



# TIPI WEDDINGS

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PAROGON  
GROUP

# MAKING MEMORIES ON YOUR SPECIAL DAY

Set in the beautiful Staffordshire countryside the Tipi is the perfect location to celebrate your special day and have a wedding breakfast to remember. We have had the pleasure of being a part of many loving couple's celebrations, helping them create the perfect day and bring everything they envisaged to life.

Our flexibility and range of bespoke packages means you can have the wedding breakfast you have always dreamed of!



A beautiful & cosy setting



Stunning bespoke dishes



A rustic & romantic feel





## TIPI WEDDING HIRE FEES

### SPRING

	MARCH	APRIL	MAY
MONDAY - THURSDAY	£700	£700	£800
FRIDAY - SUNDAY	£900	£900	£1000

### SUMMER

	JUNE	JULY	AUGUST
MONDAY - THURSDAY	£800	£1000	£1000
FRIDAY - SUNDAY	£1000	£1,200	£1,200

### PEAK SEASON

### AUTUMN

	SEPTEMBER	OCTOBER	NOVEMBER
MONDAY - THURSDAY	£1000	£700	£700
FRIDAY - SUNDAY	£1,200	£900	£900

### WINTER

	DECEMBER	JANUARY	FEBRUARY
MONDAY - THURSDAY	£1000	£700	£700
FRIDAY - SUNDAY	£1,200	£900	£900

- Included within the price of hire you will get full exclusivity of our Tipi.
- All furniture and crockery, standard decorations and use of our wedding decorations if required.
  - Lawn games for outdoor areas.
  - A menu tasting session.
- A dedicated team to look after your every need.

\* Lawn games weather dependant \*



# PEONY

THREE COURSE WEDDING BREAKFAST FOR £35 PER GUEST

## STARTERS

### FIRE ROASTED RED PEPPER & TOMATO SOUP

with slow roasted yellow cherry tomatoes and basil oil

### HAM HOCK & GRAIN MUSTARD TERRINE

with piccalilli purée and mixed pickles

## MAINS

### GRILLED CUMBERLAND RING SAUSAGE

with smoked Applewood mash, confit carrot, tenderstem broccoli,  
crispy shallots and caramelised onion gravy

### PANKO COATED HADDOCK

with pea purée, tartare sauce and thick-cut chips

### CHARGRILLED CAULIFLOWER & TRUFFLE MACARONI CHEESE

with Italian hard cheese & onion crumb

## DESSERTS


### VANILLA CRÈME BRÛLÉE

with shortbread biscuits

### CHOCOLATE BROWNIE

with dark chocolate sauce and vanilla ice cream

#### Polite Notice:

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- Depending on the size of your wedding party, we would ask you to select one starter, one main and one dessert for the party but of course, we would cater for any guests with dietary requirements separately.
  - Any dietary requirements and/or allergens will need to be disclosed 2 weeks before your special day.



# SUNFLOWER

THREE COURSE WEDDING BREAKFAST FOR £40 PER GUEST

## STARTERS

### CHARGRILLED SWEET POTATO

with harissa dressing, dukkah and coconut yoghurt

### CRISPY SESAME COATED BELLY PORK

with Asian slaw and honey & grapefruit sauce

## MAINS

### CORN FED CHICKEN STUFFED WITH MUSHROOMS

with glazed fondant potato, truffle butter sauce, tenderstem broccoli and purple carrot ribbons

### RED THAI SALMON CURRY

with jasmine rice, pak choi, caramelised pineapple and lychee

### HALLOUMI SPIEDINI

with lemon & herb butter, roasted Mediterranean vegetables and pesto mayo on garlic flatbread

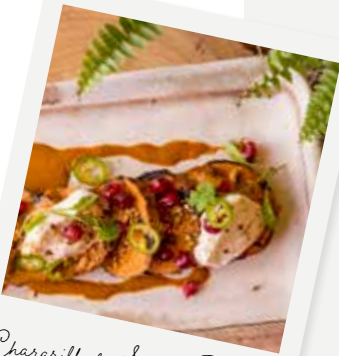
## DESSERTS

### TOASTED BELGIAN WAFFLES

with caramelised banana, toffee sauce & vanilla ice cream

### TIRAMISU

with espresso caramel



*Chargrilled Sweet Potato*



*Corn Fed Chicken*

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# SNOWDROP

THREE COURSE WEDDING BREAKFAST FOR £45 PER GUEST

## STARTERS

### PORTOBELLO MUSHROOM KIEV

with garlic cashew cream, mushroom truffle sauce and black garlic

### GIN CURED SMOKED SALMON

with pink grapefruit, pickled cucumber, avocado purée  
and malt loaf croutes

## MAINS

### BRAISED SHOULDER OF LAMB

with carrot purée, baby carrots, potato terrine, pickled red cabbage  
and red win jus

