



2019



Stoke Park, Park Road, Stoke Poges, Buckinghamshire SL2 4PG 01753 717171 info@stokepark.com www.stokepark.com

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...

- 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.

Gold Package

(minimum number requirement of 70 adults)

- Complimentary menu tasting for the happy couple Evening Snack
- Room hire of Fountain Room, Wyatt and Ballroom
- Toastmaster
- Two Reception Drinks per quest (1 alcoholic and 1 non-alcoholic per guest)
- Three Course Meal with Coffee and Chocolates
- Half a Bottle of House Wine per guest

- Selection of Bacon, Sausage and Egg Baps
- 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

Wedding Package 2019:

f199 per adult | f75 per child (under 12)

Sunday Wedding Rate 2019:

£169 per adult | £75 per child (under 12)

The Sunday Wedding Rate is available all year round, excluding Bank Holidays and cannot be used in conjunction with any other discounts including Members discount.

Midweek Wedding Rate 2019: (April - September and December)

f169 per adult | f75 per child (under 12) Available Monday to Thursday excluding Bank Holidays. Cannot be used in conjunction with any other discounts including Members discount.

Winter Wedding Rate 2019: (January - March, October and November) £160 per adult | £60 per child (under 12)

Additional guests £150 per adult on each package.

All prices include VAT

(minimum number requirement of 70 adults)

- Complimentary menu tasting for the happy couple Evening Snack
- Room hire of Fountain Room, Wyatt and Ballroom
- Toastmaster
- Two Alcoholic Reception Drinks per guest
- Table Flower Arrangement
- Three Course Meal with Coffee and Chocolates.
- Half a Bottle of House Wine per guest

Wedding Package 2019:

£225 per adult | £75 per child (under 12)

Sunday Wedding Rate 2019:

£195 per adult | £75 per child (under 12)

The Sunday Wedding Rate is available all year round, excluding Bank Holidays and cannot be used in conjunction with any other discounts including Members discount.

Midweek Wedding Rate 2019: (April - September and December) £195 per adult | £75 per child (under 12) Available Monday to Thursday excluding Bank Holidays. Cannot be used in conjunction with any other discounts including Members discount.

Winter Wedding Rate 2019: (January - March, October and November) f185 per adult | f60 per child (under 12)

Additional guest £180 per adult on each package.

All prices include VAT



Selection of Bacon, Sausage and Egg Baps Use of Silver Cake Stand and Cake Knife Place Cards, Table Plan and Menu Cards Use of Bridal Suite for two nights Bottle of Champagne and Chocolate-dipped Strawberries upon arrival in Bridal Suite

Intimate Wedding Package

- Complimentary menu tasting for the happy couple
- Room hire of suitable function room for Wedding Breakfast
- Two Reception Drinks per guest
 (1 alcoholic and 1 non-alcoholic per guest)
- Selection of Canapés with Reception Drinks
- Three Course Meal with Coffee and Chocolates
- Half a bottle of House Wine per guest
- Place Cards, Table Plan and Menu Cards
- Use of Bridal Suite for one night
- Bottle of Champagne with Chocolate-dipped Strawberries upon arrival in the Bridal Suite

10 - 19 guests from £215 per adult

(Please note a minimum of 10 adults will be charged for)

20 + guests from £199 per adult

(Please note a minimum of 20 adults will be charged for)

Children: £75 per child (under 12)

All prices include VAT.





Civil Ceremonies

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

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.'

Mansion:

Classic Mansion	£265
Deluxe Mansion	£315
Executive Mansion	£365
Executive Terrace Mansion	£365
Deluxe Suite Mansion	£465
Deluxe Terrace Suite Mansion	£465
Signature Suite Mansion	£615

Pavilio	on:
Deluxe	e Pavili

5	Deluxe Pavilion	£315
5	Executive Pavilion	£365
5	Deluxe Suite Pavilion	£465
5	Deluxe Garden Suite Pavilion	£465
5	Executive Suite Pavilion	£615
5	Master Suite	£615
5		

All room rates are per room per night, inclusive of Full English Breakfast. Please ask for prices and more information on family rooms and additional beds.













Reception Drinks

Alcoholic Options:

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)

Non-Alcoholic Cocktails:

Apple-tini Fresh Apple Juice with a dash of Lemon Juice, garnished with Apple Slices

Shirley Temple Classic mix of Ginger Ale, Lemonade and Grenadine served over ice with a squeeze of Lime

Dusty Rose Pineapple Juice and Coconut Cream shaken and served straight up with a dusting of Nutmeg

Stoke Park Sunrise Mixed Fresh Fruit Juices with a dash of Soda Water served over crushed ice and garnished with Fresh Red Berries







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

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.

