

THE CASTLE HOTEL

WEDDING CEREMONIES

For an intimate gathering of up to 70 guests, the elegant Sandringham Suite offers a charming atmosphere. For grand celebrations for up to 240 guests, the magnificent Windsor Suite is the ultimate choice.

WINDSOR SUITE
£1,000



SANDRINGHAM SUITE
£700



WINDSOR GUILDHALL
FROM £955*



The Castle Hotel Windsor is licensed to perform civil wedding ceremonies. You will need to book a registrar yourself by contacting the Royal Borough of Windsor & Maidenhead Registry office at:

Royal Borough of Windsor & Maidenhead Registry office
Town Hall, St Ives Road, Maidenhead, SL6 1RF
Telephone: 01628 796422 Email: registrar@rbwm.gov.uk

A civil ceremony can only be booked in conjunction with one of our wedding packages.

To book the Windsor Guildhall please contact the team directly on guildhall@rbwm.gov.uk.

*Windsor Guildhall rate is correct at time of printing, please contact them directly to reconfirm the rate.

THE
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CASTLE WEDDING PACKAGE

We know that every couple is unique, so we offer tailor-made packages to create the perfect day that is completely personal to you and your special occasion.

To help, we recommend our Castle Wedding package as your starting point with options to create your dream wedding day.

- Wedding reception room hire
- Glass of Prosecco on arrival or for toast
- Three course wedding breakfast with tea, coffee and petit fours
- Half a bottle of wine per guest
- Choice of chair cover and sash
- White table linen and napkins
- Cake stand and knife
- Wooden dance floor
- Menu tasting for two
- Overnight accommodation for the happy couple
- Dedicated coordinator to assist you during the planning stages
- Dedicated banqueting manager to look after you throughout your day



PRICING

	2025	2026	2027
January to April and November	£110	£115	£120
May to October and December	£125	£130	£135

Children under 12 £35.00 | Children 13-17 30% off the adult package price

10% Blue Light Card or Military discount subject to availability, excluding key dates and bank holidays. These rates are priced per guest. All rates include VAT at the prevailing rate. Minimum numbers apply.

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POPULAR PACKAGE UPGRADES



OPTION ONE

£20.00 per adult

Three canapés per person
Glass of Prosecco to toast

OPTION TWO

£26.00 per adult

Three canapés per person
Glass of Prosecco to toast
Bacon rolls for the evening

OPTION THREE

£32.50 per adult

Hire of our Leaf Terrace
for arrival Drinks
Glass of Prosecco to toast
or a second arrival drink
Three canapés per person

OPTION FOUR

£42.50 per adult

Magician and Master of Ceremonies
Glass of Prosecco to toast
*Minimum numbers apply

OPTION FIVE

£45.00 per adult

Ceremony room hire
Blossom flower arch
Ceremony aisle rose trees
*Minimum numbers of 30

OPTION SIX

£50.00 per adult

Three canapés per person
Glass of Prosecco to toast
Four item finger buffet for the evening

OPTION SEVEN

£825

Drape for the top table
Eight uplighters
Giant illuminated initial lights

PERSONALISE YOUR SPECIAL DAY

We offer many extra options to personalise your wedding day. Take a look at the options below, if there is something not on the list, just ask our team and we will do our very best to offer it.



EXTRA TIPPLES

- Beer buckets (six beers or ciders) - £32.00 per bucket
 - Soft drinks buckets (selection of six) - £17.50 per bucket
 - House wine buckets (selection of four) - £100.00 per bucket
 - Upgrade arrival drink to house Champagne - £3.00 per guest
 - House Champagne - £11.00 per glass or £60.00 per bottle
 - Jug of Pimm's (Two pints) - £30.00 per jug
 - Jug of mocktail (Two pints) - £25.00 per jug
 - Jug of fruit juice - £15.00 per jug
 - Bottled still or sparkling water - £5.50 per bottle
 - Drinks reception in the Leaf Terrace - from £15.00 per adult
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DELICIOUS DISHES

- Canapés - three for £15.00 | four for £18.00 per guest
 - Sorbet course - £3.50 per guest
 - Amuse bouche - £5.50 per guest
 - Cheese course - £12.00 per guest
 - Cheese course with port - £7.50 per guest
 - Late night baps - £7.50 per bap
 - Late night pizza and chips - £12.00 per person
 - Five item evening buffet - £30.00 per person
 - Seven item evening buffet - £35.00 per person
 - Upgrade to a multiple-choice menu - £15.00 per person
 - Entertainers' menu - £17.50 per person (choice of meal and a soft drink)
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EXTEND YOUR DAY

Extend your evening to 1:00am - £500.00. This is subject to approval, your night will usually end at midnight.

