



— BIG DAY —

Your Way

A WEDDING AS INDIVIDUAL

— AS YOU —





Congratulations on your forthcoming Marriage!

At the Preston Marriott Hotel we believe the best weddings are distinctive, unique and personal which is why we give you the opportunity to create a magical day.

Our 4 star Victorian Manor House is set in 11 acres of picturesque grounds and woodlands, allowing special memories to be made for both you and your guests.

Our largest banqueting suite can accommodate up to 220 guests and benefits from its own private entrance with direct access onto the front lawns. The private lounge and bar area complete the Broughton Suite and ensure that this is a truly perfect wedding venue. Equally, situated in the Victorian Manor House itself, the Garden Room is perfect for intimate weddings accommodating up to 60 for a Civil Ceremony. With views over the front lawns along with the décor and its ambience it really is the perfect setting to say “I do”.

Along with the 4 licensed rooms for Civil Ceremonies, 2 intimate private dining areas, and 2 larger function rooms, the hotel features 149 non-smoking bedrooms and a modern leisure club with indoor heated leisure pool, fully equipped Gymnasium and Spa.

We believe that nothing beats face to face conversation therefore, if you would like to find out more, please contact our dedicated events team on 01772 866 503 and they will be more than happy to chat about your specific ideas and requirements and show you around.

We look forward to welcoming you and your Guests to the hotel and promise to be with you every step of the way.

Kind Regards



Ed White
General Manager



Be My Baby

£60.00 per person

- Red carpet entrance for your guests
- Complimentary room hire
- Celebratory reception drink of bucks fizz and bottled beers
- Use of our beautiful grounds for your photographs
- Chair covers and sashes
- Glass of wine per guest during your wedding breakfast
- Table linen
- Three course wedding breakfast or bbq / buffet option
- Glass of sparkling wine to toast the speeches
- Cake stand and knife
- DJ for the evening reception
- Complimentary bedroom for the happy couple
- Experienced wedding specialist to support with planning

*Minimum of 45 guests



Truly, Madly, Deeply

£70.00 per person

- Red carpet entrance for your guests
- Complimentary room hire
- Celebratory reception drink of prosecco and beers or Pimms and beers
- Use of our beautiful grounds for your photographs
- Chair covers and sashes
- Half a bottle of wine per guest during your wedding breakfast
- Table linen
- Table centrepieces courtesy of our acclaimed venue dresser
- Three course wedding breakfast with tea and coffee
- Glass of prosecco to toast the speeches
- Cake stand and knife
- DJ for the evening reception
- Complimentary bedroom for the happy couple
- Experienced wedding specialist to support with planning

**Minimum of 45 guests*



I'm Yours

£85.00 per person

- Red carpet entrance for your guests
- Complimentary room hire
- Selection of canapes
- Celebratory reception drink of prosecco and beers or Pimms and beers
- Use of our beautiful grounds for your photographs
- Chair covers and sashes
- Unlimited wine during your wedding breakfast
- Table linen
- Table centrepieces courtesy of our acclaimed venue dresser
- Three course wedding breakfast with tea and coffee
- Glass of champagne to toast the speeches
- Cake stand and knife
- DJ for the evening reception
- Complimentary bedroom for the happy couple
- Experienced wedding specialist to support with planning

