



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](http://www.macdonaldhotels.co.uk/CompleatAngler)



## DIAMOND WEDDING PACKAGE

Inclusive of room hire for the Civil Ceremony, Wedding Breakfast and Evening Reception

Reception drinks includes two Champagne glasses per person

Reception Canapés six per person

Use of the Edwardian style bridal boat during the drink's reception for up to 30 mins (April – September)

Four course wedding breakfast with half a bottle of house wine per person followed by coffee and petit fours

Two bottles of still and sparkling water per table

A glass of Champagne per person for the toast

In-house DJ and LED Dance floor until 12am

Photobooth or Magic Mirror

Mood lighting and fairy light draping

Sweet cart or Ice-cream cart

Evening buffet catered for 80% of your total guests

Accommodation for the married couple in the Bridal Suite with breakfast (subject to availability), and two bedrooms complimentary for your guests

Personalised wedding stationery by Papeterie Eugenie

Chivari chairs, silver cake stand and sword

Choice of coloured linen table cloths and napkins

Dedicated Wedding Coordinator

VIP Menu tasting for six people

Dinner at Sindhu, Bed and Breakfast stay to use any time before the Wedding (subject to availability)

<b>DIAMOND WEDDING PACKAGE</b> Minimum numbers apply	2020	2021	2022
January, February & November	£210	£220	£230
March, April & October	£230	£240	£250
May, June, July, August, September & December	£250	£260	£270
Fridays & Sundays (excluding Bank holidays)	10% off the above rates		

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## PLATINUM WEDDING PACKAGE

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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 Seasonal Pimm's or Champagne

Use of the Edwardian style bridal boat during the drink's reception for up to 30 mins (April – September)

Three course wedding breakfast with coffee and petit fours

Half a bottle of house wine per person

Two bottles of still and sparkling water per table

A glass of Champagne per person for the toast

White linen table cloths and napkins

Personalised wedding stationery

Silver cake stand and sword

Menu tasting for two people

Accommodation for the married couple in a Super Deluxe Double room with breakfast

Dedicated Wedding Coordinator

<b>PLATINUM WEDDING PACKAGE</b> Minimum numbers apply	2020	2021	2022
January, February & November	£90	£95	£100
March, April & October	£100	£110	£115
May, June, July, August, September & December	£115	£120	£130
Fridays & Sundays (excluding Bank holidays)	10% off the above rates		

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## SILVER WEDDING PACKAGE

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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

A glass of Prosecco per person for the toast

White linen table cloths and napkins

Silver cake stand and sword

Accommodation for the married couple in a Deluxe Double room with breakfast.

Menu tasting for two people

Dedicated Wedding Coordinator

<b>SILVER WEDDING PACKAGE</b> Minimum numbers apply	2020	2021	2022
January, February & November	£80	£85	£90
March, April & October	£90	£95	£100
May, June, July, August, September & December	£100	£110	£115
Fridays & Sundays (excluding Bank holidays)	10% off the above rates		

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## WEDDING MENUS - CANAPÉ MENU

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### Cold

Bloody Mary tomato shot (v)	Pork rilette, prune purée, gherkin
Dill Scone, smoked salmon, cream cheese	Goats cheese & carmerlised onion tart (v)
Chicken liver parfait, fig jam	Pea & mint panna cotta (v)
Confit duck roulade, celeriac remoulade	Duck, prosciutto & apricot roulade, plum & apple chutney
Smoked mackerel pâté, pickled cucumber	Fig & goats cheese parcel, fig jam (v)



### Hot

Haggis bon bon, Arran mustard mayo	Baked prosciutto, fig
Strathdon Blue Cheese & leek tart (v)	Pulled pork & apple bon bon
Tomato & mozzarella arancini (v)	Smoked haddock Scotch egg
Crab & chive tartlet	Thai crab cakes, chilli jam
Chicken satay	Gougeres (v)

Prices are as follows:

Four canapés - £8.50 per person | Five canapés - £9.95 per person

Six canapés - £11.50 per person

*Subject to availability. Please ask your Wedding Coordinator for available dates.*

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## WEDDING MENUS - BREAKFAST MENU

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Please choose one starter, one main course & one dessert from the below menu. Further courses may be added at an additional cost. Vegetarian options & other dietary requirements can be catered for with advanced notice. Should you wish to upgrade to three choices per course, a £5 supplement per person will apply.