Night prior package - from £650.00

Bridal room with two additional upgraded bedrooms for your bridal party for the night prior as well as robes and slippers for each guests, VIP welcome plates and a bottle of Prosecco with flutes in each of the bedrooms

ALL THE LITTLE DETAILS

- Chivari chairs instead of the cover and sash - £3.00 per chair supplement
 - Star lit dancefloor (14' x 14', white or black) - £750.00
 - Giant illuminated Mr and Mrs Sign - £300.00
 - Giant illuminated initials or LOVE - £250.00
 - Eight up lighters - £360.00
 - Aisle rose trees - £15.00 each
 - Pink or white blossom trees - £185.00 each
 - Crystal centrepieces - £20.00 each
 - Royal mail gift card post box - £70.00
 - Flower wall - £270.00
 - Blossom flower arch - £350.00
 - Neon sign 'Happily Ever After' - £250.00
 - Donut wall with 54 donuts - £160.00
 - Donut wall with 108 donuts - £210.00
 - Prosecco wall with 54 glass flutes - £120.00
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MAGICAL TOUCHES

- Magic mirror photobooth - £600.00
- Sweet cart - from £350.00
- DJ - from £750.00
- Magician - from £495.00
- Horse drawn carriage photoshoot ride - price on request

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WINDSOR GUILDHALL PACKAGE

One hour ceremony hire at Windsor Guildhall
Wedding breakfast room hire
Glass of fizz for arrival or to toast
Three canapés per person
Red carpet entrance
Three-course wedding breakfast with tea, coffee and petit fours
Half bottle of wine per guest
Bacon rolls for the evening
White table linen and napkins
White chair covers and choice of sashes
Printing of your place cards, table plan and menus
Cake stand and knife
Overnight accommodation for the happy couple in a Deluxe room including breakfast
Dedicated coordinator to assist you during the planning stages
Dedicated banqueting manager to look after you throughout your day
Based on minimum of 30 guests
Upgrade your Guildhall experience to 90 minutes - £5.00 per person supplement
Upgrade to two hours in the Guildhall - £10.00 per person supplement
You will have extra time for wedding photographs and for an extra cost a celebratory drink provided by the Guildhall.



PRICING

**31 March 2025
to 1 April 2026**

Monday to Thursday
Friday to Saturday
Sunday and Bank holidays

**£160
£162
£170**

**31 March 2026
to 1 April 2027**

Monday to Thursday
Friday to Saturday
Sunday and Bank holidays

**£165
£167
£175**

LATE AVAILABILITY PACKAGE

If you cannot wait to tie the knot we are offering for a limited time our Late Availability package for **only £105.00 per person**, for weddings take place within four months' time.



Wedding breakfast room hire
Glass of Prosecco on arrival
Three-course wedding breakfast with tea, coffee and petit fours
Half bottle of wine per guest
Glass of Prosecco to toast
Bacon rolls for the evening
White table linen and napkins
White chair covers and sashes
Printing of your place cards, table plan and menus

Cake stand and knife
Wooden dance floor
Overnight accommodation for the happy couple in a Deluxe room including breakfast
Dedicated coordinator to assist you during the planning stages
Dedicated banqueting manager to look after you throughout your day

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WEDDING MENUS

Our talented head chef Suraj has picked a selection of dishes for the perfect wedding breakfast. If there is a particular dish you would like us to include, just let us know and our chefs will work their magic.



TO START

Globe artichoke, roasted pepper and basil terrine (v, ve) rocket salad, ciabatta crisp

Courgette and sweetcorn fritter (v, ve) crispy salad, tamarind sauce

Sun-blushed and plum tomato soup (v, ve, gf, df) basil oil, micro cress

Burrata and basil marinated heritage tomato (v, gf) balsamic dressing

Goat's cheese and Mediterranean vegetable tart (v) rocket salad, pesto, balsamic reduction

Dill cured smoked salmon, shaved fennel, kohlrabi, compressed cucumber, beetroot purée, beetroot melba

Confit chicken and wild mushroom terrine, pickled carrot ribbon, tomato salsa, rustic bread

Smoked mackerel and dill pâté, shaved radish, compressed fennel, lemon and lilliput capers, olive dressing, granary bread

Duck and orange pâté, plum and apple chutney, toasted brioche bread

Pressed ham hock, peas, pickled cauliflower, carrot ribbon, piccalilli gel, sourdough crostini

EXTRA SPECIAL

Pheasant and Chanterelle terrine, spiced fruit chutney, toasted brioche (3.50 supplement)

Crab cocktail, Granny Smith apple, avocado, iceberg lettuce, Marie Rose sauce (4.50 supplement)

WEDDING MENUS

THE MAIN EVENT

Marinated cauliflower steak (v, ve) bean cassoulet, chimichurri sauce

Wild mushroom and Brie Wellington (v) seasonal vegetables, tomato fondue, rocket leaves

Spinach and Ricotta tortellini (v) lemon cream sauce, cherry tomato, Parmesan crisp

Beetroot and goat's cheese risotto (v, gf) basil oil, baby watercress

Slow braised feather blade of beef (gf) nutmeg and thyme potato purée, summer greens, red wine jus

Soya and lemongrass braised pork belly (gf) carrot purée, celeriac remoulade, pork crackling, cider jus

