



'JUST PERFECT'



[www.wedding-lancashire.co.uk](http://www.wedding-lancashire.co.uk)



## BARTON SUITE

### THE PERFECT WEDDING VENUE

Naturally you want everything to be 'just perfect' on your big day, and so do we.

We love weddings! That's why we make our service so very special for you.

At Barton Grange you'll not only find a beautiful location - you'll also be looked after by our specialist wedding team who are truly devoted to making your day everything you've dreamed of. From seamless planning to award winning catering and lots, lots more, we're here to make sure it's all completed to perfection.

## THE BARTON SUITE

Bright and airy, The Barton Suite is the larger of our two function rooms and is fully air-conditioned with its own private entrance, foyer and cloakroom facilities. It benefits from plenty of natural daylight and also has adjustable mood lighting to ensure the perfect ambience at all times.

The Barton Suite can seat **from 70 guests** for your Wedding Breakfast and **up to 250 guests** for the evening party. If your wedding is smaller than this, you can still take advantage of the suite, with the use of flexible screens, the room can be cleverly adjusted to create the perfect fit for any size of party.

The Barton Suite has its own bar and opens onto a private balcony which allows your guests to enjoy a breath of fresh air without the need to wander too far from the party. The suite is fitted with a PA system and if you and your guests would like to dance the night away, the dance floor can be made larger or smaller, depending on your requirements.

Step outside and you'll find our beautiful gardens for the exclusive use of you and your guests. It's a lovely setting for arrival or post ceremony drinks and makes a perfect backdrop for those all-important photographs that will capture the precious memories of your Big Day forever.



## THE GRANGE ROOM

The Grange Room is the more intimate of our two function suites and when lit by candlelight it can be transformed into an extremely romantic setting. It's ideal for receptions of between **30 and 65 guests** and for much smaller parties we can seat everyone around one large oval table. For evening parties the room will accommodate **100 guests**.

Fully air conditioned, The Grange Room is a very flexible room with luxury curtains which enable it to be divided and transformed in a variety of ways to best suit your requirements and your number of guests. Once the party gets going they can be opened to allow your guests to spread themselves easily between here and your private bar and lounge, complete with its baby grand piano.

And should any of your guests need a break from the party atmosphere, the hotel's quieter, oak-panelled lounge is situated on the other side of The Grange Room.

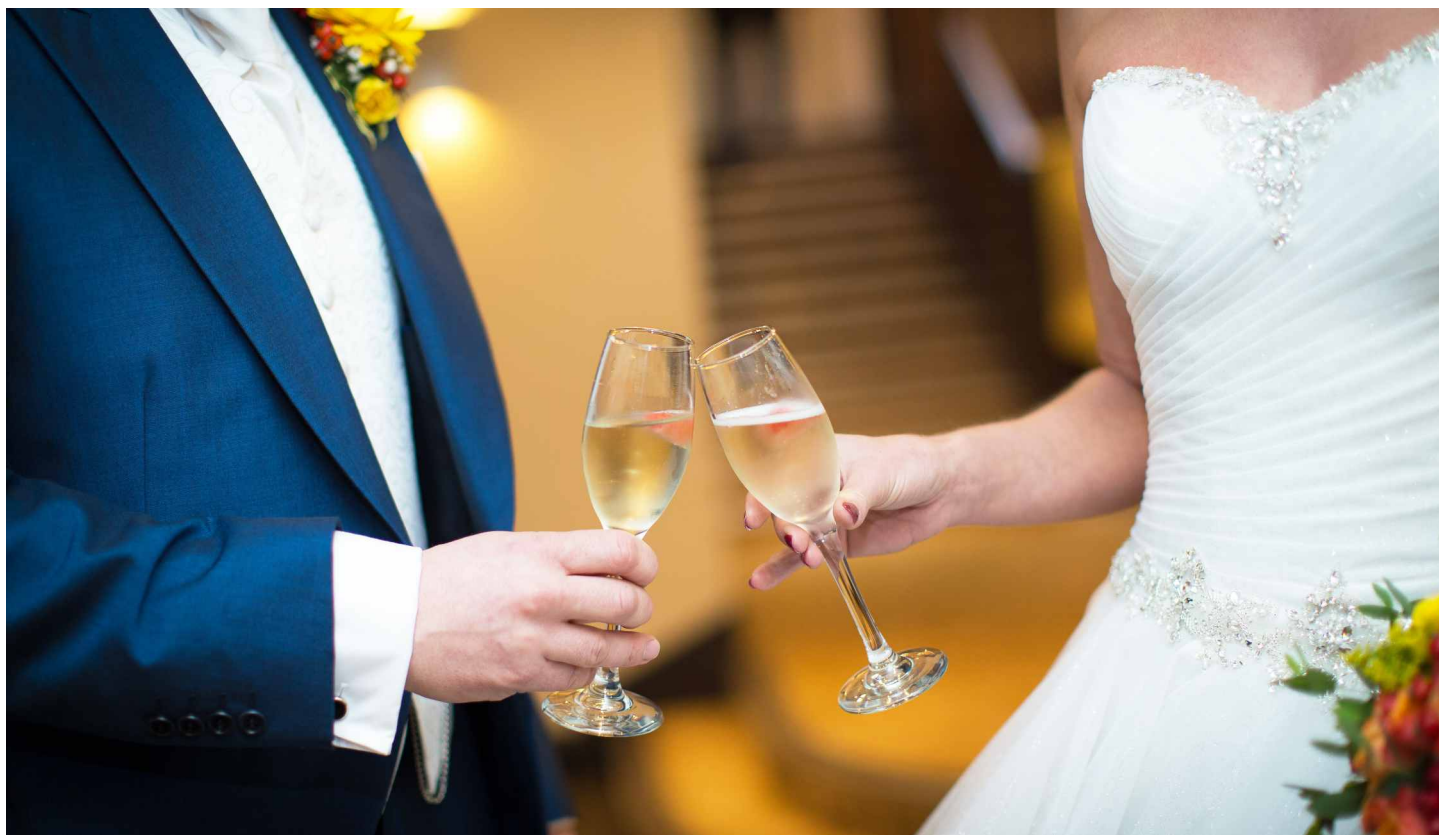
Licensed for civil ceremonies, civil partnerships and the renewal of vows, The Grange Room can be stunningly dressed to seat up to **65 guests**. It has its own private garden, perfect for mingling with your guests in the sunshine, to enjoy arrival or post ceremony drinks. And it makes a charming backdrop for those all-important photographs that will capture the precious memories of your Big Day forever.



