

Congratulations On Your Forthcoming Wedding Day

We would like to take this opportunity of congratulating you on your forthcoming wedding and to pass on our very best wishes for the future.

Your Wedding Day will be one of the most exciting and memorable days of your life and our aim is to ensure you enjoy it to the full. The Best Western Stoke on Trent Moat House offers a pleasant, friendly atmosphere and provides all the ingredients for a successful day.

The Best Western Stoke on Trent Moat House offers a choice of superb suites for your Wedding Breakfast and 4 1/2 acres of gardens and landscaped grounds in Etruria Vale form the ideal backdrop for your wedding photographs.

With an excellent choice of menus and our dedicated team on hand at all times to ensure the arrangements run smoothly, The Best Western Stoke on Trent Moat House will ensure the success of your Wedding Day.



BEST WESTERN PLUS Stoke-on-Trent Moat House
Festival Way Etruria Stoke on Trent ST1 5BQ

The Perfect Package

Choose to host your Wedding Breakfast and Evening Reception with us and we will be happy to offer you the following package...

- Expert help from our Wedding Co-ordinator
- Flexible Menus and Drinks packages
- Red Carpet on arrival
- A glass of champagne on arrival for the couple
- Use of the cake stand and knife (Charges may apply)
- Special menu for children available
- Complimentary Executive bedroom for the couple on the Wedding night
- Reduced accommodation rates for the wedding party (subject to availability)
- Three weeks complimentary leisure pass for the couple

The Wedding Co-ordinator will be happy to give advice on menus, table settings and wedding etiquette



BEST WESTERN PLUS Stoke-on-Trent Moat House
Festival Way Etruria Stoke on Trent ST1 5BQ

Ceremonies

The Best Western Stoke on Trent Moat House has been accepted as an approved location for Civil Ceremonies and wedding ceremonies and is able to offer two rooms for this special occasion

The Elizabethan

Located on the ground floor of the main hotel this contemporary room is an ideal setting for ceremonies up to 150 guests

Earl of Granville

Located on the first floor of the historic Etruria Hall this room makes an elegant venue for ceremonies up to 80 guests

How to Book

Civil Ceremonies can be held any day of the week. Please contact your Wedding Co-ordinator to provisionally hold your chosen date for 14 days until you confirm the date is available with the Registry Office

Please Note

You are responsible for booking and paying for your own Civil Ceremony directly with the Stoke on Trent Registry Office.

The hotel can not do this.

The hotel charges are in addition to the Registrar fee

Stoke on Trent Registrar Office can be contacted on 01782 235260

Charges

Room hire for your Civil Ceremony payable to the hotel are as follows

Ceremonies in the Elizabethan - From £300.00

Ceremonies in the Earl of Granville - From £200.00



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Your Drinks Reception...

Please select one of the following packages or alternatively you may tailor your own package from the individual substitutions. You may also choose from our canapés selection

