WEDDINGS

AT

HOLIDAY INN

STOKE - ON - TRENT

CONGRATULATIONS

CONGRATULATIONS ON YOUR ENGAGEMENT!

We're beyond excited that you're considering us to host your big day. Our team are absolutely ready to make your celebration as unique as your love story—from that first walk-through to your final dance move (no judgement on the dad dancing, promise).

Picture this: a stunning hotel on the outskirts of Stoke, with spacious function suites designed to make your wedding dreams a reality. We're all about making things seamless, without causing a budget-induced fainting spell, which means we'll help you find a package that's perfect for you, full of style and good vibes.

To make your celebration even more special, your guests can enjoy exclusive discounts on their stay. They'll appreciate the convenient parking, our cosy bedrooms, our on-site gym (you know, if they're into that) and our welcoming restaurant, perfect for raising a glass to you throughout the weekend.

Ready to start planning the wedding everyone will be talking about? You bring your love, we'll bring the magic.

DROP US A LINE, AND MAKE YOUR DREAM DAY HAPPEN!

OUR VENUE

Ready to say “I do” surrounded by green space, where modern elegance meets natural beauty?

Holiday Inn Stoke - on - Trent is your one-stop shop for your wedding. Whether you’re planning a cosy gathering or a big blowout, our flexible spaces are here to make your day feel like the event of the year (because it is).

NORTHWOOD SUITE

The Northwood Suite is the perfect spot for your wedding breakfast! With stunning views of our landscaped grounds, loads of natural daylight, and a chic outside terrace, it’s got everything you need to celebrate in style. Add in a private entrance and modern décor, and you’ve got your dream setting sorted!

MAXIMUM CAPACITIES

Wedding breakfast	60

GORDON BANKS SUITE

The Gordon Banks Suite is modern, spacious, and ready for a big celebration! With fantastic views over the grounds, a private entrance, and outside terrace areas, it’s got the wow-factor. Add in a large dance floor, built-in sound system, and display screens to share your favourite memories with your guests, and you’ve got the ultimate party-ready space!

MAXIMUM CAPACITIES

Wedding breakfast	80
Evening reception	100

AUTHORS SUITE

Dreaming of a cosy space with plenty of charm? The Authors Suite has you covered! Perfect for an intimate wedding, this warm and character-filled gem is made for celebrating with your closest loved ones in style.

MAXIMUM CAPACITIES

Wedding breakfast	35

CEREMONIES

KEEPING IT CIVIL

Weddings are all about bringing people together for the whole day, from ceremony to reception. We are not a licensed venue, however, we can provide you with the details of the nearest register office and some information about the booking process.

Inclusivity? It's not just a word to us; it's our heartbeat. We're an LGBTQIA+ friendly space where every love story is celebrated and every couple can create their best memories. So, whatever your love looks like, we're here for it, ready to make your big day legendary.

It is the responsibilty of the couple to book the registrar for your wedding, the hotel cannot book this for you.

Not all registrars will allow you to book more than 12 months in advance, if you are booking further in advance ensure you book your registrar as soon as their booking window opens.

When you meet with the registrar, you'll need to take proof of your name, age, nationality and address, plus additional documentation if you have been divorced or widowed.

In most cases, for a civil ceremony you also need to give at least 28 days' notice of your marriage. You do this by attending the district register office that is local to where you live, in person, even if it is different to the district in which you will get married. To give notice, you must have lived in the district for at least the past seven days.

