



## *Your Special Day*

YOU WILL BE PASSIONATE ABOUT YOUR  
FORTHCOMING WEDDING EVENT.....

WE ARE TOO!

My team and I at Best Western Stoke City Centre Hotel are absolutely committed to the creation and delivery of the very best of wedding services.

We have built up a tremendous reputation over a number of years in the provision of bespoke, stylish and professional events whilst retaining warmth of hospitality which ensures our bridal parties are cared for from start to finish.

This is all about your day and we will guarantee a most unique, special and memorable occasion with attention to every detail.

I hope the genuine care you experience, along with our highly flexible and creative services on offer are reflected in our intensity towards the planning of your very special celebration.

Thank you for considering our hotel for your very special day.

Neill Stockill  
General Manager

Rebecca O'Toole  
Sales Manager

Nouredine Elsamadi  
Head Chef

# *Chef's Handcrafted Canapes*

## Hot Selection

Indian selection with minted yoghurt dip and mango chutney (v)  
Spicy meatballs with salsa dip  
Honey & sesame glazed cocktail sausages  
Mini Oriental duck pancakes  
Filo wrapped king prawns  
Mini Welsh rarebit crostini (v)  
Thai marinated chicken fillet skewers  
Deep fried brie with cranberry (v)  
Mini honey glazed Cumberland with wholegrain mustard dip  
Duck spring rolls with hoi sin  
Thai green chicken curry cups with prawn crackers  
Vegetable spring rolls with sweet chilli (v)  
Mini poppadum's filled with chicken tikka pieces  
Tomato & Mozzarella Mini pizza (v)  
Marinated Lamb skewers with mint yoghurt  
Thai fish cakes with sweet chilli  
Mini toad in the hole  
Golden fish Goujons with tartare sauce

## Cold selection

Mini crostini topped with chunky tomato & basil salsa (v)  
Cherry tomato, mozzarella and fresh basil skewers (v)  
Mini vegetable tortilla wraps (v)  
Salami, black olive, feta and sun blush tomato skewers  
Mini blini's topped with smoked salmon & dill crème fraiche  
King Prawns with sweet chilli sauce  
Classic Nacho's with spicy salsa, sour cream & jalapenos (v)  
Chicken liver parfait on toasted brioche with red onion chutney  
Cucumber slices with tuna and avocado  
Baby gem Caesar cups  
Parma ham on ciabatta with parmesan shavings

(v) Suitable for vegetarians

## Pre Wedding Breakfast Canapes

2 hot & 2 cold	£5.95 per head
4 hot & 4 cold	£7.95 per head
6 hot & 6 cold	£8.95 per head

# *Classic Wedding Breakfast Menu's*

## Menu 1

Tomato & Roasted Red Pepper Soup with Crispy Croutons (v)

Pan seared breast of corn fed Chicken with spring onion mash, baby vegetables and pan jus

Profiteroles filled with Chantilly Cream, served with chocolate sauce

Freshly brewed Coffee, Tea and mints

**£32.95**

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## Menu 2

Sautéed Button Mushroom's cooked with a touch of chilli, sherry and cream (v)

Pork Loin marinated in lemon, thyme & sage with buttery mash, baby vegetables, apple sauce and cider infused gravy

Tarte au Citron with Raspberry Coulis and Crème Anglaise

Freshly brewed Coffee, Tea and mints

**£32.95**

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## Menu 3

Smoked Salmon Parfait, pepper salsa, dressed leaves and Melba toast

Roast Cheshire Turkey with all the traditional accompaniments  
Served with roast potatoes, baby vegetables and gravy

Raspberry & White Chocolate Crème Brulee with Shortbread biscuit

Freshly brewed Coffee, Tea and mints

**£32.95**

## Menu 4

Duo of Honeydew & Water Melon with summer berry compote (v)

Oven baked Salmon fillet, crushed new potatoes, baby vegetables and creamy leek sauce

Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate sauce

Freshly brewed Coffee, Tea and mints

**£32.95**

## Menu 5

Pate de Campagne on a bed of leaves with red onion chutney and toasted brioche

Slowly braised Lamb Shank with mint gravy, served with Red currant mash and roasted vegetables

Apple & wild berry crumble with lashings of custard

Freshly brewed Coffee, Tea and mints

**£32.95**

## Menu 6

Wild Mushroom Arancini in panko breadcrumb, fresh rocket leaves and balsamic glaze (v)

Plump Chicken breast with Pink Peppercorn & white wine sauce  
Served with baby vegetables and minted new potatoes

Vanilla Cheesecake with fresh summer berries

Freshly brewed Coffee, Tea and mints

**£32.95**

Classic Menu's courses can be mixed to create a menu perfect for your tastes, Please note that any alterations to our Classic wedding menus that are not categorised as 'like for like' by our management team may be subject to supplemental charges.

# *Exquisite Best of British*

## Menu 1

Leek & Potato Soup topped with crispy deep fried Leek ribbons (v)

Roast Sirloin of Beef with Yorkshire pudding, roasted new potatoes, baby vegetables served with a rich caramelised red onion and red wine jus

Traditional or Chocolate & Orange Luxury Bread & Butter Pudding served with Amaretto infused Custard

Freshly brewed Coffee, Tea and Petit fours

**£39.95**

## Menu 2

Button Mushrooms cooked in Garlic and Cream, served on toasted ciabatta croute (v)

Herb Crusted Rack of Lamb, baby vegetables, dauphinoise potatoes and served with a Redcurrant Jus

Jaffa cake inspired Eton Mess

Sponge pieces, orange segments, meringue, Chantilly cream and chocolate sauce

Freshly brewed Coffee, Tea and Petit fours

**£39.95**

## *“Taste of Staffordshire” Menu*

Staffordshire Oatcake stuffed with Cheese & Bacon, mixed leaves and Branston Pickle

Beef Lobby

Slow cooked diced beef, potatoes, vegetables, pearl barley and flavoured with marmite  
Served with mash potato and glazed carrots

Staffordshire Yeomanry Pudding

Pastry case layered with jam and filled with a baked egg custard, served with cream

Freshly brewed Coffee, Tea and mints

**£32.95**

# Wedding Breakfast Menu Selector

Our Wedding Breakfast Menu Selectors are here as a guide to give you inspiration in menu choices

These menus are flexible depending on your personal specifications and can be altered accordingly.

Pricing for bespoke menus would vary depending upon your event, our management team would be only too happy to prepare your quotation.

## Home Made Soups

- Chef's Farmhouse Vegetable Soup with chive croutons (v)
- Roast Tomato & sweet Basil Soup with herb oil and croutons (v)
- Cream of Mushroom & Tarragon Soup with crème fraiche (v)
- Creamy Leek & Potato Soup (v)
- Chicken & chunky vegetable Broth with pearl barley
- Broccoli & Stilton Soup (v)
- Country Ham & split Pea Soup
- Carrot & Coriander Soup (v)
- Tomato & Roasted Red Pepper Soup with Pesto sippets (v)
- Puree of Pea & garden mint Soup (v)

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## Sorbet Options

Pre Main Course or Pre Dessert

- Lemon
- Raspberry
- Blackcurrant
- Passion fruit
- Strawberry

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## Starters

Fanned cantaloupe melon served with Parma ham & wild berry compote

Garlic mushrooms in a cream & stilton sauce served with garlic ciabatta (v)

Blackened Cajun Chicken salad with lime dressing

Scottish Smoked Salmon served with dill, black pepper, lemon, brown bread & butter

Grilled Peppered Mackerel with Tomato salsa

Plum Tomato & Italian mozzarella cheese served with basil & oregano dressing  
with ciabatta (v)

