



## Your reception at the Crowne Plaza Liverpool

To help you with your wedding arrangements, we have designed our 'Wedding Package' to make your planning as straightforward as possible. You tailor your package to suit the number of guests and the amount you wish to spend. Choose from our wide selection of Starters, Soups, Main Courses and Desserts and combine this menu with one of our four drinks packages. Our evening Buffet Menus give you a further choice.



## Enjoy Special Benefits for your wedding day, with our compliments.

- ♥ Complimentary overnight accommodation for the Bride and Groom in one of our beautiful executive rooms, together with a bottle of champagne, a fruit platter, completed with full English breakfast served to your room.
- ♥ Complimentary bedroom for both the parents of the bride and groom, including full English breakfast.
- ♥ Your very own customised website for your wedding, allowing your guests to keep in touch, see the plans for the big day, book hotel accommodation and much much more.
- ♥ Hire of cake stand and knife.
- ♥ Champagne and Red Carpet Welcome for the Bride and Groom
- ♥ Toastmaster to guide you through the day
- ♥ Reduced accommodation rates for guests
- ♥ Personal menu and wine tasting
- ♥ Crowne Plaza Menu Cards

To qualify, the wedding package includes wedding breakfast, drinks package and evening buffet, subject to a minimum of 75 guests at the day time reception, and a minimum of 150 guests to your evening celebration. There will be a £500 facility fee for weddings on a Saturday from May to September.

## Struggling to pick a date, here's something to help.....

Married when the year is new, he'll be loving, kind & true. When February birds do mate, you wed nor dread your fate. If you wed when March winds blow, joy and sorrow both you'll know. Marry in April when you can, Joy for Maiden & for Man. Marry in the month of May, and you'll surely rue the day. Marry when June roses grow, over land and sea you'll go. Those who in July do wed, must labour for their daily bread. Whoever wed in August be, many a change is sure to see. Marry in September's shrine, your living will be rich and fine. If in October you do marry, love will come but riches tarry. If you wed in bleak November, only joys will come, remember. When December snows fall fast, marry and true love will last.

### Booking Arrangements

To help your wedding plans run smoothly we have listed the booking arrangements for your wedding at the Crowne Plaza.

### Provisional

You can pencil in your preferred date, which we shall hold for 14 days. You are under no obligation and this gives you the opportunity to co-ordinate the other arrangements you need to make.

### Confirmation

To confirm your booking minimum numbers required are 75 in the daytime and 150 in the evening, we require a deposit of £1000.00, which is non-refundable. 6 Months prior a further £1000.00 deposit is due, again non refundable, with full prepayment due 3 weeks prior to the day.

### Cancellations

In the event of a cancellation the following maximum charges will apply. The percentages will be calculated on our estimate of food and liquor consumption at selling price. Over 26 weeks £1000 cancellation charge applies. With 25 weeks notice or less 50%. With 12 weeks notice or less 100% charges apply. The hotel will endeavour to re-let any cancelled bookings and if successful this will be reflected in the charges.

### Final Numbers

Once you have discussed your final arrangements (usually around 6 weeks in advance), final numbers and payments are due no later than 21 days prior.



## Your Drinks Choice

### FIRST TIER

**£11.95 Per Person**

On Arrival – Glass of House Wine (Red or White)  
During Meal – One glass of House Wine (Red or White)  
Glass of Sparkling Wine for the Toast

### SECOND TIER

**£13.25 Per Person**

On Arrival – Glass of Bucks Fizz or Pimms  
During Meal - One glass of House Wine (Red or White)  
Glass of Sparkling Wine for the Toast

### THIRD TIER

**£17.25 Per Person**

On Arrival – Glass of Kir Royale or Pimms  
During Meal - Two glasses of House Wine (Red or White)  
Glass of Champagne for the Toast

### FOURTH TIER (DELUXE)

**£20.95 Per Person**

On Arrival – A selection of the finest Champagne Cocktails,  
To include Bellini's, Tropical punch, Pimms Royale or any special cocktails of your choice.  
During Meal – Two glasses of Pinot Grigio white wine and Chianti red wine.  
Glass of Rose Champagne for the toast.  
Sparkling apple juice for the children's toast.

### Top-ups

**From £17.95 per bottle (according to choice)**

Additional House Wine can be purchased to  
top up your guests drinks during the meal

### Children

**£3.00**

Unlimited supply of soft drinks both  
before and during the meal

Vintages are subject to availability. All prices include V.A.T at the current rate.  
Provisional 2009 brochure, prices and wedding packages are subject to change.



