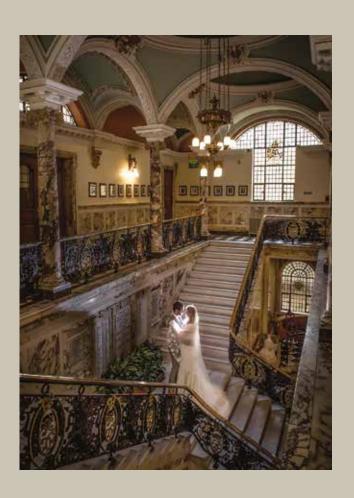


WEDDINGS & CIVIL CEREMONIES

STOCKPORT TOWN HALL





BESPOKE WEDDINGS TAILORED TO YOU

A beautiful Grade II* listed building designed by architect Sir Alfred Brumwell Thomas.

Stockport Town Hall, historically known as 'The Wedding Cake' due to its white façade and its beautifully designed tiered clock tower, is the perfect venue for your special day.







THE PERFECT SETTING FOR YOUR CEREMONY

Stockport Town Hall is delighted to be able to offer civil ceremonies in a variety of function rooms.

Our civil service room hire costs include the following;

- The setting up and hire of the room for the ceremony
- Venue licence and posting of official notices within Stockport Town Hall
- Personalised fresh floral arrangement for the registration table
- Background music or facilities for you to provide your own background music that we will operate and manage for you on the day
- Your dedicated Wedding Co-ordinator will liaise with the registrar on the day as required

THE MARBLE STAIRCASE

The magnificent Italian double Marble Staircase provides a stunning backdrop for your ceremony. The Staircase can accommodate up to 70 guests.

CEREMONY PRICES

Monday – Friday: £250 (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: £350

(excluding registrar's fees)

COMMITTEE SUITE

Beautiful oak panels with a fabulous domed ceiling and stunning stained glass windows, the Committee Suite can accommodate up to 120 guests.

CEREMONY PRICES

Monday – Friday: **£250** (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: £350 (excluding registrar's fees)

COUNCIL CHAMBER

The council's official chambers benefits from an impressive domed ceiling with stained glass and decorative carvings on oak benches, and can accommodate up to 160 guests.

CEREMONY PRICES

Monday – Friday: £275 (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: £375 (excluding registrar's fees)

THE BALLROOM

With a beautiful ceiling and stained glass windows, the Ballroom can accommodate up to 400 guests.

CEREMONY PRICES

Monday – Friday: **£500** (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: £600

(excluding registrar's fees)

Please be aware that the registrar's fees are in addition to any fees charged by Stockport Town Hall. It is important that you contact a member of the Stockport Council Events and Registrars Team to make arrangements for your special day. You can do this by calling 0161 474 3364 / 0161 474 3369 or emailing register.office@stockport.gov.uk. Ceremonies in The Ballroom must also incorporate a Wedding Breakfast.

STOCKPORT EVENTS • STOCKPORT TOWN HALL



THE IDEAL BACKDROP FOR YOUR WEDDING BREAKFAST

COMMITTEE SUITE

The Committee Suite can accommodate a maximum of 120 guests for a Wedding Breakfast.

WEDDING BREAKFAST PRICES

Monday – Friday: £300 (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: £400

(excluding registrar's fees)

THE BALLROOM

The Ballroom can accommodate a maximum of 400 guests for a Wedding Breakfast.

WEDDING BREAKFAST PRICES

Monday – Friday: £750 (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: £1000

(excluding registrar's fees)



Each wedding we host at Stockport Town Hall is unique for you. We offer the following services and facilities (included within the room hire charge) to make your day run smoothly:

- A range of beautiful rooms within Stockport Town Hall for photographs
- A member of the management team as your Master of Ceremonies
- Personalised table plan, place cards and menus
- White table linen and napkins
- Silver cake stand and knife for cutting the cake

YOUR EVENING RECEPTION

TIME TO CELEBRATE

COMMITTEE SUITE

The Committee Suite can accommodate a maximum of 120 guests for an Evening Reception.

