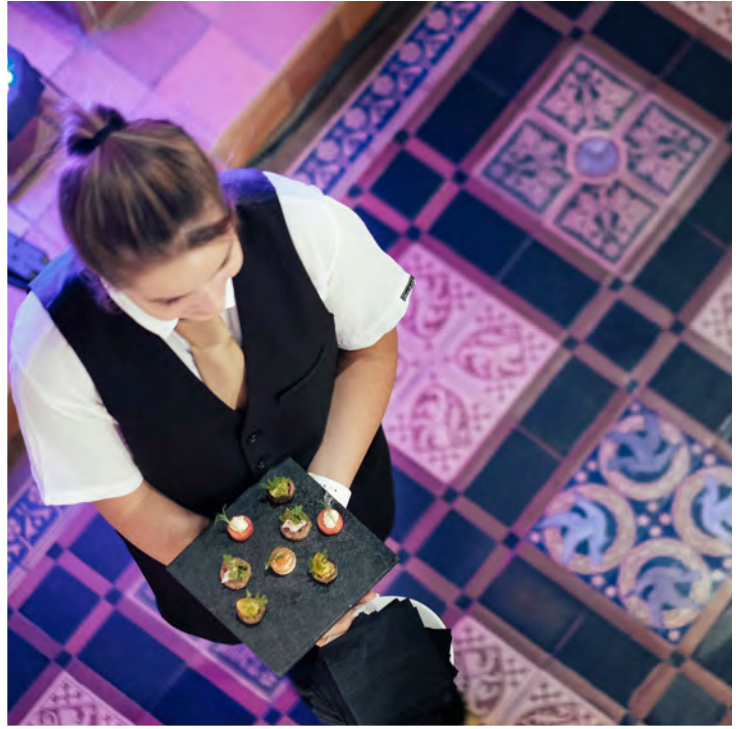


A photograph of a wedding reception table. The table is set with white linens, glassware, and a centerpiece of white flowers in a glass vase. A lit candle in a glass holder is visible in the foreground. The background is softly blurred, showing more of the table and a window with yellow light. The word "CELEBRATE" is centered at the top of the image.

CELEBRATE

STANBROOK ABBEY
HOTEL
WORCESTER



With a unique blend of 16th century grandeur and modern day elegance, Stanbrook Abbey has a setting perfect for any occasion.

As experts in events, we delight in hosting anything from informal birthdays and barbeques, through to anniversaries, party nights and glamorous gala dinners. Our flexible function spaces can accommodate from 2 - 400 guests and our friendly events team will be on hand every step of the way, to help bring your special occasion to life.



FLEXIBLE DINING OPTIONS

Our seasonal menus are prepared with care using locally sourced ingredients wherever possible, and our flexible approach means we can cater to a variety of tastes and themes, whether that be fine dining, afternoon tea or something in-between.

PRIVATE DINING

For special occasions these stylish spaces offer complete privacy and a warm and relaxing atmosphere. All our rooms are filled with natural daylight and beautiful traditional features.

Wine Cellar

Tucked away in the basement, the Wine Cellar's open brickwork and distinctive chandeliers create a real sense of occasion. The cellar is ideal for wine tasting or events that require use of the other spaces in our basement, such as the games room.

Dining - Up to 10 guests

Bake House

Light and airy with charming décor and an original bread oven, the Bake House is perfect for informal get-togethers.

Dining - Up to 10 guests

Clarence

This stylish room has beautiful original features and parquet flooring, making this a stunning setting for a luncheon or private dinner.

Dining - Up to 16 guests

East Room

Step back in time and experience a touch of 1950s New York glamour. Stylish furnishings, jazz inspired décor and a feature fireplace create a wonderful reception space for up to 50 guests.

The Cellars

This underground treasure trove holds a number of elegant, fun and unusual spaces, such as the Wine Cellar for wine tasting, a games room, snooker room and DJ party space. Hire individual spaces or take over the whole area to entertain up to 80 guests.

Private Dining Package

Three course meal
Tea/coffee and truffles

£45 per person

Premium Private Dining Package

Package details as above
Selection of 3 canapés per person
Glass of Champagne per person

£60 per person

Private Afternoon Tea

Selection of finger sandwiches,
cakes, fruit, scones, tea and coffee.

