







In a beautiful and dramatic setting such as Keele Hall, your wedding will be a truly memorable occasion. You'll enjoy a magical, intimate wedding, with all the warmth of a family home framed by the Staffordshire countryside.

You'll have the freedom to marry, have your photographs taken in our Italian Gardens, then dine and dance the night away. One visit to Keele Hall and you'll see why it's the perfect setting for a beautiful and memorable wedding.

The  
SALVIN  
ROOM





## Your perfect setting...

Named after architect Anthony Salvin, the Salvin Room is loaded with 19th-century retro elegance.

Famous for its highly decorative ceiling, antique mirrors and enormous windows, the Salvin Room comfortably entertains up to 93 guests for your wedding breakfast, all complemented by views of our Italian Gardens and ornamental lakes for those picture perfect moments.

From your dedicated wedding coordinator to our experienced service team and brigade of chefs, we will be with you every step of the way through your wedding planning to create your dream day.







The  
BALLROOM



## The more the merrier...

The Ballroom is the largest banqueting venue in Staffordshire and our most flexible space.

Not only can it host up to 400 dining guests, but it can also be filled with fantastic floral bouquets, neons, fairy lights and popcorn vendor. Plus, the Ballroom also comes with your own dedicated bar and access to the gardens – perfect for an evening full of celebration.

So whatever size guest list you have, Keele Hall has flexible spaces and packages to entertain them all. Just ask.





## A magnificent venue...

If you're looking for elegant chandeliers, a dramatic wooden staircase, ornate fireplaces and beautiful oak-panelling, our Grade II listed mansion house offers the perfect setting for your civil ceremony or welcome reception.

The Great Hall, with its vast amount of natural light and space, can be used to greet guests and deliver welcome drinks.

By contrast the Old Library, lined with century-old books and a secret staircase provides a unique backdrop for your celebrations.

For your evening reception a purpose-built dance floor can be laid in the Great Hall, perfect for partying the night away in style.





Your  
CEREMONY



A full-page photograph of a bride and groom in a garden. The bride is wearing a white strapless gown and holding a bouquet of purple and white flowers. The groom is wearing a blue suit. They are standing on a gravel path with stone steps, surrounded by large, sculpted topiary hedges and trees.

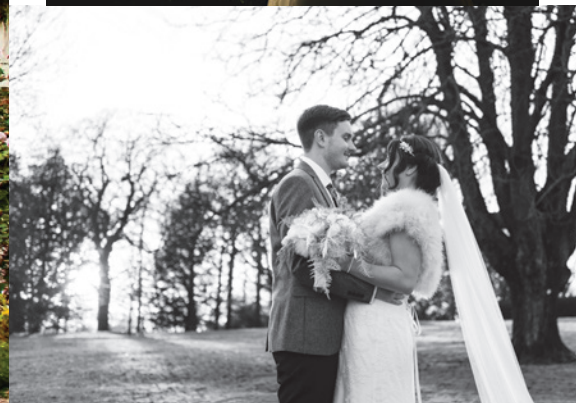
# The GROUNDS

Majestic, all year round...

Whether it's the lush greenery of spring, the warmth of a British summer, the changing colours of autumn, or snow-covered grounds in winter, Keele Hall is the perfect wedding venue for every season.

Our Italian Gardens, sweeping lawns, ornamental lakes and secluded areas create the perfect backdrop for your photographer to capture the story of your wedding creating stunning wedding photography for you to enjoy and share for years to come.











## Food and DRINK



## Tailored to you...

To watch the friends and family you love chatting and laughing all in one room is truly magical.

Perfectly tailored food and drink is something we do rather well here at Keele Hall! We can help you create imaginative and seasonal menus, embracing your theme and keeping your wedding budget in mind.

Rest assured, on your wedding day it will be delivered with first-class service and quality, giving you peace of mind to relax and enjoy every toast, speech and loving glance.





# Hotel ACCOMMODATION

Now you can stay...

Keele Hall gratefully acknowledges the talented photographers featured in this brochure:  
Helen Cotton Photography, HBA Photography, Jenny Harper Photography and Stuart James Photography.

Opening early 2021 the Courtyard by Marriott, Keele, Staffordshire offers the perfect opportunity to extend your celebrations with an overnight stay.

