Hilton at St George’s Park
Traditional Weddings
Congratulations on your forthcoming nuptials, we are delighted to celebrate your special day, and look forward to welcoming you to Hilton at St George’s Park.

Centrally located at the heart of the beautiful National Forest, Hilton at St. George’s Park forms part of the FA’s National Football Centre. Set amidst rolling countryside within a 330-acre setting, the picturesque landscape of St. George’s Park provides the perfect backdrop for weddings of all shapes and sizes. Coupled with stunning architecture and a tranquil ambience, the Hilton hotel forms a must-see venue for those planning their wedding nuptials.

Let us help you create the wedding of your dreams, with a team of dedicated professionals taking care of every detail. At Hilton we know how important it is to create an experience that truly reflects you and your partnership. We will support you every step of the way with our great expertise along with our tailored self-catered packages to ensure we make your special day truly memorable.
Conveniently located between Derby and Birmingham, with our striking architecture we will offer a flawless backdrop for your wedding. Adjacent to the National Football Centre, our hotel offers an unrivalled opportunity to add a touch of sporting magic to your day. With 350 car parking spaces located at our hotel, parking for you and your guests can be easily accessed.

After a long, exciting day, your guests can relax in one of our 228 beautifully appointed guest rooms and suites. We can offer your guests the option to book online and receive preferential rates and complimentary access to our health club and spa. A honeymoon suite for the bride and groom is also available.

All residential guests receive access to the Health Club and Spa featuring a well-equipped gym, 17m pool with bubble pool, sauna, steam room, experience shower and ice fountain. A range of treatments are available in our decadent spa area.
The Sir Bobby Robson Ballroom

Featuring its own exclusive lobby area, cloakroom and bar facilities, the Sir Bobby Robson Ballroom is an ideal venue for receptions for up to 320 wedding guests. The flexible space is easily split into four separate rooms and benefits from built-in audio visual equipment, PA system, mood lighting and data projectors. The floor-to-ceiling windows and external balcony provide natural light and panoramic views across the scenic countryside.

A function bar can be provided for your celebration which carries a minimum bar spend of £500.00.
OUR WEDDING Packages
CIVIL CEREMONIES
Details

Hilton at George’s Park has a licence granted by Staffordshire County Council and can offer an array of beautiful suites to host your civil wedding ceremony. Our fully air conditioned Ceremony Suites can accommodate up to 400 guests.

Please note that the below charges do not include the fee for the attendance of the Superintendent Registrar as this is paid directly to them. You are required to give notice to the Superintendent Registrar of the district of Staffordshire. Contact 0300 111 8001 or email registrarsenquiries@staffordshire.gov.uk

Civil Ceremony Suite Costs
All rates are inclusive of VAT at the current rate.

- **Graham Taylor suite**: £500.00 – maximum of 40 guests
- **Terry Venables suite**: £500.00 – maximum of 60 guests
- **Howard Wilkinson suite**: £500.00 – maximum of 60 guests
- **Executive Drum suite**: £500.00 – maximum of 60 guests
- **Sir Bobby Robson Ballroom**: £500.00 – maximum of 400 guests

Please speak to your dedicated Event Planner for further details.
**WEDDING PACKAGE**

**Inclusions**

- Use of the Sir Bobby Robson lobby for drinks and canapés
- Use of the Sir Bobby Robson Ballroom and bar
- Red carpet on arrival
- Glass of champagne for the Bride and Groom on Arrival
- Square cake stand base & knife
- Your selected three course menu including coffee
- White Linen and white napkins
- Personalised table plan and menus
- Complimentary car parking for guests and space for coach parking
- Use of St George’s Park grounds for photographs
- Dance floor and staging if required
- Storage room
- Complimentary menu tasting
- Reduced accommodation rates for wedding party and online booking tool
- Overnight bed & breakfast for the happy couple in our one of our contemporary suites

**2018 Price - £79.00 per person**  
**2019 Price - £81.00 per person**

Our wedding package is based on a minimum of 70 guests for the day package and 150 for the evening buffet – the function space allocated will be relevant to the number of guests attending the wedding.
Please select the **same one starter, one main course and one dessert** to form your set menu for your whole party.

Choice menus are available for minimum numbers of 50 or more guests, at an additional cost if agreed.