EVENING RECEPTION PRICES

Monday - Friday: £350

Saturday / Sunday / Bank Holidays: £450

THE BALLROOM

The Ballroom can accommodate a maximum of 600 guests for an Evening Reception.

EVENING RECEPTION PRICES

Monday - Friday £500

Satur day / Sunday / Bank Holidays £600







"Thank you for all your help with our wedding. We had an amazing day and it is all thanks to your amazing organisational skills. All our friends and family commented on how lovely you all were and how hard you worked to make our day special."



DRINKS PACKAGES

In order to help you celebrate your wedding day we have prepared a number of drinks packages for you to choose from.

These packages have been prepared to serve as a guide to your drinks requirements. Should you wish to look at other options, we would be more than happy to discuss and quote for specific items.

At Stockport Town Hall we are passionate about wine and have worked closely with our wine merchant to create a wine list offering both traditional and modern wines from around the world. A full list is available on request.



BRONZE DRINKS PACKAGE

Arrival drink - Glass of Bucks Fizz With the meal - Glass of House Wine Toast - Glass of Sparkling Wine

£15.00 per person

SILVER DRINKS PACKAGE

Arrival drink - Glass of Prosecco
With the meal - Half a bottle of House Wine
Toast - Glass of Prosecco

£20.00 per person

GOLD DRINKS PACKAGE

Arrival drink - Glass Of Champagne With the meal - Half a bottle of House Wine Toast - Glass of Champagne

£26.00 per person

PLATINUM DRINKS PACKAGE

Arrival drink - Glass of Kir Royale With the meal - Half a bottle of House Wine Toast - Glass of Champagne

£28.00 per person

All prices are subject to changes and availability.

CANAPÉ MENU

After the ceremony, guests can enjoy a selection of delicious canapés. We have chosen a selection which complements each other, but we have a wide selection should you wish to choose your own.

Please choose from the following items. **Any four** at £8.00 per person.

Additional canapés charged at £2.30 per dish. (Alternative canapés are available on request).

SUGGESTED MENU

Mini Yorkshires with Roast Beef, Horseradish and Watercress

Smoked Salmon Blinis with Chive Crème Fraîche

Brie Croquettes with Cranberry Jelly Chocolate Dipped Strawberries

OTHER CHOICES

Crab, Lime and Chilli Bruschetta

Parma Ham with Apple Chutney and Gorgonzola on Pumpernickel

Coronation Chicken on Mini Poppadums with Micro Coriander

Chicken Liver Parfait with Caramelised Red Onion

Confit Duck and Beetroot Toasts

Rosemary and Olive Drop Scones with Goats Cheese and Sun Blush Tomato

Cocktail Corn Cakes with Spicy Mango Salsa

Tiny Crab Cakes with Lemon and Spring Onion Mayonnaise

Smoked Haddock and Leek Tartlet

Roast Breast of Goosnargh Duck on Mini Rosti with Pear Chutney and Crispy Leeks

Roast Pork Belly with Spiced Apple Sauce

Avocado Smash Bruschetta with Seared Halloumi and Lemon Oil

Raspberry Ripple Meringue Kisses

Lemon Tartlets

Miniature Chocolate Eclairs



The following dishes have been carefully selected in order for you to choose a menu to suit your personal tastes. We suggest that you pick one dish from the starters, main courses and desserts. We can accommodate dietary requirements with a suitable alternative.

Should you wish to offer your guests a choice you can pick a maximum of three dishes from each course and we would require a pre order from all of your guests no later than three weeks prior to your wedding day.