## Canapés

### A LITE BITE £6.95

Thai Prawn Tartlets  
Hot bite-size Mini Mexican Dim Sum  
Chicken Liver and Pistachio Tartlets  
Baby Spinach Tartlets  
Kebabs of Char-grilled Vegetables  
Traditional Sushi

### THAT LITTLE BIT EXTRA £8.95

Goat's Cheese and Chive Tartlets  
Mini Cajun Chicken Kebabs  
Field Mushroom and Parmesan Thin Crust Pizza Slices  
Scented with Truffle Oil  
Gravadlax and Cream Cheese Baguettes  
Skewered Satay Beef  
Salmon Blinis

## Starters

Fillet of Roasted Sea Bass Presented on an Orange and Rocket Leaf Salad served with a Thai Citrus Dressing.	£7.50
Smoked Salmon served simply with Crushed New Potatoes and Caper Berry Salad	£7.50
Salmon, Prawn and Champagne Roulade served with a Refreshing Citrus Crème Fraiche	£6.75
Maryland Crab Cakes presented on a Corn and Shrimp Salad Seasoned with Mace and finished with a Herb Crème Fraiche	£7.50
A Trio of Melon, Garnished with Strawberries and Orange Dressing. (V)	£6.25
Baby Goats Cheese Crottin with Caramelised Onion Chutney (Served warm) (V)	£6.95
Salt and Pepper Duck Strips presented on a Noodle and Bok Choi Salad finished with a Sweet Chilli, Sesame and Soy Dressing.	£6.25
Buffalo Mozzarella, Beef Tomato and Pinenut Salad Drizzled with Rocket Pesto (V)	£6.25
Chicken Liver Parfait with Toasted Brioche, Plum and Apple Chutney	£6.25
Basil, Onion and Plum Tomato Bruschetta finished with Mozzarella Cheese (Served Warm) (V)	£5.95
Platter of Parma Ham, Roquefort cheese Mousse, with an Olive and Roasted Pepper Salad	£6.75
A Salad of Poached Pear, Feta Cheese, Walnut and Red Tipped Gem Leaves	£6.25



## Soups and Broths

All £5.25

Carrot and Coriander Soup  
Served with Croutons

Traditional Minestrone  
With a Mozzarella Croute

Wild Mushroom, Shallot and Thyme Soup

Leek and Potato  
With Snippets of Chives

Spiced Butternut Squash  
With a Pancetta Crisp

Tomato and Basil  
With a Blistered Cherry Tomato

Cream of Stilton and Watercress

Cream of Cauliflower with Air Dried Apple Crisp

Traditional Scotch Broth  
Chicken Leek and Prune Strips



## Main Courses

Chicken Fillet Wrapped in Smoked Bacon Glazed with Mozzarella Cheese And Finished with a Tomato and Tarragon Jus	£16.50
Chicken Breast Stuffed with Leeks, Mushrooms and Pine Nuts with A Rich Pinot Noir Sauce	£16.50
Chicken Breast Stuffed with an Asparagus and Chicken Mousseline with an Asparagus Sauce	£16.95
Corn Fed Chicken Breast served with a Sweetcorn Fritter Button Mushrooms and a Roasted Shallot Jus	£16.95
Breast of Honey Roast Duckling with Roasted Apples and Confit of Red Onion with a Grand Marnier Sauce	£16.95
Rump of Lamb Coated in a Herb and Brioche Crumb served with Roasted Pears and a Redcurrant and Rosemary Sauce.	£16.95
Roast Loin of Pork Topped with Creamed Wild Mushrooms and a Marsala Sauce	£14.95
Fillet of Beef Wellington Topped with Mushroom Duxelle and Wrapped in Buttered Puff Pastry, with a Rich Madiera Sauce.	£27.50
Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce and a Rich Beef Jus	£18.95
Traditional Roast Turkey served with a Cranberry and Chestnut Stuffing, Roast Gravy	£14.95
Fillet of Beef Topped with a Duck Parfait Crouton and a Smoked Pancetta and Roasted Shallot Sauce	£24.50
Roast Rack of Lamb served with Herb Mushrooms Chorizo Sausage and a Jus	£25.50
Fillet of Lamb in Filo Pastry with Creamed Leeks and Mushrooms	£23.50



## Vegetarian Menu

Priced as main course chosen.

