



Organising a wedding can be a daunting task. We will be only too pleased to assist you with all aspects of your special day.

All wedding days are special and we aim to guide you through the possibilities to make your day special and unique to you. With many years experience we will talk you through the possibilities to tailor your wedding requirements, we firmly believe there is no set formula.

Included in the cost of the Packages is the following:-

The service of our Wedding Co-ordinator, who will help you plan your day from booking to the day

The service of a our 'Master of Ceremonies', who will liaise with you and the Wedding Co-ordinator 7-10 days prior to your Wedding Day

Red Carpet on arrival

Room hire is included in the packages

Complimentary menu tasting for the Bride and Groom 5 months prior to the Wedding (not applicable to buffet menus)

Free use of the hotel cake stand and cake knife

White or ivory linen tablecloths and napkins (coloured linen is available at an extra cost)

A complimentary deluxe double room for the evening of your Wedding or (upgrade to our Bridal Suite for an additional £80.00)

Leisure Pass for the Bride and Groom for the Leisure Club and fully equipped gym, for 4 weeks prior to your wedding day (non-transferable)

Customised personalised web page on the Marriott website for your guests to book their rooms, view your gift list and menu details

If you would like to discuss any of our menus in more detail our Executive Chef would be delighted to meet with you



The 'Sir Henry Royce' Suite

Our largest and most popular suite, the 'Sir Henry Royce Suite' is spacious and superbly situated overlooking the lake. Fully air-conditioned, you and your guests will be comfortable for the duration of the day.

The Suite boasts a large private Foyer and Bar area, also overlooking the lake, with direct access onto the patio and grounds.

The 'Sir Henry Royce' Suite can accommodate up to 200 guests for the Wedding Breakfast and up to 250 for the Evening Reception

The 'Emperor' Suite

Our hexagonal 'Emperor Suite', has air-conditioning and secret lighting to add to the ambience. The dance floor will be laid after your Wedding Breakfast ready for your Evening Reception. Arrival drinks can be served in the 'Senses' Bar for up to 100 guests for the Wedding Breakfast and up to 150 for the Evening Reception.

We are pleased to offer you a 10% discount on pre-booked items, when booking your wedding at the Hotel on a Friday (terms and conditions apply)

We have several function Suites which are licensed for Civil Marriage Ceremonies. To book your Civil Ceremony, contact our Wedding Co-ordinator to check availability and view the function suite. Select your date and make a provisional booking.

Contact the Registrar to ensure they are available to conduct the Service on the date and time you require and give them details of your 'Notice of Marriage'.

Confirm the booking by paying your deposit and returning a signed copy of your 'Event Contract'

Please contact:
Superintendent Registrar
Peterborough Register Office
The Lawns, 33 Thorpe Road
Peterborough PE3 3NN
Telephone Number 01733 897644

**Room Hire Fee payable to the Hotel to hold your
Wedding Ceremony £300.00**

Fees are also payable to the Registry Office

Peterborough Marriott Hotel, Lynch Wood Business Park, Peterborough
PE2 6GB

Arrival Drinks

Glass of House Champagne with a Strawberry	£9.00
Bucks Fizz with Champagne	£9.50
Bucks Fizz with Sparkling Wine	£4.50
Alcoholic Fruit Punch	£5.00
Cocktails available from	£5.50
Fruit Punch	£3.95
Pimm's Cocktail	£3.95
Mulled Wine	£4.50
Jug of Orange Juice	£6.95
Jug of Lager	£9.95
Nuts, crisps and nibbles	£1.95

Arrival Entrees

Choose three of the following	£4.50
Mini filled savoury croissants	
Mini petit crolines	
Savoury choux pastries	
Fruit kebabs	
Cherry tomato and mozzarella sticks	
Crispy chicken bites	

Canapés

Select 5 Canapés from the following	£6.00
Crab, Lime and Ginger	
Mini Black Olive and Tomato Quiche	
Avocado and Spring Onion Crôte	
Tuna and Chilli Bites	
Parma Ham and Basil Pizza	
Duck and Orange Pâté	
Pineapple and Melon Skewer	
Cherry Tomato and Mozzarella Crôte	
Smoked Trout, Dill and Lemon	



