



*Celebrate Your
Wedding in Style*



Welcome to Healds Hall Hotel

We would like to thank you for considering us in your Wedding plans and we are sure that you will find Healds Hall the perfect venue for your Wedding Day celebrations



Wedding Reception Menu

Here at Healds Hall we are passionate about our food & service.

We pride ourselves in sourcing the finest quality produce available to us from local farmers & suppliers and have a great kitchen and front of house team.

Our team of chefs have compiled the following menu selections for your special day. We would be happy to create a specific menu should you have something different in mind.

Canapes

Selection of 4 per person £3.25

Selection of 6 per person £4.50

Cold

Shot glass of gazpacho
Mini blinis with smoked salmon
Quails egg wrapped in home-cured gravadlax
Roast tomato, goats cheese & basil tartlet
Chicken liver parfait, toasted brioche

Warm

Mini fish & chips
Goat's cheese & butternut squash risotto ball
Mini Yorkshire pudding with beef fillet & mustard
Chicken & prawn wonton, soy sauce
Crispy vegetable spring roll, sweet chilli sauce
Lishman's pork & leek sausage with honey & mustard



Wedding Breakfast Menus

Menu 1

£33.95 per person inclusive of Coffee & Mints

Cream of Vegetable Soup

Leek, Potato & Watercress Soup

Cream of Field Mushroom Soup

Galia Melon with fresh fruit & passion fruit syrup

Chicken Liver Parfait with home-made chutney

Plum Tomato & Mozzarella Salad fresh basil, pine nuts, olive oil, balsamic & rock salt

Deep-fried Salmon & Herb Fishcake tomato, chilli & coriander salsa

Pressed Ham Hock Terrine home-made piccalilli & sweet mustard dressing

Smoked Chicken & Endive Salad with Roquefort, green beans, hazelnuts and orange dressing

Roast Breast of Chicken with wild mushroom & tarragon sauce

Confit Shoulder of Lamb with roasted root vegetables, minted Madeira sauce

Roast Rare Breed Yorkshire Belly Pork creamy apple mash, sage & onion sauce

Grilled Fillet of Salmon crushed new potatoes with a prawn & chive cream sauce

Pan-Fried Chicken Breast apricot & thyme stuffing & light Madeira gravy

Grilled Fillets of Plaice buttered nutmeg spinach, sauce vierge

Caramelised Onion & Feta Cheese Tart rocket & parmesan salad, balsamic dressing

Crispy Duck Leg sweet & sour red cabbage with star anise flavoured sauce

Sticky Toffee Pudding with toffee sauce and vanilla ice cream

Steamed Syrup Sponge and Custard

Apple and Damson Crumble Tart with custard

Pear and Almond Tart with fresh vanilla cream

Green Apple and Maple Syrup Cheesecake with apple puree

Fresh Strawberry Meringue with raspberry sauce

Glazed Vanilla Crème Brulee with homemade cookies

Fresh Fruit Tart with crème chiboust and strawberry sauce

Glazed Lemon Tart with cointreau cream

Dark Chocolate Mousse orange crisps and white chocolate sauce



Menu 2

£36.95 per person inclusive of Coffee & Mints

Chunky Tomato & Smoked Bacon Soup

Broccoli & Blue Cheese Soup

Roast Tomato & Basil Soup

Prawn & Smoked Salmon Cocktail with home-made granary bread

Crisp Duck Spring Roll coriander salad & tomato & chilli jam

Warm Salad of Black Pudding with Toulouse sausage, crispy bacon & poached egg

Roast Pepper, Artichoke & Sun-blushed Tomato Risotto Cake parmesan & rocket salad, pesto dressing

Pan-Fried Dorade Fillet roast Mediterranean vegetables & basil dressing

Pot Roast Lamb Shank creamy parsnip mash, smoked bacon, rosemary & red wine sauce

