



WEDDINGS

— AT STOKE PARK —

FOUNDED 1908

WEDDINGS AT STOKE PARK

Stoke Park is a stunning backdrop for your perfect day

Set within 300 acres of beautiful parkland, landscaped gardens and lakes, stands an imposing white Palladian Mansion. Over 200 years old, the grand building is truly one of the most romantic settings for a Civil Marriage Ceremony, Civil Partnership or Wedding Reception in the country. Not only does it make a picture perfect setting but as Britain's leading 5 AA Red Star Hotel, Spa and Country Club it offers undeniable luxury for your special day.

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. We have our own experienced Wedding Co-ordinator, who will step in to help you plan every aspect of your special day, right down to the very last detail.

By holding your wedding at Stoke Park you can be sure of an extremely high standard of service; we want to make sure that your special day leaves you with wonderful, life-long memories.



PLANNING YOUR WEDDING...

Making your day extra special

- Once you have booked Stoke Park for your Wedding Reception, the next stage is to book the church or should you decide on a Civil Marriage Ceremony, we can help you appoint a Registrar.
- Plan and discuss your requirements with your Wedding Co-ordinator here at Stoke Park.
- Book your entertainment and extras with our help, such as the photographer, florist, wedding cake and evening entertainment.
- Book a day for your menu tasting to decide on your Wedding Breakfast options and meet with our Chef.
- Discuss your treatment requirements with our Spa Team.
- Send your invitations three months prior to your Wedding.
- Come in and meet your Wedding Co-ordinator again and go through your day step by step. Your Co-ordinator will then produce your bespoke wedding plan.
- A week before your Reception, we invite you to meet your Master of Ceremonies and your Co-ordinator to compile a final order of events for the day.
- Your Wedding Day has finally arrived... relax and enjoy, we've got it all covered.



PEONY PACKAGE

2020 PRICES

Adults from £140 per person
Children £65 per child

2021 PRICES

Adults from £147 per person
Children £69 per child

Package prices valid until 31st December 2020

- Room Hire of Private Function Room(s)
- Toastmaster *
- Complimentary menu tasting for two
- One Alcoholic Reception Drink per guest on arrival
- Three Course Meal with Coffee and Chocolates
- Half a Bottle of House Wine per guest
- One Glass of Champagne per person for Speeches
- Selection of Bacon, Sausage and Egg Baps with Chips for Evening Reception *
- Use of Silver Cake Stand and Cake Knife
- Place Cards, Table Plan and Menu Cards
- Use of Bridal Suite for one night
- Bottle of Champagne and Chocolate-dipped Strawberries upon arrival in Bridal Suite

*inclusive items for weddings of 70 + guests, supplement applicable for lower numbers

Please contact us for a personalised proposal tailored to your requirements.

BLOSSOM PACKAGE

2020 PRICES

Adults from £159 per person
Children £65 per child

2021 PRICES

Adults from £167 per person
Children £69 per child

Package prices valid until 31st December 2020

- Room Hire of Private Function Room(s)
- Toastmaster *
- Complimentary menu tasting for two
- Two Alcoholic Reception Drinks per guest on arrival
- Table Flower Arrangement
- Sash Chair Decoration for Wedding Breakfast in your choice of colour*
- Three Course Meal with Coffee and Chocolates
- Half a Bottle of House Wine per guest
- One Glass of Champagne per person for Speeches
- Use of Silver Cake Stand and Cake Knife
- Place Cards, Table Plan and Menu Cards
- Selection of Bacon, Sausage and Egg Baps with Chips for Evening Reception *
- Use of Bridal Suite for two nights
- Bottle of Champagne and Chocolate-dipped Strawberries upon arrival in Bridal Suite

*inclusive items for weddings of 70 + guests, supplement applicable for lower numbers

Please contact us for a personalised proposal tailored to your requirements.



