



Weddings

2011



Congratulations...

Congratulations...

...on your engagement and thank you for enquiring about holding your marriage celebration at Stoke Park.

Stoke Park's experienced Wedding Co-ordinator will be happy to guide you through and help plan every aspect of your special event to the finest detail. Extremely high standards of service will ensure that you have a day that will engender fond, lingering memories; a day to look back on.

Stoke Park is licensed to hold Civil Marriage Ceremonies, which means that you may take your vows in any of our three licensed suites. Every room is beautifully and individually decorated with fine antiques and works of art, and all offer breathtaking views across historic fountained gardens and 'Capability Brown' landscaped parkland.

Please call us today – our Wedding Co-ordinator will be delighted to discuss your requirements in more detail and will be fully committed to making your memorable day extra special.



Planning your Wedding

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- Once you have booked Stoke Park for your Wedding Reception, the next stage will be to book the Church. Should you decide on a Civil Marriage Ceremony, your Registrar can be appointed.
- Plan and discuss your day with your Wedding Co-ordinator here at Stoke Park.
- Book your entertainment and extras with help from Stoke Park (in order of priority: photographer, florist, transportation from the Church, wedding cake, and evening entertainment).
- Book your menu tasting to decide on your Wedding Breakfast options and meet with the Chef.
- Discuss your Hair, Makeup and Treatment requirements with our Spa Team.
- Send your invitations three months prior to your Wedding.
- Your detailed co-ordination will be conducted and a bespoke Wedding Plan compiled.
- A week before your Reception, we invite you to meet your Master of Ceremonies, along with your Co-ordinator to compile a final order of events for the day.
- Your Wedding Day has finally arrived... *relax and enjoy.*

Wedding Packages

Wedding Package 2011

Package Includes:

- Complimentary menu tasting for Bride & Groom
- Complimentary consultation with the Spa Team to plan pre-wedding Beauty, Spa and Salon Treatments
- Room hire of the Fountain Room, Wyatt Room and Ballroom
- Two reception drinks per guest on arrival
(1 alcoholic / 1 non-alcoholic per guest)
- Three course meal with Coffee and Chocolates
- 1/2 Bottle of House Wine per person
- Evening Buffet
- Use of silver cake stand and knife
- Stationery to include: place cards, table plan and menu cards
- Complimentary Bridal Suite
- Bottle of Champagne and Chocolate Dipped Strawberries for Bride and Groom in Bridal Suite
- Reduced accommodation rate for your guests
from £225.00 Bed & Breakfast per room per night
(A maximum of ten rooms, including the Bridal Suite, can be reserved for a one night stay. Any additional rooms must be booked for a minimum two night stay basis)

Our Commitment

Our Commitment

“Stoke Park prides itself on making your Wedding Day a dream come true. Our attention to detail and personal touch will ensure that we make your day a truly memorable occasion.

Our aim is to assist in planning your Special Day down to the finest detail.”



Giammario Ragnoli
Hotel Director

Stoke Park Wedding Package

Charges*

- £190.00 per adult • £75.00 per child under 12
- (Please note that a minimum number of 80 adults will be charged)*

Civil Ceremony Fee

- £500.00 (excluding room hire) * All prices include VAT.

Midweek Wedding Rate 2011

£150 per adult - £75 per child - Monday - Thursday

EXCLUDING BANK HOLIDAYS - cannot be used in conjunction with any other discounts including member's discount

Winter Wedding Prices

January, February, March 2011 - £155 per adult - £60 per child

October & November 2011 - £160 per adult - £60 per child

(Please note that a minimum number of 80 adults will be charged)

Intimate Weddings...