Roast Sirloin of Yorkshire Beef with Yorkshire pudding & roast gravy

Grilled Fillet of Cod mini fish pie, crab & scallop cream sauce

Roast Loin of Yorkshire Pork apple sauce, crackling, sage & onion stuffing & roast gravy

Pan-Fried Sea Bass Fillet lemon risotto, roast tomato & olive oil dressing

Roast Breast of Chicken pearl barley smoked bacon & pea risotto, thyme & shallot sauce

Twice Baked Goats Cheese Soufflé with a beetroot & orange relish, watercress salad

Roast Breast of Gressingham Duck caramelised onion tart and sharp cassis sauce

Sticky Toffee Pudding with toffee sauce and vanilla ice cream

Steamed Syrup Sponge and Custard

Apple and Damson Crumble Tart with custard

Pear and Almond Tart with fresh vanilla cream

Green Apple and Maple Syrup Cheesecake with apple puree

Fresh Strawberry Meringue with raspberry sauce

Glazed Vanilla Crème Brulee with homemade cookies

Fresh Fruit Tart with crème chiboust and strawberry sauce

Glazed Lemon Tart with cointreau cream

Dark Chocolate Mousse orange crisps and white chocolate sauce



Menu 3

£41.95 inclusive of Coffee & Petit Fours

Trio of Salmon - homecured gravadlax, smoked and tartare with micro salad and mustard dressing

Pressed Pigeon & Pear Terrine apple & vanilla chutney, sherry vinegar dressing

Pan-Fried King Scallops pea jelly, pea shoots & a mint oil

Seared Fillet of Yorkshire Beef Medallion pan-fried wild mushrooms, port & blue cheese sauce

Carpaccio of Blue Fin Tuna parmesan & rocket salad, olive oil & rock salt

Light Oxtail Broth

Crispy King Prawn & Salmon Spring Roll tomato salsa, lobster cream sauce

Fresh Lobster & Prawn Salad, little gem, pickled cucumber, cherry tomatoes and crab mayonnaise

Fillet of Yorkshire Beef Wellington with a rich port & thyme sauce

Pan-Fried Fillet of Turbot with prawns, scallop & mussels, lemon butter sauce

Roast Rack of Yorkshire Lamb, rosemary & brioche crumb, hot pot potatoes & home-made mint jelly

Pan-Fried Round Green Farm Venison Medallions roast beetroot & navets, peppery watercress, sloe gin sauce

Pan-Fried Sea Bass Fillet, lemon risotto, roast tomato & olive oil dressing

Roast Suckling Pig flavoured with nutmeg & apples, goose fat roast potatoes, cider gravy

Grilled Sea Bass Fillet with crab risotto, chorizo, roast baby tomato, garlic & basil sauce

Whole Grilled Lobster Thermidor

Sticky Toffee Pudding with toffee sauce and vanilla ice cream

Steamed Syrup Sponge and custard

Apple and Damson Crumble Tart with custard

Pear and Almond Tart with fresh vanilla cream

Green Apple and Maple Syrup Cheesecake with apple puree

Fresh Strawberry Meringue with raspberry sauce

Glazed Vanilla Crème Brulee with homemade cookies

Fresh Fruit Tart with crème chiboust and strawberry sauce

Glazed Lemon Tart with cointreau cream

Dark Chocolate Mousse orange crisps and white chocolate sauce



Additional Courses

Soup taken as an extra course £3.00

Cream of vegetable
Cream of field mushroom
Celeriac and tarragon
Potato, leek and watercress
Broccoli and blue cheese
Roast red pepper and fennel
Carrot, split pea and coriander
Chunky tomato, smoked bacon and bean
White onion, apple and sage
Spicy lentil, coconut and pepper

Sorbets

Pink Champagne £3.95
Gin and Tonic £3.95
Orange and Fennel £3.00
Summerfruit £3.00

All sorbets are made on the premises so any combinations of flavour can be produced

Cheese Platter

per table £3.50 per person
(can only be taken as an additional course)

Children's Menus

(children 10 and under)