Spring Silver Package

Starters

Spring Vegetable Soup
Prawn Salad with Apple and Walnuts
accompanied with Marie Rose dressing
Classic Chicken Caesar Salad

Main Courses

Chargrilled Chicken supreme with Smoked Pancetta served with
Wild Mushroom White Wine sauce
Roast Loin of English Pork
served with caramelised Apple and Cider jus
Pan-fried Salmon fillet with Chive Beurre Blanc
Selection of seasonal vegetables

Desserts

Chocolate Cream Torte
Fruity Champagne Charlotte
Caramel Apple Crunch Tart

Coffee and Mints

Drinks Package

Arrival

Glass of Bucks fizz with Sparkling Wine

Wedding Breakfast

2 glasses of House Wine

Toast

Glass of Sparkling Wine

Price

£46.95



Spring Gold Package

Starters

Lightly minted Pea Soup
Smoked Salmon platter, Tomato and Caper Vinaigrette
with Croutons
Chicken Liver Parfait
served with spiced Fruit Compote

Main Courses

Rump of English Lamb
served with creamy mash Potato and Rosemary jus with spring greens
Herbs and Pepper infused roast Sirloin of Beef
served with Yorkshire pudding and Red Wine jus
Crab crusted Salmon fillet
served with Lemon Crème Fraiche
Selection of seasonal Vegetables

Desserts

Chocolate Truffle
Apple and Custard Flan
Baked Cheesecake

Coffee and Mints

Drinks Package

Arrival

Glass of Pimms

Wedding Breakfast

2 glasses of House Wine

Toast

Glass of Sparkling Wine

Price

£49.95

Peterborough Marriott Hotel, Lynch Wood Business Park, Peterborough
PE2 6GB



Summer Silver Package

Starters

Summer Vegetable Soup
Medley of Melon
served with Summer Berries
Duck and Orange Paté
served with Pear chutney and Croutons

Main Courses

Roast breast of Chicken
with baked New Potatoes and creamy Leek Gratin
Individual Pork Chop
served with Mustard mash Potato and Honey roasted Carrots and Red Wine Jus
Grilled black Bream fillet
With Mediterranean Vegetables, Tomato and Coriander Lime Salsa
Selection of seasonal Vegetables

Desserts

Chocolate Truffle
Summer Fruits and Champagne Charlotte
Baileys Crème Brulee

Coffee and Mints

Drinks Package

Arrival

Glass of Bucks fizz with Sparkling Wine

Wedding Breakfast

2 glasses of House Wine

Toast

Glass of Sparkling Wine

Price

£46.95

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PE2 6GB



Summer Gold Package

Starters

Cream of Tomato and Red Pepper Soup
Traditional Niçoise Salad with Tuna
Parma Ham, Plum Tomato and Mozzarella Salad
with Pesto dressing

Main Courses

Traditional Roast Sirloin of Beef
served with Yorkshire Pudding and seasonal Vegetables
Roasted Rump of Lamb
with sautéed Lyonnaise Potatoes and Red Wine Jus
Sea Bass Fillet with Seafood Bisque and Potato cake
Selection of seasonal Vegetables

Desserts

Fondant au Chocolate with Ice Cream
Lemon Panacotta
Summer Fruit Cheesecake

Coffee and Mints

Drinks Package

Arrival

Glass of Pimms

Wedding Breakfast

2 glasses of House Wine

Toast

Glass of Sparkling Wine

Price

£49.95



Winter Silver Package

Starters

Winter Vegetable broth
Flaked Salmon and Crab Salad with Horseradish dressing
Warm Goats Cheese and caramelised Red Onion Tartlet

Main Courses

Roast Turkey with Traditional trimmings
Roast Beef with Yorkshire Pudding served
with seasonal Vegetables and Red Wine Jus
Supreme of Salmon en Croute
with wilted Spinach and Lemon Butter sauce served with Potatoes
Selection of seasonal Vegetables