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

Thai Style Fishcake with Wasabi Mayonnaise, Lemongrass, Spring Onion and Tomato Salsa

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

Pan-fried Scallops with Black Pudding, Cauliflower Purée and Red Apple Gel (supplement £2.50)

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

Confit Duck and Quail Terrine with Pickled Mushrooms, Fig Chutney and Toasted Brioche

Vichyssoise with Truffle Mascarpone (GF)

Tricolore Ricotta and Basil Tortellini with Tomato Consommé

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

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

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

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Starters

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

'Posh Mushrooms on Toast'- Sautéed Wild Mushrooms on Char-grilled Ciabatta

Asparagus, Baby Courgette and Quinoa Salad with Toasted Pumpkin Seeds and Pomegranate Dressing (VG, DF, GF)

Sorbet

Lychee & Ginger	£4.00
Cantaloupe Melon with Mint	£4.00
Green Apple	£4.00
Pear & Thyme	£4.00
Strawberry & Rose Water	£4.50
Peach and Earl Grey Ice Tea	£4.50
Champagne	£5.00
Orange & Cointreau	£5.00
Casino Royale	£5.00

All sorbets (GF, DF, VG)

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



Mains

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

Pan-roasted Pave of Sea Bass with Pomme Purée, Spinach, Asparagus, Ragout of Mussels and Clams, Champagne Cream Sauce (GF)

Grilled Fillet of Salmon with Crushed New Potatoes, Char-grilled Mediterranean Vegetables, Confit Fennel and Sun-blushed Tomato Sauce (DF, GF)

Roast Supreme of Duck with Smoked Mash, Green Beans, Baby Carrots and Spiced Citrus Jus (GF)

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

Roast Supreme of Chicken with Fondant Potato, Sage and Onion Stuffing, Ragout of Green Vegetables, Crispy Pancetta and Grape Jus

Slow Cooked Belly of Pork with Creamed Savoy Cabbage, Mustard Mash, Cherry Apples and Onion Gravy (GF)

'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

Roast Loin of Venison with Braised Red Cabbage, Truffle Potato Terrine, Curly Kale, Baby Turnips and Juniper Sauce (GF)

Wild Mushroom Ravioli with Wild Rocket, Parmesan Shavings and Cep Emulsion

Courgette, Lemon and Chilli Risotto with 'Super Food' Pesto and Micro Leaves (GF)

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

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



Desserts

Caramelised Lemon Tart, Blueberry Compote, Blueberry Yoghurt Sorbet

Classic Apple Pie with Burnt Honey Ice Cream and Vanilla Crème Anglaise

Bitter Chocolate Fondant with a Peanut Butter Centre and White Chocolate Ice Cream

Selection of Great British Mini Desserts

Sherry Trifle; Apple and Blackberry Crumble; Sticky Toffee Pudding with Caramel Sauce; Bread and Butter Pudding; Strawberry Clotted Cream Ice Cream

'Tiramisu'

Mascarpone Mousse, Kahlua Gel, Coffee Meringue, Cocoa Nib 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 Pudding Terrine with Raspberry Sauce and Clotted Cream

Vanilla Crème Brûlée with Pistachio Ice Cream and Pistachio Tuille

Bitter Chocolate and Salted Caramel Delice with Banana Ice Cream and Butterscotch Sauce

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 Snack

Luxury Evening Buffet

Selection of Bacon, Sausage and Egg Baps - Additional Guests £8.50 per person





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

Please select 8 items from the following list

	Selection of Quiches:	Mini Fish	
	Goat's Cheese and Red Pepper Leek and Stilton	Smoked S	
	Parmesan and Pancetta Mediterranean Vegetables Mushroom and Rocket	Platter of	
	Tuna Salad Niçoise	Croque M	
	Greek Salad	Selection	
	Chicken Caesar Salad	Fresh Frui	
	Garden Mixed Salad Mixed Leaves, Cucumber and Tomatoes	Stoke Parl Selection	
		with Grap Biscuits ar	
	Vegetable Samosas with Avocado and Tarragon Dip	Lamb, Be	
	Southern Coated Chicken Wings	Honey and	
	Spicy Mini Pork Ribs	Chicken C Poppador	
	Salmon, Sole and Scampi Goujons with Grieche Sauce	Selection	
	Mini Hot Dogs with Caramelised Onions	Selection	
	Mini Beef Burgers with Tomato Relish		

and Chips

Salmon and Cream Cheese Wraps

⁻ Sandwiches

Nonsieur

of Sweet Tarts and Pastries

uit Platter

rk Cheese Platter of Continental and British Cheese served pes, Chutney and a Selection of Cheese and Breads

eef and Pork Cocktail Chipolatas glazed with nd Mustard Seeds

Curry with White and Wild Rice and Mini oms

of Bacon, Sausage and Egg Baps

Naked Wedding Cake

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

Our Executive Chef, Chris Wheeler and his team are able to adapt this style of cake to suit your individual requirements.