Braised lamb shank (gf) saffron mashed potato, seasonal greens, rosemary jus

Gressingham confit duck leg (gf) butter bean cassoulet, seasonal vegetable, blackberry sauce

British rump of lamb served pink (gf) truffle mash, seasonal vegetables, port jus

Cornfed chicken supreme (gf) Dauphinoise potatoes, seasonal greens, thyme jus

Sun-blushed tomato and basil stuffed Norfolk chicken breast (gf) lemon thyme potato cake, galette of grilled summer vegetables

Sear'd North Atlantic cod (gf) pea purée, lemon dressed butter tossed broad bean and pea salad

Roast sea bass fillet (gf) fricassee of peas, stir fried vegetables, baby new potatoes, citrus cream emulsion

Pan-fried Loch Duart salmon (gf, df) crushed Jersey Royals, seasonal greens, salsa verde

EXTRA SPECIAL

Slow roasted rack of lamb served pink (gf) Dauphinoise potatoes, carrot purée, heritage carrots, rosemary jus (5.50 supplement)

Grilled Hereford fillet of beef 8oz (gf) silky saffron potatoes, parsnip purée, sautéed baby vegetables, red wine jus (7.50 supplement)

Halibut fillet poached in seaweed butter (gf), potato fondant, buttered kale, clam chowder (7.50 supplement)

SWEET TREATS

Chocolate orange pave (v, ve, gf) clotted cream, freeze-dried raspberry dust

Fruits of the forest compote

Tropical fruit and coconut panna cotta (v) orange zested shortbread, mango coulis

Salted caramel cheesecake (v) toffee sauce, fresh strawberries

Classic Tiramisu (v) chocolate sauce, fruit coulis, fresh raspberries

St. Clements tart (v) lemon curd macaroon, red berry coulis

Caramelised apple tarte tatin (v) rum and raisin ice cream, Calvados toffee cream

Sticky toffee pudding (v) honeycomb ice cream, toffee sauce, winter berries

EXTRA SPECIAL

Duo of chocolate (v) chocolate sauce, berry compote, fresh strawberries (3.50 supplement)

British cheese selection platter (v) crackers, quince jelly, grapes (5.50 supplement)

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TRUSTED SUPPLIERS

Windsor Carriages

Horse Drawn Carriage

T: 01753 981980 E: info@windsorcarriages.co.uk

W: www.windsorcarriages.co.uk

📱 [windsorcarriages_](#)

FLOWERS AND DECOR

Blooming Fabulous Flowers

Wedding and event decoration hire and floristry

T: 07725 056521

E: bloomingfabulousflowers@gmail.com

W: www.bloomingfabulousflowers.co.uk

📱 [blooming_fabulous_flowers](#)

The Chair Dressing Company

Chair Dressing

T: 07736 241641

E: margaret@chairdressingcompany.co.uk

W: www.chairdressingcompany.co.uk

AB EVENT HIRE

Wedding & Event Decoration Hire

T: 07725 056521 E: sales@abhire.com

W: www.abeventhire.co.uk

📱 [ab_event_hire](#)

Stems of Windsor

Florist

T: 020 7831 6776 E: janet@stemsfloraldesign.com

W: www.stemsfloraldesign.com

📱 [stemsfloral](#)

HAIR AND MAKE UP

Jennifer Fogerty

Hair and Make-up

T: 07900 482775 E: info@jenniferfogerty.com

W: www.jenniferfogerty.com

📱 [jenniferfogertymu](#)

Leanne Jaye

Hair Stylist

T: 07979 784 566, E: info@leannejaye.co.uk

W: www.leannejaye.co.uk

📱 [leannejayehai](#)

PHOTOGRAPHY

Abi Moore Photography

T: 07968 620835

E: abi@photographybyabimoore.com

W: www.photographybyabimoore.com

📱 [byabimoore](#)

The Kensington Photographer

T: 0207 459 4419

E: info@thekensingtonphotographer.co.uk

W: www.thekensingtonphotographer.co.uk

📱 [thekensingtonphotographer](#)

BRIDAL SHOP

The Bridal Gallery

T: 07866 722 821 E: hello@the-bridalgallery.co.uk

W: www.the-bridalgallery.co.uk

📱 [thebridalgallerywindsor](#)

ENTERTAINMENT AND EXTRAS

DJ Brad Francis

DJ and lights

T: 07888 853480 E: bradfrancis@live.co.uk

W: www.bradfrancisdj.com

📱 [djbradfrancis](#)

Dean Leavy

Magician and Master of Ceremonies

T: 07888 853480 E: info@deanleavy.com

W: www.deanleavy.com

📱 [deanleavymagic](#)

Firebird Events

Entertainment and Decorations

T: 01252 545 654 E: enquiry@firebirdevents.co.uk W:

www.firebirdevents.co.uk

📱 [firebird_events_ltd](#)

The Best Magic Mirrors Windsor

Photobooths

T: 07514 667 277

E: info@thebestmagicmirrors.co.uk

W: www.thebestmagicmirrors.co.uk

📱 [thebestmagicmirrorswindsor](#)