**£30 per person, add a glass of
Champagne for £39.50 per person**

*Please speak with one of our coordinators for our function room hire costs.





The Garden Pavilion

SHOW-STOPPING SETTINGS

These stylish locations bring the wow-factor for large events of up to 400 guests and our facilities include private bars, dancefloors, terraces, cloakrooms and a projector and PA system. In addition, our experienced events team can offer advice on special touches such as entertainment and dressing the room.

When the night is over why not stay in one of our beautifully appointed guest bedrooms, complete with period features and contemporary comforts.

Callow Great Hall

The jewel in Stanbrook Abbey's crown is its breath-taking former chapel, with dramatic Pugin style architecture, high vaulted ceiling and beautiful stained glass windows. This space is perfect for award nights, company dinners and weddings.

Dining – Up to 56 guests

Reception – Up to 200 guests

St Anne's Wing

St. Anne's Wing offers the flexibility and seclusion of your very own wing within our estate, perfect for charity balls, school proms, summer barbeques and weddings.

- Library Bar

This former library was home to thousands of volumes of historical texts and now serves as an ideal spot for reception drinks.

- St Anne's Hall

This beautifully renovated room has high ceilings and wood panelled walls. Doors open out onto a private terrace with your very own manicured lawn and fire pit, all overlooking our magnificent grounds.

Dining – Up to 80 guests

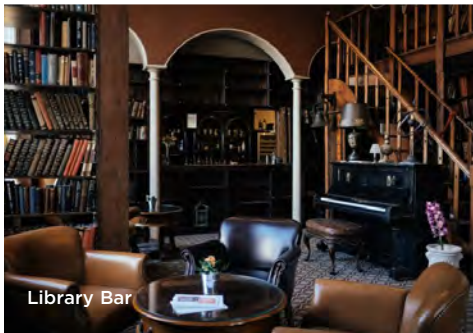
Reception – Up to 120 guests

- The Garden Pavilion

The largest of our function spaces is light and bright, with a canopied roof and elegant chandeliers. The Pavilion offers views of the private garden and is a stone's throw from the picturesque Willow Lake.

Dining – Up to 280 guests

Reception – Up to 400 guests



Library Bar



St Anne's Hall

Stanbrook Abbey Hotel

Jennet Tree Lane, Callow End, Worcester WR2 4TY

01905 832940 enquiries.stanbrook@handpicked.co.uk

handpickedhotels.co.uk

*Hand*PICKED
HOTELS

SAMPLE PRIVATE DINING MENU

Canapés

3 for £6 / 5 for £10

- Banger and mash (80 kcal)
Beetroot and avocado nori (10 kcal)
Goat's cheese and blushed tomato tart (164 kcal)
Mini lamb kofta, yoghurt and cucumber dip (75 kcal)
Scottish smoked salmon mousse and cucumber on blini (53 kcal)
Tempura vegetables (49 kcal)
Chicken liver parfait, green tomato chutney, ciabatta croute (147 kcal)
Compressed watermelon and pickled ginger (1 kcal)
Mini vegetable spring rolls, sweet chilli dipping sauce (35 kcal)
Red pepper brochette, lemon humus (113 kcal)
Natural smoked haddock and leek tart (62 kcal)
Thai fish cakes, chilli dip (77 kcal)

Add a course.....

- Amuse bouche soup shot £2.50
Roast tomato and basil soup with focaccia crisps (13 kcal)

Starter

- Beetroot gravadlax, wasabi mayonnaise, pickled ginger and spring onion (263 kcal)
Chicken liver parfait, shallot, lentils, truffle, chai and pumpkin seed bread (500 kcal)
Compressed melon, citrus sorbet, tarragon and lime sugar (90 kcal)
Confit potato and leek velouté, truffle and chive crème fraiche (108 kcal)
Old spot ham hock pressing, apple and celeriac remoulade, micro rocket, radish (548 kcal)
Roast red pepper and tomato soup, basil and focaccia croute (78 kcal)
Smoked haddock and leek tartlet, creamed leeks and herb oil (630 kcal)

HandPICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.
All our food is prepared in a kitchen where nuts, gluten and other allergens
are present and our menu descriptions do not include all ingredients. If more information about allergens is required,
please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

STANBROOK ABBEY

HOTEL

SAMPLE PRIVATE DINING MENU

Add a course.....

