

Congratulations on your engagement!

Thank you for considering Staverton Park for your Wedding Day. We have a dedicated wedding team who will be more than happy to discuss any questions you may have surrounding your unique and special day.

Set in 150 acres of beautiful countryside, enjoying panoramic views over our championship golf course, we would consider it a privilege to discuss your plans with you.

Here at Staverton Park, we pride ourselves on being a little bit different. We want your wedding day to be as individual as you are and are happy to personalise it in any way we can.

This Wedding Pack contains a varied and exciting set of menus and drink packages that we offer. However, if you would like something that you don't see, something that sums you both up and would add a certain quirkiness to your celebrations, please just ask and we will do our utmost to ensure it happens for your day.

These are just examples of the sort of things we can do. Please do not hesitate to contact us and come in for a hotel tour and a chat, we would be delighted to meet with you and work together to create a truly memorable occasion and ensure that on your special day, your guests will not only be wowed, but talk about your wedding for years to come... for all the right reasons!

The County Suite

Our largest suite presents itself with large ceilings and a stage, boasting its own separate entrance, exclusive reception lounge, private bar area and outdoor terrace - perfect for those summer days. The County Suite can accommodate up to 250 guests for a wedding reception.

The Staverton Suite

Enhanced by its classic feel, overlooking our beautiful golf course from its patio area, the Staverton Suite is perfect for smaller receptions of up to 90 for a sit down wedding reception.

Accommodation

Staverton Park has 247 en-suite bedrooms which are available to wedding guests at special reduced rates. We offer a selection of rooms, including Standard, Executive and Signature, a choice of double and twin beds.

Unwind at The Leisure Club

Why not let your guests make a weekend of it and enjoy the facilities at Staverton Park. They can choose to relax in the pool, jacuzzi, sauna or steam room. Work out in the gym or enjoy a pamper for our wide selection of beauty treatments. For the golfer, book a round on our 18 hole championship golf course.

Special points

The County Suite or Staverton Suite are both perfect function rooms to host your Wedding at Staverton Park.

A Civil Ceremony can be booked in either the The County Suite, The Staverton Suite or The Warwick Suite @ £,500.00.

The County Suite has minimum Wedding Breakfast numbers of 90, up to a maximum of 250 guests in the day and 300 guests in the evening.

A room hire of £,1500.00 will apply for numbers below 180.

The Staverton Suite has minimum Wedding Breakfast numbers of 50, up to a maximum of 90 in the day and 110 guests in the evening.

A room hire of £,250.00 will apply for numbers below 50.

Children aged 12 years and under dine for half the price of the adult meal chosen.

Children aged 3 years and under are welcome free of charge.

Wedding Package

Private use of your function suite

Special accommodation rates available for your guests

Complimentary meal tasting for up to 4 people

Toastmaster

Silver Cake Stand and Knife

*Complimentary accommodation for the Bride and Groom on the wedding night
along with a bottle of Champagne*

Special rates

For your family, friends and guests we offer special bedroom accommodation rates

£40.00 per person, per night in a double or twin room

£60.00 per night in a single room

£15.00 Executive Supplement per night, per room

All rates include a Full English Breakfast, Service Charge and VAT, and complimentary access to The Leisure Club

*Rate apply to Friday, Saturday and Sunday nights only
Rates valid until the end of December 2008*

Your Reception

Our Banqueting Manager will be there to welcome you upon arrival and guide you smoothly through the various formalities of the day.

Whilst the photographer takes those last few special pictures, your guests will be enjoying a welcome drink.

Your Wedding Breakfast Menus choices offer a wide selection, for which we ask you to select one from each course with a vegetarian option for any vegetarian guests.

The price of your Wedding Breakfast is £29.95 per person to include service charge and vat.

Prices are current until December 2008. As a guide for 2009, please add a maximum of 5% to these costs. We guarantee this as a maximum and will confirm the exact price by December 2008.