With 150 ensuite bedrooms including double, twin and family rooms, you and your guests can enjoy a relaxing stay before and after your wedding day.

And for those who are travelling from afar, the hotel is the perfect home away from home to explore Staffordshire.





t: 01782 732020  
e: [weddings@keele.ac.uk](mailto:weddings@keele.ac.uk)  
[www.keeleweddings.co.uk](http://www.keeleweddings.co.uk)

 Keele Hall

Keele Hall, Keele University, Staffordshire, ST5 5BG







# Reception

## RECEPTION NIBBLES

£3.50 per person

Smokehouse mixed nuts, vegetable crisps, Bombay mix and salted popcorn (Vg)  
(Served in boats/cones)

## CANAPES

Choose 3 – £6.00 per person  
Choose 4 – £8.25 per person  
Choose 5 – £9.90 per person

## COLD CANAPES

Smoked Salmon Blini, Citrus Crème Fraîche  
Chorizo Sausage, Bocconcini  
King Prawns, Sriracha Mayonnaise, Puffed Rice (GF)  
Ham Hock, Pickled Cucumber, Soda Bread

## HOT CANAPES

Thai Crab Cake, Wasabi  
Smoked Haddock Bonbon, Lemon, Dill (GF)  
Panko Tiger Prawn, Sweet and Sour (GF)  
Grilled Lamb Kofta, Sumac Yoghurt (GF)  
Ham Hock Croquette, House Piccalilli (GF)  
Belly Pork, Slow Cooked with Five Spice (GF)  
Panko Chicken, Katsu Sauce (GF)  
Chicken Tarragon and Mustard Dumpling, Aioli Dip (GF)  
Spiced-Coated Chicken, Toasted Brioche, Chipotle Crème Fraîche

## VEGETARIAN AND VEGAN

Staffordshire Goats’ Cheese, Butternut, Red Onion Marmalade Brochette (V)  
Roasted Cauliflower, Miso and Black Sesame (V, Vg, GF)  
Charred Artichoke, Chimichurri (V, Vg, GF)  
Beetroot Falafel, Watercress, Lime Mayonnaise (V, Vg)  
Tofu, Toasted Sesame, Pink Ginger Kecap Manis (V, Vg, GF)  
Arancini, Wild Mushroom, Pea Pesto (V, Vg\*, GF)

# Starters

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## STARTERS

Please select two starters for your guests to choose from, one must be suitable for vegan/vegetarian

Goats Cheese Panna Cotta (V, GF) – £5.50

Beetroot relish, pea shoots, lemon dressing

Wild Mushroom Brochette (V, Vg\*) – £7.40

Asparagus tips, Netherset Hey farm hens bearnaise

Crispy Tempeh (Vg, GF) – £6.30

Green mango and papaya salad, sesame and soy dressing, coriander oil

Confit Duck Terrine (GF\*) – £6.80

Fig and onion chutney, orange

Chicken and Tarragon Press (GF\*) – £6.80

Pickled baby carrots, seasonal beetroot gel

Ham Hock Boudin (GF\*) – £6.80

Apricot chutney, sour dough wafer

Scorched Mackerel (GF) – £6.80

Potato salad, dill pickled cucumber

Sesame Poached Salmon (GF) – £7.40

Wasabi salad, crushed peas, tomato caviar, toasted lime

Prawns and Crayfish (GF) – £7.40

Plump prawns, Churnet Valley crayfish tails, cucumber, endive, vine tomato mayonnaise

Glazed Melon (Vg, GF) – £6.80

Roasted pineapple, mango purée, pomegranate and orange salsa

## SOUPS

Wild Mushroom and Tarragon (V, Vg\*, GF) – £5.50

Roasted Parsnip and Curry Oil (V, Vg\*, GF) – £5.50

Celeriac, Chorizo, Truffle (V\*, GF) – £5.50

Pea and Pancetta, Parmesan Mellow (V\*, GF) – £5.50



# Main Course and Desserts

## MAIN COURSES

Please select two main courses for your guests to choose from, one must be suitable for vegan/vegetarian guests

Scottish Salmon (GF)\* – £22.00

Spinach and fennel tart, dill and vermouth, charred courgettes and chateau potatoes

