

Stockport Town Hall

Stockport Town Hall is affectionately known as 'The Wedding Cake', due to its white façade and its beautifully designed tiered clock tower crowning the entrance way to this grade 2 star listed building.

The Town Hall is a premier venue licensed to host civil partnership ceremonies in its council chamber, committee suite and marble staircase. The renaissance architecture and magical marble staircase offer a superb backdrop for your special day.

Stockport Town Hall is a treasured location to hold your Civil Partnership whether it is for your Ceremony or for the Complete Day. We can cater for up to 120 guests for a ceremony only, between 40 & 100 guests for your Partnership Breakfast in the unique oak panelled Committee Suite and can host an evening reception for up to 350 evening guests in the opulent ballroom.

Having your civil partnership at the magical Town Hall you have full use of the building making it a wonderful setting for you to host your day. You can rely on the stylish locations around the building to provide a fabulous backdrop for your photos meaning you do not need to worry about the weather!

The Venue Management Team has developed three unique packages for your special day; The Intimate, The Traditional and The Party Packages. We are confident you will find one just right for you and to ensure the perfect day an Event Coordinator from the Venue Management Team will be dedicated to plan your event and provide the support you need.

You can make the most of this unique and treasured building for your civil partnership ceremony with a choice of 3 rooms. Whichever room you choose for your ceremony you will have use of the dramatic marble staircase for your entrance way and have a 2 hour hire to ensure time to capture the day with your photographer.

Partnership ceremonies can be held in the following rooms:

The Council Chamber

The Marble Staircase

The Committee Suite

Hire of the ceremonial room for 2 hours

£375.00 Prices applicable from 1st April 2010 – 31st March 2012

£395.00 Prices applicable from 1st April 2012 – 31st March 2014

To follow your ceremony at Stockport Town Hall, you may choose to have a drinks reception and canapés. Please see the enclosed menus for suggestions

Please note that you must book a Registrar to conduct your ceremony and that ceremony times may be restricted. The Registry Office can be contacted on 0161 217 6007. It is important that you contact this office after checking available dates with Venue Management.

The Intimate Package

Let the Events Team at Stockport Town Hall take care of everything for your special day. The Intimate Package offers two options for an enchanting day for you and your guests to celebrate in style. Our Intimate Package available only on Friday, from £1999.00 and includes:

Magical surroundings of the Council Chambers or Marble Staircase for your civil partnership ceremony at 3.30pm or 4pm.

Private Dressing Room for finishing touches before your ceremony.

Use of the historical venue for the photographer to capture photos of your special day.

The splendour of the Marble Staircase for a dramatic entrance way and an exclusive drinks reception following your ceremony.

Bucks fizz drinks reception with complimentary water and orange juice.

The oak panelled Committee Suite for your Civil Partnership Breakfast and Reception (until midnight).

Civil Partnership Breakfast for 40 people with your choice of one starter, main course and dessert followed by tea and coffee, maximum of 100 guests.

Or

Served Buffet for 60 followed by tea and coffee (chosen from the enclosed hot and cold buffet menus) maximum of 100 guests.

A choice of fresh flower centre pieces and a Top Table display to decorate the banqueting tables in the Committee Suite.

White linen or colour co-ordinated napkins for your tables.

A choice of wine to be served with your meal from the enclosed wine list (Charged per bottle).

Full bar service available following your ceremony.

Event Co-ordinator support during the planning stages of your civil partnership.

Front of house staff and an Event Co-ordinator in attendance on the day to act as a Master of Ceremonies.

Evening Reception in the Committee Suite until midnight for up to 120 guests.

Optional late night buffet charged at £6.95 per head, to include a selection of Rolls and Wraps, Tender Chicken Drumsticks with BBQ Dip, Cheese and Onion Golden Pastries, Vegetarian Party Quiche, Samosas & Dips, Crisps.

Free car parking after 6pm.

Midnight finish for coaches and carriages.

£1999.00 inclusive of VAT

Price applicable 1st September 2010 – 31st March 2012

£2105.00 inclusive of VAT

Price applicable 1st April 2012 – 31st March 2014

N.B This package is based on 40 adults for the Wedding Breakfast additional guests at £29.95 and £14.95 for under 12's (increasing to £31.45 and £15.70 for under 12's, 1st April 2012)

Maximum day guests 100 and 120 for the evening.

Or

60 adults for a served buffet additional guests at £24.95 and £12.50 for the under 12's (increasing to £26.20 and £13.15 for under 12's, 1st April 2012).