**SILVER MENU – included in the package**

**Starters/Soups**
- Sweet potato soup
- Roasted pepper with lemon & thyme pesto
- Ham hock terrine with piccalilli
- Cantaloupe melon, minted mascarpone and fresh berry compote
- Thai spiced roasted salmon salad, lime yoghurt, tom yum prawn

**Main Courses**
- Roast loin of pork, potato gratin, honey and thyme cream sauce
- Char grilled chicken, Provencal vegetables, sweet potato mash, pesto cream
- Fillet of salmon, ciabatta, basil and parmesan crumble, roast tomato coulis
- Hickory slow cooked beef, sarladaise potato, red wine and tobacco onions

All served with fresh market vegetables

**Vegetarian Options**
- Roasted pepper linguine with artichokes and walnuts
- Caramelised onion and goats cheese tart, wild rocket and balsamic dressing
- Root vegetable gratin, artichoke and wild mushroom cream
- Vegetable and chickpea tagine, lemon cous cous, toasted pitta

**Desserts**
- Chocolate ganache tart, vanilla mascarpone
- Lemon & lime cheesecake
- Strawberry champagne torte
- Profiteroles served with dark chocolate sauce

**Coffee and Mints**
WEDDING BREAKFAST

Menu

GOLD MENU - £10.00 supplement per person

Starters/Soups
Red lentil and coconut soup, croutons and parmesan cheese
Baked peppered goats cheese, served on garlic ciabatta, rocket salad and black olive tapenade
Rillettes of duck, spiced fig relish and bruschetta
Crayfish and prawn salad with Marie rose

Main Courses
Roast loin of pork, potato gratin, honey and thyme cream sauce
Supreme of chicken, filled with goat’s cheese, wrapped in bacon with a wild mushroom and red wine sauce
Poached salmon, grilled asparagus, chive & horseradish potato cake, champagne sauce
Braised shoulder of lamb, smashed parsnips, smoked bacon, glazed shallots, redcurrant sauce

All served with fresh market vegetables

Vegetarian Options
Potato dumplings with peppers, courgettes, broad beans, tomato & basil sauce
Root vegetable gratin, artichoke and wild mushroom cream
Risotto Milanese with wild mushrooms, white truffle oil and pecorino shavings
Five bean cassoulet with griddled polenta

Desserts
Strawberry champagne torte
Profiteroles served with dark chocolate sauce
Trio of chocolate pyramid with mango syrup
Passion fruit and orange tear drop mousse

Coffee and Mints
WEDDING BREAKFAST

Menu

PLATINUM MENU - £20.00 supplement per person

Starters
Celeriac & wild mushroom soup with truffle oil
Scottish smoked salmon timbale, herb salad and dill cream
Cured meat platter- Italian cold meats, roasted piquillo pepper with cream cheese, green chillies, marinated olives, balsamic onions and focaccia bread
Marinated vegetable platter, grilled aubergine, stuffed vine leaves, grilled zucchini, artichokes, balsamic onions and tomato focaccia bread

Main Courses
Pistachio crusted lamb rack, minted pea puree, redcurrant and ginger jus
Rump of lamb with dauphinoise potatoes, green beans wrapped in pancetta, rose wine & pan juices.
Fillet of beef, thyme and horseradish fondant, fine beans in pancetta, honey glazed carrots, Madeira sauce
Fillets of sea bass, sweet potato nicoise, black olive tapenade, lemon balm butter sauce
Duo of duck, five spice roasted breast and confit leg, butternut squash puree, marmalade glaze

All served with fresh market vegetables

Vegetarian Options
Thai green vegetable curry with coconut rice, naan bread
Four cheese tortellini, butternut squash, sun dried tomato and basil cream sauce
Mushroom & tarragon strudel with crushed new potatoes & Madeira Sauce
Walnut & gorgonzola tortellini with rocket leaves & truffle oil

Desserts
Passion fruit and orange tear drop mousse
Salted caramel and chocolate cheesecake, white chocolate sauce
English cheeses served with grapes, celery and savoury biscuits
Chocolate sphere with lemon posset

Coffee and Petit Fours
Why not treat your guests with Canapés with arrival drinks by choosing from the selection below.