Chicken Supreme (GF) – £20.60

Onion purée, baby confit leeks, mushrooms, cream jus, braised wild and white rice

Pakington Chicken (GF) – £20.60

Breast and confit leg, tarragon fondant potato and shallot, tomato jus

Duo of Pork (GF) – £22.00

Loin of pork, pressed belly, baby apple, wilted greens, Cheshire potato rosti, cider jus

Duck (GF) – £28.00

Seared breast, confit leg croquette, squash purée, pommes Anna port jus

Cannon of Beef (GF) – £25.80

Truffle fondant, Jerusalem artichoke purée, heritage carrots and wilted spinach, port wine jus

Braised Beef Shin (GF) – £21.40

Roasted carrot and heirloom beets, pommes purée, red wine reduction

Rump of Lamb (GF) – £28.00

Provençal jus, Dauphinoise and tender stem broccoli

## VEGETARIAN AND VEGAN ALTERNATIVES

Celeriac, Spinach and Spiced Honey Wellington (V, Vg\*) – £16.50

Salsa verdi, vine roasted tomatoes

Butternut Squash, Wild Mushroom Tart (V, Vg\*) – £15.95

Crème fraîche roasted sunflower seeds

Jackfruit Pattie (V, Vg) – £15.95

Quinoa tabbouleh, baba gahanoush

Cajun Battered Banana Blossom (V, Vg) – £16.50

Purple potato wedges, pea and edamame bean mint crush

Seitan Cutlet (V, Vg) – £16.50

Roasted purple potato and root vegetable, porcini jus

## DESSERTS

Please select two desserts for your guests to choose from, one must be suitable for vegan/vegetarian guests

Chocolate Delice (V, Vg\*) – £7.95

Salted caramel brownie, banana ice cream

Black Cherry Bakewell (V) – £6.30

Clotted cream ice cream

Brioche Summer Pudding (V, Vg) – £7.10

Orange crème fraîche

Raspberry and Vanilla Torte (V) – £6.60

Lemon ice cream, meringue shards

Yuzu Crème Brulée (V) – £6.00

Vanilla and matcha shortbread

Chocolate Fondant (V) – £7.40

Orange cream

Caramelized Banana Parfait (GF, V, Vg\*) – £6.00

Peanut brittle, chocolate soil

## CHEESE

Cheeseboard of British and Continental Cheeses – £9.90

Shropshire Blue, Applebeys Cheshire, Cornish Yarg, Brie and Oak Smoked Cheddleton, served with a selection of biscuits, celery and grapes

Sharing Cheeseboard of British and Continental Cheeses – £88.00

Platter of Shropshire Blue, Applebeys Cheshire, Cornish Yarg Brie and Oak Smoked Cheddleton, served with a selection of biscuits, celery and grapes (based on a table of 10 people)

Fresh filter coffee with cream or tea and after dinner mints are included with all menu choices

## Abbreviations

GF = Gluten Free

GF\* = Gluten Free on request

V = Vegetarian

V\* = Vegetarian style of dish available

Vg = Vegan

Vg\* = Vegan style of dish available



# Signature Menus

## KEELE HALL ‘THE COUNTIES’ MENU – £38.50 per person

Keele’s location enables our Chefs to source ingredients from the neighbouring counties from local farmers, growers and food artisans. This inspired ‘The Counties’ Menu selection to share great dishes and flavours from the locality.

Sweet English Pea and Pancetta Soup (V\*, GF)  
Shropshire’s Wrekin Blue cheese beignet

Duo of Lamb (GF)  
Roasted rump, pressed shoulder, Staffordshire carrot purée, wilted spinach, Dauphinoise Cheshire potato, herb jus

Lemon Tart (V)  
Clotted cream, Canalside Farm raspberry coulis

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

## MENU 1 – £35.75 per person

Maize Fed Chicken and Tarragon Ballotine (GF)  
Sweetcorn purée, corn bread, red pepper gel and soft herbs

Pan Seared Salmon (GF\*)  
Lemon couscous, sea vegetable, chive butter sauce

Chocolate Tart (V, Vg\*)  
Home churned ice cream and Canalside Farm raspberries

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

## MENU 2 – £31.95 per person

Wild Mushroom Tart (V, Vg\*)  
Shallot and parmesan, beetroot dressing and pea shoot