STARTERS

£5.25 per person

Leek and Potato Soup with Toasted Sippits

Tomato and Torn Basil Soup

Minted Pea Soup with Crispy Pancetta

Cream of Asparagus Soup with Chive Crème Fraîche

Cream of Celeriac Soup

Cumin Spiced Carrot Soup

£6.90 per person

Smoked Mackerel Terrine with Chive Sour Cream

Cheshire Ham, Mature Cheddar and Leek Tart with Spiced Tomato Chutney

Farmhouse Pâté with Caramelised Red Onion Chutney and Toasted Brioche

Seasonal Melon with a Lime, Honey and Mint Dressing

Classic Caesar Salad with Chargrilled Asparagus

£7.95 per person

Spicy Prawn Cocktail with Avocado, Bloody Mary Mayonnaise and Apple Crisps

Duck Spring Rolls with Plum Chutney and Watercress Salad

Chicken Liver Parfait with Crispy Pancetta, Tomato and Grape Salsa and Toasted Brioche

Wild Mushrooms and Shallots on a Puff Pastry Pillow with Tarragon Cream

Smoked Applewood Cheddar and Plum Tomato Tart with Rocket and Balsamic

£8.85 per person

Parma Ham with Warm Honey-Baked Figs on Rocket with Shavings of Manchego

Pan Fried Breast of Duck on an Orange and Micro Herb Salad with Balsamic and Citrus Dressing and Beetroot Crisps

Smoked Salmon and Trout Terrine with Beetroot Salsa, Horseradish and Chive Crème Fraîche

Fresh Beetroot and Delamere Goats Cheese Salad with Fine Green Beans, Capers and Garlic Dressing

Hot Smoked Salmon Fishcake with Red Onion and Mango Salsa and a Rocket and Watercress Salad

All prices are subject to changes and availability.

MAIN COURSE

£20.50 per person

Handmade Bangers and Mash

Cumberland, Pork and Apple, and Pork and Leek Sausages with Crispy Leeks, Chantenay Carrots and Rich Onion Gravy

Roast Loin of Gammon with a Honey and Mustard Glaze, with Champ Potato, Root Vegetables and Grainy Mustard Sauce

Roasted Breast of Chicken with Herbed New Potatoes, Fine Green Beans, Glazed Carrots and Tarragon Buerre Blanc

Supreme of Salmon on Olive Oil Mash with Chargrilled Courgette, Roasted Tomatoes and a Basil Oil Dressing

Beer Battered Haddock with Chunky Chips and a Pot of Mushy Peas

£26.40 per person

Supreme of Chicken on a Lentil and Italian Bean Cassoulet with Chorizo, Fine Green Beans and New Potatoes

Baked Corn-fed Chicken Supreme on Wilted Baby Spinach, Parisienne Potatoes, Poppy Seeded Chantenay Carrots and Red Wine Jus

Roast Loin of Pork with an Apricot and Thyme Stuffing, with Cider Roasted Fondant Potato, Root Vegetables and Grainy Mustard Sauce

Roast Leg of Lamb Studded with Garlic and Rosemary on Champ Potato with Chantenay Carrots and Red Wine Jus

Traditional Roast Topside of Beef with Yorkshire Pudding and Horseradish Sauce with Roasted Root Vegetables and Fondant Potato

Pan Fried Fillet of Seabass on Crushed New Potatoes with Wilted Spinach, Confit Tomato and Lemon Buerre Blanc

£29.10 per person

Pan Seared Breast of Chicken Stuffed with Leek and Wrapped in Pancetta on New Potatoes with Minted Peas and Confit Tomato

Pan Fried Fillet of Pork on Braised Red Cabbage with Parsnip Puree, Green Beans, Little Fondants and Port Jus

Roast Rump of Lamb on Celeriac Mash with Fine Green Beans, Glazed Carrots and Red Wine Jus

Roast Sirloin of Beef with Fondant Potato, Chargrilled Courgette, Chantenay Carrots and Madeira Jus

Oven Roasted Hot Smoked Salmon on Parmentier Potatoes with Chilli, Avocado and Coriander Salsa

Roast Fillet of Cod on a Warm Salad of New Potatoes, Fine Green Beans and Roasted Tomatoes with Capers and Shallot Vinaigrette

All prices are subject to changes and availability.

