



YOUR WEDDING PACKAGE...

There is much more to the Stanneylands Hotel than elegant surroundings. Plan a wedding with us and you will enjoy the following.

- A complimentary bridal suite on the evening of your wedding
- Your wedding menu prepared by our award winning chefs
- A red carpet to welcome you and your guests on arrival
- Personalised menus and seating plans
- Use of our manicured gardens for your photographs
- A dedicated member of our team to help with preparations for your special day
- Special accommodation rates for your guests
- And, if you so choose, a member of our team to act as toastmaster throughout the day

CHOOSE YOUR SETTING...

The Stanley Suite with its private bar has views over the garden and is ideal for parties from 60 to 140 guests. For smaller more intimate celebrations for up to 60 guests, we would recommend the traditional Oak Suite with its beautiful oak panelled walls.

All of our suites are licensed for civil ceremonies and included in the room hire charge we provide a long and low floral display for the registrar's table.



WEDDINGS

RECEPTION DRINKS...

Drinks will be held either in the manicured gardens or in Calico Café Bar. Whilst the Calico Café Bar is available to your guests throughout the day it is not sold on a private basis.

Listed below are some of our suggestions, priced by the glass. We would recommend that you allow two glasses per guests during the drinks reception and photographs.

1. Champagne	House Champagne	£9.35
	Bucks Fizz	£9.35
	Kir Royale	£9.75
2. Sparkling Wine	Sparkling Wine	£4.75
	Bucks Fizz	£4.75
3. Traditional	Pimm's & Lemonade	£3.75
	White Wine Punch	£4.55
	Sherry	£2.20
	Glass of Wine	£4.55
	Winter Pimms	£3.75
	Mulled Wine	£4.55
4. Non alcoholic fruit punch		£3.50

WINE AND TOASTS...

Choose from our selected list of Champagnes and quality wines, which are charged for by the 75cl bottle unless specified otherwise. A "corkage" facility is not available.

CANAPÉ SELECTION...

- Smoked Salmon, Chive & Cream Cheese Pinwheels
 - Coconut Crusted Fishcake with curried Mayonnaise
 - Caramelized Goats Cheese with Tapenade
 - Skewered Chicken Sate with Peanut Sauce
 - Mini Lamb Kofta with Raita
 - Leek & Stilton Mini Quiche Tartlets
 - Parma Ham wrapped Asparagus Spears
 - Crostini of Beef Carpaccio with Black Olive Tapenade
 - Mini Duck and Hoisin Spring Rolls
 - Stilton Pannacotta with Fig compote
 - Cherry Tomato and Bocconcine with Pesto
 - Celery barquettes with Mascarpone and parmesan
- 4 = £7.25
 5 = £8.75
 6 = £9.90



WEDDING BREAKFAST MENUS...

Menu One - £35.00

Buffalo Mozzarella & Tomato Salad; Dressed Roccollo Leaves; Balsamic Syrup
-o0o-
Roasted supreme of Chicken with a mushroom and tarragon cream sauce
Served with a selection of fresh seasonal vegetables and buttered new
potatoes
-o0o-
Apple & Cinnamon Pie; Crème Anglaise

Menu Two - £37.50

Fanned Honeydew Melon; Watermelon Salsa & a Forest Berry Coulis
-o0o-
Roasted Red Pepper, Tomato & Tarragon; Creme Fraiche
-o0o-
Fillet of Salmon served on a white wine and chive cream
Served with a selection of fresh seasonal vegetables and buttered new
potatoes
-o0o-
Orange & White Chocolate Pannacotta; Orange Syrup

Menu Three - £39.75

Glazed Goats Cheese; Marinated Green Beans; Roasted Beetroot Wedges &
Toasted Walnuts
-o0o-
Roast Sirloin of Beef served with Sauce au Poirve or Sauce Diane
Served with a selection of fresh seasonal vegetables and buttered new
potatoes
-o0o-
Dark Chocolate Truffle; Forest Berries Puree & Coulis

Menu Four - £43.25

Green Asparagus with Globe Artichokes; Sun-Blushed Tomato Pesto & a Black
Olive Tapenade
-o0o-
Smoked & Poached Salmon with Prawns set in a Lemon & Chive Crème
Fraiche; Lemon Emulsion
-o0o-
Pan fried fillet of pork served with thyme and mushroom cream
with a selection of fresh seasonal vegetables and buttered new potatoes
-o0o-
Tangy Lemon Tart; Lemon Curd Ice Cream

