

*Happily Ever After
Begins Here*



DOUBLETREE

by Hilton™

SWINDON

The Ceremony

When booking a civil marriage, it is the sole responsibility of the couple to arrange the Registrar themselves. Notice should be given to the Superintendent Registrar of the district of the Hotel. The Registrar should be booked prior to signing any contracts at the hotel. Fees for the Registrar are to be paid directly to the Registrar's office. Timings for the ceremony should be arranged through the Registrar and confirmed to the hotel.

Superintendent Registrar

The Registrar Office

4 Timber Street

Chippenham

Wiltshire

SN15 3BZ

0300 003 4570

For more information, please contact: General Register Office for England and Wales. 0151 471 4200 or <https://www.wiltshire.gov.uk/registrations-ceremony-notice>



THE SIGNATURE COLLECTION

VIP welcome with red carpet
Three course Signature Wedding Breakfast menu including Half a Bottle of House Wine per person
A celebratory drink for the Newlyweds after you say 'I Do'
Four deliciously prepared Canapes to pair with your arrival
A Glass of Sparkling Wine or Orange Juice to Toast the Newlyweds
Tea and Coffee following the meal
18 Metre White Starlight Cloth
Six Piece Evening Buffet for 85 guests
Floral arrangement for the registrars table
Room hire of our Lydiard Suite for your special day
Wedding Breakfast menu tasting in our 14Twelve Restaurant including
House Wine Tasting and a Selection of Canapes
Resident DJ & Disco
Bedroom Suite on the night of the wedding for the Happy Couple
Standard Bedroom the night prior to the Wedding
Car parking for all guests inducing residents
A Dinner, Bed and Breakfast stay on your 1st Wedding Anniversary

Use of our in-house cake stand and knife (square or round) hotel chair covers and table linen (White), menus, table plan, and name cards provided by the hotel , hotel uplighters on your preferred chosen colour , choice of organza bows for your ceremony & wedding breakfast (subject to colour availability)

2026 - £91 per person

2027 - £93 per person

2028 - £95 per person

Based on minimum numbers of 50 people for the Wedding Breakfast, 85 people for the Evening Reception (numbers include the wedding couple). Should numbers drop below the above please be aware that room hire charges will apply. Extra guests can be added on at an additional cost.

THE ROYAL COLLECTION

VIP welcome with red carpet

Three course Royal Wedding Breakfast menu, including Half a Bottle of House Wine or
1 drinks voucher per person.

(Sample Menu Below)

A celebratory drink for the Newlyweds after you say 'I Do'

House Beer and Wine Drinks Reception

Six deliciously prepared Canapes to pair with your arrival

A Glass of Sparkling Wine or Orange Juice to

Toast the Newlyweds

Tea and Coffee following the meal

18 Metre White Starlight Cloth

Eight Piece Evening Buffet for 85 guests

Floral Arrangement for the registrars table & top table

Room hire of our Lydiard Suite

Wedding Breakfast menu tasting in our 14Twelve Restaurant including House Wine

Tasting and a Selection of Canapes

Resident DJ & Disco

Sweet cart

Donut wall

Photo booth

White flower wall with neon lettering

Chivari chairs

White Dancefloor 20ft x 20ft



THE ROYAL COLLECTION

Bedroom Suite on the night of the wedding for the Happy Couple
Standard Bedroom the night prior to the Wedding
Car parking for all guests inducing residents
A Dinner, Bed and Breakfast stay on your
1st Wedding Anniversary

Use of our in-house cake stand and knife (square or round) and table linen (White), menus, table plan, and name cards provided by the hotel , hotel uplighters on your preferred chosen colour , choice of Satin or Ruffle bows for your ceremony & wedding breakfast (subject to colour availability)

2026 - £137 per person

2027 - £139 per person

2028 - £141 per person

Based on minimum numbers of 50 people for the Wedding Breakfast, 85 people for the Evening Reception (numbers include the wedding couple). Should numbers drop below the above please be aware that room hire charges will apply. Extra guests can be added on at an additional cost.