VEGETARIAN MAIN COURSE

£20.75 per person

Chestnut and Mushroom Wellington with New Potatoes, Seasonal Vegetables and Tarragon Cream Sauce

Spiced Sweet Potato Hash with Spinach, Pine Nuts and Roasted Garlic topped with Long Stem Brocolli. Pea Shoots and Balsamic (v, vg, df, gf)

Asparagus and Spring Onion Tart on a Warm Salad of New Potatoes and Roasted Mediterranean Vegetables with Basil Oil Dressing

Handmade Falafel Steak on Wilted Greens with Roasted Sweet Peppers, Cucumber and Mint Soya Raita (v, vg, df, gf)

Delamere Goats Cheese and Heritage Beetroot Bruschetta with a Warm Salad of New Potatoes and Green Beans

Pan Fried Halloumi Marinated in Sweet Chilli on Spinach, New Potatoes and Chargrilled Asparagus

DESSERTS

£5.35 per person

Fresh Fruit Salad with Chantilly Cream

Lemon Mousse with a Ginger Crumb

Summer Berry Pavlova

Apple Pie with Cinnamon Cream

Red Castle Pudding with Vanilla Custard

£6.95 per person

Lemon Tart with Raspberry Coulis

Strawberry Eton Mess with Chocolate Crackles

Grandma's Sherry Trifle with Hundreds and Thousands

Chocolate and Almond Profiteroles with a Light Coffee Cream

Vanilla Cheesecake with Crushed Raspberries

£8.25 per person

Caramel Crème Brûlée with Passion Fruit Coulis

Warm Chocolate Brownie with Thick Double Cream and Micro Mint

Brioche Summer Pudding with Clotted Cream

Sticky Toffee Pudding with Dates and Walnuts, Toffee Sauce and Double Cream

Retro Artic Roll with Crushed Berries and Chantilly Cream

£2.95 per person

Tea/Coffee

£4.50 per person

Tea/Coffee and Petit Fours

All prices are subject to changes and availability.

EVENING RECEPTION MENUS

LIGHT SNACKS

Bacon Bap	£6.10
Sausage Bap	£6.10
Fish Finger Sandwich	£6.50
Cone of Battered Fish and Chips	£7.25
Cone of Chips	£3.40
Cheddar and Caramelised Red Onion Toasted Ciabatta £6.50	



CARVED BUFFET

Hog Roast Pulled Pork with Sage and Onion Stuffing, Apple Sauce and Crackling served on a Floured Bap £10.20 (minimum 60 guests)

Roast Loin of Gammon with a Honey and Mustard Glaze and Chilli Pineapple served on a Floured Bap £10.20

Roast Loin of Pork with an Apricot and Thyme Stuffing, Spiced Apple Sauce and Grainy Mustard on a Floured Bap £10.20

Roast Topside of Beef with Watercress, Horseradish and English Mustard on a Floured Bap **£11.25**

Roast Crown of Turkey with Cranberry and Sage Stuffing and Cranberry Sauce on a Floured Bap £10.20

Falafel in Pitta with Crisp Mixed Salad and Cucumber and Mint Soya Raita (vg) £6.50

Add Salad for £2.85
Mixed Green Salad, Coleslaw and New Potato Salad

All prices are subject to changes and availability.

EVENING RECEPTION MENUS BOWL FOOD MENU

£14.95 per person for three bowls. Each additional bowl £4.50 per person.