STOKE-ON-TRENT REGISTER OFFICE

Town Hall
High Street,
Stoke-on-Trent,
ST8 6AR
PHONE: 0300 111 8001

CLASSIC

40 DAY AND 70 EVENING GUESTS

2025 - £2,999.00
2026 - £3,099.00
2027 - £3,199.00

ADDITIONAL GUESTS

Day adults £50.00
Day children (aged 3-12 years) £25.00
Evening adults £20.00
Evening children (aged 3-12 years) £10.00

- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco for your day guests
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco for your day guests
- Five item evening buffet
- Resident DJ and dancefloor
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests

TWILIGHT

50 ADULT GUESTS

2025 - £1,999.00
2026 - £2,099.00
2027 - £2,199.00

ADDITIONAL GUESTS

Evening adults £32.00
Evening children (aged 3-12 years) £16.00

- Room hire for evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco
- Selection of three canapés
- Five item finger buffet
- Resident DJ and dancefloor
- White table linen and napkins
- Use of hotel cake stand and knife
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests

INTIMATE

MINIMUM 20 GUESTS, MAXIMUM 40 GUESTS

2025 - £65 per person
2026 - £70 per person
2027 - £75 per person

PACKAGE AVAILABLE SUBJECT TO AVAILABILITY

- Room hire for your reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Arrival drink of Prosecco
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Discounted accommodation for your wedding guests

MULTICULTURAL SELF-CATERED WEDDINGS

Planning a wedding that honours your cultural traditions? We've got you covered! Our venue is all about flexibility, giving you the freedom to celebrate your special day just the way you want—including self-catering options that keep your traditions and tastes front and centre.

With spacious event areas perfect for Sikh, Hindu, Muslim, Jewish, Caribbean, and other diverse celebrations, we're ready to host whatever your heart (and culture) desires. And let's be real, authentic cuisine is a must—so feel free to bring in your own specialised caterers. Need a little help? We've got a trusted list of caterers who know their way around multicultural weddings.

Check out our tailored self-catering package or let's chat about your unique vision. We're here to help you create a wedding experience that's all about your heritage, your traditions and your day.

SELF CATERED

2025 From £3,000
2026 From £3,250
2027 From £3,500

PACKAGE INCLUDES

- Function room hire from 09:00 – 01:00 on the day
- A section of the kitchen*
- Event host on the day
- Corkage
- Dancefloor
- Tables and chairs
- White linen on the tables
- Basic set up of tables and chairs
- One complimentary bedroom

*Subject to availability, please discuss requirements with your events planner. Cutlery, crockery and glassware can be rented at £3.50 per person to include washing, it is the responsibility of the organisers to set this. Staff to serve and clear food can be hired and pricing will be advised based on requirements. A charge for security may apply based on your guest numbers. Set up for the day prior may be available subject to availability and pricing will be advised upon enquiry. If providing your own alcohol, you will be required to apply for a Temporary Event Notice (TENs). A professional caterer must be hired and proof of public liability insurance, level two food hygiene and EHO rating must be provided in advance.

BESPOKE WEDDINGS

While our packages are designed to make planning a breeze, we're all about creating something totally bespoke if that's what you're dreaming of. With our "Bespoke Weddings" tool, you can customise every detail to build the perfect package that's all you.

Whether it's an intimate afternoon tea, a chilled BBQ vibe, or a lavish, formal celebration, we're ready to make it happen. Minimum spends apply, but don't worry—we'll share all the details once you've picked your date and started crafting your dream day. Let's make magic together!

DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic
£8.00

Glass of seasonal cocktail
£10.00

Glass of Pimm's No.1 and lemonade
£8.00

Glass of Buck's Fizz
£6.25

Glass of Prosecco
£5.65

Glass of fruit juice
£4.00

Jug of mocktail
£12.00

Glass of mocktail
£5.00

Bottle of J20
£3.50

Jug of squash
£5.00

Bottle of Corona
£5.00

Bottle of Budweiser
£5.00

Glass of house white wine (175ml)
£6.95

Glass of house red wine (175ml)
£7.75

Glass of house rosé wine (175ml)
£6.45

Half a bottle of house white wine
£12.90

Half a bottle of house red wine
£14.00

Half a bottle of house rosé wine
£12.00

Bottle of house white wine
£25.85

Bottle of house red wine
£28.00

Bottle of house rosé wine
£24.50

Corkage for wine, Prosecco and Champagne - £15.00 per bottle

WEDDING BREAKFAST MENU

Starters

Roasted tomato soup (ve) (gf)
Chive oil

Carrot and butternut squash soup (v) (gf)
Crème fraîche

Ham hock and pea terrine
Baguette croûtes, onion pickle

Chicken liver & Cognac pâté
Tomato chutney, ciabatta croûtes

Trio of crispy prawns
Zesty tomato dipping sauce
£3.50 supplement

Chestnut, wild mushroom and pancetta gnocchi
Baby spinach, rosemary

Tomato and mozzarella salad (v) (gf)
Almond pesto

Red onion and goats cheese tart (v)
Balsamic dressing, rocket

Formaggio & sage tortellini (v)
Sage butter

Smoked tofu, green bean & hazelnut salad (ve) (gf)

Trio of Melon (ve) (gf)
Mojito style syrup

Mains

Lamb shank
Fondant potato, seasonal greens, rosemary and red wine gravy
£5.00 supplement

Chargrilled chicken supreme (gf)
Dauphinoise potato, Cacciatore sauce

Roast sirloin of beef
Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy
£3.50 supplement

Stuffed pork belly
Celeriac dauphinoise, roasted Mediterranean vegetables

Crumb coated cod loin
Herby new potatoes, tomato sauce
£3.00 supplement

Chimichurri cauliflower steak (ve)
Sweet potato mash, kale, toasted seeds

Braised beef rib (gf)
Celeriac mash, roasted root vegetables
£3.50 supplement

Butternut squash & sage risotto (ve) (gf)

Vegan Wellington (ve)
Spiced aubergine cous cous

Desserts

Chocolate clementine torte (ve) (gf)
Raspberry sorbet
£3.00 supplement

Sticky toffee pudding (v) (gf)
Salted caramel ice cream

Eton mess (v) (gf)

Apple tart tatin (v)
Cinnamon spiced berries

Glazed lemon tart (v)
Vanilla ice cream

Vanilla profiteroles (v)
Chocolate sauce, Irish cream liqueur cream

New York style cheesecake (v) (gf)
Hazelnut praline
£2.50 supplement

Chocolate coconut tart (ve) (gf)
Forest fruits

Chocolate fondant (v) (gf)
Clotted cream

British cheese and biscuits (v)
Crackers, celery and chutney.
£4.00 supplement
£10.00 as an extra course

All starters include a bread roll (ve) (gluten-free alternative available (ve) (gf)
Choice of butter (v) (gf) or sunflower spread (ve) (gf)
Tea & coffee with petit fours - £2.95 per person (v/ve)
Sorbet course - £4.00 per person *Blood orange or lemon*
Main course - £25.00 per person
Two-courses - £30.00 per person
Three-courses - £35.00 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)
Choice menu includes three starters, three main courses and three desserts.

EVENING RECEPTION MENU

As Standard

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request)
Chips (ve) (gf)
Houmous & crunchy veg dipping platter (ve) (gf)

Choose from

Mini jacket potatoes (ve) (gf)
Mini jacket potatoes, sour cream & chives (v) (gf)
Mini mozzarella & cherry tomato skewers (v) (gf)
Vegan sausage rolls (ve)
Smoked haddock & spring onion fishcakes
Mini chorizo bites (gf)
Mini steak & ale pie
Sausage rolls
Cod goujons, mushy pea dip
Mini spiced cauliflower pie (ve)
Mini pork, apple & black pudding pie
Wild mushroom & caramelised onion tartlet (ve)
Spiced sweet potato wedges (ve) (gf)

Chicken satay skewers
Southern fried chicken pieces
Margherita pizza (v)
Margherita pizza (ve)
Pepperoni pizza
Fiorentina pizza (v)
Spiced chicken drumsticks (gf)
Chicken & chorizo skewers (gf)
Potato wedges (ve) (gf)
Ready salted crisps (ve) (gf)
Pigs in blankets
Honey & mustard cocktail sausages
Buffet eggs
Pork pie
Cheese & onion quiche (v)
Cheese & bacon quiche

