



Weddings

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.



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 hotel is the perfect setting for truly
memorable wedding.



Buckingham Suite

Our Buckingham Suite is an elegant choice for your bespoke Wedding breakfast, cocktail reception or dinner and dance.

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

We understand that every detail needs to be perfect and personal.

DIMENSIONS

Length 69.2 m

Width 37.7 m

CAPACITY

Civil Ceremony 220

Wedding Breakfast 180

Frogmore Suite

Our Buckingham Suite is an beautiful choice for your
bespoke

Wedding breakfast, cocktail reception or dinner and dance.

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

We understand that every detail needs to be perfect and
personal.

DIMENSIONS

Length 47.9 m

Width 30.8 m

CAPACITY

Civil Ceremony 140

Wedding Breakfast 90



SILVER PACKAGE

MINIMUM OF 50 GUESTS

£70.00 PER PERSON

INCLUDES:

- Three Course Wedding Breakfast With Tea And Coffee
- A Glass Of Bucks Fizz During Reception Drinks
- A Glass Of Sparkling Wine For Toasting
- A Glass Of House Wine With The Meal
- Complimentary Bridal Suite With Romantic Breakfast In Bed
- 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 Bride and Groom



GOLD PACKAGE

MINIMUM OF 80 GUESTS

£80.00 PER PERSON

INCLUDES:

- A Glass Of Bucks Fizz On Arrival Served With 3 Canapés
- Three Course Wedding Breakfast With Tea, Coffee And Chocolates
- A Glass Of Sparkling Wine For Toasting
- Half Bottle Of Wine With The Meal
- 8 Item Evening Buffet For Guests Attending The Wedding Breakfast
- Breakfast Wedding Breakfast & Evening Reception Room Hire
- Our DJ Playing All Your Favourite Songs Until Midnight
- Complimentary Bridal Suite With Romantic Breakfast In Bed
- Special Accommodation Rates For Guests
- White table linen and napkins
- Table plan and name cards
- A red carpet arrival
- Use of cake knife and stand
- Menu tasting for Bride and Groom
- Dinner, Bed and Breakfast for the Bridal Couple on their 1st Anniversary (Weekend night only)



PLATINUM PACKAGE

MINIMUM OF 80 GUESTS

£115 PER PERSON

INCLUDES:

- Two Welcome Drinks On Arrival Served With 6 Canapés
- Still and Sparkling water on the table
- Three Course Wedding Breakfast With Tea, Coffee And Chocolates
- A Glass Of Sparkling Wine For Toasting
- Half Bottle Of Wine With The Meal
- 8 Item Evening Buffet For Guests Attending The Wedding Breakfast
- Wedding Breakfast And Evening Reception Room Hire
- Our DJ Playing All Your Favourite Songs Until Midnight
- Complimentary Bridal Suite With Romantic Breakfast In Bed
- Special Accommodation Rates For Guests
- A red carpet arrival
- Use of cake knife and stand
- White table linen and napkins
- Table plan and name cards
- Menu tasting for Bride and Groom
- Dinner, Bed and Breakfast for the Bridal Couple on their 1st Anniversary (Weekend night only)



ENHANCE YOUR PACKAGE

AVAILABLE AD-ON'S

- Glass of Bucks Fizz £6.50 per person
- Glass of Sparkling Wine £8.00 per person
- Glass of Champagne £12.00 per person
- Canapés on Arrival (3 items) £9.95 per person
- Canapés on Arrival (5 items) £12.95 per person
- Evening Buffet (8 items) £26.00 per person
- Bacon / Sausage Baps at Midnight £7.95 per person
- Children's Packages available on request

SILVER WEDDING PACKAGE SAMPLE MENU

Starter

Smoked Trout Mousse with Marinated Cucumber and Caviar
Leek and Potato Soup with Chive Crème Fraiche (V)
Ham Hock Terrine with Sweet Pea Puree
Salad Caprese with Rocket Salad and Basil Dressing (V)

