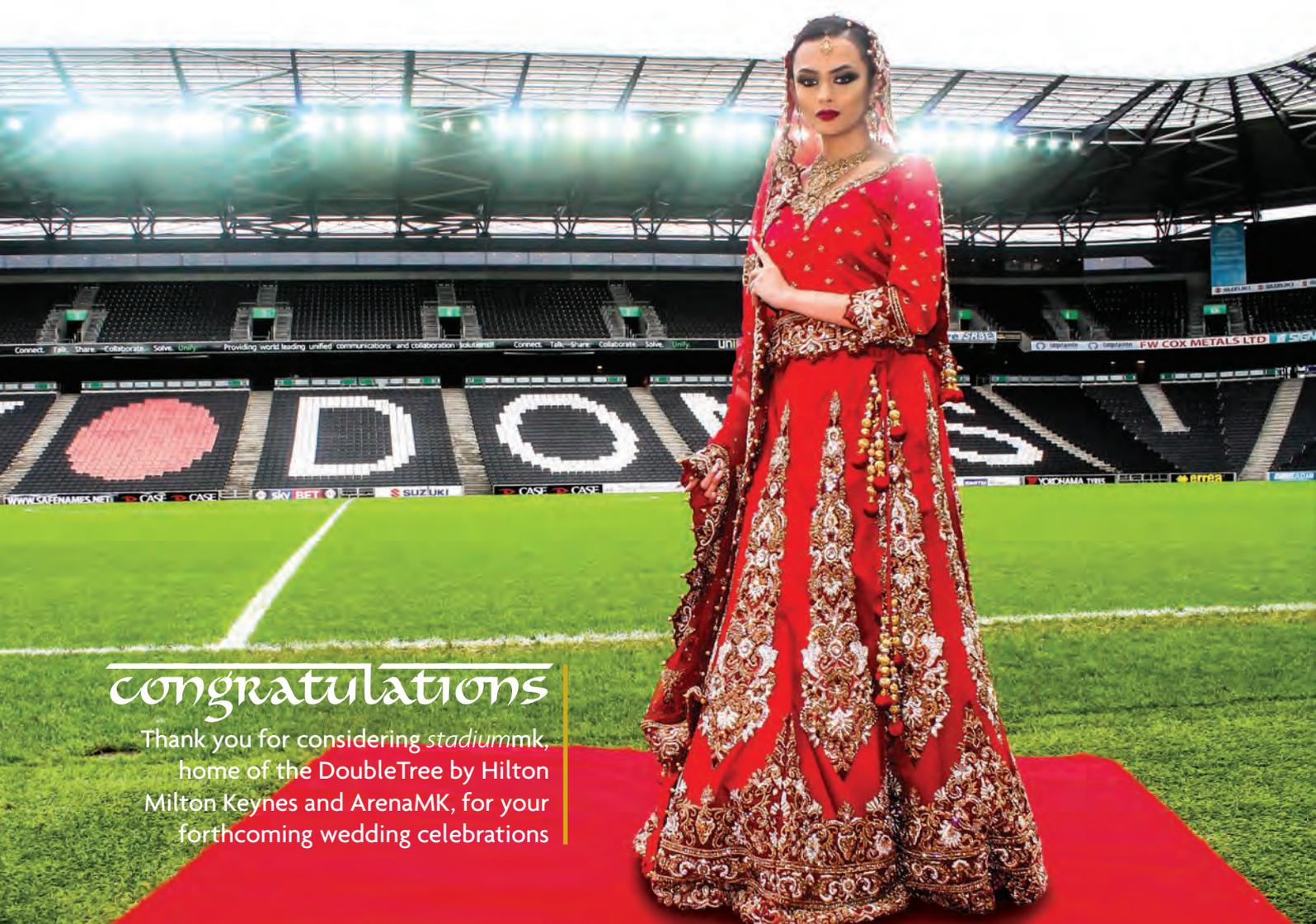




your wedding at *stadiummk*
home of DoubleTree by Hilton Milton Keynes and ArenaMK



congratulations

Thank you for considering *stadiummk*,
home of the DoubleTree by Hilton
Milton Keynes and ArenaMK, for your
forthcoming wedding celebrations



As the largest purpose built event space in the region *stadiummk* is delighted to offer two magnificent venues for wedding celebrations. DoubleTree by Hilton Milton Keynes boasts 230 stylish bedrooms, soon to be 304, and 17 event spaces, including the ballroom which can accommodate up to 700 guests. For even bigger events, up to 2,500 guests, choose ArenaMK, with 3,420 m² of space over three floors it offers endless possibilities. Whichever venue you select you can be sure of the same attention to detail and professional, friendly service.

