



Sparth House Hotel

Special Wedding Packages 2009

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

TEL: 01254 872263

Email: mail.sparth@btinternet.com

Web: www.sparthousehotel.co.uk

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MIDWEEK - DAY ONLY - WEDDING PACKAGE 2009

FOR 30 GUESTS
MONDAY TO THURSDAY 2009

*Red carpet on arrival
Champagne welcome for the Bride & Groom*



*Room for Civil Ceremony
Complimentary Master of Ceremonies*



*Three course meal
Coffee and Mints
One glass of Wine per person with the meal
One glass of Wine per person for Toast
Top table garland and long & low floral arrangement
Cake knife and stand*



Bridal Suite for Bride & Groom



£915.00

Extra guests £26.95 per person

*The day can be extended to include an evening celebration.
Details on request.*

*A Non-refundable deposit of £350.00 is required to secure the booking.
The directors reserve the right to amend prices and facilities at their discretion.
Prices correct at 06/07/08*

MIDWEEK - DAY ONLY - WEDDING PACKAGE 2009

FOR 30 PERSONS
MONDAY TO THURSDAY 2009

Spring Vegetable Soup

served with a warm bread roll

Tian of Beef Tomato, Buffalo Mozzarella & Sweet Cured Ham

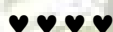
drizzled with pesto dressing

Creamy Garlic Mushrooms

en crouté

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, chipolata sausage wrapped in bacon

served with thickened gravy

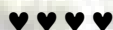
Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.50 Supplement)



Traditional Sherry Trifle

sponge cake strewn with raspberries, laced with sherry, finished with custard & fresh cream

Homemade Cheesecake

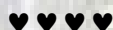
with fruits of the forest

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*

*The directors reserve the right to amend prices and facilities at their discretion.
Prices correct at 06/07/08*

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MIDWEEK WEDDING PACKAGE 2009

FOR 40 PERSONS WITH EVENING RECEPTION FOR 110 PERSONS

May 2009 to September 2009

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 House Wine per person

One glass of Sparkling Wine per person for Toast

Decorative seat covers with ribbons for wedding breakfast

Top table garland and long & low floral arrangement

T-Lights and Lanterns

Balloons for tables

Complimentary engraved cake knife & cake slice

Cake stand

♥♥♥♥

Choice from Hot Buffet Menu or Finger Buffet Menu

♥♥♥♥

Bridal Suite for Bride & Groom

♥♥♥♥

£2,895.00

Additional guests over the numbers quoted at:

£32.95 per person for the day reception, £11.50 per person for the evening reception

The directors reserve the right to amend prices and facilities at their discretion.

Prices correct at 06/07/08

MIDWEEK WEDDING PACKAGE 2009

Spring Vegetable Soup

served with a warm bread roll

Tian of Beef Tomato, Buffalo Mozzarella & Sweet Cured Ham

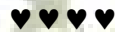
drizzled with pesto dressing

Creamy Garlic Mushrooms

en crouté

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, chipolata sausage wrapped in bacon

served with thickened gravy

Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.50 Supplement)



Traditional Sherry Trifle

sponge cake strewn with raspberries, laced with sherry, finished with custard & fresh cream

Homemade Cheesecake

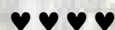
with fruits of the forest

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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Prices correct at 06/07/08*

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SATURDAY WEDDING PACKAGE 2009

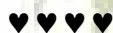
FOR 40 PERSONS WITH EVENING RECEPTION FOR 110 PERSONS
MAY 2009 TO SEPTEMBER 2009

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 House Wine per person

One glass of Sparkling Wine per person for Toast

Decorative seat covers with ribbons for wedding breakfast

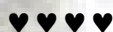
Top table garland & long and low floral arrangement

T-Light and Lantern

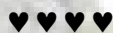
Balloons for tables

Complimentary engraved cake knife and cake slice

Cake Stand



Choice from Hot Buffet Menu or Finger Buffet Menu



Bridal Suite for Bride & Groom



£3,199 – for 40 guests

£3,425– for 50 guests

£3,650– for 60 guests

Additional guests over the numbers quoted at:

£37.50 per person for the day reception, £11.50 per person for the evening reception

The directors reserve the right to amend prices and facilities at their discretion.

Prices correct at 06/07/08

SATURDAY WEDDING PACKAGE 2009

FOR 40 PERSONS
MAY 2009 TO SEPTEMBER 2009

Spring Vegetable Soup

served with a warm bread roll

Tian of Beef Tomato, Buffalo Mozzarella & Sweet Cured Ham

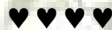
drizzled with pesto dressing

Creamy Garlic Mushrooms

en crouté

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, chipolata sausage wrapped in bacon

served with thickened gravy

Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.50 Supplement)



Traditional Sherry Trifle

sponge cake strewn with raspberries, laced with sherry and finished with custard & fresh cream

Homemade Cheesecake

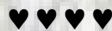
with fruits of the forest

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



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although we can cater for any special dietary requirement*

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Prices correct at 06/07/08*

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SPECIAL OFFER – SUBJECT TO AVAILABILITY

WOODLANDS SUITE WEDDING PACKAGE A 2009

FOR 30 PERSONS WITH EVENING RECEPTION FOR 80 PERSONS

MAY 2009 TO September 2009

Red carpet on arrival

Master of Ceremonies

Room for Civil Ceremony

One glass of Bucks Fizz per person for Reception

♥♥♥♥

Three course meal

Coffee and Mints

One glass of House Wine per person

Decorative seat covers with ribbons for wedding breakfast

Top table garland and long & 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

♥♥♥♥

£2,200.00

Additional guests over the numbers quoted at:

£25.00 per person for the day reception, £10.50 per person for the evening reception

The directors reserve the right to amend prices and facilities at their discretion.