*Minimum of 45 guests









Wedding Banquet

APPETISERS

Create your appetiser £8.50

Choose your ingredient

Chicken

Poached Salmon

Goat's cheese

Choose your base salad

Avocado, heirloom tomato, rocket, olives

Cost lettuce, Parmesan, croutons

Roast vegetables

Choose your dressing

Honey & mustard vinaigrette

Caesar dressing

White balsamic dressing

Port wine vinaigrette

SOUP

Cream of celeriac, potato & sage £6.00

Cream of vegetable £6.00

Thyme croutons

Roast squash & pumpkin soup £6.00

Cream of tomato £6.00

Basil oil

PLATED

Pressed ham hock £8.50

Leeks, peas, mustard, watercress

Poached Salmon £8.50

Cucumber, shallots, pickles

Apple & Celeriac salad £7.00

Soft egg, walnuts

Goat's cheese £7.00

Heritage beetroot, basil

Shaved duck salad £7.00

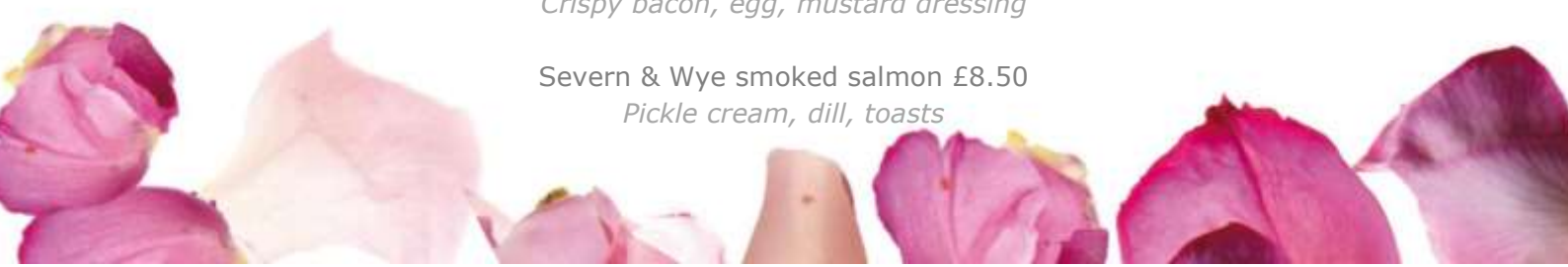
Orange, soaked raisins, celeriac slaw

Poached chicken salad £7.00

Crispy bacon, egg, mustard dressing

Severn & Wye smoked salmon £8.50

Pickle cream, dill, toasts



— MAIN COURSES —

Sirloin of beef £32.00
Yorkshire pudding, horseradish crème fraiche

Chicken supreme £24.00
Pancetta, leeks roast shallots

Low & slow short rib beef £28.00

Pork fillet £24.00
Crispy sage & onion, caramelised pear

Breaded chicken escalopes £24.00
Thyme, mustard

Sea bass £32.00
Spinach, barley

Rump of English lamb £32.00
Pressed shoulder

All main courses include a sauce, one choice potatoes and two choice vegetables

— PLATED VEGETARIAN —

Caramelised onion tart £21.50
Goat's cheese, fig, cress

Tagliatelle £21.50
Pecorino, sun-blushed tomato, basil

Roast heritage vegetables £21.50
Barley, herbs, mint hummus

All plated vegetarian dishes include one choice potatoes and two choice vegetables

— SAUCE —

Peppercorn

Red wine sauce

Roasting gravy



POTATOES & VEGETABLES

Choose your potatoes

Roast potatoes, thyme & sea salt

Potato gratin, caramelised onions

Hash potatoes

Leeks, parsley

Cream potato

Sweet potato

Tarragon, garlic

Choose your vegetables

Tender steam broccoli

Garlic, capers, shallots

Savoy cabbage

Pancetta

Caramelised celeriac

Carrots

Honey, butter, parsley

Rosemary roast butternut squash

Leeks, peas & pancetta

Fine beans & shallots



DESSERTS

Sticky toffee pudding £6.50
Vanilla ice-cream

Raspberry crème brulee £6.50
Shortbread

Chocolate marquise £7.50
White chocolate sauce

Blueberry cheesecake £6.50
Vanilla tuille, blueberry coulis

Dark chocolate tart £7.50
Orange crème Anglais

Vanilla panna cotta £7.50
Strawberries, basil, shortcake

Clementine tart £6.50
Clotted cream

Regional cheese £8.50
*Cheddar, blue, creamy, chutney
celery, water biscuits*

*Regional cheese platter £70.00
Serves 8 – 10
Lancashire cheese bomb, Blacksticks blue,
fruit cake, oat biscuits, chutney*

COFFEE & PETIT FOURS



BRONZE BUFFET MENU £16.25 per person

A selection of sandwiches and ciabatta to include the following fillings:

Chicken caesar

Cheddar cheese and pickle ham salad

Served with:

Spiced potato wedges,

Mixed salad, vegetable sticks, pork pie & pickle onions,

Hickory smoked bbq chicken drums

Mini pizzas

SILVER BUFFET MENU £18.25 per person

A selection of sandwiches served on soft deli rolls to include the following fillings:

Ham and tomato

Beef and horseradish

Chicken caesar salad with crisp lettuce

Cheddar cheese and pickle served with:

Salmon & lemon skewers with coriander and lime garlic bread with tomato and cheese

Pork pie with apple chutney

Chicken drumsticks with sweet chilli and basil freshly made coleslaw

Thyme and garlic roasted potato salad three cheese pasta salad

Mixed continental salad leaves with French dressing

HOG ROAST JOINT BUFFET - £22.50 per person

Oven Roasted Leg of Pork carved in the room served with a soft floured bap, apple sauce and sage and onion stuffing

Succulent Bacon Joint Sautéed Onion and Crispy Ciabatta Bread

All served with a crisp tossed salad, spiced potato wedges and dips

For a minimum of 40 people



HOG FORK BUFFET

Choose from the hot selection below

1 item £14.40 per person

3 items £25.90 per person

Add soup & fresh rolls £4.95 per person

Sauté of beef bourguignon

Tender pieces of beef cooked in a red wine sauce, infused with chopped shallots, sliced mushrooms, bacon & parsley

