



WEDDING PACKAGES

Sample Menus & Terms & Conditions



The Stuart Hotel,
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[thestuarthotel](https://www.facebook.com/thestuarthotel)



[@thestuartderby](https://www.instagram.com/thestuartderby)

Thank you for considering The Stuart Hotel as your wedding venue.

The hotel is ideal for any occasion with all the warmth, values and services that are required to make your special day memorable. We will spend whatever time you need to understand and make the necessary arrangements for your day, from discussing napkin folds to your choice of food or room etc. No detail is too trivial, and no arrangement is too big.

The Suite is based on the ground floor and has a separate entrance with easy access to its separate lobby with a private bar, coat rack, and the main function room. It has natural daylight and air conditioning, ideal for the summer months.

Please find enclosed our wedding packages which will hopefully give you an idea of what we can offer. We also pride ourselves on creating customised packages to suit your requirements. This way we know you are getting exactly what you want rather than choosing one of our pre-set packages.

I also have some great deals for 2022 and can offer discounts for mid-week days and Sundays.

I would like to have the opportunity to meet you and show you around.

In the meantime, if you have any questions, please do not hesitate to contact me.

Yours sincerely

Pooja Misra
Sales Manager
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-
- . Private bar hire
 - . Red carpet welcome
 - . A glass of prosecco on arrival and canapés
 - . 3-course wedding breakfast
 - . 2 glasses of house wine per person with the meal
 - . A glass of prosecco for the toast
 - . Use of the hotel's cake stand and knife
 - . Personalised table plan and place cards
 - . White table linen and napkins
 - . Junior Suite with breakfast for the Bride and Groom
 - . Four double rooms with breakfast for family and friends
 - . Party packs for children attending the wedding breakfast
 - . Choice of a finger buffet, hot buffet or barbecue buffet for the evening
 - . Mirrors, tea lights, crystals and flower centres pieces for tables
 - . Candelabras, rose petals and crystals for the top table
 - . Post box for guest cards

The package is for 50 daytime guests and 100 evening guests £6150



Perfect Place
For your Wedding

THE ULTIMATE PACKAGE

- . Bedroom for the Bride and Maid of Honour the night before the wedding, including breakfast
- . Exclusive room hire for the wedding breakfast and evening reception
- . Private bar hire
- . Red carpet welcome
- . A glass of prosecco on arrival and canapés
- . 3-course wedding breakfast
- . 1 glass of house wine per person with the meal
- . A glass of prosecco for the toast
- . Use of the hotel's cake stand and knife
- . White table linen and napkins
- . Junior Suite with breakfast for the Bride and Groom
- . Party packs for children attending the wedding breakfast
- . Choice of a finger buffet, hot buffet or barbecue buffet for the evening

The package is for 50 daytime guests and 80 evening guests £5065



THE INTIMATE WEDDING

- . Exclusive room hire for the wedding breakfast
- . Private bar hire
- . Red carpet welcome
- . A glass of prosecco on arrival and canapés
- . 3-course wedding breakfast
- . 1 glass of house wine per person with the meal
- . A glass of prosecco for the toast
- . Use of the hotel's cake stand and knife
- . White table linen and napkins
- . Junior Suite with breakfast for the Bride and Groom

The package is for 30 daytime guests £2625



THE ENGLISH ROSE

- . Exclusive room hire for the wedding breakfast
- . Private bar hire
- . Red carpet welcome
- . A glass of Pink Prosecco and canapés
- . Afternoon Tea served at the table with a selection of sandwiches, cakes and scones
- . Served with a selection of tea, coffee, herbal, and fruit teas
- . A glass of prosecco for the toast
- . Use of the hotel's cake stand and knife
- . White table linen and napkins
- . Junior Suite with breakfast for the Bride and Groom

The package is for 30 daytime guests £2200

Extras

- . Chair covers £2.75 per chair
- . Organza sashes for chairs £1.00 each
- . Linen sashes for chairs £2.00 each
- . Table centerpiece £15 onwards
- . Double curtain backdrop and lights £535
- . Selection of canapes £4.80 per person
- . DJ and dance floor £320
- . Ceremony room hire (including backdrop) £350 onwards

Recommended Suppliers

- . Venue Stylist
Michelle Nice at Nice Love and Wishes
Instagram: @niceloveandwishes_
Facebook: Nice Love and Wishes
- . DJ
Philip at Spreadeagle Disco
Website: www.spreadeagledisco.com
- . Photographer
Victoria at Pictoria Pictures
Website: www.pictoriapictures.com
- . Stationery & Balloons
Toni at TLS Balloons & Events
Email: tonispacey@icloud.com
- . Photobooth
Sue at Photoboothy
Email: info@photoboothy.co.uk
- . Singer
Emily-Rose at Emily-Rose Wedding and Events Singer
Instagram: @emily_rosesings
- . Cake
Margaret at Lemon Zest Cake Company
Instagram: @lemonzestcakecompany

WEDDING BREAKFAST

Please choose 3 choices from each section. We will require all guests to pre-order. Please ensure any dietary requirements are taken into account when making your choices.

