

## 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.

## 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...

Select a three course menu from the Starters or Soups, Main Courses and Desserts Below at £36.00 per person (unless supplement applies)

*If you wish to personalise your menu we are more than happy to arrange a meeting with our Head Chef to discuss your requirements and to create a menu for your special day.*

### Starters

Caramelised Red Onion Tartlet topped with Glazed Goats Cheese and Rocket Leaves

Rosette of Honey Dew Melon with Mixed Forest Berries and Lemon Sorbet

Poached Salmon, Crème Fraiche and Dill Terrine with a Cucumber Salad and a Lemon Emulsion

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Ham Hock and Parsley Terrine with Piccalilli and Toasted Ciabatta Croutes

Smooth Chicken Liver Parfait with a Orange Marmalade and Toasted Brioche

### Soups

*(Can be served instead of the above starters or as an intermediate course at a supplement of £4.50)*

Lightly Curried Roast Parsnip Soup with Coriander Croutons

Tomato & Vegetable Broth with Goats Cheese Ravioli

Asparagus Veloute with Parma Ham Lardons

Leek and Potato Soup with Thyme Croutons

### Main Courses

Supreme of Chicken filled with a Leek & Thyme Mousse, White Wine and Shallot Cream Sauce, Selection of Seasonal Vegetables and New Potatoes

Roast Sirloin of Beef with Yorkshire Pudding and a Madeira Jus, Selection of Seasonal Vegetables and Roasted Potatoes - **Supplement £2.50 per head**

Pan Fried Rump Of Lamb with a Port, Tarragon and Diced Tomato Sauce, Selection of Seasonal vegetables and Gratin Potatoes

Roasted Duck Breast with a Cherry and Rosemary Jus, Selection of Seasonal Vegetables and Parmentiere Potatoes

Supreme of Salmon topped with a Herb Crust with a White Wine and Shallot Sauce, Selection of Seasonal Vegetables and Parsley Crushed New Potatoes

### Vegetarian Options

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

### Desserts

Warm Dark Chocolate Brownie with a White Chocolate Ice-Cream and Chocolate Sauce

Mango Panna Cotta with a Mango Coulie

Tangy Lemon Tart with Vanilla Ice-Cream

Bakewell Tart with Clotted Cream and A Mixed Berry Compote

White Brandy Chocolate Terrine with Basil Marinated Raspberries

Dessert is Followed by Coffee and Petit Fours

## 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  
Beef Meatballs in a Tarragon & Tomato Sauce  
Treble Cheese Pizza Bite  
Brie & Broccoli Puffs  
Ciabatta Garlic & Herb Bread  
BBQ Chicken Wings  
Filo Prawn Tails  
Cheese & Bacon Loaded Potato Shells  
Cheddar Stuffed Jalapeño Peppers  
Mini Duck Cracker Spring Rolls  
Wild Alaskan Salmon Goujons with Herb & Garlic  
Onion Bhaji's

7 items	£15.90
9 items	£19.50
11 items	£23.00

### 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  
£15.90 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 darnes with a saffron and prawn sauce and new buttered  
potatoes  
Lamb kofta with mint yoghurt dressing  
Buffalo Mozzarella and tomato salad with basil oil  
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Glazed lemon tart  
Profiteroles with a chocolate sauce  
A selection of local cheeses served with water biscuits  
£28.00

## 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)

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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

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Plum, Orange & Toasted Almond Crumble; Crème Anglaise

Dark Chocolate Truffle; Berry Coulis

Cheeses & Biscuits

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Coffee & Petit Fours

£39.00

## 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.