Main Course

Baked Fillet of Salmon
with Saffron Crushed Potato and Dill Cream
Slow Roast Belly of Pork
with Mustard Mash and Sage Sauce
Breast of Chicken stuffed with Herb Mousse, Fondant Potato and
Rich Red Wine Sauce
Baked Portobello Mushroom with Creamed Spinach, Rösti Potato
and Baby Carrot's (V)

(All main courses are served with Vegetable & Potato Garnish)

Dessert

Lemon and Ginger Cheesecake with Lime Syrup
Chocolate Brownie with Red Fruit Coulis
Vanilla Pannacotta with Strawberry Compote
Classic Paris Breast with Chantilly Cream

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)
£7.00 per bowl

Fruit Plate – Per table of 10
Slices of Galia Melon, Honey Dew Melon, Mango,
Pineapple, Kiwi, Strawberries & Grapes
£22.95 per platter

Cheeseboard per table of 10 Selection of English
Cheeses with Celery, Grapes, homemade Chutney &
Biscuits
£28.00 per Cheeseboard

Why not select a Glass of Port per person to accompany
the Cheeseboard From
£3.30 per glass

GOLD & PLATINUM WEDDING PACKAGE SAMPLE MENU

Starter

Seared Tuna Tataki with Spiced Avocado and Shallot Dressing

Asparagus and Lemon Grass Soup (V)

Smoked Duck with Celeriac Remoulade, Rocket Salad and Aged Balsamic Dressing

Grilled Vegetable Salad with Goats' Cheese and Parsley Sauce (V)

Main Course

Roulade of Sole with Lobster Bisque, Saffron Potato and Baby Leeks

Tenderloin of Pork Fillet wrapped in Pancetta, Green Beans and Fondant Potato

Roast Breast of Duck

with Braised Red Cabbage and Chateau Potatoes

Butternut Squash, Red Onion and Mushroom Pithivier served with Glazed Shallots (V)

(All main courses are served with Vegetable & Potato Garnish)

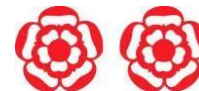
Dessert

Classic Lemon Tart with a Fruit Coulis

White Chocolate and Raspberry Cheesecake

Mango and Passion Fruit Pavlova

Dark Chocolate Marquise with an Orange Syrup



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.

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

CANAPÉS

The perfect accompaniment to your arrival drinks

Choose 3 Canapés £9.95 Choose 5 Canapés £12.95 Choose 7 Canapés £15.95

Hot Menu Items

Leek, Chive and Parmesan Quiche (v)
Mini Croque Monsier Salmon Fish Cakes
Filo Prawns 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 Skewers (v)
Tomato and Basil Bruschetta (v)
Chicken Liver Pate Crostini
Smoked Chicken and Mango
Smoked Salmon and Cucumber
Black Olive and Tomato Panniers (v)
Parma Ham and Mozzarella Skewers
Tuna and Prawn Brochette

FINGER BUFFET SELECTOR

Choose 8 Items £26.00 per person Choose 12 Items £31.00 per person Choose 16 Items £36.00 per person

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 Skewers

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 Drumsticks

Salmon Fishcake with Tartar Sauce

Homemade Sage and Onion Sausage Roll

Breaded Mushrooms filled with Blue Cheese (v)

Mini Vegetable Spring Rolls (v)

Deep Fried Potato Wedges with Sour Cream (v)

Mini Duck Spring Rolls

Served with a Selection of Homemade Desserts

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 your guest list.





CONTACT US

Wedding Planner

T: 01189444231

E: events@cpreading.co.uk

Wedding Accommodation

T: 01189 440444

E: reservations@cpreading.co.uk

W: www.cpreading.co.uk



Reading East

Wharfedale Rd, Winnersh, Triangle,
Reading RG41 5TS