



MOAT HOUSE  
READING HOTEL

BEGIN YOUR

*Happily Ever After*

CEREMONIES | RECEPTIONS | CELEBRATIONS

MOAT HOUSE READING HOTEL



# Congratulations!

## FROM ALL OF US AT MOAT HOUSE READING HOTEL

Each and every wedding is an individual as you are, so for this reason we will ensure that all of your requirements are treated with the upmost care and attention by our experienced team. Whether it will be a wedding ceremony, wedding reception, multi-cultural event or civil partnership ceremony you can be assured of our attention to detail.

We will engage with you in every step of planning the perfect personalised event, from an initial tour of our event facilities to a menu tasting with our Chef and working closely with you to bring your vision to life, to ensure that you cherish every moment of your day.

The Moat House Reading Hotel M4, J10 is a historic and modern hotel set on 10.5 acres of natural landscape, offering views of the surrounding River Loddon and within easy reach of the town centre and only an hour out of London.

Your guests can settle into one of the hotel's stylish 129 guest rooms, including 25 deluxe rooms inside the historic mill. We have two licensed ceremony rooms for up to 250 guests. The Sindlesham Suite is our newly refurbished banqueting Suite with luxurious carpets, LCD lighting and natural daylight.

**Once you have browsed through our brochure, please contact us to discuss your requirements and we are also happy to offer tailor made packages to suit your requirements**





# Packages

WHETHER YOU'RE LOOKING FOR SOMETHING LOW-KEY OR LOOKING TO GO ALL OUT, WE'RE SURE TO HAVE A PACKAGE THAT SUITS YOU

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## WEDDING PACKAGES

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# The Sapphire Package

- The use of the Sindlesham Suite for the wedding breakfast and evening
- Celebration
- Dedicated events manager for the event to ensure the smooth running of the day
- White table linen and napkins
- Changing room provided for the bridal party
- Red carpet on arrival
- Reception drink on arrival (bucks fizz or soft drink)
- Glass of 'bubbly' for the toast
- Cake stand & knife
- 3 Course set menu, followed by tea, coffee and petits fours
- Menu consultation with our head chef
- Menu tasting for two
- A complimentary bedroom for the bride & groom on the night of the wedding
- Complimentary car parking for your guests
- Special accommodation rates for your guests
- Complimentary first anniversary dinner for two

£35.00 Per Person

## Sample Menu

### STARTERS

Heritage Potato And Leek Soup, Crème Fraîche, Snipped Chives **(D)**  
Plum Tomato, Marinated Mozzarella, Rocket And Balsamic Dressing **(D)**  
Prawn, Avocado And Pink Grapefruit Salad **(SH)**

### MAINS

Roast Breast Of Chicken, Gratin Dauphinoise Potatoes, Braised Red Cabbage, Thyme Jus **(D)**  
Fillet Of Scottish Salmon, Lemon And Dill Crushed Potatoes, Seasonal Vegetables, Tomato And Olive Dressing **(F)**  
Baked Gnocchi, Butternut Squash And Sage Gratin **(VG) (G)**

### DESSERT

Glazed Lemon Tart, Compote Of Seasonal Berries, Cream Chantilly **(G,D,E)**  
Steamed Date Pudding, Caramel Sauce, Vanilla Ice Cream **(G,D,E)**  
Selection Of 3 Cheeses, Grapes, Apple Chutney And Biscuits **(D,G)**

Tea, Herbal Infusions or Coffee

#### Food allergies and intolerances

Please inform your server before ordering if you have a food allergy or intolerance.  
All food is prepared in an area where allergens are present.  
**(GF)** Gluten Free and **(DF)** Dairy Free



