

## A DAY TO REMEMBER...

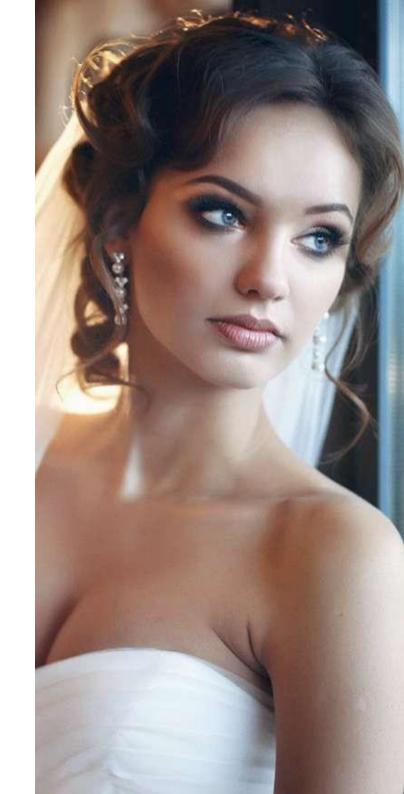
Crowne Plaza Reading East is dedicated to making your wedding day a memorable one.

We recognise that every wedding is different, and that's why we will get to know you and work with you, to help make your wedding day dreams come true.

Our dedicated wedding planner will be by your side from the start of your plans until your big day, and will be on hand to guide, advise and support throughout the lead up to ensure your day runs smoothly, and is everything you dreamed of.



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## A NEW CHAPTER

Discover the exceptional new Crowne Plaza Reading East, set in magical landscaped grounds and offering a magnificent new venue for your Wedding celebrations.

This luxurious new 4 Silver Star 2AA Rosette awarded Hotel & Spa, is the perfect setting for a truly memorable Wedding celebration.



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# The Buckingham Suite

at Crowne Plaza Reading East

Our beautiful new Buckingham Suite, with floor to ceiling windows, is an elegant choice for your bespoke Wedding Breakfast, Cocktail Reception or Dinner Dance.

We offer more than a venue – we specialise in creating an unforgettable experience for you and your guests, combining 2 AA Rosette awarded modern British or authentic Indian cuisine, with an extensive wine selection and attentive and professional service.

We understand that every detail needs to be perfect, and our highly experienced events team are available to attend to all your requirements to guarantee a successful occasion.

<b>DIMENSIONS</b>	CAPACITY
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Length 20.3m Civil Ceremony 260 guests

Width 11.3m Wedding Breakfast 180 guests



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# The Frogmore Suite

at Crowne Plaza Reading East

Our brand new Frogmore Suite is a beautiful and more intimate option for your bespoke Wedding Breakfast, Cocktail Reception or Dinner Dance.

We offer more than a venue – we specialise in creating an unforgettable experience for you and your guests.

Our highly experienced events team are available to attend to all your requirements, to guarantee a successful occasion.

**DIMENSIONS** CAPACITY

Length 14.8m Civil Ceremony 140 guests

Width 9.4m Wedding Breakfast 110 guests



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## SILVER PACKAGE

#### MINIMUM OF 50 GUESTS £90.00 PER PERSON

#### **INCLUDES:**

- Three Course Wedding Breakfast with Tea and CoffeeGlass of Bucks Fizz during the Reception Arrival Drinks
- Half Bottle of Wine with the Meal
- Glass of Sparkling Wine for Toasting
   Complimentary Bridal Suite with Romantic Breakfast in Bed the following morning
- Special Accommodation Rates for Guests
- Wedding Breakfast and Evening Reception Room Hire
- White Table Linen and Napkins
- Table Plan and Name Cards
- A Red Carpet Arrival
- Use of Cake Knife and Stand
- Menu Tasting for the Bride and Groom





## **GOLD PACKAGE**

#### MINIMUM OF 80 GUESTS £99.00 PER PERSON

#### **INCLUDES:**

- Glass of Bucks Fizz on Arrival served with 3 Canapés
- Three Course Wedding Breakfast with Tea, Coffee and Chocolates
- Half Bottle of Wine with the Meal
- Glass of Sparkling Wine for Toasting
- Wedding Breakfast & Evening Reception Room Hire
- 8 Item Evening Buffet for Guests attending the Wedding Breakfast
- Complimentary Bridal Suite with Romantic Breakfast in Bed the following morning
- Special Accommodation Rates for all Wedding Guests.
- White Table Linen and Napkins
- Table Plan and Name Cards
- A Red Carpet Arrival
- Use of Cake Knife and Stand
- Menu Tasting for the Bride and Groom
- Dinner, Bed and Breakfast for the Bridal Couple on their 1st Anniversary (Weekend Night Only)



