



TIPI WEDDINGS

PAROGON

GROUP

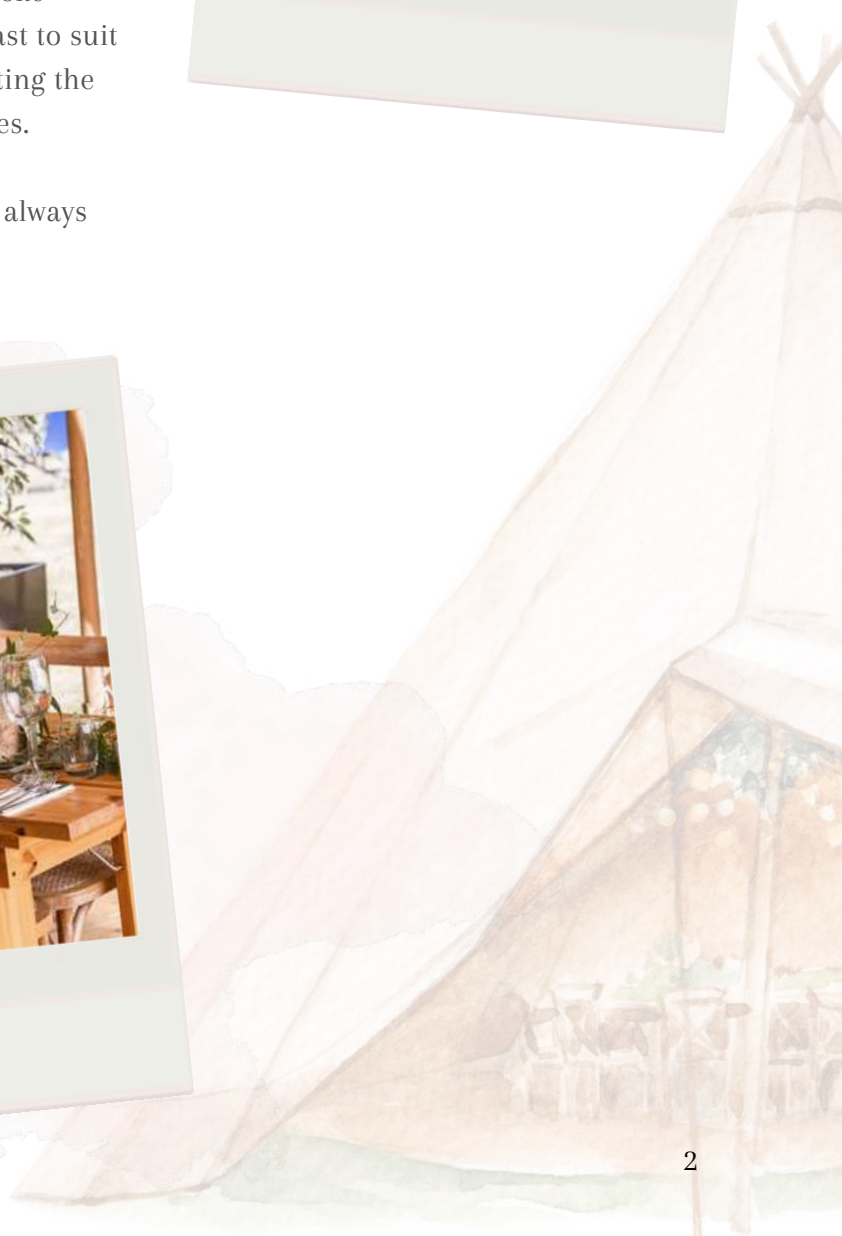
MAKING MEMORIES ON YOUR SPECIAL DAY

Set amidst the beautiful Staffordshire countryside, our Tipi provides a truly special setting for your wedding day. From your ceremony through to your wedding breakfast and celebrations, we're here to help you create a day that is as unique and memorable as your love story.

We've had the pleasure of being part of many wonderful couples' celebrations, working closely with each of them to bring their vision to life and create a day filled with unforgettable moments.