Cheese platters and canapes can be added as additional courses.

Canapé Menu
£6.50 per person

Choose any 3 items from the list below.

Chicken Liver Parfait served on toasted Brioche and Red Pepper Jam
Serrano Ham and Asparagus Crostini with Saffron Aioli
Roast Beef Barquette with a Watercress and Horseradish Crème Fraîche
Shredded Lemon Chicken or Duck on Pumpernickel Bread
Cajun Chicken Barquette with Mango Chutney

Smoked Trout Mousse wrapped in Cucumber ribbon
Salmon and Crab Tart seasoned with Tarragon and cracked Black Pepper
Peppered Mackerel with Horseradish Cream Cheese and Dill
Salmon Gravdax with Dill Mustard Sauce on Pumpernickel Bread
Lime and Coriander Prawn Barquette

Mixed Crudities with Herb, Garlic and Houmous Dip
Honey Roasted Fig and Camembert
Goats Cheese Tartlet with Tomato Chutney
Mini Quiche with Gruyere Red Onion and Tarragon
Bruschetta of Roquette Pesto and Grilled Peppers
Buffalo Mozzarella Crostini with Cherry tomatoes and Pesto

Starters

Leek and Potato Soup with Chive Cream Float

Or

Duo of Fanned Galia & Canteloupe Melon with Berry Coulis

Or

Compression of Ham Hock with Sage, served with Pear & Onion Compote

Or

Layers of Plum Tomato & Mozzarella on Rocket Drizzled with Pesto Oil

Or

Savoury Tartlet of Spinach, Pine Nut & Goats Cheese

Or

Classic Caesar Salad finished with Strips of Smoked Chicken Breast

Or

Trio of Cures & Smoked Fish with Endive Salad with Olive & Caviar Dressing

(supplement of £3.00 per person)

Or

Terrine of Chicken and Blushed Tomato baked in Cured Bacon with an Aged Balsamic

Reduction

(supplement of £3.00 per person)

Or

Salmon and Mackerel terrine with Horseradish and Lemon Crème Fraiche

Main Course

Lamb Rondelle on a Rosemary Mash & Redcurrant Jus

Or

Blade of Beef with a Horseradish Jus & Chateaux Potatoes

Or

Chicken Supreme panfried & finished with Tarragon Veloute

Or

Roast Fillet of Salmon with Fennel & Tomato Salsa & Dauphinoise Potatoes

Or

Pork Loin Cutlet Roasted with Caramelised Apple & Lemon Thyme & Grained Mustard Mash

Or

Fillet of Beef with Horseradish Jus on Fondant Potatoes

(supplement of £7.95 per person)

Or

Rump of Lamb with Honey & Rosemary & Crushed New Potatoes with a Red Wine

Jus

(supplement of £3.95 per person)

Or

Tomato & Roast Pepper Risotto with Rocket Salad & Parmesan Crisp (V)

Or

Potato Gnocchi with a White Wine & Rosemary Cream Sauce (V)

Or

Tarte Tatin of Roast Cherry Tomatoes & Fennel with Gruyere Cheese (V)

Desserts Selections

Crème Bruleé with Vanilla Shortbread

Or

Lemon and Ricotta Baked Cheesecake

Or

White Chocolate Mousse in a Dark Chocolate Trellis with Raspberry Coulis

Or

Individual Apple and Cinnamon Crumble with Crème Fraîche Custard

Or

Pear and Almond Tart with Mascarpone Cream

Or

Classic Lemon Tart with Crème Chantilly

Or

*Brandy Snap Basket of Tiramisu Ice Cream with an Espresso Sauce (supplement of
£2.50 per person)*

Tea or Coffee served with After Dinner Mints

Cheese Platter
£4.95 per person

Traditional English Cheeses to include:

A Selection of English and Continental Cheeses

Accompanied with Crackers, Seasonal Grapes, Celery Sticks, Chutneys & Pickles.

