





A taste of Englemere

Over the years Englemere has hosted many special occasions, providing unique and memorable experiences.





Congratulations on your forthcoming wedding



The Englemere Collection has been created to tailor-make your Wedding Day according to your own special requirements. We believe that your Day should be as individual as you are.

Our dedicated team will be delighted to guide and assist you throughout, from the earliest planning stages, to acting as Master of Ceremonies on the day.

The Englemere Collection

To create your own special Wedding package priced per person, select from each of the following components, add them together and then divide by your number of guests:

- ❁ The Reception drinks of your choice
- ❁ The Silver, Gold, Platinum or Seated Buffet Menu (based on minimum numbers)
- ❁ Your choice of drinks package for the meal and toast
- ❁ Venue hire
- ❁ Ceremony room hire (if applicable)

We are pleased to include all of the following:

- ❁ Our undivided attention! Englemere only ever has one wedding per day
- ❁ Exclusive use of the 12 acres of beautiful landscaped gardens
- ❁ The Englemere Wedding Co-ordinator to assist in the planning
- ❁ Personalised Table Plan
- ❁ Silver cake stand and knife
- ❁ Private changing room
- ❁ Private bar facilities
- ❁ Dedicated Event Manager to act as Master of Ceremonies
- ❁ Free onsite and overnight car parking for everyone

Upon confirming your wedding at Englemere we will happily provide you and your partner with a complimentary menu tasting. Englemere also offers access to a discounted and highly professional chair cover and stationary service, samples of which are available upon request.



Maximum Wedding breakfast numbers are 100 seated and 220 for a standing fork buffet.

Englemere is delighted to offer a saving of £500 for weddings booked on a Saturday in January to March and October and November.

Continued over

Venue Hire

The Venue Hire fee for Englemere on Saturday, Sunday and Bank Holidays is £1,750.00

The fee for use of Englemere Monday to Friday is £900.00

(These fees do not include the civil ceremony room hire charge)

Civil Wedding Ceremonies and Room Hire

We offer a choice of formal rooms for the Wedding Ceremony to enable your whole day to be enjoyed at Englemere. These rooms are suitable for 20 to 100 people.

Civil ceremony room hire is £250.00 Monday to Thursday or £350.00 Friday, Saturday and Sunday, when booked in conjunction with The Englemere Collection.

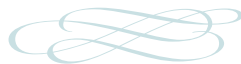
It is the Bride and Groom's responsibility to book the Registrar. You are able to book this provisionally twelve months prior to the Wedding date.

To arrange this you will need to contact:

Windsor and Maidenhead Register Office,
Town Hall,
St. Ives Road,
Maidenhead,
Berkshire, SL6 1RE

Telephone number: 01628 796 422.

There is a Register Office charge for this service, which will be quoted to you on application.



All prices are based on a minimum of 80 adults on Saturdays and Sundays for all Weddings taking place between May – September and December.

A booking is not deemed binding until confirmed in writing by Englemere.

All prices are applicable until 31st December 2012 and include value added tax at 20%.



The Reception

Your drinks reception can take place either in the house or on the terraces overlooking the private gardens.

You may wish to offer your guests welcome drinks on arrival, please choose from the following:

Red or white house wine	£3.00
Pimms or winter Pimms	£3.00
Sparkling wine	£3.50
Kir Royale	£4.85
Bucks fizz	£3.00
Mulled wine	£2.80
House champagne	£5.00
Bellini	£5.75
Fruit juice or fruit punch	£1.45
Bottled mineral water	£3.05 per bottle
Reception nuts, olives and savouries	80p per person

All drinks are priced per glass.

Full private bar facilities available.



Wine Selections

TO COMPLEMENT THE WEDDING BREAKFAST

For ease of planning, we have suggested three wine packages, or alternatively our Englemere Wine Selection is available.

WINE PACKAGE 1

2 glasses of either Marques Calado Macebo (*Spain*) or La Fête Rouge (*France*)
Glass of sparkling Cava Calamino for the toast (*Spain*) **£10.20 per person**

WINE PACKAGE 2

2 glasses of either Masse Bianco Umbria (*Italy*) or Maseo Rosso Umbria (*Italy*)
Glass of J De Telmont Grande Reserve Brut Champagne for the toast (*France*) **£12.30 per person**

WINE PACKAGE 3

2 glasses of either Pinot Grigio Malandrino (*Italy*) or Rioja, Les Bailadores (*Spain*)
Glass of Heidsieck Monopole Gold Top Vintage for the toast (*France*) **£17.40 per person**

Bottled mineral water is available at £3.05 per bottle.

We will endeavour to supply the wines listed but have the right to substitute a wine with an alternative should this become necessary

CORKAGE

You may elect to bring in your own wine. Corkage prices are per 75cl bottle and are available only up until the completion of the meal.

