

Wedding Brochure

Stanton House Hotel and its grounds provide the most picture-perfect setting for such a special and important occasion. Stanton House Hotel enjoys an excellent reputation as a superb venue to hold a civil ceremony/partnership, wedding breakfast and evening reception.



Our main ceremony room is licensed to hold civil ceremonies and civil partnerships which overlooks our beautifully landscaped gardens and Stanton Park and Lake.

The maximum capacity for the ceremony is 70 and wedding breakfast is 70.

We also hold blessings here at the hotel in one of our traditional style rooms.



The Wedding Coordinators

We want you to feel looked after right from the word go and are here to help plan your perfect day. As part of your initial enquiry, we are happy to show you around the hotel and our stunning grounds, talk you through our packages, explain how your day will unveil and what options are available to you.

We will meet with you regularly in the months leading up to your big day and we'll always be at the end of a phone, or email, should you need any questions answered or your mind put at rest.

On the big day itself we will be there making sure that you are having the time of your lives.

The Timings

In order to ensure that we provide you with the service you deserve on your special day the latest time that we can serve a seated 3 course wedding breakfast in the Rosemary Restaurant is 2:30pm.

Therefore, if your wedding ceremony is being held in a church, or at the registry office, the latest time that the ceremony should take place is 12:00pm.

Alternatively, if the service is performed at Stanton House Hotel the ceremony would usually take place at 12:30pm, allowing you an hour and a half for your photographs and drink reception.

If you would like the day to run a little differently, please contact our wedding coordinators who can advise you.

Confirmation & Deposit

Once you have booked your church or registrar, we require the exchange of contracts which includes our terms and conditions.

We also require a non-refundable deposit of £2,000.00 which secures your booking.

If you would like to view the hotel and grounds, please contact our wedding co-ordinators to arrange an appointment.

01793 861779
events@stantonhousehotel.co.uk

The Wedding Breakfast

The Lilac Room seats up to 70 guests.
A wide variety of food and drink is available within our packages for you to choose from and we are happy to discuss any special dietary requirements that you may have.
The wedding breakfast starts from 2.30pm and finishes around 5pm to allow time to refresh the room and for evening entertainment to be set up.

The Evening Reception

The Lilac Room is perfect for the evening reception with entertainment.
There is ample room for a dancefloor, DJ or band.
The maximum capacity for the room is 100 guests with 70 of those seated.
Hog roast or BBQ options are available for your evening guests.
The evening reception is from 7pm till midnight, the bar closes at 11.30pm.

Bedroom bookings

We offer your guests a special rate if they are staying with us as part of your wedding.

Rooms are available from 2.00pm on the day of arrival.

Checkout time on your departure date is 11am.

Wedding guest rates from-
Double/Twin Classic £103.00
Superior Room £115.00
Executive Double £129.00
Executive Twin £144.00

Breakfast is also included creating the perfect stay.

Cots and extra beds are available upon request.

Subject to availability, rates may vary
Bookings are subject to availability.
All rates are inclusive of VAT



Canapés

If you have a food allergy, intolerance or sensitivity, please contact your event coordinator for guidance

Cherry tomatoes filled with cream cheese

Pate toasts

Smoked salmon swirls

Filo wrapped king prawns

Olives and cream cheese on cucumber

Spring rolls

Samosas

Please make your selection from the above choices

3 choices - £8.00pp

5 choices - £10.00pp

7 Choices - £12.00pp

Twilight Wedding Package – late ceremony & evening reception
For 50 adult day guests and 100 evening guests

Twilight Package includes-

Venue hire, Wedding Co-Ordinator and Toastmaster
White table linen and napkins
Chair Sashes
Cake Stand & Knife
Evening entertainment with our resident DJ
Dancefloor
Evening Finger Buffet or Upgrade to a Hog Roast or BBQ
Bridal Suite on the night of the Wedding
Drinks package - *Including*
1 Reception Drink, soft drink,
1 Evening Welcome Reception Drink
Tea's & Coffee

Evening Buffet Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Finger Buffet – Pick 6 items from the below

Home baked hot sausage rolls/Cheese & Onion Rolls
Margarita Pizza/Pepperoni Pizza
Springs rolls
Samosas
Mini Quiche
Chicken skewers
Mozzarella Sticks
Mini Cheeseburger Crostini
Southern Fired Potato Wedges
Chips
Chocolate profiteroles

