STANTON MANOR

COTSWOLDS

WEDDINGS

RRB 818

YOUR WEDDING

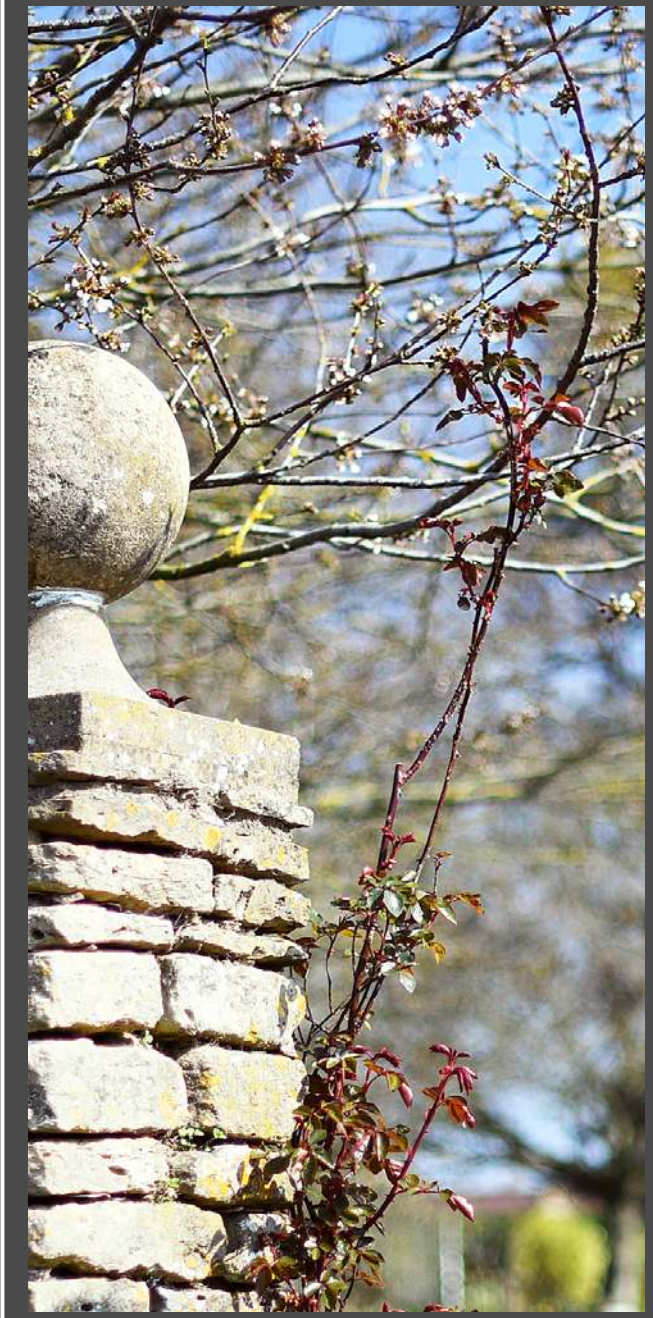
A beautiful Manor house located at the gateway of the Cotswolds and yet just minutes from junction 17 of the M4.

The Woodland Suite can accommodate up to 80 guests for a ceremony and is also the late night party room with direct access to the bar.

Stanton Manor has beautiful rooms, picturesque grounds and attentive staff, who will ensure your day is a wonderful celebration with memories to treasure.

Weddings at the Stanton Manor Include:

- Full exclusive use of the hotel and grounds from 2pm
- Accommodation in 23 bedrooms, including your own complimentary bridal suite
- Wedding ceremony in our Woodland Suite
- Prosecco and canapes
- Wedding breakfast for up to 90 in our garden marquee
- Red and white table wine for the wedding breakfast
- Prosecco for speeches
- Evening buffet
- Breakfast for all residents the next morning



GETTING READY

Get ready on the morning of your special day with us in one of our enormous garden view deluxe bedrooms.

YOUR WEDDING BREAKFAST

Your dinner will be served in our garden marquee surrounded by beautiful garden views and decorated to your taste.

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CANAPES

Select your choice of canapes from our menu to be served with prosecco after the ceremony.

