

2025 - 2026



THE STROUD

HOTEL KITCHEN BAR

WEDDING PACK





A LITTLE BIT ABOUT US

Nestled in the heart of the scenic countryside, The Stroud Hotel is more than just a destination - it's where unforgettable moments are made. With a legacy of elegance and charm, our historic venue offers a perfect blend of timeless sophistication and modern luxury.

At The Stroud Hotel, we understand that your wedding day is one of life's most cherished milestones. That's why we're dedicated to curating an experience as unique and special as your love story. From our breathtaking event space to our award-winning hospitality team, every detail is designed to make your day truly extraordinary.

Whether you envision an intimate gathering or a grand celebration, our versatile spaces and stunning natural surroundings provide the perfect backdrop for your dream wedding. At The Stroud Hotel, your happily-ever-after begins here.

OUR EVENT SPACE



We have 4 beautiful 6ft tables that can fit up to 10 guests. With or without table linen these are perfect for social gatherings and set menu events.

we also have rectangular tables are a favourite of many. They can be arranged completely bespoke whether its long uniform tables or scattered social seating.



PRIVATE BAR

The private bar is the perfect touch to any event. Fully stocked with your favourite wines and soft drinks, draughtmaster taps and a wide range of spirits.

OTHER SPACES



THE RESTAURANT

Elevate your event by adding our restaurant to the function room, creating a seamless space for dining, drinks, and celebration. Enjoy the best of both worlds - an intimate setting for your gathering with the added buzz of our restaurant atmosphere. More room, more flavor, more unforgettable moments!



BUCKNALL BAR

Raise a glass to unforgettable celebrations at the Bucknall Bar! You and your guests can enjoy a private, stylish setting, perfectly suited for weddings, parties, and special occasions. Sip on bubbles, soak in the lively atmosphere, and make memories that last a lifetime. Cheers to a night that's all yours!



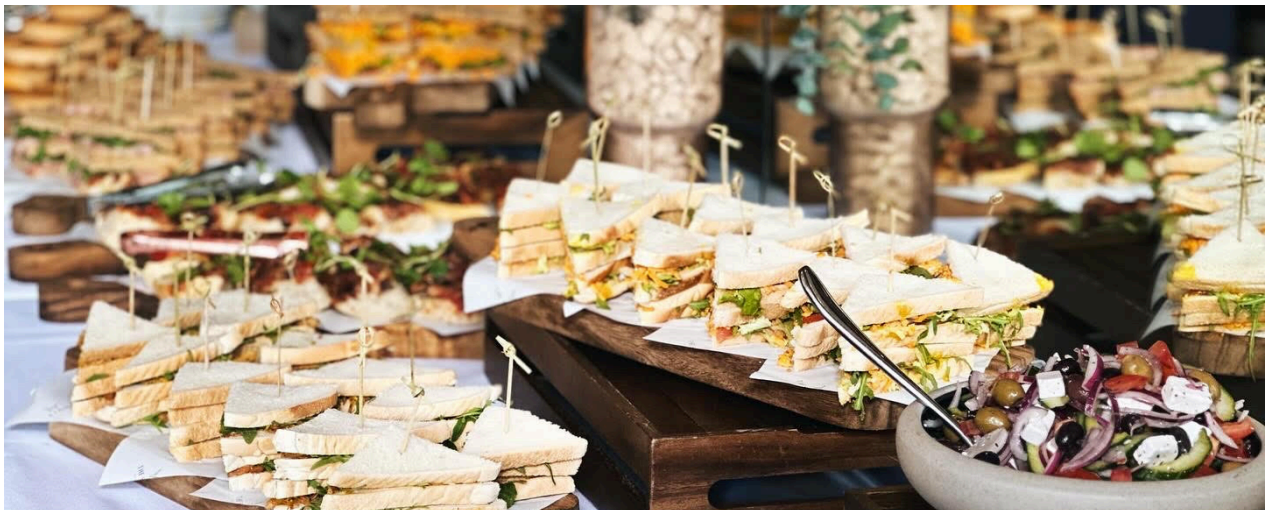
OUR SECRET GARDEN

Celebrate your special day in The Secret Garden - a hidden gem where lush greenery and intimate charm set the perfect scene. Toast to forever with a glass of bubbles in hand, surrounded by the soft glow of fairy lights and the laughter of loved ones. A timeless setting for unforgettable moments

WHAT'S ON THE MENU?