Maximum day guests 100 and 120 for the evening.

Prices inclusive of room hire & subject to increase 1st April 2014.

The Party Package

The Party Package is designed for those who want to have a good old get together with friends and family in the glamorous surrounds of the Town Hall Ballroom. The Party Package is available on a Friday or Saturday with a ceremony time of 3.30pm or 4pm, from £2999.00 and includes:

Opulent surroundings of the Council Chambers, Committee Suite or the Magical Marble Staircase for your partnership ceremony.

Private Dressing Room for finishing touches before your ceremony.

The splendour of the Marble Staircase for a dramatic entrance way. Why not add an exclusive drinks reception following your ceremony?

Use of the historical venue for the photographer to capture photos of your special day.

A bottle of Sparkling Wine for the newly weds to enjoy.

A choice of buffet for 100 from the hot or cold buffet menus.

Use of the ballroom for up to 350 guests.

Use of the Town Hall sound system, alternatively you are welcome to hire the entertainment of your choice.

Full bar service from 5pm located in the ballroom.

Complimentary party nibbles on the tables.

Event Co-ordinator support during the planning stages of your civil partnership.

Front of house staff and an Event Co-ordinator in attendance on the day to act as a Master of Ceremonies.

Free car parking.

Midnight finish for coaches and carriages.

£2999.00 inclusive of VAT

Prices applicable 1st September 2010 – 31st March 2012

£3150.00 inclusive of VAT

Prices applicable 1st April 2012 – 31st March 2014

N.B This package is based on 100 adults, additional guests are charged at £17.00 per person and £8.50 for under 12's (increasing to £17.85 and £8.95 for under 12's, 1st April 2012).

Maximum 350 guests.

Prices inclusive of room hire & subject to increase 1st April 2014.

The Traditional Package

The Traditional Package has been developed to encompass everything we know and love about this time honoured day. The Traditional Package is available on a Friday or Saturday with a ceremony time of 3.30pm or 4pm, from £3999.00 and includes:

Magical surroundings of the Council Chambers or Marble Staircase for your civil partnership ceremony.

Private Dressing Room for finishing touches before your ceremony.

Use of the historical venue for the photographer to capture photos of your special.

The splendour of the Marble Staircase for a dramatic entrance way and an exclusive drinks reception following your ceremony.

Bucks fizz drinks reception with complimentary water and orange juice.

The oak panelled Committee Suite for your Partnership Breakfast for up to 70 guests and

Evening buffet for 100 to include; a selection of Rolls and Wraps, Tender Chicken Drumsticks with BBQ Dip, Cheese and Onion Golden Pastries, Vegetarian Party Quiche, Samosas & Dips, Crisps. Additional guests for evening buffet are charged at £6.95 per head.

Or

A Partnership Breakfast Buffet for up to 100 guests from the hot or cold buffet menus served in the oak panelled Committee Suite.

Night Time Savoury Nibbles served in the ballroom to include; Nachos, Dips and other Party Savouries.

Use of the ballroom for up to 350 guests for your evening reception.

A choice of fresh flower centre pieces and a Top Table display to decorate the banqueting tables in the Committee Suite.

White linen or colour co-ordinated napkins for your tables.

A choice of wine to be served with your meal from the enclosed wine list (Charged per bottle).

Full bar service from 5pm located in the ballroom.

Use of the Town Hall sound system, alternatively you are welcome to hire the entertainment of your choice.

Event Co-ordinator support during the planning stages of your celebration.

Front of house staff and an Event Co-ordinator in attendance on the day to act as a Master of Ceremonies.

Free car parking.

Midnight finish for coaches and carriages.

£3999.00 inclusive of VAT

Prices applicable 1st September 2010 – 31st March 2012

£4199.00 inclusive of VAT

Prices applicable 1st April 2012 – 31st March 2014

N.B This package is based on 70 adults for the Wedding Breakfast additional guests at £29.95 and £14.95 for under 12's (increasing to £31.45 and £15.70 for under 12's, 1st April 2012).

Maximum day guests 100, numbers above this can be accommodated in the ballroom.

Or

100 adults for a served buffet additional guests at £24.95 and £12.50 for under 12's (increasing to £26.20 and £13.15 for under 12's, 1st April 2012).

