding breakfast with coffee and petit fours
A bottle of upgraded wine
Filtered still and sparkling water
White table linen and napkins
Complimentary use of silver cake stand and knife
White chair covers with gold or silver sash
Personalised table plan / place cards / menu cards
Glass of Champagne for toast
Evening finger buffet
Complimentary use of dance floor
DJ and Disco for your evening reception
Late bar until 1am
Special accommodation rate for guests attending your wedding
Complimentary feature suite for the Bride and Groom with a bottle of House Champagne
Two complimentary classic double bedrooms with breakfast
Complimentary three course menu tasting for two*

April – September: £8,999

October – March: £7,999

Additional adult day guests - £119.00 per person

Additional evening guests - £18.95 per person

Package based on 60 Guests

**Free flowing drinks consist of house spirits, house wine, house sparkling wine, beer, lager and soft drinks. Time duration 1 hour 30 minutes.*

Book this package on a Sunday and receive 10% off the package price!

Our Wedding Packages

Winter Wedding Package is perfect for weddings taking place between November and March.

~ Winter Wedding ~

*Personal service from our wedding specialist
Banqueting Manager to act as Master of Ceremonies
Complimentary changing room
Room hire for Civil Ceremony and wedding breakfast
Red carpet arrival
One reception drink per person of Mulled Wine
Mini mince pies on arrival
Three course wedding breakfast with coffee and petit fours
Half a bottle of house wine
Filtered still and sparkling water
White table linen and napkins
Complimentary use of silver cake stand and knife
White chair covers with gold or silver sash
Personalised table plan / place cards / menu cards
Glass of sparkling wine for the toast
Bacon / sausage / egg baps with chips evening buffet
Complimentary use of dance floor
Late bar until 1am
Special accommodation rate for guests attending your wedding
Complimentary feature suite for the Bride and Groom with a bottle of House Champagne
Two complimentary classic double bedrooms with breakfast
Complimentary three course menu tasting for two*

£5,499 – 60 Guests

Additional adult day guests - £79.00 per person

Additional evening guests - £12.95 per person

Available November – March

(Selected dates in December only)

Our Wedding Packages

Say 'I Do' on a Sunday at Macdonald Berystede Hotel & Spa

~ Sunday Wedding ~

*Personal service from our wedding specialist
Banqueting Manager to act as Master of Ceremonies
Complimentary changing room
Room hire for Civil Ceremony and wedding breakfast
Red carpet arrival
One reception drink per person – Prosecco, Pimms or Bucks Fizz
Three course wedding breakfast with coffee and petit fours
Half a bottle of house wine
Filtered still and sparkling water
White table linen and napkins
Complimentary use of silver cake stand and knife
White chair covers with gold or silver sash
Glass of sparkling wine for the toast
Bacon / sausage / egg baps with chips evening buffet
Complimentary use of dance floor
Special accommodation rate for guests attending your wedding
Complimentary feature suite for the Bride and Groom with a bottle of House Champagne
Two complimentary classic double bedrooms with breakfast
Complimentary three course menu tasting for two*

£65.00 per guest

*Additional evening guests - £12.95 per person
(Selected dates apply)*

Package Enhancements

To make your package extra special, why not add on some extra items below?

Food

<i>Selection of three seasonal canapes</i>	<i>£5.50 per guest</i>
<i>Additional course: sorbet or cheese</i>	<i>£4.50 per guest</i>
<i>Midnight snacks – Bacon, Sausage and Egg Baps</i>	<i>£5.00 per guest</i>
<i>Platter of English and Scottish cheeses accompanied by a choice of chutneys, fruits, breads and biscuits Serves up to 10 guests</i>	<i>£65.00 per table of 10</i>

Drinks

<i>Bottle of house wine</i>	<i>£23.00 per bottle</i>
<i>House Champagne</i>	<i>£68.00 per bottle</i>
<i>Buckets of assorted Beer (8 bottles)</i>	<i>£38.00 per bucket</i>
<i>Jugs of Pimms (6 glasses)</i>	<i>£35.00 per glass</i>