Still wine £12.00

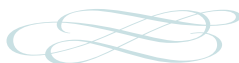
Sparkling wine £14.00

Champagne £16.00

PRIVATE BAR

The bar is licensed until 12.00am.

Credit facilities can be arranged prior to the event, with full payment received in advance.





The Evening Reception

EVENING BUFFETS

Complete your day by offering your guests an evening buffet

Evening Buffet A

£15.30 per person

A selection of filled sandwiches (V)
BBQ chicken drumsticks
Savoury cheese slice
Mozzarella cheese melts (V)
Mini quiche
Tortilla chips (V)

Evening Buffet B

£17.30 per person

All of the following English, Chinese and Indian finger foods served with a selection of dips.

English Selection

Filled Sandwiches (V)
Mini pork pies
Mini savoury eggs
Mini wrap selection

Chinese Selection

Dim Sum (V)
Prawn crackers
Chicken satay
Duck and hoisin
spring rolls

Indian Selection

Pokra (V)
Chicken tikka splits
Lamb samosa
Vegetable samosa (V)

Evening Buffet C

£19.40 per person

A selection of fine open sandwiches (V)
Mexican chicken kebabs
Breaded scampi and tartare sauce
Pancake rolls
Croque Monsieurs
Sweet potato curry bites (V)
Mini cheese burgers
Tortilla chips (V)

(Minimum of 50 people catered for)

Something a little different

A selection of British and Continental cheeses served with an assortment of fine crackers, garnished with grapes and celery **£7.15 per person** and add pâté for just **£3.05 per person**

Bacon, sausage or brie and cranberry with rocket filled rolls at **£4.10 each**

Crudités with an assortment of dips and hot garlic dough balls at **£5.10 per person**

Chips in a cone at **£2.00 each**

Mini fruit tartlets or profiteroles at **£3.60 per person**



Englemere Wine List

HOUSE WINES

Marques Calado Macabeo <i>Spain</i>	£12.00
Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel, the smooth and velvety palate is fruit driven with citrus and banana characteristics.	
La Fête Rouge <i>France</i>	£12.00
Ruby red colour with a nose of blackberry, redcurrant and a hint of spice. A well balanced, elegant wine.	
Marques Calado Rosé <i>Spain</i>	£14.00
Strawberry and raspberry flavours are complimented by a creamy texture and crisp, refreshing acidity.	
Cava Calamino <i>Spain</i>	£19.95
This traditional Cava is well balanced with fresh fruits & a distinctive nutty twang.	
J De Telmont Grande Reserve Brut Champagne <i>France</i>	£30.00
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Wonderfully aromatic.	

PREMIUM WINES

✿ WHITE

Michel Servin Blanc <i>France</i>	£13.00
With aromas of peach, grapefruit and a hint of peony this wine is wonderfully light and fresh.	
Masse Bianco Umbria <i>Italy</i>	£13.50
Full of southern Italian character, the palate is soft with intense aromas of tropical and citrus fruits but refreshing zippy acidity.	
Nandu Sauvignon Blanc <i>Chile</i>	£14.00
Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.	
Bantry Bay Chenin Blanc <i>South Africa</i>	£14.00
An aromatic wine with hints of tropical and citrus fruit on the nose and palate.	
Five Foot Track Chardonnay <i>Australia</i>	£16.00
Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.	
Alfredini Garganega Pinot Grigio <i>Italy</i>	£18.00
Dry with a fruity bouquet and a lovely, refreshing finish.	
Ferlands Sauvignon Blanc <i>New Zealand</i>	£19.00
A well-balanced wine with a fruit -driven palate with a lasting and refreshing finish.	
Chablis, Jacques Decharmes <i>France</i>	£22.00
This is a lively and fresh Chablis with clean citrus aromas. Crisp and fruity on the palate with a good steely character. The finish is long and lean, perfect for accompanying meaty white fish.	
Pouilly-Fumé Les Cascadelles, Caves de Pouilly-sur-Loire <i>France</i>	£24.00
A classic Sauvignon Blanc with flavours of gooseberries, lime and fresh grass backed by an elegant mineral character.	

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❁ ROSE

- Bois des Violettes Rose *France* £15.00
Wonderfully fresh with intense aromas of violet and lychee. The palate is youthful, juicy, rich and well balanced.
- Torre Alta Pinot Grigio Rosé *Italy* £18.00
Elegant notes of acacia flowers on the nose with a soft yet rounded palate.
- Château Guiot Rosé *France* £20.00
An elegant wine with an intense aroma of fleshy, juicy fruit, and refreshingly persistent flavours. Grenache, Syrah and Cinsault are grown on the unique rolling pebbles, “Gress,” of Château Guiot.

