WEDDINGS AT
GRANGE BRACKNELL HOTEL

Book a Friday Wedding and get 10% discount or book a Sunday Wedding and get 15% discount on package price
Your wedding is one of the most important days of your life. Whether you are planning a lavish celebration or a more intimate party for family and close friends, we understand how important it is that everything goes smoothly.

At The Grange Bracknell Hotel we promise to take care of all the little details, to make sure you enjoy the wedding of your dreams.

From the moment you come to see us, you will enjoy a personalised service dedicated to exceed your expectations. Your own dedicated Wedding Planner will meet with you to discuss your requirements for your big day, and provide you with a detailed plan.

Our commitment to providing a truly personal service means that your Wedding Planner will be with you every step of the way, and ensure that every detail is considered and taken care of.

Mr Razeen Irfan
General Manager
Grange Bracknell Hotel
THE GRANGE EXPERIENCE

The Grange offers a variety of packages that cater for every requirement on your special day. We can also tailor packages to suit your individual needs and personalities.

EACH WEDDING PACKAGE INCLUDES:

A personal Wedding Co-Ordinator to assist in the preparation of your day
A red carpet welcome for you and your guests
Hire of our banqueting suites for both the daytime and evening receptions
  Cake table and knife
  DJ and Dance Floor
  Private Bar

A COMPLIMENTARY SUITE FOR BRIDE AND GROOM TO INCLUDE:

A chilled bottle of Champagne
A bottle of still and sparkling water
  VIP amenities
  Full English Breakfast
Early check in and late check out
(subject to availability)
EMERALD PACKAGE
£38.00 per person

includes:
Welcome reception with a glass of Bucks Fizz
A 3 course menu for your Wedding Breakfast

<table>
<thead>
<tr>
<th>WEDDING BREAKFAST MENU</th>
</tr>
</thead>
<tbody>
<tr>
<td>Please select one item from each of the following section</td>
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</tbody>
</table>

**STARTERS**
- Homemade soup with fresh rolls and butter
- Melon with seasonal fruits and raspberry coulis

**MAIN COURSE**
- Crisp slow roast belly of pork in a cider sauce
- Grilled salmon fillet finished in a light prawn bisque
- Spinach and mushroom filo parcel with a mushroom and tarragon cream sauce
  All served with a selection of seasonal vegetables and potatoes

**DESSERTS**
- Apple pie with vanilla ice cream
- Classic crème brule
- Fresh fruit salad
WEDDING BREAKFAST MENU
Please select one item from each of the following section

STARTERS
Homemade soup with fresh rolls and butter
Melon with seasonal fruits and raspberry coulis
Chicken liver pate with red onion marmalade and Melba toast
Smoked salmon rosette served with cress toast with a hint of horseradish
Crispy stuffed mushroom with spinach, thyme and goat cheese

MAIN COURSE
Roast chicken or lamb or pork with traditional trimmings
Crisp slow roast belly of pork in a cider sauce
Grilled salmon fillet finished in a light prawn bisque
Parma ham topped chicken breast with a mozzarella glaze and a tomato and basil sauce
Spinach and mushroom filo parcel with a mushroom and tarragon cream sauce
Selection of seasonal vegetables and potatoes

DESSERTS
Mango and coconut brule cheesecake
Rich chocolate and praline truffle
Apple pie with vanilla ice cream
New York style fruit cheesecake
Classic crème brule
Fresh fruit salad
Selection of cheese and biscuits

SAPPHIRE PACKAGE
£54.95 per person

includes:
Welcome reception with a glass of Bucks Fizz
Chef selection of Canapés
Half bottle of House Wine per person with your meal
A tailored 3 course Wedding Breakfast
Glass of Sparkling Wine for toast
Professional Toastmaster to oversee your day
Chair covers for your Wedding Breakfast
**RUBY PACKAGE**

£69.95 per person

**includes:**
- Welcome reception with a glass of Bucks Fizz
- Chef selection of Canapés
- Half bottle of House Wine per person with your meal
- A tailored 3 course Wedding Breakfast
- Glass of sparkling wine for toast
- Professional Toastmaster to oversee your day
- Chair Covers for your Wedding Breakfast
- **4-Star Evening Finger Buffet for 60 people**
  (see menu at page 8)