With our flexible approach and range of bespoke packages, you can tailor your wedding breakfast to suit your style, your guests and your dreams, creating the perfect celebration for you and your loved ones.

Let us help you create the wedding day you've always dreamed of.





TIPI WEDDING HIRE FEES

Our tipi hire fees are based on a full day's use, giving you plenty of time to prepare and enjoy your celebration. You'll have access from 9am for suppliers and decorations, with guests welcome to arrive from 12pm. Carriages are by midnight.

If you're looking to host your wedding breakfast with us, we can offer the tipi from 12pm-5pm. Alternatively, for an evening reception, the tipi is available from 6pm-12am.

Both options are available at half the listed full-day hire fee, giving you the flexibility to choose the celebration that works best for you.

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

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

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

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

Included within the price of hire you and your partner will get full exclusivity of our Tipi.
All furniture and crockery, standard decorations and use of our wedding decor if required
Lawn games for outdoor areas (weather dependant)

A menu tasting session

A dedicated team to look after your every need
Tipi heating eating if required

WEDDING BREAKFAST SET MENU'S

PEONY

Three course wedding breakfast for £39.95 per guest

STARTERS

PLUM TOMATO & BASIL SOUP (V)
crème fraîche, basil oil, six-day sourdough
and Croxton Manor butter

CRISPY BUTTERMILK CHICKEN STRIPS (GF)
coated in honey chipotle BBQ sauce with a
garlic & herb dip

MAINS

PANKO COATED FISH & CHIPS
marrowfat peas, curry ketchup and
nori tartare sauce

SLOW COOKED CRISPY BELLY PORK
celeriac purée, celeriac chips, black pudding
crumble and cider jus

SUPERGREEN CREAMY PESTO
CASARECCE PASTA (V, NUTS)
Italian cheese, basil, slow roasted cherry
tomatoes and toasted hazelnuts

DESSERTS

CINNAMON FRENCH TOAST STICKS
Basque cheesecake cream dip

CHOCOLATE BROWNIE TRUFFLES (GF)
with raspberry gel dip

SUNFLOWER

Three course wedding breakfast for £44.95 per guest

STARTERS

HOT BUFFALO CAULIFLOWER 'WINGS' (GF)
green goddess dip and pickled celery

CRISPY PORK BELLY BITES
apple puree and fennel glaze

MAINS

PAN ROASTED LEMON & HERB
CHICKEN SUPREME (GF)
crispy potato latkes, smoked bacon & garlic cream,
sauteed potatoes, tenderstem broccoli
and prosciutto crisp

BUTTER ROASTED SALMON FILLET (GF)
champagne cream, caviar, dill oil, crayfish & smoked
paprika butter, lemon crush potatoes, tenderstem
broccoli and slow roasted cherry tomatoes

VINTAGE CHEDDAR, EMMENTAL & LEEK PIE
clotted cream mash, marrowfat peas, crispy shallots
and rich red wine sauce

DESSERTS

ETON MESS CHOUX BUN (V)
fresh strawberries, meringue, vanilla chantilly,
strawberry sauce and Eton Mess ice cream

VEGAN CHOCOLATE TART (VG)
with Biscoff crumb, Biscoff syrup and
vegan chocolate ice cream

SNOWDROP

Three course wedding breakfast for £49.95 per guest

STARTERS

BURRATA, CHARGRILLED PEACH
& PISTACHIO (V, NUTS)
rocket, basil and balsamic

SALT & CHILLI TEMPURA KING PRAWNS (GF)
carrot & ginger purée and sticky soy & ginger sauce

MAINS

LEMON & HERB CHARGRILLED SALMON SKEWER (GF)
sauteed new potatoes, mixed peppers, onions, spicy
roasted red pepper cream

INDIAN SWEET POTATO, CHICKPEA &
CAULIFLOWER PIE (VG)
bombay potato terrine, coconut curry sauce, wilted
spinach, green beans

CHARGRILLED TRIO OF LAMB T-BONES (GF)
hot feta dressing, hasselback potatoes, roasted
red pepper purée and red wine & sherry vinegar jus

DESSERTS

LIMONCELLO & MASCARPONE CHEESECAKE (V)
lemon curd and raspberry sorbet

STICKY TOFFEE PUDDING (V)
toffee sauce and vanilla ice cream

Polite notice:

Depending on the size of your 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 week before your special day.