### HERB CRUSTED COD

with chorizo & chickpea casserole and saffron potatoes

### MISO CARAMEL ROASTED SQUASH

with peanut sauce, pak choi and sticky coconut rice

## DESSERTS

### ESPRESSO MARTINI CHOUX BUN

with espresso ice cream, Kahlua cream and caramel sauce

### MANGO & PASSION FRUIT CHEESECAKE

with salted pineapple salsa, passion fruit curd  
and pistachio ice cream

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*Herb Crusted Cod*



*Espresso Martini Choux Bun*





BRAISED SHOULDER OF LAMB



RED THAI SALMON CURRY



# THE GRAZING BUFFET

A tantalising mezze-style alternative to the traditional wedding breakfast or a buffet for your evening reception.

*£27.95 per guest*

## ANTI PASTI GRAZING BOARD

add an antipasti grazing board

*£6.95 per person*

charcuterie meat selection, scottish smoked salmon,  
mixed marinated olives, cumin spiced hummus,  
tomato hummus, rosemary & garlic focaccia

## GRAZING SELECTION

*Grazing Selection*

BUTTERMILK CHICKEN STRIPS (gf)  
with herby hot ranch and garlic & herb dip  
HOISIN CONFIT DUCK PANCAKES (gf)  
with cucumber & green onion  
PANKO CAMEMBERT WEDGES (v)  
with red onion marmalade  
CHESTNUT MUSHROOM KIEVS (vg,nuts)  
with a garlic & herb cashew nut cream  
CHEESE BURGER SLIDERS  
with lettuce, tomato & burger sauce in a seeded brioche bun  
PLANT BURGER SLIDERS (vg)  
with lettuce, tomato & burger sauce in a seeded brioche bun  
GARLIC & CHILLI KING PRAWN SKEWERS (gf)  
with pickled red onion & guacamole  
PANKO HADDOCK GOUJONS  
with tartare sauce  
TREAACLE ROASTED SQUASH  
& GOATS CHEESE CROQUETTES (v)  
with beetroot & balsamic ketchup  
BANG BANG CRISPY BEEF STRIPS (gf)  
with Asian slaw



## SWEET SELECTION

*£5.00 per guest*

DARK CHOCOLATE DIPPED STRAWBERRIES (v,gf)  
with pistachio & honey

MINI WHITE CHOCOLATE COOKIES (v)  
with raspberry sauce

TOASTED MARSHMALLOWS  
& RUM PINEAPPLE SKEWERS (v,gf)  
with coconut & lime





# SOMETHING FOR THE EVENING



with a choice of something light or our signature Grazing Selection from  
Page 8, we offer the perfect range of nibbles to delight your evening guests.

## PULLED PORK BRIOCHE BAPS

*£10 per guest*

## HOT DOG IN A BRIOCHE ROLL

*£10 per guest*

## SAUSAGE OR BACON BRIOCHE BAPS

*£8 per guest*

## SELECTION OF PIZZAS

*from £13 per pizza (6 slices)*

## FISH & CHIP CONES

*from £8.50 per guest*

## GRAZING SELECTION

*from £25 per guest*







# ADD-ON PACKAGES

Offer your guests a light bite on arrival  
or an evening appetiser with our great  
range of homemade canapés!