Treacle Cured Cannon of Beef (GF)  
Layered Shropshire potatoes, charred broccolini, roasted Staffordshire roots, red wine jus

Woore Farm Apple Panna Cotta (V\*, VG\*, GF)  
Canalside Farm berry preserve, poppy seed tuile

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

## MENU 3 – £28.50 per person

Pressed Watermelon (V\*, Vg\*, GF)  
Crisp parma ham, feta, basil oil

Pakington Chicken (GF)  
Filled with spinach, chorizo and pine nuts, pommes Anna, white wine and chive sauce

Canalside Farm Raspberry Parfait (V, Vg\*, GF)  
Meringue, chocolate soil, lemon cream

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

## KEELE’S SIGNATURE COMPETITION MENU – £36.00 per person

Created by sous chef James Tudor, this menu achieved Gold in The University Catering Organisation Chef’s Competition (TUCO).

Pad Thai Salad (Vg\*, GF)  
Crispy tofu with an Asian slaw, peanuts, garnished with coriander, chilli and a light soy and honey dressing

Poached Salmon (GF\*)  
With hollandaise sauce, de terre sablees potatoes, baby carrots, garnished with salty fingers samphire

Ginger Pudding  
With rhubarb sorbet, poached rhubarb, crumble and warm custard

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

# Children's Menus

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## CHILDREN'S MEALS

Children under the age of 12 can choose from our Children's Menu.

Children may have a half portion of whatever is chosen for the main meal which will be charged at half price. Half portions normally apply to children under the age of 12, but this will depend on each individual child's eating habits.

Whilst we do not cater for babies, our staff will be happy to heat up bottles if required.

## CHILDREN'S MENU – £14.50 per child

Please select one option for all children, unless a vegan/vegetarian alternative is required.

## STARTERS

- Cheesy Garlic Bread (V)
- Mozzarella Dippers (V)
- Melon and Strawberries (V, Vg)

## MAINS

- Sausage, Mash and Peas
- Fish Goujons, Chips and Beans
- Chicken Goujons, Chips and Beans
- Macaroni Cheese (V)
- Cheese and Tomato Pizza (V)

## DESSERTS

- Chocolate Brownie, with Ice Cream and Chocolate Sauce (V)
- Vanilla Ice Cream and Strawberries (V, GF)

# Evening Buffet Menus

## FINGER BUFFET SELECTOR

Please select 5 items for £16.50 per person

Additional items at £3.30 per person

Sandwiches, Pitta Pockets or Soft Rolls

Filled or topped with a range of meat, vegetarian and vegan fillings

Poached Salmon and Prawn Wrap (GF\*)

Tempura Fish Goujons (GF\*)

Chicken Lollipop, Harissa Dip (GF)

Sweet Chilli Chicken Wrap (GF\*)

Chicken Caesar Leaf (GF)

Lamb Koftas Tzatziki

Chorizo and Parmesan Quiche

Feta, Harissa and Hummus Wrap (V)

Roasted Vegetable Quiche (V)

Spinach and Sweet Potato Pakoras (V, Vg)

Spicy Wedges with Garlic Mayo (V\*, Vg\*, GF)

Tabbouleh Salad (V, Vg)

Asian Slaw (V)

Tomato and Ciliegine Mozzarella (V)

Roasted Sweet Potato and Chilli (V, Vg)

Sultana and Saffron Rice (V, Vg)

New Potato, Chive, Sour Cream (V)

Charred Vegetable, Tomato Couscous (V, Vg)

## LATE NIGHT BITES

Cheese and Bacon Oatcakes – £3.60

Cheese and Mushroom Oatcakes (V, Vg\*) – £3.30

Loaded Fries, Cheese Sauce, Crispy Bacon – £5.50

Crispy Onions, Chilli Beef (V\*, Vg\*, GF)

Mini Burgers (Vg\*) – £2.80

Korean Fried Chicken – £4.20

Mini Meat Ball Sub (Vg\*) – £3.80

Pulled Jerk Chicken Pockets – £4.00

Hot Pulled Pork or Beef Brisket Baps (GF\*) – £4.00





# Evening Buffet Menus

## EVENING BUFFET SELECTOR – £21.95 per person

Please select 3 dishes to be served, with one of these as a vegan/vegetarian option. We also ask that you select one dessert. All served from a buffet table.