Wedding Canape Menu:

Mini Yorkshire Pudding with Ruby Red Beef, Horseradish Cream

Coln Valley Smoked Salmon Roulade

Pigs in blankets

Chicken lollipops

Cherry Tomato, Basil and Mozzarella Brochette

Sausage rolls

Beetroot and Goats Cheese Arancini (V)

Cherry Tomato, Olive Tapenade & Mozzarella (V)

Ballotine of Confit Chicken, Black Truffle Mayonnaise

Devon Crab Blini, Caviar, Citrus Cream

Welsh Rarebit

Mini Lamb Kofta, Mint Yoghurt

Thai Spiced Confit Duck Croquetts, Sweet Chilli Sauce

Mini Fishcakes

Scotch Eggs

Devon Blue and Apple Beignet (V)

Red Onion and Goats' Cheese Tart (v)

BRONZE PACKAGE

Your package includes:

Prosecco on arrival
3 course meal from our Bronze menu
2 glasses of wine per person
Prosecco for the toast
Complimentary bridal suite
Late night snack from our Bronze Menu

If you book a wedding on a Friday, you will receive 20% off our Saturday price.

JAN/FEB	£55.00 *per person*
AUTUMN/WINTER (OCT-DEC)	£74.50 *per person*
SPRING/SUMMER (APRIL-SEPT)	£86.50 *per person*
BANK HOLIDAY SUNDAY	£86.50 *per person*
NEW YEARS EVE	£74.50 *per person*

WEDDING MENU BRONZE

Choose one starter, one main and one dessert

STARTERS

HOMEMADE CHICKEN LIVER PATE
Melba toast, chutney

SCOTTISH OAK SMOKED SALMON
Horseradish cream, watercress

ROASTED TOMATO & BASIL SOUP

MAINS

FREE RANGE CHICKEN BREAST
Roast potatoes, seasonal greens, red wine jus

SLOW COOKED BEEF BLADE
Smoked bacon & tarragon sauce, roast potatoes, seasonal greens

ROAST LOIN OF PORK
Crackling, apple sauce, roast potatoes, seasonal greens, pan gravy

CHICKPEA & VEGETABLE CURRY, RICE (V)

DESSERTS

STICKY TOFFEE PUDDING
Toffee sauce, clotted cream

ETON MESS

DARK CHOCOLATE GANACHE TART
Mixed berries & ice cream

SILVER PACKAGE

Your package includes:

Prosecco on arrival
3 canapes per person
3 course meal from our Silver menu
1/2 bottle wine per person
Prosecco for the toast
Complimentary bridal suite
Late night snack from our Silver Menu

WEDDING MENU SILVER

Choose one starter, one main and one dessert

STARTERS

HOMEMADE CHICKEN LIVER PATE
Melba toast, chutney

SCOTTISH OAK SMOKED SALMON
Horseradish cream, watercress

CHICKEN & BABY LEEK TERRINE
piccalilli, crostini

GRILLED GOATS CHEESE
Flat mushroom & balsamic

LEEK & POTATO SOUP
Crisp leeks, chive oil

MAINS

ROAST SIRLOIN OF BEEF
Yorkshire pudding, roast potatoes, seasonal green, pan gravy

OVEN BAKED SALMON
White wine, mushroom & dill sauce

ROASTED VEGETABLE & FETA TART

ROAST LOIN OF PORK
Crackling, apple sauce, roast potatoes, seasonal greens, pan gravy

CHICKPEA & VEGETABLE CURRY, RICE (V)

DESSERTS

LEMON TART
Raspberry sorbet, shortbread biscuit

ETON MESS

SALTED CARAMEL & DARK CHOCOLATE TART
Clotted cream ice cream

If you book a wedding on a Friday, you will receive 20% off our Saturday price.

