



WEDDINGS &
CIVIL CEREMONIES

STOCKPORT
TOWN HALL



Stockport Events
Venues of Distinction



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 MARBLE STAIRCASE



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 venue 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
- 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

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: **£400.00**
(excluding registrar's fees)

Saturday / Sunday: **£500.00**
(excluding registrar's fees)

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: **£400.00**
(excluding registrar's fees)

Saturday / Sunday: **£500.00**
(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 217 6007 or emailing register.office@stockport.gov.uk.



THE IDEAL BACKDROP FOR YOUR WEDDING BREAKFAST

COMMITTEE SUITE

The Committee Suite can accommodate a maximum of **90** guests for a Wedding Breakfast.

WEDDING BREAKFAST PRICES

Monday – Friday: **£450.00**
(excluding registrar's fees)

Saturday / Sunday: **£550.00**
(excluding registrar's fees)

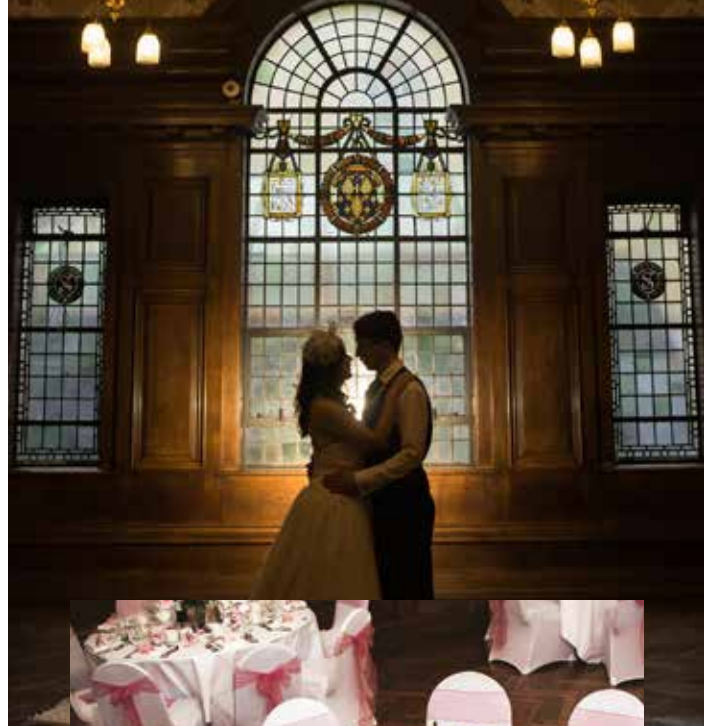
THE BALLROOM

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

WEDDING BREAKFAST PRICES

Monday / Friday: **£800.00**
(excluding registrar's fees)

Saturday / Sunday: **£1000.00**
(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 **venue** 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 will be your Master of Ceremonies and coordinate your day.
- White table linen and napkins

YOUR EVENING RECEPTION

TIME TO CELEBRATE

COMMITTEE SUITE

The Committee Suite can accommodate a maximum of **70** guests for an Evening Reception.

EVENING RECEPTION PRICES

Monday – Friday: **£500.00**

Saturday / Sunday: **£600.00**

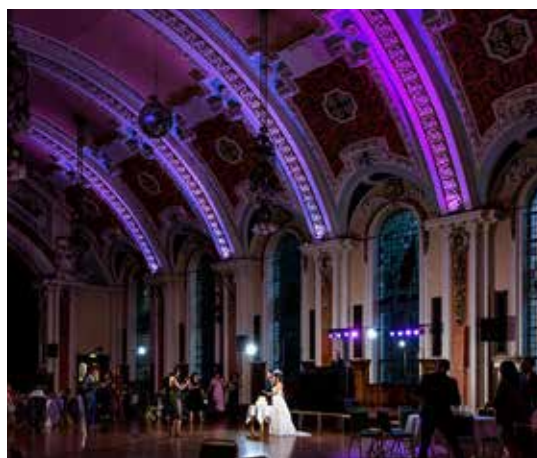
THE BALLROOM

The Ballroom can accommodate a maximum of **400** guests for an Evening Reception.

EVENING RECEPTION PRICES

Monday – Friday: **£550.00**

Saturday / Sunday: **£650.00**





“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

£18.00 per person

SILVER DRINKS PACKAGE

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

£24.00 per person

GOLD DRINKS PACKAGE

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

£32.00 per person

PLATINUM DRINKS PACKAGE

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

£34.00 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 **£8.80** per person.

Additional canapés charged at **£2.75** 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

All prices are subject to changes and availability.