CIVIL CEREMONIES

Elegance in every room

Civil Ceremony Fee: £575

Hold your ceremony in one of our eight licensed rooms

Registrar Contact Details:

Beaconsfield Old Town Registry Office
29 Windsor End,
Beaconsfield,
Buckinghamshire
HP9 2JJ

Tel: 01494 475092 (*Ceremony Bookings Only*)

Email: registrars@buckscc.gov.uk

Please note there are additional fees which are payable directly to the Registrar.



ACCOMMODATION

Relax in pure luxury

Stoke Park has 49 luxurious bedrooms and suites (21 in the Mansion and 28 in the Pavilion) and holds the coveted 5 AA Red Star rating.

The Mansion bedrooms are more traditional in style and are all individually designed and furnished with fine art, priceless antiques, large comfortable beds, marble bathrooms and most have open fires.

The Pavilion bedrooms have a luxurious contemporary feel. The carefully chosen furnishings, exquisite marble and fabrics are of the highest quality. The walls are adorned with hand-made mirrors as well as modern, iconic artwork, including oil paintings, large photographs, Andy Warhol lithos and film posters.

Our Pennsylvania Suite (pictured opposite) was featured in the hit movie 'Bridget Jones's Diary.'

2020 PRICES

Mansion from:	Pavilion from:
Mon - Fri £265	Mon - Fri £315
Sat - £295	Sat - £345
Sun - £200	Sun - £250

2021 PRICES

Mansion from:	Pavilion from:
Mon - Fri £278	Mon - Fri £330
Sat - £310	Sat - £362
Sun - £210	Sun - £262

Prices valid till Dec 2020



The Pennsylvania Suite





RECEPTION DRINKS

The perfect tittle for your special day

Wedding House Champagne

Buck's Fizz – Champagne and Orange Juice

Prosecco

Pimm's and Lemonade

Mulled Wine

Bellini – Champagne and Peach Purée
(£1.00 supplement per glass)

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

Pink Champagne
(£2.00 supplement per glass)



CANAPÉS

Please select from the following canapés:

4 items - £9 per person

6 items - £13 per person

8 items - £16.50 per person

Chicken Liver Parfait Savoury Cone

Smoked Salmon and Caviar Savoury Cone

Goat's Cheese and Basil Savoury Cone

Roquefort and Poached Pear Tartlet

Provençale Vegetable Tartlet

Creamy Leek and Pancetta Tartlet

Smoked Haddock and Spinach Tartlet

Wok-fried King Prawns with Chilli and Spring Onion Dip

Wild Mushroom Risotto Cakes with Red Hazelnut Pesto

Quail Egg Florentine

Seared Scottish Scallops and Crayfish, Lemon and Champagne Dressing

Thai Asparagus wrapped in Parma Ham with Smoked Pepper Hollandaise

Mini Toad in the Hole

Smoked Salmon and Horseradish Blini with Caviar

Duck and Orange Potato Cakes

Chicken and Chorizo Kebabs

Camembert and Pancetta Pastries

Mini Tricolore Salad Brochettes

SOMETHING DIFFERENT...



Afternoon Tea Canapés - £14.50 per person

Mini Selection of Finger Sandwiches

Mini Fruit, Plain and Cheese Scones

Selection of Miniature Cakes and Pastries





STARTERS

Dorset Crab, Lobster, King Prawns and Avocado Tian with Cucumber and Pink Grapefruit Dressing *(GF)*

Lightly Poached Salmon with Roasted Red Pepper Textures, Goat's Curd Bon Bons, Micro Cress with a Lime and Mango Dressing

Tapenade Crusted Pave of Sea Bream with a Mediterranean Vegetable Salad *(GF & DF)*

Smoked Salmon and Tiger Prawn Blini with Caper-berries, Sour Cream and Caviar Dressing

Pan-fried Scallops with Pea Purée, Crispy Pancetta and Caviar *(GF) (supplement £2.50)*

Warm Smoked Chicken, Watercress and Asparagus Salad with Poached Egg and Hollandaise Sauce *(GF)*

