

A bride in a white wedding dress with a long veil is standing in a field of tall, golden-brown grass. She is holding a large, vibrant bouquet of flowers, including purple, orange, and yellow blooms, along with greenery. The word "WEDDINGS" is overlaid in white, uppercase letters across the center of the image.

WEDDINGS

Where should you spend the happiest day of your life?



Somewhere simply stunning, where your wedding feels as unique and as special as you are, where every detail is in hand. Our elegant riverside wedding venue provides everything you need under one roof, with infinite dining and entertainment options and a dedicated Events team to ensure everything runs like clockwork.

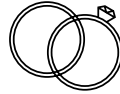
However you dream your big day to be, we'll make sure it's one your friends and family will remember for years to come.

The Suites

Our two stunning suites are a blank canvas ready to be adorned with your choice of flowers and decor, and both are flooded with natural daylight. The Riverside Suite has its own private terrace and overlooks the Thames whilst our fabulous Grand Union Suite offers an exclusive feel as it has its own private entrance, reception and bar area.

Suite	Ceremony	Wedding Breakfast	Evening Reception
The Riverside	min. 50 / max. 72	min. 50 / max. 100	max. 120
The Grand Union	min. 100 / max. 142	min. 100 / max. 250	max. 250
Riverboat Cruise	not available on boats	min. 35 / max. 120 (buffet style)	max. 120

Civil Marriage Ceremonies



Both The Riverside and Grand Union Suites are licensed for civil marriages or partnerships dependent on the number of guests you wish to invite to your special celebration. If you are intending to hold your ceremony at the hotel, once you have checked availability with us and made a provisional booking for the suite, you need to book the date and time for the ceremony with the Superintendent Registrar at: Rylston, 81 Oatlands Drive, Weybridge, Surrey, KT18 9LN, Telephone: 0300 2001002

Ceremonies can be booked two years out from your chosen date but can only be organised by yourselves.

A Weekend For You And Your Guests To Remember



The party needn't end once your big day comes to a close. You and your wedding guests are invited to make a weekend of it, with preferential rates on overnight stays including access to our award winning spa. There's so much to see and do: take a dip in our indoor or outdoor* swimming pools, enjoy our excellent riverside restaurants, sail down the river in one of our fleet of boats or explore the locality by taking a leisurely stroll along the River Thames.









Wedding Packages



The Mallard Package

£105 per person

Venue hire

A private drinks reception inclusive of one glass of Prosecco or orange juice per person

A three course menu, plus tea, coffee and homemade fudge

Half a bottle of wine per person / carafes of water on each table

A glass of Prosecco per person for the toast

Evening buffet

A dedicated co-ordinator to assist you during the planning stages

A dedicated banqueting manager to look after you and your guests throughout your special day

Postage of your wedding invitations to UK addresses

Menu tasting with our Executive Chef to choose your wedding breakfast menu

Printing of your placecards, table plan and menus

Red carpet on arrival

Cake stand and knife

A separate changing room for you or your guests on your wedding day (available from 10am to 5pm)

Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast

The Kingfisher Package

£125 per person

Venue hire

A private drinks reception inclusive of two glasses of Prosecco, Pimms or orange juice

A three course menu, plus tea, coffee and homemade fudge

Half a bottle of wine per person / carafes of water on each table

A glass of Champagne per person for the toast

Evening buffet

Our resident DJ to provide the evening entertainment

A dedicated co-ordinator to assist you during the planning stages

A dedicated banqueting manager to look after you and your guests throughout your special day

Postage of your wedding invitations to UK addresses

Menu tasting with our Executive Chef to choose your wedding breakfast menu

Printing of your placecards, table plan and menus

Red carpet on arrival

Cake stand and knife

A separate changing room for you or your guests on your wedding day (available from 10am to 5pm)

Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast

Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast.

The Unconventional Package

£135 per person

Are you looking for something that little bit different to celebrate your special day? Your celebrations will take place in our riverside suite where you will enjoy stunning views across Bell Weir Lock and the River Thames. Once you have tied the knot, the party can truly begin with a drinks reception on our riverside terrace. Our chefs will fire up the barbecue and set to work preparing a sizzling feast.