### MEAT/FISH

Please select 2 options

Seafood Paella (GF)

Tempura Fish and Chips, Crushed Peas (V\*)

Oriental Vegetable and King Prawn Stir Fry, Hoi Sin (GF)

Spiced Lamb Meat Balls, Quinoa, Mint and Feta

Thai Green Chicken Curry, Fragrant Jasmine Rice (GF)

Chicken, Chorizo, Patatas Bravas

Crisp Sesame Chicken, Sriracha, Braised Rice (GF)

Katsu Chicken, Soya Vegetables, Braised Brown Rice (GF)

Tandoori Chicken Lollipop, Raita Dip and Naan Bread (GF)

Jerk Chicken, Rice and Peas (GF)

Chicken Korma on Saffron Braised Rice (GF)

Sticky Belly Pork, Ginger, Spring Onion, Oyster Sauce Noodles

Outdoor Reared Pork and Apple Sausage, Chive Mash, Mustard Jus

Moroccan Lamb Tagine, Vegetable Couscous

Lamb Koftas, Tomato and Red Onion Salad, Mint Yoghurt

Beef Bourguignon, Celeriac Mash (GF)

## VEGETARIAN/VEGAN

Please select 1 option

Aubergine and Chickpea Curry on Braised Rice with Mini Poppadums (V, Vg, GF)

Coconut and Lentil Dhal, Roasted Sweet Potato (V, Vg, GF)

Roast Vegetable and Mixed Bean Cassoulet (V, Vg, GF)

Wild Mushroom and Ricotta Tortellini with Rocket (V)

Grilled Halloumi, Fennel, Orange, Rocket, and Tarragon Dressing (V, Vg, GF)

Moussaka, Fried Aubergine, Courgette, Vegan Cheese Sauce and Tomato Salsa (V, Vg)

Served with selection of Seasonal Salads

## DESSERTS

Please select 1 option

Chocolate Brownies (V, Vg\*)

Cheesecake – served with a choice of toppings (V, GF\*)

Keele Mess (V, GF)

Chocolate Fudge Cake (V)

Lemon Tart (V)

# Further Information

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## FURTHER INFORMATION

When creating your menu from our menu selector, please choose two dishes per course, we ask that one of these is a vegetarian/alternative. A pre order, table plan and place cards are required to confirm guest's selection. Should you wish to offer an additional choice then please speak to your Wedding Co-ordinator as a supplement will apply.

If you have a favourite dish or a preferred menu, which is not listed here please call your Wedding Co-Ordinator who will be happy to discuss your exact requirements with our catering team. We will certainly try to accommodate all requests and inform you of the cost. Whatever your requirements, our catering team will enjoy the challenge of meeting your individual needs.

You will receive your final menus no later than three months prior to your event. Two months before your event, your Wedding Co-ordinator will be in touch to discuss your details, including your chosen menu. Self-catering or corkage is not permitted in any venue at Keele.

## SPECIAL DIETARY REQUIREMENTS

Please inform your wedding coordinator, in advance, if you have any guests with specific dietary requirements. Our chefs are happy to cater for all requirements including vegetarian, vegan, halal, coeliac and diabetic. Dietary alternatives are charged at the same price as your selected dish.

Please note, as our dishes are prepared in areas where allergenic ingredients are present, we cannot therefore guarantee that dishes are 100% free of these ingredients. Please ask for further information regarding dietary requirements.

## NUMBERS

We strongly advise that all guests attending an evening reception should be catered for. Keele Hall Weddings cannot accept responsibility for a lack of food, should less than 100% of guests be catered for.

## BAR FACILITY

Bars in either of our venues for evening functions are open until 12 midnight. Your bar will close at midnight, with half an hour allowed for departure time. Should you wish to extend the bar for an additional hour, the charge is £300 and a minimum of 14 days' notice is required.