Our experienced and dedicated team specialise in Hindu, Sikh and Muslim Weddings. We are proud to offer a delicious range of authentic and traditional menus for you to choose from; featuring an array of dishes from all over the Indian subcontinent. If you are looking for something a little more bespoke just let us know; our culinary team will prepare sensational dishes based on your requirements, directly from the chef's kitchen.

Our central location means that travel for guests is easy; Milton Keynes is just off the M1 and easily accessible from Birmingham, Oxford, Cambridge and London, with London Luton Airport just 35 minutes away by car. Ample parking is available with up to 1,600 complimentary car parking spaces at your disposal.

We hope you enjoy looking through our brochure, should you have any questions please get in touch and a member of our dedicated team will be happy to help. We would welcome the opportunity to meet with you and your family to discuss your very special day in more detail.



your special day

We believe that you should have everything to look forward to and nothing to look after. Whether it's an intimate ceremony for 20 or a lavish reception party for 2,500, let us take care of it all



The DoubleTree by Hilton Milton Keynes |

Whether you are inviting 20 or 1,000 guests, at the DoubleTree by Hilton we have 17 elegant event spaces to choose between.

The most popular space, our purpose built ballroom provides the perfect backdrop to your wedding. It can accommodate a wedding banquet for up to 700 guests, and is also licensed for civil ceremonies of up to 1000.

With 230 contemporary bedrooms, soon to be 304, a choice of two relaxing bar areas and a large restaurant with daytime views over the pitch at *stadiummk* it's easy to keep everyone together under one roof.

ArenaMK |

The grand ArenaMK can accommodate up to 2,500 guests. This venue truly is a blank canvas, allowing you to design your perfect day exactly as you want it. The space comprises of two balcony areas, a large main floor, dressing rooms and dedicated VIP areas.

After a wonderful day of celebrations, the onsite DoubleTree by Hilton Milton Keynes gives your guests the chance to indulge in the comfort of one of the hotel's many bedrooms; including suites and family rooms.

t: 0845 45 45 045

e: weddings@stadiummk.com

w: doubletreebyhiltonmiltonkeynes.co.uk / arenamk.com



unforgettable

Our wedding packages provide you with the basis for an exceptionally memorable day. We also have some great suggestions on how to personalise your special day

Wedding Packages |

Our wedding packages include:

- Room hire
- The services of a dedicated Wedding Planner
- Your choice of three course menu
- All cutlery, crockery, linen and glassware
- Bar and waiting staff
- Hire of table and chairs
- Hire of dance floor and staging*
- Complimentary car parking for up to 1,600 vehicles*
- One complimentary overnight bedroom*
- Two changing rooms for use on your wedding day*
- An Event Manager to ensure that your day runs smoothly
- Pitchside photos for the Bride and Groom*
- Complimentary food tasting for the Bride and Groom
- Licensed to hold civil wedding ceremonies (you must give notice of your wedding with the local registrar)

*Subject to availability, please check with your wedding planner

NB: A minimal service charge may apply to those wishing to provide their own alcohol and soft drinks

Silver Package	Gold Package	Platinum Package
Three Starters	Four Starters	Five Starters
two vegetarian, one non-vegetarian, served with salad and two types of chutney	two vegetarian, two non-vegetarian, served with salad and two types of chutney	two vegetarian, three non-vegetarian, served with salad and two types of chutney
Three Mains	Four Mains	Five Mains
two vegetarian, one non-vegetarian, served with salad, your choice of bread, rice and yoghurt	two vegetarian, two non-vegetarian, served with salad, your choice of bread, rice and yoghurt	two vegetarian, three non-vegetarian, served with salad, your choice of bread, rice and yoghurt
One Dessert	Two Desserts	Three Desserts
served with tea, coffee and a selection of chocolate truffles	served with tea, coffee and a selection of chocolate truffles	served with tea, coffee and a selection of chocolate truffles

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The image shows two large, woven sacks filled with spices. The sack on the left is filled with a bright yellow powder, likely turmeric. The sack on the right is filled with a vibrant red powder, likely chili or paprika. In the background, a metal scoop is visible, suggesting a kitchen or spice market setting. The lighting is warm and focused on the textures of the spices.

at your service

Our highly trained team of specialist chefs are on hand to provide you with all the traditional and authentic flavours you crave on your big day

Banqueting Menus - **STARTERS** |

We provide the highest quality food using only the freshest ingredients. Our highly trained specialist team of chefs have put together a wide range of menu items for you to select from, but if you are looking for something more bespoke, we would be delighted to prepare a personalised quotation for you. Your Wedding Planner will be able to provide you with information on all common allergens. Allergens handled on site include cereals containing gluten, crustaceans, eggs, fish, soybeans, milk (lactose), nuts, celery, mustard, sesame seed, sulphur dioxide, lupin and molluscs.