<p style="text-align: center;"><u>Bronze Package</u></p> <p style="text-align: center;">A Glass of Bucks Fizz or Bottled Beer on arrival A Glass of House wine With meal Sparkling Wine For Toast £12.50 Per Person</p>	<p style="text-align: center;"><u>Silver Package</u></p> <p style="text-align: center;">A Glass of Bucks Fizz or Bottled Beer on arrival Glass of Shiraz or Chardonnay With meal Sparkling Wine For Toast £14.50 Per Person</p>																				
<p style="text-align: center;"><u>Gold Package</u></p> <p style="text-align: center;">A Glass of Champagne on arrival Two Glasses of Chardonnay or Shiraz with the Meal A Glass of Champagne for the Toast £18.50 Per Person</p>	<p style="text-align: center;"><u>Platinum Package</u></p> <p style="text-align: center;">A glass of Bucks Fizz on Arrival A Glass of Champagne after the Ceremony Two Glasses of Chardonnay or Shiraz with the Meal A Glass of Champagne for the Toast £20.50 Per Person</p>																				
<p style="text-align: center;"><u>Individual Substitution</u></p> <table style="width: 100%; border: none;"> <tbody> <tr><td>Bucks Fizz</td><td style="text-align: right;">£3.75</td></tr> <tr><td>Mulled Wine</td><td style="text-align: right;">£4.00</td></tr> <tr><td>Pimms & Lemonade</td><td style="text-align: right;">£4.50</td></tr> <tr><td>House Wine</td><td style="text-align: right;">£4.00</td></tr> <tr><td>Chardonnay/Shiraz</td><td style="text-align: right;">£4.00</td></tr> <tr><td>Prosecco</td><td style="text-align: right;">£4.95</td></tr> <tr><td>Champagne</td><td style="text-align: right;">£6.50</td></tr> <tr><td>Jugs of Orange</td><td></td></tr> <tr><td>Juice</td><td style="text-align: right;">£6.50</td></tr> <tr><td>Jugs of Cordial</td><td style="text-align: right;">£3.00</td></tr> </tbody> </table>	Bucks Fizz	£3.75	Mulled Wine	£4.00	Pimms & Lemonade	£4.50	House Wine	£4.00	Chardonnay/Shiraz	£4.00	Prosecco	£4.95	Champagne	£6.50	Jugs of Orange		Juice	£6.50	Jugs of Cordial	£3.00	<p style="text-align: center;"><u>Canapés Selection</u></p> <p style="text-align: center;">Choose any 3 for £4.95 pp</p> <ul style="list-style-type: none"> Artichoke and Tomato Apple and Foie Gras, Chestnut Bread Prawn and Basil Cheese Tomato Brioche Vegetables on Nordic Bread Classic Mini Fish n Chips with Lemon & Tartar Pate on Croute with Pickled Gherkin Smoked Salmon, Lemon Flavoured Cheese, Cucumber on Brioche Smoked Trout & Cucumber on Black Bread Mandarin & Prune with Smoked Duck Ham, Figs & Pistachio on Olive Bread
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Your Wedding Breakfast...

*This is a set menu priced at £22.00 per adult in which you chose
One option for you and your guests, if you require multiple choices, a supplement of £5.00 per person
will be applicable.*

Spring/Summer Menu available March - August

Starters

- Roasted Tomato soup dressed with basil oil (v) (set)
- Galia and watermelon with yogurt and coriander salsa (set)
- Bruschetta of grilled tomatoes and goats cheese, balsamic and rocket leaves (v)(set)
- Red pepper and zucchini soup with smoked paprika (v) £0.75
- Pressed terrine of Chicken and chorizo with watercress and red pepper essence £2.50
- Vine ripened tomato, bocconcini mozzarella, black olive tapenade and baby rocket (v) £2.50
- Oak smoked Scottish salmon, charred asparagus, malted bloomer and horseradish hollandaise
£3.25
- Salad of north Atlantic prawns, baby gem lettuce, cherry tomato and cucumber, with toasted
bloomer and cocktail sauce £3.25
- Smoked haddock and parsley fishcake, pickled cucumber ribbon and chilli lime mayonnaise £2.75
- Garden pea and mint risotto with feta snow and garlic infused oil (v) £1.75

Mains

- Pan fried breast of chicken, scallion mash, creamy tarragon sauce (set)
- Pork loin, sage roasted potatoes, sugar snap peas and apple Madeira jus (set)
- Goats cheese, Courgette and crushed herb tart, with a Dijon cream sauce (v)(set)
- Roasted rump of Lamb, garden peas, minted mash and redcurrant jus £4.50
- Sirloin of British beef, rosemary potato fondant, roasted carrot, sugar snaps, and thyme jus £7.50
- Chargrilled Halloumi and chestnut mushroom kebab with basil pesto (v) £1.25
- Pancetta wrapped breast of chicken, garlic roasted new potatoes, sugar snaps and a Madeira and
tomato sauce £2.75
- Grilled sea bass fillet, spring onion risotto, spiced tomato chutney and watercress £5.25
- Poached salmon fillet, herb crushed new potatoes, crisp beans and hollandaise sauce £3.50
- 6oz British beef fillet, potato gratin, grilled asparagus, roast carrot and wild mushroom and thyme
jus £10 (all cooked Medium)

