



SAMLESBURY HALL

LANCASHIRE'S HISTORIC HOME





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Welcome

On approaching historic Samlesbury Hall, you are drawn into the ancient wooded grounds before you catch your first glimpse of this magnificent black and white medieval building, with its swathe of emerald lawn and sweeping driveway.

Picture yourself drawing up outside on the most perfect day of your life...

Walk through the old oak door and once inside, the stunning rooms will take your breath away.

Samlesbury Hall has hosted weddings for over fifty years and we now invite you to become part of our history.

We offer the warmest welcome and are here to help your plans come to life and assist with the smallest details which make the biggest day possible.

Samlesbury Hall is a truly unique setting for an unforgettable wedding as individual as you are and we look forward to helping you achieve your dream.

Kindest regards,

The Samlesbury Hall Wedding Team



The Hall

Samlesbury Hall is a splendid 14th Century Manor House set in stunning grounds at the heart of Lancashire which over the centuries has seen many changes.

The original Hall was built by the D'Ewyas family and was situated nearby on the banks of the River Ribble. This was destroyed by Robert the Bruce after the Battle of Bannockburn in 1314.

The present day Great Hall was rebuilt in 1325 by Gilbert de Southworth from Warrington, who married Alice D'Ewyas in the early 1320s. The Great Hall is the oldest part of the existing building and the room where your wedding breakfast is held.

The Hall is available to you exclusively on Fridays and Saturdays. We also host all manner of functions and events throughout the year, so there are lots of reasons for you to return after your special day.

Exclusive use

Samlesbury Hall and it's immediate grounds will be yours for the day. The hire cost for the Hall is as follows:

January & February.	£2200
March.	£2700
April.	£2900
May to September.	£3400
October & November.	£2900
December.	£3300



"The Hall looked amazing and all our guests thought so too, and the food, well what can I say, unbelievably gorgeous! You made us feel special and we couldn't ask for anything more. We have truly special memories that will be treasured forever."

Rhia and Stuart



Ceremony

With everything under one roof, holding your ceremony at Samlesbury Hall means there is no need for any travel between venues for you and your guests.

The Whittaker Room - licensed for 90

With the original windows from nearby Whalley Abbey and beautifully carved panelling, the Whittaker Room has all the ingredients for a perfect ceremony.

Originally a private Chapel for the families who lived here, this stunning room has been sympathetically converted and is sanctioned to hold civil ceremonies.

We will combine your choice of floral arrangements and signature music to transform the Whittaker Room into your perfect ceremony location.

For more information on civil ceremonies and civil partnerships please contact Preston Registrars on 0845 053 0021.



The Great Hall - licensed for 120

Traditionally the Great Hall is used for the wedding breakfast and evening reception however, it can be transformed to make a spectacular ceremony room for the larger wedding.

The Parlour - licensed for 25

For a more intimate wedding ceremony, the Parlour is steeped in history with a large open fire and stunning view of the front lawn. This room is ideal for the smaller wedding party.





Reception

With our beautiful grounds and versatile indoor spaces, we can adapt to suit any weather.

During the reception, whilst your photographer is documenting your day, your guests can mingle whilst indulging in a choice of canapés and drinks.

The Parlour is an ideal setting for your reception drinks if the weather is inclement. With oak-panelled ceilings and a spectacular Tudor fireplace, this room is the perfect place for your guests to join in your celebrations.



Wedding Breakfast

Once the formalities are concluded, you will join your guests for the wedding breakfast in the fabulous Great Hall. Dating back to 1325, this spectacular room is the oldest in the building and with its minstrels gallery is simply beautiful.

Our chefs have been busy behind the scenes preparing your first meal as man and wife - the wedding breakfast. We insist on only the finest ingredients, sourced wherever possible from our kitchen gardens and local Lancashire producers.

You will be served by our experienced staff who will help to make this very important part of the day what it should be - perfect!

We can cater for a maximum of 150 guests at your wedding breakfast and up to 250 for your evening reception.