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**WEDDING BREAKFAST MENU**

Please select one item from each of the following section

<table>
<thead>
<tr>
<th>STARTERS</th>
<th>MAIN COURSE</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade soup with fresh rolls and butter</td>
<td>Roast chicken or lamb or pork with traditional trimmings</td>
<td>Mango and coconut brule cheesecake</td>
</tr>
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<td>Melon with seasonal fruits and raspberry coulis</td>
<td>Crisp slow roast belly of pork in a cider sauce</td>
<td>Rich chocolate and praline truffle</td>
</tr>
<tr>
<td>Chicken liver pate with red onion marmalade and Melba toast</td>
<td>Grilled salmon fillet finished in a light prawn bisque</td>
<td>Apple pie with vanilla ice cream</td>
</tr>
<tr>
<td>Smoked salmon rosette served with cress toast with a hint of horseradish</td>
<td>Parma ham topped chicken breast with a mozzarella glaze and a tomato and basil sauce</td>
<td>New York style fruit cheesecake</td>
</tr>
<tr>
<td>Crispy stuffed mushroom with spinach, thyme and goat cheese</td>
<td>Spinach and mushroom filo parcel with a mushroom and tarragon cream sauce</td>
<td>Classic crème brule</td>
</tr>
<tr>
<td></td>
<td>Selection of seasonal vegetables and potatoes</td>
<td>Fresh fruit salad</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Selection of cheese and biscuits</td>
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</table>
MAKE YOUR OWN PACKAGE

Tailor make your Wedding Breakfast Package according to your budget.

And get Room Hire for FREE!
(Minimum of 60 guests in the Windsor Suite)

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<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Welcome Drinks - Bucks Fizz</td>
<td>£1.95</td>
<td>Glass of House Wine per person</td>
<td>£3.50</td>
</tr>
<tr>
<td>Welcome Drinks - Sparkling Wine</td>
<td>£3.50</td>
<td>Half a Bottle of House Wine per person</td>
<td>£7.50</td>
</tr>
<tr>
<td>Welcome Drinks - Champagne (Bouche)</td>
<td>£7.50</td>
<td>Glass of Sparkling Wine for Toast</td>
<td>£3.50</td>
</tr>
<tr>
<td>Canapés (3 per person)</td>
<td>£3.50</td>
<td>Glass of Champagne for Toast</td>
<td>£7.50</td>
</tr>
<tr>
<td>Three Course Wedding Breakfast (set menu)</td>
<td>£27.95</td>
<td>Tea or Coffee</td>
<td>£1.95</td>
</tr>
<tr>
<td>Four Course Wedding Breakfast (set menu)</td>
<td>£29.95</td>
<td>Evening Reception Finger Buffet (4-Star)</td>
<td>£9.95</td>
</tr>
<tr>
<td>DJ and Dance Floor</td>
<td>£450.00</td>
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</tbody>
</table>

The above prices are only applicable for the “Make Your Own Package”, terms and conditions apply.

WEDDING EVENING RECEPTION PACKAGE

Evening Packages from **£29.95** per person includes:
- Welcome Reception with Bucks Fizz
- 5 Star Evening Buffet Menu
- DJ, Disco and Dance Floor

COMPLIMENTARY SUITE FOR BRIDE AND GROOM

TO INCLUDE:
- A chilled bottle of Champagne
- Full English Breakfast
- Early check in and late check out
  (subject to availability)
- A dedicated Wedding Co-Ordinator
- Room Hire
- Cake Table and Knife

All prices are based on a minimum of 80 guests for the Evening Reception.
If numbers fall below the minimum room hire will be applied.
Assorted sandwiched and open focaccia sandwiches
Tuna | Ham | Chicken | Roast Beef
Cheese and Tomato | Cheese and Pickle | Tomato Mozzarella

And
Roast vegetable wraps and mixed vegetable quiches

Also select two hot items
- Chicken skewers with peanut sauce
- Chicken Yakatori
- Oriental prawn rolls
- Meatballs with sweet Thai chilli sauce
- Pork meatballs
- All butter puff pastry sausage rolls
- Crispy cod bites
- Breaded fish goujons
- Quiche Lorraine
- Spring rolls (V)
- Vegetable pakora (V)
- Vegetable samosa (V)

And
Profiteroles

Evening Finger Buffet available for £9.95 per person.
This price is only available with the Packages mentioned.

All prices based on a minimum of 60 guests for wedding breakfast
If numbers fall below minimum, room hire will be charged.

(V) indicates Vegetarian options
Some of our dishes contain traces of nuts, seeds and other allergens
FOR THE YOUNGER GUEST

Select three items from below

Soup of the day
sliced melon and strawberries
vegetable sticks and chef’s dip
Breaded chicken nuggets and French fries
Mini beef burgers and French fries served with salad
Pasta Napolitano (V)
Spaghetti meatballs in tomato sauce
5” pizza with a choice of topping
Ham and Cheese | Cheese and Tomato
Fresh fruit salad
selection of ice cream
(two scoops)
Vanilla | Strawberry | Chocolate

Assorted sandwiched and open focaccia sandwiches
Tuna | Ham | Chicken | Roast Beef
Cheese and Tomato | Cheese and Pickle | Tomato Mozzarella