Prices inclusive of room hire & subject to increase 1st April 2014

Partnership Breakfast

Menu

*Please choose one starter, main and dessert for all your guests to enjoy.
Special dietary requirements will be catered for.*

SOUP



Spiced Cream of Carrot and Parsnip

Hearty Minestrone

Rustic Vegetable and Pearl Barley

Cream of Leek and Potato with Fresh Herbs

Sun Ripened Tomato and Basil

Classic French Onion

Mushroom Potage with Button and Woodland Mushrooms

Oriental Style Chicken and Sweetcorn

Seasonal Vegetable

Or



A fan of Melon with Ginger & a twist of Lime

Fresh Fruit Cocktail

Smoked Mackerel Pate with Cracked Black Pepper served with Melba Toast

MAIN COURSE



A choice of

Traditional Roast Beef with Yorkshire Pudding, Roasted Potatoes and Seasonal Vegetables served with a rich Red Wine Gravy

Or

Poached Chicken Breast served with Seasonal Vegetables and your choice of Sauce. Choose from:

Classic Chasseur a rich dark sauce made from Shallots, White Wine and Mushrooms

Rich Red Wine Reduction

Creamy White Wine with Fennel and Shallots

Mediterranean Tomato and Red Pepper

Cream of Brandy and Green Peppercorn

VEGETARIAN MAIN COURSE



A choice of

Vegetable Wellington of Roasted Vegetables in a Tomato Sauce Topped with Cheddar Cheese.

Mushroom Stroganoff in a rich dark sauce of Onion, Cream, Brandy and Garlic.

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STOCKPORT
METROPOLITAN BOROUGH COUNCIL

DESSERT



Home Made Apple Pie with Whipped Cinnamon Cream

Home Made Cherry Pie with Vanilla Custard

Tempting Chocolate Gateaux with Pouring Cream

Individual Fruits of Forest Cheesecake with Raspberry Coulis



*Tea/Coffee and Chocolate Thins served at the end of meal.
Please note that a choice of one starter, main and desert applies with a
vegetarian option.*

Hot Buffet Menu

*Choose any 2 main dishes 3 accompaniments and 2 desserts
from the selection below:*

MAIN DISHES



Lancashire Hot Pot

Diced Lamb, Carrots and Leeks in Rich Gravy topped with Sautéed Potatoes

Steak and Suffolk Ale Pie

Chunks of Beef Steak cooked in Suffolk Ale and Onion Gravy with Herbs

Beef Bourguignon

*Diced Beef Steak in a Luxurious Red Wine Sauce with Smoked Bacon
Lardons, Mushrooms and Shallots*

Portobello Chicken

*Whole Chicken Breast in a Portobello Mushroom served with a Peppery
Madeira Sauce*

Chicken Tikka Masala

*Tender Pieces of Chicken Breast delicately spiced and cooked in a Creamy
Sauce*

Chunky Chilli Con Carne

*Chunky Beef in a Rich Spiced Tomato Sauce with Roasted Onions, Red and
Green Peppers & Kidney Beans*

Lasagne Classica

Fresh White Pasta layered with a Minced Beef Bolognese and a Creamy Béchamel Sauce topped with Cheese

Lemon Salmon

Thick Salmon Fillet baked in a Lemon, Farragon and White Wine Sauce

Mushroom and Walnut Hot Pot Pie (V)

Rich Braised Mushrooms and Onions Encased in a Crisp Pastry Topped with Golden Potatoes and Walnuts

Somerset Brie and Beetroot Tart (V)

Somerset Brie Encased in an Onion, Chive and Thyme Crust Pastry Topped with a Beetroot and Apple Chutney

THE ACCOMPANIMENTS



Mixed Green Leaf Salad

Hot Salad Potatoes

Fruity and Spiced Moroccan Couscous Salad

Mini Potato Rosti

Pickled Red Cabbage

Baby Beets

Spicy Potato Wedges

Good Old Fashioned Chips

Crunchy Potato Skins

Curly Fries

Blanched Fine Green Beans

Medley of Vegetables

Bakers Rolls

Naan Bread

Garlic French Bread

Fragrant Basmati Rice

Cold Buffet Menu

*Choose any 3 main dishes, 5 accompaniments and 2 desserts
from the selection below:*

MAIN DISHES



Honey Roast Ham

Roast Beef

Roast Turkey

Tender Strips of Grilled Chicken Fillets

Spicy Chicken Tikka Skewers

Assorted Party Quiches (V)

Gala Pork Pie

Roasted Pepper and Mozzarella Terrine (V)