❁ RED

- Marques Calado Tempranillo *Spain* £13.00
Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and sweet spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.
- Masseo Rosso Umbria *Italy* £13.50
Wonderfully aromatic produced in the sunny southern Italian climate of Umbria renowned for producing soft and fruity wines. Typically spicy on the nose with juicy berry characters and a long and velvety finish.
- Alto Plano Merlot *Chile* £14.00
On the nose rich notes of plums and blackberries are lifted by traces of chocolate and mocha. The palate is silky yet structured, with concentrated berry fruit
- Nandu Cabernet Sauvignon *Chile* £15.00
Incredibly pure and fast-flowing fruit fills the far-flung corners of the mouth with rich cassis and sweet spices. The tannins are ripe and subtle and the finish rounded.
- Aires Andinos Malbec *Argentina* £16.00
A rich, ripe wine with plenty of smooth black fruit and warming hints of spice.
- Five Foot Track Shiraz Cabernet *Australia* £16.00
A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.
- Rioja, Los Bailadores *Spain* £18.00
From the leading wine region in Spain, this Rioja is violet in colour and soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla.
- Baron de Baussac, Carignan Vieilles Vignes *France* £19.00
Deep and inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak aging. Bold meaty tannins provide satisfying texture and length.
- Macon Rouge “Les Roches Rouges”, Louis Jadot *France* £25.00
This is a rich, full bodied wine showing great concentration of flavour. With juicy black fruit on the nose and palate backed up by a smoky sandalwood character.

CHAMPAGNE & SPARKLING

- Prosecco di Conegliano Valdobbiadene £23.95
This fine, fruity Prosecco reveals hints of apples and pineapples. Ideal as an apéritif or to accompany light food.
- Heidsieck Monopole Gold Top Vintage, Champagne £38.00
One of the oldest producers of quality wine the Champagne region. This vintage Champagne is soft and rich, with hints of citrus, apple and subtle vanilla. A real treat for the senses.
- Oeil de Perdrix Rosé NV, Champagne £45.00
Named as its light, delicate colour matches that of the eye of the partridge, this is a subtly delicious champagne. Although certainly delicate in style, there is a perfect weight of fruit, developing fine biscuity characteristics as the wine matures.
- Taittinger Brut Réserve, Champagne £50.00
A fine old house with a distinctively light, fresh, pure style, Taittinger is a consistent crowd pleaser.
- Bollinger Special Cuvée, Champagne £60.00
A full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.



TRIED & TESTED
Wedding Suppliers 

We hope you will find this list of wedding suppliers helpful. They have all come to Englemere over the years and we are happy to provide their contact details. We do not have any financial arrangements with them, nor do we recommend one above another.

CAKES

The Sugar Box – *Debbie*
www.sugarboxcakes.co.uk

Tel: 01344 467 400
07899 866 603

ENTERTAINMENT

Music Mania – *Gary*
music-mania@hotmail.co.uk

Tel: 07710 422 713

Phat Medallion – *Cecilia*
www.phatmedallion.co.uk
info@phatmedallion.co.uk

Tel: 07906 930 248

DJ Space Bar Productions – *Josh*
www.spacebarproductions.com
info@djspacebar.com

Tel: 07956 518 944

FLORISTS

Longacres Nursery
www.longacres.co.uk
cutflowers@longacres.co.uk
London Road, Bagshot, Surrey GU19 5JB

Tel: 01276 476 778

Nicci-G's
www.nicci-gs.com
customerservice@nicci-gs.com

Tel: 01276 38998

MEN'S WEAR

Windsor Formal Hire – *Phil*
www.windsorformalhire.com
phil@windsorformalhire.com
75 Victoria Street, Windsor, Berkshire SL4 1EH

Tel: 01753 620 800

Black Tie – *Chris*
www.black-tie-hire.co.uk
blacktiehire@btconnect.com
79 Church Street, Crowthorne, Berkshire RG45 7AW

Tel: 01344 778 883

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PHOTOGRAPHERS

Artis Studios – Kat

www.artisstudios.com
kat@artisstudios.com

Tel: 01344 870 033

AJ Photographic – Adam

www.ajphotographic.co.uk
adam@ajphotographic.co.uk

Tel: 01276 683 712
07801 552 913

Fielder Photography – Gary

www.fielderphotography.co.uk
contact@fielderphotography.co.uk
3 Malt House Close, Old Windsor, Windsor SL4 2SD

Tel: 01753 868 414
07806 839 711

TAXI SERVICE

Ascot Cars

www.ascot-cars.com

Tel: 01344 297 297
01344 872 472

TRANSPORT

Charismatic Cars – James

www.charismaticcars.co.uk
cars@charismaticcars.co.uk

Ashridge Wood House, Forest Road, Wokingham, Berkshire RG40 5RA

Tel: 01189 787 308

Berkshire Classic Cars – Jim

www.berkshireclassiccars.co.uk
jim@berkshireclassiccars.co.uk

Honeywood House, Chapel Lane, Binfield, Berkshire RG42 4AR

Tel: 01344 644 054
07919 288 882

Ascot Carriages – Jo

www.ascot-carriages.co.uk

Tel: 07811 543 019