Desserts

- Chocolate fudge cake, hot white chocolate sauce (set)
- American waffle with vanilla ice cream and chocolate sauce (set)
- Meringue, filled with lemon Chantilly and summer berries (set)
- Strawberry panna cotta, passion fruit salsa and tuile biscuit £2.00
- Cappuccino crème Brule, with shortbread biscuits and chocolate foam £2.50
- Candied Lime posset, with a ginger sable biscuit and pineapple crisp £2.25
- Tart au citron, honeyed crème fraiche and raspberry sauce £2.25
- Salted caramel and chocolate torte, with caramel ice cream £2.75
- Madagascan vanilla baked cheesecake with raspberry sorbet £2.25
- Continental cheese and biscuits with fruit chutney, grapes and celery £4

BEST WESTERN PLUS Stoke-on-Trent Moat House
Festival Way Etruria Stoke on Trent ST1 5BQ

Your Wedding Breakfast...

*This is a set menu priced at £22.00 per adult in which you chose
One option for you and your guests, if you require multiple choices, a supplement of £5.00 per person
will be applicable*

Autumn/Winter Menu available from September - March

Starters

- Country style chicken pate de champagne, spiced fruit chutney, and toasted malted loaf **(set)**
- Traditional Staffordshire oatcake, mature cheddar, tomato and basil salsa **(set)**
- Thyme infused Roasted root vegetable soup **(set)**
- Duck thigh confit, Thai spiced coconut broth, with shredded pak choi **£3.25**
- Smoked salmon fishcake, cream cheese and caper mornay and wild samphire **£3.25**
- Grilled Toulouse sausage, cannellini beans and thyme cassoulet with baby watercress **£1.75**
- Baked mini Camembert, with garlic and rosemary oil and toasted malted loaf **£3.25**
- Spiced butternut squash soup, with garlic and sage croutons **£0.75**
- Ham hock apricot and tarragon terrine, with homemade piccalilli **£3.00**

Mains

- Pan fried Chicken breast, Dijon cream mash, sautéed courgettes, buttered garden peas with a red wine sauce **(set)**
- (v) Chestnut mushroom, cranberry and Staffordshire blue cheese tart. **(Set)**
- Roasted turkey breast, sage and onion stuffing, pig in a blanket, garlic infused roast potatoes and thickened pan juices **(set)**
- Roast Sirloin of beef, sweet potato fondant, thyme roasted beets, honey glazed chantenay carrots, and a rich beef jus **£7.50**
- Slow braised lamb shank, rosemary butter mash, roasted root vegetables and a caramelised onion jus. **£7.50**
- Beef wellington, fillet of beef with mushroom duxelle, pate, pancetta crisp, chateaux potatoes, buttered French beans and a rich madeira jus (cooked medium) **£10**
- Confit belly pork, chateaux potatoes, braised leeks, creamy chestnut mushroom sauce **£4.50**
- (v) Portobello mushroom filled with butternut squash stew topped with a coriander rouille **£1.25**
- (v) Quinoa filled grilled aubergine, warm tomato and basil salsa **£1.25**

Desserts

- Apple and cinnamon crumble with egg custard **(set)**
- Autumn berry Eton mess, with fruit coulis **(set)**
- Marbled chocolate brownie, hot chocolate and tangerine sauce **(set)**
- White chocolate and walnut, bread and butter pudding with crème anglaise **£2.00**
- Vanilla and cinnamon panna cotta, shortbread biscuits and mulled wine and balsamic syrup **£2.25**
- Gingerbread cheesecake with vanilla cream **£2.25**
- Continental cheese and biscuits with fruit chutney, grapes and celery **£4.00**
- Hot chocolate fondant with mint chocolate ice cream **£2.50**
- Trio of chocolate truffle with raspberry sauce **£2.25**