Prices correct at 21/07/08

Sparth House Hotel

WOODLANDS SUITE WEDDING PACKAGE A 2009

Spring Vegetable Soup

served with a warm bread roll

Creamy Garlic Mushrooms

en crouté

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

Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.50 Supplement)



Traditional Sherry Trifle

sponge cake strewn with raspberries, laced with sherry, finished with custard & fresh cream

Homemade Cheesecake

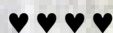
with fruits of the forest

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



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although we can cater for any special dietary requirement*

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Prices correct at 21/07/08*

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SPECIAL OFFER – SUBJECT TO AVAILABILITY

WOODLANDS SUITE WEDDING PACKAGE B 2009

FOR 40 PERSONS WITH EVENING RECEPTION FOR 100 PERSONS

MAY 2009 TO September 2009

Red carpet on arrival

Master of Ceremonies

Room for Civil Ceremony

One glass of Bucks Fizz per person for Reception

♥♥♥♥

Three course meal

Coffee and Mints

One glass of House Wine per person

Decorative seat covers with ribbons for wedding breakfast

Top table garland and long & 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

♥♥♥♥

£2,500.00

Additional guests over the numbers quoted at:

£28.50 per person for the day reception, £10.50 per person for the evening reception

The directors reserve the right to amend prices and facilities at their discretion.

Prices correct at 21/07/08

Sparth House Hotel

WOODLANDS SUITE WEDDING PACKAGE B 2009

Spring Vegetable Soup

served with a warm bread roll

Creamy Garlic Mushrooms

en crouté

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

Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.50 Supplement)



Traditional Sherry Trifle

sponge cake strewn with raspberries, laced with sherry, finished with custard & fresh cream

Homemade Cheesecake

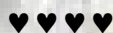
with fruits of the forest

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



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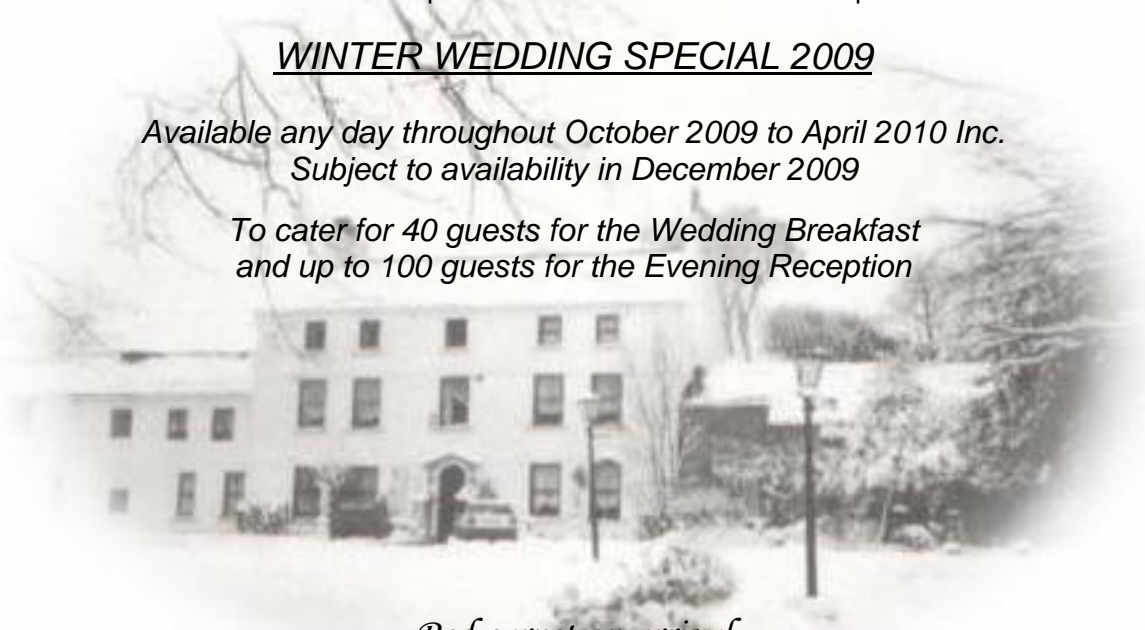
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WINTER WEDDING SPECIAL 2009

Available any day throughout October 2009 to April 2010 Inc.
Subject to availability in December 2009

To cater for 40 guests for the Wedding Breakfast
and up to 100 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 and long & low floral arrangement
Decorative seat covers with ribbons for wedding breakfast
T-Lights and Lanterns
Balloons for tables co-ordinated to your colour scheme
Complimentary engraved cake knife & cake slice
Cake stand



Evening buffet – finger buffet menu A



Complimentary Bridal Suite for Bride & Groom
Dressing gowns for the Bride & Groom



£2865.00

Extra guests: £32.95 day, £11.50 evening

The directors reserve the right to amend prices and facilities at their discretion.
Prices correct at 06/07/08

Sparth House Hotel
WINTER WEDDING SPECIAL 2009

To cater for 40 guests for the Wedding Breakfast

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 crou  

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, chipolata sausage wrapped in bacon

served with thickened gravy

Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

( 1.50 Supplement)



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



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