Venue hire

A private drinks reception inclusive of two glasses of Pimms, beer or orange juice

Two course barbecue wedding breakfast on our riverside terrace or lawns

Half a bottle of wine or two bottles of beer per person during the barbecue / carafes of water on each table

A glass of Prosecco per person for the toast

Our resident DJ to provide the evening entertainment

Evening platter - cheeseboard and dips served with crostini and flatbreads accompanied by tea, coffee and homemade fudge

A dedicated co-ordinator to assist you during the planning stages

A dedicated banqueting manager to look after you and your guests throughout your special day

Postage of your wedding invitations to UK addresses

A complimentary meal for two with the option to meet our Executive Chef to discuss your wedding barbecue menu

Printing of your placecards, table plan and menus

Red carpet on arrival

Cake stand and knife

A separate changing room for you or your guests on your wedding day (available from 10am to 5pm)

Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast

Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast.

The Conventional Package

£145 per person

Venue hire

A private drinks reception inclusive of two glasses of Champagne, Bucks Fizz or orange juice

Selection of four canapes per person to Chef's choice

A three course menu, plus tea, coffee and homemade fudge

Half a bottle of wine per person / carafes of water on each table

A glass of Champagne per person for the toast

Evening buffet

Our resident DJ to provide the evening entertainment

A dedicated co-ordinator to assist you during the planning stages

A dedicated banqueting manager to look after you and your guests throughout your special day

Postage of your wedding invitations to UK addresses

Menu tasting with our Executive Chef to choose your wedding breakfast menu

Printing of your placecards, table plan and menus

Red carpet on arrival

White chair covers and your choice of coloured sash

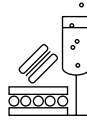
Cake stand and knife

A separate changing room for you or your guests on your wedding day (available from 10am to 5pm)

Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast

Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast.

Canapes



Our canapes are priced from £8 per person based on four pieces from the menu below, the ideal accompaniment for a 30 minute reception. For a longer reception, we would advise that you choose six or eight items per person; six items are priced at £11 per person and eight items are priced at £15 per person.

Your event co-ordinator and our executive chef will be more than happy to assist you with your menu choice.

Cold

- Cucumber with tamarind chutney on mini poppadum (v)
- Toasted walnut and celeriac remoulade (v)
- Smoked halibut, beetroot and creme fraiche
- Pastry case filled with whipped goats cheese and aubergine jam (v)
- Smoked salmon, cream cheese and caper roulade
- Crostini topped with prawn and mango salsa
- Jerk chicken and salsa on tortilla crisp
- Shredded duck, hoisin and cucumber

Hot

- Ratatouille and goats cheese in crisp filo (v)
- Roast pepper tart, smoked paprika (v)
- Sundried tomato and basil arancini (v)
- Aged Cheddar and chive croquettes (v)
- Asparagus and cod tartlets
- Mini jacket potato, crab mayonnaise and chives
- Miniature shepherds pie
- Miniature beef burgers

Mallard, Kingfisher and Conventional Package Menus



Please choose **one** starter, **one** main course, and **one** dessert from the selection below for your entire party attending your wedding breakfast. Should you require a choice menu, supplements will apply; we ask that you advise us in advance of any dietary requirements. Your co-ordinator and our executive chef will be more than happy to assist you with your menu choice.

