

STOCK BROOK MANOR

The Office Christmas Party - The Oak Suite

ALL INCLUSIVE PARTY NIGHTS

Be immersed in Stock Brook's magical Christmas party. Enjoy a Prosecco drinks reception with traditional Christmas music adding to the wintry atmosphere. The call to dinner invites our guests to enjoy a seasonal feast, with house wine, beer and soft drinks, in one of our festively-dressed suites. After dinner the DJ raises the tempo as guests take to the dance floor to party the night away! The all-inclusive House Bar opens at 10:30pm right through until the end of the night at 12:30am.



The Office Christmas Party

Prosecco Pre-Dinner Drinks Reception



4 Course Festive Set Meal



House Table Wine, Beer & Soft Drinks throughout Dinner



After Dinner All-Inclusive House Bar including House Spirits, Wines, Beer & Soft Drinks



DJ Entertainment



Christmas Themed Décor



Free Parking

STOCK BROOK MANOR

Office Christmas Party Menu

Traditional Menu



Trio Starter

- ♦ Prawn Cocktail With Gem Lettuce, Pickled Cucumber & Marie Rose Dressing ♦
- ♦ Smooth Chicken Liver Pate With Crisp Toast & Onion Jam ♦
- ♦ Wild Mushroom Arancini Balls Finished With A Tarragon Veloute Sauce ♦

Mains

- ♦ Traditional Roast Turkey Garlic & Thyme Roasted Potatoes Yorkshire Pudding Sausage Meat Stuffing Seasonal Festive Vegetables ♦

Dessert

- ♦ Chocolate Brownie Served With A Salted Caramel Sauce & Vanilla Bean Ice Cream ♦

Pescatarian Menu



Trio Starter

- ♦ Prawn Cocktail With Gem Lettuce, Pickled Cucumber & Marie Rose Dressing ♦
- ♦ Smoked Salmon Pate With Crisp Toast & Onion Jam ♦
- ♦ Wild Mushroom Arancini Balls Finished With A Tarragon Veloute Sauce ♦

Mains

- ♦ Crispy SeaBass With Diced Potatoes, Fine Green Beans & A Salsa Verde ♦

Dessert

- ♦ Chocolate Brownie Served With A Salted Caramel Sauce & Vanilla Bean Ice Cream ♦

Vegan/Vegetarian Menu



Trio Starter

- ♦ Roasted Red Pepper Soup With Garlic, Basil & Vine Tomato ♦
- ♦ Cauliflower Wings Served With Chipotle Mayo & Watercress ♦
- ♦ Wild Mushroom Arancini Balls Finished With A Tarragon Veloute Sauce ♦

Mains

- ♦ Vegetable Wellington With Roasted Butternut, Sweet Potato & Sauteed Mushrooms With Thyme, Rosemary & Vegetable Stuffing ♦

Dessert

- ♦ Chocolate Brownie Served With A Salted Caramel Sauce & Vegan Ice Cream ♦

Gluten/Dairy Free Menu



Trio Starter

- ♦ Prawn Cocktail With Gem Lettuce, Pickled Cucumber & Marie Rose Dressing ♦
- ♦ Smooth Chicken Liver Pate With Crisp Toast & Onion Jam ♦
- ♦ Wild Mushroom Arancini Balls Finished With A Tarragon Veloute Sauce ♦

Mains

- ♦ Traditional Roast Turkey Garlic & Thyme Roasted Potatoes Gluten Free Yorkshire Pudding Gluten Free Sausage Meat Stuffing Seasonal Festive Vegetables ♦

Dessert

- ♦ Chocolate Brownie Served With A Salted Caramel Sauce & Vegan Ice Cream ♦

STOCK BROOK MANOR

Dates

November 2025

Friday 21st - £69 per person - **SOLD OUT**

Saturday 22nd - £69 per person - **2 TABLES LEFT!**

Friday 28th - £69 per person - **SOLD OUT**

Saturday 29th - £69 per person - **SOLD OUT**



December 2025

Friday 5th - £85 per person - **1 TABLE LEFT!**

Saturday 6th - £85 per person - **SOLD OUT**

Friday 12th - £85 per person - **SOLD OUT**

Saturday 13th - £85 per person - **SOLD OUT**

Friday 19th - £85 per person - **SOLD OUT**

Saturday 20th - £85 per person - **SOLD OUT**



Call: 01277 650400

Event Contact: charlotte@stockbrook.com

Or book online at: www.stockbrookevents.co.uk

Please note your final balance is due no later than 6 weeks prior to your event

Terms & Conditions Of Booking

Payment Schedule: A non-refundable deposit of £20 per person (Christmas Bookings only) is required when making a booking. The final balance for the evening will fall due no less than 6 weeks prior to your booked function date. At this time no refunds for final balances can be made. We will accept bank transfer, debit cards, or cash for all parties. Only one payment per party will be accepted. For cancellations after this point or for failure to arrive, a FULL CHARGE per person will be required.