*Truffle Macaroni Cheese Croquette*



## *Tipi Wedding Canapés*

*£6 per guest for 3 canapés*

**THAI SALMON LEMONGRASS FISHCAKES**  
with sriracha mayonnaise

**TRUFFLE MACARONI CHEESE CROQUETTE**  
with raisin & gherkin ketchup

**CORONATION CHICKEN QUAIL SCOTCH EGG**  
with curry oil emulsion

**HERITAGE TOMATO BASIL TARTLET**  
with balsamic powder

**DUCK LIVER PARFAIT**  
with caramelised red onion on a Cheddar & fennel  
biscotti

**SMOKED MACKEREL PÂTÉ**  
with avocado & lime purée in a savoury cone  
**FETA KALAMATA OLIVE QUICHE TOMATO TARTLET**

**BLUE MONDAY PECAN FILO TARTS**  
with red pepper relish

**MUSHROOM TRUFFLE MASCARPONE PÂTÉ**  
with Italian hard cheese shortbread

**HOT SMOKED SALMON MOUSSE BLINI**  
with ikura and dill

**ROASTED TIKKA ORANGE CHICKEN CURRY CONE**

**HONEY GRAPEFRUIT PULLED PORK SESAME CONE**

**GORGONZOLA MOUSSE SPINACH CONE**  
with beetroot ketchup

**TUNA TARTARE WASABI YUZU DRESSING**  
in a nori cone

## DRINKS PACKAGES

### OPTION ONE £24

#### ON ARRIVAL

glass of Prosecco or  
bottle of beer on arrival

#### WITH THE MEAL

half bottle of house wine

#### FOR THE TOAST

glass of Prosecco

### OPTION TWO £29

#### ON ARRIVAL

glass of Champagne or  
bottle of beer on arrival

#### WITH THE MEAL

half bottle of house wine

#### FOR THE TOAST

glass of Champagne



*Beer Bucket*



*Cocktails*



## ADD-ON PACKAGES



### *Fancy a Cocktail*

Whether it's a Zombie Rum Punch, Espresso Martini or Spiced Mango Margarita that tickles your taste buds, we have a variety of cocktails available to get the party started with a cocktail hour...



### *Sweet Shop Bench*

£250 - 30 GUESTS  
£395 - 58 GUESTS



### *Polaroid Camera + Display pallet*

50 FILMS - £150  
100 FILMS - £200  
POLAROID PHOTO ALBUM - £40

# FAQ

## WHAT IS YOUR GUEST CAPACITY

We recommend a maximum of 56 seated guests for a traditional wedding breakfast; however, we have increased capacity of up to 70-75 for more of an informal buffet style evening reception.

## CAN WE HIRE A DJ?

Due to our premises license, we are unable to allow live entertainment, but you are more than welcome to send us a spotify playlist which we can import into our sound system and play it for you!

## DO YOU HAVE A KID'S MENU?

Yes of course! We have plenty of dishes available for your little ones to suit smaller or bigger appetite's. You can view our standard Children's menu via:

[Click here to view our children's menu](#)

## CAN WE HOLD OUR CEREMONY WITH YOU?

The legal part must be done separately (usually a week or so before your big day) which involves a very brief "statutory ceremony" conducted by a registrar at a council office with just the couple and two witnesses. We can then host a Celebrant Service on the day, which is a personalised ceremony with an independent celebrant. Our recommended Celebrant is the lovely Karene from Calluna Ceremonies; please see her packages below:

## CALLUNA CEREMONIES PACKAGES

SHORT & SWEET	CALLUNA	CALLUNA PLUS
15 - 20 mins*	20 - 30 mins	25 - 35 mins
1 hour planning meeting (face to face or virtual)	2 hour planning meeting (face to face or virtual)	The 'Calluna' package plus:
Some personalisation in: <ul style="list-style-type: none"><li>- Introduction</li><li>- I do's</li><li>- Summary remarks</li></ul>	Personalisation of content throughout the ceremony, including telling stories about: <ul style="list-style-type: none"><li>- How you met</li><li>- The proposal</li></ul>	Ring warming, if required
1 reading if required	Up to two readings, if required	Symbolic ritual from one of the following: <ul style="list-style-type: none"><li>- Hand-tying ritual (includes ribbons and a personalised verse)</li><li>- Sand ceremony</li><li>- Other bespoke ritual</li></ul>
A choice of 8 personal promises	A choice of 8 personal promises, plus help to write your own	Meeting to practise the symbolic ritual, if required
*Approximate duration		

Ring warming: rings are passed around guests during the ceremony for them to fill with their good wishes

## ALL PACKAGES INCLUDE:

- Initial 30 min telephone/face-to-face consultation
- Draft and edit ceremony outline and personalised wording (based on your feedback)
  - Example promises and readings, if required
  - Finalise ceremony outline and script
- Printed copies of readings and promises on A5 cards, if required
- Keepsake certificate, signed by couple and up to 6 guests
  - Ongoing contact and support
  - Delivery of the ceremony according to the script
- Liaison with people with a starring role; venue staff; photographers; musicians; etc - on the day
  - Presentation copy of ceremony script.



## OUR TRUSTED SUPPLIER LIST

We have a network of trusted suppliers from venue dressing to florists, entertainment, photo booths to back drops and many more. Our Guest Experience Team will be happy to assist you during your consultation with us.

## ENQUIRIES

If you have any questions or would like to come and view our stunning tipi, please contact our team to start planning your special day.

**THE SWAN WITH TWO NECKS**  
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WEDDINGS\_BY\_PAROGON