



WEDDINGS &  
CIVIL CEREMONIES

BRAMALL HALL



Stockport Events  
Venues of Distinction



## BESPOKE WEDDINGS TAILORED TO YOU

Historic, elegant and set in 70 acres of beautiful parkland, Bramall Hall is the perfect venue for your special day.

The first marriage at Bramall Hall took place on the 30th October 1599. William Davenport - the heir to Bramall - was married at the age of 15 to Frances Wilbraham of Woodhey.







# CEREMONIES AT BRAMALL HALL



# THE PERFECT SETTING FOR YOUR CEREMONY

**Bramall 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 Bramall Hall
- Personalised fresh floral arrangement for the registration table
- 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 CHAPEL

With beautiful oak pews and authentic stone flag flooring, your ceremony will take place in front of the grand alter with beautiful stained glass providing a stunning backdrop.

The Chapel can accommodate up to 75 people for a civil ceremony only, or up to 60 people for a civil ceremony in conjunction with a wedding breakfast.

### CEREMONY PRICES

Monday – Friday: **£800** (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: **£1000**  
(excluding registrar's fees)

## THE GREAT HALL

With traditional stained glass windows and authentic stone flag flooring, your ceremony will take place in front of the impressive grand fireplace.

The Great Hall can accommodate up to 75 people for a civil ceremony only, or up to 60 people for a civil ceremony in conjunction with a wedding breakfast.

### CEREMONY PRICES

Monday – Friday: **£800** (excluding registrar's fees)

Saturday / Sunday / Bank Holidays: **£1000**  
(excluding registrar's fees)

Call **0161 474 3451** or email [weddings@stockportevents.co.uk](mailto:weddings@stockportevents.co.uk)



# THE BANQUETING ROOM

## THE IDEAL BACKDROP FOR YOUR WEDDING BREAKFAST

With its beautiful Tudor style, solid wooden flooring and elegant chandeliers, the room can accommodate 60 guests.

### ROOM HIRE PRICES

Monday – Friday: **£500**

Saturday/Sunday/Bank Holidays: **£600**

The following services are also included:

- A member of the management team as your Master of Ceremonies
- White table linen and napkins.
- Silver cake stand and knife for cutting the cake



# THE WALLED GARDEN



## MARQUEES & TIPIS

If you are planning a larger celebration and have numbers of over 60 we can accommodate your wedding breakfast and evening reception in a marquee or tipi in the beautiful walled garden within Bramhall Park. Price on application, please contact our Wedding Co-ordinator on **0161 474 3451**.

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# YOUR EVENING RECEPTION

## TIME TO CELEBRATE

Continue your celebrations with an Evening Reception in the Banqueting Room and Great Hall which can accommodate up to 90 guests.

### ROOM HIRE PRICES

Monday – Friday : **£300**

Saturday / Sunday / Bank Holidays: **£400**







*“I would like to take this opportunity of thanking you from the bottom of our hearts for the excellent job you did on our wedding day and indeed for everything you’ve done since we decided to have Bramall Hall as the venue for our wedding.”*



# 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 Bramall 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 change and availability.

# CANAPÉ MENU

After the ceremony, guests can enjoy a selection of our delicious canapés. We have chosen a selection which compliment 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

Smoked Salmon Blinis with  
Chive Crème Fraiche

Chicken Liver Parfait with  
Caramelised Red Onion

Rosemary and Olive Drop  
Scones with Goats Cheese and  
Sun Blush Tomato (V)

Chocolate Dipped Strawberries

## OTHER CHOICES

Parma Ham with Apple Chutney and  
Gorgonzola on Pumpernickel

Cocktail Corn Cakes with Spicy  
Mango Salsa (V)

Tiny Crab Cakes with Lemon and  
Spring Onion Mayonnaise

Mini Yorkshires with Roast Beef,  
Horseradish and Watercress

Roast Pork Belly with Spiced  
Apple Sauce

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

Smoked Haddock and Leek Tartlet  
Avocado Smash Bruschetta with  
Seared Halloumi and Lemon Oil (V)

Brie Croquettes with Cranberry Jelly (V)

Raspberry Ripple Meringue Kisses

Lemon Tartlets

\*\*\* 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  
All prices are subject to change and availability\*\*\*

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# WEDDING BREAKFAST MENUS

The following dishes have been carefully created in order for you to select a menu to suit your personal tastes. We can accommodate dietary requirements with a suitable alternative.



## WEDDING BREAKFAST MENUS

### STARTERS

**£5.50** per person

Leek and Potato Soup with Toasted Sippets

Tomato and Torn Basil Soup

Minted Pea Soup with Crispy Pancetta

Cream of Asparagus Soup with Chive Crème Fraiche

Cream of Celeriac Soup with Herbed Croutons

Roasted Butternut Squash Soup with Toasted Almonds

**£7.05** per person

Pressed Ham Hock Terrine with Homemade Piccalilli

Chicken Liver Parfait with Caramelised Red Onion Chutney and Toasted Brioche

Seasonal Melon with a Lime, Honey and Micro Mint Dressing

Classic Caesar Salad with Chargrilled Asparagus and Focaccia Croutes

Spicy Prawn Cocktail with Bloody Mary Mayonnaise

Smoked Mackerel Terrine with Sour Cream and Beetroot Salsa

**£8.95** per person

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

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

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

Roasted Plums Stuffed with Blue Cheese served with Rocket and Walnut Toast

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

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

**£10.95** per person

Seafood Taster Plate - Chilli Crab Cake on Mango Salsa, a Shot of Prawn Cocktail, and Smoked Salmon and Trout Mille Feuille