And
Roast vegetable wraps and mixed vegetable quiches

Also select three hot items
Chicken skewers with peanut sauce
Chicken Yakatori
Oriental prawn rolls
Meatballs with sweet Thai chilli sauce
Pork meat balls
All butter puff pastry sausage rolls
Crispy cod bites
Breaded fish goujons
Chicken goujons
Quiche Lorraine
Spring rolls (V)
Vegetable pakora (V)
Vegetable samosa (V)

And
Chocolate profiteroles
Seasonal fruit cheesecake
### OPTIONAL EXTRAS

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Room Hire</td>
<td>From £250 - £1750.00</td>
</tr>
<tr>
<td>5 Star Hot/Cold Evening Buffet (per person)</td>
<td>£23.95</td>
</tr>
<tr>
<td>4 Star Hot/Cold Evening Buffet (per person)</td>
<td>£18.95</td>
</tr>
<tr>
<td>Still/Sparkling Mineral Water</td>
<td>£2.95</td>
</tr>
<tr>
<td>Evening DJ, Disco and Dance Floor</td>
<td>From £450.00</td>
</tr>
<tr>
<td>Dance Floor Only</td>
<td>£100.00</td>
</tr>
<tr>
<td>Pedestal Floral Display</td>
<td>£90.00</td>
</tr>
<tr>
<td>Balloon Decorations (per cluster)</td>
<td>From £8.00</td>
</tr>
<tr>
<td>Balloon Decorations (per arch)</td>
<td>From £90.00</td>
</tr>
<tr>
<td>Glass of Champagne</td>
<td>£7.50</td>
</tr>
<tr>
<td>Bottle of House Wine (Red/White)</td>
<td>£19.95</td>
</tr>
<tr>
<td>Extended hours (per hour)</td>
<td>£185.00</td>
</tr>
</tbody>
</table>

Other services such as Chauffeur Driven Limousines, Horse Drawn Carriages, Cake Designers, Photographers, Health and Beauty can be recommended.

Overnight accommodation for your wedding guests can be booked at preferential rates subject to availability.

Or best available rate (£66.00 for 2 people sharing an Executive Double Room with Full English Breakfast, £108.00 for 2 people sharing an Apartment with Full English Breakfast, up to 2 children under age of 12 staying on a rollaway bed in apartment lounge area)

All prices are inclusive of VAT as applicable.

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**Terms and Conditions**

A 25% non refundable deposit is required to secure your booking.

Provisional bookings will be held for 14 days, after which time the deposit should be received by Grange Bracknell Hotel.

Full payment is required in agreed stages in conjunction with the hotel cancellation policy as outlined in the Grange Hotel contract terms and conditions, which state that 100% pre-payment must have been received by the hotel at least three weeks prior to your event taking place.

Parking is NOT included on any of the rates.

Alcohol purchased from outside is not permitted in the function rooms. Should you wish to provide alcohol corkage will be charged - spirits £25.00(700ml) wine(750ml) £15.00 beer and soft drink £10.00. In the event of alcoholic gifts these should be left behind Reception. Any alcohol brought in from outside for consumption in the function room without a corkage will be confiscated.
CIVIL MARRIAGE PACKAGE

Monday – Sunday
£495.00 per 75 guests
(All prices are inclusive of VAT)

INCLUDES:
Two traditional pedestals in Ivory
White and Cream Chairs with chair covers
Feather pen
Red carpet

DETAILS FOR REGISTRAR

To arrange a ceremony at a District Register Office or for Registrars to attend at Approved Premises, contact the Superintendent Registrar at Bracknell Forest. They have no time limit on how far in advance you can make a provisional ceremony booking.

FEES FOR REGISTRARS ATTENDANCE AT APPROVED PREMISES

Monday to Friday £270.00
Saturday £340.00
Sunday £390.00

CONTACT

Bracknell Forest Register office
Times Square | Market Street | Bracknell | Berkshire RG12 1JD
T: 01344 352000 | F: 01344 353252 | E: registrars@bracknell-forest.gov.uk
NOTES OR QUESTIONS

Ceremony Required..................................................................................................................

Maiden Name/Married Name....................................................................................................

Partners Name..........................................................................................................................

Date and time of Wedding........................................................................................................

Place of Wedding......................................................................................................................

Menu Selection..........................................................................................................................

Colour Scheme..........................................................................................................................

Package Chosen........................................................................................................................

First Dance and Style of Music.................................................................................................

Number of Overnight Guests....................................................................................................

Optional Extras........................................................................................................................

Dietary Requirements..............................................................................................................

Kid’s Meals.................................................................................................................................

Client Contact Name and Number on the day........................................................................

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When and Who is Delivering the Wedding Cake......................................................................

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