BUFFET MENU'S

GRAZING BUFFET

£27.95 per guest

Choose six of the following options for your party. No need to worry about allergies or dietary requirements as we will cater for them separately.

BUTTERMILK CHICKEN STRIPS (GF)
with herby hot ranch and garlic & herb dip

HOISIN CONFIT DUCK PANCAKES
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

TREACLE ROASTED SQUASH & GOATS CHEESE CROQUETTES
with beetroot & balsamic ketchup

BANG BANG CRISPY BEEF STRIPS (GF)
with Asian slaw

PINXTOS GRAZING BUFFET

£39.95 per guest

CRISPY PORK BELLY BITES (GF)
apple purée, fennel glaze

SMOKED MACKEREL & LEMON PÂTÉ
beetroot ketchup, toasted crouton

HARISSA HONEY HALLOUMI BITES (V)
toasted sesame seeds, smoked paprika aioli

WHIPPED JALAPEÑO LABNEH
lime oil, garlic glazed flatbread

MARMALADE HAM & GUINNESS RAREBIT
with sweet mustard ketchup

TRUFFLE & TALEGGIO ARANCINI (V)
with Italian cheese and truffle mayonnaise

GARLIC & HERB ROASTED PATATAS BRAVAS (GF)
with smoked paprika aioli

IBERIAN GRAZING BUFFET

£44.95 per guest

CHARGRILLED FILLET STEAK SKEWERS (GF)
with chimichurri

LEMON & HERB CHICKEN SKEWERS (GF)

PORK BELLY STRIPS (GF)
with rioja & sherry vinegar glaze

BRISKET & CHUCK BURGERS
with cave aged cheddar, pickles and burger sauce

CHORIZO STYLE HOT DOG
with fries, onions and sun blush tomato ketchup in a brioche sub roll

GARLIC & HERB ROASTED PATATAS BRAVAS (GF)
with smokes paprika aioli

GREEN GODDESS MIXED SALAD (GF)
with a variety of pickles

ANTI PASTI GRAZING BOARD

Add an antipasti grazing board for £6.95 per guest

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

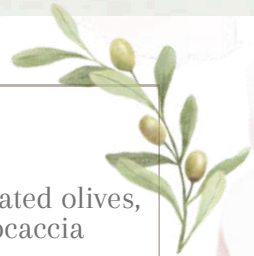
SWEET SELECTION

Indulge in our sweet selection for just £5 per guest

DARK CHOCOLATE DIPPED STRAWBERRIES (V, GF)
with pistachio & honey

TOASTED MARSHMALLOWS & RUM PINEAPPLE SKEWERS (V, GF)
with coconut & lime

MINI WHITE CHOCOLATE COOKIES (V)
with raspberry sauce



TIPI WEDDING CANAPÉS

£7.95 per guest for 3 canapés

CORONATION CHICKEN QUAIL
SCOTCH EGG

HERITAGE TOMATO
BASIL TARTLET (VG)

DUCK LIVER PARFAIT

FETA KALAMATA OLIVE
QUICHE (V)

ROASTED TIKKA ORANGE CHICKEN
CURRY CONE

HONEY GRAPE FRUIT PULLED PORK
SESAME CONE

SOMETHING FOR THE EVENING

With a choice of something light or our signature Grazing Selection from Page 7, we offer the perfect range of nibbles to delight your evening guests.