£14.00 per child

Tomato Soup

Garlic Bread with cheese

Melon with mixed berries

Cheesy Penne Pasta

Mini Pizza with ham, tomato and fresh basil served with chips

Sausage, mash and peas

Fish Fingers chips and beans

Breaded Chicken Strips chips and ketchup

Jelly & Ice Cream

Selection of Ice Cream and Wafer Biscuit

Profiteroles with chocolate sauce

Fresh Fruit and ice cream



Evening Reception Menus

Finger Food Buffets

Menu 1 and 2 below available only to wedding party following day reception

Menu 1

Selection of various closed sandwiches
Home made cheese and tomato pizza
Corned beef and onion pie
Honey roast chicken legs
Spiced potato wedges
Coleslaw
Mixed Salad

£12.50 per person

Menu 2

Selection of various closed sandwiches
Homemade mini onion bhaji
Mushroom, leek & mature Cheddar quiche
Thai style pork & beef meatballs with soy & ginger dipping sauce
Oven roast tomato & basil pasta
Tandoori chicken kebabs
Mint, coriander & cucumber raita
Green salad

£14.50 per person

Late Supper Snacks

Served from 10.00pm onwards

Menu 1

Back Bacon Butties
Lishman Sausage Butties with caramelised onions
Mature Cheddar and Pickle Toasties
Crisp Potato Wedges and Dips

£10.95

Menu 2

Hot Roast Beef Sandwiches with caramelised onions
Hot Roast Pork Sandwiches with apple sauce and stuffing
Mozzarella, Basil, Tomato and Rocket Wraps

Coleslaw
Mixed Salad
Thin Cut Chips

£12.50



Hot Fork Buffet

£14.95 per person

Choose 3 from Mains and choose 4 from Sides

Additional Mains £3.95 per head

Additional Sides £1.95 per head

MAINS

Hot Firehouse Beef Chilli with basmati rice

Poached Salmon Fillets with herb mayonnaise

Chicken, Potato and Spinach Curry

Sweet and Sour Pork with noodles

Honey Roast Chicken Pieces

Slow Roast Shoulder of Pork, apple sauce and stuffing

Carved Sugar Baked Ham and mustard

Locally produced Sausages with onion gravy and mash

Roast Mediterranean Vegetable Pasta with mozzarella and pesto

Cajun style Slow Roast Brisket of Beef

Vegetarian Style Paella

Thai Salmon Fishcake

Local Pork Pie & Peas

Lancashire Hot Pot with pickled cabbage

SIDES

Garlic and Thyme Roast New Potatoes

Jacket Potatoes with sour cream

Nora's Tomato and Basil Pasta

Green Bean, Roquefort and Pine Nut Salad

Coleslaw

Potato Salad

Garlic Bread

Thick Cut chips

Green Salad with dressing

Tomato, Red Onion and Mozzarella Salad

Olive Oil Roasted Root Vegetables

Cucumber, Mint and Spring Onion Salad

Selection of Fresh Baked Bread

Buffet Desserts - £3.50

Chocolate Profiteroles with amaretto cream

Glazed Crème Brulee and homemade cookies

Lemon Curd Cheesecake with raspberry sauce

Chocolate Mousse Pots with griottine cherries

Raspberry and Almond Bakewell with pouring cream

Selection of Seasonal fruits in a lemon grass syrup with Greek honey yoghurt

White Chocolate and Brownie Torte



Hog Roast

Hog Roast Buffet
(Minimum 100 guests)

Carved Local Bred Hog

cooked on site in an enclosed spit oven within view of your guests
served with the following, bread cakes, stuffing, apple sauce, pork fat roasted potatoes,
coleslaw, mixed salad and wild mushroom penne pasta

£15.95

(not suitable for winter months)

