



BEST WESTERN

The Limpley Stoke  
Bath's Country Hotel

# The red carpet treatment awaits you at the Limpley Stoke Hotel



## On behalf of the Management and Staff

Congratulations on your wonderful news and many thanks for considering the Best Western Limpley Stoke Hotel; a wedding here in our beautiful Country House is a wedding where your dreams become reality.

Limpley Stoke, Bath's Country Hotel is set in a tranquil village location easily accessible from the historic city of Bath in an area of outstanding natural beauty overlooking the truly magnificent Avon Valley. The superb landscaped grounds and views make for an idyllic wedding venue affording stunning photo opportunities across the Limpley Stoke Valley.

All of the Hotel's rooms/suites including the fabulous newly designed Viaduct Restaurant are licensed for the solemnization of marriages and civil ceremonies. With our magnificent Victorian public rooms, period fireplaces and glittering chandeliers the Limpley Stoke creates a wonderful backdrop for your most special of days.

Here at the Limpley Stoke we are able to offer total flexibility with packages tailored to your budget and personal requirements. Our in-house Wedding Co-ordinator heads up a team of experienced and professional staff who are committed to delivering the very best in service and hospitality.

This just leaves me to cordially invite you to visit and view for yourself the facilities we have to offer.

**Mark Murray**  
General Manager

# Civil Ceremonies at the Limpley Stoke



The Best Western Limpley Stoke Hotel has been granted approval by Wiltshire County Council to use the premises as a venue for the solemnization of Marriages. These ceremonies are available Sunday to Saturday.

## The rooms suitable for holding the service are as follows:

The Viaduct Restaurant	up to 120 people
The Georgian Room	up to 90 people
The Tudor Room	up to 60 people
The Avon Room	up to 40 people

## The cost for holding the ceremony is as follows:

The Viaduct Restaurant	£150.00
The Georgian Room	£150.00
The Tudor Room	£130.00
The Avon Room	£115.00

If you would like any further information regarding Civil Marriage Ceremonies, please contact Katie Williams to discuss your options in more detail.

The Superintendent Registrar for Wiltshire County Council is Kate Bush, it is your responsibility to contact her direct to arrange the date for the ceremony to take place.

## Kate Bush Contact Information:

Direct Line	01225 713097
Monday - Friday	9:00am – 12:00pm 2:00pm – 3:30pm

*“The standard of service  
throughout was outstanding”*

# A choice of **suites** to suit every occasion



## **The Viaduct Restaurant**

Newly refurbished by professional Interior Designers this delightful room can accommodate 120 guests in style.

## **The Georgian Room**

Overlooking the Avon Valley this archetypal Country House room is suitable for up to 70 guests

## **The Avon Room**

Also overlooking the Avon Valley and the village of Limpley Stoke this charming room accommodates 40 guests.

## **The Tudor Room**

This beautiful superbly appointed oak panelled room can accommodate 70 guests.

*“The service we received was  
absolutely first class”*

# All our **wedding packages** include the following



Red Carpet on your arrival

A personal welcome for you and your wedding guests

Licensed for Civil Marriage Ceremonies

Arrangements individually catered for by our in-house co-ordinator

Room Hire for the Wedding Reception

Complimentary 4-Poster Bridal Suite for the Bride and Groom

Changing room available

Jugs of iced water with lime

Full bar facilities

Choice of table linen colours

Silver cake stand and knife

Master of ceremony duties performed by our toastmaster to add a personal touch to your special day

Ample car parking

Half price for all children under 10 years of age and free for all children under 4 years of age

Special dietary requirements can be catered for upon request

Personalised Menu Cards

Complimentary chair covers

All prices inclusive of V.A.T

*“It was all we could have dreamed of and more”*

# The Deluxe **Silk** Package



In addition to the items included in all our wedding packages The Deluxe **Silk** Package includes:

Welcome Bucks Fizz or Pimms cocktail

Selection of arrival canapés

Personalised menu cards

Wedding breakfast of your choice

Sparkling wine toast

Personalised display seating plan

Framed photograph of the Bride and Groom

## **Homemade Chicken and Somerset Pork Terrine**

With spiced apple and local cider chutney

## **Smoked Salmon**

With capers, shallots, brown bread and butter

## **Grilled Goats' Cheese**

Lightly grilled and rested on a bed of salad leaves and accompanied by a fig compote

## **Individually Filled Brioche**

Filled with a selection of wild mushrooms and smoked bacon with a Madeira dressing

## **Champagne Sorbet**

## **Individual Beef Wellington**

Fillet steak, pâté and mushroom duxelle encased in a light pastry  
Panache of seasonal vegetables and Dauphinoise potatoes

## **Roast Rack of Lamb**

With a herb crust, redcurrant and port glaze  
Panache of seasonal vegetables and Boulangere potatoes

## **Roast Supreme of Guinea Fowl**

On a bed of glazed parsnips with a Marsala jus  
Panache of seasonal vegetables and Delmonico potatoes

## **Confit Duck Legs**

On a bed of red cabbage with roast shallots and orange and thyme reduction. Panache of seasonal vegetables and Chateau potatoes

## **Homemade Crème Brûlée**

Flavoured with passion fruit, topped with caramelised sugar

## **Homemade Chocolate Sponge Roulade**

Filled with a fresh raspberry cream

## **Homemade Warm Cherry and Almond Tart**

With a kirsch crème anglaise

## **Tarte Tatin**

Topped with honeycomb ice cream

## **Freshly brewed Columbian Coffee**

With chocolates

## Satin package



In addition to the items included in all our wedding packages the Satin Package includes:

Welcome glass of sparkling wine / fruit punch / sherry or orange juice

Canapés or sparkling wine toast

Personalised menu cards

Choice of wedding breakfast

Personalised display seating plan

### Smoked Salmon Roulade

With baby beetroot and cucumber spaghetti

### Warm Stilton Tart

On a bed of rocket leaves with honey and mustard dressing

### Braised Lamb Shank

With a red wine and shallot jus

Panache of seasonal vegetables and grain mustard mash

### Medallions of Local Somerset Pork

With caramelised apple rings and Calvados cream sauce

Panache of seasonal vegetables and Parmentiere potatoes

### Individual Homemade Lemon Tart

Served with raspberry sorbet

### Homemade Bread and Butter Pudding

Made with croissants and vanilla crème anglaise

### Freshly Brewed Columbian Coffee

With chocolates

*“The food was fabulous  
both in taste and  
presentation”*

## Velvet package

In addition to the items included in all our wedding packages the Velvet Package includes:

Welcome glass of sparkling wine / fruit punch

Choice of wedding breakfast

Personalised menu cards



### Mushroom Mornay

Button mushrooms with smoked bacon  
in a creamy Cheddar sauce

### Salad of Prawns

On a bed of crisp leaves with Marie Rose sauce

### Roast Sirloin of Beef

Served with Yorkshire pudding and traditional gravy  
Panache of seasonal vegetables and roast potatoes

### Fillet of Beef Mignons

Served with a wild mushroom and Madeira cream sauce  
Panache of seasonal vegetables and Lyonnaise potatoes

### Homemade Chocolate and Baileys Bavaois

With a fresh raspberry coulis

### Homemade Fresh Fruit and Jelly Terrine

Served with clotted cream ice cream

### Freshly Brewed Columbian Coffee

With chocolates

*“We will remember our  
beautiful day for ever”*

# Lace Package



In addition to the items included in all our wedding packages the Lace Package includes:

Choice of wedding breakfast

Personalised menu cards

These menus are only a suggestion and changes can be made to suit your own individual requirements and of course budget. We are always willing to discuss your own ideas. Vegetarians and special diets are happily catered for.

A cheese platter per table or cheese course per person can also be included if required.

All the dishes on our menus are freshly prepared using wherever possible locally sourced ingredients.