STARTERS

- . Breaded Ham Hock Terrine
with salad and homemade chutney
- . Atlantic Prawn & Smoked Salmon Cocktail
with sun dried tomatoes, cucumber salsa, baby gem lettuce and Marie Rose sauce
- . Italian Caprese Salad
buffalo mozzarella and cherry tomatoes with rocket and basil oil
- . Chicken liver Pate
with homemade chutney, orange reduction and toasted sour dough bread
- . Caramelised Red Onion & French Brie Tart
with rocket and parmesan salad
- . Smoked Salmon
with salad & lemon crème fraiche
- . Trio of Melon (VE)
honeydew, galia and watermelon, served with mojito syrup and lemon sorbet
- . Homemade Soups - All served with herb croutons
 - . Vine Ripened Tomato with a Drizzle of Basil Oil
 - . Roast Sweet Potato & Butternut Squash
 - . Cream of Country Vegetable
 - . Pea & Ham Hock, with English Garden Mint Infused Crème Fraîche
 - . Italian Minestrone
 - . Carrot and Fresh Coriander
 - . Traditional Leek & Potato

MAIN COURSES

- . Eight Hour Braised Feather Blade of Beef
with homemade Yorkshire pudding, thyme roast potatoes and rich pan gravy
- . Seasonal Herb Roast Chicken Breast
with sage and onion stuffing, homemade Yorkshire pudding, fondant potato and sage gravy
- . Derbyshire Pork Fillet
wrapped in Parma ham and served with baby potatoes and cider cream sauce
- . Slow Cooked Lamb Shank
with rosemary mash and lamb jus
- . Roasted Line Caught Sea Bass
with crushed new potatoes and seafood cream sauce
- . Salmon En Croute
stuffed with creamed leeks and served with a lemon butter and chive sauce
- . Individual Beef Wellington - Supplement £5.35 per person
with champ mash and Madeira jus
- . Puy Lentil & Coconut Curry (V)(VE)
with roast sweet potato, spinach, red pepper and onion, served with rice and mini naan bread
- . Courgette & Wilted Spinach Tagliatelle (V)(VE)
with homemade sun dried tomato pesto sauce and garlic bread
- . Wild Mushroom & Brie Wellington (V)
with tarragon cream sauce
- . Roast Vegetable & Brie Puff Pastry Tart (V)
with house salad, balsamic glaze and basil oil

SIDE DISHES

Choose any two sides dishes to accompany your main course

Honey Roasted Root Vegetables | Creamed Cabbage & Bacon | Buttered Cauliflower & Broccoli Sautéed Green Beans | Braised Red Cabbage | Cauliflower Cheese | Roasted Mediterranean Vegetables | Minted Peas | Sweet Potato Mash | Buttered Carrots

DESSERTS

- . **Sticky Toffee Pudding**
with butterscotch sauce and vanilla pod ice cream
- . **Fresh Fruit Salad**
with champagne sorbet
- . **Double Chocolate Brownie**
with white chocolate and vanilla ice cream
- . **Individual Baked New York Cheesecake**
with seasonal berries & fruit coulis
- . **Lemon & Lavender Posset**
with shortbread and mixed berry compote
- . **White Chocolate & Raspberry Crème Brûlée**
with chocolate chip shortbread biscuits

Tea, Coffee and Mints

£2.95 per person

Cheese and Biscuit Cake

£210

CHILDREN'S MENU

We can offer the below menu, or half portions of the wedding breakfast for Children, 10 years old and under. Please choose either one starter, main and dessert for all children in your party, or the Children's Picnic.

STARTERS

Tomato Soup

Seasonal Melon with Mini Strawberry Smoothie

Three Cheese Garlic Bread

Homemade Yorkshire Pudding & Gravy

MAIN COURSES

Cheese Burger, Fries & Beans
Battered Fish Goujons, Fries & Garden Peas
Breaded Chicken Goujons, Fries & Beans
Sausage & Mash with Gravy

DESSERTS

Coca-Cola Jelly, Vanilla Ice Cream and Cola Bottles
Selection of Ice Creams with Flakes and Wafers
Chocolate Fudge Cake with Vanilla Ice Cream
Homemade Smartie Cookie Ice Cream Sandwich

PICNIC

Selection of Cheese & Ham Sandwiches
Fresh Fruit
Packet of Crisps
Selection of Sweet Treats
Sausage Rolls
Unlimited Soft Drinks
Mini Activity Pack

TRADITIONAL AFTERNOON TEA

£18.15 per person

For an alternative option to the classic three course wedding breakfast, why not try our vintage inspired Afternoon Tea wedding breakfast?

