



Sparth House Hotel

Special Wedding Packages 2010

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

TEL: 01254 872263

Email: mail.sparth@btinternet.com

Web: www.sparthousehotel.co.uk

Sparth House Hotel

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MIDWEEK - DAY ONLY - WEDDING PACKAGE 2010

FOR 30 GUESTS
MONDAY TO THURSDAY 2010

*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 the Toast
Top table garland and long & low floral arrangement
Cake stand*

♥♥♥♥

Bridal Suite for Bride & Groom

♥♥♥♥

£1,050.00

Extra guests £28.50 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 14/04/10*

Sparth House Hotel

MIDWEEK - DAY ONLY - WEDDING PACKAGE 2010

FOR 30 PERSONS
MONDAY TO THURSDAY 2010

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

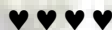
Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.75 Supplement)



Traditional Sherry Trifle

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

Homemade Cheesecake

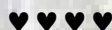
with fruits of the forest

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 14/04/10*

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MIDWEEK WEDDING PACKAGE 2010

FOR 40 PERSONS WITH EVENING RECEPTION FOR 110 PERSONS

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 the Toast

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

♥♥♥♥

£3,050.00

Additional guests over the package numbers are charged at:

£34.60 per person for the day reception, £11.50 per person for the evening reception

Please note there is also a charge of £4.00 per chair & ribbon for each additional daytime guest

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

Prices correct at 14/04/10

Sparth House Hotel

MIDWEEK WEDDING PACKAGE 2010

Spring Vegetable Soup

served with a warm bread roll

Tian of Beef Tomato, Buffalo Mozzarella & Sweet Cured Ham

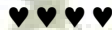
drizzled with pesto dressing

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

(£1.75 Supplement)



Traditional Sherry Trifle

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

Homemade Cheesecake

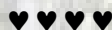
with fruits of the forest

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 14/04/10*

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SATURDAY WEDDING PACKAGE 2010

FOR 40 PERSONS WITH EVENING RECEPTION FOR 110 PERSONS
MAY 2010 TO SEPTEMBER 2010

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 the 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

♥♥♥♥

£3,360 – for 40 guests

£3,600 – for 50 guests

£3,835 – for 60 guests

Additional guests over the package numbers are charged at:

£39.50 per person for the day reception, £11.50 per person for the evening reception

Please note there is also a charge of £4.00 per chair & ribbon for each additional daytime guest

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

Prices correct at 14/04/10

Sparth House Hotel

SATURDAY WEDDING PACKAGE 2010

FOR 40 PERSONS
MAY 2010 TO SEPTEMBER 2010

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

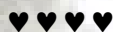
Poached Fillet of Scottish Salmon

accompanied by a creamy watercress sauce

Roast Sirloin Of Beef

served with a red wine & mushroom sauce and Yorkshire pudding

(£1.75 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



*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 14/04/10*

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SPECIAL OFFER – SUBJECT TO AVAILABILITY

WOODLANDS SUITE WEDDING PACKAGE A 2010

FOR 30 PERSONS WITH EVENING RECEPTION FOR 80 PERSONS
May 2010 to September 2010

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

♥♥♥♥

£2,310.00

Additional guests over the package numbers are charged at:

£26.25 per person for the day reception, £11.50 per person for the evening reception

Please note there is also a charge of £4.00 per chair & ribbon for each additional daytime guest

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

Prices correct at 14/04/10

Sparth House Hotel

WOODLANDS SUITE WEDDING PACKAGE A 2010

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

(£1.75 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 14/04/10

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SPECIAL OFFER – SUBJECT TO AVAILABILITY

WOODLANDS SUITE WEDDING PACKAGE B 2010

FOR 40 PERSONS WITH EVENING RECEPTION FOR 100 PERSONS

May 2010 to September 2010

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

♥♥♥♥

£2,625.00

Additional guests over the package numbers are charged at:

£26.25 per person for the day reception, £11.50 per person for the evening reception

Please note there is also a charge of £4.00 per chair & ribbon for each additional daytime guest

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

Prices correct at 14/04/10

Sparth House Hotel

WOODLANDS SUITE WEDDING PACKAGE B 2010

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

(£1.75 Supplement)



Traditional Sherry Trifle

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

Homemade Cheesecake

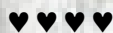
with fruits of the forest

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 14/04/10


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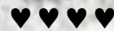
WINTER WEDDING SPECIAL 2010

*Available any day throughout October 2010 to April 2011 Inc.
Subject to availability during December 2010*

*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
Cake stand*



Evening buffet – finger buffet menu A



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



£3,010.00

Additional guests over the package numbers are charged at:

£34.60 per person for the day reception, £11.50 per person for the evening reception

Please note there is also a charge of £4.00 per chair & ribbon for each additional daytime guest

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

Prices correct at 14/04/10

Sparth House Hotel
WINTER WEDDING SPECIAL 2010

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 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
(£1.75 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 14/04/10