Decorations

<i>Uplighters (Maximum of 6)</i>	<i>£5.00 per light</i>
<i>Candelabras & Candles</i>	<i>£10.00 per item</i>
<i>Lanterns & Candles</i>	<i>£10.00 per item</i>

Entertainment

<i>DJ and disco</i>	<i>From £500.00</i>
<i>Sweet Cart*</i>	<i>From £299.00</i>
<i>Illuminated LOVE Letters*</i>	<i>From £199.00</i>
<i>2 Hour Unlimited Candyfloss & Popcorn Hire*</i>	<i>From £299.00</i>

**Subject to supplier's availability*

If you are booking your own Entertainment, please provide copies PAT testing certificates and public liability insurance.

Wedding Breakfast Menu

One of the most important aspects to perfecting your special day is your wedding menu.

Here at the Macdonald Berystede Hotel & Spa we are committed to providing the highest quality, locally sourced ingredients with many dishes developed with the season of your wedding in mind.

Our executive head chef has created the following menus; each menu has been designed so that each course compliments one another.

Our menus can be selected at any time of year, although please note that a supplement may be charged for ingredients out of season or those that require a special order.

All our menus are flexible, so please feel free to discuss them with your wedding specialist at any time.

Please choose one dish from each course to make a set menu for your guests. We can provide an alternative menu for any dietary requirements on request.

If you or any of your guests have any questions regarding our ingredients or if you or any of your guests have a food allergy or intolerance, please speak to your Wedding co-ordinator prior to your wedding.



Wedding Breakfast Menu

Autumn Menu

21st September – 20th December

Starters:

*Glazed figs and Colston Bassett Stilton tart,
walnut and frisse fine salad*

Roast pumpkin soup, Parmesan and chive beignets

Mains:

*Pan fried outdoor reared pork fillet
seasonal vegetables, potato fondant, sage cream sauce*

*21 day aged Highland braised beef,
seasonal vegetables, truffle mash, red wine jus*

Desserts:

Traditional lemon tart, thyme sorbet

Raspberry crème brulee, stem ginger biscuit

Winter Menu

21st December – 20th March

Starters:

Corn-fed chicken and game terrine, pear chutney, mulled wine jelly

Winter vegetable broth

Mains:

*Gressingham duck breast,
seasonal vegetables, potato gratin, pomegranate and port reduction*

*Roast 21 day aged Highland rib-eye of beef, roast potatoes,
honey glazed winter vegetables, pan gravy, Yorkshire pudding*

Desserts:

Dark chocolate torte, blood orange ice cream

Sticky toffee pudding, clotted cream ice cream

All menus are served with tea, coffee and petit fours.

Wedding Breakfast Menu

Spring Menu

21st March – 20th June

Starters:

*South coast crab, prawn, avocado timbale,
pickled cucumber, thousand island dressing*

English asparagus, cured ham and watercress purée, herb hollandaise

Mains:

*Highland new spring lamb rump, seasonal
vegetables, pea and mint purée, rosemary infused potato confit, pink peppercorn jus*

*Poached fillet of lemon sole, sorrel cherry tomato and spinach risotto,
Seasonal vegetables, Champagne butter sauce*

Desserts:

Banana cheesecake, apricot sauce

Dark chocolate mousse, rhubarb sorbet

Summer Menu

21st June – 20th September

Starters:

*Medley of summer melon,
mix honey and ginger syrup, lemon sorbet*

*Confit ham hock and chorizo pressing,
pickled beetroot, soda bread crisp*

Mains:

*Free-range corn-fed chicken supreme, seasonal
vegetables, dauphinoise potatoes, whisky jus*

*Pan fried Scottish salmon, pesto crushed new potatoes,
wilted summer greens, Pernod dill sauce*

Desserts:

Bakewell tart, mascarpone ice cream

Vanilla pannacotta, fresh strawberries, elderflower syrup

All menus are served with tea, coffee and petit fours.

