



MONKEY ISLAND

Bray-on-Thames

WEDDING CEREMONY  
&  
RECEPTION INFORMATION

Monkey Island Hotel, Bray-on-Thames, Berkshire SL6 2EE  
Tel: 01628 623400 | Fax: 01628 675432  
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Wedding Co-Ordinator Denise Jacobs | Direct Line 01628 500739



## MONKEY ISLAND

Bray-on-Thames

### YOUR PRIVATE ISLAND FOR EXCLUSIVE USE



The magic of Monkey Island can be fully appreciated by booking the island for your own exclusive use. Only your invited guests, hotel staff and essential deliveries will be allowed onto the island for a 24-hour period from 12 noon on the day of your wedding until 12 noon the following day.

With this type of flexibility, you can let your imagination run riot and design the day of your dreams enjoying to the full our Grade I listed buildings and four acres of grounds:

Your very own fully-staffed country house for the day.

Exclusive use of Monkey Island includes all 26 bedrooms for the night of your wedding and full English Breakfast for guests staying overnight.

Please contact our wedding co-ordinator Denise Jacobs for our exclusive use fee

Direct telephone: 01628 500739

weddings@monkeyisland.co.uk



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## THE ISLAND PLATINUM PACKAGE

**£130.00 per person**

**Minimum numbers of 80**

Hire of both the Pavilion and River Room for the Reception and evening

Drinks Reception: one glass of champagne per person and a selection of canapés

Four course meal including either a soup course or intermediate course, coffee and chocolates

Half a bottle of house wine

Glass of fine house Champagne with the toast

Mineral water

Chair covers with sash

Menus, table plan and place cards

Use of our square silver cake stand and knife

Use of our red carpet

Complimentary executive accommodation for the Bride and Groom with full English breakfast

Discounted accommodation rates for your guests wishing to stay overnight

Complimentary menu tasting for two

Anniversary dinner for two in the Pavilion Restaurant

And finally our experienced banqueting manager to guide you through your day



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## THE ISLAND GOLD PACKAGE

**Total: £110.00 per person**

**Minimum numbers of 70**

Hire for the function room for the Reception and evening with garden or river views

Drinks reception: one glass of Bucks Fizz or house wine

Jugs of fresh orange juice

Four course meal included sorbet course coffee and chocolates

Half a bottle of house wine

Glass of fine sparkling toast wine

Chair covers with sash

Mineral water

Menus, table plan and place cards

Use of our square silver cake stand and knife

Complimentary executive accommodation for the Bride and Groom with full English breakfast

Discounted accommodation rates for your guests wishing to stay overnight

Complimentary menu tasting for two

And finally our experienced banqueting manager to guide you through your day



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## THE ISLAND SILVER PACKAGE

**Total: £90.00 per person**

**Minimum Numbers of 60**

Hire for the River Room

Drinks reception: One glass of Pimms per person or one Peroni

Three course barbecue, hogg roast or buffet

Half a bottle of house wine

Glass of sparkling wine

Chair covers

Menus, table plan and place cards

Use of our square silver cake stand and knife

Complimentary standard accommodation for the Bride and Groom with Full English Breakfast

And finally our experienced banqueting manager to guide you through your day





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## THE ISLAND PRIVATE PACKAGE

