



To the happy couple,

Thank you for your interest in The Olde Bell and many congratulations on your engagement.

We value your enquiry and have great pleasure in enclosing our wedding brochure, together with our packages and pricing.

Should you wish to hold your Ceremony at The Olde Bell, please contact Windsor and Maidenhead Registry Office for availability and prices on 01628 683800 or via email on [registrar@rbwm.gov.uk](mailto:registrar@rbwm.gov.uk)

Please do get in touch if you have any questions, would like to check availability or arrange a viewing of the hotel. We are available via email on [weddings@coachinginn.co.uk](mailto:weddings@coachinginn.co.uk) or 01628 969790.

We look forward to speaking with you soon.

Kind regards,

The Olde Bell Team

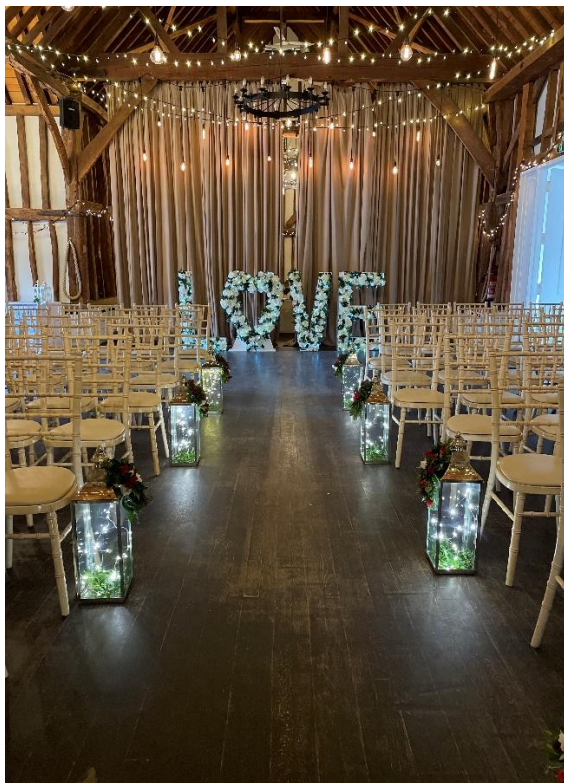


### **Tithe Barn**

Our stunning 16<sup>th</sup> Century Tudor Barn is never more beautiful than when lit up by the joy and laughter of a traditional barn wedding.

A perfect venue that can accommodate both your Ceremony and Wedding Breakfast, and offers five bedrooms for use of the night of your Wedding for your guests which can be privately accessed through the Courtyard gardens. The Luxury Bridal room is situated in the Main Inn, offering you a little privacy when you wake as a married couple.

Offering a maximum capacity of 120 for your seated Wedding Breakfast, and an additional 60 guests for your evening reception, the Tithe Barn truly is a venue that will not be forgotten.





**Tithe Barn**

**Deluxe Package**

**Inclusions:**

Hire of the Barn until midnight

Courtyard Garden

5 Classic bedrooms

A glass of Prosecco during Reception drinks

2 x Canapes per guest

Three course Wedding Breakfast meal

Tea and Coffee

Half a bottle of House Red or White Wine per person

A glass of Prosecco to Toast

Luxury bedroom for the couple on the night of the Wedding

Menu tasting for two (additional guests to be charged at £40 per person)

**Minimum number of 60 guests**



**Tithe Barn Deluxe Package Prices**

**2022 – 2023**

Monday – Sunday

January, February, March and November (additional guests - £75 per person)

Monday – Thursday

April, September, October, December (additional guests - £85 per person)

**£5,295**

Friday, Sunday

April, September, October, December (additional guests - £85)

Monday – Thursday

May, June, July, August (additional guests - £95)

**£6,295**

Saturday

April, September, October, December (additional guests - £85 per person)

Friday, Sunday

May, June, July, August (additional guests - £95 per person)

**£6,985**

Saturday

May, June, July, August (additional guests - £95)

**£7,525**



### The Malthouse

Our Exclusive Malthouse is a delightful detached Victorian building that was once the residence of a former owner. Set in its own idyllic gardens, The Malthouse is the perfect venue for those wanting to create their own special day.

With five charming unique rooms, original fireplaces and fourteen bedrooms situated above the Malthouse, including a Luxury Bridal room, the entirety of the building is yours for the day.