*** All dishes may contain allergens. We are aware of the 14 named allergens as ingredients.

Please do not hesitate to ask your Wedding Co-ordinator for further information and alternative menu choices ***

Call **0161 474 3451** or email **weddings@stockportevents.co.uk**

WEDDING BREAKFAST MENUS

The following dishes have been carefully selected in order for you to choose a menu to suit your personal tastes. You should pick one dish from the starters, main courses and desserts. Please speak to your coordinator regarding dietary requirements.



WEDDING BREAKFAST MENUS

STARTERS

£5.85 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

£7.45 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

£8.35 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

£9.40 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

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WEDDING BREAKFAST MENUS

MAIN COURSE

£24.70 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

£29.10 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

£32.05 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

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WEDDING BREAKFAST MENUS

VEGETARIAN MAIN COURSE

£24.65 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 Broccoli. 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

£5.90 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

£7.60 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

£9.10 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

£5.20 per person

Tea/Coffee and Petit Fours

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EVENING RECEPTION MENUS

LIGHT SNACKS

Bacon Bap	£6.70
Sausage Bap	£6.70
Fish Finger Sandwich	£7.25
Cone of Battered Fish and Chips	£7.85
Cone of Chips	£3.90
Falafel Pitta	£7.10



CARVED BUFFET

Hog Roast Pulled Pork with Sage and Onion Stuffing, Apple Sauce and Crackling served on a Floured Bap **£11.20**
(minimum 60 guests)

Roast Loin of Gammon with a Honey and Mustard Glaze and Chilli Pineapple served on a Floured Bap **£11.20**

Roast Loin of Pork with an Apricot and Thyme Stuffing, Spiced Apple Sauce and Grainy Mustard on a Floured Bap **£11.20**

Roast Topside of Beef with Watercress, Horseradish and English Mustard on a Floured Bap **£12.30**

Roast Crown of Turkey with Cranberry and Sage Stuffing and Cranberry Sauce on a Floured Bap **£11.50**

Falafel in Pitta with Crisp Mixed Salad and Cucumber and Mint Soya Raita (vg) **£7.10**

Add Salad for **£3.95**

Mixed Green Salad, Coleslaw and New Potato Salad

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EVENING RECEPTION MENUS

BOWL FOOD MENU

£16.50 per person for three bowls. Each additional bowl **£5.00** 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



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EVENING RECEPTION MENUS

BUFFET MENU

Minimum spend of **£13.50** per person

Selection of Mixed Sandwiches **£5.00**
Crab and Spring Onion Bruschetta
with Crème Fraîche **£3.95**

Lime and Coriander Marinated
King Prawn Brochette with
Cucumber Ribbons **£4.10**

Miniature Pork Pies with Piccalilli **£3.10**
Parma Ham, Mozzarella and Sun
Blush Tomato Bruschetta **£3.10**

Five Spiced Duck and Papaya
Wonton Cups **£3.50**

Goats Cheese Crostini, Grape and Red
Onion Salsa **£3.50**

Herbed Pitta Crisps with a Garlic,
Thyme and Sour Cream Dip **£2.95**
Smoked Salmon Fishcake with a
Gremolata Dip **£3.45**

Coriander Crusted Snapper on
Focaccia with a Spicy Citrus
Mayonnaise **£3.95**

Miniature Cone of Crispy Battered
Cod, with Chips, Sea Salt and
Vinegar **£3.80**

Coriander Lamb Kofta Meatballs
with Cucumber Raita **£3.80**

Skewered Chicken Tikka with Mango
Chutney **£3.45**

‘Little Macs’ Mini Cheeseburger with
Tomato Relish and Lettuce **£3.80**

Sausage Rolls with Apricot and
Thyme **£3.10**

Cone of Tempura Vegetables with
Garlic Aioli **£3.00**

Smoked Applewood Cheddar and
Plum Tomato Tarts **£3.10**

Crispy Vegetable Spring Rolls with
Chilli Dipping Sauce **£3.00**

Buffalo Mozzarella and Roasted Red
Pepper on Parmesan Scones **£3.10**

Chestnut and Wild Mushroom
Wellington **£3.20**

Selection of Desserts from **£4.50** per person

Cheese Platter **£78.00** per 10 guests

All prices are subject to changes and availability.

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Please do not hesitate to ask your Wedding Co-ordinator for further information and alternative menu choices ***

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 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.

We do highly recommend wedding insurance.

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.





Stockport Events

Venues of Distinction

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Stockport Town Hall, Edward Street, Stockport, SK1 3XE

www.stockportevents.co.uk

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