Carved Buffet

Starters

Galia Melon with pink champagne sorbet

or

Cream of Butternut Squash Soup

Meat, Fish & Poultry

Roast Sirloin of Yorkshire Beef

Honey and Mustard Roast Ham

Platter of Smoked Salmon, Prawns and Crevettes

Selection of Cured Meats Seranno Ham, Chorizo and Bresola

Spiced Tikka Chicken Pieces

Wild Mushroom and Mature Cheddar Quiches

Salads

Tomato, Shallot and Basil Salad

Coleslaw with chopped coriander

Penne Pasta with roast peppers and goat's cheese

Cucumber, Yogurt and Mint Raita

Crisp green salad

Hot New Potatoes with garlic and herb butter

Caesar Salad

Warm Homemade Bread

Dessert

Apple Pie Cheesecake with vanilla sauce

Fresh Raspberry and Strawberry Tart

£32.50



Drinks Selections

Arrival Drinks

(By the Glass)

Sherry	£3.10
Alcoholic Fruit Punch	£3.75
Non-Alcoholic Fruit Punch	£2.75
Kir Royal (sparkling wine with blackcurrant liqueur)	£5.30
<i>Kir Framboise (sparkling wine with raspberry liqueur)</i>	£5.30
Pink Fizz (sparkling Rose Wine)	£5.50
Sparkling Wine	£4.65
Prosecco	£4.95
Ritz Fizz (amaretto, blue Curacao, sparkling wine & lime juice)	£5.95
Strawberry Haze (white rum, strawberry liqueur & sparkling wine)	£5.95
Alabama Slammer (amaretto, cranberry juice, lime & soda)	£5.95
Peach Bellini Cocktail (peach liqueur, peach juice, sparkling wine)	£5.95
Pimms and Lemonade Fruit Cup	£4.15
Champagne	£8.25
Bucks Fizz	£4.50

Wines and Toast

Selection of Wines are available from £15.95
Selection of Champagne & Sparkling Wines from £20.95

Bottled Water/Juice

SPARKLING MINERAL WATER	£3.55
STILL MINERAL WATER	£3.55
SHLOER RED SPARKLING JUICE	£5.00
SHLOER WHITE SPARKLING JUICE	£5.00

Other arrival drinks, wines and toasts are available catering for all tastes and budgets.

We would be delighted to discuss any further choices you may have

Wine, Vintages and price are subject to change without notice due to supply and Government Taxation



Room Hire Charges

Civil Ceremony Room Hire £300.00

Healds Hall Hotel now has 3 rooms licensed for Civil Wedding Ceremonies enabling great flexibility regarding minimum/maximum numbers and required timings.

We can accommodate any number up to 130, (100) seated.

Our Ceremony rooms are tastefully decorated and the hotel provides fresh flowers & candles.

Daytime Room Hire £500.00

Evening Room Hire £300.00

Should you be catering for a minimum of 70 guests at your Wedding Breakfast and a minimum of 100 guests at your evening reception, then the room hire charges will be waived.

Resident DJ Hire £220.00

(7pm until midnight)

Please note we have our own resident DJ at Healds Hall Hotel. Due to Health & Safety restrictions we are unable to accommodate outside DJ's, bands and karaoke's.

All prices in this brochure are valid up to 31st March 2016

If your Wedding is after this date there may be an increase.

If you would like to discuss this any further please do speak directly with the hotel, who will be able to give you an indication of costs for budgeting purposes.

Treat Yourself Package

£400.00

This package includes chair covers for you and all your guests, personalised menus, top table flower arrangement, cake knife, overnight accommodation for the Bride and Groom in one of our feature rooms, including a bottle of champagne and homemade chocolates.

Accommodation

Healds Hall has 24 comfortable ensuite bedrooms all furnished to a high standard. Each room includes tea/coffee making facilities, hair dryer and colour flat screen TV, ideal if some of your guests have travelled a great distance to be with you and if you require your immediate family, bridesmaids and Best Man to be on hand before the Wedding ceremony.

Please advise when making your booking of your requirement for accommodation.



Terms & Conditions

BOOKING TERMS & CONDITIONS

Bookings are only accepted on the understanding that the conditions below form the basis of our contractual obligations. We reserve the right to waive all or part or add to these conditions.