Bakewell tart (v) (gf)
Strawberry cheesecake (v)
Mini jam doughnuts (v)
Churros, chocolate sauce (ve)
Dark chocolate brownie (v)
Mini éclairs (v)
Fresh fruit skewers (ve) (gf)
Mini lemon tart (v)
Triple chocolate muffin (v)
Blueberry crumble muffin (v)
Selection of freshly baked cookies (v)

10 pieces @ £23.95pp
Standard items
7 from selection

12 pieces @ £26.95pp
Standard items
9 from selection

14 pieces @ £29.95pp
Standard items
11 from selection

Additional items are chargeable at @ £4.00pp

If you have chosen one of our packages, your evening buffet will include -

Classic Package
Standard items
2 from selection

Twilight Package
Standard items
2 from selection

HOT FORK BUFFET
From £28.95 per person

Standard items

Bread rolls (ve)

Soft herb and crisp leaf salad (ve) (gf)

Heritage tomato and basil salad (ve) (gf)

Vegetable, soft herb and spring onion salad (ve) (gf)

Choose one

Smoked mackerel, new potato and spinach salad (gf)

Chicken, broccoli, sweetcorn and cos salad (gf)

Spiced Korean tofu (ve)

Harissa roasted roots, baby spinach & goats cheese (v) (gf)

Harissa roasted roots & apple (ve) (gf)

Choose two

Chinese chicken Singapore style
Served with noodles

Beef meatballs
Served with mixed bean ragu

Soy glazed salmon
Served with Chinese leaf, rice

Cumberland sausage (gf)
Served with champ mash

Sri Lankan sweet potato, coconut & lentil curry (ve)
Served with rice

Penang vegetable curry (ve)
Served with rice

Vegan meatballs (ve)
Served with mixed bean ragu

Baked pollock (gf)
Served with new potatoes, fennel

Three bean chilli (ve) (gf)
Served with rice

Bermese Lemongrass chicken thighs (gf)
Served with pomegranate rice

Coconut piri piri chicken thighs
Served with coconut rice

Mexican chilli orange chicken thighs
Served with coconut rice

Choose two

Jam sponge pudding (v)
Served with custard

Spotted dick (v)
Served with double cream

Churros (v)
Served with chocolate sauce

Apple & blackberry crumble (ve)
Served with custard

Chocolate fudge cake (v)

Chocolate clementine torte (ve) (gf)

Coffee and walnut cake (v)

Lemon posset (v)
Served with shortbread

Chocolate orange cake (ve)

SET BUFFETS
£20.00 per person

Indian (v/ve)

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips & chutnies

Hot roast pork rolls

Roast pork & stuffing rolls, coleslaw, corn salsa, chips, vegetable & herb salad, selection of sauces

Asian noodle buffet

Tonkatsu chicken udon noodles, chilli tofu udon noodles (ve), vegetable and duck spring rolls

Katsu curry buffet

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

Add additional items for Asian Buffets @ £5.00pp
Spicy Korean Chicken
Shichimi Squid
Steamed Pork Mandu Dumplings
Steamed BBQ Beef Mandu Dumplings

CANAPÉS
Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

Feta and parma ham (gf)
Chimichurri houmous crostini (ve)
Mushroom and tarragon bruschetta (ve)
Smoked mackerel mousse
Goat's cheese & red onion crostini (v)
Sweet potato falafel & houmous (ve) (gf)
Smoked salmon & lemon crème fraîche rolls (gf)
Blue cheese & pear crostini (v)
Mini rarebit crumpets (v)
Chicken liver & cognac pâté crostini
Pea & ham terrine (gf)
Korean BBQ pork belly bites
Marmite cheese straws (ve)
Prosciutto & cheese straws

SUNDAY LUNCH

Set menu, served plated

Starters

Roasted tomato soup (ve) (gf)
Chive oil

Tomato and mozzarella salad (v) (gf)
Almond dressing

Formaggio and sage tortellini (v)
Sage butter

Chicken liver pâté
Piccalilli, ciabatta croûtes

Mains

Classic roast
Choice of sirloin of beef, shoulder of pork or roast turkey breast. All served with roast potatoes, mashed potato, roast parsnips, red cabbage, carrots, green beans, Yorkshire pudding, stuffing, thyme gravy