Other cheeses are available depending on market availability & at a supplementary charge.

Sausage and Mash Menu

For the more informal choice for your Wedding, try something with a fun twist. Choose from the selection of starters and desserts from The Wedding Breakfast Menu and choose from the following for the main course selection.

Sausage Options

Cumberland, Lincolnshire, Toulouse, Beef and Black Pepper, Glamorgan (V), Pork & Leek, Venison, Apple & Leek, Chorizo Piquante Sausage,

Combined with your choice of Mash

Buttered, Rosemary, Horseradish, Tapenade, Parsley, Chunky Parsnip, Sweet Potato and Chilli, Wasabi.

Covered with your choice of gravy

Red Wine, Plain Jus, Rosemary infused, Thyme infused, Garlic and Onion, Coarse Grain Mustard and Honey,

Make up your own combinations and we will serve either as a plated set, individual choice or in a buffet style setting.

Evening Finger Buffet Menu

Finger Buffet 1 - £12.25 per person

Wholemeal Sandwiches or Focaccia Gateau with Meat & Vegetarian Fillings

Chicken Wings with BBQ Dip

Eastern Selection of Bite Size Snacks

Pork Pie with Homemade Chutney

Plaice Goujons with Lemon Dip

Chocolate Brownie

Finger Buffet 2 - £13.50 per person

Sandwiches, Bagels or Mini Rolls with Meat or Vegetarian Fillings

Cheese Melt with Cranberry Dip

Dim Sum with Soy Sauce Dip

Mini Quiche Selection

Chicken Sate with Peanut Sauce

Fruit Pavlova

Finger Buffet 3 - £13.00 per person

Wholemeal Bagels with Meat and Vegetarian Fillings

*Roulade of Tomato Wrap, Cream Cheese and Rocket Lettuce
Bocconcini and Cherry Tomatoes Brochette with Pesto Dressing
Tempura Battered Vegetables with Teriyaki Dip
Lemon Pepper Coated Chicken Strips with Coriander Yoghurt Dip
Tortilla Chips with Tomato Salsa
Fruit Kebab with Berry Coulis*

Finger Buffet 4 - £14.25 per person

*Wholemeal Sandwiches or Focaccia Gateau with Meat and Vegetarian Fillings
Crostini with Sun Blushed Tomatoes and Basil Pesto
Ciabatta with Anti Pasta
Filo dough wrapped Prawns with Sweet Thai Chilli Sauce
Triangle of Tortilla with Monterey Jack Cheese and Avocado Dip
Skewered Greek Salad
Fresh Fruit Platter per person*

*Catering for Finger Buffet in the evening will require confirmation of catering for 100% of
your guests.*

Drinks Packages

Package 1 @ £12.50 per person

A fruity and refreshing glass of Pimms on arrival

OOO

Two glasses of our Red or White Australian House Wine

Served with your meal

OOO

A glass of Sparkling Wine

For your toast

Package 2 @ £15.95 per person

A glass of Bucks Fizz on arrival

OOO

Half a bottle of Sauvignon Blanc or Merlot per person

Served with your meal

OOO

A glass of Sparkling Wine

For your toast

Package 3 @ £16.75 per person

A glass of Bucks Fizz on arrival

OOO

Half a bottle of French or Australian House Wine

Served with your meal

OOO

A glass of House Champagne

For your toast

A full wine list is available on request. We reserve the right to substitute any wines or Champagne that become unavailable with wines or Champagne of a similar quality and price.

Additional Information

Please contact a member of our Events Team on 01327 302 000 to arrange your own personal viewing of Staverton Park.

A no-obligation provisional booking will be held for 14 days.

Confirmation of your Wedding should be made in writing with a non-refundable deposit of £,500.00.

A contract will be prepared upon confirmation, giving details of the event, and payment terms & conditions.

Our Chefs are able to cater for persons with special dietary requirements.