**COLD CANAPÉS**
- Bocconici, avocado in tomato basil boat
- Crab, dill and red pepper shell
- Duck & orange marmalade boat
- Garlic & chilli prawn cucumber
- King prawn on bouchette noir
- Parma ham & melon on toasted ciabatta
- Smoked salmon mousse on bouchette noir
- Spicy chicken & walnut shell
- Toasted baguette, cream cheese & tomato pesto
- Tomato & basil bruschetta

**HOT CANAPÉS**
- Baked cottage pies
- Crispy vegetable parcels
- Duck and hoisin spring roll
- Haddock and gruyere pastry bites
- Individual steak pies
- Japanese bubbly coated king prawn
- Mini chicken & bacon pies
- Steak and stilton rosti
- Vegetable dimsum
- Yorkshire puddings and roast beef

4 items @ £12.95 per person
6 items @ £16.95 per person
WEDDING BREAKFAST

Children’s Menu

Please select 1 choice for all children in your party, excluding vegetarian and special dietary requirements.

STARTERS
Fresh fruit platter served with raspberry coulis
Heinz cream of tomato soup
Chicken pâté served with wholemeal toast

MAINS COURSES
Penne served with vegetables and tomato sauce, topped with cheese
Roast chicken breast served with mashed potatoes/French fries and vegetables
Chicken nuggets served with French fries
Steamed salmon Served with vegetables, and new potatoes
Beef burger served with French fries
Fish Fingers served with French fries and baked beans

DESSERTS
Chocolate pudding served with chocolate sauce
Bananas and custard
Fresh fruit salad
Ice cream

Children 12 and under @ £15.95 per child OR Half Portion of the selected adult menu at half price
Children 4 years & under – Complimentary

Children’s Drinks Package - £6.95 per child
Reception Drink
Glass of Appletiser
Wedding Breakfast drink
Glass of Orange Juice
Toast drink
Glass of Lemonade/Coke
EVENING RECEPTION

Package

Use of the Sir Bobby Robson Lobby for pre-dinner drinks & canapés
Use of the Sir Bobby Robson Ballroom
Availability of the Sir Bobby Robson Ballroom bar
Designated Event Planner
Red carpet on arrival
Square cake stand base & knife
Your selected buffet menu
White linen and white napkins
Personalised table plan and menus
Designated complimentary car parking for guests and space for coach parking
Use of St George’s Park grounds for photographs (please speak to your Event Planner for details)
Dancefloor and staging if required
Reduced accommodation rates for wedding party and online booking tool for guests to book their own rooms

Minimum numbers of 150 guests applies for the above

Evening Buffet Menu Price

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<th>Menu Description</th>
<th>Price</th>
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<td>£18.95 (6 items)</td>
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<td>£24.95 (8 items)</td>
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Ballroom Room Hire

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EVENING BUFFET
Menu

Please select from the items below to form your menu:

- Cocktail sandwich selection
  - Chicken tikka
  - Sausage rolls
- Toasted bruschetta with red onion, mozzarella, tomatoes, basil & garlic
- Mini savoury tartlets
- Southern fried chicken drumsticks
- Cajun breaded mushrooms
- Vegetable spring rolls
- Sesame prawn toast
- Lamb kofta and chutney
- Tempura prawns
- Garlic bread with Monterey Jack cheese
- Chipolatas in honey and ginger
- Onion bhajis
- Vegetable quiche
- Crisps and nachos
- Mini Melton Mowbray pork pies
- Cheese & tomato pizza
- Chicken satay sticks
- Tempura vegetables with sweet chilli dipping sauce
- Tzatziki, houmous, taramasalata with warm strips of pitta bread
- Barbecue baby back ribs
- Chunky fresh fruit platter
- Platter of British cheese and biscuits

£18.95 per person (please choose 6 items)**
£24.95 per person (please choose 8 items)**
£28.95 per person (please choose 10 items)**

** Additional Room Hire prices will apply should the Evening Buffet be taken for less than 150 guests and/or without a Wedding Breakfast
**WEDDING BEVERAGE Packages**

**Drinks Package One - £25.00 per person**
- Glass of chilled sparkling wine on arrival
- Two glasses of red or white wine served with the meal
- Glass of Champagne for the toast

**Drinks Package Two - £32.00 per person**
- Glass of Kir Royale on arrival
- Two glasses of red or white wine served with the meal
- Bottled mineral water on the tables
- Glass of Champagne for the toast