'We were so happy that we chose Samlesbury as our venue and wouldn't have changed any aspect of the day. Having been to so many weddings over the last 12 months, we're pleased to say that we haven't been to another venue as good as ours!! We certainly wouldn't hesitate to recommend you and your team to any of our friends.'

Phil and Sarah



"What a day!! It was everything we wanted and more. Your attention to detail whilst making everyone relaxed at the same time is second to none. It will remain a very memorable, happy and altogether fantastic day THANK YOU THANK YOU THANK YOU!"

Matthew and Shanika



Evening Reception

You are now married, the wedding breakfast is over and it's time for the evening celebrations to begin.

After your meal you will be invited into the Lounge for coffee, whilst our staff prepare the Great Hall for the evening event.

Your band or DJ will be ready as you are invited back into the Great Hall to start your evening reception.

Our bar is open serving drinks until midnight. (An extension until 1am can be arranged on request.)



Accommodation



The Lodge

Our beautiful Bridal Lodge is sumptuously decorated and is the ideal way to end your perfect day.

The grand bathroom and large dressing room accommodates not only the bride, but on the day her bridesmaids too, making this a superb place to get ready!

The following morning you can enjoy a full English breakfast and have the perfect end to what will be the most special day of your lives.

The Lodge is available at a cost of £230 per night, to include a full English or continental breakfast for two.

Access to the Lodge is from 11am or earlier by prior arrangement (at an additional cost). Breakfast is served in the Restaurant and departure from the Lodge is 10am prompt.

If you wish to have breakfast with your family and friends please see page 20





The Hamlet

For any of your guests looking for somewhere to stay on the night of your wedding, we have recently opened our brand new accommodation hamlet in the grounds of our historic Hall. The luxury shepherd's huts are the perfect accommodation for your friends & family, and all come complete with en-suite shower room, hot water, and room for four adults; a hotel room in a hamlet!

Complete with two double beds in European oak, the huts boast all those little extras - memory foam mattresses, low-wattage electricity to keep your phone charged, as well as a cosy en-suite. The bathroom includes a spacious shower, hot water and soft towels, along with luxury toiletries. The huts are heated and well lit, including a camping lantern to add a rustic touch to your stay (and to light a moonlit walk).

Your guests may then join you the following morning for a hearty Full English breakfast for £10.00 per person.

Each huts cost £130 for the evening and can sleep up to four guests. The Hamlet consists of 28 huts, which will sleep up to 120 guests and is available to book exclusively upon request.

Please ask your guests to contact helena@samlesburyhall.co.uk or call 01254 812010 to book their stay.

For more information on the huts, please ask a member of the wedding team





What We Do

You can be assured that all our food is locally sourced and prepared on site at Samlesbury Hall.

Whilst we are sure there is something for everyone, if you wish to suggest alternative choices please do not hesitate to ask, we are happy to tailor your own bespoke menu if you wish.

The following prices include :

SONOS music system throughout

White or cream linen and linen napkins

Easel for table plan

Cutlery

Samlesbury Quatrefoil crockery

Use of red carpet

Lead crystal glassware

Fully trained, uniformed staff

Cake table

Cake knife

Cake stand

Log fires in winter

Candlelit hearths in summer

Wedding manager for planning and on the day!



We Drive Your Day

You can relax in the knowledge that your day will be completely worry-free in the hands of the Samlesbury Hall team

Drinks

We recommend the following drinks for your special day.

Prices are shown per glass unless otherwise stated. If you have something specific in mind, please do ask.

The bar will be open when you arrive through until midnight, unless an extension is requested. The bar is a cash/card bar or you may wish to contribute to your guests' drinks by leaving a pre-arranged set amount beforehand



Corkage

If you would prefer to supply your own drinks for the reception, meal and toast, this will incur a one-off corkage charge of £15.00 per head for all guests over the age of 16. All drinks must stop at the end of the meal.

(Corkage does not include spirits, liquors, or fortified wines, these will incur an extra cost per bottle.)

If you wish to bring alcohol for your favours, these will incur an extra charge of £5.00 per 25ml measure. Please ensure you advise us of this prior to your final invoice.