# The Ruby Package

- The use of the Sindlesham suite for your wedding breakfast and evening celebration
- Dedicated events manager for the event to ensure the smooth running of the day
- White linen and napkins
- Changing room provided for the bridal party
- Red carpet on arrival
- Half bottle of house wine per person served during the wedding breakfast
- Cake stand & knife
- 3 Course set menu, followed by tea, coffee and petits fours
- Menu consultation with our head chef
- Menu tasting for two
- Overnight stay with breakfast for the bride & groom on their first anniversary
- Reception drink on arrival (bucks fizz, sparkling wine, prosecco)
- Glass of 'bubbly' for the toast
- A complimentary executive bedroom for the bride & groom on the night of the wedding
- Including a bottle of prosecco
- Complimentary car parking for your guests
- Special accommodation rates for your guests

£45.00 Per Person

## Sample Menu

### STARTERS

Roast Tomato And Red Pepper Soup, Garlic Croutons, Torn Basil **(G)**  
Ham Hock Terrine, Piccalilli, Carrot And Watercress Salad  
Scottish Smoked Salmon And Edamame Bean Salad, Lemon Dressing **(F)**  
**(SOYA)**

### MAINS

Roast Marinated Rump Of Lamb, Pomme Anna Potatoes, Spring Greens,  
Rosemary Scented Jus **(G)**  
Fillet Of North Sea Cod, Leek And Smoked Bacon Creamed Potatoes, Mussel  
And Spring Onion Essence **(F) (D)**  
Tofu, Roast Root Vegetable And A Lightly Spiced Tomato Sauce **(VG) (SOYA)**

### DESSERT

Eton Mess Parfait, Strawberry Coulis, Lemon Shortbread **(E,D,G)**  
Warm Bramley Apple Pie, Crème Fraîche Ice Cream **(E,D,G)**  
Dark Chocolate Tart, Devonshire Clotted Cream, Raspberry Dressing

Tea, Herbal Infusions, Coffee And Chocolates

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# The Diamond Package

- The use of the Sindlesham suite for your wedding breakfast and evening celebration dedicated events manager for the event to ensure the smooth running of the day changing room provided for the bridal party
- Chefs choice of canapés
- Red carpet on arrival
- Reception drink on arrival (champagne or prosecco)
- Half a bottle of house wine per person served during the wedding breakfast
- Glass of champagne for the toast
- Cake stand and knife
- 3 Course set menu, followed by tea, coffee and petits fours
- Menu consultation with our head chef
- Menu tasting for two
- Menus for the table
- A complimentary junior suite for the bride & groom on the night of the wedding including a bottle of champagne
- Complimentary car parking for your guests
- Special accommodation rates for your guests
- Overnight stay with breakfast for the bride & groom on their first anniversary

£55.00 Per Person

## Sample Menu

### STARTERS

Wild Mushroom Soup, Tarragon and Truffle Oil **(D)**  
Gin Marinated Salmon Gravadlax, Picked Cucumber, Dressed Watercress **(F)**  
Smoked Duck, Balsamic Roasted Beetroot, Feta Cheese, Rocket **(D)**

### MAINS

Grilled Fillet Of Beef, Roast Cocotte Potatoes, Root Vegetables, Shallot Jus **(D)**  
Roast Fillet Of Halibut, Leek, Kale And Red Onion, Shellfish Cream Sauce **(F)**  
**(SH)(D)**  
Tian Of Grilled Aubergine, Pepper And Baby Spinach, Heritage Potatoes,  
Tomato And Herb Dressing **(VG)**

### DESSERT

Hot Dark Chocolate Fondant, Chocolate and Chilli Ice Cream **(G)(D)(E)**  
Assiette of Seasonal Desserts **(G)(D)(E)**  
Blue Stilton Marinated in Port, Grapes, Quince Jelly and Oatcakes **(G)(D)**

Tea, Herbal Infusions, Coffee and Macaroons **(N)**

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# Good to Know

DRY HIRE/ ROOM HIRE  
ONLY STARTS FROM

£1800.00

Our Events Coordinators can assist you with any additional requests or ideas you may have, packages are just a guideline and may be adjustable as per request.