UPGRADE TOO TRADITIONAL HOG ROAST

A Locally Sourced Free-Range Hog Stuffed with Fresh Sage & Rosemary, Freshly Baked Bread Roll with
Options of Crispy Crackling Sage and Onion Stuffing Bramley Apple and Cider Sauce
Vegetarian/Vegan Option Jack Fruit, Cooked with Garlic, Ginger, Tomatoes & BBQ Sauce
Served Alongside a Fresh Mixed Green Leaf Salad, Coleslaw, Tomatoes Tossed with Mozzarella

UPGRADE TOO BBQ

Steak Burgers Served with An Option of Monterey Jack Cheese & Onions, Pork Sausages Made Locally
Spicy Chicken and Cheese Seekh Kebabs: Minced Chicken Breast, Rolled with Cheese, Chillies & Fresh Herbs
Fall Off the Bone BBQ Ribs. Marinated Overnight in A Special Barbecue Sauce.
For The Vegetarian/Vegan Veggie Skewers Made with Zucchini, Red Onion & Bell Peppers [VE]
Mix Bean Burgers Served with An Option of Vegan Cheese [VE]

£9,900.00

Afternoon Tea Wedding Package
For 35 adult day guests and 60 evening guests

The Afternoon Tea Package includes-

Venue hire, wedding co-ordinator and toastmaster
White table linen and napkins
Wedding Breakfast Afternoon Tea
Cake Stand & Knife
Evening entertainment with our resident DJ
Dancefloor
Evening Finger Buffet or Upgrade to a Hog Roast or BBQ
Bridal Suite on the night of the Wedding
Drinks package - *Including*
1 Reception drink, soft drink,
1 glass of Prosecco per person or Upgrade to table Wine
Toast drink, Tea's & Coffee

Afternoon Tea Wedding Breakfast Menu

If you have a food allergy, intolerance or sensitivity, please contact your event coordinator for guidance

Selection of sandwiches (Meat, fish and vegetarian)
Selection of sweet treats
Warm scones, clotted cream and preserves

Afternoon Tea Evening Buffet Menu

Finger Buffet – Pick 6 items from the below

Home baked hot sausage rolls/Cheese & Onion Rolls
Margarita Pizza/Pepperoni Pizza
Springs rolls /Samosas
Mini Quiche
Chicken skewers
Mozzarella Sticks
Mini Cheeseburger Crostini
Southern Fired Potato Wedges/Chips
Chocolate profiteroles

UPGRADE TOO TRADITIONAL HOG ROAST

A Locally Sourced Free-Range Hog Stuffed with Fresh Sage & Rosemary, Freshly Baked Bread Roll with
Options of Crispy Crackling Sage and Onion Stuffing Bramley Apple and Cider Sauce
Vegetarian/Vegan Option Jack Fruit, Cooked with Garlic, Ginger, Tomatoes & BBQ Sauce
Served Alongside a Fresh Mixed Green Leaf Salad, Coleslaw, Tomatoes Tossed with Mozzarella

UPGRADE TOO BBQ

Steak Burgers Served with An Option of Monterey Jack Cheese & Onions, Pork Sausages Made Locally
Spicy Chicken and Cheese Seekh Kebabs: Minced Chicken Breast, Rolled with Cheese, Chillies & Fresh Herbs
Fall Off the Bone BBQ Ribs. Marinated Overnight in A Special Barbecue Sauce.
For The Vegetarian/Vegan Veggie Skewers Made with Zucchini, Red Onion & Bell Peppers [VE]
Mix Bean Burgers Served with An Option of Vegan Cheese [VE]

£7,500.00

Silver Wedding Package
For 50 adult day guests and 80 evening guests

The Silver Package includes-

Venue hire, wedding co-ordinator and toastmaster
Wedding Tasting Meal
White table linen and napkins
Chair Sashes
3 Course Wedding Breakfast
Cake Stand & Knife
Evening entertainment with our resident DJ
Dancefloor
Evening Finger Buffet or Upgrade to a Hog Roast or BBQ
Bridal Suite on the night of the Wedding
Drinks package – *Includes*
1 Reception Drink Inc. Soft drink,
Table Wine 1 x glass per person
Bottles of Still & Sparkling Water
Toast drink
Tea's & Coffee

#- Silver Wedding Breakfast Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Starters

Tomato and red pepper soup
Ham hock terrine, piccalilli, toasted brioche
Filo wrapped king prawns, sweet chilli sauce