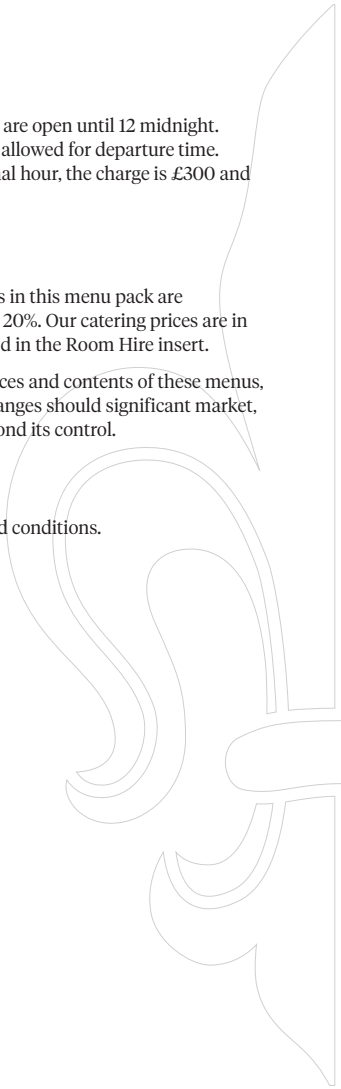
## PRICES

Prices are correct at the time of printing. All prices in this menu pack are inclusive of service and VAT at the current rate of 20%. Our catering prices are in conjunction with the room hire charges as detailed in the Room Hire insert.

Whilst every effort will be made to uphold the prices and contents of these menus, Keele Hall weddings reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond its control.

## TERMS AND CONDITIONS

All bookings are subject to our wedding terms and conditions.



# KEELE HALL

## WEDDINGS

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e: [weddings@keele.ac.uk](mailto:weddings@keele.ac.uk)  
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# Packages

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# Reception Drinks and Wine List

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## WEDDING DRINKS PACKAGES

Outlined below, are our wedding drinks packages for your special day. These include 3 canapés per person – a meat, fish and vegetarian choice, at the chef's discretion.

### BRONZE – £18.50 per person

- A glass of Bucks Fizz or Elderflower Spritzer for your drinks reception.
- Chef's Choice of Three Canapés.
- A glass of House White or Red Wine or freshly prepared Limonata with the meal.
- A glass of House Sparkling Wine or Elderflower Spritzer for the Toast.

### SILVER – £20.90 per person

- Select two choices from: Prosecco, Bucks Fizz, Pimm's No 1 Cup, bottle of Lager or House Gin (25ml) and Tonic for your drinks reception. One glass per person.
- Chef's Choice of Three Canapés.
- Two glasses of House White or Red Wine or freshly prepared Limonata with the meal.
- A glass of Prosecco or Elderflower Spritzer for the Toast.

### GOLD – £32.50 per person

- Select two choices from: Champagne, Kir, Pimm's No 1 Cup, bottle of Lager, bottle of Cider or a selection of Premium Gins (25ml) and Tonic for your drinks reception. Two glasses per person.
- Chef's Choice of Three Canapés.
- Two glasses of House White or Red Wine or Non Alcoholic Fruit Punch with the meal.
- A glass of Champagne or Non Alcoholic Fruit Punch for the Toast.

**Upgrade to the full canapé selection for an additional £3.50 per person.**

Please view our website [www.keeleweddings.co.uk](http://www.keeleweddings.co.uk) for our current wine list. Speak to your Wedding Coordinator for more detailed information.

Please note, Keele Events and Conferencing is only able to stock a limited amount of wine. The price and availability of wines are subject to alternation without notice. All prices are inclusive of VAT at the current rate of 20%. Corkage is not permitted at Keele Hall.

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# Weddings at Keele Hall

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## COMPLETE ROOM HIRE PACKAGE

Includes the Salvin Suite or Ballroom –  
£2,000 (May-September), £1,750 (October-April)\*

Requires a minimum of 50 guests for a wedding breakfast and 80 guests for an evening reception.

Included in your room hire cost:

- Day and evening venue hire (Salvin Suite or Ballroom)
- Civil ceremony room hire
- Up to 50 chair covers with choice of bow colour
- Top table floral arrangement
- Personalised menus and table plan
- White linen napkins and tablecloths
- Cake stand and knife
- Use of grounds for photography
- DJ and dance floor
- Bar open until midnight
- Personal wedding coordinator
- Complimentary menu tasting for wedding couple
- Complimentary double room for the Bride and Groom on your wedding night at the Courtyard by Marriott Keele

\*In addition to your choice of menu for your wedding breakfast and evening reception.

