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'Let us provide the footsteps to your happily ever
after'

Wedding Pack 2017



The setting of The Upper House will take your breath away and will only serve to enhance the beauty of your special day. The location, stunning views and period features of the venue will play an integral part of your wedding - not only for you but also for your guests.

The Upper House commits to a level of personal service which ensures that the most important day of your life goes just exactly how you imagined. We are with you every step of the way, thank you for choosing to view The Upper House.

Why choose the Upper House...

"Thank you so much for the most amazing day, we really could not of found a more perfect venue. All the staff were fantastic, the food was delicious, the rooms were lovely.....perfect!"

"Nothing was too much trouble, the food was excellent and plenty of it. All our guests commented on how good the food was, which is really important for a wedding. All the staff were very pleasant and polite"

"We cannot thank you enough for providing us not only with the perfect setting for our special day but for also being the perfect hosts. Nothing was left to chance - every aspect of the day went smoothly and nothing was too much for the friendly and helpful staff."

"Thank you for making our day so very special. The room looked fantastic! Food and service were absolutely superb and it all went like a dream..... Thank you all for the most wonderful day"



Venue Hire

The hire charge includes use of two function rooms, use of our spectacular grounds for photographs, a dedicated wedding coordinator, carpet runner for civil ceremonies, chair covers for civil ceremony and wedding breakfast, easel for your table plan, cake knife, cake stand and a night's stay in the bridal suite with breakfast the following morning.

Days	January - February	March & April	May - September	October & November	December
Monday – Thursday	£1,250	£1,700	£2,250	£1,450	£2,000
Friday (And Bank Holiday Mondays)	£1,900	£2,500	£3,000	£2,250	£2,500
Saturday & Sundays	£2,000	£2,500	£3,250	£2,500	£3,000

Civil Ceremonies & Partnerships

The fee for a civil ceremony at The Upper House Hotel Limited is **£250.00**.

The Novello room and Woodland Suite are licensed for ceremonies seating up to 100 guests.

Our outdoor Pavilion is licensed for ceremonies seating up to 90 guests.

Wedding Breakfast

We offer two menus options for your Wedding Breakfast, which are £34.00 or £37.00 per person.

We offer Afternoon Tea as an alternative to a meal at £19.95 per person.

Canapés and Drinks packages can be added at an extra cost.

The Novello Room can hold up to 60 guests and the Woodlands Suite can hold up to 100 guests.

Evening Reception

Choices of four buffet menu's are available for your evening reception, ranging from £13.95 to £15.95 per person



Canapés

Package 1: £5.00 per person (4 items)

Package 2: £7.80 per person (6 items)

Chicken liver parfait with blackcurrant jelly croutés
Beef and horseradish finger sandwiches
Chicken and stuffing bites
Prawn and smoked salmon bites
Chocolate and raspberry profiteroles
Duck Spring rolls with chilli sauce
Spicy chicken sticks
Devilled eggs
Cheesey new potatoes
Cheese oatcakes
Brie and Cranberry bites
Classic chicken satay
Crispy prawns
Fruit sticks

Nibbles Package @ £50.00

Includes 10 bowls, choose from:

Pretzels and Crisps
Nachos with salsa, guacamole and hummus
Salted peanuts and dry roasted peanuts
Olives
Gherkins and onions
Crudities of vegetables and dips



Starters

Soup (v)

Thai butternut squash & sweet potato soup | Paprika crème fraiche

Melon (v)

Pearls of melon | Watermelon, cantaloupe & honeydew | Mango sorbet | Blackberries

Ham Hock

Split pea & ham hock terrine | Course-grain mustard | Brioche croute | Garden leaf

Mains

Chicken

Pan-fried chicken | Leek & white wine sauce | Caramelised onion mash |
Buttered spring cabbage

Beef

Slow braised beef | Port & red wine sauce | Spiced red cabbage |
Rosemary potatoes | Onion crisps

Sea Bass

Pan-fried sea bass fillet | Cherry tomatoes | Asparagus | New potatoes & chive butter

Desserts

Black Cherry Torte

Chocolate torte with black cherries | Fresh cream | Black cherry jus

Fruits of the Forest Panna Cotta

Vanilla custard dessert | Berry compote | Vanilla cream

Rice Pudding

Homemade sultana, Cinnamon & clotted cream rice pudding | Rum drizzle

Tea, Coffee and Mints



Starters

Soup (v)

Farmhouse leek & potato soup | Crispy onions

Mushroom (v)

Cream of garlic mushroom | Toasted onion bread

Chicken Satay

Fresh chicken & pepper kebabs | Satay sauce | Garden leaf | Fresh orange

Mains

Chicken

Pan-fried chicken breast | Cauliflower puree |
Black Pepper Pomme Puree | Buttered Cabbage | Chicken Jus

