

Meeting Room Hire...

Function Room		Dimension			
		Max Length		Max Width	
		Metres	Feet	Metres	Feet
Stanley Suite	£500	14.63	48'	8.83	29'
Oak Suite	£250	10.36	34'	6.1	20'
* Alderley Suite	£150	14.02	46'	8.23	27'

* (semi private room)

Function Room		Capacity				
		Theatre	Class room	Board room	U-Shape	Cabaret
Stanley Suite		120	60	40	38	60
Oak Suite		60	25	30	25	40
*Alderley Suite		40	20	20	15	28

Hotel Facilities...

Bedrooms / 55				Restaurants	Bar	Parking
Suite	Four Poster	Standard	Executive	Awarded 2 AA Rosettes for fine dining	Calico Café Bar	110 Spaces
2	1	30	22			

THE Stanneylands HOTEL

A Commitment to meet guest's individual needs is the cornerstone of the excellent service at Stanneylands Hotel.

From arrival and throughout your visit our caring and friendly staff will do all they can to make your stay as comfortable and as pleasurable as possible.

The Stanneylands Hotel is situated a mere 3 miles from Manchester International Airport, 20 minutes from Manchester city centre, 1 mile from Wilmslow town centre and train station and within close proximity of the motorway network.



The 55 bedrooms offer a variety of styles including suites and executive rooms. Modern demands are met as each bedroom is equipped with private bathroom, hairdryer, telephone, trouser press, television and tea/coffee making facilities.

Stanneylands is an exclusive country house which boasts an enviable reputation for comfort, luxury and service.

Our Guarantee

Through commitment and total self belief we will succeed in building a Hotel company of quality and uncompromising service and value to our guests. We will remain loyal to those guests and build strong business partnerships which reflect our commitment in getting it right each and every time.

Conference and Banqueting

Stanneylands Hotel is the perfect venue for conferences and meetings, private dinner parties, banquets and weddings.



We appreciate that all events are individual...

...and have their own unique format and as part of our Stanneylands mark for success we tailor all packages to the individual request of our clients.

Conference Tariff

As a guide we provide the listed rates, however we would encourage all organisers to call our Events Line to discuss their specific needs.

Day Conference – £45.00 8hrs
(minimum 8 delegates)

- Arrival Tea/Coffee with Pastries
- Mid-Morning Tea/Coffee with Biscuits
- 2 Course Conference Hot & Cold Buffet Luncheon
- Afternoon Tea/Coffee with Cakes
- Main Room Hire
- Flipchart & Pens, Screen & LCD Projector
- Free Wi-Fi Internet
- VAT

Residential Conference – £148.00 24hrs
(minimum 8 delegates)

Price includes:-

- Morning Tea/Coffee with Pastries
- Mid-Morning Tea/Coffee with Biscuits
- 2 Course Hot & Cold Conference Buffet Luncheon
- Afternoon Tea/Coffee with Cakes
- Main Room Hire
- Flipchart & Pens, Screen & LCD projector
- Free Wi-Fi Internet
- 3 Course Evening Meal
- Overnight Accommodation
- Full English Breakfast
- VAT

Conference Lunch / Dinner Menus

- Sample menus below

2 Course Hot & Cold Buffet

Served in the restaurant

**

Warm bread basket

Continental cold meat platter

Seafood platter

A selection of warm & cold salads

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Hot main dish of the day

Hot vegetarian main dish of the day

Selection of Seasonal vegetables

**

A platter of British cheeses served with biscuits

**

Dessert of the day

**

Coffee



Restaurant

Wilmslow, Cheshire, SK9 4EY

Telephone: 01625 525 225 Fax: 01625 537 282 Email: sales@stanneylandshotel.co.uk

Website: www.stanneylandshotel.co.uk

Conference Dinner Menus

- Sample menus below

Below is a sample of the Conference Table D'Hôte Dinner Menus, these seasonal menus change on a weekly basis.

Pre-orders are taken with afternoon coffee break from parties over 8 people.

Sample Menu

Baked Bury Black Pudding topped with Smoked Trout,
Mustard Hollandaise and Cress

Scottish Rope Mussels in a Puff Pastry case
In a Chive White Wine Sauce

Smoked Chicken Breast, Lentil and Root Vegetable Salad,
Granny Smith Apple Purée

Warm Watercress and Goat Cheese Cake,
Blanched Beet Root Salad in Herb oil

Chef's Soup of the Day & Home Made Bread

Pan-fried Supreme of Gurnard, Buttered New Potatoes,
Spinach and a Tomato and Olive Sauce

Breast of Gosnawgh Duck, Braised Curly Kale Cabbage,
Almond Croquette Potatoes and a Mandarin Sauce

Braised Naturally Raised Pink Veal "Osso Bucco" on
Tagliatelle with a Mushroom and Tarragon Sauce

Potato Gnocchi with a Fricassee of Wild Mushrooms

White Chocolate & Poppy Seed Mousse with
Spiced Red Wine Poached Pear, Black Pepper Tuille

Cinnamon Rice Pudding
with Apple and Cranberry Compote

Plum Tarte Tatin
served with Fudge Ice-Cream & Almonds

Selection of Local Cheeses served with
Fruit Loaf, Chutney and Wafers

Coffee and Petit Fours