



Special Occasions

There's nothing quite like a good event or celebration and with our beautiful scenic location amidst 10 acres of spacious landscaped grounds between Windsor and Ascot, we have the perfect setting.

When you're planning an event or celebration, the right location can make all the difference. At Stirrups, our scenic 10 acre grounds located between Windsor and Ascot provides you with the ideal venue for any occasion.

So whether you're celebrating your Wedding Anniversary, treating your company to an unforgettable Christmas party or looking to escape the city and retreat to the countryside for some well-needed team bonding exercises, our superb team will be on hand to provide everything from fabulous food, amazing wines and attentive service.

Whatever the occasion, we want to ensure you have the most memorable experience possible.

Our two function suites The Floyd and Windsor, both boast flexible spaces which can be tailored to ensure your event is as unique as you are.

Keen to find some breathing space?

You can even enjoy your celebration in our beautiful grounds.

Add in some special bedroom rates for function guests and we have the destination that's sure to impress.

Our experienced Banqueting Team will work closely with you to ensure every detail is taken care of, allowing you to focus on what really matters – celebrating!



Hotel – Bar – Restaurant – Venue



Ensuring that Perfect Start



Our Head Chef, Lampa Mortimer and her young, imaginative team have conjured up a large variety of delicious menus in order to entice and satisfy all tastes and budgets. When matched with Stirrups professional but friendly service, you can rest assured that your event will be a truly memorable one.

CANAPÉS

An impressive start to your function can be provided by a selection of elegant canapés to complement an arrival drink:

- Smoked Salmon Mousse on Brioche
- Butterfly King Prawns with Sweet Chilli Sauce
- Lamb Meatball & Mint Sauce
- Chicken Liver Pâté, Crostini
- Smoked Mackerel Mousse & Blinis
- Mini Vegetarian Quiche
- Tomato & Mozzarella Bites
- Pea & Almond Bruschetta
- Homemade Scotch Eggs
- Cracked Black Pepper & Cheese Straws
- Aubergine, Tahini, Goats Cheese & Almond Cup
- Grilled Asparagus wrapped in Pancetta

3 canapés per person charged from £9.95pp

4 canapés per person charged from £12.95pp

Alternatively, we can provide a selection of Crisps, Nuts and Olive Cocktails from £15.00 per bowl

PRE-DINNER DRINKS

Though you are welcome to order drinks at our well stocked bar, we would also be happy to serve your guests with pre-dinner reception drinks on arrival.

- Chilled Champagne
- Bucks Fizz / Champagne Cocktail
- Red & White Wine from our large Wine Selection
- Bottled Beers
- Pimm's & Lemonade
- Mulled Wine for Winter Functions
- Soft Drinks



A Served Banquet



We can provide a true culinary delight for any number of guests.

For parties over 25 guests, we ask that you choose one Starter, one Main Course and one Dessert from within the menu bands shown. For parties under 25 guests, we are able to provide a choice.

Please discuss this with one of our Duty Managers before making your menu selection. We would ask that you submit your pre-order 48 hours prior to your function.

STANDARD BANQUET FROM £39.50PP

Starters

- Soup of The Day
- Smoked Salmon & Prawn Terrine, Pickled Fennel, Capper Dressing
- Duo of Melon with Fresh Berries & Blackcurrant Purée
- Chicken & Pork Terrine filled with Pistachios & Cranberries, Crusty Bread

Desserts

- Chocolate Brownie & Vanilla Ice Cream
- Glazed Lemon Tart, Raspberry Sorbet
- Eton Mess & White Chocolate Cheesecake
- A Selection of Ice Creams & Sorbets

Coffee & Mints

Mains

- Pan Roasted Salmon, Rosti Potato, Grilled Courgette, Baby Carrots, White Wine Sauce
- Honey & Garlic Roast Pork Loin wrapped with Prosciutto, Crushed Leeks & Potatoes, Cider Sauce
- Corn Fed Chicken with Garlic & Tarragon, Dauphinoise Potato, Buttered Cabbage, Red Wine Sauce
- Country Vegetable & Cheese Bake, Seasonal Potato, Garlic Broccoli & Gravy (v)



A Served Banquet



DELUXE BANQUET FROM £48.50PP

A selection of Canapés (3pp)

Starters

- Soup of The Day
- Sloe Gin Cured Salmon, Dill, Honey, Artichoke, Orange & Lemon Dressing
- Smooth Chicken Liver Pâté, Micro Herbs, Red Onion Jam, Toasted Brioche
- Salad of Rocket, Beetroot, Pine Nuts, Feta with Balsamic Dressing

Desserts

- Raspberry Bakewell Tart, Vanilla Ice Cream
- Dark Chocolate Cheesecake with Orange Sauce, Chocolate Topping
- Mixed Berries Pavlova with Lemon Curd
- Ginger, Rum & Raisin Pudding