### Starters



#### Confit duck roulade

wrapped in prosciutto, fig & honey chutney,  
pickled daikon, soy & ginger dressing

#### Chicken & wild mushroom terrine

Scorched shallots, tomato chutney,  
sourdough crisps

#### Grilled mackerel

cucumber pickle, baby beets, lemon gel

#### Honey glazed ham hock terrine

Granny Smith purée, pork crackling, piccalilli

#### Smoked salmon, prawn & prosecco parfait

Waldorf salad, Marie Rose dressing

#### Whipped goats cheese & heritage beetroot (v)

candied walnuts, watermelon, tender leaves

#### Chargrilled vegetable terrine (v)

braised leeks, Strathdon Blue Cheese

#### Smoked Applewood & pear soufflé

Parmesan cream gratin

#### Brie & blueberry tartlet (v)

seasonal leaf salad, herb oil

#### Upgrade your starters (£5 supplement applies)

#### Smoked duck salad

orange, macerated raisins, celeriac slaw

#### Treacle cured salmon

avocado, shaved fennel, dill crème fraîche,  
sourdough crisps

#### Goats cheese, leek & apple terrine (v)

charred baby leeks, truffle mayonnaise

#### Highland game terrine

mulled wine jelly, plum & apple chutney,  
Arran Oaties

#### Wild mushroom & truffle risotto (v)

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### Intermediate Courses

#### Soup

(Available either as a starter or an amuse-bouche, a supplement of £3.50 per person applies)

Mushroom & tarragon (v)

Celeriac velouté, chives & truffle (v)

Sweet potato & coconut, chili oil (v)

Butternut squash & pumpkin, toasted seeds (v)

Cream of tomato, basil oil (v)

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#### Sorbet

(A supplement of £3.55 per person applies)

Choose from the following:

Raspberry, Champagne, Lemon, Apple,  
Mango, Blackberry, Gin & Tonic

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#### Fish

(A supplement of £9.95 per person applies)

Flaked smoked trout, marinated yogurt, cucumber

Baked lemon sole fillets, crab & tarragon broth

Cornish crab & citrus salad, dill & lemon dressing

Poached Shetland salmon, cucumber ribbons, hollandaise sauce

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### Main Courses

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#### Fillet of coley

ratatouille, confit new potatoes,  
shellfish bisque sauce

#### Fillet of hake rarebit

topped with cheddar & mushroom crust,  
buttered spinach, tenderstem broccoli,  
crushed new potatoes, chervil beurre blanc

#### Scottish salmon fillet

tomato pesto, potato purée, wilted spinach,  
confit red onion

#### Slow roasted chicken supreme

roast new potatoes, creamed Savoy cabbage,  
red wine jus

#### Scottish beef Bourguignon

slow braised beef blade in red wine, with bacon,  
mushroom & button onion,  
fondant potato, green bean bunches

#### Braised Scottish lamb shoulder

roast new potatoes, glazed carrots, Brussel  
sprouts, rosemary lamb jus

#### Gluten free brie (v)

beetroot & kale tart, fine bean, pomegranate,  
coriander & chickpea salad

#### Smoked cheese & Mediterranean vegetable wellington (v)

potato fondant, tenderstem broccoli, chive  
beurre blanc

#### Butternut squash & goats cheese risotto (v)

parmesan, toasted pumpkin seeds

#### Upgrade your main courses

##### Rump of Scotch lamb

dauphinoise potatoes, spinach, scorched shallots,  
butternut squash purée, truffle jus  
(£7 supplement applies)

##### Fillet of Scotch beef

confit potatoes, wild mushrooms, celeriac purée,  
port wine jus (£10 supplement applies)

##### Chicken supreme

stuffed with sun dried tomato & mozzarella  
roulade, dauphinoise potatoes, glazed carrots,  
charred leeks, Madeira jus  
(£7 supplement applies)

##### Butter roasted halibut

dill & broad bean risotto, saffron beurre blanc  
(£10 supplement applies)

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## WEDDING MENUS - BREAKFAST MENU

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### Desserts

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#### Sticky toffee pudding

toffee sauce, vanilla ice cream

#### Crème brûlée

raspberry sorbet, shortbread

#### Chocolate & cherry delice

black cherry jam, meringue shards, Chantilly cream

#### Caramelised lemon & meringue tart

blackberry sorbet

#### Blueberry cheesecake

vanilla tuile, blueberry coulis

#### Pavlova

Chantilly cream, seasonal fruits, berry coulis

#### Chocolate & salted caramel marquise

hazelnut crumb, honeycomb ice cream

#### Clementine tart

candied zest, clotted cream

#### Bailey's cheesecake

cappuccino cream

#### Gluten free chocolate cake

chocolate sorbet

#### Caramelised apple tart

Chantilly cream

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#### Upgrade your dessert courses

Available at a supplement of £2.50 per person if replacing dessert, as an additional course, a supplement of £9.95 per person applies. For a platter, a supplement of £60 per table applies