CANAPE'S



BUFFET



SET MENU

CANAPE MENU

Paprika and parmesan cheese straws v

Crisp bocconcini, pesto dressing v

Whipped honey feta, cucumber, fennel cress vg/gf

Serrano ham croquette

Confit duck spring rolls, hoi sin

House smoked chicken wings, bbq glaze

Truffle and wild mushroom arancini, tarragon, mozzarella v/gf

Tempura broccoli, sesame glaze vg/gf

Chicken liver and armanac parfait, red onion compote, olive oil crostini

Pickled cucumber, roasted pepper houmous vg/gf

Truffle & chive devilled egg v/gf

Smoked haddock chowder croquettes

Pressed smoked chicken and raisin terrine, pickled cherry, crostini

Mini Yorkshire pudding, rare roast beef & horseradish

Aged beef sliders, shed relish

BBQ Pulled pork sliders, red slaw

Jalapeno and mozzarella poppers gfa

House smoked salmon, cream cheese, blini, caviar

California sushi roll, wasabi soy glaze gf

Smoked BBQ short rib bao bun, bread and butter pickle, ginger slaw

Double chocolate brownie bites

Pistachio donuts, cinnamon sugar

Lemon and strawberry tartlet

New York baked vanilla cheesecake, blueberry gf

BUFFET MENU

SANDWICHES gfa

Braised ham hock, wholegrain mustard and rocket

Roasted houmous, pickled cucumber and rocket vg

Truffled egg mayonnaise, cress v

Mature local cheddar cheese, piccalilli, tomato and lettuce v

Smoked chicken, lettuce, red onions and black garlic aioli

Smoked streaky bacon, lettuce, tomato, mayonnaise

SHARE PLATES

Spinach and smoked cheddar quiche v

House smoked BBQ chicken wings gf

House smoked BBQ cauliflower “wings” vg/gf

Braised ham hock and shallot quiche

Pork, apple and roasted onion sausage roll

Roasted aubergine and smoked garlic bruschetta vg/gfa

Smoked haddock and chive chowder croquettes

Honey glazed caramelised onion smoked sausage bites

Mini falafel bite

SIDE PLATES

Coronation rice, cucumber, raisins vg/gf

Skin on seasoned fries vg/gf

Tomato, courgette and pepper pesto penne pasta v/gfa/vga

Greek salad, cucumber, vegan feta, red onion and black olives vg/gf

Marinated five bean, sweetcorn and beetroot salad vg

Morrocan spiced roasted vegetable cous cous vg

Quinoa, apple, carrot, fennel and red cabbage salad, orange vinaigrette vg

Traditional coleslaw, wholegrain mustard mayo v

DESSERT OPTIONS

Mini Brownie bites

Double chocolate cookies

Mini lemon and jam tarts

Maple and sultana mini flapjack bites vg

SET MENU 1

STARTER:

Lemon and thyme Breaded English brie , roasted tomato and smoked onion chutney v

Seasonal Soup of the day , Maldon salted butter and dunking bread gfa/vga

Prosciutto, honey & whipped goats curd , roasted almond, sourdough toasts gfa

Smoked tofu tortilla, spring onion, roasted chilli and peanut oil

MAIN COURSE:

Perfectly Roasted Picanha steak , Thyme and garlic roasties , seasonal vegetables,
traditional gravy gf

House smoked chicken supreme , Thyme and garlic roasties , seasonal vegetables ,
traditional gravy gf

Vegan Wellington , whipped thyme mash potato, vegan gravy and seasonal
vegetables vg