## SAYING 'I DO'

Barton Grange Hotel is the perfect place to make your wedding pledges. We're fully licensed for civil ceremonies and we offer you an excellent choice of venues within our hotel.

Whatever style of celebration you're looking for - from a small and intimate event to a traditional wedding banquet - we offer a flexible choice of wedding packages providing all the essentials, with options for those extra touches that make the day unique to you and your guests.



After an initial non-refundable deposit of £750 we require a further deposit of up to 50% eight months prior to the wedding date. The final estimated balance is then required 28 days prior to the wedding date. Final party numbers are required 14 days prior to the wedding date. Extra costs incurred on the day are to be settled in full on departure. Minimum guest numbers apply.

### Everything for your perfect wedding day:

- ✧ Licensed for civil ceremonies
- ✧ Fully licensed venue with private bar
- ✧ Dance floor
- ✧ Private grounds with a choice of gardens
- ✧ Up to 250 guests in one of our beautiful wedding suites
- ✧ Ample free car parking
- ✧ Dedicated wedding team
- ✧ Unforgettable tailor-made wedding packages from £64.00 per person
- ✧ 51 beautifully appointed bedrooms
- ✧ Leisure facilities including: heated pool, sauna and gymnasium

### Civil Ceremonies

Please contact the Superintendent Registrar on **0300 1236705** to make arrangements for your marriage to take place in our hotel and our approved areas.

Two Registrars will attend the marriage, one will conduct the ceremony and the other will register the marriage.

### Civil Ceremony Room Hire Fee - £400

(separate from the Registrar charge)

Drinking is not permitted during the wedding ceremony.

**If you have any special requirements that you feel would make your day extra special, then please discuss these with our Wedding Co-ordinator.**



### Wedding packages will include the following:

- ✧ Complimentary room hire for your wedding reception\*
- ✧ Red carpet on arrival
- ✧ Drinks reception in our attractive lounge areas or outside in our gardens
- ✧ Private access to our landscaped gardens for your wedding photos
- ✧ Preferential bedroom rates are available for your guests
- ✧ Complimentary glass of Champagne on arrival for the Bride and Groom
- ✧ Master of Ceremony, if required
- ✧ Complimentary cake stand, with knife

And more...

\*Subject to minimum numbers and depending on the time of year.  
Image supplied by MOP Photography.