Avocado & Tiger Prawn Salad with Citrus Dressing

Cod & Pancetta fishcakes, rolled in breadcrumbs, deep fried served with tomato & red  
pepper coulis

Ham Hock Terrine served with salad leaves and piccalilli

Staffordshire Oatcake filled with cheddar cheese, with rocket and tomato salsa

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## Main Courses

**All dishes are served with Chef's selection of seasonal vegetables unless otherwise stated.**

Chicken Breast stuffed with spinach & mushrooms, wrapped in bacon and served with a  
white wine and chive Veloute

Char grilled Chicken with Mediterranean vegetables in garlic, tomato, basil & black olive  
sauce

Pan roasted breast of chicken served on crushed new potatoes with pea, pancetta and  
tarragon sauce

Roast Leg of Lamb with red currant reduction and rosemary roasted new potatoes

Roast Gammon with hot apricot and chili jam on a bed of garlic roasted new potatoes

Roast Sirloin of Beef with Yorkshire pudding, caramelised red onion & red wine gravy

Slowly Braised Beef with a rich burgundy & shallot sauce served with horseradish infused  
mash

## Fish Dishes

Smoked haddock topped with creamed leeks on a bed of roasted new potatoes with garlic & onions

Steamed fillet of sea bass with prawns & Pernod butter

Roast Supreme of Salmon on a sage mash with fresh tomato & basil sauce

Ginger roasted Cod with sesame dressed salad

Teriyaki Salmon with stir fried vegetables

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## Vegetarian Selection

Wild Mushroom and Leek Risotto, dressed rocket and parmesan

Penne Arrabiata, spicy tomato sauce dressed with parmesan, rocket and served with garlic ciabatta

Creamy Mushroom Stroganoff with paprika rice

Mediterranean Vegetable tart with a tomato & herb sauce

Vegetable infused rice stuffed pepper with a basil oil on a bed of rocket

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## Desserts

Baileys Bread & Butter Pudding with custard

Vodka soaked Black Cherry Crème Brulee with shortbread finger

Chocolate Tart with Chantilly cream and Raspberry coulis

Sticky toffee pudding with caramel sauce and vanilla ice cream

Lemon & Lime posset with brandy snap curls

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# After Dinner Cheese Selection

Chef's Locally Sourced Platter for the table (maximum of 10 people per table)

Choice of 3 Cheeses - £14.95

Choice of 5 Cheeses - £18.95

Cheese platters are served with savoury biscuits, grapes, chutney and celery

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## Succulent Carvery Menu

Available for weddings in Restaurant 66 only

Your choice of our chef's homemade soup from the menu selector to be served at your table

Our Chef will carve to order a choice of two meats to include Roast Topside of Beef with Yorkshire puddings and one of the following:

Crown of Turkey with all the trimmings

Honey & Mustard Glazed Gammon Ham

Loin of Pork with crackling

Lightly Poached Salmon with Champagne & pink peppercorn sauce

A choice of two of the following potato options:

Dauphinoise Potatoes

Rosemary Roasted New Potatoes

Creamy Cheesy Mash

Buttered New Potatoes

Traditional Roast Potatoes

Potato & Onion Gratin

A choice of three of the following vegetable options, subject to seasonal availability:

Green Beans with sea salt

Carrot & Swede with cracked black pepper

Honey Glazed Carrots

Brussel sprouts with Pancetta

Classic Cauliflower

Roasted Parsnips with honey

Cabbage infused with roasted garlic

Steamed Broccoli

Braised Red Cabbage

A choice of two Desserts from our menu selector to be served at your table  
Additional dishes can be added at a supplemental charge.