SLOW COOKED PULLED PORK WITH HONEY CHIPOTLE BBQ SAUCE

classic kraut in a toasted brioche bun *£12.95 per guest*

CHARGRILLED FRANKFURTER

in a brioche sub roll with fried onions,
American mustard and ketchup *£12.95 per guest*

CHARGRILLED SMOKED BACK BACON BAPS

in a toasted brioche bun with a choice of
tomato ketchup or brown sauce *£7.95 per guest*

IPA BATTERED FISH & CHIPS TRAY

with marrowfat mushy peas, curry ketchup and
nori tartare sauce *£12.95 per guest*

A SELECTION OF HOT FRESHLY BAKED PIZZETTAS

margherita (v), double pepperoni and roasted
mushroom & truffle (v) *£14.95 per guest*



ADD-ON PACKAGES

RAISE A GLASS

Celebrate your special day with one of our carefully curated wedding drinks packages, which can be tailored to suit your wedding style, menu and budget. From your arrival through to the wedding breakfast and evening celebrations, we'll make sure every toast is perfectly poured...

OPTION ONE

£15 per guest

ON ARRIVAL

a choice of...

Hugo spritz
Aperol spritz
bottle of NOAM
Bavarian Lager
or
bottle of Cruzcampo
Spanish Lager

FOR THE TOASTS

A glass of prosecco

OPTION TWO

£25 per guest

ON ARRIVAL

a choice of...

Hugo spritz, Aperol spritz, bottle of
NOAM Bavarian Lager or bottle of
Cruzcampo spanish Lager

WITH YOUR MEAL

a choice of...

A medium glass-
New Zealand Sauvignon Blanc,
Italian Pinot Grigio Blush,
Australian Merlot
or
a bottle of NOAM Bavarian Lager, a
bottle of Cruzcampo Spanish lager

FOR THE TOASTS

a glass of prosecco

OPTION THREE

£30 per guest

ON ARRIVAL

a choice of...

Hugo spritz, Aperol spritz, bottle of
NOAM Bavarian Lager or bottle of
Cruzcampo spanish Lager

WITH YOUR MEAL

a choice of...

Half a bottle of premium wine-
New Zealand Sauvignon Blanc,
Italian Pinot Grigio Blush,
Australian Merlot
or
a bottle of NOAM Bavarian Lager, a
bottle of Cruzcampo Spanish lager

FOR THE TOASTS

a glass of prosecco

We are happy to discuss non alcoholic options on request



FANCY A COCKTAIL INSTEAD?

Whether its 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.

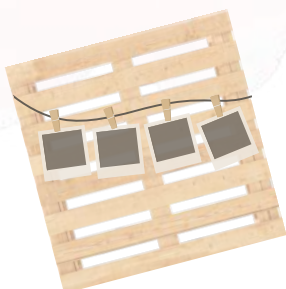


SWEET SHOP BENCH

Treat your guests to a beautiful selection of delicious sweets, lovingly presented and perfect for adding a touch of fun and colour to your celebration.

£250 - 30 GUESTS

£395 - 58 GUESTS



POLAROID DISPLAY PALETTE

50 FILMS - £150

100 FILMS - £200

POLAROID PHOTO ALBUM - £40

TIPI LAYOUT GUIDES

One of the most exciting parts of planning your wedding is deciding how you want your celebration to feel.

Your table layout can make a big difference- from creating a cosy, intimate atmosphere to giving your guests plenty of space to chat, dine and celebrate together.

To help make the planning a little easier, we've put together a selection of table layout guides to give you a feel for how your tipi could be arranged.

Whether you're planning a traditional wedding breakfast, a relaxed buffet, an intimate celebration or a party with plenty of room for a dancefloor, these diagrams are here to help you explore the possibilities and find a layout that works for you.

At Parogon, we know that every wedding is different.

