

Sparth House Hotel

WHALLEY ROAD, CLAYTON LE MOORS, LANCS. BB5 5RP

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BRONZE

SATURDAY WEDDING PACKAGE 2012

FOR 40 PERSONS WITH EVENING RECEPTION FOR 110 PERSONS
MAY 2012 TO SEPTEMBER 2012

Red carpet on arrival

Master of Ceremonies

Room for Civil Ceremony

One glass of Bucks Fizz or Pimms Cocktail per person for Reception



Three course meal

Coffee and Mints

One glass of Sparkling Wine per person for Toast

Decorative seat covers with ribbons for wedding breakfast

Top table garland & long and low floral arrangement

T-Light and Lantern

Balloons for tables

Cake Stand



Choice from Hot Buffet Menu or Finger Buffet Menu



Bridal Suite for Bride & Groom



£3650 – for 40 guests

£3930 – for 50 guests

£4210 – for 60 guests

*Any additional guests over the package numbers will be charged as follows:
£38.10 per person (day reception) and, £12.60 per person (evening reception). Please
note there is also additional cost of £4.50 per chair cover & ribbon, for each
additional daytime guest.*

*The directors reserve the right to amend prices and facilities at their discretion.
A non-refundable deposit of £650.00 is required to secure the booking within two weeks of a
provisional booking*

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BRONZE WEDDING PACKAGE 2012

Spring Vegetable Soup

Served with a warm Bread Roll

Tian of Beef Tomato, Buffalo Mozzarella & Sweet Cured Ham

Drizzled with Pesto Dressing

Creamy Garlic Mushrooms

En croute

Fan of Honeydew Melon

With seasonal fruits & raspberry coulis



Stuffed Loin of Pork

Rolled with an apple & herb seasoning, roasted then draped with Calvados jus

Supreme of Chicken Porto

Chicken breast coated in a rich port wine sauce laced

With caramelised red onions

Traditional Roast Turkey Topped with Sage & Cranberry Stuffing

And chipolata sausage wrapped in bacon, served with thickened gravy

Poached Fillet of Scottish Salmon

Accompanied by a creamy watercress sauce



Traditional Sherry Trifle

Sponge cake strewn with raspberries, laced with sherry

Finished with custard & fresh cream

Homemade Cheesecake

With fruits of the forest

Homemade Sticky Toffee Pudding

With toffee sauce

Homemade Apple Pie

Bramley apples with a touch of cinnamon baked in a pastry case

served with custard



Menus should be chosen on the basis of all guests selecting the same dish
Although we can cater for any special dietary requirement
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