The Malthouse can seat a maximum of 60 guests in the Drawing room, however has the capability of increasing its seated numbers to 80 with use of the adjoining Garden room. Why not invite some additional evening guests and enjoy your party of up to 90.





**Malthouse**

**Deluxe Package**

**Inclusions:**

Hire of the Malthouse until midnight

Malthouse Gardens

13 bedrooms

A glass of Prosecco during Reception drinks

2 x Canapes per guest

Three course Wedding Breakfast meal

Tea and Coffee

Half a bottle of House Red or White Wine per person

A glass of Prosecco to Toast

Luxury bedroom for the couple on the night of the Wedding

Menu tasting for two (additional guests to be charged at £40 per person)

**Minimum number of 50 guests**



**Malthouse Deluxe Package Prices**

**2022 – 2023**

Monday – Sunday

January, February, March and November (additional guests - £75 per person)

Monday – Thursday

April, September, October, December (additional guests - £85 per person)

**£5,955**

Friday, Sunday

April, September, October, December (additional guests - £85)

Monday – Thursday

May, June, July, August (additional guests - £95)

**£7,745**

Saturday

April, September, October, December (additional guests - £85 per person)

Friday, Sunday

May, June, July, August (additional guests - £95 per person)

**£8,445**

Saturday

May, June, July, August (additional guests - £95)

**£8,995**



### **The Deluxe Menu**

Roasted Red Pepper and Tomato Soup with Parmesan Crouton (v)

Caramelised Red Onion and Goats Cheese Tart with Red Onion Marmalade (v)

Hoy Roast Pork, Apple Pate and Toasted Brioche

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Roasted Chicken Breast with sun-dried Tomato Mousseline and Red Pepper Salsa,  
served with Dauphinoise Potato, Carrot and green Beans

Braised Ox Cheek Bourginon, Mustard Mashed Potato, Carrots and Green Beans

Butternut Squash Risotto and toasted Pine Nuts (v)

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Sticky Toffee Pudding and Vanilla Custard

Baked Vanilla and Forest Fruit Cheesecake Tart

Dark Chocolate and Caramel Ingot

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Tea and Coffee





**Tithe Barn**

**Platinum Package**

**Inclusions:**

Hire of the Barn until midnight

Courtyard Garden

5 Classic bedrooms

A glass of Champagne during Reception drinks

4 x Canapes per guest

Three course Wedding Breakfast meal

Tea and Coffee

Half a bottle of Premium Red or White Wine per person

A glass of Champagne to Toast

Luxury bedroom for the couple on the night of the Wedding

Menu tasting for two (additional guests to be charged at £40 per person)

**Minimum number of 60 guests**



**Tithe Barn Platinum Package Prices**

**2022 – 2023**

Monday – Sunday

January, February, March and November (additional guests - £125 per person)

Monday – Thursday

April, September, October, December (additional guests - £135 per person)

**£7,995**

Friday, Sunday

April, September, October, December (additional guests - £135)

Monday – Thursday

May, June, July, August (additional guests - £145)

**£8,995**

Saturday

April, September, October, December (additional guests - £135 per person)

Friday, Sunday

May, June, July, August (additional guests - £145 per person)

**£10,655**

Saturday

May, June, July, August (additional guests - £145)

**£11,495**



**Malthouse**

**Platinum Package**

**Inclusions:**

Hire of the Malthouse until midnight

Malthouse Gardens

13 bedrooms

A glass of Champagne during Reception drinks

4 x Canapes per guest

Three course Wedding Breakfast meal

Tea and Coffee

Half a bottle of Premium Red or White Wine per person

A glass of Champagne to Toast

Luxury bedroom for the couple on the night of the Wedding

Menu tasting for two (additional guests to be charged at £40 per person)

**Minimum number of 50 guests**



**Malthouse Platinum Package Prices**

**2022 – 2023**

Monday – Sunday

January, February, March and November (additional guests - £125 per person)

Monday – Thursday

April, September, October, December (additional guests - £135 per person)

**£8,475**

Friday, Sunday

April, September, October, December (additional guests - £135)

Monday – Thursday

May, June, July, August (additional guests - £145)

**£9,995**

Saturday

April, September, October, December (additional guests - £135 per person)

Friday, Sunday

May, June, July, August (additional guests - £145 per person)

**£10,655**

Saturday

May, June, July, August (additional guests - £145)

**£11,495**



### **The Platinum Menu**

Pumpkin and Parmesan Arancini balls, with Salsa Verde (v)

