



WEDDINGS AT MACDONALD COMPLEAT ANGLER



MACDONALD
COMPLEAT ANGLER



AND SO YOUR ADVENTURE BEGINS...

On behalf of everyone at Macdonald Compleat Angler, we would like to take this opportunity to congratulate you both on your forthcoming wedding.

Your perfect location for your perfect day. Macdonald Compleat Angler provides the idyllic setting for your wedding celebration. Whether you would like an intimate wedding or a grand affair, we are on hand to help create memories that will last a lifetime.

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.

With unparalleled views of the Marlow Weir, located in the heart of Buckinghamshire and easy access into London, Macdonald Compleat Angler is a beautiful retreat.



“Our wedding really couldn’t have gone any better, to say it exceeded my expectations would be an understatement. I’m so pleased we chose the Compleat Angler.”

- Mr and Mrs Gibbins

CREATING YOUR FAIRY TALE WEDDING

THE HEART OF YOUR DAY

Every wedding is uniquely special, and we believe your big day should reflect this

Plan every element of your perfect day with our wedding team. Our packages are flexible, with the ability to add additional guests as required or personalise in any way you choose. We tailor make weddings to suit your wedding vision, we'll make sure everything is exactly the way you want it.

Summer, autumn or winter, to a last minute whirlwind wedding, we've got a package for every occasion.

Located on the bank of the River Thames, Macdonald Compleat Angler provides the backdrop for breath taking wedding photos. With the picturesque backdrop of the Georgian town of Marlow, character and elegance come in abundance.

Take advantage of the hotels onsite boat for a short ride on the Thames in the summer months.

Make your dream day a reality at Macdonald Compleat Angler.

“I couldn't have imagined anything as spectacular as what you the team produced! Everyone was happy and completely impressed with the service that we all received!”

- Mr & Mrs Ugwuozor





THE WEDDING, THE HEART OF YOUR DAY

Whatever you're looking for we will provide a totally unique wedding perfectly suited to you and your guests. An elegant extravaganza, beautifully simple ceremony or a bespoke wedding breakfast. With wedding packages to suit all seasons, budgets and timelines, we guarantee we will have thought of everything.

CIVIL CEREMONIES

Say 'I Do' with your guests seated around you to witness and share in your special moment. A number of exclusive rooms can be used for civil, partnership and humanist ceremonies.

Our dedicated wedding specialists are on hand to give you a seamless service from start to finish for a wonderful day to remember.

WEDDING SUITES

An intimate gathering or grand affair, we have a variety of suites for you to choose from.

Regency Room – capacity of 120 guests for ceremonies and 150 guests for wedding reception

River Room: capacity of 48 guests

Thames: capacity of up to 30 guests



YOUR WEDDING BREAKFAST

YOUR FIRST MEAL AS NEWLYWEDS

Be inspired by our chef's passion for food, our menus are written with flair that will impress each and every one of your guests.

Traditional Scottish cuisine seasoned with modern cooking methods and techniques, resulting in delectable courses. A choice of menus, canapés and buffet packages are available to add the finishing touches to your special day.

Our Head Chef and award winning team are passionate about the food they serve and know, when it comes to quality, it is the little details that make all the difference. That is why they use only the finest seasonal ingredients and source only the best produce available.

“ We would not hesitate to recommend The Compleat Angler to anyone who wishes to have the perfect venue, perfect menu, perfect service and a perfect day. ”

- Mr & Mrs Collinge





To hear more about our packages or talk us through your ideas,
contact our wedding coordinator on:

Macdonald Compleat Angler
Marlow Bridge, Marlow, Buckinghamshire, SL7 1RG
0344 879 9128
www.macdonaldhotels.co.uk/CompleatAngler

CIVIL CEREMONIES

Macdonald Compleat Angler is fully licensed for civil ceremonies.

Our licensed civil ceremony rooms are:

The Thames Room – £500.00 room hire

Suitable for ceremonies up to 30 guests, the room looks over the River Thames.

The River Room – £600.00 room hire

Suitable for ceremonies up to 48 guests, the room looks over the River Thames.

The Regency Room – £900.00 room hire

Suitable for ceremonies up to 120 guests.

Red aisle runner and undressed chairs are included in the room hire fee.

Upgrade to the chivari chair at £2.50 per person.

Please note that when using the same room for both your ceremony and your wedding breakfast, we will require sufficient time to re-dress the room. Your wedding co-ordinator will advise on the timings.