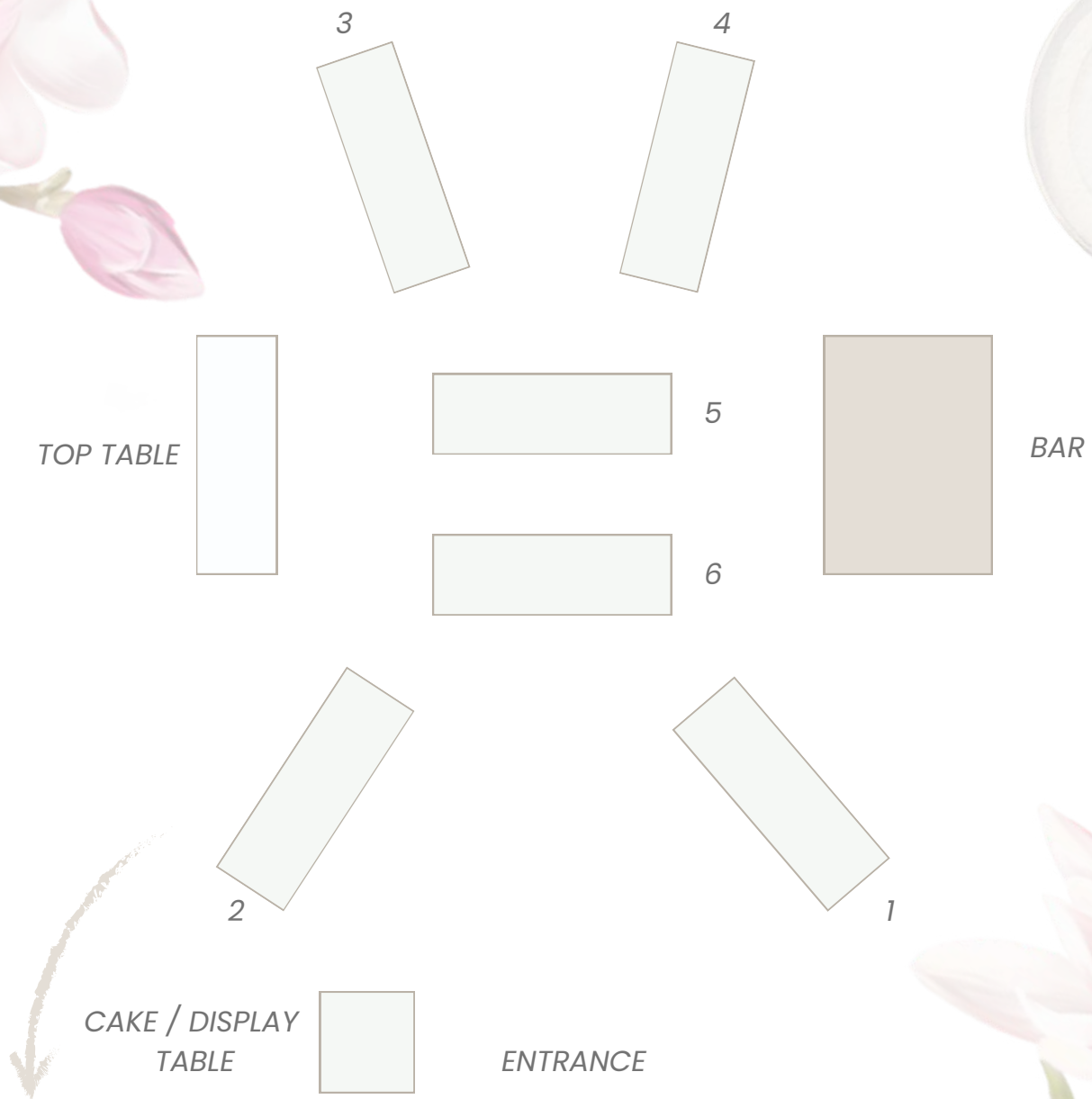
Feel free to use these layouts as a starting point.

We're always happy to chat through your ideas to help you find an arrangement that suits your day.

Take a look through some of our options, picture your day in the space, and find the layout that feels just right for you.



WEDDING BREAKFAST



GOOD TO KNOW

If you have a seating plan in mind, our staff are happy to arrange your guests name cards prior to your arrival. This way, you can focus on your special day.