BEST WESTERN PLUS Stoke-on-Trent Moat House
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Your Evening Reception

Hot Fork Buffet

Please choose three main course items and two desserts. Please note a selection of breads are included. £19.50pp

Braised leg of Lamb with studded rosemary & Garlic
Slow cooked beef, shallots and 'Titanic' Ale casserole
Gammon, leek and pommery hot pot

Braised pork loin, with dijonnaise sauce topped with
pickled gherkin

Thai lemon chicken, spiced coconut sauce

Malaysian beef massaman curry, mild and nutty

White fish, mussel pie, topped with sweet potato mash

Beef goulash with capsicum, smoked paprika and soured
cream

Sauté chicken, button mushroom with a white wine and
tarragon sauce

Salmon, smoked haddock and prawn crumble

Mediterranean vegetable, basil and bean chilli (v)

Mushroom and courgette stroganoff with brandy and
coarse grain mustard (v)

Charred asparagus, pea and shallot risotto, topped with
parmesan (v)

All are served with basmati rice and butter glazed new
potatoes

Desserts

Tart au citron, with honeyed crème fraiche

Marbles chocolate brownies

Chocolate orange bread and butter pudding

Apple and mixed berry crumble

Croqembouche with chocolate and caramel sauce

Finger Buffet Selector

Please select 5 of the following items
£15.00 per person
Additional items £2.00 per item

Open deli sandwiches
Roasted tomato, feta and balsamic bruschetta
Spiced jacket wedges
Fig and goats cheese filo parcels
Teriyaki chicken skewers
Vegetable crudities with hummus dip
Tomato and basil quiche
Mixed tortilla wraps
Spiced vegetable samosas with cilantro dip
Italian spinach and feta bruschetta
Tempura battered beef with sweet chili sauce
Mini Yorkshire puddings with rare beef, horseradish
cream and watercress
Toasted Brioche cheeseburger sliders
Thai green chicken vol-au-vents
Chicken and chorizo kebabs

Tropical fresh fruit platter
Jam scones with Chantilly cream
Mini chocolate éclairs
Melon kebabs with coulis dip
Mini Chocolate brownies
Lemon posset shots

Salad Bowls, £6.50 per bowl (serves approx 15 people)

Coleslaw
Potato and chive salad
Tomato and basil salad
Tuna nicoise salad
Mexican rice salad
Pasta and vegetable salad

Room Hire Rates		
Ballroom	JW's	Bentley
From £1000	From £500	From £500

The above rates are inclusive of VAT & cover your daytime and evening reception

Additional room hire will be charged for your Civil Ceremony

PLEASE NOTE THAT THE HOTEL DOES NOT OFFER EXCLUSIVITY OF THE VENUE TO WEDDING PARTIES

THE HOTEL MAY TAKE UP TO 3 WEDDINGS ON ONE DAY ALTHOUGH GREAT CARE AND ATTENTION WILL BE GIVEN TO ENSURE THAT EACH PARTY ARE KEPT TO THEIR DESIGNATED PART OF THE HOTEL

SHOULD YOU HAVE ANY CONCERNS ABOUT THIS PLEASE CONTACT THE HOTEL WEDDING CO-ORDINATOR TO DISCUSS

Additional Extras

Add these to your wedding package for a small charge, please ask our wedding coordinator for prices.

Cake Stand & Knife £20
Sweet cart with sweets £100
Balloons £5.00 per bunch
Coloured Linen

SPECIAL OFFERS!!!!

Get Married for £2018 in 2018!!!!

Or

Get Married for £2019 in 2019!!!