Local Trout fillet, crushed new potatoes , charred gem lettuce and lobster creme

DESSERT:

White chocolate brownie, chocolate fudge sauce

Seasonal Eton mess, Chantilly crème , vanilla ice cream

Blueberry and vanilla brulee, almond tuile

Tarte au Citroën , fresh raspberries, raspberry jel

SET MENU 2

STARTER:

Twice baked cheddar and chive soufflé , spinach , whole grain mustard crème

Beetroot and feta cheese salad , radish , pear , honey and lime vinaigrette vg

Lime and chilli marinated king prawns , tapioca crisp , roasted corn mayo

Wild Mushroom arancini, spiced tomato dressing , shaved parmesan

MAIN COURSE:

Roasted Lamb rump , parmesan creamed potato, tender stem broccoli, port and mint jus
Grilled dry aged Sirloin steak (served pink or cooked through) smoked peppercorn sauce,
skin on fries , watercress

Roasted cauliflower steak , purple cauliflower puree , tofu , pomegranate, curry oil

Seared sesame tuna steak , Asian stir fry noodles, spring onion , fresh chilli , miso dressing

DESSERT:

Coconut and lime pannacotta , vanilla poached rhubarb vg/gf

Apple and pear crumble , granola topping , honeycomb ice cream v

Warm Date and rum sticky pudding , butterscotch sauce , pouring double cream v

Double chocolate brownie , hot fudge sauce , cornflake ice cream v

SET MENU 3

STARTERS:

Poached lobster and king prawn cocktail , pickled cucumber , tomato , “bloody” Marie rose

BBQ braised Jackfruit tacos , pickled pink ginger , spring onion , coriander

Foie gras and ham hock terrine , pickled baby vegetables , melba toast

Thyme and garlic studded individual camembert , sour dough dunking bread , tomato and chilli chutney

MAIN COURSES:

Wood-Fired butternut squash , Lovage Gremolata, vegan feta Curd, Fermented Chilli Sauce
& Toasted Pumpkin Seeds

Honey glazed duck breast , pressed potato and roast garlic terrine , sugar snaps , griottine
cherry jus

Roasted Salmon Wellington, Chive mash potato , broccoli , caviar hollandaise

Grilled 6oz Fillet steak (served pink or cooked through) creamed mash potato , seasonal
baby vegetables , truffle & celeriac puree , red wine jus

DESSERT:

Rainbow cloud sponge , lime curd , lychee , fresh raspberry vg

Malted Millionaire tart , maldon salted caramel , honeycomb , Chantilly crème

Lemongrass and raspberry brulee , vanilla shortbread

Warm decadent chocolate fondant , brandy macerated black cherries , milk ice cream

FOOD & BEVERAGE

OPTION 1	OPTION 2	OPTION 3	OPTION 4
From £65pp	From £95 per person	From £120 per person	From £140 per person
Glass of prosecco for reception Buffet Glass of wine Evening dining: Bacon or Sausage Baps (add on option £5pp) Unlimited soft drinks (See T&Cs)	3 canapés Glass of prosecco for reception 3 course wedding breakfast Glass of wine Evening dining: Bacon or Sausage Baps (add on option £5pp) Unlimited soft drinks (See T&Cs)	4 canapés Glass of prosecco for reception 3 course wedding breakfast 1/2 bottle of wine Evening dining: Bacon or Sausage Baps (add on option £5pp) Unlimited soft drinks (See T&Cs)	5 canapés Glass of prosecco for reception 3 course wedding breakfast 1/2 bottle of wine Glass of prosecco to toast Evening dining: Bacon or Sausage Baps (add on option £5pp) Unlimited soft drinks (See T&Cs) Tea/Coffee
*PLEASE NOTE ON SPECIAL DAYS SUCH AS BANK HOLIDAYS, CHRISTMAS AND NEW YEARS PRICES MAY ALTER. **ALL ROOMS ARE INCLUSIVE OF BREAKFAST.			



