

Luxury package - £55.00 per person

Wedding breakfast

- 3 Course wedding breakfast
- Glass of sparkling wine or bottled beer on arrival
- Glass of wine during the wedding breakfast

Those little touches

- Food taster for the bride and groom
- Champagne & red carpet welcome for the happy couple
- Event manager to guide you through your day
- White linen table cloths, napkins and chair covers
- Personalised menu cards

- Black & white dance floor
- Double room with a view for the bride and groom, including breakfast in bed



Ultimate package - £70.00 per person

Wedding breakfast

- 3 Course wedding breakfast
- Glass of sparkling wine or bottled beer on arrival
- ½ bottle of wine during the wedding breakfast
- Glass of sparkling wine to toast the happy couple

Those little touches

- Food taster for the bride and groom
- Champagne & red carpet welcome for the happy couple
- Event Manager to guide you through your day
- White linen table cloths, napkins and chair covers
- Personalised menu cards

- Black & white dance floor
- King room for the bride and groom, including breakfast in bed



Unique package £90.00 per person

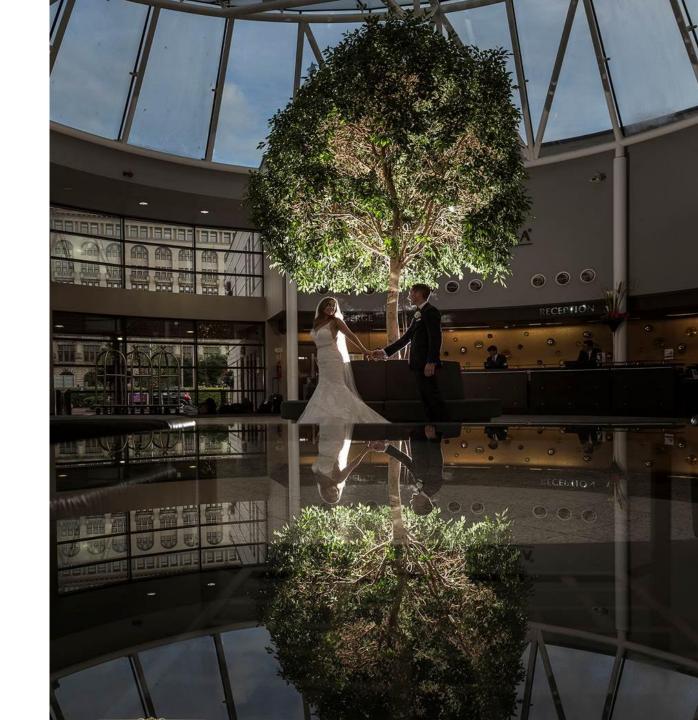
Wedding breakfast

- 3 Course wedding breakfast
- Peach bellini or Kir Royale
- ½ bottle of wine during the wedding breakfast
- Glass of champagne to toast the happy couple
- Chocolate dipped strawberry canapes on arrival

Those little touches

- 8 week membership of the Harbour club for the bride and groom
- Food taster for the bride and groom
- Champagne & red carpet welcome for the happy couple
- Event manager to guide you through your day
- White linen table cloths, napkins and chair covers
- Personalised menu cards

- Black & white dance floor
- King Suite for the bride and groom, including breakfast in bed



Menu Selector (sample)



Starter

Main

Dessert

Roasted tomato, red pepper bisque basil crème fraiche, Welsh rarebit croute

Beetroot Carpaccio, thinly sliced beets, lemon truffle oil, balsamic onions, goat cheese and candied walnuts (V)

Pea and ham hock terrine, pickled vegetables with Dijon mustard

Chicken Liver parfait, served with crispy crostini and tangy pickles rocket salad

Tomato and Mozzarella arancini, spicy tomato sauce (V)

Roast Chicken breast, gratin dauphinoise, honey glazed carrot, green beans, chive cream sauce

Roast Salmon, lemon herb potato cake, garlic green beans, white wine cream

Roast Chicken supreme, garlic and herb mash, broccoli, peppercorn sauce

Braised daube of beef, lyonnaise onions, gratin dauphinoise, tender stem broccoli, red wine jus

Truffled Goat's cheese, sweet potato and mushroom filo, harissa sauce

Root vegetable, chick pea, wilted spinach Wellington lightly spiced cream sauce

Trio of chocolate mousse, homemade shortbread

Praline Chocolate dome, creamy praline and pistachio nuts

Glazed pear & almond tart, vanilla ice cream

White chocolate & lemon cheesecake, raspberries, clotted cream

*Menus are subject to change, due to seasonality.