PLEASE NOTE: WE DO NOT TAKE PROVISIONAL BOOKINGS, ALL BOOKINGS MUST BE MADE ONLINE.

Opening Times: Pre-Dinner reception at 7:30pm there will be strictly no admittance before this time. The event concludes at 12.30am. To comply with licensing regulations the building will close at 1am.

Reception Drinks: On arrival your party will be able to enjoy a Prosecco Reception Drink.

Evening Meal and Table Drinks: A four course Christmas Dinner with all the trimmings will be served with an inclusive supply of House table Wine, House Beer (Fosters) and minerals only.

All-Inclusive Evening House Bar: The all-inclusive house bar opens at 10.30pm. This will include house spirits, House Wines, House Beer (Fosters) & Soft Drinks. The exclusions include cocktails, bottled beers, shots, liqueurs, Champagne and specialist branded spirits (e.g. Glenfiddich, Hennessy XO, Vintage Port & Brandy etc). A full list of drinks is available upon request. One drink per person per visit.

Drinking Up Time: Staff will begin to collect unused wine bottles, 15 mins after the bar closing time. All drinks must be consumed 30 minutes after bar closing time. Last orders will not be called and the bar will be closed at 12.30am.

Closing Times: The music stops and the bar closes at 12.30am, the building closes at 1am.

Personal Conduct: Any persons behaving in a disorderly manner will at first be cautioned, if they continue to be, in the opinion of management, a nuisance to other guests they will be required to leave. No refunds will be given.

Pandemic: Menu & items are subject to change if items become unavailable due to supply chain and/or logistical issues. Full refunds will be issued in the event of government legislation requiring the venue to close. If legislation or regulations are introduced that limits or changes the event or service, the event will run with alterations in a different format and no refunds part or full will be issued. In case that a guest tests positive for Covid, refunds will not be issued but transfer to another date will be permitted. PCR test proof will be required before transfer is permitted.

Office Christmas Party Dress Code: Smart/Casual dress is a minimum requirement at the Office Christmas party evenings. No ripped denim. Smart/Dress trainers are accepted.

Seating Arrangements: We will try to accommodate your preferred seating arrangements, however no guarantee can be made. You will be requested by the venue to submit a table plan/seating plan, as the venue provides placecards on the night for each guest to help with the delivery of service.

Cloakroom: Stock Brook Golf & Country Club accepts no responsibility whatsoever for guest's property whilst on the premises, inside or outside of the building including car parks, roadways etc.

Allergies: All of our products are likely to contain nut derivatives and other allergic reaction causing products. We therefore accept no responsibility whatsoever for any and all allergic reactions however so ever caused. It is the booking person or persons sole responsibility to check with all persons, guests, employed or connected persons, all of their respective allergies and make appropriate alternative arrangements. Booking persons must hold the company, the club and all their connected persons HARMLESS and INDEMNIFIED against all of their acts or omissions.

Alcohol: it is against the law for persons under the age of 18 years to purchase and/ or consume alcohol on the premises. Any person supplying alcohol to an under age person is in danger of committing a criminal offence. It is the booking person's responsibility to inform management of anyone who is under age and to supervise those persons throughout the function and avoid breaking the licensing laws. Management and staff are under strict instructions to refuse such persons request for alcohol. Further, licenses are not allowed to serve anyone who has been drinking and is obviously not fully in control of their person.

Liability Limitation: The booking person or persons are solely responsible for themselves, their guests, employees and connected persons and must hold the company, the club, the Directors, officers, employees, representatives, agents and connected persons, harmless from all loss, cost, injury, damage and or liability sustained and or resulting from any act or omission by the booking person or persons, their guests or employees, connected persons, the company, and the club, Directors, officers, employees, representatives and the agents of the company and or the club. We strongly recommend comprehensive insurance cover for all eventualities.

Menu Choice Submissions: The Office Christmas Party Menu is a set menu with a Set Trio Starter, Set Main Course & Set Dessert. All guests will be served the same, unless they have a dietary requirement or allergy request – These requests must be submitted to the venue (along with the final balance) no less than 6 weeks prior to the event date so we can make the alternative arrangements. Please send any dietary requirements or allergies with the guest names to charlotte@stockbrook.com. We will always try our best to accommodate for you.



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