SAVOURY

Poached Salmon with Asparagus on a New Potato Salad with Beetroot, Red Onion and Dill Mayonnaise

Classic Prawn Cocktail with Apple Crisps

Smoked Chicken Caesar Salad

Avocado and Pancetta Crispy Leaf Salad with a Dijon and Cider Dressing

Fresh Beetroot and Goats Cheese Salad with Green Beans and Capers

Orzo Pasta with Mediterranean Vegetable and Smoked Tomato Chutney

Fleetwood Fish Pie with Cheddar Mash Cod on Champ Potato with Parsley Sauce

Bangers and Mash with Onion Gravy and Crispy Leeks

Chicken Tikka Masala with Pilau Rice and a Touch of Mango Chutney

Italian Lamb Meatballs on Macaroni with a Secret Tomato Sauce

Tempura Vegetables with a Sweet Chilli Drizzle

Spiced Sweet Potato Hash with Spinach, Pine Nuts and Roasted Garlic topped with Beetroot and Parsnip Crisps and Balsamic

SWEET

Strawberry and Orange Salad with Chantilly Cream

Apple and Raspberry Crumble with Thick Double Cream

Chocolate Sponge Pudding with Chocolate Custard

Tiramisu with Crushed Amoretti

Lemon Mousse with Raspberries and Red Fruit Drizzle



All prices are subject to changes and availability.

EVENING RECEPTION MENUS

BUFFET MENU

Minimum spend of £13.50 per person

Selection of Mixed Sandwiches £4.50

Crab and Spring Onion Bruschetta with Crème Fraîche £3.35

Lime and Coriander Marinated King Prawn Brochette with Cucumber Ribbons £3.45

Miniature Pork Pies with Piccalilli £2.80

Parma Ham, Mozzarella and Sun Blush Tomato Bruschetta £2.85

Five Spiced Duck and Papaya Wonton Cups £3.10

Goats Cheese Crostini, Grape and Red Onion Salsa £3.10

Herbed Pitta Crisps with a Garlic, Thyme and Sour Cream Dip £2.80

Smoked Salmon Fishcake with a Gremolata Dip £3.10

Coriander Crusted Snapper on Focaccia with a Spicy Citrus Mayonnaise £3.45

Miniature Cone of Crispy Battered Cod, with Chips, Sea Salt and Vinegar £3.40

Coriander Lamb Kofta Meatballs with Cucumber Raita £3.15

Skewered Chicken Tikka with Mango Chutney £3.10

'Little Macs' Mini Cheeseburger with Tomato Relish and Lettuce £3.40

Sausage Rolls with Apricot and Thyme £2.85

Cone of Tempura Vegetables with Garlic Aioli £2.85

Smoked Applewood Cheddar and Plum Tomato Tarts £2.85

Crispy Vegetable Spring Rolls with Chilli Dipping Sauce £2.85

Buffalo Mozzarella and Roasted Red Pepper on Parmesan Scones £2.85

Chestnut and Wild Mushroom Wellington £2.95

Selection of Desserts from £4.05 per person

Cheese Platter £56.70 per 10 guests

All prices are subject to changes and availability.

TO MAKE A BOOKING

PROVISIONAL BOOKING

When you have a date in mind for your wedding, please contact our Wedding Co-ordinators to check availability. We are able to provisionally hold a date or even a small number of dates, which we can hold under no obligation for 14 days. If anybody else becomes interested in those dates during that time, you will be asked to confirm or release the date.

CONFIRMATION OF BOOKING

To secure your booking we require a signed copy of the terms and conditions along with a non-refundable £500 deposit.

MEET YOUR WEDDING CO-ORDINATOR

Once you have returned your signed terms and conditions and paid your deposit, your Wedding Co-ordinator will book an initial planning meeting to start discussing your day in more detail.



If you are interested in having your wedding or civil ceremony at Stockport Town Hall, please call Stockport Events on **0161 474 3451** or email **weddings@stockportevents.co.uk** to arrange to meet one of our experienced Wedding Co-ordinators who can discuss all details with you and your partner.





Call **0161 474 3451** or email





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