Main Course

Pan-fried Chicken Breast, spring onion mash, creamy white wine sauce, seasonal vegetables
Baked Cod, garlic green beans, sautéed new potatoes, vinaigrette dressing
Vegetable stuffed aubergine, spicy tomato sauce, roasted sweet potato

Desserts

Lemon tart, strawberry ice cream
Chocolate brownie, vanilla ice cream
Fresh fruit salad, sorbet

Silver Evening Buffet Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Finger Buffet – Pick 8 items from the below

Home baked hot sausage rolls
Cheese & Onion Rolls
Margarita Pizza
Pepperoni Pizza
Sprints rolls
Samosas
Mini Quiche
Chicken skewers
Mozzarella Sticks
Mini Cheeseburger Crostini
Southern Fired Potato Wedges
Chips
Chocolate profiteroles

TRADITIONAL HOG ROAST

A Locally Sourced Free-Range Hog Stuffed with Fresh Sage & Rosemary, Freshly Baked Bread Roll with Options of Crispy Crackling Sage and Onion Stuffing Bramley Apple and Cider Sauce

Vegetarian/Vegan Option Jack Fruit, Cooked with Garlic, Ginger, Tomatoes & BBQ Sauce
Served Alongside a Fresh Mixed Green Leaf Salad, Coleslaw, Tomatoes Tossed with Mozzarella

BBQ

Steak Burgers Served with An Option of Monterey Jack Cheese & Onions, Pork Sausages Made Locally

Spicy Chicken and Cheese Seekh Kebabs: Minced Chicken Breast, Rolled with Cheese, Chillies & Fresh Herbs

Fall Off the Bone BBQ Ribs. Marinated Overnight in A Special Barbecue Sauce.

For The Vegetarian/Vegan Veggie Skewers Made with Zucchini, Red Onion & Bell Peppers [VE]

Mix Bean Burgers Served with An Option of Vegan Cheese [VE]

£12,000.00

Gold Wedding Package
For 60 adult day guests and 90 evening guests

The Gold Package includes-

Venue hire, Wedding Co-Ordinator and Toastmaster
Wedding Tasting Meal
White table linen and napkins
Chair Sashes
Chair covers for the wedding breakfast
3 course Wedding Breakfast
Cake Stand & Knife
Evening entertainment with our resident DJ
Star-Lit Dancefloor
Evening Finger Buffet or Upgrade to a Hog Roast or BBQ
Bridal Suite the night before & night of the Wedding
Sweet Cart with your choice of Six Sweets
Drinks package - *Including*
1 Reception Drink Inc. Soft drink,
Table Wine 2 x glasses per person
Bottles of Still & Sparkling Water
Toast drink
Tea's & Coffee

#-Gold Wedding Breakfast Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Starters

Duck, pork & orange parfait, red onion chutney, crusty roll
Cod and salmon fishcake, Tartare sauce
Three Cheese Ravioli, served with a sprinkle of Parmesan cheese, rocket

Main Course

Pan-fried chicken, dauphinoise potatoes, creamy mushroom sauce
Baked salmon fillet, wild rice, lemon butter sauce, green beans
Roasted Mediterranean vegetable risotto, rocket, truffle oil **Vegan**

Desserts

Sticky toffee pudding caramel sauce, vanilla custard
Raspberry & Gin cheesecake, fresh cream
Dark chocolate and coconut tart, vanilla ice cream

Gold Evening Buffet Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Finger Buffet – Pick 10 items from the below

Home baked hot sausage rolls
Cheese & Onion Rolls
Margarita Pizza
Pepperoni Pizza
Springs rolls
Samosas
Mini Quiche
Chicken skewers
Mozzarella Sticks
Mini Cheeseburger Crostini
Southern Fired Potato Wedges
Chips
Chocolate profiteroles

UPGRADE TOO TRADITIONAL HOG ROAST

A Locally Sourced Free-Range Hog Stuffed with Fresh Sage & Rosemary, Freshly Baked Bread Roll with Options of Crispy Crackling Sage and Onion Stuffing Bramley Apple and Cider Sauce

Vegetarian/Vegan Option Jack Fruit, Cooked with Garlic, Ginger, Tomatoes & BBQ Sauce
Served Alongside a Fresh Mixed Green Leaf Salad, Coleslaw, Tomatoes Tossed with Mozzarella

UPGRADE TOO BBQ

Steak Burgers Served with An Option of Monterey Jack Cheese & Onions, Pork Sausages Made Locally

