

# 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.



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## Gold Package

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

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## Diamond Package

- Complimentary menu tasting for the happy couple
- 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
- Evening Snack  
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

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## *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





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## 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](mailto: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

## Pavilion:

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

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.



The Pennsylvania Suite





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## 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*

# 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

Some of our menu items 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







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## 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

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

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# 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 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)