## Homemade Roasted Red Pepper and Tomato Soup

Made with fresh local ingredients

## Italian Meat Platter

Garlic sausage, salami, parma ham, gherkins, olives and balsamic dressing

## Poached Suprême of Chicken

With a wild mushroom and tarragon cream sauce  
Panache of seasonal vegetables and roast potatoes

## Roast Chicken Breast

Stuffed with apricots and served with an orange and kumquat glaze  
Panache of seasonal vegetables and new potatoes

## Homemade Brandy Snap Basket

Filled with maple ice cream and seasonal fruits

## Homemade Profiteroles

Filled with pastry cream and topped with warm chocolate sauce

## Freshly Brewed Columbian Coffee

With chocolates

# Fork buffet



## Fork Buffet **Menu A**

### Duo of Melon

A fan of honeydew and Charantais melon  
with a raspberry coulis

### Roast Sirloin of Beef

### Roast Breast of Chicken

### Honey Roasted Ham

**with** Beetroot and rocket salad

Sun dried tomato couscous with olives

Potato salad with baby spring onions

Tomato and mozzarella salad

Mixed leaf salad with cucumber and sweet peppers

Hot buttered new potatoes with mint

### Homemade Profiteroles

With a Belgian chocolate sauce

### Freshly Ground Coffee

Served with chocolates

## Fork Buffet **Menu B**

### Chicken Liver Parfait

With a red onion chutney

### Whole Dressed Salmon

### Roast Sirloin of Beef

### Roast Breast of Chicken

### Honey Roasted Ham

### Roasted Red Pepper Quiche

**with** Three bean salad with vinaigrette

Pesto pasta salad

Caesar salad

Salad Nicoise

Mixed leaf salad with cucumber and sweet peppers

Hot buttered new potatoes with mint

### Tuille Basket

Filled with honeycomb ice cream and chopped pecans  
and surrounded by a hot apple and cinnamon coulis

### Freshly Ground Coffee

Served with chocolates

# Vegetarian suggestions

## Intermediate course selection



### Vegetarian Suggestions

#### Mushroom and Artichoke Ragout

Finished with garlic, cream, dill and presented in a puff pastry case

#### Roasted Vegetable En Croûte

Strips of vegetables wrapped with puff pastry and served on a red pepper coulis

#### Mushroom Risotto

Wild and field mushrooms with sweet peppers and grilled courgette

#### Stuffed Vine Leaves

Filled with Italian ricotta cheese and presented upon a rich tomato concasse

#### Individual Vegetable and Bean Hotpot

Flageolet and red kidney beans, sautéed with a selection of vegetables, finished in a creamy sauce and topped with sliced potatoes

#### Asparagus and Brie Parcel

Wrapped in filo pastry and presented on a spicy bean sauce

### Intermediate Course Selection

Choose from champagne, lemon, raspberry, orange, pineapple and lime

£2.75

#### Cheese Selection

A variety of English and world cheeses, garnished with celery and grapes served with walnut bread and home-made chutney

£4.50

#### A Selection of Petit Fours/Chocolate

£2.50

*“Our vegan guest proclaimed her meal was the best she had ever eaten”*

# Evening **Finger** **Buffet Selection**



## **Finger Buffet A** **The Valley**

Assorted cocktail sandwiches, sausage rolls, vol-au-vents filled with prawns in a marie rose sauce, mini quiche, spicy chicken wings, crisps and peanuts

## **Finger Buffet B** **The Avon**

Assorted cocktail sandwiches, marinated chicken drumsticks, sausage rolls, cheese and tomato topped French bread pizza, filled spinach wraps with smoked chicken and mayonnaise

## **Finger Buffet C** **The Wiltshire**

Assorted topped French stick, deep fried breaded prawns, cheese scone topped with sun dried tomatoes and Parma ham, goats' cheese en croûte with a mango salsa, deep fried breaded plaice goujons with dips, garlic and herb ciabatta bites, Greek canapés, mini pastries, stuffed eggs topped with smoked salmon