**English Summer Garden Package - £28.95 per person**
- Arrival English garden cocktail
  (Hendricks Gin shaken with cucumber, elderflower, mint, apple & lemon juice)
- Two glasses of red or white wine served with the meal
- Glass of Champagne for the toast

**Winter Warmer Package - £28.95 per person**
- Arrival handmade mulled wine & mini mince pies
- Two glasses of red or white wine served with the meal
- Glass of Champagne for the toast

For individual Arrival, Wedding Breakfast and Toast drinks, please see our wine menu.
SOMETHING A LITTLE Different

Drinks packages can be personalised to suit your requirements, we are happy to work with you to create your own bespoke drinks package inspired by your wedding colours/themes and personal tastes. Please speak with your Event Planner for further details. A range of non-alcoholic and additional drinks can also be pre-ordered with your Event Planner.

**Cocktails**
- Saint Clements: £3.30
- Bucks Fizz: £6.50
- Woo Woo: £8.40
- Peach Ginger Bellini: £8.40
- Mojito: £8.50
- Cosmopolitan: £8.50

**Seasonal Selection**
- Perfect Pimm’s Cup: £5.90
- Mulled Wine: £6.50
- Sangria: £6.90
- The Original Hurricane: £7.50
- Vanilla, Pear, Vodka & Cocktail - £8.50

**Bucket List**
- Bucket of Mixed Beers (10 bottles) - £35.00
- WKD x 3 & Smirnoff Ice x 3 – £25.00
- Selection of Ales (6 mixed bottles) - £27.00

**Post Meal Drinks**
- Liqueurs, brandy, whisky and port from £5.30

Please note the hotel reserves the right to alter prices and replace items if required.
ACCOMMODATION

Personalised Online Group

We can offer an allocation of bedrooms at a preferential rate for your wedding guests to book upon your request. We will release any accommodation reserved that has not been booked two calendar months before your wedding at no charge. After this date guests will still be able to book on the preferential rates, subject to availability. We can also offer you your very own unique online website for guests to book their rooms online using a Personalised Online Group (POG).

**Hilton Guestrooms**
- Single Occupancy – from £100.00 per room
- Double Occupancy – from £120.00 per room

**Compact Guestrooms**
- Single Occupancy – from £85.00 per room
- Double Occupancy – from £95.00 per room

All guests must guarantee their bookings with a credit or debit card and will be responsible for settling their own accounts, inclusive of extras on departure.

**Benefits to you:**
- Hassle free
- Personalised to you
- Guaranteed accommodation for your guests

Please note the above rates are subject to availability at the time of request. The check in time is from 3.00pm and the check-out time is 12.00 noon. Day let changing rooms are also available at £100.00 each available from 0900 - 1800 – Subject to availability. Early arrival into the day let changing room cannot be guaranteed.
SUGGESTED PLANNING

Time Line...

• **Now** – Contact the hotel to arrange a show round, meet your dedicated Event Planner and discuss your specific requirements.

• **Next** - Book venue, sign contract and pay the 25% deposit.

• Begin making decisions regarding which suppliers you want to use for your cake, flowers, discos and bands – please see our preferred suppliers list. Attend a Wedding Fayre to help you make those important decisions.

• **9 months prior** to date we will arrange your personalised accommodation website for your guests to book their bedrooms.

• **4 months prior** to your wedding date arrange your personal menu tasting and consultation with our Chef to discuss your menu requirements. Discuss your arrangements with your Event Planner.

• **3 months prior** to wedding, your 50% balance invoice will be due.

• **4-6 weeks prior** - Meet with your Event Planner to discuss final details and provide a detailed list of all your suppliers. Decide on timings and menu choices. After this your Event Planner will send you your Function sheets detailing every aspect of your special Day. We request that you read this carefully and notify your Event Wedding Planner of any changes or amendments. Your invoice will be sent to you at this stage detailing a breakdown of the final costs.

• **4 weeks prior** – Remaining 25% deposit will be due.

• **2 weeks prior** to date you will meet with your Event Planner and Event manager. This is the person who will manage your wedding day. Discuss any last minute arrangements, we will require final numbers for the day and of any special dietary requirements and any other special requirements.

• **1 day prior** to your wedding date you can deliver any table decorations, seating plans, favours, wedding cake, gifts for us to store for you.
CONTACT

Our Team

Office is open between 8:00am – 6:00pm Monday to Friday.

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