To book your registrar, please contact:

Superintendent registrar of Maidenhead Register Office
Town Hall, St. Ives Road, Maidenhead, Berkshire, SL6 1RF tel: 01628 796 422

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SUMMER WEDDING PACKAGE

For weddings between April and September for over 48 guests attending

Inclusive of room hire for the Wedding Breakfast and Evening Reception
- additional charge applies for Civil Ceremony

Reception drinks includes two glasses per person from a choice of Pimm's or Champagne -
Kir Royal, Bellini or Pink Champagne available at a supplement

Use of the Edwardian style bridal boat during the drink's reception for up to 30 mins

Three course wedding breakfast with coffee and petit fours

Half a bottle of house wine per person

Two bottles of both still and sparkling Macdonald filtered water per table

A glass of Champagne per person for the toast

White linen table cloths and napkins

Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)

Use of silver cake stand and sword

Menu tasting for two people

Accommodation for the married couple in an Executive or Feature Double Room with breakfast

All Fridays, Saturdays & Bank Holidays	2019	2020 – 2021
48 – 59 adults	£170.00pp	£175.00pp
60 – 79 adults	£159.00pp	£164.00pp
80 – 99 adults	£144.00pp	£149.00pp
100 or more adults	£134.00pp	£139.00pp
All Sundays to Thursdays	2019	2020 – 2021
48 – 59 adults	£149.00pp	£153.00pp
60 – 79 adults	£140.00pp	£167.00pp
80 – 99 adults	£129.00pp	£133.00pp
100 or more adults	£122.00pp	£126.00pp

Additional Extras:

A professional toastmaster to guide you and your guests through your day for £5.20pp

Upgrade your stationery to our luxury package from £2.35pp or deluxe from £4.20pp with Papeterie Eugénie

Upgrade to the chivari chair at £2.50 per person

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WINTER WEDDING PACKAGE

For weddings between October and March for over 48 guests attending

Inclusive of room hire for the Wedding Breakfast and Evening Reception
- additional charge applies for Civil Ceremony

Reception drinks includes two glasses per person from a choice of Pimm's or Champagne -
Kir Royal, Bellini or Pink Champagne available at a supplement

Three course wedding breakfast with coffee and petit fours

Half a bottle of house wine per person

Two bottles of both still and sparkling Macdonald filtered water per table

A glass of Champagne per person for the toast

White linen table cloths and napkins

Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)

Use of silver cake stand and sword

Menu tasting for two people

Evening buffet of bacon and sausage sandwiches

Accommodation for the married couple in an Executive or Feature Double Room with breakfast

All Fridays, Saturdays & Bank Holidays	2019	2020 – 2021
48 – 59 adults	£139.00pp	£143.00pp
60 – 79 adults	£132.00pp	£136.00pp
80 – 99 adults	£124.00pp	£128.00pp
100 or more adults	£119.00pp	£123.00pp
All Sundays to Thursdays	2019	2020 – 2021
48 – 59 adults	£135.00pp	£139.00pp
60 – 79 adults	£128.00pp	£132.00pp
80 – 99 adults	£120.00pp	£124.00pp
100 or more adults	£115.00pp	£119.00pp

Additional Extras:

A professional toastmaster to guide you and your guests through your day for £5.20pp

Upgrade your stationery to our luxury package from £2.35pp or deluxe from £4.20pp with Papeterie Eugénie

Upgrade to the chivari chair at £2.50 per person

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INTIMATE WEDDING PACKAGE

For weddings of up to 48 guests attending

Reception drinks includes two glasses per person from a choice of Pimm's or Champagne - Kir Royal, Bellini or Pink Champagne available at a supplement

Three course wedding breakfast with coffee and petit fours

Half a bottle of house wine per person

Two bottles of both still and sparkling Macdonald filtered water per table

A glass of Champagne per person for the toast

White linen table cloths and napkins

Personalised wedding stationery (table plan, place cards, table names/numbers, menu cards)

Use of silver cake stand and sword

Menu tasting for two people

£95.00 per person

*Please note that this package may be subject to minimum numbers depending on the time of year. Ask our Wedding Co-ordinator for more information.

Room Hire

The Thames Room – £600.00
Maximum capacity of 30 guests.

The River Room – £700.00
Maximum capacity of 48 guests.

Both The Thames and River rooms have a view of the River Thames and benefit from a covered terrace for your drinks reception.