Seared Scallops on Pea Puree with Micro Herbs, Broad Beans and Mint Oil Dressing

Lobster and Crayfish Cocktail with Apple Crisps

Crisp Duck Egg on Smoked Bacon with Watercress Sauce

Smoked Goosnargh Chicken with Spiced Apple and Beetroot Chutney

Tastes of the Northwest Sharing Plate – Morecombe Bay Spiced Potted Shrimp with Chargrilled Cheshire Asparagus, Squidgy Quails Eggs, Bury Black Pudding and Smoked Trout Terrine

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## WEDDING BREAKFAST MENUS

### MAIN COURSE

**£21.00** 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, 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 Basil Oil Dressing

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

**£26.25** 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, Cider Roasted  
Fondant Potato, Root Vegetables and  
Grainy Mustard Sauce

Roast Leg of Lamb Studded with Garlic  
and Rosemary on Champ Potato,  
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

**£32.20** per person

Pan Seared Breast of Chicken Stuffed  
with Delamere Goats Cheese on Sun  
Blush Tomato and Minted Pea Risotto  
with Broad Beans

Roast Breast of Duck with Fondant  
Potato, Sugar Snap Peas and Glazed  
Carrots with Pear, Ginger and Red  
Onion Marmalade

Roast Rump of Lamb on Potato Rosti  
with Pea Puree, Broad Beans, Wild  
Mushrooms, Confit Tomato and Red  
Wine Jus

Slow Braised Rib Eye of Beef with  
Shallots, Creamed Potato, Savoy  
Cabbage and Glazed Carrots

Pan Fried Red Mullet on a Tomato and  
Micro Herb Salad, New Potatoes,  
Crispy Bread Crumbs and Basil Oil  
Dressing

Seared Peppered Tuna on Sautéed  
Potatoes with Cucumber and Carrot  
Ribbons, and Asian Soy Glaze

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## WEDDING BREAKFAST MENUS

### VEGETARIAN MAIN COURSE

**£21.00** 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 with Long Stem Broccoli, Pea Shoots and Balsamic

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

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 with New Potatoes and Chargrilled Asparagus

### DESSERTS

**£6.95** per person

Glazed Lemon Tart with Chocolate Crackles and Red Berry Compote

Banana and Raspberry Eton Mess

Summer Berry Delice

Marinated Strawberries with Chantilly Cream

Dark Chocolate and Orange Cheesecake with Ginger Crumb

**£7.95** per person

Caramel Crème Brulee with a Passion Fruit Coulis

Hot Chocolate Fondant Melting Pudding with Pouring Cream and Micro Mint

Brioche Summer Pudding with Clotted Cream

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

Retro Arctic Roll with Crushed Berries and Chantilly Cream

**£8.85** per person

Tooti Fruiti Trio - Raspberry Mousse, White Chocolate Dipped Strawberries and Glazed Lemon Tartlet

Chocolate Trio - Dark Chocolate and Caramelised Orange Mille Feuille with White Chocolate and Raspberry Mousse and Sticky Chocolate Brownie

**£4.60** per person

Tea/Coffee and Petit Fours

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# EVENING RECEPTION MENUS

## LIGHT SNACKS

Bacon Bap	<b>£6.10</b>
Sausage Bap	<b>£6.10</b>
Fish Finger Sandwich	<b>£6.50</b>
Cone of Battered Fish and Chips	<b>£7.25</b>
Cone of Chips	<b>£3.40</b>
Cheddar and Caramelised Red Onion toasted Ciabatta	<b>£6.50</b>



## 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, Cranberry Sauce on a Floured Bap **£10.20**

Falafel in Pitta with mixed crispy Salad, Cucumber and Mint Soya Raita (V, VG) **£6.50**

Add Salad for **£2.85**

Mixed Green Salad, Coleslaw and New Potato Salad

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## 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 New Potatoes with Watercress, Red Onion and a Grainy Mustard Dressing

Classic Prawn Cocktail with Apple Crisps

Coronation Chicken with Crushed Poppadoms

Chargrilled Mediterranean Vegetables with Couscous, Lemon Oil and Balsamic (V)

Fresh Beetroot and Goats Cheese Salad with Green Beans and Capers (V)

Fleetwood Fish Pie with Cheddar Mash

Roasted Salmon on Olive Oil Mash with Dill, Pink Peppercorns and Sweet Chilli

Slow Roasted Lamb with Cumin and Paprika on Sweet Potato Mash

Bangers and Mash with Onion Gravy and Crispy Leeks

Thai Green Chicken Curry with Mangle Tout, Tomatoes and Fragrant Rice

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

#### SWEET

Rhubarb and Apple Crumble with Thick Double Cream

Jam Sponge with a Dash of Custard

Tiramisu with Crushed Amoretti

Lemon Mousse with Raspberries and Red Fruit Drizzle

Banana and Raspberry Eton Mess with a Chocolate Strawberry



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## 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 Fraiche **£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 (V) **£3.10**

Herbed Pitta Crisps with Garlic, Thyme and Sour Cream Dip (V) **£2.80**

Smoked Salmon Fishcake with 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 (V) **£2.85**

Smoked Applewood Cheddar and Plum Tomato Tarts (V) **£2.85**

Crispy Vegetable Spring Rolls with Chilli Dipping Sauce (V) **£2.85**

Buffalo Mozzarella and Roasted Red Pepper on Parmesan Scones (V) **£2.85**

Chestnut and Wild Mushroom Wellington (V) **£2.95**

Selection of Desserts from **£4.05** per person

Cheese Platter **£56.70** per 10 guests

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# TO MAKE A BOOKING

## PROVISIONAL BOOKING

When you have a date in mind for your wedding, please contact our Wedding Co-ordinator 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 Bramall 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

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[www.stockportevents.co.uk](http://www.stockportevents.co.uk)

Bramhall Park, Stockport, SK7 3NX

Photography  
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