Pressed Chicken and wild Mushroom Terrine

Smoked Mackerel Pate and toasted sourdough croute

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Pan-roasted rump of Lamb, Redcurrant and Rosemary Jus, Potato fondant, green Beans  
and Chantenay Carrots

Seabass Fillet, Sauce Vierge, Samphire and crushed New Potatoes

Wild Mushroom and Spinach Pithier, Tarragon and Garlic Cream (v)

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Baked Lemon and Raspberry Cheesecake

Chocolate and Seville Orange Truffle Torte

Ginger Parkin Pudding with Butterscotch sauce

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Tea and Coffee



### **Canapes Menu**

Canapé Menu Duck & Hoisin Bon Bon

Chicken Popcorn

Greek Lamb Meatball

Smoked Salmon & Cream Cheese Roulade

Mini Yorkshire Pudding with Roast Beef & Horseradish

Goats Cheese & Roasted Red Pepper Tartlet

Tempura King Prawn

Honey & Mustard Glazed Cocktail Sausage

Crab, Sesame & Ginger Pancake

Saffron Polenta with Courgette Tomato Relish (V) (Vg)

Aubergine, Spinach & Black Olive Roulade (V) (Vg)

Ham Hock Croquette Chicken & Chorizo Tart

**A section of Canapes are included in your chosen package, however there is an option to add additional Canapes. Canapes are priced at £2.00 per person, for each additional Canape selected.**



### **Evening Finger Buffet**

Selection of sandwiches and wraps

Homemade sausage rolls

Lamb koftas with tomato & mint salsa

Cornish fishcake with tartare sauce

Cheese & onion pasties (v)

Broccoli & stilton quiche (v)

Chicken kebabs with katsu curry sauce

Pulled-beef wellington

Tempera prawns with lime chili coriander sauce

Duck & hoi sin spring roll

Vegetable Samosa's (v)

BBQ Chicken wings

Vegetable crudité, hummus, Mexican salsa, tzatziki (v)

Crab & spring onion potato croquettes

Scotch eggs

Breaded buttermilk chicken strips

Beef & ale mini pies

Chick pea, aubergine & pepper pie (vg)

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Homemade chocolate brownie

Vanilla cheesecake with raspberry compote

Mini crème brûlée

**5 items at £18 per person**

**8 pieces at £25 per person**



**Something a little different...**

Sausage and Bacon Baps with Chunky Chips  
**- £7.50 per person**

Fish and Chip Cones  
**- £12.50 per person**

Pizza and Chips  
**- £12.50 per person**

Cheese Grazing board (Cheese, Biscuits, Chutney and Grapes)  
**- £18 per person**

**Hog Roast**

Hog Roast Meat

Selection of baps

Stuffing

Apple Sauce

Potato Salad

Green Salad

Coleslaw

**£25 per adult**





### **BBQ**

#### **Meat**

BBQ Pork Ribs (GF)  
28 Days Air Dried Beef Burger (GF on request)  
Lamb Kofta in Parsley, Onion & Peppers (GF)  
Hickory smoked BBQ beef brisket (GF)  
Grilled Piri Piri half Chicken (GF)  
Pulled Pork in Apple & Maple Syrup (GF)  
Leek & Onion Pork Sausages (GF on request)  
Chicken and vegetables kebab (GF)  
Grilled Plant Burger (VG)

#### **Fish**

Tuna Steak in Soy, Ginger & Lemon Grass (GF)  
Pave Of Salmon, Citrus And Soft Herbs (GF)  
King Prawns And Peppers Kebab, Garlic, Coriander (GF)  
Sword Fish Supreme in Teriyaki, Mirin & Lime (GF)

#### **Salad**

Greek Salad (V) (GF) / Bean salad (VG) (GF) / Beetroot, orange and chicory (VG) (GF)  
Quinoa, pea and sweetcorn (VG) (GF) / Potato salad (V) (GF)  
Coleslaw(V) (GF) / Tomato, Red Onion & Pesto (VG) (GF) / Rocket & Parmesan (V) (GF)

#### **Dessert**

Lemon Tart (V)  
Dark Chocolate Delice (V)  
Raspberry Crème Brulee (V)  
Profiteroles with Salted Caramel & Chocolate Sauce (V)  
Eton Mess (V)  
Seasonal Bakewell Tart (V)  
Passion Fruit Posset (V)

### **£25 per adult**

Please select:  
Two Meats  
One Fish options  
(Vegetarian Options available on request)  
Choice of Three Salads  
One dessert