Coffee & Mints

Mains

- Slow Roasted Rump of Lamb, Dauphinoise Potato, Glazed Carrots, Minted Peas, Red Wine Jus
- Roast Duck Breast, Crushed New Potatoes, Green Beans, Blackberry, Port Jus
- Oven Baked Seabream, Crushed Leeks & Potatoes, Asparagus, Mustard & Tarragon Sauce
- Cumin Butternut Squash & Lentil Pastry Bake, Potato & Broccoli Cream (v)

PLATINUM BANQUET FROM £55.00PP

A selection of Canapés (3pp)

Starters

- Roasted Tomato & Basil Soup
- Scottish Smoked Salmon, Prawns & Mackerel Mousse, Celeriac Remoulade, Vinaigrette
- Duck Liver & Orange Parfait, Plum Chutney & Melba Toast
- Red Onion, Spinach & Goats Cheese Tart
- Refreshing Sorbet

Desserts

- Classic Vanilla Creme Brulee, Macaroon, Raspberry Sorbet
- Lemon Tart, Limoncello Cream
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
- Duo of Chocolate: Chocolate & Orange Tart / White Chocolate Cheesecake

Coffee & Mints





Make the most of our stunning 10 acre countryside setting and enjoy a slice of Summer... Whatever the weather! Our BBQ menus allow you to make the most of the sunshine in our gardens but with all weather options including our covered stretch marquee terrace, nothing will stop you making the most of a truly relaxed, social dining experience.

OUR BBQ PACKAGES

Standard BBQ - From £32.50pp

Choose 4 Mains & 4 Sides

Deluxe BBQ - From £35.00pp

Choose 5 Mains & 5 Sides

Platinum BBQ* - From £46.00pp

Choose 6 Mains & 6 Sides

*[The Platinum BBQ also includes 3 canapes per person]

Please note: The hotel reserves the right to cook and serve the BBQ indoors if the weather is inclement.

SIZZLING MAINS

- British Pork Sausages
 - Burger Station (Make Your Own)
 - Sticky Chinese Pork Ribs
 - Marinated Rump Steak
 - Sliced Chicken Skewers with Chimichuri Sauce
 - Halloumi & Vegetable Kebabs
 - Chicken Thighs with Lemongrass & Ginger
 - Teriyaki Salmon Kebab
 - Beef/Pork or Chicken Satay
 - Spiced Marinate Lamb Chops with Garlicky Yoghurt (Platinum BBQ only).
- (Vegetarian & Vegan options also available – Please ask for more details)

CHILLED SIDES

- Moroccan Rice Salad
- Caprice Salad
- Greek Salad
- Cobb Salad (Platinum BBQ only)
- Potato Salad
- House Salad
- Mango & Sweetcorn Salsa
- Steaming Jacket Potatoes
- Spiced Chickpea with Chopped Salad Coleslaw
- Assorted Bread

DESSERTS (1 Choice of)

- Chefs Selection of Mini Cakes
- Fruit Platter
- Strawberries & Cream (£3.00 supplement pp)



A Delicious Choice of Buffets



Stirrups is able to serve up a delectable choice of food for a party of any size with a large variety of Hot and Cold Buffets. By arrangement we are able to provide alternative finger buffet menus for smaller functions. Please discuss your requirements with the Duty Manager.

FORK BUFFET MENUS

Hot Buffet - From £28.50pp

A Selection of Any 3:

- Moroccan Lamb Tagine
- Stir Fried Chicken with Pepper, Onions & Carrots
- Garlic & Lemon Baked Salmon
- Slow Cooked Beef & Guinness Stew
- Thai Green Chicken Curry
- Spinach & Feta Pasta Bake

All served with Basmati Rice, House Salad, Potato Salad & Flat Bread

- Chefs Mini Desserts

Bowl Food - From £26.50pp

A Selection of Any 3 Canapes

Followed by a choice of 3 Main Courses:

- Mini Fish & Chips
- Mini Burgers
- Mini Vegan Burgers
- Thai Green Curry with Rice (bowl)
- Tortilla & Bean Chilli with Sour Cream
- Mushroom Risotto

FINGER BUFFET MENUS

Standard (Choose 6 Items) From £26.50pp Deluxe (Choose 9 Items) From £28.50pp

- Assorted Sandwiches
- Hoisin & Five Spice Chicken with Vegetables
- Chicken Skewers in Red Thai Sauce
- Quiche Selection
- Vegetable Spring Rolls
- Vegetable Pakoras
- Pizza Slices
- Chipolatas & Bacon
- Warm Sausage Rolls
- Spicy Chicken Wings
- Tangy Thai Pork Ribs
- Vegetable Samosas
- Garlic & Spiced Potato Wedges
- Fishcakes with Chili Sauce
- Chicken, Pork or Beef Satay with Peanut Sauce (Beef Satay - £1.00pp supplement)



The Wine List



The following is a list of our most popular wines.
For details of our complete and varied wine list, please contact our Duty Manager.