Chicken Tikka

a classic north indian dish; well spiced, tender and truly delicious

Hariyali Chicken Tikka

boneless pieces of chicken massaged with a creamy spinach and mint marinade

Tandoori Lamb Chops

tender spring lamb chops marinated with a secret blend of spices

Jeera Chicken

succulent boneless chicken infused with a thick and subtle cumin gravy

Lamb Samosa

mini crispy triangular pastry filled with lamb mince, aromatic spices and peas

Chicken Pakora

succulent pieces of boneless chicken, deep fried in a crispy gram flour batter

Seekh Kebabs

beautifully seasoned lamb mince cooked to perfection in our tandoor oven

Aloo Papadi Chaat (v)

refreshing crunchy combination of wheat crisps (papadi), boiled potato cubes, chickpeas, chopped onion, yoghurt and sweet tamarind sauce, garnished with pomegranate seeds and coriander

Chilli Paneer (v)

crispy paneer cheese with onions and peppers served indo-chinese style

Paneer Tikka (v)

skewers of paneer cheese cooked to perfection in our tandoor oven with a subtle blend of spices, mixed capsicum, baby tomatoes, and onions

Aloo Tikki Chaat (v)

crispy fried potato cakes served with hot chickpea masala, yoghurt, sweet tamarind sauce and finished with coriander



express your love

Food is a perfect demonstration of love, to eat truly authentic food with friends and family is a gift

Banqueting Menus - **STARTERS** continued |



Hara Bara Kebab (v)
deep fried spinach and potato
infused with a unique blend of
spices, this dish is recognised by
its earthy green colouring

Okra Manchurian (v)
tempura style lady
fingers in a sweet
and spicy sauce

Mogo Chips (v)
deep fried crispy cassava chips

Chilli Mogo (v)
deep fried crispy cassava
tossed in a hot and spicy
indo-chinese sauce

Vegetable Spring Roll (v)
delicate filo pastry rolls filled
with mixed vegetables and
beanshoots

Vegetable Samosa (v)
punjabi style crispy pastry
parcels with a fragrant
potato and pea filling

Fish Amritsari
crispy golden fried white
fish marinated in garlic,
ginger and fragrant spices

Masala Fried Fish
white fish marinated in
yoghurt and spices then
fried to perfection

Tandoori Salmon*
char-grilled salmon fillet,
delicately flavoured with
lemon and carom seeds

Coconut Prawns*
fragrant and aromatic king
prawns with a smoky
barbecue undertone

Chilli Chicken or Prawns*
south indian style
devilled chicken or prawns
in a sweet and spicy sauce

*supplement applies



passionate

We love what we do, and because of
that we're proud to work with only
the best in the business

Banqueting Menus - **main dishes**

Palak Chicken or Lamb
boneless chicken or lamb pieces
cooked in a wonderful blend of
spinach and spices

Murgh Makhani
chicken breast pieces cooked in a
mild gravy enriched with butter
and cream, spiced with
cardamom and cinnamon

**Karahi Chicken
or Lamb**
boneless pieces cooked
in a thick, spicy and
fragrant gravy with
onions and peppers

Chicken Tikka Masala
marinated tandoor cooked
chicken served in a rich creamy
tomato sauce

Methi Chicken or Lamb
succulent chicken or lamb curry
infused with fenugreek

King Prawn Masala*
king prawns cooked in a rich
masala gravy with a unique
blend of spices

Channa Masala (v)
this family favourite features
chickpeas cooked in a thick
masala sauce

Daal Tadka (v)
yellow dried split peas
cooked with onion and
tomato, flavoured with
generous amounts of
tempered ghee and spices

Daal Makhani (v)
slow cooked black lentils
in a rich and creamy
cardamom infused sauce

Palak Paneer (v)
paneer cheese cooked in a
spinach sauce seasoned with
garlic and garam masala

*supplement applies

EXQUISITE

Your family and friends can expect traditional & innovative Indian cuisine, ranging from old school classics like Jeera Chicken to fusion dishes such as Okra Manchurian



Banqueting Menus - **main dishes** continued |

Vegetable Kofta (v)
mixed vegetable dumplings in a dark and aromatic sauce

Malai Kofta (v)
fried vegetable dumplings in a rich and creamy gravy

Paneer Jalfrezi (v)
diced paneer and vegetable strips cooked in tomato sauce

Aloo Gobi (v)
dry spiced cauliflower and potato curry seasoned with peppery coriander

