



TIPI WEDDINGS

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





THE TIPI

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:

- 
- 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

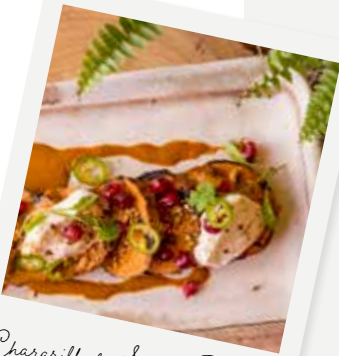
DESSERTS

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
TREACLE 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 boards. 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



@sarahhortonphotography / @fallinglikethestars_events



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...



*A talented portfolio
of local artists!*



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 58 seated guests for a traditional wedding breakfast; however, we have increased capacity of up to 75-80 for more of an informal buffet style evening reception.

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 appetites.

[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:	Personalisation of content throughout the ceremony, including telling stories about:	Ring warming, if required
- Introduction - I do's - Summary remarks	- How you met - The proposal	Symbolic ritual from one of the following:
1 reading if required	Up to two readings, if required	- Hand-tying ritual (includes ribbons and a personalised verse)
A choice of 8 personal promises	A choice of 8 personal promises, plus help to write your own	- Sand ceremony
*Approximate duration		- Other bespoke ritual
		Meeting to practise the symbolic ritual, if required

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 SEVEN STARS

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WEDDINGS_BY_PAROGON