

STOCK EXCHANGE  
HOTEL

METICULOUS · HERITAGE · TRUST



STOCK EXCHANGE  
HOTEL

# THE PERFECT EXCHANGE

---

Weddings at Stock Exchange Hotel

# THE PERFECT EXCHANGE

---

On the day, arrive at the stunning **Stock Exchange Hotel** where guests will be greeted by our dedicated team and taken into **The Traders Lounge** for an arrival glass of **champagne** and **canapes**.

Hold your ceremony under the striking dome of **The Bull & Bear**, an extraordinary space in our Grade II listed landmark full of history.

After the ceremony you and your guests will be directed to our exclusive space, **The Vault** for pre-dinner drinks and the opportunity to take photographs in and around the hotel. We will then show you and your guests up to The Bull & Bear to enjoy a four course wedding breakfast curated by Tom Kerridge and his executive team. Enjoy a toasting glass of champagne and let our Master of ceremonies ease you through your special day.

Dance the night away with your family and friends before enjoying a luxury stay in our beautiful **Boardroom Suite**.



# ENJOY EXCLUSIVE USE OF STOCK EXCHANGE HOTEL FOR YOUR SPECIAL DAY

---

- Arrival glass of champagne served in The Traders Lounge
- Three canapes per person on arrival
- Exclusive hire of The Bull & Bear for Wedding ceremony
- Master of ceremonies
- Dedicated Wedding Co-ordinator to help with the planning and organisation of your day
- Four Course wedding breakfast created by Tom Kerridge and his executive team followed by Tea & Coffee, served exclusively in The Bull & Bear
- Wedding breakfast table set up
- Still & Sparkling mineral water
- Toasting glass of Champagne
- ½ bottle of wine per person with dinner
- Sommelier available for full evening
- Overnight stay for two in our luxury Boardroom Suite on night of wedding including bottle of champagne on arrival, rose petals and luxury chocolates.

- Delicious champagne breakfast for two served in room or The Bull & Bear restaurant
- Luxury Accommodation for 78 guests including breakfast in The Bull & Bear restaurant

*\*Recommended Hair and make up artist including pre-wedding trial*

*\*Recommended photographer for full day including pre-wedding meeting*

*\*Recommended florist for table centres and any other floral pieces*

*\*Recommended DJ & LED Dancefloor*

*\*Bespoke table plan and easel*

**\*optional extras at additional cost**

Package is based on a maximum of **80 guests**.

Prices from **£50,000.00**



# THE PERFECT DAY

---

DRINKS  
RECEPTION

1.40 pm

PHOTO  
TIME

2.30 pm

DINNER &  
WINE SERVED

4.00 pm

EVENING  
RECEPTION BEGINS

7.30 pm

MUSIC  
& DANCING

8.30 pm

2.00 pm

'DO YOU'S &  
'I DO'S"

3.30 pm

RAISE YOUR  
GLASS

6.00 pm

TOASTS

8.15 pm

CAKE  
CUTTING &  
FIRST DANCE

Till Late

HAPPILY  
EVER AFTER





## THE BOARDROOM SUITE

As the evening celebrations draw to a close, retire to The Boardroom suite which is accessed by a private staircase boasting original stain glass windows and marble pillars. The magnificent space provides a large open-plan lounge and bar area as well as a spacious bedroom, dressing area, and a large en-suite bathroom with a steam shower and free-standing bathtub providing the perfect place to end your perfect day.

Meanwhile, your guests will make their way to one of our 39 beautifully appointed Rooms & Suites which can be arranged into a number of configurations, creating interconnected spaces that are ideal for families.



MENU OPTIONS



KERRIDGE



## 4 COURSE MENU & WINE FLIGHT INCLUDED IN YOUR PACKAGE

.....  
Celeriac and Bramley Apple Soup with Garstang Blue Cheese Tortellini  
NV, Bolney Estate, "Sussex Bubbly" UK

Crisp Tart of Roasted Beetroot, Pear, Goat's Curd and Escabeche Dressing  
2015, Davenport, Limney Rose, EastSussex, UK

The B&B Terrine with Toasted Sourdough  
NV, Sugrue, 'The Trouble With Dreams' UK

.....  
Rotisserie Baked Linda Potato with Crème Fraîche and Raw Steak  
2017, Clark Estate, Pinot Gris, Marlborough, New Zealand

Mushroom Risotto "Claude Bosi" with Crispy Hen's Egg  
2018 Andre Scherer, Pinot Blanc Reserve Vignobles, Alsace, France

Crispy Pigs Head, Garlic Sausage, Pineapple Salsa and Chorizo Mayonnaise  
2018, Adega de Pegões, Selected Harvest White, Peninsula de Setubal, Portugal

.....  
R.O.T.D  
2006, Château Coutelin-Merville, St Estephe, France

Roasted Spiced Cornish Cod with Cauliflower, Curried Raisins & Pine Nut Dressing  
2018, Carl Koch, 'Spätburgunder,' Pinot Noir, Rheinhessen, Germany

Coq au Vin with Glazed Baby Onions and Truffle Rice Pilaf  
2006, Tenuta di Petrolo, 'Torrione,' Sangiovese, Tuscany, Italy

.....  
Buttermilk Panna Cotta with Blackcurrant Compote, Cassis Sorbet and Crispy Meringue  
CarlKoch, 'Guldenmorgen' Auslese Riesling, Rheinhessen, Germany

Seasonal Fruit Crumble with Vanilla Ice Cream  
2016, Château Lafon, Sauternes, France

Treacle Tart and Cornish Clotted Cream  
2016 Bodegas Cesar Florido, 'Moscatel Pasas' Chipiona, Spain

.....  
\*\*\*Please note this is a set menu, one option is to be chosen for each course for the whole party  
Please note that this is a sample menu and some dishes may be subject to change

## UPGRADED MENU & WINE FLIGHT

Available at a supplement of £55 per person

.....