LYDIARD MENU

SAMPLE MENU

Starters

Roasted Vine Tomato Soup
Garlic Croutons, Basil Oil (V)

Leek, Potato & Rocket Soup
Crème Fraiche, Flaked Almonds (V)

Pressed Chicken & Duck Terrine
Peach, Sweet Apple & Plum Puree, Crostini

Poached Dill Salmon
Pickled Cucumber, Relish, Dill Crème, Salmon Roe, Baguette

Mains

Lemon & Thyme Chicken Supreme
Smoked Bacon, New Potatoes, Vegetables, Thyme Sauce

Roast Striploin of Beef
British Style Roasties, Roots, Greens, Yorkshire Pudding, Traditional Pan Gravy

Roasted Fillet of Seabass
Dill & Caper Potato, Petit Vegetables, Sauce Vierge

Roasted Vegetable Lasagne
Napolitana Sauce, Mozzarella, Garlic Bread (V)

Desserts

Baked Chocolate Cheesecake
Marshmallow, Chocolate Ganache, Cocoa

Glazed Clementine Tart
Tangy Orange & Lemon Filling, Raspberry Emulsion, Whipped Cream

Crème Patisserie Choux Pastry
Vanilla Crème Filled Profiteroles, White Chocolate Sauce

Sticky Date Pudding
Toffee Sauce, Salted Caramel Ice Cream

SIGNATURE MENU

SAMPLE MENU

Starters

Pressed Ham Hock
Pea & Mint Mousse, Soft Boiled Egg, Cress, Toast

Duo Of Duck, Smoked Duck Breast
Liver Parfait, Plum & Ginger Chutney

Oak Smoked Salmon,
Mini Crab & Potato Cake, Dill Herb Mayo, Melba Toast

Creamy Mushroom Soup
Herb Mushrooms, Truffle Crème Fraiche (V)

Mains

Roasted Dry Aged English Fillet of Beef
Rosemary Butter Roasted Fondant Potato, Vichy Carrots, Sprouting Broccoli, Sauce Diane

Chorizo & Mozzarella Stuffed Chicken
Crushed Potato, Vegetable Medley, Garlic Butter Sauce

Herb Crusted Cod Loin
Parsley Potato, Sea Vegetables & Mussel Sauce

Wild Mushroom, Garlic & Thyme Strudel
Parsley Potato, Seasonal Vegetables, Beurre Blanc (V)

Desserts

Golden Dusted Salted Caramel Tart
Chocolate Pastry Filled Salted Caramel & Dark Chocolate, Whipped Cream, Berry

French Style Apple Tarte Tain
Vanilla Crème Anglaise, Honeycomb Ice Cream

White Chocolate & Passion Fruit Pannacotta
Mango & Pineapple Salsa, Mint, Passion Fruit Essence

Rich Chocolate Pave Dessert
Chantilly Cream, Mini Doughnut, Cracked Honeycomb, Popcorn

THE ROYAL MENU

SAMPLE MENU

Please choose two starters including a vegetarian option, two mains including vegetarian option and two desserts.

If any of your wedding party do have any specific dietary requirements, please do not hesitate to ask your wedding coordinator to ensure we can tailor our menus to your needs.



Starters

Lobster & Prawn Bisque
Baby Shrimps, Cheese Straw

Cauliflower & Cheese Soup
Baked Cheesy Baguette Slice (V)

Mediterranean Mozzarella Salad
Fresh Cow Mozzarella, Mediterranean Style Vegetables, Pesto (V)

Goats Cheese & Beets, Goat's Cheese Mousse
Crispy Goat Cheese, Crisp Pastry, Beets, Onion Relish, Pine Nuts (V)

Mains

Herb Crusted Rump Of Lamb
Buttery Mash Potato, Asparagus, Greens, Rosemary Infused Jus

Gressingham Duck Breast
Confit Leg Bon-Bon, Potato Puree, Fine Vegetables, Port Sauce