WHITE WINES

House Vin Chardonnay

Unoaked Chardonnay, refreshing

Sauvignon Blanc

Dry Sauvignon Blanc, excellent classic example

Pinot Grigio

Lemony in flavour with dry, flowery finish

Piesporter Michelsberg

Light & flowery with a hint of sweetness

Viognier

A perfumed apricot & rose petal scent

Sauvignon Blanc

A classic expression of dry, gooseberry, grass & passion fruit style from New Zealand

Chablis

Steely dry greeny-golden, with depth

Sancerre Dry

Crisp & fruity from the Sauvignon grape

RED WINES

House Shiraz

Soft with a spicy warm character

Merlot

Cabernet Merlot, soft & smooth

Merlot Unoaked

Plummy fruit & stylish after-taste

Fleurie

Elegant & fruity Beaujolais

Rioja Reserva, Azabache

Finest Spanish; balance of vanilla & oak

Shiraz

Stylish & flavoursome Australian

Primotivo, Doppio Passo

Fresh aromatic red, blackberry & chocolate flavours

ROSÉ WINES

Cabernet

Fresh, crisp, flavoursome Rosé, salmon pink in colour with good length & flavour

Pinot Grigio

A delicate salmon pink rose with fruity flavours and aromas

Zinfandel

Sweet & packed with summer berry flavours

CHAMPAGNE & SPARKLING WINES

House Champagne

Rich & 'toasty' with lovely biscuity colour

Laurent Perrier

Pale golden with delicate and complex nose

Laurent Perrier Rosé

Attractive pure colour, displays harmony & balance between roundness & a long finish

Prosecco Brut Azillo

A delicate, fruity, aromatic bouquet

Pinot Nero (Pink)

A delicate mousse, red fruit aromas

Banqueting Reservation Form

Please carefully read the Booking Conditions, and in particular the notes about payment and cancellations before signing.

On (date): **2022/2023**

From (time): **to**

Type of Function:

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Number of guests: **Adults:** **Children:**

Menu Choice Starter:

Main Course:

Dessert:

Other requirements:

Stirrups to provide a Disco*/Band* or We are providing a Disco*/Band*

NB Unless by special arrangement the music and dancing must finish at midnight and in all cases the hotel reserves the right to control the volume of the music.

I have read and agree with the booking conditions.

Signed:

Date:

Name:

Phone Number:

Email:

Address:

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We would be delighted to welcome you to Stirrups to discuss final arrangements. We would suggest a date about a month in advance - Please contact us to book a suitable time.

Banqueting Booking Terms and Conditions



Prices shown are valid until further notice

Deposits

A Provisional booking may be made at any time, and will be held for 10 days. To secure your booking, a non-returnable deposit of £10.00 per person is required. If you are unable to hold your event due to Government Pandemic Policies or if the hotel is closed due to Government Pandemic Policies then we will be happy to postpone the date of your event to a future date within 12 months of your originally booked date and carry the deposit forward at no charge.

Minimum Numbers

Our menus are suitable for all parties from 12 to 150 guests. The function room hire fee depends on the date of booking, the number of guests and the menu type. The function room hire fee will be discussed and quoted by the Duty Manager.

Discos/Bands

We recommend the use of our Disco whose charges are very reasonable and who are familiar with working with us. If you book another Disco or Band we suggest they visit the Hotel prior to the event to check layout and requirements. We will require sight of their Public Liability Insurance Certificate and must be assured that all equipment carries portable appliance test stickers. In all cases the Hotel reserves the right to control the volume of the music. Unless by prior arrangement music must finish at midnight.

Final Numbers

We need confirmation of final numbers 10 days in advance. Your final invoice will be for this number or for the actual number of guests attending, whichever is the greater.

Cancellations

In the event of you having to cancel your function for any reason the following conditions will apply:

- More than 90 days before function = Loss of deposit
- 30 to 90 days before = 50% of estimated final invoice
- Less than 30 days before = 75% of estimated final invoice

Payment

We will invoice 100% of the estimated final invoice to be paid two weeks before the function. Any balance (for example a bar tab) will be paid on departure. A credit card guarantee is required for any extras incurred on the day.

Loss or Damage

The organiser will be held responsible for any loss or damage to the hotel caused by any of the guests attending.



Bedrooms



All of our 46 luxury bedrooms convey an award-winning combination of style and subtlety and are fitted with homely luxuries including free fibre WiFi, Flat Screen TV's and Hypnos beds.

Choose the room type that suits you:

- **ASCOT SUITE**
- **JUNIOR SUITES**
- **EXECUTIVE ROOMS**
- **FAMILY ROOMS**
- **STANDARD ROOMS**

Our check-in time is from 14:00 and we ask our guests to check-out by 11:00.

If you would like to arrange an early check-in or a late check-out this will be subject to availability.

Whilst enjoying your stay with us we invite you to explore our 10 acres of beautiful countryside. We can also arrange for taxis so you can enjoy our proximity to some of the leading local attractions including Windsor Castle and LEGOLAND.