Desserts

Citrus Tart
Warm Jam Roly Poly
Profiteroles

Coffee and Mints

Drinks Package

Arrival

Glass of Bucks fizz with Sparkling Wine

Wedding Breakfast

2 glasses of House Wine

Toast

Glass of Sparkling Wine

Price

£46.95



Winter Gold Package

Starters

Butternut Squash and Sweet Potato Soup
Cranberry and Brie
wrapped in Filo Pastry
Traditional Oak Smoked Salmon
served with Capers, Lemon Crème Fraiche and crusty Bread

Main Courses

Traditional Scotch Sirloin with Yorkshire Pudding
served with seasonal Vegetables and Red Wine Jus
Duck Leg Confit au Orange,
Red Cabbage and creamy Potatoes
Poached Haddock Fillet
With Spinach, Potato cake, Poached Egg and Hollandaise sauce
Selection of seasonal Vegetables

Desserts

Bread and Butter Pudding
Baked Cheesecake
Chocolate Irish Truffle

Coffee and Mints

Drinks Package

Arrival

Glass of Mulled Wine

Wedding Breakfast

2 glasses of House Wine

Toast

Glass of Sparkling Wine

Price

£49.95

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Vegetarian Main Courses

Mediterranean Vegetable Frittata
served with garden Salad

Mushroom and Asparagus Risotto
with Roquette and Parmesan

Red Onion and mixed Pepper Tart Tatin
topped with Goats Cheese and
served with a rich Tomato and Herb sauce and Side Salad

Ricotta and Porcini Ravioli,
Served with White Wine and Garlic sauce with Parmesan



Children's Menu

Starters

Freshly made Chef's soup with Noodles

Potato Skins

filled with Cheese and Bacon

Garlic Bread

topped with Tomato and Cheese

Main Courses

Pork Sausages

served with mash Potato and Red Onion Gravy

Grilled Chicken Breast

served with New Potatoes and seasonal Vegetables

Fish Fingers

served with Peas and Fries

Pasta with Tomato Sauce topped with Cheese

Desserts

Ice Cream and Choc Chip Muffin with Chocolate Sauce

Banana Split

FAB Ice Lolly

Three Courses

£7.50 per child



Evening Buffet

Buffet One

£12.95

A selection of sandwiches and wraps with a selection of four items from the Selector Menu

Buffet Two

£14.95

A selection of sandwiches and wraps with a selection of six items from the Selector Menu

Buffet Three

£16.95

A selection of sandwiches and wraps
with a selection of eight items from the Selector Menu

Selector Menu

Prawn Marie Rose on toasted bread

BBQ Chicken strips

Tandoori Chicken strips

Breaded Chicken

Selection of Quiches

Selection of Pizzas

Pork Satay skewers

Onion Bajis

Vegetable Pakoras

Vegetable Samosas

Lamb Samosas

Potato Wedges

Fresh Fruit Skewers

Other items may be added at a cost of £1.50 per item, per person.



Summer BBQ Menu

BBQ Chicken
BBQ Beef Burgers
BBQ Pork Chops
Sausages

Selection of Breads
Selection of fresh green Salads
Rice Salad
Pasta Salad
Potato Salad
Spicy Potato Wedges
Various dips and sauces

Hog Roast menu priced individually

Minimum of 50 guests for BBQ

Price
£19.50 per person



Hot Buffet

3 items (including a Vegetarian dish) and accompaniments served in chaffing dishes

Lasagne
Cottage pie
Fisherman's pie
Chicken Arrabiata
Chicken in a Mushroom Cream sauce
Chicken curry
Beef and Ale pie
Steak and Kidney pie
Beef and mixed Peppers Chinese style
Irish Stew
Chilli Con Carne
Lancashire Hot Pot
Vegetable Lasagne
Mushroom and Asparagus risotto
Penne pasta
with creamy Tomato sauce and mixed Peppers