Risotto of Wild Mushrooms (V)

Goats Cheese and Caramelised Onion Filo Parcel,  
Balsamic Glaze(V)

Mediterranean Vegetable and Feta Cheese Tart Tatin,  
served with Slow Roast Tomatoes. (V)

Tempura Dhal Lentil Cakes  
served with Tikka Spiced Aubergine, Peppers and Courgettes. (V)

Roast Butternut Squash  
filled with Spicy Cous Cous and a Cumin and Chickpea Tomato sauce. (V)

Asparagus and Wild Mushroom Parpadella Pasta  
in a Mascarpone and Basil sauce. (V)



## Fish Intermediate Courses

Lemon Sole topped  
with a Sezchuan Pepper Crust with Lemon Sauce £7.95/ £16.50 Main Course

Poached Salmon glazed  
with Lobster and Prawn Thermidor sauce £7.95/ £16.50 Main Course

Monkfish wrapped in Parma Ham  
served with Asian Spiced Cream Sauce £8.75/ 18.25 Main Course



## Desserts

All £5.95

Glazed Lemon Tart, Citrus Cream

Vanilla and Cointreau Panacotta, spiced Fruit Kebab

Pecan Nut and Treacle Tart, Vanilla sauce

Warm Apricot Tart with Vanilla Sauce

Individual Mint Choc Chip Cheesecake

Strawberry Tart, Clotted Cream

Raspberry Brulee

Banoffee Cheesecake served with Butterscotch sauce.

Strawberry Romanoff Layered Shortbread

Selection of British Cheeses

Coffee and Accompaniments £3.50

Some of our dishes may contain nuts, nut products or ingredients from genetically modified soya or maize. If you are allergic to certain foodstuffs, ***and would like advice regarding the content of our menus, please ask a member of our sales team.***



## Evening Buffet Menu

Choose one selection from A & up to 4 Items from B £12.95 per person

Choose one selection from A & up to 6 Items from B £14.95 per person

Choose one selection from A & up to 8 Items from B £16.95 per person

### SANDWICH SELECTION A

#### Warm Herb & Olive Baguettes with the following fillings:

Tandoori Chicken, Spring Onion & Sweet Chilli  
Tuna, Sweetcorn & Charred Peppers  
Smoked Bacon & Mozzarella  
Cheese and Red Onion

#### A Selection of Olive Ciabattas with the following fillings:

Tuna, Sweetcorn and Spring Onion  
Tikka Chicken  
Smoked Pork & Tomato  
Cheshire Cheese & Green Grape

#### A selection of Freshly Made Sandwiches

Roast Beef & Mustard  
Pastrami & Tomato with Herb Mayonnaise  
Cream Cheese and Red Onion  
Smoked Ham & Beetroot

### BUFFET SELECTION B

Southern Fried Chicken Strips  
Prawn Crackers in Filo Pastry  
Garlic Pizza Slices with Basil  
Prawn and Sesame Toast  
Chicken Tikka Kebabs  
Pepperoni & Pineapple Ciabatta Slices  
Oriental Thai Fishcakes  
Mini Onion Bhajis with a yoghurt and Mint Dip  
Fisherman's Catch of Assorted Breaded Fish  
Warm Avocado & Pesto Ciabatta Toasts  
Cajun Mushroom with Garlic Yoghurt  
Crispy Fried Potato Wedges with a Sour Cream & Chive Dressing  
Baskets of Vegetable Spring Rolls with a Sweet Chilli Dip  
Bowls of Green Salad with Farfalle Pasta  
Satay Chicken wings with a Marmalade Glaze  
Warm Goats Cheese & Olive Bread Toasts  
Breaded Brie Wedges with Cranberry Chutney  
Minted Lamb Kebabs with a Yoghurt Relish  
Red Cabbage Coleslaw



## Buffet Additions Menu

Supplement your evening buffet with the following choice of extras:

### HOT DISHES

**£5.95 per person, per serving**

Thai Beef or Chicken Curry

*Served with rice*

Chicken Tikka Massala

*Served with rice*

Chicken Korma

*Served with rice*

Scouse

*Served with red cabbage & crusty bread*

### SALAD SELECTION

**£2.95 per person, per serving**

Mixed Leaf Salad

Garden Green Salad

Tomato, Basil & Feta Cheese

Red Cabbage Coleslaw

Waldorf Salad

Sun-dried Tomato Pasta Salad

Beetroot & Onion

Bombay Potato Salad

Caesar Salad

Sweet & Sour Noodles

Traditional White Cabbage Coleslaw

### SWEET SELECTION

**£5.50 per person, per serving**

Dressed Cheese Board

Chocolate Torte with Pouring Cream

Fresh Fruit Salad

Chocolate Fudge Brownies & Toffee Sauce

Toffee Fudge Profiteroles



## Civil Ceremony

We are delighted to offer this ideal location on Liverpool's famous waterfront to couples who wish to marry at the hotel.

We have a full complement of room sizes available accommodating for small intimate ceremonies to larger gatherings.

Please contact us for details of room hire charges

For civil ceremonies you must personally contact the Registrar's Office at the address below, they will advise you on Registrars fees and availability. It is important that you do this as soon as possible when you have decided on your wedding date, please note that the law requires a minimum notice period of 15 days.

Registrars Office  
Cotton Exchange Building  
Old Hall Street  
Liverpool  
L3 9UF