So if there is anything you would like or are interested in regarding your special day, just ask your Events Coordinator for more info!





# The Ceremony

We have rooms that are licensed to hold civil marriages, the Sindlesham Suite is available for up to 250 guests and the Holybrook Suite is ideal for more intimate ceremony holding up to 30 guests.

**Choose from one of our three packages:**

## PACKAGE 1

Hire of the Holybrook Suite including supply of portable stereo for music, red carpet and bows on aisle chairs

£200.00

## PACKAGE 2

Hire of our Sindlesham Suite including a supply of portable stereo music

£300.00

## PACKAGE 3

Hire of our Sindlesham Suite including, red carpet, supply of portable stereo for music, bows for your aisle chairs

£500.00

Once you have browsed through our brochure, please contact us to discuss your requirements and we are also happy to offer tailor made packages to suit your requirements





# Something Extra

Little extras can make all the difference. If there is something that would make your day extra special, then hopefully, you will find it in the list below:-

White aisle carpet **£75.00**

Starlight back drop **£250.00**

Private bar from **£100.00**

Or let us know about any other items that you would like to have and we would be more than happy to provide a quote for you!

## ADDITIONAL MENU COURSES

Canapés From **£5.50** Per Person For A Selection Of 3

Sorbet **£2.95** Per Person

Cheese Board Based On A Sharing Platter. Per Table Of 10 For **£37.00**

(Selection Of English Cheese With Celery, Grapes, Homemade Chutney & Biscuits).

**Why not select a glass of port to accompany the cheeseboard at £3.90 Per person?**





# Accommodation

We offer guest bedrooms at discounted rates upon request.

Upon confirmation of your wedding you will be given a unique booking reference to be shared with your guests to quote when they contact the hotel.

For a small supplement of **£25.00** per night, you can upgrade to an Executive Room.

Our Junior Suite is perfect for making your occasion extra special.

For just **£50.00** supplement the suite offers the height of luxury with: bathrobes, mini bar and complimentary mineral water.

Upgrade to an Executive  
Room for as little as

**£25.00**

PER NIGHT

Upgrade your Junior Suite  
to the height of luxury

**£50.00**

PER NIGHT





# For the Little Ones

## STARTERS

Half Portion Of Adults Soup, Bread Roll  
Cucumber And Carrot Sticks With Hummus **(N)**  
Trio Of Melon With Raspberry Sauce  
Tomato, Cucumber And Mozzarella Salad **(D)**

## MAINS

Half Portion Of Adults Main Course  
Breast Of Chicken, New Potatoes, Seasonal Vegetables **(D)**  
Cod Bites, Skin On Fries, Buttered Peas **(F,D)**  
Penne Pasta, Tomato And Vegetable Sauce **(G)**

## DESSERT

Half Portion Of Adults Dessert  
Fresh Fruits In Season  
Strawberry And Cream Ice Cream Tub **(D)**  
Chocolate Fudge Cake With Vanilla Ice Cream **(D,G,E)**

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**(GF)** Gluten Free and **(DF)** Dairy Free





# Sapphire Menu

## STARTERS

Heritage Potato And Leek Soup, Crème Fraîche, Snipped Chives **(D)**  
Plum Tomato, Marinated Mozzarella, Rocket And Balsamic Dressing **(D)**  
Prawn, Avocado And Pink Grapefruit Salad **(SH)**

## MAINS

Roast Breast Of Chicken, Gratin Dauphinoise Potatoes, Braised Red Cabbage,  
Thyme Jus **(D)**  
Fillet Of Scottish Salmon, Lemon And Dill Crushed Potatoes, Seasonal  
Vegetables, Tomato And Olive Dressing **(F)**  
Baked Gnocchi, Butternut Squash And Sage Gratin **(VG) (G)**