This consists of the following:

- . Plain or Fruit Scone
- . Cheese Scone
- . Clotted & Whipped Cream
- . Strawberry Jam
- . Selection of Sandwiches:
Ham, cheese savoury, smoked salmon & cream cheese, cucumber, tuna & sweetcorn and egg mayonnaise
- . Homemade Quiches
- . Sausage Rolls
- . Selection of Desserts
- . Selection of Tea & Coffee
- . Fresh Juice

EVENING BUFFET

We strongly advise you to cater for 100% of your evening guests, however if you wish you can cater for a minimum of 80%. Please note that we are unable to provide more food on the evening if it runs out.

FINGER BUFFET

Please choose three hot options:

- . Cheese & Bacon Loaded Potato Skins
- . Homemade Sausages Rolls
- . Selection of Pizzas
- . Sticky BBQ Chicken Drummers
- . Marinated Lamb Kebabs
- . Sweet Chilli & Coriander Chicken Wings
- . Vegetarian and Duck Spring Rolls
- . Breaded Fish Goujons
- . A Selection of Asian Bites with Pickles & Dips
- . Spicy Chicken Goujons
- . Spicy Prawns
- . Cajun Chicken Bites

Please choose two cold options:

- . Caesar Salad
- . Selection of Sandwiches
- . House Salad
- . Tortilla Chips with Salsa, Sour Cream and Guacamole
- . Tomato & Mozzarella Salad
- . Cold Meats & Cheese Platter
- . Greek Style Pasta Salad with Feta & Olives
- . Selection of Breads, Olives & Dips
- . Potato Salad

Please choose one side option:

- . Onion Rings | Skinny Fries | Spicy Potato Wedges | Rosemary Salted New Potatoes | Sweet Potato Fries | Jacket Potatoes

HOT BUFFET

Please choose two hot options:

- . Pork Sandwiches with Apple Sauce & Stuffing
- . Beef Lasagne
- . Beef Stroganoff
- . Chicken Chasseur
- . Chicken Tikka Masala
- . Mushroom Tagliatelle
- . Vegetable Lasagne
- . Stir Fried Vegetable Noodles

Please choose two options:

- . Breaded Fish Goujons
- . Sticky BBQ Chicken Drummers
- . Garlic & Rosemary Marinated Chicken Kebabs
- . Sweet Chilli & Coriander Wings
- . Chinese Style Ribs
- . Vegetable Spring Rolls
- . Roasted Mediterranean Vegetables

Please choose three side options:

Skinny Fries | Spicy Wedges | Rosemary Salted New Potatoes |
Sweet Potato Fries | Jacket Potatoes | Roast Potatoes | Steamed Rice |
Garlic Bread | Naan Breads | Greek Style Pasta Salad with Feta &
Olives | Homemade Coleslaw | House Salad

BARBECUE BUFFET

Please choose four options:

- . Cheese Burgers
- . Cajun Chicken Fillet
- . Garlic King Prawns
- . Vegetable Kebabs
- . Lamb Kebabs
- . Cumberland Sausages
- . Veggie Burgers
- . 4oz Sirloin Steak
- . Lamb Cutlet
- . Grilled Halloumi

The following sides are included:

- . Jacket Potatoes
- . Corn on the Cob
- . Selection of Salads & Pasta Selection of Breads
- . Selection of Dips

HOG ROAST

£13.45 per person

Minimum 70 people

Full Hog Roast served with:

- . Bread Cakes
- . Stuffing
- . Apple Sauce Roast Potatoes or Wedges
- . House Salad
- . Homemade Coleslaw
- . Potato Salad

DRINKS PACKAGES

Please choose from one of the following packages. They include a welcome drink (one glass per person), a selection of wines to be served with your meal (two glasses per person) and a toast drink (one glass per person).