Reception and Toast

Sparkling wine (white or pink) £7.50
 House Champagne (white or pink) £9.50
 (Top your glass with a juicy berry for an extra 30p)

Bucks Fizz £6.80
 Pimms, fruit and lemonade £7.80
 Mulled wine £7.00

Veuve Clicquot Champagne (per bottle) £56.00
 Pol Roger Champagne (per bottle) £49.00
 Moet et Chandon (per bottle) £45.00

With the meal

A half bottle per head for your guests £12.00

Choose from our following house wines:

Reds – Merlot, Cabernet Sauvignon
 Whites – Sauvignon Blanc, Chardonnay
 Pink – Cabernet Sauvignon

Soft Drinks

Jug of apple or orange juice £9.50
 Orange Juice (per glass) £3.00
 Shloer (per glass) £3.50



Canapés

After your ceremony, what better way to celebrate than to treat your guests to delicious canapés while you sneak away for those first photographs together.

This is also a perfect time to welcome any additional guests who couldn't make it to the ceremony but are joining you for the wedding breakfast.



Warm

- Mini Yorkshire puddings with roast beef and horseradish
- Haggis with apple and grainy mustard cream
- Black pudding and stilton bakes
- Petit sausage kebabs with BBQ sauce
- Calamari in tempura batter with a homemade tartar sauce
- Chicken satay skewers
- Tiger prawns in tempura batter and sweet chilli dipping sauce
- Smoked salmon and dill quiche
- Pigs in blankets

Cold

- Smoked salmon, cream cheese and chive roulade
- Sunblush tomato wrapped in Parma ham, basil and mozzarella

Vegetarian

- Lancashire cheese and grape with balsamic glaze
- Cherry tomato on baked crisp with pesto drizzle
- Stilton and chive quiche
- Sun blushed tomato with goats cheese and basil
- Olive, goats cheese and basil

Choose any:

- 3 for £5.95 5 for £8.75
 - 4 for £7.25 6 for £9.95
- (Prices are per person)



Starters

(One choice only with a vegetarian option if required)

Fresh homemade soup with artisan bread and butter. A choice of:

Celery, stilton & apple, Vegetable, Asparagus & wild mushroom, Tomato with Basil & red split pea, Leek & potato, Creamy broccoli, or Spinach & watercress.

£7.95

Pan seared salmon, seasonally sourced fresh asparagus, cherry tomatoes & a beautiful Hollandaise drizzle.

£11.75

A fan of fresh seasonal melon with a smattering of fresh fruits and wild berry coulis.

£8.25

Pâté, made with chicken livers, bacon & brandy, drizzled with Cumberland sauce & Melba toast.

£10.50

Crispy, meltingly delicious camembert, on a petit salad with a sweet port wine sauce.

£10.50

Add bacon.

£11.00

Fricassee of wild mushroom on a warm toasted brioche.

£10.50

Oak smoked salmon platter, with a dill and mustard sauce on a crisp salad, crusty bread and butter.

£11.75

Chicken Caesar salad, strips of Goosnargh chicken, with crispy bacon, croutons and a Caesar dressing.

£11.50

Confit of duck with crunchy lettuce and Cumberland sauce, or a red onion & cucumber salad and hoi sin sauce... you choose.

£12.00

Antipasti table platter, brimming with Italian meats, olives, cheese, sun dried tomatoes, crusty breads, olive oil and balsamic vinegar dipping pots.

£11.50



Main Meal

(One choice only with a vegetarian option if required)

Silver served to your guests with the best of the season's vegetables.

