



RIVERSIDE MARQUEE

Luxury Riverside Wedding Package

For up to 120 guests | All-Inclusive

An exquisitely curated wedding experience where every detail is seamlessly orchestrated—from the bridal party's elegant entrance and the heartfelt exchange of vows, to a sumptuous wedding breakfast, sophisticated entertainment, and the final indulgent bite of your late-night treat.

*This is a sample package, designed to provide guidance for planning a Luxury Wedding at Riverside Marquee. Specialising in fully tailored experiences, our expert team will be delighted to assist you in planning for your dream wedding — down to the last detail.

Contact Us today to discuss possibilities: enquiries@riversidemarquee.co.uk



Exclusive Venue Experience

- Private venue hire offering complete exclusivity for your celebration
- Ample on-site parking with uniformed attendants for a smooth guest arrival
- Dedicated Event Planner to craft and coordinate every detail with precision
- Professional Event Manager overseeing flawless execution from setup to the final dance
- Silver service waiting staff, expert bar team, and discreet security ensuring impeccable hospitality
- Specialist setup and breakdown crew for a seamless start and finish

Arrivals & Ceremony

Arrivals & Civil Ceremony;

- Registrar coordination and license support (registrar fees paid separately)
- Choice of styled ceremony location in the garden
- Elegant styled guest seating and signing table
- Live acoustic music during guest arrival and ceremony
- Bridal arrivals via classic car (or boat)
- Welcome drinks served to guests on arrivals



Stylish Reception

Marquee Reception:

- Luxury Marquee styling featuring dressed top table, elegantly set guest tables, statement cake table, chic lounging area
- Live band & DJ
- 6 course degustation Wedding breakfast
- Champagne toast
- Full Service Bar with curated selections
- Late night snack package
- Signature 3-tier cake



Sample Menu

WEDDING BREAKFAST

Degustation Menu

6 Courses paired with Wines + Champagne for Toast

Amuse-Bouche

Truffle-infused cauliflower velouté served in a demitasse

Wine Pairing: Champagne Brut NV

Cold Starter

Citrus-cured Scottish salmon with avocado mousse and micro herbs

Wine Pairing: Sancerre (Sauvignon Blanc, Loire Valley)

Hot Starter

Wild mushroom and ricotta ravioli with sage brown butter

Wine Pairing: Chardonnay (Burgundy or Sonoma Coast)

Fish Course

Pan-seared sea bass with fennel purée and Champagne beurre blanc

Wine Pairing: Chablis Premier Cru

Meat Course

Slow-cooked beef fillet with truffle mash, glazed baby carrots, and red wine jus

Wine Pairing: Bordeaux (Left Bank blend)

Dessert

Vanilla bean panna cotta with raspberry coulis and gold leaf

Wine Pairing: Moscato d'Asti

Signature 5-tier Cake



LATE NIGHT BITES

Finger Buffet

Wild Mushroom Arancini (v), Mini Gourmet Sliders, Artisan Grilled Cheese Bites, Dim Sum Selection, Mini Doughnuts, Chocolate Strawberries, Wedding themed Macarons