Please discuss any dietary requirements and allergens

with your coordinator

Civil Ceremony

All our function rooms are licenced for civil ceremony's

Room hire from £600.00







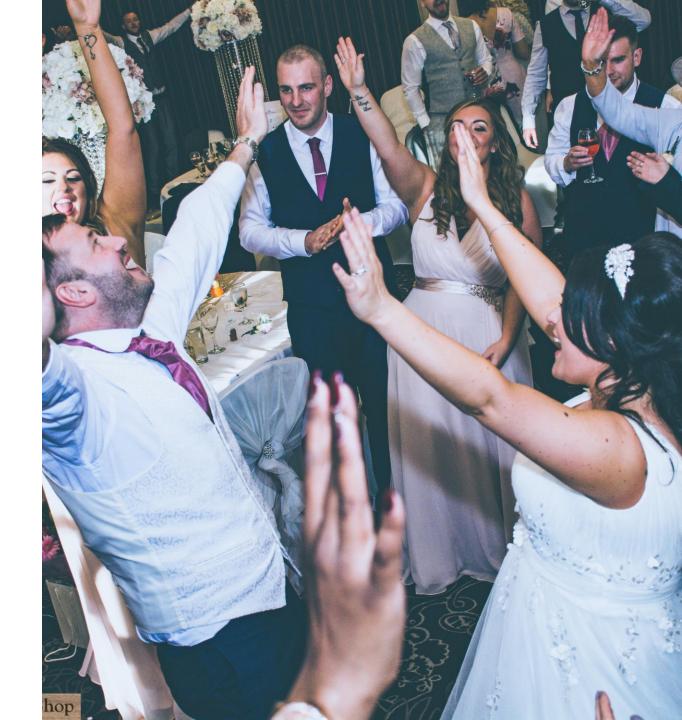


Twilight package £5775.00*

Those little touches

- White linen table cloths, napkins and chair covers
- Red carpet and flames
- Window lights & Black & white dance floor
- Dj & Disco until 1am

- Glass of sparkling wine or bottled beer on arrival
- Traditional buffet sandwich selection and 4 items
- King room for the bride and groom, including breakfast in bed



^{*} Package is inclusive for up to 150 guests Access to the function suite from 6pm Additional guests £40.00 per person

Evening Celebrations

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Mixture of tortilla wraps and rolls with a selection of fillings.

Your choice of:-

Chinese spiced chicken drumsticks

Southern fried chicken strips

Chicken kebabs

Vegetable kebabs

Mini onion bhajis with a yoghurt and mint dip

Crispy fried potato wedges with a sour cream & chive dressing

Vegetable spring rolls with a sweet chilli dip

Lancashire cheese and wild mushroom tart

Satay chicken wings

Minted lamb Koftas with yoghurt dressing

Plaice goujons with tartar sauce

Smoky barbecue roasted ribs

Hot Buffet Selection

Chicken, Chorizo and white bean stew, tomatoes and sweet red peppers,

crusty French bread

Moroccan spiced lamb tagine, chickpeas, spinach and plump apricots, long

grain rice

Traditional lamb hot pot, topped with heritage potatoes and red cabbage

Beef Bourgignon, baby onions, sweet cure bacon and herb dumplings

Mushroom stroganoff with basmati and wild rice

Roasted butternut squash, spinach and sweet potato bake with a herb

crumble topping and roasted new potatoes.

Thai green fish curry with chilli and coriander served with long grain rice

£18.95 dish, per person

Sandwiches and 4 items selected £21.00 per person Sandwiches and 6 items selected £24.50 per person

The added details

Little Angels Package

Children 12 years and under

- 3 course meal from the children's menu
- Fruit Shoot during the wedding breakfast
- Appetizer to toast the happy couple £24.95 per angel

Arrival enhancements

Chocolate dipped strawberry £5.00 4 per person £16.00

Evening celebrations additions*

Chicken or vegetable curry & rice Traditional scouse, Red cabbage & bread £8.95 per person, per dish

Cheesecake, lemon tart or chocolate fudge cake, selection of cheeses £7.95 per person, per selection

* Additional to traditional buffet