The Regency Room – £1,200.00

Suitable for ceremonies of up to 120 guests. Maximum capacity of 120 day guests and 150 evening guests for reception. Our largest function room, this includes the use of The Thames Room, the River Room and the covered terrace.

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WISH UPON A WEDDING PACKAGE

For weddings within the next six months.

Based on 60 guests attending

Inclusive of room hire for the Wedding Breakfast and Evening Reception
- additional charge applies for Civil Ceremony

Reception drink - A glass of Prosecco per person

Three course wedding breakfast with coffee and petit fours

Half a bottle of house wine per person

Two bottles of both still and sparkling Macdonald filtered water per table

A glass of Prosecco per person for the toast

White linen table cloths and napkins

Use of silver cake stand and sword

Evening buffet of bacon and sausage sandwiches

All inclusive package price of £5,925

Additional Day Guests charged at £100.00pp Additional Evening Guests from £6.50pp

6 months applies from the time of enquiry, subject to availability.

Please ask your Wedding Coordinator for available dates.

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WEDDING MENUS

CANAPÉ MENU

Cold

Smoked salmon rosette with crème fraiche and caviar

Parma ham with black olive and Parmesan shavings

Boiled quail's eggs with celery salt (v)

Foie gras roulade with brioche and raisin purée

Roasted vegetables and marinated tomatoes on bruschetta (v)

Goat's cheese mousse with beetroot crisp (v)

Flaked poached salmon with crème fraiche and chives

Tomato gazpacho and basil oil shot (v)

Hot

Charred tuna nicoise

Mini baked potato, chive cream cheese (v)

Pea and mint risotto cakes (v)

Warm duck and foie gras rilette tart

Mini goujons of sole, tartare sauce

Tartlet of artichoke and asparagus, blue cheese cream (v)

Mini smoked haddock fishcakes

Spiced butternut squash with goat's cheese (v)

Prices are as follows

Four canapés – £8.50 per person

Five canapés – £9.95 per person

Six canapés – £11.50 per person

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WEDDING MENUS

WEDDING BREAKFAST MENU

One starter, one main course and one dessert from the below menu.
Vegetarian option and other dietary requirements can be catered for with advance notice.

Starters

Terrine of chicken, chorizo and artichokes

Gateau of flaked Scottish salmon and Loch Fyne smoked salmon
citrus dressing pressed ham hock parsley terrine, caper and tomato vinaigrette

Terrine of confit duck and foie gras
pear chutney salad of cured ham, melon, sherry and walnut dressing

John Ross Jr oak smoked salmon
fine capers, shallot and parsley dressing

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

Salad of artichoke, baby mozzarella and sun blush tomatoes, basil oil (v)

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

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

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

Soups

(Available either as a starter or an amuse bouche at £3.50pp supplement)

Cream of leek and potato
with chive crème fraiche (v)

Watercress with ribbons of smoked salmon cream of celeriac
with truffle oil (v)

Roasted plum tomato and basil (v)

Honey roast butternut squash with almonds (v)

Chilled gazpacho with basil oil (v)

Should you wish to upgrade to three choices per course, a £5 supplement per person will apply

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WEDDING MENUS

WEDDING BREAKFAST MENU CONTINUED

One starter, one main course and one dessert from the below menu.
Vegetarian option and other dietary requirements can be catered for with advance notice.

Intermediate Courses

Sorbet (£3.95pp)

Champagne gin and Elderflower tonic

Cucumber and mint pink grapefruit summer fruits

Soup (£8.50pp)

Smoked chicken consommé with cheese straws

Tomato consommé, cherry tomato crisps, basil oil (v)

Beef consommé with oxtail ravioli

Fish (£9.95pp)

Flaked smoked trout, marinated yoghurt, cucumber

Baked lemon sole fillets, crab and tarragon broth

Cornish crab and citrus salad, dill and lemon dressing

Poached Shetland salmon, cucumber ribbons, hollandaise sauce

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WEDDING MENUS

WEDDING BREAKFAST MENU CONTINUED

One starter, one main course and one dessert from the below menu.
Vegetarian option and other dietary requirements can be catered for with advance notice.