Beef Sirloin

Roast Sirloin of Beef | Home-made Yorkshire Pudding |
Roasted Chateaux Potatoes | Buttered Vegetables

Salmon

Roasted Garlic Salmon | Roasted Cherry Tomatoes | Glazed Baby New Potatoes |
Red Pepper Coulis

Desserts

Strawberry Cheesecake

Fresh Strawberry Cheesecake Torte | Clotted Cream | Strawberry Jus

Chocolate Roulade

Chocolate Roulade | Sweet Chestnut Puree | Whipped Cream | Raspberry Sauce

Sticky Toffee

Rich Sticky-Toffee Pudding | Clotted Cream | Toffee Sauce | Smashed Chocolate

Tea, Coffee and Mints



Vegetarian Menu

Please choose a Starter and Dessert off the menu that has been chosen for your Wedding Breakfast

Mains

Spinach Ricotta Cannelloni

Pasta filled with Spinach & Ricotta Cheese | Tomato sauce |
Stuffed New Potatoes | Seasonal vegetables

Mushroom & Roasted Red Pepper Stroganoff

Rice | Crispy Onions

Beanie Pie

Five bean mix | Vegetarian Gravy | Light mash potato | Seasonal Vegetables

Asparagus Wild Mushroom Risotto

Wild mushrooms | Asparagus | Garlic creamy risotto rice | Rocket & Balsamic Glaze

Brie & Beetroot

Short Crust Pastry | Beetroot & Red onion Marmalade | Creamy Brie



Selection of Finger Sandwiches;

Ham
Smoked salmon & cream cheese
Beef
Tuna, mayonnaise and cucumber
Egg & cress

Savouries;

Mini pork stilton pies
Mushroom crostini
Chicken pâté croutés

Cakes;

Selection of mini cakes
Mixed scones
Raspberry & strawberry jam
Clotted cream

Freshly brewed tea and coffee



1 course - £6.95

2 courses - £9.95

Mains

Sausage & Chips

Chicken Nuggets & Chips

Sausage & Mash

Fish Cakes

Each main course can be served with beans or peas

Desserts

Ice Cream Wafers with Chocolate Sauce

Strawberry Shortcake and Cream

Chocolate Brownie with Ice Cream and Raspberry Sauce



Drinks Packages

Please see below our drinks packages.

'Snowdrop'

£16.75 per person

Reception drink
Sparkling Wine
Wedding Breakfast
1 serving of House Wine
Toast drink
Sparkling Wine

'Primrose'

£21.00 per person

Reception drink
Pimms or Prosecco
Wedding Breakfast
2 servings of House Wine
Toast drink
Prosecco

'Honeysuckle'

£27.75 per person

Reception drink
'Furlan' Superiore DOCG Prosecco
Wedding Breakfast
2 servings of House Wine
Toast drink
'Furlan' Superiore DOCG Prosecco

'Rosa'

£32.00 per person

Reception drink
Champagne
Wedding Breakfast
2 servings of Wine chosen by you from our
Premium Wine List
Toast drink
Champagne



Please choose 4 items from below:

Bacon Baps

Selection of Sandwiches

Sausage Baps

Chicken & Mayonnaise Baps

Pie & Gravy

(Please ask for further information on the flavours of Pies that we offer)

Chips

Salad



Please choose three hot dishes from the list below:

Chilli & Rice

Vegetable Chilli & Rice (V)

Beef Stroganoff

Mushroom Stroganoff (V)

Sweet & Sour Pork

Teriyaki Beef & Sesame Skewers

Goats cheese and red onion Tart (V)

Sweet Chilli Chicken Skewers

Standard Dishes

(These dishes are served with the Buffet)

Mini Sausage Rolls

Honey & Sesame seed mini sausages

Brie & Bacon Quiche

Oven Roasted Potatoes or Spicy Wedges

Mini Jacket potatoes

Coleslaw

Salad



Our Hog Roast is supplied by a local provider who tends to the Hog throughout your evening reception.

The minimum number to cater for the Hog Roast is **100**.

