

# Sparth House Hotel

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

TEL: 01254 872263

Email: [mail.sparth@btinternet.com](mailto:mail.sparth@btinternet.com) Web: [www.sparthhousehotel.co.uk](http://www.sparthhousehotel.co.uk)

## SILVER

### 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 pimm's cocktail per person for Reception*



*Three course meal*

*Plus sorbet*

*Coffee and Mints*

*One glass of House Wine per person*

*One glass of sparkling wine per person for the toast*

*Decorative seat covers with ribbons for wedding breakfast*

*Top table garland & long and low floral arrangement*

*T-Lights and Lanterns*

*Balloons for tables*

*Cake Stand*



*Choice from Hot Buffet Menu or Finger Buffet Menu*



*Bridal Suite for Bride & Groom*



*for 40 guests £3810.00*

*for 50 guests £4125.00*

*for 60 guests £4440.00*

*Any additional guests over the package numbers will be charged as follows:  
£43.60 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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## SILVER WEDDING PACKAGE 2012 - MENU

### *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*



### *Sorbet*



### *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*

### *Roast Sirloin Of Beef*

*Served with a red wine & mushroom sauce and Yorkshire pudding*

*(£2.25 Supplement)*

### *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 Sticky Toffee Pudding*

*With a toffee sauce*

### *Homemade Cheesecake*

*With fruits of the forest*

### *Homemade Deep Apple Pie*

*bramley apples with a touch of cinnamon baked in a deep 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