















Thank you for considering The Glendower Hotel for your forthcoming event.

As you will see from the enclosed details we take every effort to consider all aspects of your special day; our wedding and events co-ordinators are here to assist you with every detail and requirement.

As a privately owned hotel we place great importance on each individual event. We endeavour to ensure that one of our experienced management team deal with your enquiry through to your final detail and the running of the big day itself

Enclosed is a selection of menus; however these are only suggestions and may be altered and mixed to suit your requirements.

I personally would like to give you my reassurance that the management team at the Glendower Hotel will care for your every need. The service, food and ambiance will be unrivalled ensuring your special day is one to remember.

Andrew Haworth Managing Director



THE GLENDOWER HOTEL

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We are fully licensed to hold Civil Weddings / Partnerships in our beautifully decorated Lowther Suite which holds a maximum of 40 guests and also the Glendower Ballroom which holds up to 150 guests.

We recognise that organising a wedding can also be stressful and in order to take the strain out of some of the critical decisions we have created a range of Day, Evening and Drinks packages that we believe will offer you both quality and excellent value.

### All Day and Evening Packages include:

- Exclusive use of the hotel, ensuring you're the only Bride & Groom on the day
- Toast master service via our very able management team
- Red Carpet welcome
- The use of a traditional cake stand & knife
- Linen in a choice of white or ivory
- Complimentary Sea View Room for the Bride & Groom
- Senior Management co-ordination
- Elegant Candelabras for day & night

# **Drinks Packages include:**

**Ballam Package Bucks Fizz** Glass of House Wine Prosecco

**Lowther Package** Sparkling Wine Two Glasses of House Wine Prosecco

Georgian Package Peach Bellini or Kir Royal Two Glasses of Premium Wine Champagne









We also cater for All Inclusive Bars nclusive Bars whether it is for a full day, hair day or just for one flow please ask your event co-ordinator for more details. whether it is for a full day, half day or just for one hour! info@glendowerhotel.co.uk





Here are a selection of our special wedding function menus specially created for your long anticipated day. The menus are prepared with care, flair and attention to detail, we hope you will enjoy looking through them and look forward to discussing your particular requirements in the near future.

#### **Sandhill Buffet**

Little Bridge Rolls Egg & Mustard Cress (v), Flaked Tuna with Cucumber & Mayonnaise, Roast Ham, Grated Cheddar with Chutney, Roast Beef with Finely Sliced Red Onion

Raised Pork Pie with the Glendower's Famous Piccalilli

Sea Salted & Cracked Black Pepper Potato Wedges (v)

Fresh Salmon Nicoise with Fine Beans, Egg, Olives, Tomatoes

Beetroot, Bean and Feta Salad (v)

Classic Coleslaw complete with homemade mayonnaise (v)

Sticky Chicken Winglets in Orange Juice & Honey

### **Fairhaven Buffet**

Sandwiches made from a Selection of Local Breads selection of six finger sandwiches including Egg & Mustard Cress (v), Roast Ham & Marmalade, Poached Salmon & Watercress

Pulled Pork with Hot Crusty Baguette

Traditional Lancashire Pasties

Great British Pinwheel Sausages with Grain Mustard Glaze

Halloumi, Red Onion & Seville Orange Olives (v)

Thai Style Fishcakes with Sweet Chilli Dipping Sauce

English Garden Salad, Croutons and Classic French Dressing (v)



### **Chef's Summer Table**

Lancashire Oven Bottoms with Butter (v)

Cream of Garden Pea Soup with Flaked Ham Hock

Roast Tomato Soup with Balsamic (v)

Citrus Marinated & Herb Baked Chicken with Cauliflower Rice, Cumin & Plump Raisins

Traditional Caesar Salad with Croutons (v)

Classical Waldorf Salad with Crispy Apples, Crunchy Celery & Chopped Walnuts (v)

Potato, Chive & Red Onion Salad bound with Mayonnaise (v)

Coarse Country Paté with a Hunk of Freshly Baked Bread, Farmhouse Butter, Cheese, Pickles and Honey Glazed Ham

Terrine of Chunky Pork & Apple with Apricot Chutney

Mrs Kirkham's Tasty & Creamy Lancashire Cheese served with Chutney, Assorted Biscuits & Breads (v)

#### **Chef's Winter Table**

Lancashire Oven Bottoms with Butter (v)

Thick White Onion Soup with Thyme Herb (v)

Chunky Vegetable Soup with Pearl Barley (v)

Roast Butternut Squash with Parsnips, Leeks & Red Onion Steamed Local Cauliflower in Rich Cheese Sauce (v)

Rich Lamb Shepherd's Pie with Carrot & Swede Crush & Fluffy Mash

Baked Dinky Jacket Potatoes with Cream Cheese (v)

Chinese Leaf Salad with Mangetout, Baby Corn & Red Peppers with a Honey, Sesame & Soy Dressing (v)

Fresh Salad Leaves (v)

Lancashire Hotpot with Pickled Red Cabbage

Boozy Beef Stew with Horseradish Dumplings

Thai Vegetable Curry with Toasted Coconut & Jasmine Rice (v)

Chicken Jalfrezi with Rice and mini Poppadums

Mrs Kirkham's Delicious Tasty & Creamy Lancashire Cheese with Chutney, Bread & Assorted Biscuits (v)