Wedding Breakfast Menu

Vegetarian Menu

Spring/Summer

Starters:

Wild garlic soup

*Medley of summer melon,
honey and ginger syrup, lemon sorbet*

Mains:

Asparagus, broad bean and pea risotto

*Ragout of aubergine, artichoke courgette, rosemary
polenta, tomato sauce*

Please see main menu for desserts

Autumn/Winter

Starters:

Cream of Jerusalem artichoke soup

*Fig, blue cheese and walnut tart,
balsamic dressing*

Mains:

*Roast butternut squash,
wild mushroom truffle scented risotto*

*Roast chestnut, celeriac, spinach,
pappardelle pasta*

Please see main menu for desserts

Children's Menu

Please choose one dish from each course to make a set menu for your guests. We can provide an alternative menu for any dietary requirements on request.

Starters

*Tomato Soup
Prawn cocktail
Melon with seasonal fruits
Cheesy garlic bread*

Mains

*Fish and chips with peas
Berystede burger with fries
Sausage and mash with gravy
Roast chicken with vegetables*

Desserts

*Fruit trifle
Hot fudge sundae
Selection of ice creams
Banana split*

Children's menu includes unlimited soft drinks throughout the wedding breakfast.

***Children under 5 - Complimentary
£16.50 per guest aged 5-11 years
£45.00 per guest aged 12 – 17 years***

Wedding Menus

Evening Buffet Menu

Classic Evening Buffet

Sliced gala pie
Cold chicken skewer with satay dip
Tomato and broccoli quiche
Spiced Cajun potato wedges
Pickles and fruit chutneys
Bloomer sandwiches
Egg mayonnaise and watercress
Coronation chicken and fruit chutney
Honey roast ham, applewood cheddar and tomato
Cream cheese, rocket and red pepper relish
Mini 'BLT' sandwich
Crayfish and mango wrap with lemon crème fraîche

Selection of mini desserts

£18.95 per person

All items included in selected packages for your day guests

BBQ Evening Buffet

Cucumber, sliced tomato, mixed leaves, Waldorf salad, coleslaw, cous cous
Selection of breads and rolls

From the BBQ:
Piri piri chicken pieces
Pork and parsley sausages
21 day aged Scottish beef burger with Caramelized onions and Emmenthal cheese
Moorish red pepper and salmon kebabs
Loaded pita breads with chunky BBQ flavoured vegetables and tzatziki dressing
Sweet potato fries
Corn on the cob with honey butter

Selection of mini desserts

£24.95 per person

Upgrade at £6.00 per person
All items included in the price above

We recommend you to cater for a minimum of 80% of your total number of guests.



Wedding Menus

Canape menu

Cold Canapés

Watermelon & Black Pepper Shooter (v)

Paprika & Parmesan Cheese Straws (v)

Parma Ham & Melon Skewers with pickled Ginger

Smoked Salmon & Crème Fraiche Blinis

Basil, cherry tomato, Mozzarella skewers (v)

Hot Canapés

Thai Crab Cakes

Mini Cottage Pies

Chicken Skewers with Satay Sauce

Prawn wrapped in filo pastry

Warm assorted mini quiches (v)

Cheddar & Chive Fritter (v)

Sesame Prawn toast (v)

Sausage & Mash éclairs

3 canapes per person - £5.50

5 canapes per person - £7.50

Selection of Vegetable Crisps, Kettle Crisps, Flavoured Nuts and Olives

£3.00 per person



Pre & Post Wedding Plans

When you book your special day at the Macdonald Berystede Hotel & Spa, take advantage of the below offers:

Private Dining in our Library Suite

With seating for up to 20 guests our Library suite is the perfect way to start the wedding celebrations with an intimate dinner with your closest friends and family

*Complimentary room hire of Library Suite
Two or three course dining options
Coffee and petit fours served after your meal
Candelabra or lantern decorations
Typed menus and individual place cards*

Dining options are priced from £25.00 per guest

Book a meal for 10 guests or more and all guests receive a complimentary glass of bubbles!