Pan Seared Salmon
Parsley Potato, Vegetable Panache, Spinach Cream Sauce

Roasted Roots & Feta Tart
Tomato Pesto Sauce (V)

Desserts

Classic Tiramisu Torte
Coffee Liqueur Crème, Cocoa Sprinkle

Lemon Delicacy
Lemon Cheesecake, Tangy Citron tart, Lemon Posset

Warm Rhubarb & Stem Ginger Crumble
Light Custard Sauce, Vanilla Bean Ice Cream

Assiette Of Cheesecake
Blueberry, Salted Caramel, Chocolate & Orange

CHILDREN'S MENU

Please choose one starter, one main & one dessert.

Starters

Cheesy Garlic & Parsley Slice, *Mozzarella Cheese (V)*

Mini Nachos, *Cheese, Salsa (V)*

Main Course

Beef Cheeseburger, *Fries, Leafy Salad*

Margherita Pizza, *Leafy Salad, Chips*

Chicken Nuggets, *Chips, Leafy Salad*

Desserts

Chocolate Mousse, *Butter Short Bread*

Ice Cream Bowl, *Whipped Cream, Chocolate Sprinkles*

Children's menu available at £18 per child between the ages of 5 to 12 years, or should you wish to offer half portions of the adult meal this can be accommodated at an additional cost (subject to menu)

Children up to the age of 4 eat complimentary.

CANAPÉS

Cold Canapés

Beetroot & Goats Cheese – (V)

Tomato & Mozzarella Stick – (V)

Sundried Tomato & Olive Skewer – (V)

Italian Bruschetta – (V)

Spicy Prawn Crostini

Salmon & Cream Cheese

Smoked Salmon & Avocado

Walldorf Cups with Smoked Chicken

Smoked Mackerel on Toast

Cheese, Chutney & Cracker – (V)

Hot Canapés

Oriental Spring Rolls – (V)

Breaded Mushrooms – (V)

Wild Mushroom Vol-Au-Vent (V)

Beetroot Arancini (V)

Sticky Sesame Meat Ball

Tempura King Prawns – *Sweet Chilli*

Breaded Scampi – *Garlic Aioli*

Chicken Satay – *Sweet Chilli*

Lamb Kofte – *Mint Yoghurt*

Desserts

Citron Bites (V)

Mini Macaroons (V)

Chocolate Eclairs (V)

Passion Fruit Mousse (V)

Chocolate Brownie (V)

Fruit & Custard Tarts (V)

Canapes can be added on to your package if not included from £12.00 per person for 4 items.

EVENING MENUS

Evening Buffet

Please choose from 4 to 10 items.
Options must be chosen prior to event.

Classic Caesar Salad (V)
Mediterranean Cous-Cous Salad (V)
Greek Feta Salad (V)
Oriental Vegetable Spring Roll (V)
Vegetable Samosa (V)
Individual Portioned Traditional Italian Margherita
Pizza (V)
Spicy Potato Wedges (V)
Thick Cut Chips (V)
Assorted Mini Quiches
Tandoori chicken drumsticks
BBQ Chicken Wings
Southern Fried Chicken
Gourmet Sausage Roll
Soy & Scallion Marinated Mini Pork sausage.
Traditional Pork Pie
Battered cod Goujons – Tartar Sauce
Selection of Sandwiches
(Tuna & Cucumber / Chicken & Herb Mayonnaise/
Ham & Mustard/ Cheese and Pickle)
Berry Trifle (V)
Crème Profiteroles (V)
Chocolate Brownie (V)
Mini Cheesecake (V)
Chocolate delight -Brownie, mousse (V)

If you wish to add more items from your current package,
please speak to your Wedding Coordinator.

Hog Roast

Slow Roasted Free-Range Pig. A Whole Pig Slowly
Roasted Over Flames. Carved and Served by Our
Professional Hog Roast Chefs.