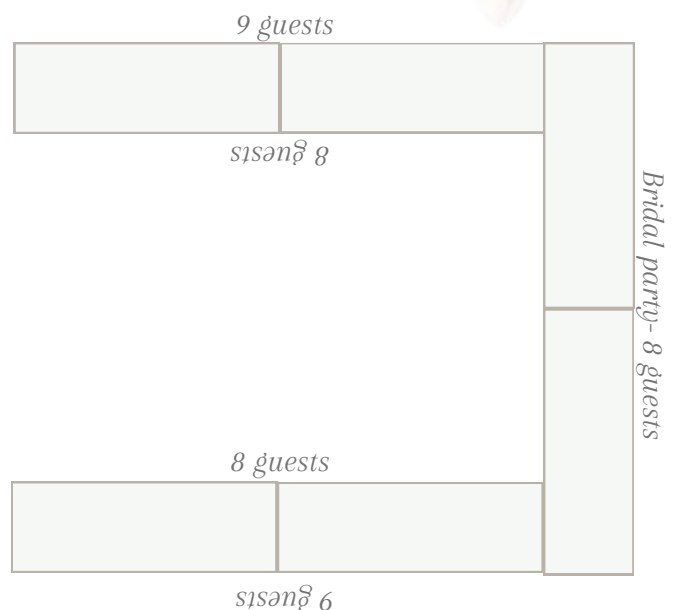
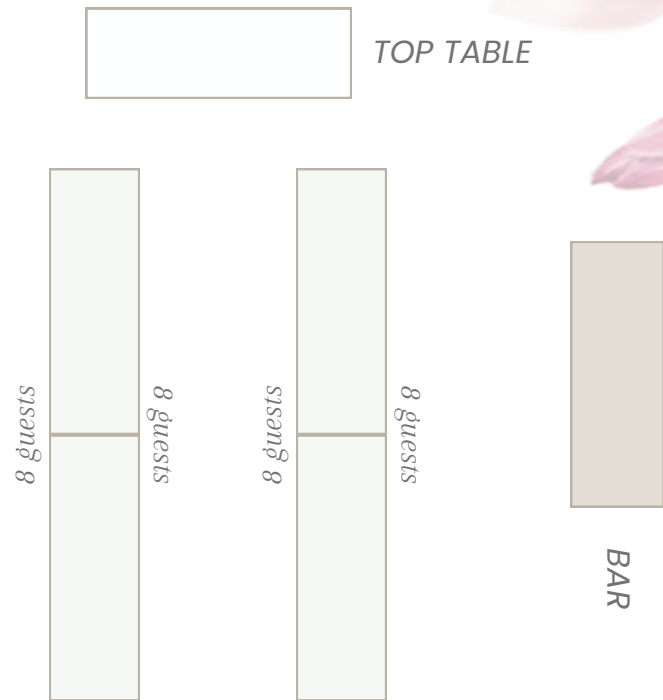


Each table can sit up to 10 guests.

INTIMATE DINING

GOOD TO KNOW

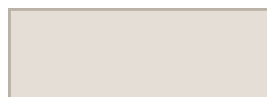
Intimate layouts are ideal for parties of around 30-35 guests, and are often chosen for smaller celebrations.