Ham Hock and Parsley Terrine with an Apple and Celery Salad and Home-made Piccalilli

Celeriac Velouté with Vanilla Oil *(GF)*

Halloumi 'Escabeche'
Pan-fried Halloumi with Carrots, Peppers, Onions, Saffron and a Spicy Tomato Sauce *(GF)*

Trio of Melon with Seasonal Berries *(VG, DF, GF)*

Heritage Beetroot and Honey Goats Cheese Salad with Black Olive Crumb and Rustic Bread

Slow Roasted Red Onion, Aubergine and Mozzarella Tart with Sun-dried Tomatoes and Wild Rocket

Asparagus, Cous-Cous and Marinated Artichoke Salad with Basil Dressing *(VG, GF & DF)*

GF – Gluten Free | DF – Dairy Free | VG- Vegan

Some of our menu item contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

SORBET

Spiced Apple	£4.00
Cantaloupe Melon with Mint	£4.00
Blueberry and Lavender	£4.00
Lemon and Lime	£4.00
Strawberry & Vanilla	£4.50
Passion Fruit, Chilli and Lime	£4.50
Champagne	£5.00
Bellini	£5.00
Kir Royale	£5.00
All sorbets (GF, DF, VG)	

GF – Gluten Free | DF – Dairy Free | VG- Vegan



MAINS

Pan-fried Pave of Halibut with a Butternut Squash, Pea and Basil Risotto, Marinated Artichokes and Butternut Squash Emulsion (GF)

Grilled Fillet of Seabass with Pomme Purée, Samphire, Crayfish Tails and Prosecco Cream Sauce (GF)

Grilled Fillet of Salmon with Saute Potatoes, Spinach, Asparagus and Herb Hollandaise (GF)

Roast Supreme of Duck with Parsnip Puree, Green Beans, Gratin Dauphinoise and Blackberry Jus (GF)

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

Oven-baked Supreme of Chicken filled with a Wild Mushroom Mousse, Parisienne Potatoes, Spinach and Grape Jus (GF)

Slow Cooked Loin of Pork with Savoy Cabbage, Confit Carrots, Fondant Potatoes, Sage and Onion Stuffing and Cherry Apple Jus

'Stoke Park Style' Roast Sirloin of Brookfield Farm Beef with Mini Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes and Parsnip Purée, Red Wine Sauce

Stoke Park Beef en Croute (supplement £6.00)
Roast Beef with Foie Gras, Spinach, Wild Mushrooms wrapped in Puff Pastry with Pomme Purée, French Beans and Truffle Sauce

Wild Mushroom and Truffle Mezzaluma with a Ragout of Mushrooms, Cep Sauce, Wild Rocket and Parmesan Shavings (V)

Red Pepper 'Lasagne' with Baby Mediterranean Vegetables, Coriander and Spring Onion Salsa (V, VG, GF & DF)

Butternut Squash, Spinach and Vegetable Cous Cous filled Cannelloni with Butternut Squash Emulsion (V, VG, GF & DF)

GF – Gluten Free | DF – Dairy Free | VG- Vegan





DESSERTS

'Lemon Meringue Plate'
Lemon Mousse, Basil Meringue, Lemon Curd Ice Cream and Poppy Seed Biscuit

Classic Apple Pie with Poached Blackberries,
Vanilla Ice Cream and Custard

Bitter Chocolate Delice, Salted Peanut Sable and
Caramel Ice Cream

Selection of Great British Mini Desserts
*Sherry Trifle; Apple and Blackberry Crumble;
Sticky Toffee Pudding with Caramel Sauce;
Bread and Butter Pudding; Clotted Cream Ice Cream*

Sable Breton with Caramelised Apples, Walnut
Mousse and Cinnamon Ice Cream

Selection of 007 Desserts (supplement £2.50)
*'Live or Let Die' Tequila, Mango and Papaya Jelly
'Vodka Martini' Lime Panna Cotta
'Bonds' Tuxedo Pavlova
'Money Penny' Raspberry Crème Brûlée
'Casino Royale' Chocolate Pudding
'Moonraker' Ice Cream
'Gold Finger' Tiramisu*

