



The
Stanwick
Hotel

Your Dream
Wedding
2025

*Congratulations to you both!
We would love to welcome you to
The Stanwick Hotel
to celebrate your wedding day.
Set in 2 acres of Northamptonshire
countryside, making it the perfect
backdrop for your wedding day*

Ceremony Hire of Reflections or Wedding Car Chauffeur hire to the Church Ceremony

Hire of Reflections with facilities and furniture;

Including use of our sound system for your ceremony music, private room for the Registrar's to interview the Happy Couple, with wooden beams and flooring, authentic pillars and fairy lights in the beams, and adorned with antique mirrors with French doors leading to a spacious patio seating area.

Fresh flower arrangements for the top table/Ceremony table arrangement by our in-house florist

In House DJ for the evening reception

Selection of Canapés & a Welcome Drink (Pimms/Prosecco/Beers & Orange Juice)

Select from one of the following: Three Course Wedding Breakfast followed by Tea and Coffee; Two Course Locally Sourced Hog Roast followed by Tea and Coffee; Two Course Hot Off The Coals Barbecue followed by Tea and Coffee; Luxury Traditional Afternoon Tea with Vintage Crockery

Bottles of Water on all tables through the meal

Two glasses of House wine (red, white or rose) served by the glass through the meal

Glass of Sparkling Prosecco for toast

Evening Finger Buffet or Locally Sourced Hot Baps

*Complimentary Courtyard Suite for the Newlyweds on the night of the wedding,
including breakfast the following morning.*

Min. of 60 Adult Guests for the Day & 100 Guests for the evening £10.000

80 Adult Guests for the day & 120 guests for the evening

£11.800

100 Adult Guests for the day & 150 guests for the evening

£13.400

Extra Adult Guests

£115 per person includes

*Welcome Drink and Canapés, Three Course Wedding breakfast, with Tea and Coffee,
Two Glasses of House Wine, Sparkling Prosecco for Toast, Evening Buffet*

Little Guests (Children between 2-12 years old)

£37.50 per child

includes a Welcome Drink, Wedding Breakfast and Evening Buffet

Exclusive Venue Hire of the Accommodation. Restaurant and Grounds

£8500

from 11am for 24 hours

Ceremony Hire of The Garden Pavilion (up to 130 guests)

Including red/white carpet aisle way stunning white chairs decorated with wicker hearts, use of our sound system for your ceremony music, private room for the Registrar's to interview the Bride & Groom....Our beautiful garden pavilion is set in its own private paddock, with stunning views everywhere you turn -

Supplement Fee £800

Ceremony Hire of The Garden Suite (up to 60 guests)

Including red/white carpet aisle way use of our sound system for your ceremony music, private room for the Registrar's to interview the Bride & Groom.

Supplement Fee £800

Ceremony Hire of The Dining Room (up to 18 guests)

Including red/white carpet aisle way, use of our sound system for your ceremony music, private room for the Registrar's to interview the Bride & Groom, lovely intimate private room, with French doors leading out to a private garden area, perfect for photographs

Supplement Fee £500

To book your Ceremony.

please contact the Registrar's direct at

www.northnorthants.gov.uk/weddings-and-ceremonies

Three Course Wedding Breakfast Menu

Starters

Brixworth Pate, Fig Chutney and Toasted Bread
Roasted Figs and Blue Cheese served with Rocket, Honey and a Balsamic Glaze
Creamy Wild Garlic Mushrooms on Ciabatta
Potted Mackerel, Lemon and Toasted Bread
Heritage Tomato, Mozzarella and Basil Oil (Caprese Salad)
Twice Cooked Belly of Pork, Apple Puree, Black Pudding and Micro Herb Salad
Sweet Potato and Coconut Soup
Roasted Carrot and Thyme Soup
Pea and Mint Soup
Tomato and Basil Soup

All starters are served with warm bread rolls with butter

Mains

Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Roasted Potatoes, Thyme Roasted Carrots, Red Cabbage and Seasonal Greens
Baked Salmon, Dill Hollandaise, New Potatoes and Asparagus
Chicken Forestiere, Creamed Potatoes and Seasonal Greens
Stilton and Mushroom Wellington, Thyme Roasted Carrots and Seasonal Greens
Harissa Aubergine, Pomegranate and Spiced Yoghurt with Cous Cous
Chicken Supreme served on a bed of Chorizo and Butterbean Cassoulet
Greek Style Lamb served with Garlic & Herb Roasted New Potatoes

