



CIVIL CEREMONY ONLY

Exclusive use of one State Room and the South Portico for up to three hours. A small lounge room, Stowe chairs & tables, VIP red carpet and our Wedding Co-ordinator to assist with your big day.

£4,000 + VAT

CIVIL CEREMONY & RECEPTION OR RECEPTION ONLY

Exclusive use of three State Rooms and use of the South Portico from midday until midnight*. A small lounge room, Stowe chairs and tables, VIP red carpet, evening bar set up & staffing, security for your evening event and our Wedding Co-ordinator to assist with your big day.

£8,000 + VAT

Venue hire covers the cost of hiring the venue. All other items e.g. menus, drinks etc. are charged at additional cost.

When using Stowe Caterers all cutlery, crockery, glassware, table linen & service are included.



Drinks Packages



SILVER PACKAGE

£27.00 + VAT per person

Two glasses of Sparkling Wine on arrival
Half a bottle of House Wine with the meal
Glass of Sparkling Wine with the toasts

GOLD PACKAGE

£30.00 + VAT per person

Two glasses of Pimm's on arrival
Half a bottle of House Wine with the meal
Glass of Sparkling Wine with the toasts

PLATINUM PACKAGE

£34.00 + VAT per person

Two glasses of Champagne on arrival
Half a bottle of Ca'Solare Pinot Grigio or
Marcel Martin Merlot with the meal
Glass of Baron De Beaupré Champagne with the toasts

Each guest attending must be paid for.

Each package includes Mineral Water, Elderflower Pressé & Orange Juice for those who prefer soft beverages.

These wines are subject to availability. Should they not be available, a suitable alternative will be offered.



STOWE HOUSE

Canapés



£10.00 + VAT per person

To be served with arrival drinks.

Please select a choice of four canapés from the menu below.
Alternatively, our chef will make a varied selection.

Brie & Cranberry en Croûte

Smoked Chicken & Waldorf Tartlets

Smoked Salmon on Brioche with Lemon & Black Pepper

Rare Roast Beef with Creamed Horseradish on Granary Bread

Celery with Creamed Stilton

Mozzarella, Cherry Tomato & Basil Kebabs

Asparagus Rolls

Melon Balls wrapped in Parma Ham



STOWE HOUSE

Wedding Breakfast



From £60.00 + VAT per person

Includes a three course meal, bottled mineral water and tea, coffee and chocolates.

Please select one starter, main and dessert from the menu. You may also choose one meat-free starter and main for vegetarian guests, these are marked with (v).

STARTERS

Fresh Tomato & Sweet Chilli Soup (v)
with smashed Basil & Olive Oil

Beef Tomato, Mozzarella & Avocado Salad (v)
with a Balsamic Dressing

Smoked Salmon & Prawn Parcels
with a Chive & Sour Cream Sauce

King Prawn & Fennel Cocktail
with toasted Ciabatta

Chicken Liver & Pistachio Pâté
with a Port & Redcurrant Drizzle, accompanied by a Crostini

Baked Goats Cheese, Parma Ham & Figs
on a bed of mixed, dressed Leaves

Asparagus, Lemon & Ricotta Tartlet (v)
with a Tomato & Pepper Relish

Melon Cocktail (v)
with a Lime & Cucumber Sauce and garnished with Redcurrants

Waldorf Salad
with Smoked Chicken, Coriander & Pancetta

Charentais Melon, Prosciutto, Wild Rocket & Pecorino Salad

Haricot Soup with Tiger Prawns

Parma Ham, Figs, Mozzarella & Rocket Salad
with a Balsamic Vinaigrette

Pea & Leek Tart (v) with glazed Asparagus & Herb Salad



STOWE HOUSE



MAIN COURSES

All served with mixed seasonal vegetables and potatoes

Poached Fillet of Beef
with a Watercress & Walnut Salad (£3.00 supplement pp)

Minted Pea, Broad Bean & Asparagus Risotto (v)