HOTEL & VENUE

JANUARY | FEBRUARY | MARCH
SEPTEMBER | OCTOBER | NOVEMBER

OPTION 1	OPTION 2	OPTION 3
£1000 standard charge to include - Exclusive hire of our event space and a private bar with a dedicated team to host your day • Tables, chairs, linen & AV system. • 5 Bedrooms included • A dedicated Events Manager and team to make your dreams come to life.	£1650 standard charge to include - Exclusive hire of our event space and a private bar with a dedicated team to host your day • Tables, chairs, linen & AV system. • 9 Bedrooms and a discounted price for the Butterfly Suite for the Bride and Groom on their wedding night • A dedicated Events Manager and team to make your dreams come to life.	£1950 standard charge to include - Exclusive hire of our event space and a private bar with a dedicated team to host your day • Tables, chairs, linen & AV system. • 12 Bedrooms and a complementary night for the bride and groom in the Butterfly suite • A dedicated Events Manager and team to make your dreams come to life.



HOTEL & VENUE

APRIL | MAY | JUNE | JULY | AUGUST | DECEMBER

OPTION 1	OPTION 2	OPTION 3
£1250 standard charge to include - Exclusive hire of our event space and a private bar with a dedicated team to host your day • Tables, chairs, linen & AV system. • 5 Bedrooms included • A dedicated Events Manager and team to make your dreams come to life.	£2250 standard charge to include - Exclusive hire of our event space and a private bar with a dedicated team to host your day • Tables, chairs, linen & AV system. • 9 Bedrooms and a discounted price for the Butterfly Suite for the Bride and Groom on their wedding night • A dedicated Events Manager and team to make your dreams come to life.	£2650 standard charge to include - Exclusive hire of our event space and a private bar with a dedicated team to host your day • Tables, chairs, linen & AV system. • 12 Bedrooms and a complementary night for the bride and groom in the Butterfly suite • A dedicated Events Manager and team to make your dreams come to life.





WHO WE WORK WITH

We work with a handpicked selection of trusted suppliers - from florists to photographers to entertainment - Bringing every detail of your celebration to life. Together, we make magic happen!

LILYPAD FLORIST

CONTACT: [01453 840900](tel:01453840900)

Bringing blooms to life with Lilypad Florist. Mandy and the team's stunning floral designs add the perfect touch of elegance and charm to any event, from romantic weddings to intimate gatherings. Beautiful flowers, beautifully arranged!

PARTY ON UP DECOR

CONTACT: [01453 759660](tel:01453759660)

Party On Up brings the wow factor to every celebration! From eye-catching balloon displays to stylish décor, they create the perfect atmosphere for your special event. Let's make it unforgettable!

JAMES BEDFORD PHOTOGRAPHY

CONTACT: [07956 878988](tel:07956878988)

Capturing moments, creating memories - James Bedford Photography brings your special day to life with stunning, timeless images. From candid smiles to breathtaking portraits, every shot tells your story beautifully.



FREQUENTLY ASKED QUESTIONS

Got questions about your big day? See below for our most commonly asked questions. If you have any questions or queries please do not hesitate to reach out to your events planner

CAN WE BRING OUR OWN WEDDING DECORATIONS?

Of course! You are more than welcome to add your personal touches. You may dress your exclusive areas to your wishes, it's your special day, your way! Please be aware that we do not permit tacks, nails, pins & blu tac as these may cause damage. No table confetti permitted.

DO YOU ALLOW CORKAGE?

Yes we do, please discuss with our events planner in your planning sessions.

WHEN CAN I CHECK IN AND OUT OF THE HOTEL?

Check in is between 3pm and 11pm, Checkout is by 11am. Please note, late checkout and early check in is available at an extra charge

DO YOU HAVE PARKING?

Due to our central location, we have very limited free parking; however the train station next door has plenty of spaces for around £3 per 24 hours

THE STROUD HOTEL

STATION ROAD

STROUD

GLOUCESTERSHIRE

GL5 3DX

YOUR HAPPILY EVER AFTER
STARTS HERE

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