Lancashire hot pot

Served with mushy peas and pickled red cabbage

**supplement of £1 per person*

Chicken tikka masala

Served with naan bread and basmati rice

Mexican beef chilli

Served with wild rice and tortilla chips

Sun dried tomato & basil cappelletti

Cooked with diced vegetables, freshly snipped sage and parmigiano

Mushroom stroganoff

Served with wild rice and sauer kraut

All dishes are accompanied by jacket potatoes, a selection of three breads, chef's kitchen salad and coleslaw

Includes selection of chef's desserts

*minimum numbers for this menu is 25 guests



WEDDING DRINKS MENU

Bucks Fizz
Sparkling Wine
Broughton Alcoholic Punch
£4.00 per person

Summer or Winter Pimms
Mulled Wine
£4.50 per person

Kir Royale
Bellini
£5.50 per person

Glass of Champagne
£12.00 per person

Non Alcoholic Orange Juice
£2.00 per person

WEDDING CANAPES MENU

For that extra special touch we can offer canapes for your guests to accompany their arrival drinks.
Choice of 4 canapes - £9.00 per person
Choice of 5 canapes - £11.00 per person

Tiny parmesan and rosemary shortbreads *with cherry tomatoes and feta cheese*
Mini poppadum's *with creamy chicken tikka*
Aubergine and pine nut fritters *with roast tomato sauce*
Lime marinated chicken skewers
Sesame soy glazed beef skewers
Rolled ricotta and sage crepes *with parmesan shavings*
Filo tartlet with crab, ginger and lime
Mini cottage pies



Feel wonderful on your big day with Pure Health & Beauty

Organising your special day can be stressful and we know when you walk down the aisle on your wedding day you want to be feeling confident and at your most beautiful.

At Pure Health & Beauty we are pleased to offer a range of packages to help you and your bridal party prepare for your big day.

Bridal Packages can include:

Skin Care advice
Trials & consultations
Beauty treatment programmes
Nails and make up

Essential Package £90

Lash Tint and brow shape
Mini manicure & pedicure
St Tropez spray tan

Luxury Package £199

Decleor Ultimate Glow facial
Jessica prescriptive manicure
Mini Pedicure
Lash tint & brow tidy
Spray tan
Make up application

Ultimate Package £299

A day of total pampering with a deli lunch

Decleor Aroma wrap
(comprising of three key elements-
exfoliation, body mask, scalp & back
massage)

Decleor Ultimate Vitamin Glow facial
Geleration manicure
Zen Spa pedicure
HD Brows

Bridal make up (including trial)
Application of strip lashes

Grooms package £90

Discovery facial
Back, neck & shoulder massage
Brow tidy
Mini Manicure

Mother of the bride & Bridesmaids £60

File & polish fingers & toes
Make up application

- ❖ Due to the nature of some of the packages, treatments will be scheduled over a course of 2 days.
- ❖ Any additional services for the bride receive a 10% discount, as will any members of the bridal party.
- ❖ All packages must be paid for in full on the day of the first appointment, and any add on services will incur an extra charge.
- ❖ All outstanding treatments/services must be paid for 24hrs prior to the wedding day.
- ❖ These packages cannot be used in conjunction with any other offer and prices may change –subject to salon price increases.

For all enquiries or to discuss any pre-wedding packages/treatments, please feel free to speak to our wedding specialist



A few more things...

The Final Touches

Add the final touches to your special day with some of our optional extras :

- Toast Master - £175.00
- DJ - £420.00
- Chair covers and bow - £2.50
- Table Centre Pieces - £30.00
- Vintage wedding post box - £50.00
- Star light back drop - £250.00

Civil Ceremonies

Our wedding suites have been approved by the local authority as being suitable for the staging of wedding ceremonies and civil partnerships as well as re-affirmation and naming ceremonies.

There is a charge of £450.00 to hold a civil ceremony at the Preston Marriott Hotel.

Registrars fees are not included within the civil ceremony charge.

Provisionally holding your date

After your initial enquiry and meeting with our Wedding Co-ordinator, a provisional booking can be made and held, under no obligation, for 14 days.

Payment terms and deposits

To go ahead with your booking we require you to read and sign a contract along with a set of terms and conditions. A £500.00 deposit is also required at this time which is non-refundable. We suggest that this is carried out face to face to make sure you are happy with the details of the contract. To make it easier and more manageable for you we then require the following additional payments:-

6 Months before - 50% of estimated cost

3 Months before - a further 25% (equating to 75% of the total estimated cost)

2 Weeks before - remaining balance