**£43.95 PER PERSON**

# Classic Evening Buffet

A selection to include the following Sandwiches:

Tuna, mayonnaise with cucumber  
Egg mayonnaise with cress  
Chicken tikka mayonnaise  
Cheddar Cheese & Pickle  
Glazed ham & tomato chutney  
Roast Turkey with cranberry  
Grated carrot with Humus

Mountains of Spicy Potato Wedges or Cajun Curly Fries

A Choice of four of the following savouries:

Vegetable Samosas  
Onion Bhaji  
Prime Pork Pies with Pickle  
Sausage Rolls  
Vegetable spring Rolls with dipping sauce  
Salt & Pepper Chicken wings  
Chicken Satay Skewers  
Mini Cheese & Onion Quiche  
Ham & Pineapple Ciabatta bread  
Garlic Bread

A Choice of two salads from the following salad selection:

Mixed Leaf Garden Salad  
Classic Caesar Salad  
Classic American Coleslaw  
Tuna & Red Onion Pasta Salad  
Garlic, Chive & Spring Onion Potato Salad  
Tomato & Red Onion Salad  
Sweet Chilli Noodle Salad with bean sprouts

Additional dishes can be added for a supplement

**£13.95 PER PERSON**

# Hot & Cold Evening Buffet Combination

Our Classic Evening Buffet plus the following options

## CLASSIC HOT DISHES

Traditional Lancashire Hot Pot with Pickled red cabbage  
Spicy Beef Chilli with sour cream and nachos  
Traditional Beef Lasagne  
Thai Green Chicken or Vegetable Curry (V)  
Vegetable Lasagne (V)  
Italian Beef & Pork Meatballs in a rich Neapolitan sauce  
Sweet & Sour Chicken  
Moroccan Vegetable Tagine with spicy apricots (V)  
Vegetable Dhal (V)  
Chicken Tikka Masala  
Chicken with Green Pepper in a Black bean sauce  
Mushroom Stroganoff (V)  
BBQ Chicken Lasagne

## HOT DISH ACCOMPANIMENTS

Basmati Rice  
Pilaf Rice  
Garlic Bread  
Cheesy Garlic Bread  
Pesto & Garlic Bread  
Seasoned New Potatoes  
Italian Spaghetti  
Selection of Mediterranean Vegetables  
Spicy Cous Cous  
Chinese Style Egg Noodles

**ONE HOT DISH & ONE ACCOMPANIMENT  
FOR ONLY £16.95 per person**

**TWO HOT DISHES & TWO ACCOMPANIMENTS  
FOR ONLY £19.95 per person**

# Traditional Carved Evening Buffet

A selection of two of the following meat platters:

Glazed Gammon Ham  
Roast Turkey Breast  
Roast Topside of Beef  
Pork Loin

Platter of poached salmon with dill lemon mayonnaise

A Choice of two of the following savouries:

Buttered New Potatoes  
Fresh Crusty Bread Rolls  
Baked Jacket Potatoes  
Spicy Potato Wedges

A Choice of three salads from the following salad selection:

Mixed Leaf Garden Salad  
Classic American Coleslaw  
Garlic, Chive & Spring Onion Potato Salad  
Tuna & Red Onion Pasta Salad  
Classic Caesar Salad  
Tomato & Red Onion Salad

**£18.95 PER PERSON**

## Evening Food with a Difference

Choose either:

Hot Pulled Pork Baguettes

Hot Carved Loin of Pork on floured baps, with sage & onion stuffing and apple sauce or  
Roast Breast of Turkey with sage & onion stuffing with warm cranberry sauce

Served with Seasonal Garden Salad, Classic American Coleslaw & Roasted new Potatoes

Additional dishes available for a supplemental charge

**£10.95 PER PERSON**

## Pie in the Sky

Choose two of the following pies with a crusty pastry, homemade and served with mashed potato, mushy peas and gravy for your enjoyment:

Steak & Ale  
Pork & Apple with Cider  
Chicken & Leek  
Classic Fish Pie with white sauce  
Chicken & Mushroom  
Goats Cheese & Roasted Mediterranean Vegetable (V)