The Hog Roast is served with:

Wedges or chips

Baby leaf salad

Vine tomato & red onion salad

Coleslaw

Sage & onion stuffing

Chunky apple sauce

We can offer an alternative dish for vegetarian and vegan guests or guests with special dietary requirements



Please choose 10 canapés per person:-

Chicken liver parfait with blackcurrant jelly croutés

Beef and Horseradish finger sandwiches

Chicken and stuffing bites

Prawn and smoked salmon bites

Chocolate and raspberry profiteroles

Duck Spring rolls with chilli sauce

Spicy chicken sticks

Devilled eggs

Cheesey new potatoes

Cheese oatcakes

Brie and Cranberry bites

Classic chicken satay



- For a Friday or Saturday Wedding in **May, June, July and August**, a minimum number of 50 guests for a Wedding Breakfast and 100 guests for an Evening Reception are required.
- Signed Terms and Conditions and a £750 deposit is required to secure a date. The balance of the hire charge is due 6 months from then. If your wedding is less than 6 months away, the full hire charge fee is required on booking, as a deposit to secure the date. **These payments are non-refundable.**
- We will contact you to arrange a meeting 6 - 8 weeks before your wedding day to discuss final details and after the meeting we will send an invoice. Payment of the invoice will be due 4 weeks before your wedding date. **Once this invoice has been paid, no refunds can be given at this point.**
- In order that the Hotel can be set up and ready for your ceremony, we ask that you make the time of your ceremony after 1pm. Your ceremony will need to be booked directly with Stafford Registrars, for which they charge a fee. **Their contact number is 0300 111 8000.**
- The Upper House reserves the right to amend food and drink prices without notifying their clients. A firm price is confirmed approximately 4 - 8 weeks prior to the wedding.
- Wedding guests are offered a discounted rate on bedrooms, but they must pay in advance of the wedding date and this payment is **non refundable**; however wedding guests do not have priority over bedroom reservations. The Upper House Hotel Limited works on a first come first served basis for bedroom bookings, for both wedding and non-wedding guests.
- All food and drink must be provided by The Upper House Hotel Limited, with the exception of the wedding cake and pre agreed corkage. No food provided by The Upper House Hotel Limited can be removed from the property for food hygiene reasons.
- Buffet food will be provided from the agreed time, however it can only be displayed for a maximum of an hour and a half for hygiene and health & safety reasons.
- The Upper House Hotel Limited does not take any responsibility for the wedding cake once - the risk remains with the owner of the cake. Any damage caused to the cake whilst in our possession will not be compensated for. We are happy to cut and serve the cake on request. Any remaining wedding cake must be removed from the premises by the end of the day following the wedding. If the cake has not been removed by that time, we reserve the right to discard the remains, at our discretion.
- The Client shall be responsible for the orderly conduct of their guests and shall ensure that they have regard to any regulations contained in these Terms and Conditions. A charge will be made to the Client for any damage to The Upper House Hotel caused by the Client or their guests and for the cost of replacing any missing items.

- No liability will be accepted for any property of the client or their guests, brought onto the premises.
- All children under 16 years of age must be fully supervised by a responsible adult.
- Due to Health and Safety responsibilities for all our guests, we do not allow Chinese lanterns, candles, dance floors, alcoholic favours or the use of any special effects such as smoke machines and strobe lighting. These are not allowed due to the licensee's responsibility for the safety of guests. Guests found consuming alcohol, other than that supplied by The Upper House Hotel Limited, will be asked to leave immediately.
- Venue dressers, florists or any other suppliers **must** pick up any belongings the day after the wedding. The Upper House Hotel Limited accepts no responsibility for any items left.
- If you employ entertainers to perform at The Upper House Hotel Limited, they must provide us with a copy of their Public Liability Insurance, which must be valid on the date of your function. If they wish to use any electrical equipment, they must provide us with a copy of their Portable Appliance Test (PAT) Certificate.
- The licensed bar and entertainment will finish at 12.00am. All non-residential guests and entertainment must leave the Hotel premises by 12.30am. All external doors will be locked by 1.00am.
- The Upper House Hotel Limited reserves the right to cancel any booking forthwith and without liability on its part, in the event of any damage or destruction of The Upper House Hotel. This is by fire or any other cause beyond the control of The Upper House Hotel Limited, which shall prevent it from performing its obligations in connection with any function.
- Jurisdiction: The Law governing this contract shall be the law of England and Wales and any dispute shall be dealt with in the Courts of England and Wales.

To confirm the booking of your Wedding, we would need a signed copy of the terms and conditions.

Today's Date	
Print Bride Name:	
Bride Signature:	
Print Groom:	
Groom Signature:	



These tariffs are at a **discounted rate**, we would therefore require advanced payment.
Once payment has been paid it is non refundable.

Single Occupancy - £75 bed & breakfast

Double Occupancy - £90 bed & breakfast

3 in a room - £115 bed & breakfast

4 in a room - £135 bed & breakfast

Useful Information:

The Upper House has 24 bedrooms in total (including the Bridal Suite)

This consists of:

21 x Double bedrooms

2 x Single bedrooms

1 x Family bedroom (holds up to 4 guests)

Z-Beds are available if more than two in a room is required

*We do follow a first come first serve basis.
If you wish to book a bedroom we recommend booking in
advance to save disappointment!*