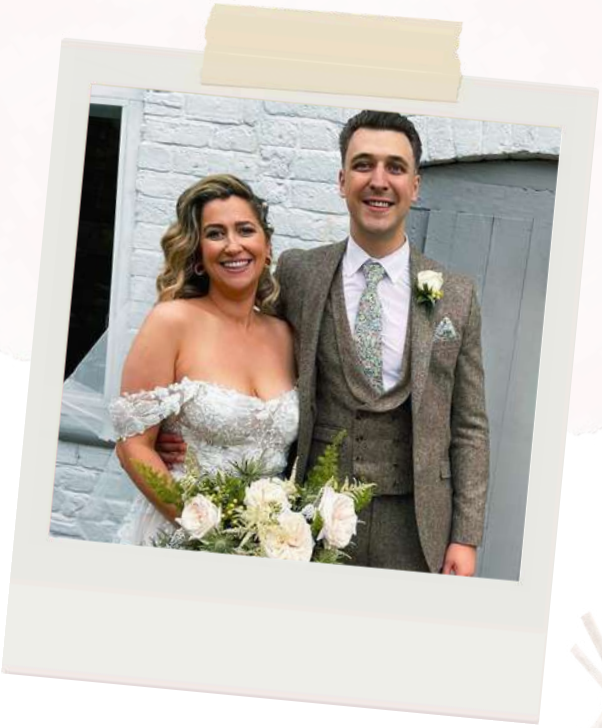
TIPI WEDDINGS

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
FRIDAY - SATURDAY	£900	£900	£1000

SPRING

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

SUMMER

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

AUTUMN

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

WINTER

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 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 proscuitto 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, strawberyy 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)
sautéed 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 seperately.
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 dietry requirements as we will cater for them seperately.

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

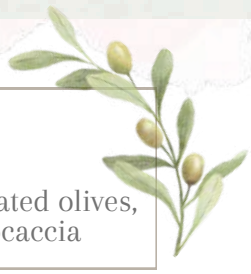
GREEN GODDESS MIXED SALAD (GF)
with a variety of pickles



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

Endulge 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

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 posecco

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 dicuss non alcoholic options on request



FANCY A COCKTAIL INSTEAD?

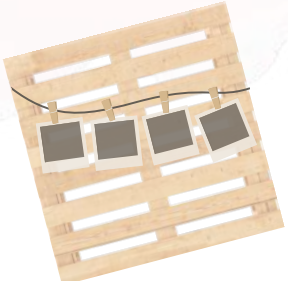
Whether its a Zombie Rum Punch, Espresso Martini or Spiced Mango Margarita that tickles your taste buds, we have a variety of cocktails available to get the party started with a cocktail hour.



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

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*



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.

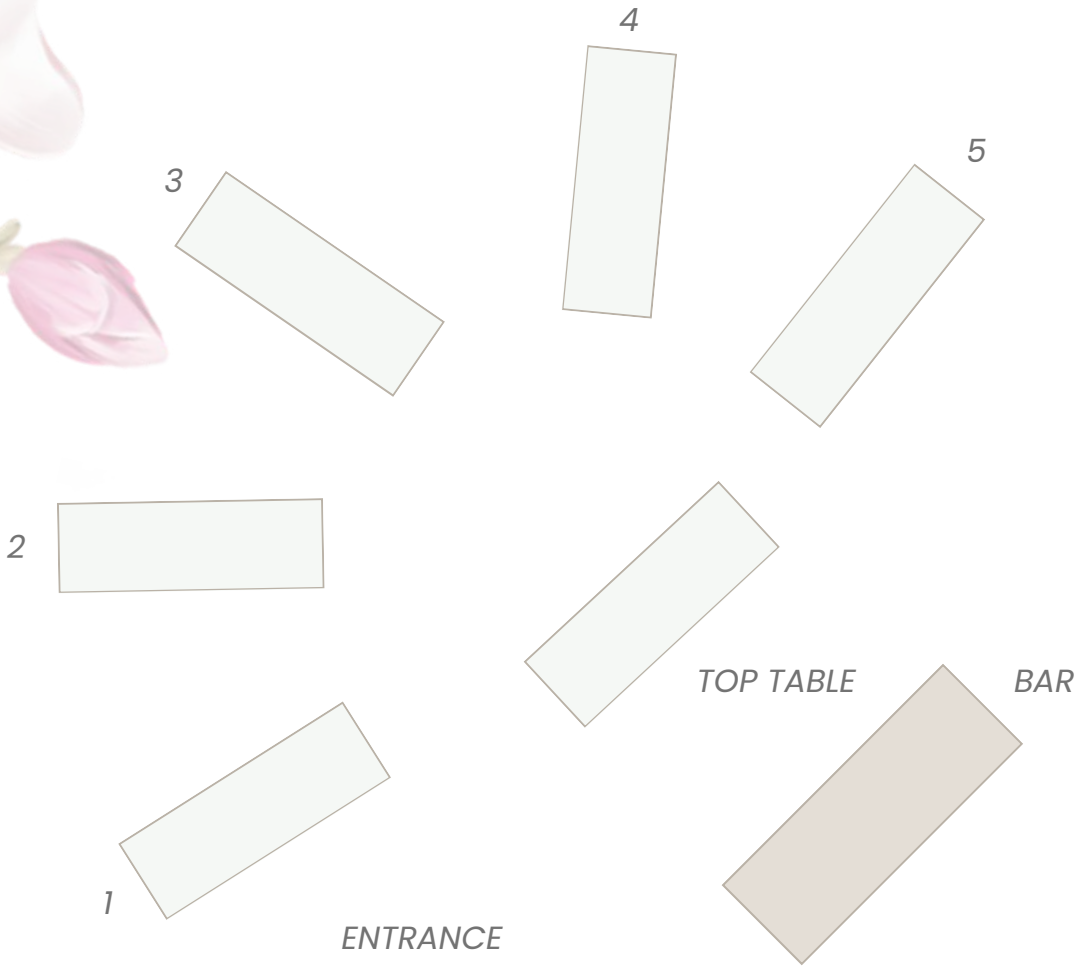
Whether you're planning a traditional wedding breakfast, a relaxed buffet, an intimate celebration or a party with plenty of room for a dancefloor, these diagrams are here to help you explore the possibilities and find a layout that works for you.