Bangers and mash, a reduced red wine jus – Cumberland or pork & Lancashire black pudding, you choose. £21.95

Pie in a pot, with a short crust pastry topping, twice cooked chunky chips and mushy or garden peas. Bowland lamb, chicken & leek, or steak pie, you choose. £22.45

Duck breast, oven roasted, red wine & redcurrant jus and the very finest Dauphinois potatoes. £26.95

Traditional Beef Wellington - Lancashire's finest individual fillet steaks coated in our legendary chicken liver & brandy pâté, with a buttery puff pastry coat. £32.95

Fillet steak, Dauphinois potatoes (or twice cooked chunky chips if you would prefer), with a trio of peppercorn sauce or a red wine jus. £29.95

Roast rack of lamb, herb crust, port wine and redcurrant jus. Dauphinois potatoes or twice cooked chunky chips. £27.95

Bowland lamb shank, Lancashire cheese mashed potatoes and a rich red wine sauce. £26.00

Tender griddle cooked pork loin, with a Madeira jus or calvados cream sauce. £22.75

Chicken fillet, crispy skin & a fondant potato, with a Garstang blue cheese and leek sauce, or wild mushroom & herb cream. £23.50

FISH

Pan fried fillet of salmon. £22.95
Fillet of poached seabass. £26.95

Both with one of the sauce below, you choose.
Sauce vierge – cherry tomatoes, capers, lemon, olive oil & shallots.

Tomato coulis with courgette ribbons – white wine, olive oil, shallots & herbs.

Asparagus & tiger prawn in a Beurre Blanc sauce.
£3.00 extra

Nothing is set in stone, if you wish to mix and match or indeed ask for something not on the menu, we will do our best to fulfil your needs.

If your guests have any specific dietary requirements, for example low fat, gluten free, wheat intolerant or any other food allergies, we can offer menu items to suit their needs. Please advise in advance.

Vegetarian

(One choice only please)

Fricassée of wild mushrooms with asparagus and basmati rice. £20.50

Grilled Goats' cheese and vegetable tart. £20.50

Chargrilled Mediterranean vegetables with coriander basmati rice and balsamic drizzle. £20.50

Fresh Pasta Pesto with crème fraîche, asparagus and parmesan. £20.50

Cheese, leek and potato shortcrust pastry pie, with chunky chips and mushy peas. £20.50

If your guests have any specific dietary requirements, for example low fat, gluten free, wheat intolerant or any other food allergies, we can offer menu items to suit their needs. Please advise in advance.

All vegetarian and dietary requirement meals do not incur the multiple choice surcharge.



Children's menu (under 12)

(We can also offer half portions of any of the dishes on the main menu at 60% of the adult price)

(One choice only please, with a vegetarian option)

To begin...

Homemade soup
Melon and strawberries
Cheesy garlic bread

The main event...

French bread pizza and chips
Freshly battered chicken strips and chips
Freshly battered mini haddock and chips
Sausage and mash
Pasta and tomato sauce

Pudding...

Ice-cream with chocolate sauce
Fruit and ice-cream sundae
Fresh fruit salad
Hot chocolate fudge cake
Chocolate waffles with chocolate sauce and Vanilla ice-cream

2 courses £16.95

3 courses £19.95



Puddings

(One choice only please)

- | | | | |
|---|-------|---|--------|
| Vanilla crème brûlée with shortbread biscuits. | £9.95 | Scrumptious sticky toffee pudding with butterscotch sauce and ice-cream. | £9.95 |
| Raspberry crème brûlée with shortbread biscuits. | £9.95 | Tower of profiteroles with fresh cream and chocolate sauce. | £9.95 |
| Apple and red fruit nutty crumble with vanilla ice-cream. | £9.95 | Classic French lemon tart with vanilla ice-cream. | £9.95 |
| Apple, sultana and cinnamon nutty crumble with vanilla ice-cream. | £9.95 | Assiette of puddings – Sticky Toffee Pudding, Lemon cheesecake, Crème brûlée. | £12.95 |
| Lovely lemon cheesecake with a raspberry coulis. | £9.95 | | |
| Hot chocolate nutty fudge brownie with chocolate sauce and vanilla ice-cream. | £9.95 | | |

Gluten and nut free options are available - please ask

Another course?

Want to make your wedding breakfast even more special? Why not add an extra course?

Sorbet. £3.50

A handpicked selection of Lancashire cheeses, together with grapes, celery & the usual cheese biscuits. £5.00

All three course wedding breakfasts include Lancashire's finest ground coffee or tea, along with a snippet of fudge, served from the lounge.