Spa Packages

Our Vital Spa and leisure club includes six treatment rooms, a thermal suite and technogym, as well as a breath-taking external hydrotherapy pool and indoor swimming pool with views over rolling Berkshire countryside.

With spa day packages starting from £39.00 per guest and overnight breaks starting from £199.00 for two guests, we have all the options covered!

Book your wedding for over £5,000 and receive 10% off all spa packages

Afternoon Tea

Here at the Macdonald Berystede Hotel & Spa, we serve afternoon tea at it's very best - traditionally on tiered cake stands with savoury finger sandwiches, followed by fluffy scones with jam and clotted cream, a selection of cakes and more.

Book our Traditional afternoon tea receive a complimentary glass of bubbles!

All prices include VAT at the current rate. Please check availability with your co-ordinator.

Accommodation Rates

All our 126 bedrooms are en-suite, non-smoking and offer the following facilities:

*Flat screen TV • Direct dial telephone
Tea and coffee making facilities • Iron and ironing board
Air cooling • 24hr room service
Free Wi-Fi • Macdonald filtered water
Use of the spa facilities*

Check-in time is from 2:00pm. Check-out time is 11.00am.

We cannot guarantee an early check in and therefore recommend staying the night before.

An initial allocation of up to 15 Classic bedrooms for the night of your wedding and 5 Classic bedrooms for the night prior can be held on your behalf. Additional accommodation is subject to availability at the time of booking and can be booked at the best available rate. Any bedrooms not booked will be released six weeks prior to your wedding date.

Please contact your wedding co-ordinator for discounted wedding rates.

*Guests can call and book their own accommodation quoting your wedding party to receive the discounted rates. They can contact reservations during office hours on **0344 879 9104***

Please note, there are children's swim times at our Vital Spa.

Maximum of two adults per room.

A family room will be required for children staying in the same room as two adults.

Cots and extra beds are available.



Recommended Suppliers

Cakes		
<i>Jeni's Cakes and Flowers</i>	07834 594185	www.jeniscakesandflowers.co.uk
<i>Vanilla Cake Company</i>	07917 192844	www.thevanillacakecompany.co.uk
Flowers & Decoration		
<i>Seventh Heaven</i>	01753 546555	www.seventh-heaven-events.co.uk
<i>Rosebud Flowers</i>	07860 558515	www.rosebudflowers.co.uk
DJ		
<i>The Experience</i>	01189 886222	david@the-experience.co.uk
Photographer		
<i>Don Wales Weddings</i>	01932 882823	www.donewalesweddings.co.uk
<i>Photography by Abi Moore</i>	07968 620835	www.photographybyabimoore.co.uk
<i>Summers Photography</i>	07870 504334	www.summers-photography.co.uk
Hairdresser		
<i>Stacey Austin Hair Design</i>	07990 517179	www.weddinghairdesign.co.uk
Make Up		
<i>Miki Rossiter Professional Make up Artist</i>	07771 641059	www.makeupbymiki.com
Photo-booth		
<i>Tonic Parties & Events</i>	07940 300848	www.tonicparties.com
<i>Emerald Lion Photo booth</i>	0800 7316994	www.emeraldlionphotoboos.co.uk
Acoustic Guitarist		
<i>James Deane</i>	07776 391471	livemusicdj@hotmail.co.uk
Sweets		
<i>Sweets for Weddings</i>	07740 355248	www.sweetsforweddings.com
Toastmaster		
<i>Nigel Worsfold</i>	01252 311741	uktoastmaster@hotmail.co.uk
Menswear		
<i>Windsor Formal Hire</i>	01628 526222	www.windsorformalhire.co.uk
Bridal wear		
<i>Sophie Grace Bridal</i>	0118 9771715	www.sophiegracebridal.co.uk
<i>Confetti Bridal</i>	0118 9789839	www.confettibridalcentre.co.uk