Additional Services

Spa

Why not treat yourself here at Stoke Park in our awarding 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

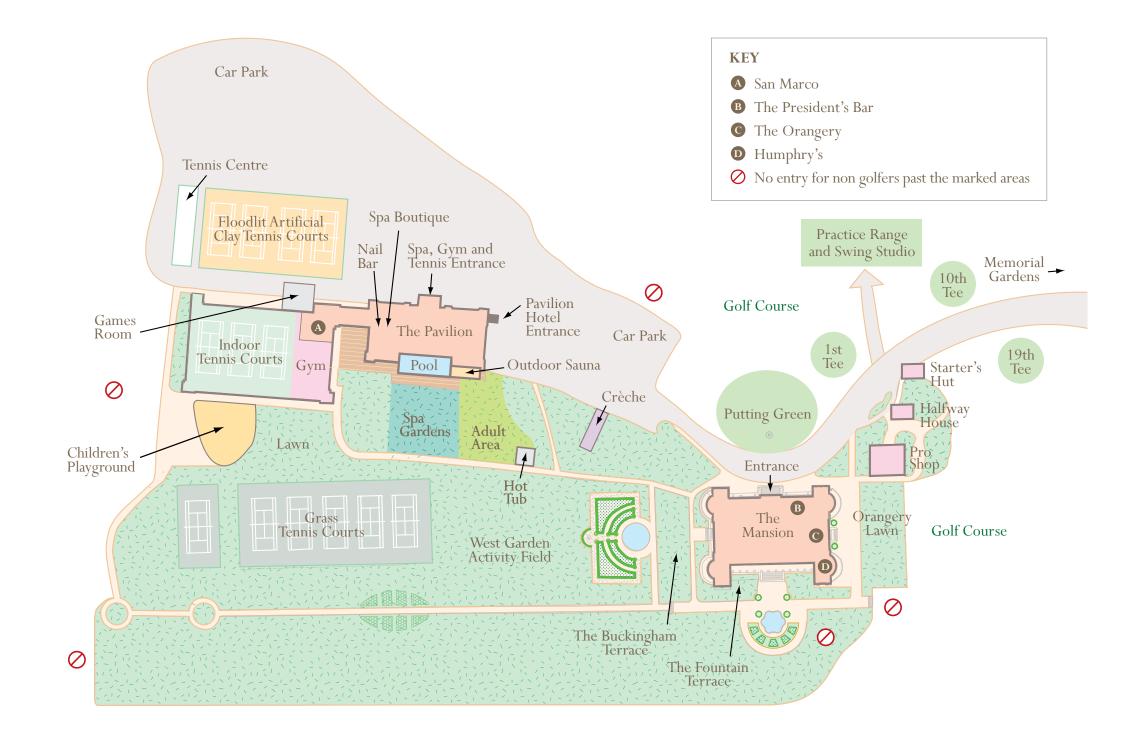
Carry on the festivities and why not stay for brunch or lunch - please do enquire with our Wedding Co-ordinator for our various private dining options...

Why not make a weekend of it...

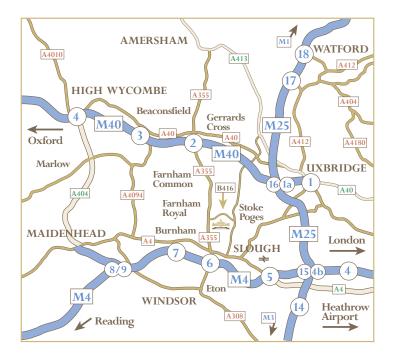
With our award winning facilitites, we encourage all our happy couples and their families and friends to make the most of their time at Stoke Park and enjoy everything we have to offer.

- 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)





Getting here...

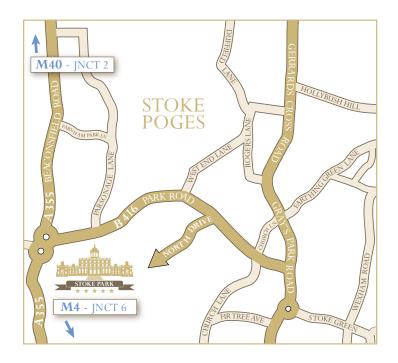


By Car

Approximately 35 minutes from Central London and 20 minutes from London Heathrow Airport.

From The M4

Exit the M4 at Junction 6 and take the A355 towards Beaconsfield. After 2.5 miles, and going straight over two roundabouts, turn right at the double mini roundabout in Farnham Royal onto the B416 (Park Road). The entrance to Stoke Park is 1.25 miles on the right.



From The M40

Exit the M40 at Junction 2 and take the A355 towards Slough. After 5 miles, turn left at the double mini roundabout in Farnham Royal onto the B416 (Park Road). The entrance to Stoke Park is 1.25 miles on the right.

By Rail

Slough 2.4 miles - Gerrards Cross 4.6 miles

Helicopter

Grid Ref - O/S SU 970827 Visit our website www.stokepark.com

No. 1 Best Wedding Venue outside of London

EVENING STANDARD