Intimate Weddings 2011 at Stoke Park

Wedding Packages for between 10 and 27 guests

POA for numbers between 28 - 40 guests

Package includes:

- Room Hire of the Repton, Wyatt or Buckingham rooms.
Buckingham for up to 12 guests,
Wyatt up to 24 guests,
Repton up to 27 guests.
- 2 Reception Drinks per guest on arrival
(1 alcoholic / 1 non-alcoholic per guest)
- 3 Course Meal with Coffee and Chocolates
- 1/2 Bottle of House Wine per person
- Canapés with Reception Drinks or
Cheese Platter with Wedding Breakfast
- Stationery to include:
Place Cards, Table Plan and Menu Cards
- Complimentary Bridal Suite
- Bottle of Champagne with Chocolate Dipped Strawberries
for Bride & Groom in Bridal Suite
- Complimentary menu tasting for Bride & Groom
- Complimentary consultation with Spa Team
to plan pre-wedding Beauty, Spa and Salon Treatments

Perfect Location

Charges*

- **£215 per adult for between 10 - 19 guests**
(Please note a minimum of 10 adults will be charged for)
- **£199 per adult for between 20 - 27 guests**
(Please note a minimum of 10 adults will be charged for)
- **£75 per child**
- **£500 Civil Ceremony Fee**

** All prices include VAT.*



Reception Drinks

Reception Drinks

Reception Drinks

(One alcoholic and one non-alcoholic drink allocated per guest.)

House Champagne

Bucks Fizz – Champagne and Orange Juice

Bellini – Champagne and Peach Juice (Supplement £1.00 per glass)

Kir Royal – Champagne and Crème de Cassis (Supplement £1.00 per glass)

Pink Champagne (Supplement £2.00 per glass)

Mulled Wine

Pimm's and Lemonade



Non-alcoholic Cocktails

Honeymoon Cocktail

Cranberry Juice, Pineapple Juice, Orange Juice, Lemonade & diced Strawberries

Cranberry Crush

Crushed Cranberries, Cranberry Juice, Lemonade & crushed Raspberries

Passion Fruit Cooler

Dash Passion Fruit Cordial, Ginger Ale & Pineapple Juice

Traditional Pink Lemonade

Dash Grenadine, Lemonade & Cranberry Juice



Canapés **Menus**

Canapé Menus

Menu 1 £9.00

Mini Home-made Pizzas

Mini Spring Rolls

Croque Monsieur

“San Marco” Bruschetta

Smoked Salmon Cheesecake

Selection of Stoke Park Cheese Straws

Chicken and Shitake Satay with Peanut Sauce

Menu 2 £12.50

Dorset Crab and Avocado Tian on a Basil Focaccia

Cherry Tomatoes filled with Norwegian Prawns

Chorizo and Mozzarella Tarts

Char-grilled Artichokes and Smoked Duck Rolls

Spicy Fish Cakes

Mini Club Sandwiches

*Mini Quail Egg Caesar Salad
with Crispy Pancetta*

*Celery Muffins with Sun-dried
Tomato and Cream Cheese*

*Chocolate Tuxedo
Dipped Strawberries*



Menu 3 £12.50

Something Different “Afternoon Tea”

Mini Sandwiches

Scones

Cakes & Pastries

Menu 4 £15.00

Corn-fed Chicken and Provençale Vegetable Kebabs

Parma Ham, Fig and Baby Spinach Wraps

Champagne and Crayfish Jellies

Smoked Salmon and Chive Blini with Caviar

Mini Yorkshire Pudding with Roast Beef and Horseradish Cream

**The following Canapés are served on
Black Chinese Spoons, Mini Cups or Shot Glasses**

Quail Egg Florentine

Salmon Tartare with Crème Fraîche

Seared Scottish Scallops and Baby Squid with Lime Dressing

Tomato Gazpacho with Crab

Wild Mushroom Soup “Cappuccino Style” with Cêpe Dust

Butternut Squash Veloute with Vanilla Oil

Cantaloupe Melon with Chilli

Vichyssoises with Vodka Foam



Starters

Menus

Starters

Trio of Melon

*Fans of Galia, Honeydew and Cantaloupe Melon
with Mixed Seasonal Berries*

*Wild Mushroom Ragout wrapped in a Pancake
with Port Sauce and Parmesan Crackling*