## DESSERT

Glazed Lemon Tart, Compote Of Seasonal Berries, Cream Chantilly **(G,D,E)**  
Steamed Date Pudding, Caramel Sauce, Vanilla Ice Cream **(G,D,E)**  
Selection Of 3 Cheeses, Grapes, Apple Chutney And Biscuits **(D,G)**

Tea, Herbal Infusions or Coffee

### Food allergies and intolerances

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# Ruby Menu

## STARTERS

- Roast Tomato And Red Pepper Soup, Garlic Croutons, Torn Basil **(G)**  
Ham Hock Terrine, Piccalilli, Carrot And Watercress Salad  
Scottish Smoked Salmon And Edamame Bean Salad, Lemon Dressing **(F)**  
**(SOYA)**

## MAINS

- Roast Marinated Rump Of Lamb, Pomme Anna Potatoes, Spring Greens,  
Rosemary Scented Jus **(G)**  
Fillet Of North Sea Cod, Leek And Smoked Bacon Creamed Potatoes, Mussel  
And Spring Onion Essence **(F) (D)**  
Tofu, Roast Root Vegetable And A Lightly Spiced Tomato Sauce **(VG) (SOYA)**

## DESSERT

- Eton Mess Parfait, Strawberry Coulis, Lemon Shortbread **(E,D,G)**  
Warm Bramley Apple Pie, Crème Fraîche Ice Cream **(E,D,G)**  
Dark Chocolate Tart, Devonshire Clotted Cream, Raspberry Dressing

Tea, Herbal Infusions, Coffee And Chocolates

### Food allergies and intolerances

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# Diamond Menu

## STARTERS

- Wild Mushroom Soup, Tarragon and Truffle Oil **(D)**  
Gin Marinated Salmon Gravavlax, Picked Cucumber, Dressed Watercress **(F)**  
Smoked Duck, Balsamic Roasted Beetroot, Feta Cheese, Rocket **(D)**

## MAINS

- Grilled Fillet Of Beef, Roast Cocotte Potatoes, Root Vegetables, Shallot Jus **(D)**  
Roast Fillet Of Halibut, Leek, Kale And Red Onion, Shellfish Cream Sauce **(F)**  
**(SH)(D)**  
Tian Of Grilled Aubergine, Pepper And Baby Spinach, Heritage Potatoes,  
Tomato And Herb Dressing **(VG)**

## DESSERT

- Hot Dark Chocolate Fondant, Chocolate and Chilli Ice Cream **(G)(D)(E)**  
Assiette of Seasonal Desserts **(G)(D)(E)**  
Blue Stilton Marinated in Port, Grapes, Quince Jelly and Oatcakes **(G)(D)**

Tea, Herbal Infusions, Coffee and Macaroons **(N)**

### Food allergies and intolerances

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# Platinum Menu

Menu designed for by the Head Chef based on your guests requirements, availability and seasonality £POA

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#### Food allergies and intolerances

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# Evening Buffet

## COLD

Crudities With Dips  
Selection Of Artizan Breads, Olive Oil And Balsamic  
Mezze Platter – Roast Vegetables, Falafel, Pita Bread, Olives, Hummus  
Dressed Mixed Seasonal Salad  
Selection Of Wraps  
Selection Of Filled Rolls

## HOT

Sausage Rolls  
Chorizo And Leek Sausage Rolls  
Bacon And Smoked Cheese Rolls  
Mini Burgers  
Beer Battered Fish Bites With Tartare Sauce  
Sweet Potato Fries With Spiced Tomato Dip  
Chicken Wings With Blue Cheese Dressing  
Lamb Koftas With Cucumber, Mint Yoghurt  
Marinated Chicken Kebabs

## DESSERT

Selection Of Macaroons  
Cheese Platter With Celery, Grapes And Biscuits  
Section Of Mini Desserts  
Chocolate Fountain With Marshmallows And Dipping Fruits  
Fruits Platters

All prices are inclusive of VAT at the current rate. All are items are subject to availability and all weights are an approximate uncooked weight.

### Food allergies and intolerances

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