## **Finger Buffet D** **The Somerset**

Open French stick, vegetarian quiche, Chinese spring rolls, pizza parcels, prawn fritters, pitta bread filled with tomato and sweet pepper salsa, crudités and dips, hot mozzarella melts, potato skins with dips, onion rings, pesto chicken filled vol-au-vents, mini spinach and leek strudel

# Drinks selection



## Arrival Drinks

Pimms	£3.95
Bucks Fizz	£3.95
With champagne	£6.45
Kir Royale	£4.45
With champagne	£7.95
Peach Bellini	£4.45
With champagne	£7.95
Sherry	£2.90
House Wine	£3.50
Dry, medium or red	
Punch	Alcoholic £3.45
	Non-alcoholic £2.75
Mulled Wine	£3.75

Prices are per glass

We offer wines from around the world, a detailed wine list is available on request

## Champagne

### Piper-Heidsieck Brut

Young, lively fruit flavours and a fresh, vivid aroma characterise this attractive champagne. A favourite of royal courts in Europe.

£33.95

### Piper-Heidsieck Rose Sauvage Brut

Fresh, red berry aromas and a hint of spice on the nose. Made from mainly Pinot grapes, the palate is well structured with hints of ripe red fruit flavours and a crisp, lively nose.

£37.95

## Sparkling Wine

### Asti Spumante, S. Orsola

An elegant Italian wine, yet with a richly fruity bouquet and a stylish grapey acidity on the finish.

£17.95

### Pigalle, Brut

A dry French sparkling white wine.

£17.95

## Canapé Selection



Sesame Prawn Toast

Gravlax Salmon Canapés

Baby Baked Potato  
with sour cream and caviar

Monkfish Pancetta  
Skewered with fresh rosemary

Crispy Coated Baby Corn Cobs

Asparagus Wrapped with Parma Ham

Choice of 4 Canapés £4.50 per person

Smoked Chicken Canapés

Choice of 6 Canapés £5.75 per person

Prawn or vegetable Purses

Choice of 8 Canapés £6.95 per person

Quail Egg and Dill Mayonnaise

Honey Seasoned Cocktail Sausages

Aubergine Caviar on Crostini

Corncake with Mango Salsa

Chive Pancake with Crème Fraiche

*“We both are so truly grateful for  
everything that everybody did for  
us on our big day”*

## A venue for all seasons



We can also with great pleasure theme your wedding to the **season** in which you plan to marry.

Be greeted in the superb Georgian Lounge complete with roaring open fires, you and your guests may then enjoy glasses of hot mulled wine and roasted chestnuts together with perhaps little canapés with Brie and Cranberries and truly enter into the spirit of your very special day, remember the dream starts here....

Why not decorate the hotel with beautiful spring flowers, daffodils and crocus; perhaps enjoy the new **seasons** locally sourced ingredients on the Wedding Breakfast menu the possibilities are numerous.

In the Autumn, golds and red abound the gardens while the valley is awash in a blaze of Autumnal hues.

In summertime indulge yourself with an evening barbecue on our terrace and watch the sun set over the magnificent valley.

At the Limpley Stoke anything is possible.

*“Many of our guests are still singing your praises to this day”*

## Why not **stay** the night?

With 60 ensuite stylishly furnished bedrooms we can ensure your guests enjoy your day to the full.

We offer privileged accommodation rates if your guests would like to stay the night and make a weekend break whilst enjoying your wedding reception.

Special rates are available when booking for more than one night, why not stay the Sunday night for just £20 per person, bed & breakfast?

Have time to explore the delightful village of Limpley Stoke or stroll the Kennet and Avon canal and complete your celebration with lunch at our very own Hop Pole Inn situated at the bottom of the hotel's drive.

The Hop Pole Inn, a traditional coaching inn dating to the XVI Century, serves real ales, fine wines and home cooked food.



**One Night Stay**    £32.50 per person

Double or Twin Occupancy  
Bed and Breakfast

**One Night Stay**    £44.50 per person

Single Occupancy  
Bed and Breakfast

*“A big thank you for giving us the most memorable and perfect wedding day”*

**Best Western Limpley Stoke Hotel**

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