*Oven-baked Goat's Cheese
and Vintage Cheddar wrapped in Celeriac,
served on a Sunblush Tomato and French Bean Salad
with Shallot and Pear Chutney*

*Warm King Prawns, Scallop and Salmon Brochette
with Mixed Leaves and Lemon Dressing*

*Norwegian Prawn and Baby Gem Cocktail
with King Prawns and Marie Rose Sauce*

*Roasted Duck Breast
topped with Seared Foie Gras
served with a Rosti Potato
and Lentil Dressing (Supplement £3.50)*

*Scottish Smoked Salmon and Norwegian Prawns
with Chive Blini, Mixed Seasonal Leaves,
Caper-berries, Sour Cream
and Caviar Dressing*

*Fresh Asparagus served
on a toasted Rosemary Muffin
with Wild Mushrooms
and Chervil Hollandaise*



Starters (cont.)

*Parma Ham, Poached Pear and Baby Mozzarella Salad
with Walnut and Balsamic Dressing*

*Dorset Crab, Avocado and Tiger Prawn Tian
with Crème Fraîche and Pink Grapefruit Dressing*

*Buffalo Mozzarella, Plum Tomato and Red Onion Tart Fine
with Wild Rocket and Basil Dressing*

*Chicken, Chorizo and Shimeji Mushroom Marbled Terrine
with Fig Chutney and Toasted Brioche*

Sorbets

(Supplement applicable)

Pink Grapefruit and Bourbon £4.00

Sparkling Lemon and Basil £4.00

Orange and Cranberry £4.50

Peach Iced Tea £4.50

Passion Fruit and Pink Champagne £5.00

Champagne and Elderflower £5.00

Vodka Martini £5.00

Casino Royale £5.00

Strawberry and Lavender £5.00



Main Courses

Menus

Main Courses

*Pan-fried Sea Bream with Mediterranean Vegetables,
Crushed New Potatoes and Tomato Provençale Sauce*

*Pan-fried Fillets of Lemon Sole with Herb Mash, Asparagus,
Roasted Vine Cherry Tomatoes and a Chive Sauce*

*Poached Sea Bass filled with a Crayfish Mousse,
Fondant Potato, Mini Crab Cakes, Basil and Spring Onion Salsa*

*Baked Pavé of Halibut with Creamed Parsley Potatoes,
Braised Leeks and a Ragout of Clams*

*Roast Sirloin of Beef with Yorkshire Pudding, Seasonal Vegetables,
Roast Potatoes, Parsnips and Red Wine Sauce*

*Roast Breast of Chicken with Duchess Potatoes, Ragout of Vegetables,
Sage and Onion Stuffing, Crispy Pancetta and Thyme Gravy*

*Oven-baked Loin of Local Lamb with Mini Shepherd's Pie,
Rosemary and Garlic Roasted Root Vegetables
and Redcurrant Jus*

*Supreme of Chicken
filled with Brie and
topped with a Herb Crust,
with Rosti Potato,
Honey-roasted Parsnips
and Red Wine Sauce*



Main Courses

Char-grilled Entrecote Steak

*with Cracked Black Pepper and Sea Salt Home-made Chunky Chips,
Ratatouille filled Vine Tomatoes, Watercress Salad and Béarnaise Sauce*

*Braised Shank of Lamb with Pea Puree, Sauté Potatoes,
Confit Carrots, Runner Beans, Onion Rings and Rosemary Jus*

Stoke Park “Open Beef Wellington”

*Roast Tournedos of Beef with Pomme Puree, Seared Foie Gras,
Spinach, Wild Mushrooms and Truffle (Supplement £6.50)*

Oven-baked Fillet of Beef with

*Runner Beans, Baby Leeks, Vine Cherry Tomatoes,
Horseradish Potato Cakes and Red Wine Sauce (Supplement £6.00)*

*Butternut Squash and Brie Risotto with Parmesan Horns,
Vegetable Crisps and Basil Coulis*

*Mozzarella, Basil and Sweet Potato
Cannelloni with Char-grilled Artichokes
and Sun-dried Tomato Sauce*