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# PLATINUM PACKAGE

#### MINIMUM OF 80 GUESTS £125.00 PER PERSON

#### **INCLUDES:**

- Two Welcome Drinks on Arrival served with 3 Canapés
- Still and Sparkling Water on the table
- Three Course Wedding Breakfast with Tea, Coffee and Chocolates
- Half Bottle of Wine with the Meal
- A Glass of Sparkling Wine for Toasting
- Wedding Breakfast and Evening Reception Room Hire
- 8 Item Evening Buffet for Guests attending the Wedding Breakfast
- Our Resident DJ playing all your favourite songs until Midnight
- Complimentary Bridal Suite with Romantic Breakfast in Bed the following morning
- Special Accommodation Rates for all Wedding Guests
- A Red Carpet Arrival
- Use of Cake Knife and Stand
- White Table Linen and Napkins
- Table Plan and Name Cards
- Menu Tasting for the Bride and Groom
- Dinner, Bed and Breakfast for the Bridal Couple on their 1st Anniversary (Weekend Night Only)



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# **ENHANCE YOUR PACKAGE**

## AVAILABLE ADD-ON'S

Glass of Bucks Fizz	£7.50 pp
Glass of Sparkling Wine	£8.00 pp
Glass of Champagne	£12.00 pp
Canapés on Arrival (3 items)	£10.95 pp
Canapés on Arrival (5 items)	£14.95 pp
Sausage and Bacon Baps (At Midnight)	£7.95 pp
Evening Buffet (5 items)	£28.00 pp
Evening Buffet (8 items)	£35.00 pp
Bridal changing room on the day	Price on request
Children's Packages available on request	Under 12 years of age only.



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# **CANAPÉS**

### The perfect accompaniment to your arrival drinks

#### Choose 3 Canapés at £10.95pp | Choose 5 Canapés at £14.95pp | Choose 7 Canapés at £16.95pp

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		Items

Leek, Chive and Parmesan Quiche (v)

Mini Croque Monsier

Salmon Fish Cake

Filo Prawn with Sweet Chilli Sauce

Chicken Satay

Mini Vegetable Spring Roll (v)

Duck Spring Roll

Vegetable Samosa (v)

Spicy Lamb Samosa

#### **Cold Menu Items**

Dipped Strawberries (v)

Tomato and Roquefort Tart (v)

Leek, Chive and Parmesan Quiche (v)

Boccocini and Basil Skewer (v)

Tomato and Basil Bruschetta (v)

Chicken Liver Pate Crostini

Smoked Chicken and Mango

Smoked Salmon and Cucumber

Black Olive and Tomato Pannier (v)

Parma Ham and Mozzarella Skewer

Tuna and Prawn Brochette



## FINGER BUFFET SELECTOR

### Choose 5 Items at £28.00 pp | Choose 8 Items at £35.00 pp | Choose 10 Items at £39.00 pp

Selection of Wraps & Baguettes

Broccoli and Stilton Quiche (v)

Goujons of Lemon Sole

Teriyaki Prawns

Thai Beef Skewers

Paprika Spiced Fries (v)

Leek, Parmesan and Chive Quiche (v)

Smoked Salmon Mousse with Cucumber

Scampi with Tartare Sauce

Thai Spiced Chicken

Roast Beef and Yorkshire Pudding

Tomato and Basil Bruschetta (v)

Roasted Vegetable and Goat's Cheese Quiche (v)

Prawn Spring Rolls with Sweet Chilli Dip

Calamari with Aioli Dip

Chicken Satay Skewer

Mini Lamb Kofta

Courgette Fritters with Sesame Soy Dip (v)

Cajun Spiced Fries (v)

Croque Monsieur Spinach and Ricotta Tartlet (v)

Sausage in Mustard Cream

Smoked Salmon and Cream Cheese Crostini

Tandoori Chicken Drumstick

Salmon Fishcake with Tartar Sauce

Homemade Sage and Onion Sausage Roll

Breaded Mushrooms filled with Blue Cheese (v)

Mini Vegetable Spring Roll (v)

Deep Fried Potato Wedges with Sour Cream (v)

Mini Duck Spring Roll

Choose from a Selection of Homemade Desserts if required, as part of the selector items.



# Banqueting Menu Starters

#### **Treacle Salmon**

Cucumber | Lemon | Dill Buttermilk

#### **Grilled Tiger Prawn**

Tomato | Oyster & Paprika Mayonnaise Chicory | Cucumber

### **Celeriac & Apple Soup**

Smoked Salmon | Dill Oil

#### **Ham Hock & Black Pudding Pressing**

Piccalilli Textures | Pistachio

#### **Duck Liver Parfait**

Kale | New Potato Salad | Truffle Dressing

#### Truffle - Honey Goat's Cheese Mousse (v)

Beetroot Textures | Sourdough Crisp

#### **Smoked Butternut Squash Soup (v)**

Pumpkin Seed | Sherry Vinegar

#### Celeriac (v)

Apple | Dates | Cream Cheese | Truffle | Chervil

#### **Smoked Salmon**

Mousse | Pickle Shallots | Capers | Lemon Gel

#### **Stone Bass Ceviche**

Apple | Samphire | Strawberry Elderflower Mayonnaise | Coriander

#### Pea Soup

Pulled Ham Hock

#### **Chicken Terrine**

Pea | Radish | Forest Mushroom | Frisee

#### **Smoked Duck**

Orange | Sweet Corn | Pine Nut

#### Tomato Carpaccio (v)

Burnt Cucumber | Basil Sorbet

#### Spiced Sweetcorn Soup (v)

#### Spicy Niçoise Salad (v)

Char-Grilled Artichoke | Green Beans | Chilli | Quail Egg Tomato | Ranch Dressing | Olives