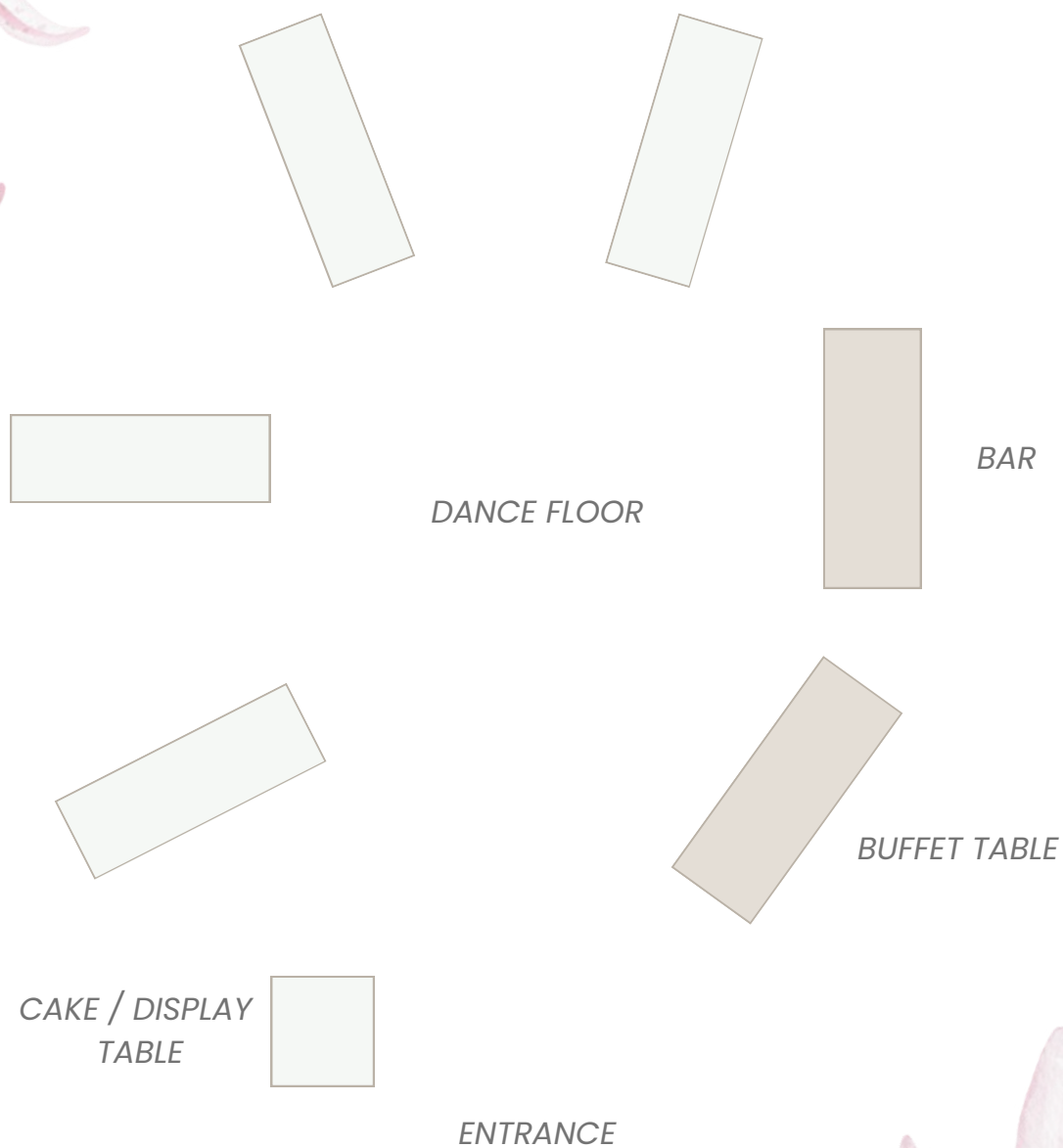
THE 'U' SHAPE

A 'U' shape is ideal for couples who would like their party to sit together.