# **Evening Snacks**

Hot Pulled Pork on a Flaguette served with Apple Sauce Cones of Fish & Chips Crisp Bacon served on a floured Bap

Thick Cut Sausages served on a floured Bap

Thai Noodle Boxes with your choice of Vegetable Stir Fry or Chicken Stir Fry













#### Fish selection

Pan Fried Scallops with Celeriac Puree

Tiger Prawn & Mango Skewers

Dainty Smoked Salmon Triangle Sandwiches on Brown Bread

Sesame Prawn Toast

Mini Fishcake

#### Traditional

Miniature Beefburger with a Tomato Relish

Honeyed Sesame flavoured Cocktail Sausages

Cottage Pie in a Little Pastry Cup

Prawn Cocktail on a Baby Gem Leaf

Chicken Liver Pate on Crouton

Welsh Rarebit on Ciabatta

Yorkshire Pudding with Horseradish

Croque Monsieur (melted cheese and ham on toast to you and me!)

Mini Fish & Chips

Red Onion & Feta Focaccia (v)

Little Caesar Salad on a Baby Gem Leaf (v)

### **Skewers**

Char grilled Gammon & Pineapple

Roast Vegetable & Haloumi (v)

Lemon Marinated Chicken & Red Pepper

Minted Lamb Koftas

Parma Ham & Cantaloupe Melon

Mozzarella, Basil & Sun blush Tomato (v)

Chicken Satay with Peanut Glaze

# **Oriental and Eastern Selection**

Onion Bhajis

Vegetable Samosas

Spring Rolls

Duck Spring Rolls







Beef Tomato & Mozzarella Salad with Italian Ham & Basil Pesto Dressing

Breast of Chicken with Red Wine Sauce, Herb Braised Potatoes, Roast Carrots and Leek wrapped Green Beans

Strawberry Shortcake Tower, Heart shaped Shortbread, Whipped Cream & fresh Strawberries

Coffee



Roast Tomato Soup with Crumbled Goat's Cheese (v)

Crown of Turkey served with Root Vegetable Mash and Pan Gravy

Blackcurrant & Apple Crumble with Hot Creamy Custard

Coffee



Chicken Liver & Orange Pate, Rustic Loaf with Apple & Plum Chutney

Breast of Chicken, stuffed with Bacon & Savoy Cabbage, Fondant Potato finished with a Shallot Jus

Baked Vanilla Cheesecake garnished with a Cherry Compote

Coffee



Caesar Salad comprising Little Gem Lettuce, Crispy Smoked Bacon, Crunchy Croutons, Parmesan Shavings and Creamy Caesar Dressing

Baked Fillet of Salmon with Shellfish Sauce on Chive Mash with Garden Peas

Classical Crème Brulée

Coffee



Winter Vegetable Soup with Pearl Barley (v)

Roast Topside of Beef, with Homemade Yorkshire pudding, Horseradish Mash and a rich Roast Shallot Gravy

Tower of Homemade Profiteroles, filled with Chantilly cream & topped with a Dark Chocolate Sauce

Coffee

Six

Seasonal Melon wrapped in Parma Ham, with Orange Syrup & Berry Sauce

Roast Loin of Pork with Spiced Sea Salt Roast Potatoes, Pea & Ham Hash, Piggy Stuffing, Honey & Mustard

Traditional Eton Mess

Coffee











Homemade Lancashire Cheese & Onion Tart with Peppery Rocket & Pesto Oil (v)

Vegetable Antipasti of Mozzarella with Thyme Scented Wilted Tomatoes, Artichokes & Canteloupe Melon (v)

Roast & Pressed Vegetable Terrine with Side Salad & Chillied Tomato Coulis (v)

Duo of Galia and Watermelon with Feta Cheese Salad, Balsamic Dressing & Toasted Pine Nuts (v)



Oven Baked Spring Onion & Chive Polenta Pizza with Chargrilled Vegetables and a Tomato & Basil Sauce (v)

Butter Bean & Smoked Paprika Loaded Roast Peppers with Melting Cheese on Honey & Coriander Scented Couscous (v)

Vegetarian Shepherd's Style Pie of Puy Lentils, Carrot, Celery & Tomato with Cheesy Leek Mash topping (v)

Marinated Pepper, Aubergine, Courgette & Onion Skewers with Chilli & Pineapple Fried Rice (v)









To confirm your booking a £500 non-refundable or transferable deposit will be required. Once confirmed a contract detailing your booking will be sent along with full terms and conditions. Please sign and return this contract to the hotel as soon as possible.

Additional information

#### Payment

A further 50% non-refundable deposit is required 6 months prior to your event, final numbers and payment is due no later than 14 days prior. Credit card payments will incur a 2.5% service charge; American Express payments will incur a 5% service charge.

#### Cancellations

All cancellations should be notified to the hotel as soon possible.

Full terms and conditions in relation to cancellations will be sent to you once you have confirmed a booking.

# **Final Numbers**

Final Numbers are due no later than 14 days prior to your event.

### Accommodation

Special accommodation rates are available at the hotel and vary dependant on day and time of year. Please enquire with your event co-coordinator for further details.

#### VAT

VAT will be charged at the prevailing rate.



The Glendower Hotel with its prominent location on the beautiful promenade at St Annes provides the most perfect backdrop for your wedding.

Combining elegant surroundings with modern facitilities we are proud to be able to say that the Glendower truly is

The most perfect location for your Wedding







lendower | LYTHAM ST ANNES

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