**Get Married in 2018
For Just
£2018!**

Package includes the Following:

**Red Carpet on Arrival
Glass of sparkling wine for the newlyweds on arrival
Wedding Breakfast & Bronze Drinks Package for 40 Guests
Evening Finger Buffet for 60 Guests
Executive Bedroom for newlyweds
3 Week Leisure Pass for the newlyweds**

**Offer is Sunday – Thursday only Supplement charge applied to
Saturday weddings.
(Offer excludes Bank Holidays)**

**BEST WESTERN PLUS Stoke-on-Trent Moat House
Festival Way Etruria Stoke on Trent ST1 5BQ**

Bronze Drinks Package

A Glass of Bucks Fizz or Bottled Beer on arrival
A Glass of House wine with meal
Sparkling Wine for Toast

Wedding Breakfast Menu

***This is a set menu priced at £22.00 per adult in which you chose
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will be applicable***

Starters

- Roasted Tomato soup dressed with basil oil (v) **(set)**
Galia and watermelon with yogurt and coriander salsa **(set)**
Bruschetta of grilled tomatoes and goats cheese, balsamic and rocket leaves (v)**(set)**
Red pepper and zucchini soup with smoked paprika (v) **£0.75**
Pressed terrine of Chicken and chorizo with watercress and red pepper essence **£2.50**
Vine ripened tomato, bocconcini mozzarella, black olive tapenade and baby rocket (v)
£2.50
Oak smoked Scottish salmon, charred asparagus, malted bloomer and horseradish
hollandaise **£3.25**
Salad of north Atlantic prawns, baby gem lettuce, cherry tomato and cucumber, with
toasted bloomer and cocktail sauce **£3.25**
Smoked haddock and parsley fishcake, pickled cucumber ribbon and chilli lime
mayonnaise **£2.75**
Garden pea and mint risotto with feta snow and garlic infused oil (v) **£1.75**

Mains

- Pan fried breast of chicken, scallion mash, creamy tarragon sauce **(set)**
Pork loin, sage roasted potatoes, sugar snap peas and apple Madeira jus **(set)**
Goats cheese, Courgette and crushed herb tart, with a Dijon cream sauce (v)**(set)**
Roasted rump of Lamb, garden peas, minted mash and redcurrant jus **£4.50**
Sirloin of British beef, rosemary potato fondant, roasted carrot, sugar snaps, and thyme jus
£7.50
Chargrilled Halloumi and chestnut mushroom kebab with basil pesto (v) **£1.25**
Pancetta wrapped breast of chicken, garlic roasted new potatoes, sugar snaps and a
Madeira and tomato sauce **£2.75**
Grilled sea bass fillet, spring onion risotto, spiced tomato chutney and watercress **£5.25**
Poached salmon fillet, herb crushed new potatoes, crisp beans and hollandaise sauce
£3.50
6oz British beef fillet, potato gratin, grilled asparagus, roast carrot and wild mushroom and
thyme jus **£10**
(all cooked Medium)

Desserts

- Chocolate fudge cake, hot white chocolate sauce **(set)**
American waffle with vanilla ice cream and chocolate sauce **(set)**
Meringue, filled with lemon Chantilly and summer berries **(set)**
Strawberry panna cotta, passion fruit salsa and tuile biscuit **£2.00**
Cappuccino crème Brule, with shortbread biscuits and chocolate foam **£2.50**
Candied Lime posset, with a ginger sable biscuit and pineapple crisp **£2.25**

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Tart au citron, honeyed crème fraiche and raspberry sauce **£2.25**
Salted caramel and chocolate torte, with caramel ice cream **£2.75**
Madagascan vanilla baked cheesecake with raspberry sorbet **£2.25**
Continental cheese and biscuits with fruit chutney, grapes and celery **£4**

Your Wedding Breakfast...