#### Salad Caprese (v)

Rocket Salad | Basil Dressing

#### Seared Tuna Tataki

Spiced Avocado | Shallot Dressing

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#### **Chicken Breast**

Kale | Chestnut | Boulanger Potato | Red Wine Sauce

#### Cod

Mussels | Leek Fondue | Crispy Potato Warm Tartare Sauce

#### **Pork Belly**

Creamed Savoy Cabbage | Smoked Mash Potato Apple & Cider Jus

#### **Sea Bass**

Charred Onions | Curried Cauliflower | Tarka Dal

#### **Braised Beef Blade**

Spinach | Truffle Mash | Bourguignon

#### Field Mushroom & Spinach Wellington (v)

Grilled Broccoli | Baby Turnips | Saffron Mash Vegetarian Demi-Glace

#### **Beetroot Pearl Barley (v)**

Barkham Blue Cheese | Candied Hazelnut | Orange Puffed Rice

#### **Chicken Breast**

Forest Mushrooms | Crushed Heritage Potato Café au lait Sauce

#### **Cod Pave**

Salt baked Beetroot | Pomme Purée | Dill Butter Sauce

#### **Chalk Stream Trout**

Fricassée of Baby Gem | Peas | Pancetta Heritage Potato | Seaweed

#### **Braised Beef Blade**

Smoked Onion | Truffle Mash | Bordelaise Sauce

#### Charred Broccoli (ve)

Smoked Peanuts | Satay Sauce | Coriander Chestnut Rice Stuffed Cabbage

#### Risotto (v)

Pea | Spring Onion | Greek Yoghurt Garlic & Shallot Chutney

#### **Baked Fillet of Salmon**

Saffron Crushed Potatoes | Dill Cream

## Baked Portobello Mushroom with Creamed Spinach (v)

Rosti Potato | Baby Carrots

### Tenderloin of Pork Fillet wrapped in Pancetta

Green Beans | Fondant Potato

#### **Roast Breast of Duck**

Braised Red Cabbage | Chateau Potatoes

#### **Butternut Squash, Red Onion & Mushroom Pithivier (v)**

**Glazed Shallots** 

# Banqueting Menu Desserts

**Lemon Tart** 

Raspberry | White Chocolate

**Profiteroles** 

Chocolate Sauce | Whipping Cream

**Coffee & Chocolate Opera Cake** 

Fresh Berries

**Honey & Pecan Chocolate Marquise** 

Lemon & Lime Mousse

Lemon Curd | Orange Segments

Fresh Fruit Platter

Sorbet

**Caramelised Apple Cheesecake** 

**Chocolate Cremeux** 

Vanilla Pannacotta

**Orange Textures** 

**Strawberry & Pistachio Cake** 

Elderflower & Strawberry Gel

**Dark Chocolate & Cherry Mousse** 

Cherry Compote | Chantilly

**Paris Breast** 

Praline | Pastry Cream | Caramel Sauce

White Chocolate and Raspberry Cheesecake

Fresh Fruit Platter (v)

Sorbet

**Mango and Passion Fruit Pavlova** 

**Dark Chocolate Marquise** 

Orange Syrup

**Custard Tart** 

Chantilly | Blackberry Gel

**Peach & Raspberry Swiss Roll** 



# **Additional Courses**



Dipped Strawberries on arrival (nice with Champagne!) £5.50 per person

Sorbet – served as an intermediate course, Mango, Bucks Fizz or Lemon £5.60 per person

Additional small Bowl of Vegetables - served with the Main Course (5 portions per bowl)
£8.50 per bowl

Fruit Plate – Per table of 10 Slices of Galia Melon, Honey Dew Melon, Mango, Pineapple, Kiwi, Strawberries & Grapes £24.95 per platter

Cheeseboard per table of 10 - Selection of English
Cheeses with Celery, Grapes, homemade
Chutney & Biscuits
£35.00 per Cheeseboard

Why not select a Glass of Port per person to accompany the Cheeseboard

From £4.50 per glass





Our Executive Chef welcomes your suggestions or requests.

As all our meals are freshly prepared to Two AA Rosette standard, it will be our pleasure to cater for your favourite dish if not already included on our Banqueting Selector.

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event, and ensure special allergy requirements are identified in advance in writing.

\*\* Please note that all menus are sample menus subject to change \*\*



**READING EAST** 

# THE FIRST NIGHT, THE NEXT CHAPTER

At the end of the big day, your first night together should be the start of something beautiful. Our Bridal Suite is the perfect place to begin the next chapter of your love story.

# ACCOMMODATION FOR YOUR GUESTS

We would be delighted to provide discounted accommodation rates for your guests. With family and interconnecting rooms available, there is a great choice of room types to suit all your guests.



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# **CONTACT US**

Wedding Planner
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