THE ACCOMPANIMENTS



Mixed Green Leaf Salad

Greek Salad with Feta Cheese, Fresh Herbs and Olives

Hot Salad Potatoes

Baby New Potato Salad

Homemade Coleslaw

Fruity and Spiced Moroccan Couscous Salad

Mediterranean Roasted Vegetables with Couscous Salad

Waldorf Salad with Crisp Apples and Walnuts

Rice Salad

Baby Beets

Button Mushrooms in a Tomato and Herb Provencal Sauce
Mini Potato Rosti
Spicy Potato Wedges
Good Old Fashioned Chips
Crunchy Potato Skins
Curly Fries

DESSERT



Home Made Apple Pie with Whipped Cinnamon Cream
Tempting Chocolate Gateaux with Pouring Cream
Black Forest Gateaux with Pouring Cream
Deep New York Style Vanilla Cheesecake
Chocolate and Macadamia Cheesecake
A Selection of Cheese and Biscuits

Tea, Coffee and Chocolate Thins served at the end of meal.

Canapés

Mini Cobblers

*Light Savoury Scones Filled with
Cheese*

Smoked Bacon & Egg

Devilleed Smoked Salmon in a Creamy Sauce

Mini Blinis

Topped with Honey Roast Ham & Cream cheese

Poached Salmon & Cucumber

Mini Naan Breads

Topped with Chicken Tikka

Hummus and Roast Peppers

Canapé Shells

*A Selection of pasta shells filled with
Prawns in a Dill Crème Fraiche*

Smoked Duck Breast & Mongo Chutney

Cream Cheese Pepper & Sundried Tomato

Roast Vegetable Brochettes

Colourful Kebabs of

*Aubergine, Courgette, Red & Yellow Pepper and Sundried Tomatoes
In Bite – Size Portions*

*On average each of your guests will receive 5 canapés this is charged at
£6 per head*

Canapé prices applicable until 31st March 2012.

Drink Packages

Menu A

One glass of Bucks Fizz for the drinks reception, 1 glass of House Wine with the meal, 1 glass of Sparkling Wine for the toast.

£7.85

Menu B

One glass of Bucks Fizz for the drinks reception, 2 glasses of House Wine with the meal, 1 glass of Sparkling Wine for the toast.

£10.75

Menu C

One glass of Fruit Bellini or Kir Royale for the drinks reception, 2 glasses of House Wine with the meal, 1 glass of Champagne for the toast. £14.00

Drinks packages are not applicable to wedding ceremonies.

Drinks prices applicable until 31st March 2012

Wine List

Drinks Reception

Fruit Bellini £3.50 per glass

Kir Royale £3.50 per glass

Bucks Fizz £2.95 per glass

<u>Champagne and Sparkling Wine</u>	<u>Glass</u>	<u>Bottle</u>
Berri Estates Cuvee Brut, Australia <i>Soft and sparkling with a lively effervescence, a perfect combination of fruit and acidity. Approachable and easy-drinking with a good length.</i>	£4.75	£13.50
Berri Estates Brut Rose, Australia. <i>Clean, fresh red berry aromas with some tropical fruit characters. Soft and luscious, with a slight sweetness, yet is balanced by a crisp, acid finish.</i>	£4.75	£13.50
Louis Dornier et Fils Brut Champagne <i>Very stylish with a pronounced biscuity flavour and a fine elegant bouquet, a result of good bottle maturation.</i>	£7.50	£29.50

<u>House Wine</u>	<u>Glass</u>	<u>Bottle</u>
Chardonnay-Semillon, Australia <i>A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.</i>	£3.20	£10.95
Riesling-Gewurztraminer, Australia <i>Two classic aromatic grape varieties. Off-dry with tropical fruit and lychee characters lingering on the palate.</i>	£3.20	£10.95
Shiraz-Cabernet, Australia <i>A classic Australian blend, spicy pepper, raspberry and cherry fruit of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, a soft finish with mellow tannins.</i>	£3.20	£10.95
Cabernet Sauvignon, Australia <i>Powerful blackcurrant and blackberry Cabernet Sauvignon characters well complemented by spicy cinnamon. A rich intense wine.</i>	£4.75	£11.50
White Zinfandel, California (Rose) <i>A beautiful salmon-pink, off dry rose with attractive strawberry aromas and palate and fresh zingy acidity.</i>	£3.20	£11.50

- Subject to availability
- All drinks prices are subject to increases in duty. Catering/refreshment prices are shown inclusive of VAT this may fluctuate at the time of invoicing according to the current rates of VAT.

A further selection of wines and champagne can be discussed at your event planning meeting.

Drinks prices applicable until 31st March 2012.