Summer Fruit Pavlova with Vanilla Cream and
Strawberry Ripple Ice Cream

Bitter Chocolate and Pistachio Mousse,
Macerated Raspberries, Aerated Chocolate,
Raspberry Sorbet (VG, GF, DF)

Baked Pineapple Tarte Tatin with Coconut Sorbet
and Exotic Fruit Salsa (VG & DF)

Individual Selection of Cheese with Celery,
Grapes and Walnut Bread (supplement £3.50)

GF – Gluten Free | DF – Dairy Free | VG- Vegan

EVENING SNACKS

Selection of Bacon, Sausage and Egg Baps with Chips
Additional Guests £12 per person



LUXURY EVENING BUFFET

*Upgrade supplement £19.50 per person -
Additional Guest £26.50 per person*

Please select 8 items from the following list

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

Vegetable Samosas with Avocado and Tarragon Dip

Southern Coated Chicken Wings

Spicy Mini Pork Ribs

Salmon, Sole and Scampi Goujons with Griche Sauce

Mini Hot Dogs with Caramelised Onions

Mini Beef Burgers with Tomato Relish

Mini Fish and Chips

Smoked Salmon and Cream Cheese Wraps

Platter of Sandwiches

Croque Monsieur

Selection of Sweet Tarts and Pastries

Fresh Fruit Platter

Stoke Park Cheese Platter
*Selection of Continental and British Cheese served
with Grapes, Chutney and a Selection of Cheese
Biscuits and Breads*

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

Chicken Curry with White and Wild Rice and Mini
Poppadoms

Selection of Bacon, Sausage and Egg Baps

NAKED WEDDING CAKES

Stoke Park's Naked Wedding Cake is simple yet elegant in style. Our signature cake will complement any sweet spread and is available in three, four or five tiers - perfect for any size wedding.

3 Tier Cake - £285

Comprising of 10", 8" and 6"
This cake will serve a maximum of 80 guests

4 Tier Cake - £350

Comprising of 12", 10", 8" and 6"
This cake will serve a maximum of 120 guests

5 Tier Cake - £400

Comprising of 14", 12", 10", 8" and 6"
This cake will serve a maximum of 160 guests





ADDITIONAL SERVICES

Celebration at every stage

Spa

Why not treat yourself here at Stoke Park in our award winning Spa. Relax with your Husband/ Wife/Partner after your special day or maybe even prior with your Hen party, sampling the best treatments we have to offer at the Stoke Park spa.

Pre Wedding Dinner

Want an incredible culinary experience to prep you and your loved ones for your big day? Why not book a private room to enjoy exquisite cuisine created for you by our Executive Chef Chris Wheeler. Alternatively dine in our 3 AA Rosette fine dining restaurant, Humphry's, or if you are looking for a more relaxed affair, our beautiful Orangery has an extensive menu of delicious dishes, overlooking stunning views of the grounds and estate.

Post wedding Brunch or Lunch

Carry on the festivities and why not stay for brunch or lunch - please do enquire with our Wedding Co-ordinator for our various private dining options...

Why not make a weekend of it...

With our award winning facilities, we encourage all our happy couples and their families and friends to make the most of their time at Stoke Park and enjoy everything we have to offer.

- 5 Red AA Star Hotel with 49 Luxury Bedrooms and Suites
- 3 Restaurants, Bars and Lounges including Humphry's (3 AA Rosettes)
- 27 Hole Championship Golf Course, designed by Harry Colt in 1908
- Award-winning Spa with Outdoor Hot Tub and Scandinavian Sauna
- Crèche, Games Room and Outdoor Playground
- 13 Tennis Courts (6 grass, 3 indoor and 4 floodlit artificial clay)