Appetisers

Roast red pepper soup with olive croutons (v)

Minted salad of cantaloupe melon, feta and fennel (v)

Aubergine caponata, roast peppers and basil, rocket leaves, crostini (v)

Warm aged Cheddar and shallot tartlet, leek and parsley vinaigrette (v)

Flaked smoked salmon and cucumber tian with creme fraiche, pea shoot salad

Pressed ham hock terrine with piccalilli, melba toast

Main Courses

Fillet of sea bream with roast fennel and plum tomato, herbs, new potatoes and beurre blanc sauce

Teriyaki glazed salmon, egg noodles, Asian greens, shitake and sesame

Cornfed chicken breast, Lyonnaise potato and greens, tarragon jus

Dingley Dell pork belly with crushed potato, seasonal greens, apple sauce, cider jus

Slow baked duck leg with bubble 'n' squeak, buttered greens, balsamic jus

Vegetable julienne, ricotta and herbs baked in filo pastry, smoky tomato sauce and rocket (v)

Sweet potato and lentil cakes, seasonal greens and spiced tomato sauce (v)

Desserts

Warm apple galette with butterscotch sauce, vanilla ice cream (v)

Soft chocolate savarin, honeycomb ice cream, pear compote(v)

Mango and raspberry meringue pavlova (v)

Salted caramel chocolate tart, praline Chantilly (v)

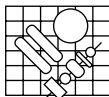
Raspberry and elderflower brulee, almond crunch (v)

Baked white chocolate and lemon cheesecake, vanilla ice cream (v)

To Finish

Coffee and tea with home-made fudge

Unconventional Package Barbecue Menu



Choose any three items from:

Soy marinated salmon fillet with lemon, ginger and coriander dressing

Sword fish steaks with red onion, tomato and lime salsa

Spiced lamb kofta with tzatziki

Marinated chicken thighs in lemon, thyme and honey

Smoked paprika chicken skewer and aoli

Pork and herb sausages

Kentish hop sausages

Choose any three items from:

Grilled halloumi cheese with sweetcorn salsa (v)

Grilled flat mushrooms, thyme, garlic (v)

Red and yellow peppers with basil oil (v)

Corn on the cob with parmesan butter (v)

Grilled courgettes with lemon and parsley (v)

And one from:

Lamb chops with rosemary and thyme

Ribeye steak

Grilled Mediterranean prawns and lemon mayonnaise

BBQ spare ribs

Pork cutlet with rosemary and apple sauce

Grilled maize fed chicken breast

Beef burgers with sweet chilli relish

Salads

Coleslaw (v)

Mixed leaves (v)

Potato, dill and mayonnaise (v)

Tomato, basil and mozzarella (v)

Rocket and parmesan (v)

Desserts and cheese

Cheese board and condiments

Strawberries and clotted cream

Fruit salad

Roasted pineapple skewers

Creme brulee

To finish

Coffee and tea with home-made fudge

Children's menus



Our children's menus are priced at £17.50 per child (3-12 years). Please choose **one** starter, **one** main course, and **one** dessert from the selection below for all children attending your wedding breakfast. You may prefer to choose the option of a child's portion from the adult's menu choice for all the children attending; this will be charged at half the advertised menu price.

Appetisers

Tomato soup (v)

Garlic bread(v)

Bread sticks and crudites with houmous (v)

Mains

Chicken goujons, mayo dip and French fries

Salmon fishcakes and peas

Cumberland ring sausage served with creamy mash and peas

Stonebaked pizza margherita and French fries (v)

Penne pasta with tomato sauce (v)

Desserts

Vanilla ice cream, chocolate sauce (v)

Strawberries and cream (v)

Chocolate brownie, strawberry ice cream (v)

(v) denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish

Evening buffet



A selection of sandwiches and crisps

Plus choose any other four items from the selection below:

Margherita pizza (v)

Coleslaw (v)

Tandoori spiced chicken thighs

Potato skins filled with Cheddar and spring onion (v)

Chips (v)

Leek and Gruyere quiche (v)

Tortilla chips with salsa and sour cream and chive (v)

Vegetable samosas and mango chutney (v)

Chicken satay with peanut sauce

Honey and mustard mini sausages

If you wish to select more than four items, each additional item can be provided for a supplement of £2.50 each.

Within the package an evening buffet is included for all of your day guests; should you invite extra evening guests you are required to cater for all additional guests at £15 per person.

To speak to one of our Sales Executives about your plans for your big day
please call: 01784 220981 or email: sales@therunnymede.co.uk



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