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.

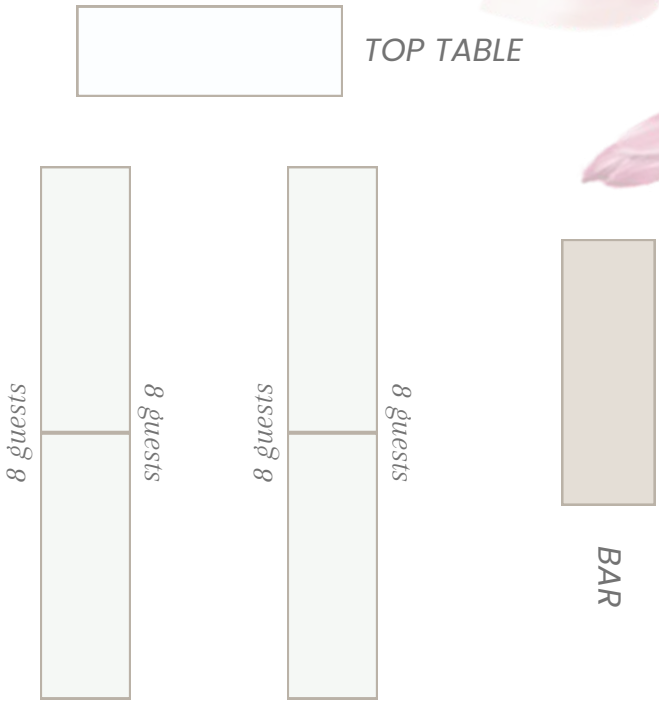
Each table can sit up to 10 guests.

INTIMATE DINING

GOOD TO KNOW

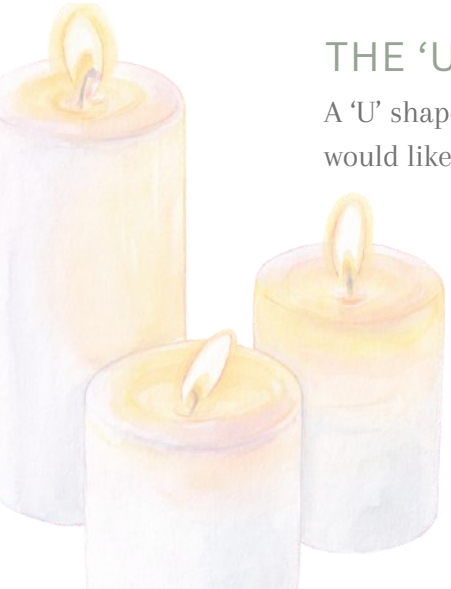
Intimate layouts are ideal for parties of around 30-35 guests, and are often chosen for smaller celebrations.