Main Courses

Meat

Pot roast breast of chicken
boulangerie potatoes and wild mushrooms, red wine sauce

Roast loin of Highland lamb
gratin potato, roasted vegetables with rosemary and mint sauce

Slow cooked belly of outdoor reared pork
with braised red cabbage and fondant potato, apple sauce

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

Roast breast of guinea fowl
gratin of root vegetables, white bean and truffle cream

21 day aged Scottish beef fillet
with roasted vegetables and shallot sauce (£9.00pp supplement)

Roast sirloin of beef
with Yorkshire pudding and roast potatoes, seasonal vegetables

Fillet of beef en crouete
confit potato, glazed carrots and French beans, Madeira sauce (£9.00pp supplement)

Fish

Poached fillet of Shetland salmon
with buttered new potatoes, chive and tomato cream

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 Shetland salmon
with cocotte potatoes, roasted shallots and forest mushrooms

Pan fried fillet of sea bass
with basil mash, artichokes and marinated tomatoes, basil dressing

Fillet of halibut
with a crab crust and asparagus, Champagne sauce

Should you wish to upgrade to three choices per course, a £5 supplement per person will apply

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WEDDING MENUS

WEDDING BREAKFAST MENU CONTINUED

One starter, one main course and one dessert from the below menu.
Vegetarian option and other dietary requirements can be catered for with advance notice.

Vegetarian

Ravioli of spiced aubergine
wild cress salad, tomato and coriander dressing (v)

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

Open lasagne of spinach and ricotta
with truffle cream (v)

Pithivier of goat's cheese and butternut squash
thyme cream (v)

Desserts

Dark chocolate tart with citrus compote

Summer pudding with Devon clotted cream

Strawberry panna cotta broken meringue, fresh strawberries

Raspberry crème brulee with almond biscotti

Dark chocolate terrine with passion fruit sorbet and coulis

Bramley apple and blackberry crumble with vanilla cream

Iced lemon meringue pie, berry compote

Dark chocolate and coffee opera, coffee sauce, citrus cream

Ice peach Melba, raspberry crumbs, peach salad

Assiette of chocolate: white, dark and milk (£3.00pp supplement)

Assiette of nuts: walnut, pistachio and almond (£3.00pp supplement)

Assiette of summer berries: available June – September (£3.00pp supplement)

Cheese Course (£9.95pp)

(Available at £2.50pp supplement if replacing dessert or £60.00 per table for a platter)
Selection of English and Continental cheeses served with crackers, celery and pear chutney
Pithivier of goat's cheese and butternut squash, thyme cream (v)

Should you wish to upgrade to three choices per course, a £5 supplement per person will apply

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WEDDING MENUS

CHILDREN'S BREAKFAST MENU

Children attending the wedding breakfast that wish to eat from the adult menu will be charged at half the price of an adult.

Alternatively, choose one starter, one main course and one dessert to serve all of the children in the party for £25.00pp

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 21 day aged Scottish beef burger
with fresh chips

Penne pasta, tomato and basil sauce

Chef 's chicken
with mashed potatoes and vegetables

Premium outdoor reared pork sausage
mashed potatoes, onion gravy

Cod and chips

Dessert

Banana split, served with ice-cream and chocolate sauce

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/or strawberry)

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EVENING MENU

Finger Buffet

A selection of closed or open sandwiches
Deep friend goujons of fish with tartare sauce
Oriental spring rolls with hoisin dip
Tandoori free range chicken wings
Vegetarian samosas, sweet chilli sauce
Highland lamb kofta kebabs, mint dip
Mini pizza
Thai fish cakes, dipping sauce
Mini barbeque pork ribs
A selection of wraps
(Greek salad, Tuna Nicoise, Chicken Caesar)
Assorted mini quiche
Chicken satay skewers with peanut dip
A selection of mini desserts
Mini pots of Arran Dairy ice-cream
Fresh fruit platter

Prices are as follows:

6 items – £19.00 per person

Additional items – £1.95 per person

BBQ

Cumberland sausage swirls
Scottish beef burgers, baps & relish
Marinated vegetable skewers (V)
Jacket potatoes with chive cream Cheese (V)
Buttered corn on the cob (V)
Cucumber & yoghurt salad (V)
Tomato, red onion & basil salad, balsamic (V)
Mixed leaf with vinaigrette (V)
Lemon posset, fresh raspberries

Price: £27.00 per person

Available between April - September

Why not finish the night with a late night snack?

Selection of cured meats and pickles, mini pork pies, scotch eggs and breads – £12.50pp

Mini Highland beef burger, French fries, tomato chutney and cheese – £12.50pp

A mixed cheese platter, crackers, fruit and chutney – £60.00 per platter for 10 people

Bacon or sausage or egg and tomato baps – £5.90pp

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ACCOMMODATION

We can offer a guaranteed bedroom rate for your guests, up until six weeks prior to the wedding.