Additional dishes available for a supplemental charge

**FROM £12.50 PER PERSON**

## Curry Corner

Select two of the following Curry dishes freshly prepared by our Chef

Mild Chicken or Vegetable Balti (V)  
Chicken or Vegetable Korma (V)  
Chicken or Vegetable Tikka Masala (V)  
Thai Green Curry with Chicken or Vegetables (V)  
Lamb, Chicken or Vegetable Madras (V)  
Beef Penang\*  
King Prawn & Coconut Curry\*

\*Dishes available at a supplement of £1.00 per person

All served with fluffy Basmati Rice, Naan Bread, Mini Poppadum's, Mango Chutney,  
Tomato & Chilli Chutney, Cooling Mint, Cucumber & Mint Dip  
Onion Bhajis or Vegetable Samosas (V)

**£16.95 PER PERSON**

## Late Evening Snacks

A selection of the following evening snacks are available at 11pm:

Soft Farmhouse rolls of Prime Back Bacon  
Pork & Leek Sausage Baps  
Mini Fish & Chip Cones with Lashings of salt & vinegar  
Pitta Bread with chargrilled Chicken & Fresh Salad  
Spinach, Tomato & Mozzarella Ciabatta (V)  
Mushroom & Ham Ciabatta

**£4.95 EACH ITEM, PER PERSON**

# Beverage Packages

## **CLASSIC WEDDING DRINKS PACKAGE**

One arrival drink per person to be chosen from the following list:

Classic Bucks Fizz  
Classic Pimms & Lemonade  
Glass of Chilled Prosecco  
Kir Royale  
Elderflower Fizz  
A Bottle of Beer  
House Red, White or Rose Wine

Non-alcoholic alternatives are available for children and non-drinkers

One glass of wine per person to be served with your meal, House Red, white or Rose

One glass of Sparkling wine to be served before the speeches

**£12.95 PER PERSON**

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## **EXECUTIVE WEDDING DRINKS PACKAGE**

One arrival drink per person to be chosen from the following list:

Classic Bucks Fizz  
Classic Pimms & Lemonade  
Glass of Chilled Prosecco  
Kir Royale  
Elderflower Fizz  
A Bottle of Beer  
House Red, White or Rose Wine

Non-alcoholic alternatives are available for children and non-drinkers

Two glasses of wine per person to be served with your meal, House Red, white or Rose

One glass of Sparkling wine to be served before the speeches

**£16.95 PER PERSON**

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Various Inclusive Bar options are available, please ask a member of our Management team for details.

# Dream Enhancements

## **CHAIR COVERS & SASHES**

Lycra fitted chair covers in White, Ivory or Black and accompanying sash colour co-ordinated with your colour specifications for your special day. Also included are your cake table and top table swag and colour co-ordinate table runners  
£5.00 per chair cover with sash

## **HELIUM FILLED BALLOONS**

The hotel can provide clusters of three helium filled balloons, colour co-ordinated with your specifications  
£4.50 per table cluster

## **CHOCOLATE FOUNTAIN**

Minimum numbers of 100 guests  
Prices available upon request

## **CANDY STATION**

Our luxurious candy buffet is a delicious addition to any event, but especially adds an extra special touch to weddings. The key feature of our candy buffet service is that the whole service is entirely bespoke to your day. We work with you to achieve the candy station of your dreams

£300.00 for 100 guests  
The £1.00 extra per guest thereafter

## **MAGICIAN**

A Professional magician whose primary aim is to amuse and entertain your guests during quieter periods of your special day  
Prices available upon request

## **PHOTO BOOTH**

Record the events of your very special day with messages from your family and friends  
Prices available upon request

## **HARPIST OR STRING QUARTETS**

Professional musicians here to play you down the aisle, or even entertain your guests with the smooth, romantic melodies produced from their magical strings  
Prices available upon request

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If you have any specific ideas with regards to any other conceivable entertainment or enhancement options that you may require for your wedding, then please let us know and we will be delighted to do everything within our power to make that possible. After all, you have enough to be going on with, so let us take away the pressures and make this a day you will truly remember forever.