There would be a small surcharge of £2 per additional choice. E.g. two starters, two mains, two puddings would incur an extra cost of £6.

Evening

Hot butties & bites

- Bacon. £5.50
- Bacon & sausage. £6.60
- Cheese & tomato croissants. £6.60
- Mini fish & chips in a cone. £7.50
- Chips in a cone. £3.80

Hog Roast

Succulent spit roasted pork cooked here, with soft bread rolls, stuffing and apple sauce. £12.00 (minimum 80)

One pot dishes

- Lancashire hotpot, with red cabbage
- Meat & potato pie, mushy peas
- Beef Bourguignon & rice
- Chilli con Carne & rice
- Chicken curry & rice
- Fish pie
- Vegetarian Lasagne

- 2 Choices £12.95
- 3 Choices £13.95
- 4 Choices £14.95

Cheese & Pâté platter

Oodles of cheese, biscuits, chef's fabulous chicken liver, bacon & brandy pâté, fruits and fresh bread. £9.80



Sweetie Buffet

Treat your guests to retro sweets and old favourites, displayed beautifully in glass bowls and dishes with scoops and paper bags.

- Up to 60 guests. £200
- 60 – 100 guests. £295
- 100 – 150 guests. £335

Wedding cheesecake

Wedding cake made of full cheese rounds, three tiers of locally sourced cheese decorated with fresh fruit and pretty leaves.

With enough for up to 100 guests. £500
Add Chef's best chicken liver pâté, extra £2 per head.

All food must be supplied by Samlesbury Hall, with the exception of your sweet wedding cake.

The wedding cake cannot be used as a pudding alternative and will be served in the traditional sized slices.