Accompaniments

Rice
Salads
Chips
Garlic Bread
Fresh Bread

Price
£19.95 per person

Wine List

White Wines

Light, fresh and crisp whites

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| 1 | Cullinan View Chenin Blanc – Robertson, South Africa 2010/11
The grape which has put South Africa on the World wine map. You may find apple, nut and citrus flavours | £21.45 |
| 2 | Montemarino Pinot Grigio – Veneto, Italy
A firm favourite, produced just outside Verona. Refreshing pear and citrus notes | £19.95 |
| 9 | Errazuriz Sauvignon Blanc - Casablanca Valley, Chile 2010/11
From an ancient estate comes this thoroughly up-to-date, lively wine with fresh fruit salad aromas. | £25.45 |

Aromatic and Fruit Un-oaked White Wines

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| 11 | La Campagne Viognier - VdP d'Oc, France 2008/9
This Viognier has refreshing apricot fruit notes and a rounded mouth feel | £21.95 |
| 12 | Kell's Edge Riesling/Gewurztraminer - South Eastern Australia 2010/11
Medium dry in style with lovely hints of lychee and pleasant sweetness on the finish | £21.45 |
| 13 | Kleine Zalze Barrel Fermented Chenin Blanc - South Africa 2010/11
This is a special wine made from Kleine Zalze's best vineyard plots and enhanced by the creaminess of oak fermentation | £24.95 |

Red Wines

Light fruity reds

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| 17 | Côtes du Rhône, La Dentelière - Rhône, France 2009/10
A simple, satisfying red displaying warm summer fruits. Produced around the rolling hills of Northern Provence | £23.45 |
| 18 | Marchesini Cabernet, Veneto – Italy 2009/10
Delicate style of Cabernet with warm redcurrant fruit a hints of cherry. | £19.95 |
| 22 | Errazuriz Merlot - Curicó Valley, Chile 2009/10
A velvety and satisfying wine from Chile's premier family run wine estate. Partially aged in oak. | £25.95 |
| 23 | Mill Cellars Shiraz- South Eastern Australia 2009/10
Bursting with juicy, peppery fruit, so vibrant and easy to drink. | £21.45 |

Red Wines cont/...

Rich, spicy and rustic red

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| 24 | Kleine Zalze Pinotage - Stellenbosch, South Africa 2009/10
South Africa's own grape be it a little rustic, but here it just oozes with charm and fresh fruit character | £24.95 |
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Rosé

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| 34 | Montemarino Pinot Grigio Rosé - Veneto, Italy
Made in a medium dry style, showing soft strawberry fruit. The colour is a delicate pale pink | £19.00 |
| 35 | Louis Eschenauer Cinsault Rosé, Pays d'Oc – France 2010/11
Dry, stylish Languedoc rosé lifted by elegant red berry and spice notes. | £23.95 |

Sparkling Wines

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| 36 | Codorniu Clásico Brut, Cava - Spain NV
The family-owned house of Codorniu has winemaking roots dating back to 1551. Their Cava's are some of the best around | £25.95 |
| 37 | Prosecco Extra Dry, Fantinel – Italy
From renowned producer Fantine, this Prosecco is elegant and deep flavoured. | £37.45 |

Champagnes

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|----|----------------------------------------------------------------------------------------------------------------------------|--------|
| 39 | Piper-Heidsieck Brut NV
Multi-award winning Champagne, highly complex in flavour and wonderfully balanced | £55.00 |
| 40 | Lanson Brut Rose
A refreshingly dry rose Champagne with aromas of strawberries and flowers. | £75.00 |
| 41 | Moët & Chandon Brut Imperial NV
Deservedly famous Champagne that continues to improve.
Balanced, fresh, soft but dry | £75.00 |

The function bar closes at 12 30am and the entertainment finishes at 1 00am.

Should you wish to extend the bar until 1 30am and your entertainment till 2 00am , there will be a charge of £100.00.