**£80.00 per person**

For a smaller and more private wedding  
Maximum of 30 Guests

Hire for the Garden Room and outside Gazebo

Drinks reception: one glass of Champagne and canapés

Three course meal

Half a bottle of house wine

Glass of Champagne for toast

And finally our experienced banqueting manager to guide you through your day





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### ADDITIONAL CHARGES

#### CEREMONY HIRE AT MONKEY ISLAND HOTEL

Gazebo (including a back up room): £800.00 Saturday / £400.00 Friday

Garden Room: £500.00 Saturday / £300.00 Friday

River Room: £600.00 Saturday / £400.00 Friday

Please note that the Registrar's fee is not included in room hire prices

#### ROOM HIRE FOR RECEPTIONS AT MONKEY ISLAND HOTEL

River Room £2,000.00

Pavilion Room £3,000.00

Garden Room £500.00

#### DRINKS PACKAGES AT MONKEY ISLAND HOTEL

Glass of wine per person £4.50

Glass of Pimms per person £4.50

Glass of Champagne per person £6.00

Glass of Bucks Fizz per person £5.00

Orange juice per jug £5.00

Selection of canapés £7.00

#### EVENING REQUIREMENTS

Hogg roast £1,000.00 – serves 100

Evening barbecue £18.00 per person

Bacon and sausage baps £5.00 per person

Evening finger buffet £15.00 per person

Cold meats and cheeses £15.00 per person

House DJ £450.00 plus VAT

Bring your own DJ £75.00 License Fee

Please note that Monkey Island does not cater for corkage

#### IMPORTANT NOTICE

Hotel guests are requested to ensure they check out by 12 noon. However, we are unable to guarantee check in time until 2.00pm on the day of your wedding due to the cleaning and servicing time needed to prepare the rooms to our high standards. We shall endeavour to make rooms available as early as possible. However, if it is important that you are guaranteed early access to your room on the day of your wedding, we recommend you book your accommodation from the night before, subject to availability.



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### WEDDING MENUS

#### FIRST COURSE:

Asparagus and baby spinach salad with walnut oil and a balsamic reduction  
Scotch smoked salmon with crisp leaf salad, caviar and dill dressing  
Chicken and baby leek tart, with a honey and coarse-grain mustard dressing  
Shiitake mushroom and chicken terrine with charred pepper and basil oil  
Sliced seasonal melon with raspberry coulis  
Baked goats cheese wrapped in filo pastry with red pepper dressing  
Duck liver paté served with toasted brioche

#### SOUP COURSE:

Roast plum tomato and basil • Pea and mint • Minestrone • French onion • Butternut squash

#### INTERMEDIATE COURSE:

Champagne sorbet • Bloody Mary sorbet  
Cucumber and mint gazpacho • Beef consommé

#### MAIN COURSE:

Grilled fillet of salmon with baby spinach and new potatoes with a ginger and lemon sauce  
Pan fried pork fillet with creamy mash, caramelized apple and cider jus  
Rosemary and lemon chicken with a saffron potato fondant and seasonal vegetables  
Vegetarian ravioli with a wild mushroom sauce and parmesan shavings

Main course Supplement: £5.00 per person

Fillet of scotch beef with potato Dauphinoise with a wild mushroom sauce  
Herb crusted rump of lamb with provençale vegetables and a light thyme jus  
Classic roast sirloin of beef with Yorkshire pudding, roast potatoes and a red wine sauce  
Roast fillet of cod with herb and leek risotto and pesto dressing

#### DESSERTS:

Chocolate torte with white chocolate sauce  
Champagne and strawberry iced parfait with baileys crème anglaise  
Fresh fruit salad  
Glazed lemon tart with raspberry sorbet  
Vanilla Crème brûlée with an almond tuile biscuit  
Sticky toffee pudding with toffee sauce  
Cheese and biscuits, fruit chutney, celery and grapes

Coffee with hand made chocolates



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### BARBECUE MENU

£22.00 per person

#### HOT DISHES

Charred lemon, herb and honey chicken escalope  
Homemade beef and garlic burgers  
Pork and apple sausages  
Tender corn-on-the-cob with parsley butter

#### A COMBINATION OF SALADS INCLUDING:

Fresh fruit coleslaw with pineapple and sultanas  
Apple and cajun spice salad  
Russian salad accompanied by a basket of freshly baked bread rolls

#### DESSERTS

A selection of gateaux and other desserts made by our own pastry chef

#### OPTIONAL ITEMS

Monkey Island house salad with celery, cucumber, plum tomato and basil leaves £2.50pp  
Jacket potatoes with a sour cream dressing £2.50pp  
Rum, ginger and lime marinated tuna supremes £4.95pp

### CANAPÉS MENU

£7.00 per person (four pieces per person)

Scottish smoked Salmon and cream cheese  
Spicy avocado with cherry tomato  
Rosette of parma ham and melon  
Mini leek and Gruyère quiche  
Smoked chicken and asparagus tartlets  
Plum tomato with buffalo mozzarella  
Tempura prawns with a chilli dip