Sorbet £3.95 Blood orange sorbet (29 kcal)

Champagne sorbet (42 kcal)

Gin and pink grapefruit sorbet (60 kcal)

Raspberry sorbet (43 kcal)

Main

Artichoke, spinach and sundried tomato pithivier, balsamic and rocket (1221 kcal)

Corn-fed chicken breast, dauphinoise potato, glazed vegetables, confit garlic purée, red wine sauce
(1334 kcal)

Driftwood goat's cheese, pea and mint gnocchi, watercress (1131 kcal)

Poached sea bream, saffron potato, glazed fennel, tomato and shallot dressing (993 kcal)

Roast salmon, dill butter crushed potatoes, mussel and shallot sauce, tenderstem, spinach
(1066 kcal)

Rump noisette of beef, fondant potato, wild mushroom fricassee, chantenay carrots, green beans
(887 kcal)

Wild mushroom and tarragon risotto, truffle honey, pecorino (1054 kcal)

Dessert

White chocolate cheesecake, strawberry sorbet, basil and strawberry salsa (449 kcal)

Rich chocolate and orange torte, candied orange sorbet, sugar biscuit (462 kcal)

Sticky toffee pudding, vanilla ice cream, butterscotch (584 kcal)

Coconut panna cotta, exotic fruit salad (288 kcal)

Passionfruit cheesecake, mango sorbet (498 kcal)

Tiramisu torte, vanilla mascarpone, coffee syrup (523 kcal)

Summer fruit pudding, vanilla cream (260 kcal)

White chocolate and raspberry brioche pudding, crème anglaise (628 kcal)

Blackcurrant torte, berry compote, raspberry sorbet (450 kcal)

Hand PICKED
HOTELS

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Private Dining Wine List

Champagne and Sparkling

**Bruno Paillard Brut
Premiere Cuvée NV**

102/1109 | REIMS

Elegant, balanced
and complex.

BTL **£71**

**Belstar
Prosecco NV**

1856 | VENETO, ITALY

Light and fruity with
a subtle floral bouquet.

BTL **£39**

White Wine

**A2O
Albarino**

304 | RIAS BAIXAS, SPAIN

Bone dry, notes of white
peach and a long finish.

BTL **£52**

**Valdivieso
Sauvignon Blanc**

203 | ACONCAGUA, CHILE

Herbal and grassy with
refreshing citrus balance.

BTL **£38**

**Journey's End Weather
Station Sauvignon Blanc**

1210 | COASTAL REGION, SOUTH AFRICA

A fresh, ripe and rounded South African
Sauvignon Blanc with vibrant aromas of
lime, grapefruit, melon and apples.

BTL **£47**

**Le Coste Trebbiano di Romagna
Poderi dal Nespole**

330 | EMILIA-ROMAGNA, ITALY

Aromatic apple and peach
notes on the nose and
a dry, fresh palate.

BTL **£36**

Private Dining Wine List

Rosé Wine

Chateau de Berne Esprit
Mediterranee Rosé 
1250 | PROVENCE, FRANCE
Fragrant, crisp and
lipsmackingly refreshing.
BTL **£44**

Petit Papillon
Grenache Rosé
501 | LANGUEDOC, FRANCE
Lively and rich,
raspberries and spice.
BTL **£43**


Dessert Wine

Petit Guiraud
Sauternes
1194 | BORDEAUX, FRANCE
Incredibly fresh, flavours
of passion fruit and pineapple.
37.5CL BTL **£43**

Red Wine

Villa Saletta Raccolto
A Mano Rosso
704 | TUSCANY, ITALY
Smooth, soft,
approachable Tuscan.
BTL **£36**

Spy Valley Pinot Noir
1113 | MARLBOROUGH,
NEW ZEALAND
Silky red berry fruits
with subtle spice.
BTL **£61**

Journey's End
Single Vineyard Shiraz 
815 | STELLENBOSCH,
SOUTH AFRICA
Full concentrated juicy
fruit with a touch of vanilla.
BTL **£52**

Valdivieso Merlot
7012 | RAPEL, CHILE
Jammy plum, blackberry
and damson fruit.
BTL **£38**

Vivanco Rioja Crianza
7015 | RIOJA, SPAIN
Intense cherry red,
vanilla and spice.
BTL **£49**



VEGAN



ORGANIC