Menu Five - £45.25

Pressed Ham Hock & Parsley & Cornichows; Wholemeal Melba toast; Gribiche
Sauce
-o0o-
Beetroot Cured Salmon; Watercress, Rocket & Parmesan Salad;
Honey & Wholegrain Mustard Dressing
-o0o-
Pan fried Rump of Lamb with a roasted shallot and rosemary jus
with a selection of fresh seasonal vegetables and buttered new potatoes
-o0o-
Roasted Plums & Toasted Walnut Bavaois; Caramel Sauce

Vegetarian Options

Field Mushroom, Shallot & Spinach Strudel
Roasted Mediterranean Vegetable Tart with a Goats Cheese Crumble Topping
Spinach & Ricotta Tortellini
Creamy Vegetable Lasagne
Ratatouille Stuffed Roasted Red Pepper



Evening Buffet Menu...

As the evening unfolds, keep your guests satisfied with fresh items from our buffet selection. We offer a range of options from all time favourites to something out of the ordinary.

Light Evening Buffet

Selection of Closed Sandwiches & Wraps
Coriander & Chilli Beef Meatballs
Onion Bhaji's (V)
Tomato & Mozzarella Pizza
Ciabatta Garlic & Herb Bread
Goujons of Chicken
Filo Prawn Tails
Broccoli & Stilton Quiches
Cheese Lattice
Kebabs of Beef & Peppers
Lamb Kofta with a Tzatziki Dressing
Chicken Satay Skewers
Cherry Tomato & Boccocini Brochettes

7 items	£15.50
9 items	£18.50
11 items	£22.00

Hot Supper Buffet

Choose two of the following main courses:
Cottage Pie
Lasagne
Chicken Curry with pilau rice
Vegetable Lasagne
Chilli Con Carne with jacket potatoes
Vegetable Curry and pilau rice
All served with garlic bread and mixed salads
£15.50 per guest

Opera Buffet

Selection of wraps, open and closed sandwiches
Seafood platter
Meat platter
Fresh seasonal salad leaves
Chicken in a mild curry sauce with basmati rice
or
Grilled salmon dardes with a saffron and prawn sauce and new buttered potatoes
Lamb kofta with mint yoghurt dressing
Buffalo Mozzarella and tomato salad with basil oil

Glazed lemon tart
Profiteroles with a chocolate sauce
A selection of local cheeses served with water biscuits
£27.55



WEDDINGS

Carved Buffet

(minimum numbers 40)

Fanned Melon; Seasonal Berry Compote

or

Smooth Chicken Liver Parfait; Pumpkin & Raisin Chutney; Spiced Red Wine Syrup

or

Home Made Tea Cured Salmon; Dressed Watercress & Rocket Salad; Lemon Emulsion
(Choose one Starter for All)

Roast Sirloin of Beef; Yorkshire pudding; Red Wine Jus

or

Garlic & Rosemary Stuffed Leg of Lamb; Thyme Jus

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Roasted Loin of Pork with a Apricot & Sage Centre; Wholegrain Mustard Cream

Selection of Vegetables

Buttered New Potatoes

Mixed Leaf Salad with Dressing

Buffalo Mozzarella & Tomato Platter; Balsamic Dressing

Seafood Platter

Pasta Salad

Coleslaw

Rice Salad

Bread Rolls

Plum, Orange & Toasted Almond Crumble; Crème Anglaise

Dark Chocolate Truffle; Berry Coulis

Cheeses & Biscuits

Coffee & Petit Fours

£38.75



STAY THE NIGHT...

Continue your celebration with a night in one of our luxurious en-suite bedrooms, or why not upgrade to a spacious Executive bedroom with modern decorations and plasma screen televisions. We offer preferential rates for your wedding guests as listed below.

Special Wedding Rate - £89.00 on a room only basis in a standard bedroom. £20.00 supplement per room would apply if you wish to upgrade to an Executive bedroom.

Additionally why not take the opportunity to make a short break and extend your stay for £79.00 per room, room only basis in a standard bedroom or £99.00 room only for an executive bedroom, for the night prior or after the wedding. (Subject to availability)

Please note that check-in is from 2pm for overnight guests.