Spicy Chicken and Cheese Seekh Kebabs: Minced Chicken Breast, Rolled with Cheese, Chillies & Fresh Herbs

Fall Off the Bone BBQ Ribs. Marinated Overnight in A Special Barbecue Sauce.
For The Vegetarian/Vegan Veggie Skewers Made with Zucchini, Red Onion & Bell Peppers
[VE]

Mix Bean Burgers Served with An Option of Vegan Cheese [VE]

£14,000.00

Platinum Wedding Package
For 70 adult day guests and 100 evening guests

The Platinum Package includes-

Venue hire, Wedding Co-Ordinator and Toastmaster
Wedding Tasting Meal
White table linen and napkins
Chair Covers & sashes
Cake Stand & Knife
Evening entertainment with our resident DJ
Star-Lit Dancefloor
Evening Finger Buffet or a Hog Roast or a BBQ
Sweet Cart with your Choice of Eight Sweets
Centre Pieces
Bridal Suite the night before & night of the Wedding
Superior Bedroom the night before & night of the Wedding
Drinks package - *including*
2 Reception Drinks Inc Soft Drinks,
Table wine 3 x glasses per person
Bottles of Still & Sparkling Water
Toast drink
Tea's & Coffee

Platinum Wedding Breakfast Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Starters

Butternut squash soup, crusty roll
Chicken & herb terrine, pickled watermelon, toasted brioche
Smoked salmon salad, lemon crème fraiche, toasted brioche

Main Course

Roasted topside of beef, Yorkshire pudding, roast potatoes, red wine jus
Pan fried sea bass, lemon butter sauce, kale, new potatoes
Vegetable mille feuille, bocconcini cheese, roasted tomato sauce

Desserts

Stanton House Mess, meringue, cream, raspberries
Dark chocolate torte, vanilla ice cream
Lemon cheesecake, stewed red berries, drizzle of double cream

Platinum Evening Buffet Menu

If you have a food allergy, intolerance or sensitivity, please contact your wedding coordinator for guidance

Finger Buffet – Pick 12 items from the below

Home baked hot sausage rolls
Cheese & Onion Rolls
Margarita Pizza
Pepperoni Pizza
Springs rolls
Samosas
Mini Quiche
Chicken skewers
Mozzarella Sticks
Mini Cheeseburger Crostini
Southern Fired Potato Wedges
Chips
Chocolate profiteroles

TRADITIONAL HOG ROAST

A Locally Sourced Free-Range Hog Stuffed with Fresh Sage & Rosemary, Freshly Baked Bread Roll with Options of Crispy Crackling Sage and Onion Stuffing Bramley Apple and Cider Sauce

Vegetarian/Vegan Option Jack Fruit, Cooked with Garlic, Ginger, Tomatoes & BBQ Sauce
Served Alongside a Fresh Mixed Green Leaf Salad, Coleslaw, Tomatoes Tossed with Mozzarella

BBQ

Steak Burgers Served with An Option of Monterey Jack Cheese & Onions, Pork Sausages
Made Locally

Spicy Chicken and Cheese Seekh Kebabs: Minced Chicken Breast, Rolled with Cheese,
Chillies & Fresh Herbs

Fall Off the Bone BBQ Ribs. Marinated Overnight in A Special Barbecue Sauce.

For The Vegetarian/Vegan Veggie Skewers Made with Zucchini, Red Onion & Bell Peppers
[VE]

Mix Bean Burgers Served with An Option of Vegan Cheese [VE]

£18,500.00

Additional Items

To tailor your own package to suit your requirements, please choose from the items below and contact us so we can prepare a quote for you.

- Ceremony flowers
- Floral table centrepieces for the wedding breakfast
- Starlit backdrops
- LOVE light up letters
- MR & MRS light up letters
- Flower wall
- Bridal party bedrooms
- Sweet Cart

Children's Wedding Breakfast Menu

If you have a food allergy, intolerance or sensitivity, please contact your event coordinator for guidance

Starters

Rose of melon

Tomato soup

Garlic Bread

Main Course

Roasted topside of beef, Yorkshire pudding, roast potatoes, red wine jus

Chicken nuggets, chips, beans

Sausage, mashed potato, peas

Margarita pizza, chips, beans

Tomato pasta

Desserts

Chocolate brownie, vanilla ice cream

Ice cream

Fruit salad