Cauliflower Risotto with Wild Mushrooms and Semi Dried Grapes  
NV, Nyetimber 'Classic Cuvee' Brut, East Sussex, UK

Crab Ravioli with Baby Leeks and Soy Beurre Blanc  
NV, Nyetimber 'Rosé' Brut, East Sussex, UK

Cured Cornish Mackerel with Apple Pancake, Dill Crème Fraiche and Avruga Caviar  
NV, Sugrue, 'The Trouble With Dreams' UK

.....

Rotisserie Baked Linda Potato with Crème Fraîche and Caviar  
2017, Matthiasson, 'Linda Vista' Chardonnay, Napa Valley, USA

Stokes Marsh Farm Beef Steak Tartare with Confit Egg Yolk  
2017, Balthasar Röss, 'Off Dry Hattenheim.S Kabinett,' Rheingau, Germany

Braised Mushroom Toast with Spiced Brown Sauce and Fried Quail Egg  
2017, Domaine Larue, 1er Cru 'Sous Le Puits,' Puligny Montrachet, France

.....

Pan Fried Halibut with Olive Oil Braised Fennel, Samphire and Brown Shrimp Butter  
2014, Robert Chevillon, 'Villes Vignes' Nuits st Georges, France

Salt Aged Pork Belly, Apple and Hazelnut  
2013 Alpha Estate, 'Hedgehog Vineyard' Xinomavro, Macedonia

Roasted Chicken with Soft Polenta and Confit Garlic  
2017, Domaine Vincent Paris, 'La Geynale,' Cornas, France

.....

Treacle Tart and Cornish Clotted Cream  
2015 Rocollo Grassi, Recioto della Valpolicella, Veneto

English Apple & Blackcurrant Shortbread Custard Fool  
2013, Chateau Climens, 'Cypres,' Barsac, France

Beef Suet Sticky Toffee Pudding with Vanilla Ice Cream  
2016, Bodegas Cesar Florido, 'Moscatel Pasas,' Chipiona, Spain

.....

\*\*\*Please note this is a set menu, one option is to be chosen for each course for the whole party  
Please note that this is a sample menu and some dishes may be subject to change

## UPGRADED MENU & WINE FLIGHT

Available at a supplement of £100.00 per person

.....

Potted Cornish Crab with Smoked Paprika Butter and Cucumber Chutney  
2013, Nyetimber, 'Tilington,' East Sussex, UK

Duck Liver Parfait with Fig and Cherry Chutney, Toasted Brioche  
NV, Nyetimber, Cuvee Chérie, East Sussex, UK

French Onion Soup with Aged Gruyere Crouton  
NV, Sugrue, 'The Trouble With Dreams,' UK

.....

Rotisserie Baked Linda Potato "Lobster Thermidor"  
2017, Matthiasson, 'Linda Vista' Chardonnay, Napa Valley, USA

Mussels Marinere with Warm Stout and Brown Bread  
2015, Bernard Bonin, Meursault, France

Mushroom Risotto "Claude Bosi" with Crispy Hen's Egg  
1998, Domaine Aux Moines, Roche aux Moines, Savennières, France

.....

Roast Spiced Monkfish Tail, Caramelised Cauliflower, Curried Raisin & Pine Nut Dressing  
2016, Chanin Gavin, Pinot Noir, Santa Barbara, USA

Truffled Breast of Black Leg Chicken with Morels and Chicken Demi Pie  
2006, Tenuta di Petrolo, 'Torrione,' Sangiovese, Tuscany, Italy

Treacle Cured Fillet of Beef with Pomme Anna and Red Wine Sauce  
2017, Shafer, 'TD-9,' Merlot, Napa Valley, USA

.....

Selection of British Cheeses, Chutney & Biscuits  
1996, Barros, 'Colheita,' Port, Portugal

Tirami "Choux"  
2016, Bodegas Cesar Florido, 'Moscatel Pasas,' Chipiona

Apple Tarte Tatin with Normandy Crème Fraiche  
1997, Chateau Suduiraut, Sauternes, France

.....

\*\*\*Please note this is a set menu, one option is to be chosen for each course for the whole party  
Please note that this is a sample menu and some dishes may be subject to change

# HEALTH & WELLBEING OF OUR STAFF, GUESTS AND SUPPLIERS IS OF THE UTMOST IMPORTANCE TO US

We have detailed standard operating procedures in place which coordinates our approach and allows for engagement of our team and monitoring of controls.

We want to reassure everyone who enters Stock Exchange that we are a safe and secure place to stay.

## FOR THIS WE HAVE:



Increased the frequency of sanitising all public areas and facilities



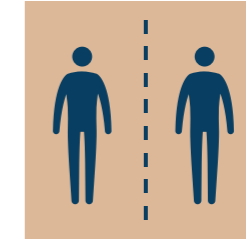
Enhanced disinfection of all high touch point areas in guest rooms



Provided designated hand sanitising stations on each floor and throughout public areas



Assigned 'Cleaning Champion' Roles



Made changes to areas, such as Reception, Restaurant and Lifts, to ensure distancing is practised and promoted throughout the hotel



Enhanced guest & team member safety with Screening and PPE where required



Provided training to staff and located signage across the Hotel to promote hygiene and awareness



Provided Contactless check in and checkout, mobile key technology and contactless payments options



Implemented a new approach to food service, meetings and all catering provision



Engaged in Partnerships with industry leading experts.

STOCK EXCHANGE  
HOTEL

FOR ALL ENQUIRIES

Please email [events@stockexchangehotel.co.uk](mailto:events@stockexchangehotel.co.uk)

Or call 0161 470 3901