

# 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.sparthousehotel.co.uk](http://www.sparthousehotel.co.uk)

## WINTER WEDDING PACKAGE 2012

Available any day throughout October 2012 to April 2013 Inc.

Subject to availability in December 2012

To cater for 40 guests for the Wedding Breakfast  
and up to 110 guests for the Evening Reception

*Red carpet on arrival*

*Champagne welcome for the Bride & Groom*



*Room for Civil Ceremony*

*Complimentary Master of Ceremonies*

*Celebration glass of mulled wine per person*



*Three course meal*

*Coffee and mints*

*14 Bottles of house wine served throughout the wedding breakfast*

*Top table garland & long and low floral arrangement*

*Decorative seat covers with ribbons for wedding breakfast*

*T-Lights and Lanterns*

*Balloons for tables co-ordinated to your colour scheme*

*Cake stand*



*Evening buffet – finger buffet menu A*



*Bridal Suite for Bride & Groom*



*For 40 guests £3475.00*

*For 50 guests £3770.00*

*For 60 guests £4070.00*

*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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## WINTER 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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