Seared Loin of Lamb
on a bed of Rocket, with Parmesan & toasted Pine Kernels

Corn-Fed Chicken Breast
with Root Vegetables, accompanied by Salsa Verde

Baked Salmon Fillet
wrapped in Prosciutto and served with Tarragon Hollandaise

Lemon & Oregano Pork Fillet
with Lemon Mayonnaise

Paillard of Chicken
with Mozzarella, Prosciutto, Sage & a Plum Chutney

Roasted Peppers (v)
stuffed with Spinach, Pine Nuts & Mediterranean Vegetables

Medallions of Beef
with Morels and a Masala & Crème Fraîche Sauce
(£3.00 supplement pp)

Parmesan & Herb-Crusted Rack of Lamb
with a Port & Cranberry Reduction (£3.00 supplement pp)

Roast Rack of Pork
with Rosemary, Garlic & Gooseberry Purée

Roasted Mediterranean Vegetable Stack
with Spiced Couscous

Roasted Gressingham Duck Breast
with Juniper Onions & Pears

DESSERTS

Layered Summer Berry Pudding
with Chantilly Cream

Chocolate Truffle Torte
with Seasonal Berries & Crème Fraîche

Balsamic Glazed Strawberries
with sweetened Mascarpone

Basil Panna Cotta
with a Mixed Berry Compote & Fruit Coulis

The Original Crème Brûlée

Baked Lemon Cheesecake

Lime Tart
with fresh Passion Fruit

Tuile Basket
filled with Fruit Sorbet & Seasonal Berries

Raspberry & Amaretto Charlotte Trifle

Strawberries with Sable Biscuits
served with Orange & Lemon Syllabub

Lime Posset
with Caramelised Pineapple & Basil Cream

White Chocolate & Ginger Cheesecake
with a Redcurrant Sauce



STOWE HOUSE

Children's Menu



£35.00 + VAT per person

Available for guests aged 12 years and under.

Please choose a children's starter, main and dessert from the menu below. Alternatively, children can have a half portion of your adult selection. High chairs are available on request but must be pre-booked.

STARTERS

Melon Cocktail

or

Tomato & Basil Soup

MAIN COURSES

Chicken Goujons

served with French Fries or New Potatoes, Buttered Peas or Baked Beans

or

Mediterranean Vegetable Pasta

served with Garlic Bread & Parmesan Shavings

DESSERTS

Ice Cream accompanied by a Fruit Coulis

or

Fresh Fruit Salad



STOWE HOUSE

Evening Buffet



Stowe House Catering will cater and charge for a minimum of 75% of your total evening guests and the following options will be served during the Evening Reception between 7.30pm and 9.00pm. Please choose from one of the following options:

CLASSIC BUFFET

£15.00 + VAT per person

Crusty Bread
Selection of fine Cheeses
Lincolnshire Sausages
Hasselback Potatoes
Pâté
Fruit Platter

HOG ROAST

£19.00 + VAT per person*

A Full Hog
Apple Sauce
Crispy Crackling
Rolls
Choice of three Seasonal Salads

*Price valid for evening buffet only. A minimum of 80 guests must be paid for. Every additional guest you wish to cater for beyond this number must be paid for. Two months notice required and cancellations subject to six weeks notice.

BARBEQUE

£35.00 + VAT per person

Available in summer only and prices for evening buffet only. One menu must be selected for all guests. Sides are included with all menus.

MENU 1

Peppered Sirloin Steak
Tandoori Flavoured Chicken
Lincolnshire Sausage
Vegetable Kebabs

MENU 2

Lamb & Vegetable Brochettes
Barbecue Flavoured Pork Ribs
Supreme of Scotch Salmon Fillet
Peppered Corn on the Cob

MENU 3

Honeyed Chicken in Lemon & Thyme
Tuna & King Prawn Kebabs
Beef & Mustard Sausages
Chargrilled Vegetables

SIDES

Selection of Seasonal Salads
Hot Minted New Potatoes
Hot Crusty Rolls



STOWE HOUSE