BAR



BUFFET DINING

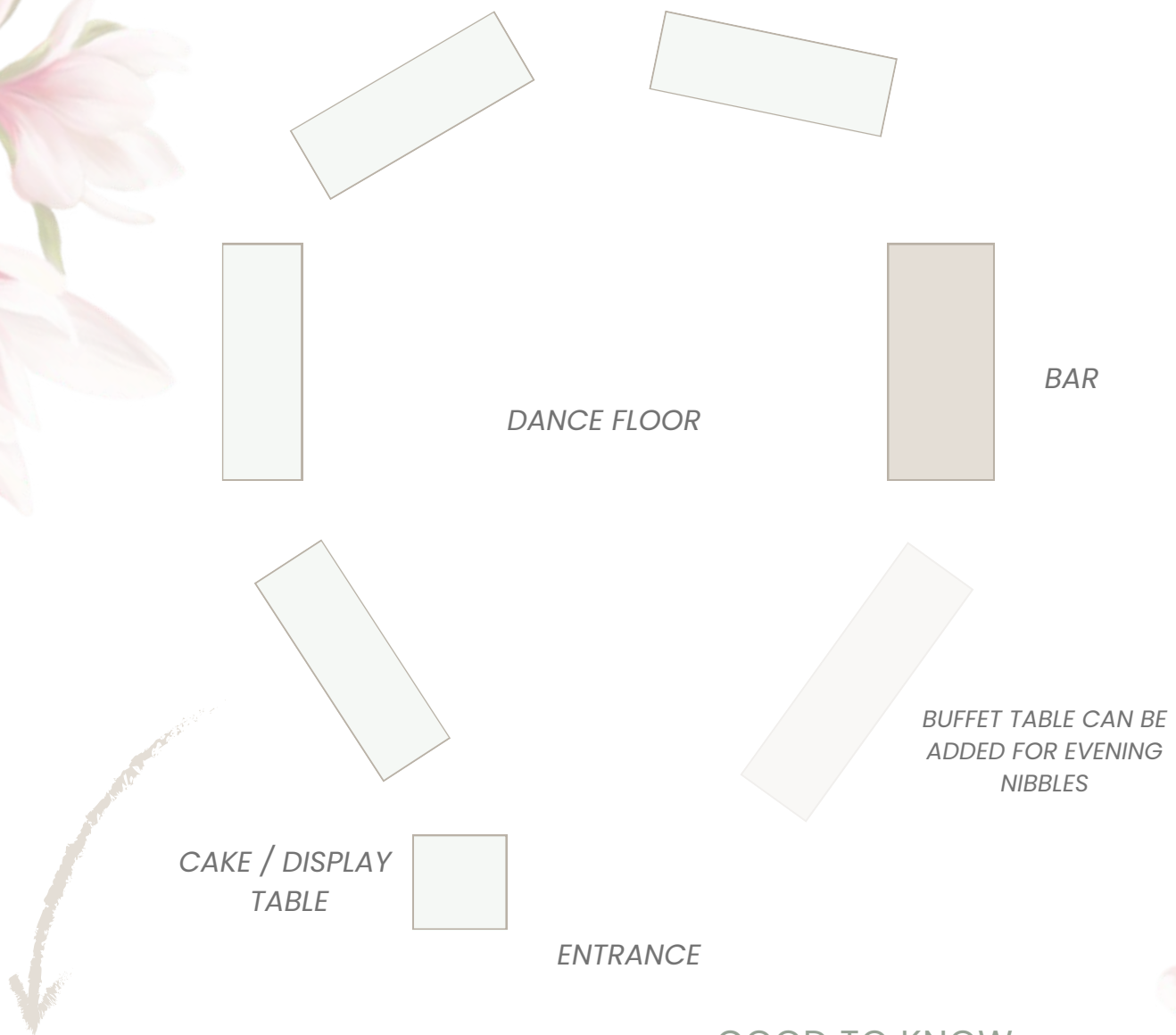


GOOD TO KNOW

Tables can be rearranged or removed after dining to create more space for celebrations.



THE DANCE FLOOR



GOOD TO KNOW

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.

CEREMONY

CEREMONY SPACE

SEATING

ISLE

SEATING

ENTRANCE

GOOD TO KNOW

Did you know we can provide a beautiful space for your ceremony?

Our ceremonies can sit up to 50 guests, if you'd like to increase this number please speak to a member of our Guest Experience team.

See page 15 to view the packages which we can offer.



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

15 - 20 mins*

1 hour planning meeting
(face to face or virtual)

Some personalisation in:

- Introduction

- I do's

- Summary remarks

1 reading if required

A choice of 8 personal
promises

*Approximate duration

CALLUNA

20-30 mins

2 hour planning meeting
(face to face or virtual)

Personalisation of
content throughout the
ceremony, including
telling stories about:

- How you met

- The proposal

Up to two readings,
if required

A choice of 8 personal
promises, plus help to
write your own

CALLUNA PLUS

25-35 mins

The 'Calluna' package plus:

Ring warming, if
required

Symbolic ritual from one
of the following:

- Hand-tying ritual

(includes ribbons and a
personalised verse)

- Sand ceremony

- Other bespoke ritual

Meeting to practise
the symbolic ritual, if
required

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

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.

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.

events@theswanwithtwonecks.co.uk
01782 680343

The Swan with Two Necks
Nantwich Road
Blackbrook
ST55EH