1. All bookings are considered provisional for 14 days only until a minimum deposit of £500.00 for day and evening functions or £300.00 for either day or evening function has been paid to confirm the function. (NB – deposits are non-refundable and non-transferable).

2. Minimum numbers charged for will be :- (unless booked on offer)

For Weddings booked on a Saturday and Weddings booked on a Friday or Sunday between April and the end of September, if catering for less than 70 guests for the wedding breakfast a £500.00 room hire charge will be incurred.

For Weddings booked on a Saturday and Weddings booked on a Friday or Sunday between April and the end of September, if catering for less than 100 guests in the evening a £300.00 room hire charge will be incurred.

3. All function details are to be finalised 8 weeks prior to the reception. A pro-forma invoice will be issued 6 weeks before the event. Final numbers are to be received 28 day prior to the event when payment of the full account is due. A £500.00 retainer will be included in the pro-forma. This will be retained by Healds Hall Hotel until after the event at which time will be refunded if no loss or damages have occurred.

Please note if numbers decrease no refunds can be given once full payment has been received.

4. a. Guest using the facilities of Healds Hall Hotel must comply with all regulations concerning licensing, fire, health & safety.
b. Hazardous or dangerous items including fireworks, Chinese Lanterns are strictly prohibited.

It is the responsibility of the third party to provide all risk assessments and insurance for all activities conducted on site, all must be provided on request. Should guests act in an improper or disorderly way or refuse to comply with reasonable requests from our staff, Healds Hall reserved the right to terminate your stay or event. Should this occur, no monies will be refunded to you.

The Managers decision is final.

No beverages of any kind are to be brought into the hotel by wedding guests, even as a gift or prize, unless prior written authorization has been received from the General Manager.

Healds Hall Hotel can not be held responsible for any damage which may occur to any items supplied by yourselves or any third party.

5. You will be liable for the cost of repairs carried out as a result of any loss or damage caused to any part of the hotel premises/equipment by the negligence, willful act/default of any person invited to the hotel by you or in your party.

6. Unsuitable items such as confetti or any other is not permitted in the Hotel or its grounds. The use of bio-degradable variety is only permitted in the grounds. £100.00 cleaning charge will be levied if this is not adhered to.

7. In the unlikely event of the function having to cancel, it will be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately.

Cancellation fees are as follows:-

up to 12 weeks 100% of the most recent quotation

up to 24 weeks 50% of the most recent quotation

over 25 weeks Deposit only

6. If the hotel is unable to honor a booking for reasons beyond our control, the hotel is entitled to cancel the function without liability and the deposit will be returned.

7. A pro-forma invoice will be issued 6 weeks before the event and is payable at least 4 weeks prior to the event. This invoice will be based on the numbers given by the client and will cover estimated costs of food, reception drinks and wines.

8. All wedding prices are based on parties having minimum of three courses plus coffee.



Booking Form

Day & Date of Wedding.....

Day & Evening/Day/Evening.....

Offer/Brochure Prices.....

Brides Name

Grooms Name

Organiser's Name if Different From Above

Address

.....

Postcode Tel No (day) Eve

Name and Address of where Ceremony will take place

Actual time of Wedding Ceremony

Length of Ceremony

Number of Day Guests.....

Number of Evening Guests.....

Do you wish any accommodation to be held for your guests? YES/NO.....

If YES, how many rooms?

Please note only this number of rooms will be held for your wedding. All other rooms will be available for private hotel bookings. Rooms which have been held but not confirmed by guests will be automatically released 8 weeks prior to the wedding date.

I CONFIRM THAT I HAVE READ & ACCEPTED THE HOTEL'S TERMS & CONDITIONS

I ENCLOSE A NON-REFUNDABLE DEPOSIT OF: £
£300 for day **or** evening Function deposit
£500 for both day **&** evening deposit

1. Signature Date

2. Signature Date

Payments can be made by cash, cheque (payable to Healds Hall Hotel), Mastercard, Switch, Visa or Amex