JAN/FEB	£89.00 *per person*
AUTUMN/WINTER (OCT-DEC)	£99.00 *per person*
SPRING/SUMMER (APRIL-SEPT)	£115.00 *per person*
BANK HOLIDAY SUNDAY	£115.00 *per person*
NEW YEARS EVE	£99.00 *per person*

GOLD PACKAGE

Your package includes:

Prosecco on arrival
5 canapes per person
3 course meal from our Gold menu
1/2 bottle wine per person
Prosecco for the toast
Complimentary bridal suite
Late night snack from our Gold Menu
Gold flower package
Photographer package
Menu tasting

WEDDING MENU GOLD

Choose one starter, one main and one dessert

STARTERS

FRENCH ONION SOUP
Gruyere crouton

PRESSED HAM HOCK & SMOKED CHICKEN
Caramelised onion chutney, toasted focaccia

GOATS CHEESE MOUSSE, BEETROOT, CANDIED WALNUTS

SMOKED HADDOCK, ROASTED PEPPER & LEEK TERRINE

MAINS

ROAST FORERIB OF BEEF
Yorkshire pudding, roast potatoes, seasonal green, pan gravy

ROAST SHOULDER OF PORK
Roast potatoes, seasonal green, crackling, apple puree, cider sauce

ROASTED COD
Tomato & herb butter sauce

PUFF PASTRY TART, MUSHROOM DUXCELL, SPINACH & DEEP-FRIED DUCK EGG

HERB CRUSTED ROAST RUMP OF LAMB
Roast potatoes, seasonal green, pan gravy

DESSERTS

DARK CHOCOLATE & CHERRY DELICE
Vanilla ice-cream

LEMON TART
Compote of berries, clotted cream

WYFE OF BATH & BATH BLUE CHEESE
Celery, chutney, grapes, biscuits

WHITE CHOCOLATE PANNA COTTA
Raspberry, shortbread

If you book a wedding on a Friday, you will receive 20% off our Saturday price.

JAN/FEB	£145.00 *per person*
AUTUMN/WINTER (OCT-DEC)	£160.00 *per person*
SPRING/SUMMER (APRIL-SEPT)	£180.00 *per person*
BANK HOLIDAY SUNDAY	£180.00 *per person*
NEW YEARS EVE	£160.00 *per person*

LATE NIGHT PARTY

Our woodlands suite transforms into your evening party with a dancefloor and space for a DJ

Choose a selection of evening food to enjoy from our ‘Late Night Snack’ Menus

LATE NIGHT SNACK OPTIONS

Choose any one of the following for your evening guests:

Bacon Baps
Sausage Baps
Hot Dogs
Mini Fish & Chips in Cones

HOTPOT SELECTION (Choose one) *'Silver & Gold Package only'*

Lamb Chili
Coq au Vin
Beef Bourguignon
Smugglers Wiltshire Pork, Apple & Brandy Stew
Thai Green Vegetable Curry
All of the above are served with steamed rice

FINGER BUFFET (5 Choices) *'Silver & Gold Package only'*

Sausage Rolls
Selections of Sandwiches
Blue Cheese and Red Onion Quiches
Dim Sum with Soy Lime Dip
Chicken Tikka and Coriander Tartlets
Vegetable Samosas with Cucumber and Mint Riata
Tiger Prawns in Filo Pastry with Sweet Chilli Dip
Tomato, Mozzarella and Basil on Baked Ciabatta
Szechuan Beef Skewers

A SELECTION OF LOCAL CHEESE *'Silver & Gold Package only'*

Served with chutney, butter and crackers

PIMM'S
CAMPARI
PIMM'S
BACARDÍ
COCKBURN'S
MARTINI
Makers Mark
6X
BECK'S
VIER
STELLA ARTOIS
STOWFORD PRESS
6X
BECK'S
VIER

TIME FOR BED

With exclusive use of the hotel, your guests will enjoy a range of bedrooms from cosy cabins to spacious family suites.

Our bridal suite is of course reserved for our wedding couple. Who can enjoy a deluxe bedroom complete with a roll top oval bath over-looking the grounds

CREATING YOUR DAY

Here at Stanton Manor we can recommend a range of suppliers who can help to make your visions come to life. From florists to photographers we are here to help

ANYTIME IN 2019

£55 PER PERSON

It's not too late to tie the knot in 2019, especially when it's only £55 per person!

Our beautiful Manor offers a truly magical experience no matter what the season. From sipping prosecco in the extensive gardens.To snapping photos in front of the roaring fire, this character filled venue is the perfect choice for your perfect day.

Our 2019 offer is applicable for all remaining dates this year so don't hesitate to make an enquiry.

CONTACT US:

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Contact Jessica and Elizabeth in our events department

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