PACKAGE ONE

£9.55 per person

Bucks Fizz / Alcoholic Fruit Punch
House Red / White / Rosé Wine
Sparkling Wine

PACKAGE TWO

£13.20 per person

Pimms & Lemonade / Kir Royale
Chardonnay / Merlot / Rosé Wine
Rosé Prosecco

PACKAGE THREE

£17.60 per person

Berry Fruit Cocktail / Prosecco with fresh strawberries
Pinot Grigio / Rioja / Rosé Wine
House Champagne

PACKAGE FOUR

£19.95 per person

Bellini / Champagne
Sauvignon Blanc / Shiraz / Rosé Wine
House Rosé Champagne

NON - ALCOHOLIC DRINKS

Freshly Squeezed Orange Juice	£13.35 per jug
Fruit Punch	£15.95 per jug
Mineral Water	£4.55 per bottle
Orange Cordial	£4.80 per jug

EVENT CONTRACT: TERMS & CONDITIONS

Booking Formalities

We can provisionally hold a date for your wedding for a maximum of 7 days. Should a signed wedding contract and the payment of the booking fee not be received during this time, the Hotel may release the provisional event date without notice. To confirm your booking, you must sign the contract and return it to us with a minimum booking fee of £500.00. The booking fee is Non-Refundable and Non-Transferable and will be deducted from the final balance payment. We recommend you consider taking out wedding insurance to safeguard against any unforeseen circumstances.

Payment

Payment terms are based on the contracted wedding quote and will be amended based on the final numbers (subject to meeting minimum numbers). The payment schedule is detailed below, and the final payment must be made no later than one month before the wedding date when 100% of the wedding booking balance must be paid (less booking fee).

1 Year - £500
 6 Months – 40%
 3 Months – 75%
 2 Month – 100%

Persons other than those named on the contract (i.e. father of the bride) will be deemed as part of this contract if a payment is made by them in relation to this agreement.

Cancellation by You

If a situation occurs and you have to cancel your wedding, you must inform us by telephone and confirm in writing as soon as possible. If you do cancel, the following charges will apply and will be based on the booking details and full amount due on the front of this contract:

6 months and over	£500
Between 4-6 months	40%
Between 2-3 months	75%
2 months	100%

EVENT CONTRACT: TERMS & CONDITIONS

Cancellation by the Hotel

We will be entitled to cancel your booking without liability at any time if:

- . The booking might in our reasonable opinion damage our reputation or become untenable.
- . You are more than 14 days late in making any of the required payments as detailed above.
- . The venue cannot deliver its full services due to a third-party failure.
- . The structure of the building becomes unusable.
- . You significantly alter the requirements of your booking, so that it would no longer be viable for us to accept it.

Should this occur, we would endeavour to offer you a reasonable alternative of facilities, however, depending on the timescale involved, cancellation charges for the difference in the booking value may be charged.

Final Numbers

The approximate numbers of guests must be given when confirming your booking and you should inform us of any significant changes as they happen. We must be advised of the exact number of guests 1 month before the event. If more people are catered for on your wedding day, we will charge for this number, or the minimum number agreed, whichever is the greater.

Children

Whilst we welcome children to the hotel, may we advise that parents are responsible for their children and their behaviour. We do not permit children in corridors or in public areas without a parent being present, to avoid disturbing other hotel guests. Supervision by parents must always be given, especially in outdoor areas.

Personal belongings

The hotel accepts no liability for the safekeeping of cards or presents and we strongly suggest that arrangements are made for a family member to look after your items. The hotel accepts no liability for any personal belongings and suggests that all items should be removed from the hotel at the end of the event. Accepting to store items does not mean that the hotel accepts liability should the items be misplaced or damaged.

Accommodation

All bedroom bookings require a credit card guarantee and any rooms booked by the Bride and Groom become their responsibility should their guests depart without settling their final account. If required, the hotel will hold a maximum of ten rooms on allocation and if these are not confirmed 8 weeks before the event, the hotel will release them without notification.

Other Information

No alcohol or food may be brought into the hotel unless you have our prior permission and any alcohol brought in without our prior permission will be confiscated.

We have no liability to you if we are unable to perform any of our obligations because of a delay or failure beyond our reasonable control.

We must give our prior approval to any external suppliers including bands or entertainers, which you want to use in connection with your booking. We reserve the right to refuse approval for any reason.

For Evening Wedding Buffets, we must cater and charge for all guests attending the evening function (unless otherwise agreed in writing with the hotel).

You will be responsible for the behaviour of your guests, and any damage caused to the hotel property will be charged to the main account.

You must ensure that you and your suppliers comply with any statutory requirements, and you must comply with our reasonable instructions regarding noise level restrictions.

We must comply with various licensing and statutory regulations when running our hotel. You agree to assist us in complying with these regulations, rules, and requirements.

All prices and booking conditions are correct at the time of printing but may be subject to change at any time by the hotel. You will be notified of any changes in writing.

the stuart

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