Steak & ale pie
Mashed potato, green beans, thyme gravy

Baked salmon (gf)
Lemon hollandaise, fondant potato, greens

Vegan Wellington (ve)
Spiced aubergine cous cous

Desserts

Chocolate clementine torte (ve) (gf)
Raspberry sorbet

Sticky toffee pudding (v) (gf)
Salted caramel ice cream

Eton mess (v) (gf)
Spiced berries

Baked New York style cheesecake (v) (gf)
Hazelnut praline

All starters include a bread roll (ve) (gluten-free alternative available (v) (gf)
Choice of butter (v) (gf) or sunflower spread (ve) (gf)
Tea & coffee with petit fours - £2.95 per person (v/ve)
Two-courses - £25.95 per person
Three-courses - £29.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)
Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

Standard Afternoon Tea £19.95 per person
Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich
Ham and tomato sandwich
Egg and cress sandwich (v)
Sultana scone, clotted cream, butter and jam (v)

Mini éclair (v)
Chocolate brownie (v) (gf)
Lemon drizzle cake (v)
Bakewell tart (v) (gf)
Tea or coffee

All menus are subject to change due to seasonality and product availability.

BBQ

From £29.95 per person
Additional items £3.50 per person

Always as standard

Iceberg lettuce (ve) (gf)
Sliced tomato, cucumber and onion (ve) (gf)
Corn salsa (ve) (gf)
Vegetable, soft herb and spring onion salad (ve) (gf)
Tomato salsa (ve) (gf)
Coleslaw (ve) (gf)
Bread baskets (ve)
Pasta salad (ve)
Potato salad (ve) (gf)

Choose five

Beefburger in a bun
Sausage in a roll
Chicken thigh (gf)
BBQ pork rib (gf)
Corn on the cob (ve) (gf)
Chicken & chorizo skewers (gf)
Plant based burger in a bun (ve)
Vegetable skewers (ve) (gf)
Halloumi skewers (v) (gf)
Fruit skewers and maple syrup (ve) (gf)
Chocolate banana (v) (gf)
Glazed pineapple (ve) (gf)

MIDNIGHT SNACKS

£8.50 per person
Chips included as standard

Bacon sandwiches
Sausage sandwiches
Vegan sausage sandwiches (ve)
Fish goujons

A selection of the above can be chosen, however, this will be split equally based on guest numbers.

CHILDRENS MENU

£20.00 per child (3-12 years)
Under 3's eat free

Tomato soup (ve) (gf available)
Cheesy garlic bread (v)
Houmous dipper platter (ve) (gf)

Tomato pasta (ve) (gf)
Chicken nuggets
Jumbo cod fish finger

Fresh fruit salad (ve) (gf)
Banana pancake (v)
Arctic roll (v)