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#### Selection of English & Continental cheeses

crackers, celery & pear chutney

#### Pithivier of goats cheese & butternut squash

thyme cream

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## WEDDING MENUS - CHILDRENS MENU

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Children attending the wedding breakfast that wish to eat from the adult menu will be charged at half the price of an adult. Alternatively, please choose one starter, one main course, & one dessert to serve all children in the party for £25 per person

### Starters

**Roasted plum tomato soup (v)**

**Galia melon, soft berries (v)**

**Mixed salad (v)**

**Prawn cocktail**

garlic bread

brown bread, butter

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### Main Courses

**Homemade 21-day-aged Scottish beef burger**

fresh chips

**Penne pasta (v)**

tomato & basil sauce

**Crispy chicken strips**

coated in crunchy breadcrumbs, seasonal greens, chips

**Premium outdoor reared pork sausage**

mashed potatoes, onion gravy

**Haddock & Chips**

coated in crisp batter, seasonal greens

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### Desserts

**Banana split**

ice cream, chocolate sauce

**Sticky toffee pudding**

toffee sauce, ice cream

**Fresh fruit salad**

**Two scoops of ice cream**

chocolate and/or strawberry

**Hot fudge sundae**

ice cream, banana, hot toffee sauce

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WEDDING MENUS - EVENING MENU

**Finger Buffet**

A selection of closed sandwiches & wraps

Egg mayonnaise

Cheddar & pickle

Shaved ham, tomato chutney

Tuna & sweetcorn

Chicken Caesar

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**Savory items**

Chicken satay

Mini cheeseburgers

Mini fishcakes

Pizza slice

Pork pies

Fish goujons, tartar sauce

Assorted mini quiche (v)

Highland lamb kofta kebabs, mint dip

**Bowl Food**

(a supplement of £14 per person applies)

Chicken curry, basmati rice

Vegetable curry, basmati rice

Beef chilli, nachos, rice

Stovies

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**BBQ**

(a supplement of £27 per person, only available  
April – September)

Cumberland sausage

Scottish beef burgers, baps, relish

Marinated vegetable skewers (v)

Jacket potatoes, chive cream cheese (v)

Buttered corn on the cob (v)

Cucumber & yogurt salad (v)

Tomato, red onion & basil salad, balsamic (v)

Mixed leaf, vinaigrette (v)

Lemon posset, fresh raspberries

Prices are as follows:

5 items - £20 per person | 6 items - £22 per person

8 items - £25 per person

Bacon or sausage rolls at £6pp | Mushroom and egg rolls at £6pp

Add a bowl of fries at £4pp

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## RECOMMENDED SUPPLIERS

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### Flowers and Room Dressing

Seventh Heaven

01753 546 555

info@seventh-heaven-events.co.uk

Martha Murray

07966 503 737

marthamurrayevents@btinternet.com

The Light Touch

0118 988 9935

andrea@thelighttouchvenuestyling.co.uk

Blooming Fabulous Flowers

07725 056 521

bloomingfabulousflowers@gmail.com

### Entertainment

Mark Millington – Saxophonist

07736 769 232

mark@markmillington.co.uk

Jane Lister – Harpist

0207 5822 090

janelister@pobox.com

David – The Experience

07778 345 738

david@the-experience.co.uk

The Best Photobooths

07966 053 439

info@thebestphotobooths.co.uk

### Wedding Cars

Allerston Taylor Carriages

& Regency Carriages

01296 655 021

www.regencycarriages.co.uk

### Videographers

Barry Weare, BW Video Films

01628 528 682

www.bwvideofilms.co.uk

### Photographers

Maria Ashby-Giles

01628 789 476

contact@ashbygilesphotography.co.uk

Yellow Door Photography

01296 641 641

graham@yellowdoorphotography.co.uk

Photogica Photography

01628 630 940

maria@photogica.com

Rosey Pink Weddings

07747 623 703

susie@roseypinkweddings.com

### Wedding Cakes

Dolce Lusso

01491 834 093

kate@dolcelussocakes.com

Rosalind Miller Cakes

0207 635 5447

info@rosalindmillercakes.com

### Toastmaster

Tony Rance

0330 900 3011

Tony.Rance@ToastmasterPartnership.org

### Hair and Make-up

Julia Slyfield-Brown Hairdresser

07961 481 874

julia@jsbhair.co.uk

Lucy McLaren Makeup Artist

07703 016 584

lucy@lucymclaren.com

### Wedding Stationery

Papeterie Eugenie

0118 940 1537

enquiries@papeterie-eugenie.co.uk

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