The Following Day

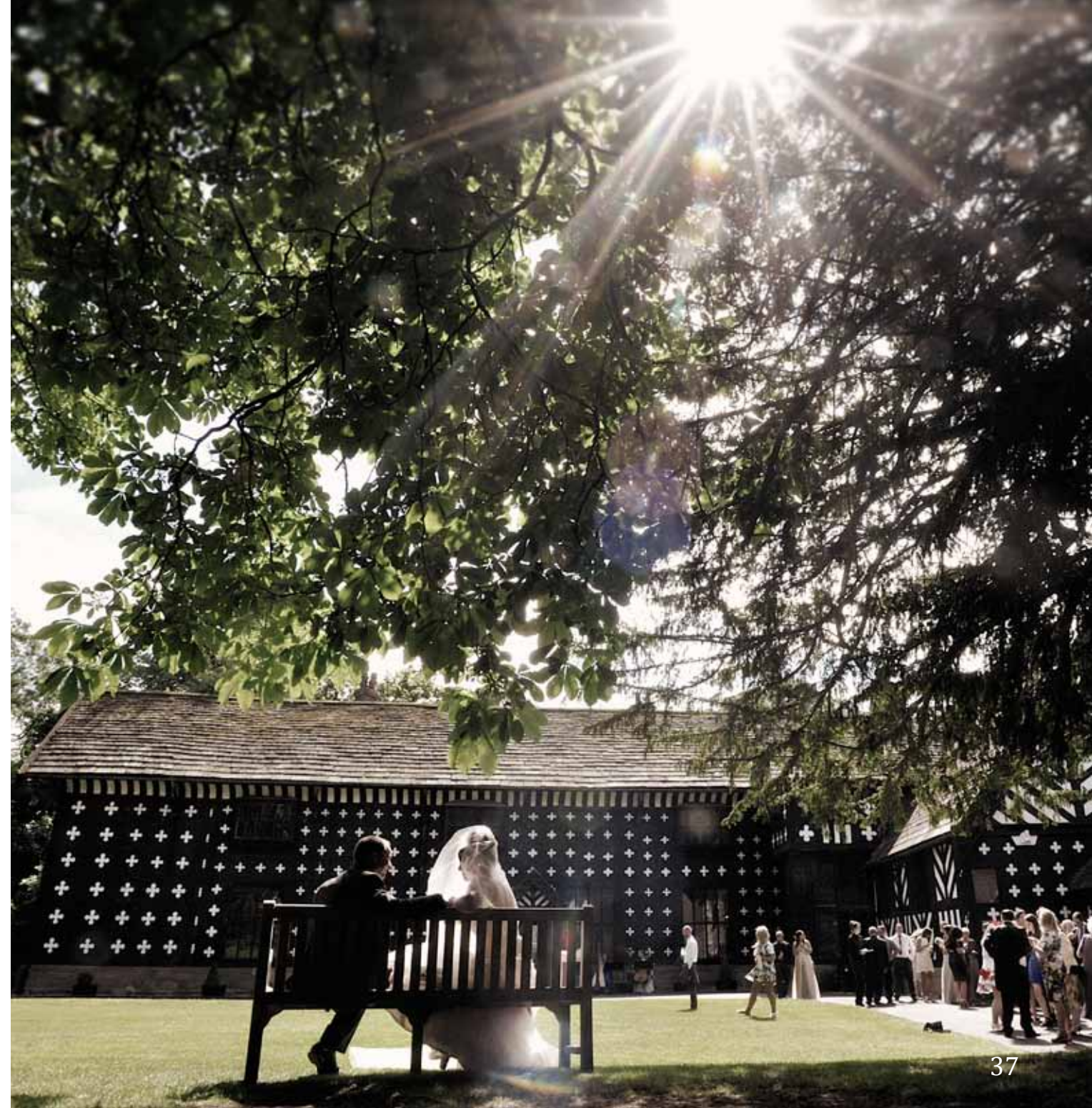


Breakfast

Don't want the day to end..? Don't let it!

Gather your nearest and dearest back at Samlesbury Hall for the morning after and a full English breakfast.

£12.00 per Adult and £8.00 per Child
(based on full English)



Estimate

Here is a sample costing for a wedding at Samlesbury Hall. For a costing for your own wedding, please contact us on weddings@samlesburyhall.co.uk



My Wedding at Samlesbury Hall	
80 guests (120 evening)	
Summer 2018 Hall Hire	£3,400
Bridal Lodge	£230
Reception Drinks (Sparkling wine)	£600
Wine during the meal.	£960
Toast drink (sparkling wine)	£600
Starters (Soup)	£636
Mains (Chicken)	£1,880
Pudding (Brownie)	£796
Evening Food (Sausage and Bacon Butties)	£792
<hr/>	
Total	£9894
Total if corkage	£8934

Wedding Open Evenings

Join us for a delightful evening of chilled fizz and delicious canapés in the Great Hall at Samlesbury. View the 14th century Hall dressed as it could be on your wedding day. You may also visit the Shepherd's Hut hamlet to see our charming accommodation and sample the wedding menu in our restaurant.

Our favourite local suppliers will be in attendance, including photographers, florists, venue dressers, cake makers and musicians. Don't forget you can also ask our wedding team any questions you might have.

Open evenings are held throughout the year, please check our website to find out when the next one is.

Can't make it to an open evening? We are also happy to meet you at the Hall during opening hours to show you round the Hall, give you a quick viewing of the huts, and talk you through the booking process. Please give us a call to arrange an appointment.





Booking and Payments

We will provisionally hold your chosen date for up to two weeks, following which we will require an initial non-refundable deposit of £1000 to secure the booking.

The remaining hire balance will be due six months before your wedding day and any remaining balance two weeks before.

Please note that all credit card payments will incur a charge of 2.5%.





SAMLESBURY HALL

LANCASHIRE'S HISTORIC HOME

For more information, please contact:

weddings@samlesburyhall.co.uk
01254 812010

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Prices quoted are for 2018 and are inclusive of VAT.

Photographs courtesy of:

Lottie Designs - lottiedesigns.com Vision Photos - visionphotos.co.uk Jonny Draper - jonnydraper.co.uk
Neil Redfern - neilredfern.com Hayley Baxter - hayleybaxterphotography.com
NGM Photographic - ngmphotographic.co.uk Tim Emmerton - timemmerton.co.uk
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