Desserts

Baileys and White Chocolate Crème Brulee with Oat Biscuit
Sticky Toffee Pudding with Vanilla Ice Cream
Lemon Posset with Shortbread and Raspberry Coulis
Banoffee Pie
Mango and Passionfruit Cheesecake
Warm Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce

Followed by freshly brewed tea and coffee

Children's Menu

Children (2-12 years) may have a 1/2 portion of your chosen wedding breakfast menu or select **one** option for all children

Starters

Roasted Tomato Soup (gf)(df)
Melon (gf)(vgn)
Garlic Bread (gfa)

Mains

Chicken or Fish Goujons, chips and peas or beans
Sausage and Mash, with peas and gravy
Mini Cheese and Tomato Pizza (vgna)(gfa)

Desserts

Fresh Fruit Salad
Selection of Ice Cream - Chocolate, Strawberry and Vanilla
Mini Eton Mess

Children's meals are served with a Blackcurrant or Orange Fruit Shoot

The Whole Hog

Free Range Locally sourced Whole Hog Roast
Carved by our Chef's, served with Crackling, Herby Stuffing, Warm Apple Sauce, Homemade House Slaw, Fresh Large Baps
Served with either - Chunky Chips or Spiced Potato Wedges
Vegetarian option - Veggie Burger served with all the accompaniments

The Whole Hog Desserts

Baileys and White Chocolate Crème Brûlée with Oat Biscuit
Sticky Toffee Pudding with Vanilla Ice Cream
Lemon Posset with Shortbread and Raspberry Coulis
Banoffee Pie
Mango and Passionfruit Cheesecake
Warm Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce

Followed by freshly brewed tea and coffee

Hot off the Coals Barbeque

Beef Burgers
Vegetarian Burgers
Sausages
Vegetarian Sausages
Whole Roasted Baby Potatoes
Roasted Garlic Vegetables
Coleslaw
Baps
House Salad

Choose one of the following Chicken Thighs:

Greek Style
Chili and Fennel
Tandoori

Hot off the Coals Desserts

Baileys and White Chocolate Crème Brûlée with Oat Biscuit
Sticky Toffee Pudding with Vanilla Ice Cream
Lemon Posset with Shortbread and Raspberry Coulis
Banoffee Pie
Mango and Passionfruit Cheesecake
Warm Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce

Followed by freshly brewed tea and coffee

Afternoon Tea Wedding Breakfast

For a quintessential English tradition,
why not treat your guests to a lovely
Afternoon Tea Wedding Breakfast
served on Pretty Vintage Crockery

Plain and Fruit Scone with Clotted Cream and Preserves

Bakewell Tart

Lemon and Blackberry Cake

Macarons

Chocolate Tart

Sandwiches: Roast Beef and Horseradish
Homemade Ham and Dijon Mustard Mayonnaise
Smoked Salmon, Cream Cheese and Cucumber
Egg Mayonnaise and Cress

Handmade Sausage Roll

Mini Quiche

Evening Buffet

*Please select one of our wonderful evening menus for your wedding Reception,
served on white crockery plates,
alongside your wedding cake*

Finger Food

Finger Buffet

Assorted Sandwiches (Vegetarian & Meat)

Sausage Rolls

Honey and Sesame Chipolata

Seasoned Chicken Drumsticks

Margherita Pizza

Mixed Salad

Roasted Mediterranean Vegetable Pasta

Coleslaw

Upgrade Options (price per person)

Premium Pizza £2.95 - choose from Pepperoni or Meat Feast

Premium Chicken Drumsticks £1.25 - choose from Tandoori, Chinese Style, Greek Style

Premium Sausage Rolls £3.00 - Fennel and Chilli; Pork, Black Pudding and Apple; Hog Roast

Sausage Roll

Open Sandwiches £2.95

Hot Baps

Pork Sausages

Grilled Bacon

Vegetarian Sausage

Served in a Fresh Large Bap

*and a choice of Skinny Fries, Spiced Potato Wedges or Chunky Chips
with a selection of sauces*