*Baked Aubergine
and Mediterranean Vegetable
Lasagne with Wild Rocket
and Saffron Sauce*



Desserts

Menus

Desserts

*Caramelised Lemon Tart with Marinated Raspberries,
Blueberry Yoghurt Ripple Sorbet*

*Coconut Panna Cotta in a Pineapple Soup
with a Medley of Exotic Fruits*

*Warm Pecan Pie with Banana Ice Cream
and Butterscotch Sauce*

Stoke Park “Retro” Arctic Roll

*Iced Grand Marnier Parfait encased in White Chocolate
with a Warm Chocolate Sauce*

Selection of 007 Desserts: (Supplement £2.50)

“Live or Let Die” Tequila, Mango and Papaya Jelly

“Vodka Martini” Panna Cotta

“Bonds” Tuxedo Pavlova

“Money Penny” Crème Brûlée

“Casino Royale” Chocolate Pudding

“Moonraker” Ice Cream

“Gold Finger” Tiramisu



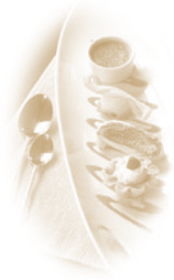
Selection of Mini English Desserts

Sticky Toffee Pudding
Apple and Blackberry Pie with Custard Ice Cream
Sherry Trifle
Bread and Butter Pudding
Banoffee Pie

Assiette of Chocolate

Chocolate and Raspberry Macaroon
Bitter Chocolate Tart
Double Chocolate Brownie with Milk Chocolate and Honeycomb Ice Cream
White Chocolate and Hazelnut Mousse

Individual Selection of Cheese
with Celery, Grapes and Walnut Bread
(Supplement £2.50)



Evening Buffet

Menus

Wedding Evening Buffet

*Please select 10 items from the following list
(Extra items can be ordered at a supplement charge)*

Selection of Quiches

*Goat's Cheese and Red Pepper, Leek and Stilton,
Parmesan and Pancetta, Mediterranean Vegetables,
Mushroom and Rocket*

Tuna Salad Niçoise

Greek Salad

Chicken Caesar Salad

Garden Mixed Salad (Mixed Leaves, Cucumber and Tomatoes)

Vegetables Samosas with Avocado and Tarragon Dip

Southern Coated Chicken Wings

Spicy Mini Pork Ribs

Salmon, Sole and Scampi Goujons with Griche Sauce

Smoked Salmon and Cream Cheese Wraps

Platter of Sandwiches

Croque-Monsieur

Selection of Sweet Tarts and Pastries

Fresh Fruit Platter

Stoke Park Cheese Wedding Cake



Something a little different

Mini Fish and Chips

Mini Hot Dogs with Caramelised Onions

Mini Beef Burgers with Tomato Relish

Lamb, Beef and Pork Cocktail Chipolates glazed with Honey and Mustard Seeds

Chicken Curry with White and Wild Rice and Mini Poppadoms

(This menu is included within the package price)

Classic Hog Roast and BBQ menu available POA

Midnight Feast

£14.50 per person. Serving times are between Midnight and 12.30am (inclusive).

This is served for a minimum of 12 guests.

Mini Fish and Chips

Mini Hot Dogs with Caramelised Onions

Mini Beef Burgers with Tomato Relish

Bacon Baps, Home-made Pizzas

Chicken and Vegetable Goujons

with Various Dips

Marshmallow

& Strawberry Skewers

with Hot Chocolate Dipping Sauce



'The Most Romantic Hotel Room in the UK' -

The Sunday Times Magazine

'It is Widely Regarded as Excellent' -

Condé Nast Traveller

'One of the Best UK Spa Weekend Breaks' -

Harpers Bazaar Spa Guide

'Number One Country House Wedding Venue' -

Wedding Venues & Services

**'For everything you need for your special day,
look no further than Stoke Park' -**

Beautiful Brides



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** All prices and menus may be subject to change without notice*

Photography provided by Angus Thomas and Gary Roebuck.