THE FINISHING TOUCHES

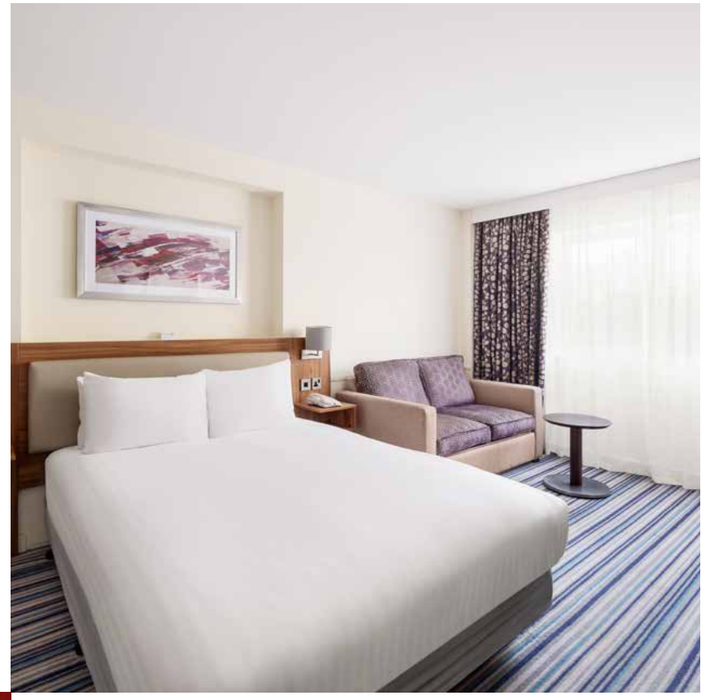
DJ
£200

Chair covers and coloured sashes
£2.50 per chair

For venue dressing and decorations our nominated supplier is -
Venue Perfection
www.venueperfection.co.uk
info@venueperfection.com

Prices reflect current rates at the time of publication and may be subject to change at the discretion of the supplier.

RESIDE



STAY THE NIGHT

We're excited to offer your guests an exclusive discount of 15% off our best flexible bed and breakfast rate. This includes a hearty full English breakfast, access to our leisure facilities, and complimentary Wi-Fi*.

At Holiday Inn Stoke - on - Trent we offer 120 rooms designed to make your stay as possible. Choose from our bright and airy standard double and twin guest rooms, or indulge in a bit of luxury with our premium rooms. We've thought of everything—from practical touches like an ironing board and in-room tea and coffee to added extras like bathrobes, slippers, and luxury toiletries in our premium rooms. We're here to make sure your stay is seamless and memorable.

*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival

RELAX AND UNWIND

Our on-site health and fitness facilities are here to get you feeling your best for the big day. With top-notch equipment, plus personal training advice if you need it, we've got everything you need to get wedding-ready. But hey, it's not all about the sweat—sometimes you need a breather. When that wedding planning gets a bit much, let your worries drift away in our pool, or unwind in style in our whirlpool spa, sauna, or steam room. Because self-care is just as important as those dance moves.

WEDDING CHECKLIST

12+ MONTHS IN ADVANCE:

- ☐ Who is going to pay for what?
- ☐ Budget allocation, set the date and book the venue
- ☐ Set theme
- ☐ Plan and book entertainment
- ☐ Start thinking about wedding dresses
- ☐ Start compiling the guestlist
- ☐ Appoint bridesmaids/Best Man
- ☐ Send save the date cards
- ☐ Book photographer/videographer
- ☐ Book registrar

9-12 MONTHS IN ADVANCE:

- ☐ Book wedding cars
- ☐ Book florist
- ☐ Decide and order Wedding dress

6-9 MONTHS IN ADVANCE:

- ☐ Book additional entertainment
- ☐ Order Wedding cake
- ☐ Wedding party suits/dresses
- ☐ Wedding favours and stationary
- ☐ Send invitations and gift list
- ☐ Plan stag and hen do's
- ☐ Book honeymoon
- ☐ Book hair and make-up

3-6 MONTHS IN ADVANCE:

- ☐ Buy Wedding rings
- ☐ Agree order of service
- ☐ Attend food tasting and finalising menu

2-3 MONTHS IN ADVANCE:

- ☐ Final dress fittings
- ☐ Buy gifts for Bridal party
- ☐ Choose special song requests
- ☐ Buy guestbook

4 WEEKS IN ADVANCE:

- ☐ Write speeches
- ☐ Contact entertainment
- ☐ Stag and hen do's
- ☐ Choose your witnesses
- ☐ Chase up guests and finalise seating plan

1 WEEK IN ADVANCE:

- ☐ Confirm final numbers
- ☐ Confirm final supplier details
- ☐ Brief the Bridal party
- ☐ Collect suits and dresses

HOLIDAY INN STOKE - ON - TRENT

Clayton Road, Newcastle, Staffordshire, ST5 4DL

Tel: 03333 209 352

Email: events.histokeontrent@kewgreenhotels.com

www.histokeontrenthotel.co.uk