Freshly Made Apple Sauce
Home Made Sage and Onion Stuffing
Goldenly Crisp Crackling
A Selection of Baps and Wraps, Including Wholemeal
(Gluten Free Rolls on Request)

Delightful Grilled Vegetable and Halloumi Skewers
(without Halloumi for the Vegans)
Served with Pitta Bread and a Tzatziki Dip, Sweet and
Punchy
Sweet Chilli Sauce (V)

OR

Vegan Pulled Jackfruit. Slow Simmered Bursting with
Flavour Served in a Bun, Steeped in a Hickory BBQ
Sauce and Dressed with a Crunchy 'Slaw (V)

Coleslaw Salad (V)
Potato & Honey Mustard Salad (V)
Basil Pesto Pasta Salad (V)
Mixed Salad Leaves, Tomato, Cucumber (V)

Summer Berry Trifle (V)
Chocolate Profiteroles (V)
Fresh Fruit Salad (V)

Minimum numbers of 100 people apply
£30 per person

MAKE A NIGHT OF IT

Your guests can indulge themselves in our contemporary bedrooms at a preferential discounted rate. Take advantage of our check in from 3pm and check out at 12pm the following day along with a late breakfast served until 11am on weekends. Early check in and late check out is subject to availability.

A minimum of 10 rooms on one night is required to gather this discounted rate. This number can be increased, subject to availability by your Wedding Co-ordinator. These discounted rates are subject to availability and require full pre-payment. Please also note that pre-paid bookings are non-transferable and non-refundable.

A unique reservation link will be sent from your designated Wedding Coordinator along with a reservation code to book all accommodation. You will be advised when this discounted rate is live to book by our team. Your guests will have up to 6 weeks prior to your wedding date to book this accommodation, after this date all further accommodation required will be subject to the standard selling rate.

Payment Plan

Within 14 days of signing your contract with us, a £500 deposit will be required.

50% of your estimated charges are to be paid six months prior to your wedding date

Final payment is required one month prior to your wedding date.

Alternatively you can call the events team on 01793 410958 to discuss a suitable payment plan that suits your circumstances.

FREQUENTLY ASKED QUESTIONS

How many people can sit at each table?

The round tables in our function rooms seat up to 12 guests

Can we provide our own flowers, entertainment, beverages..?

We are more than happy for you to arrange your own flowers/decorations and entertainment. Please note that each supplier must be able to comply with legal requirements such as Insurance/PAT testing etc. All food and drink will be provided by us as part of your wedding package. Should you wish to bring in your own beverages, corkage charges will apply based on how many bottles are brought to property not consumption.

Do I have to get married on a Saturday?

Saturday is traditionally the favoured day however there are many reasons to choose a different day. We offer weddings throughout the week and weekend all subject to availability and terms/conditions.

Can we have confetti?

Yes, biodegradable only.

How do we make a booking?

To book please contact our events team on 01793 410958 or email on events.swindon@hilton.com. We are also on Hitched & Bridebook.

Can you hold space?

We can provisionally hold space for your booking for up to 2 weeks, during this time we would advise that you confirm your ceremony details. After the 2 weeks hold, we would then require confirmation if you wish to proceed, should we not receive any correspondence the space will be released and written confirmation of this emailed to you.

Where can we take photographs?

The hotel has created a lovely decking area just outside of the 14Twelve Brasserie which can be used for photos, addition to this we are more than happy for you to use certain public areas as long as agreed prior to the wedding day. Should you wish to photograph in more scenic areas the hotel recommends local parks such as Lydiard Park or Jubilee Park. Please note you may need to contact these parks prior to your arrival and the hotel is not associated with this.

Recommended Suppliers

Venue Stylist - Venues Covered: Contact - Stephanie Hobbs
t: 07927408852 e: contact@venuescovered.co.uk

DJ - Menham Entertainment - Scott
t: 01793 377865 e: info@menhamentertainment.com

Wedding Photographer & Selfie Mirror - Graham McCallion Photography: Contact - Graham McCallion
t: 01793 722955 e: graham.mccallion@gmail.com



LYDIARD FIELDS
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