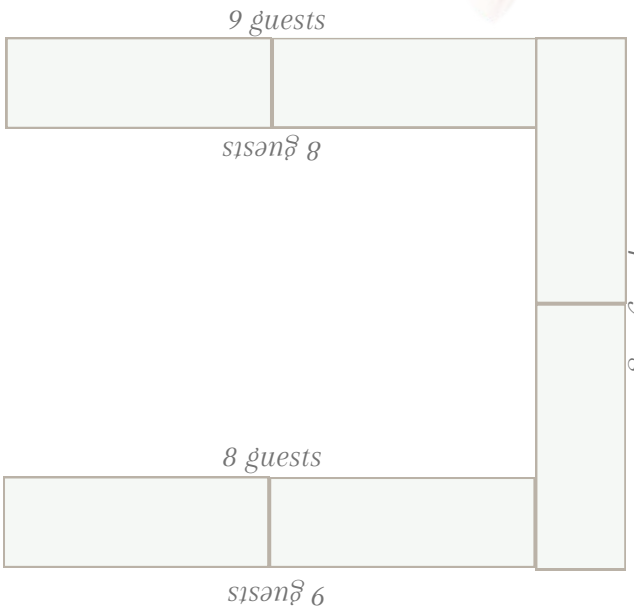




THE 'U' SHAPE

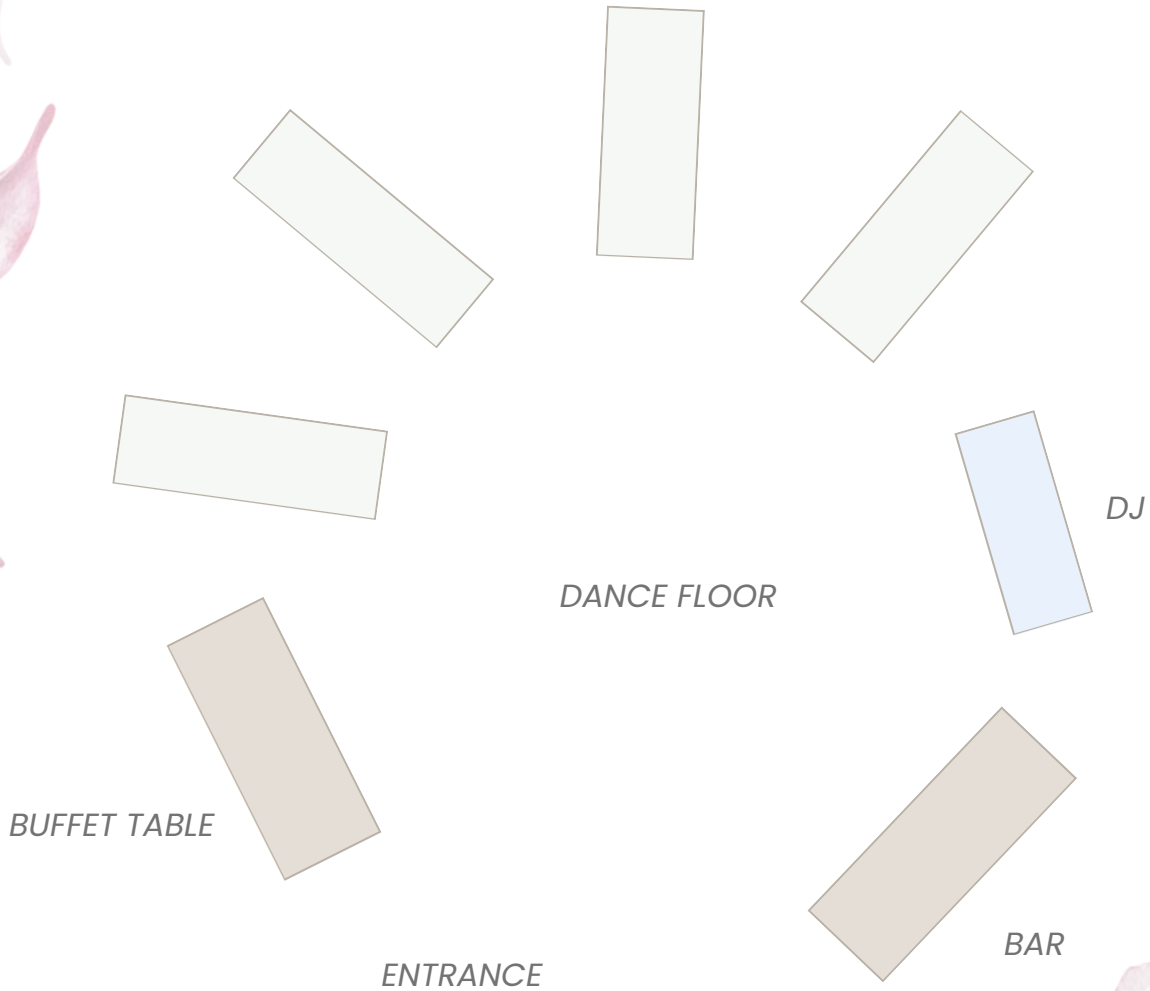
A 'U' shape is ideal for couples who would like their party to sit together.







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

SEATING

ISLE

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 plesase 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?

We are able to allow live entertainment, on request. Alternatively, 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.

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