Accommodation

Special rates are available to any of your wedding guests who wish to stay overnight
(limited availability)

163 luxury en-suite bedrooms
Full air conditioning
Hairdryers
Trouser Press (on request)
Iron and ironing board
Tea and coffee making facilities
Direct dial telephones
Data ports
In room safes

All our prices include service; full English breakfast (where applicable), VAT and use of the Marriott Leisure Club. Check-in time is from 2 00pm, however earlier check-in may be available on the day. When making the bedroom reservation, please ask our Reservation team to request an early check-in if required. Check-out is by 12 noon on the day of departure.

Why not extend your departure time? For only £20.00 you can remain in your room until 400pm and enjoy a leisurely rest after the excitement of your big day. All rooms are subject to availability and to avoid disappointment, we advise you to book early.

Accommodation Rates for 2013/2014

£75.00 for a single
£85.00 for a double/twin



Peterborough Marriott's Recommended Suppliers

Florist

Marion Straker
01778 590643 / 07889 242124
www.marionstrakerflorist.co.uk

Chair Covers and Suit Hire

A Formal Affair
01733 260930
www.hirewear.co.uk

Hair

Sam Roberts
07976 378095
01780 766244
www.weddinghairspecialist.co.uk

Designer Group
The Marriott Hotel
01733 371777

Entertainment

Steve Allen Entertainments
01733 569589
www.sallenenet.co.uk

The Edge Entertainment
0800 7813343
www.theedge-uk.com

Dresses

Gowns and Garters
01778 380593
www.gownsandgarters.com

Rhema by Design
01733 266356
www.rhemabydesign.com

Photographer

Dave Porter Photography
07752 232425
www.daveporterphotography.co.uk

Paul Young
01733 239341
www.nenedigital.co.uk

Cup Cakes

Butterflies Cupcake House
07825 347441
www.butterfliescupcakes.co.uk

Rings

Smooch
01895 825900
www.smoochrings.co.uk

Cakes

Sugarcraft Sensations
01780 766244
www.sugarcraft-sensations.com

Sue Polhill Cakes
01480 391084
www.suepolhillcakes.co.uk



Additional Extras

Cheese Course

A platter of Continental Cheese, iced grapes, celery and biscuits £19.50

Wedding Stationery

Table Plan, table numbers, name cards and menus can be produced by the hotel at the additional cost of £50.00

Chair Covers

We can order Ivory covers and sashes in a variety of colours to suit your theme £4.50 per chair

Flowers, Chocolates and Champagne

Upgrade your room with a bouquet of flowers, chocolates and champagne on ice for £85.00

Champagne, Strawberries and Rose Petals

Surprise your partner with a bottle of Piper Heidsieck Champagne on ice, with fresh strawberries and rose petals on the bed for £60.00



Booking Procedure and Payment Arrangements

Once you have decided on the date of your Wedding, contact the hotel to check availability. Each booking is accepted on the following conditions:-

Room hire for your Ceremony is an additional £300.00

'Sir Henry Royce' Suite

Minimum numbers of 80 full paying adults for the daytime and 130 for the evening.

Room Hire is £400.00

The 'Emperor' Suite

Minimum of 70 full paying adults for the daytime and 100 for the evening

Room Hire is £300.00

Based on the above minimum numbers, your Wedding Reception must consist of the following:-

Arrival drinks

Minimum 3-course Wedding Breakfast - One set menu, applicable for all guests, to be chosen from the enclosed packages.

Vegetarian, allergies and religious persuasion can be catered for as an exception to the set menu

Drinks package with Wedding Breakfast

Evening buffet (for a minimum of 90% of your guests)

A provisional booking can be made and held for a maximum of 14 days. When you are ready to confirm the date, arrange an appointment with our Wedding Co-ordinator who will go through the arrangements for the day and issue a contract. We will also require a non-refundable, non-transferable deposit of £500.00

A meeting is held 2 months prior to the wedding date. A final meeting is held 2 weeks prior to the wedding date, when final numbers and the table plan are required. Final payment of the balance must be made 14 days prior to the date of the wedding. Menus are valid for the 2012/2013 seasons and are subject to change. All prices are inclusive of service and VAT, subject to increase annually