You will not be tied into any bedrooms, however we can provisionally reserve a number of bedrooms for your guests to book at a discounted rate starting from £169.00 per room inclusive of breakfast.

Where possible we will endeavor to extend your preferential rate should your guests wish to stay with us the night prior to your wedding.

Upgrades are available at the following additional rates:

Executive Double – £40.00 per room
Feature Double / Twin bedroom – £95.00 per room
Suite – from £300.00 per room

Please note, guests attending your wedding will have bedrooms allocated above the Regency Suite due to noise.

To book accommodation, please ask your guests to call our reservations team on **0344 879 9128** during office hours and state the name and date of your wedding.

Credit or debit card details will be required at the time of booking, but payment will only be taken upon check-out. Bedrooms can be cancelled up to 48 hours prior to your guest's day of arrival without charge.

Guaranteed check-in is at 3.00pm and check-out is at 11.00am.

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USEFUL INFORMATION

Deposit and payment terms

A non-refundable deposit of £1,000 is required at the time of booking in order to secure your reservation.

All bookings are then subject to the following payment schedule:
50% payment six months prior
30% payment three months prior final payment one month prior

The wedding should be fully prepaid by one month prior to the wedding date.
Should you wish to order anything on the day, you will be asked to leave credit or debit card details.

External Suppliers

We have many recommended suppliers that you are welcome to use.
If you wish to source your own suppliers, we will ask for their contact details.

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FREQUENTLY ASKED QUESTIONS

Do you allow confetti?

We are happy with confetti to be used outside only, as long as it is real petals (dried or fresh) or fully bio-degradable.

Can we have lit candles?

You are fine to have lit candles as long as they are in or on something to catch the wax.

Will we be the only wedding on the day?

We guarantee that we will not knowingly allow another wedding party to enter the hotel within the hours of your wedding.

When can we bring our wedding items to the hotel and who will set them up?

We have a fantastic events manager and along with their team, they will happily store your wedding items overnight from the day prior to the wedding and set-up anything on your behalf on the wedding day.

You will discuss all items with the Wedding Coordinator and even meet your Event Manager to hand everything over.

Do you allow external catering?

All catering for weddings taking place at the Macdonald Compleat Angler will be supplied by ourselves, we do not allow for external catering

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RECOMMENDED SUPPLIERS

Flowers and Room Dressing

Seventh Heaven
T: 01753 546 555
E: info@seventh-heaven-events.co.uk

Martha Murray
T: 07966 503 737
E: marthamurrayevents@btinternet.com

The Light Touch
T: 0118 988 9935
E: andrea@thelighttouchvenuestyling.co.uk

Entertainment

Mike Taylor – Saxophonist
T: 01753 670 995
E: miketaylorsax@gmail.com

Jane Lister – Harpist
T: 0207 582 2090
E: janelister@pobox.com

Genevieve Usher – Soprano Soloist
T: 01628 482 015

David – The Experience
T: 07778 345 738
E: david@the-experience.co.uk

The Best Photobooths
T: 07966 053 439
E: info@thebestphotobooths.co.uk

Photographers

Maria Ashby-Giles
T: 01628 789 476
E: contact@ashbygilesphotography.co.uk

Photogica Photography
T: 01628 630 940
E: maria@photogica.com

Mark Lord – T: 0845 603 9144
www.marklordphotography.co.uk

Rosey Pink Weddings
T: 07747 623 703
E: susie@roseypinkweddings.com

Videographers

Barry Weare, BW Video Films
T: 01628 528 682
www.bwvideofilms.co.uk

Wedding Cars

Allerston Taylor Carriages & Regency Carriages
T: 01296 655 021
www.regencycarriages.co.uk

Toastmaster

Tony Rance
T: 08452 30 30 11
E: toastmasterptr@hotmail.com

Wedding Cakes

Dolce Lusso
T: 01491 834 093
E: kate@dolcelussocakes.com

Rosalind Miller Cakes
T: 0207 635 5447
E: info@rosalindmillercakes.com

Hair and Make-up

Julia Slyfield-Brown Hairdresser
T: 07961 481 874
E: julia@jasbhair.co.uk

Lucy McLaren Makeup Artist
T: 07703 016584
E: lucy@lucymclaren.com

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