Bhindi Masala (v)
fresh okra with onions, tomatoes, green chillies, coriander and cumin

Mushroom Masala (v)
fresh mushrooms cooked in a rich gravy

Aloo Bengan (v)
baby aubergines cooked in a thick masala with baby potatoes

Bombay Aloo (v)
baby potatoes cooked in a tomato sauce with a fragrant touch of mustard seeds

Saag Aloo (v)
a traditional spinach and new potato curry

Vegetable Tawa Masala (v)
a semi-dry spiced mixed vegetable dish cooked on a traditional sizzling skillet

Paneer Tikka Masala (v)
marinated tandoor cooked paneer cheese served in a rich creamy tomato sauce

Mattar Paneer (v)
cubes of paneer cheese and garden peas cooked in a light gravy

your wedding your way

It's the day you've dreamed of and we're here to make your fairy tale come true. Your happily ever after starts here



Banqueting Menus - RICE, naan breads and desserts .

Rice and Naan Breads

Plain Rice (v)

steamed basmati rice garnished with crispy fried onions

Saffron Rice (v)

steamed basmati rice delicately spiced with a touch of saffron

Mutter and Jeera Pulao (v)

basmati rice infused with cumin seeds and petit pois

Chicken or

Lamb Biryani*

chicken or lamb and rice cooked in one pot with a selection of whole spices

Plain Naan (v)

traditional tandoor cooked flatbread

Butter Naan (v)

traditional tandoor cooked flatbread served with a generous topping of butter

Garlic Naan (v)

tandoor baked flatbread topped with fresh garlic and butter

Tandoori Roti (v)

homemade chapattis cooked in a tandoor oven

Keema Naan*

tandoor cooked flatbread stuffed with lamb mince

Desserts

Gajar Ka Halwa (v)

a sweet punjabi carrot pudding served with vanilla ice cream

Kulfi (v)

traditional condensed indian ice cream available in your choice of mango, pistachio, malai, or rose and vanilla flavour

Rasmalai (v)

fresh paneer dumplings soaked in a creamy cardamom infused sauce

Gulabjamun (v)

delicious sweet fritters immersed in a light and sugary syrup

Carpaccio of Pineapple* (v)

delicately sliced fresh pineapple accompanied by a raspberry sorbet and a mint and almond pesto

Baked White Chocolate

Cheesecake* (v)

indulgent white chocolate cheesecake served with strawberries and raspberry purée

Double Chocolate Mousse* (v)

a rich chocolate mousse topped with raspberries and honeycomb

Chocolate Orange Torte* (v)

a luxurious torte with a chocolate orange biscuit base served with macerated strawberries

*supplement applies. All menus subject to change



The perfect venue

Our wedding spaces allow for limitless customisation, so your big day can look just like you always imagined it would

finishing touches |

additional charges apply

To Eat

Amuse-Bouche

also known as a pre-starter this will be placed on the tables as your guests are seated, it prepares the palette for the meal ahead

Fruit Display

wow your guests with our striking fruit display of intricately carved seasonal produce

Sorbet Course

served before the main course, a sorbet course will cleanse the palette and enhance taste buds

Dessert Platters for 10 or 12 beautifully arranged platters of mixed desserts, three varieties in total

To Drink

Lassi

a perfect blend of milk and yoghurt served with your choice of flavouring: sweet, salty or mango

Soft Drinks Package

includes two types of juice for your drinks reception; unlimited pepsi, mineral water and orange juice for dinner tables. lemonade and diet varieties are available on request.

All Inclusive

Alcoholic Drinks Package

draught; lager and cider.
wine; house red and white (175ml only).
spirits; gin, vodka, bacardi, whisky and brandy
soft drinks; pepsi, diet pepsi, lemonade, baby mixers and juices

To Set the Scene

Scoreboard Message

a personalised message shown on one of our pitchside scoreboards

Decorations

from back drops to scene props, we work with a wide range of suppliers that can help you personalise your special day

Chair Covers and Bows

lycra chair covers with sashes to suit your specified colour scheme

Mandap

a decorated wedding mandap to hold your ceremony beneath



Please call us today to make an appointment

Telephone: 0845 45 45 045

or email: weddings@stadiummk.com

stadiummk

Stadium Way,
Milton Keynes,
Buckinghamshire
MK1 1ST

stadiummk home to ArenaMK and DoubleTree by Hilton Milton Keynes