## ROOM HIRE PACKAGE

Includes the Salvin Suite or Ballroom –  
£1,550 (May-September), £1,300 (October-April)\*

Requires a minimum of 50 guests for a wedding breakfast and 80 guests for an evening reception.

Included in your room hire cost:

- Day and evening venue hire (Salvin Suite or Ballroom)
- Civil ceremony room hire
- Top table floral arrangement
- Personalised menus and table plan
- White linen napkins and tablecloths
- Cake stand and knife
- Use of grounds for photography
- Bar open until midnight
- Personal wedding coordinator
- Complimentary menu tasting for wedding couple
- Complimentary double room for the Bride and Groom on your wedding night at the Courtyard by Marriott Keele

\*In addition to your choice of menu for your wedding breakfast and evening reception.

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## EVENING ONLY WEDDING CELEBRATIONS

If you would like to host your evening reception at Keele Hall, we will be happy to accommodate you and your guests.

Room hire – £750\*

Requires a minimum of 100 guests.

Included in your room hire cost:

- Evening venue hire (Salvin Suite or Ballroom)
- Linen napkins and table cloths
- Cake stand and knife
- Use of grounds for photography
- Bar open until midnight
- Dedicated event manager

\*In addition to your choice of menu from the menu pack.

## YOUR WEDDING DAY

You will be allocated your Wedding Coordinator six months prior to your wedding day. Should you have any questions, please feel free to call Keele Hall Weddings directly on 01782 732020 and our team will be happy to assist.

Your Wedding Coordinator will be on hand to assist you with your planning and offer advice regarding suppliers such as venue dressers, florists and all related services.

You are welcome to arrange your own entertainment, however we do ask that you ensure that their equipment has a valid PAT certificate (Portable Appliance Test) and they must carry Public Liability cover of at least £5 million. When you meet with your Wedding Coordinator two months prior to your wedding, we will require contact numbers for suppliers so certificates can be gained.

For health and safety reasons, we ask that you liaise with us should you be considering candles or tea lights.

Table confetti, either metallic or paper, is not permitted in Keele Hall however flower petals are acceptable. Confetti is permitted outside the buildings providing it is biodegradable.

Your bar will close at midnight, as part of the package, with half an hour allowed for departure time. Should you wish to extend the bar for an additional hour, the charge is £300.

The menu included with this package is our current seasonal menu and correct at the time of printing.

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# Hotel Accommodation

## COURTYARD KEELE STAFFORDSHIRE

### Now you can stay too!

We are delighted to announce that in February 2021, Courtyard by Marriott opened a 150 bedroomed hotel on the University Campus, a short walk from Keele Hall, making it the perfect hotel choice for your wedding guests.

You will receive a complimentary double room with breakfast for the happy couple on the night of your wedding.

With double, twin and family rooms available, it is ideal for those travelling a little further to stay a little longer to explore the Staffordshire countryside. From the adrenaline rides at Alton Towers to the award-winning beautiful gardens at the Trentham Estate not forgetting our Potteries Heritage, there is plenty to entertain your guests whilst you put the finishing touches to your special day.

Speak with the hotel directly to arrange accommodation for your guests, or they can book direct via the Courtyard by Marriott website.

## USEFUL INFORMATION

Address:

**Courtyard by Marriott Keele Staffordshire,  
University Avenue, Keele, ST5 5NU**

Telephone:

**01782 376820**

Email:

**reception@courtyardkeele.ac.uk**

Book Online at:

**www.marriott.com**

**COURTYARD®**  
BY MARRIOTT



# Hotel Accommodation

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Courtyard by Marriott Keele offers 150 stylish and comfortable hotel rooms all include quality amenities, such as crisp bedding, ample desk workspace, stylish rainfall shower rooms and complimentary high speed WIFI.

There is a well-equipped fitness centre to help you stay refreshed and energised.

With a lounge, bar and all-day dining Scholars Restaurant, rest assured your wedding guests will soon relax and unwind after their journey and prepare for your wedding celebrations.



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