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Autumn/Winter Menu – September through to March

Starters

Country style chicken pate de champagne, spiced fruit chutney, and toasted malted loaf **(set)**
Traditional Staffordshire oatcake, mature cheddar, tomato and basil salsa **(set)**
Thyme infused Roasted root vegetable soup **(set)**
Duck thigh confit, Thai spiced coconut broth, with shredded pak choi **£3.25**
Smoked salmon fishcake, cream cheese and caper mornay and wild samphire **£3.25**
Grilled Toulouse sausage, cannellini beans and thyme cassoulet with baby watercress **£1.75**
Baked mini Camembert, with garlic and rosemary oil and toasted malted loaf **£3.25**
Spiced butternut squash soup, with garlic and sage croutons **£0.75**
Ham hock apricot and tarragon terrine, with homemade piccalilli **£3.00**

Mains

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(v) Portobello mushroom filled with butternut squash stew topped with a coriander rouille **£1.25**
(v) Quinoa filled grilled aubergine, warm tomato and basil salsa **£1.25**

Desserts

Apple and cinnamon crumble with egg custard **(set)**
Autumn berry Eton mess, with fruit coulis **(set)**
Marbled chocolate brownie, hot chocolate and tangerine sauce **(set)**
White chocolate and walnut, bread and butter pudding with crème anglaise **£2.00**
Vanilla and cinnamon panna cotta, shortbread biscuits and mulled wine and balsamic syrup **£2.25**
Gingerbread cheesecake with vanilla cream **£2.25**
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Trio of chocolate truffle with raspberry sauce **£2.25**

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Wedding Booking Conditions

**PLEASE NOTE THAT THE HOTEL DOES NOT CATER FOR MULTIPLE CHOICE MENU'S
THE ORGANISER MUST SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT
SO ALL GUESTS HAVE THE SAME WITH THE EXCEPTION OF VEGETARIANS OR ANY
OTHER DIETARY REQUIREMENT**

Numbers

To qualify for the Full Wedding Package the minimum numbers are as follows

Bentley and JW's

40 Adults for the Wedding Breakfast and 80 for the Evening Reception

Ballroom

65 Adults for the Wedding Breakfast and 130 for the Evening Reception

We reserve the right to charge for minimum numbers stated above should there be a shortfall in the numbers.

All day and evening wedding guests must be catered for.

The prices quoted in this brochure are valid at the time of going to print but may be subject to change.

If your final numbers differ significantly from the original enquiry we reserve the right to transfer your event to a more appropriate Banqueting Suite.

Deposits and Payments

On making a provisional booking with the Wedding Co-ordinator, the date will be held for 14 days while you correspond with your Church or Registry Office.

After 14 days we will ask you to confirm you're booking by signing a contract and paying a £750.00 deposit (Ballroom Weddings, £400 deposit for JW's/The Bentley)

75% deposit to be paid 12 weeks prior. All deposits are non refundable. Full payment to be made 4 weeks prior to your event.

Special Offers and Discounts

Friday Wedding Packages will receive a 10% discount and Sunday Wedding Packages will receive a 20% discount. Excluding bank holidays. This includes the Drinks Packages, Wedding Breakfast and Evening Buffet when minimum numbers are catered for. A Winter Discount of 20% is also available for weddings between 30th November & 28th February.

These offers are not available when on the £2018.00 or £2019.00 packages.

Alcohol

If your guests bring their own alcohol into the venue, the Hotel reserves the right to charge the equivalent for each empty vessel that is found back to the Bride & Groom on departure.

Miscellaneous

Self-Catering is not allowed.

No candles are permitted in the hotel.

All confetti used on the hotel grounds must be biodegradable.

Insurance

It is advisable to arrange adequate insurance cover as the hotel will not be responsible for any loss or damage to the client's property, including wedding gifts brought into the hotel.

All Contractors/suppliers must comply with the hotel health and safety regulations and must complete a health and safety form and also produce an up to date public liability insurance policy.

The hotel reserves the right to disallow access to suppliers who do not comply.

Cancellation Policy

No refunds will be given once deposits are placed

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