## WEDDING PACKAGES

### Lily

**£64.00**  
per person  
Minimum  
numbers apply

- ✎ An arrival drink - choice of a glass of Sparkling Wine or Bucks Fizz
- ✎ Three-course meal - selected from our menu offering
- ✎ Two glasses of house wine per person served throughout the wedding breakfast
- ✎ Glass of Sparkling Wine per person for the toast
- ✎ Tea and coffee with chocolates
- ✎ Evening food - bacon rolls and cones of fish & chips
- ✎ Complimentary overnight stay for the Bride and Groom

### Rose

**£69.50**  
per person  
Minimum  
numbers apply

- ✎ An arrival drink - choice of a glass of Prosecco, Bucks Fizz, Pimm's (or winter Pimm's) or bottled beer
- ✎ Three-course meal - selected from our menu offering
- ✎ Unlimited wine served throughout the wedding breakfast
- ✎ Glass of Prosecco per person for the toast
- ✎ Tea and coffee with chocolates
- ✎ Evening food - choose from our 'Simple Things' menu, or upgrade to our buffet option from an extra £5 per person
- ✎ Complimentary overnight stay for the Bride and Groom

### Gerbera

**£74.00**  
per person  
Minimum  
numbers apply

- ✎ An arrival drink - choice of a glass of Prosecco, Bucks fizz, Pimm's (or winter Pimm's) or bottled beer
- ✎ Selection of canapés - three per person
- ✎ Four-course meal - selected from our menu offering
- ✎ Unlimited wine served throughout the wedding breakfast
- ✎ Glass of Prosecco per person for the toast
- ✎ Tea and coffee with fudge
- ✎ Evening food - choose from our 'Simple Things' menu, or upgrade to our buffet option from an extra £5 per person
- ✎ Complimentary overnight stay for the Bride and Groom

### Orchid

**£80**  
Per person  
Minimum  
numbers apply

- ✎ An arrival drink - choice of a glass of Prosecco, Bucks fizz, Pimm's (or winter Pimm's) or bottled beer
- ✎ Selection of canapés - five per person
- ✎ Four-course meal - selected from our menu offering
- ✎ Unlimited premium wine throughout the wedding breakfast
- ✎ Glass of Champagne per person for the toast
- ✎ Tea and coffee with petit fours
- ✎ Evening food - choose from any of our evening selection
- ✎ Complimentary overnight stay for the Bride and Groom and for both sets of parents

# BEDROOM REQUIREMENTS

Why not let guests make a night of it, and stay over in one of our 51 comfortable bedrooms - with special reduced rates for your party. Choose from a range of spacious doubles, luxurious kings and twins, or why not treat yourself to a premium executive room.



All of our bedrooms offer room service and feature:

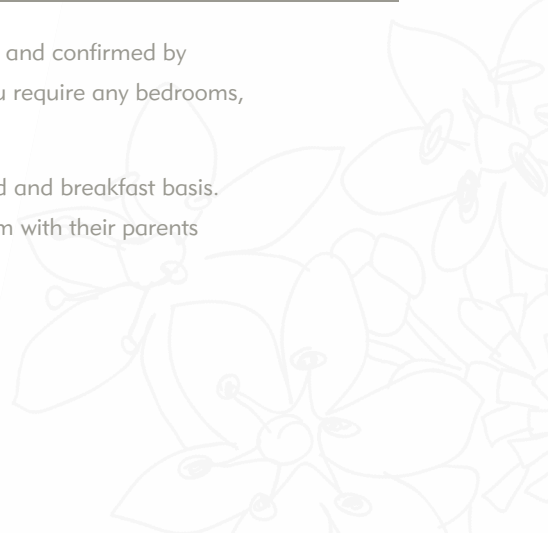
- ☞ Comfortable beds, plump pillows and top-quality bed linen
- ☞ Stylish en-suite bathroom facilities
- ☞ Complimentary hospitality tray
- ☞ Sky TV and free hi-speed Wi-Fi
- ☞ Bluetooth speaker\*
- ☞ Nescafe coffee machine\*

\* included in deluxe and executive rooms only

Our guests also have use of the hotel's leisure facilities during their stay, which includes an indoor heated swimming pool, sauna and mini gym.




You have the option of booking rooms as a group reservation that can later be named and confirmed by your guests\*. **Special reduced rates are available as part of your package.** Should you require any bedrooms, then please discuss this with your Wedding Co-ordinator for the best available rates.

The room rates are based on two adults sharing a standard double/twin room on a bed and breakfast basis. Single supplements apply, children aged between 3 and 16 years of age sharing a room with their parents are priced at £16 B&B each.



# Spring

## STARTERS

- Roasted vine tomato and basil soup\*  
Black olive crostini
- Goosnargh honey smoked duck salad   
Radish, roquito peppers, spiced apple puree, balsamic
- Red wine poached pear    
Garstang blue cheese, pickled shallots, garden walnuts, wild rocket salad

## MAINS




- Thyme Roasted breast of chicken   
Fondant potato, curly kale, buttered carrots, red wine jus
- Roasted rump of Lancashire lamb   
Dauphinoise potato, roasted celeriac, red cabbage, green beans, rosemary jus
- Pea, broad bean & asparagus gnocchi   
Fresh parmesan cheese, toasted sunflower seeds, watercress

## DESSERTS




- Caramelised lemon tart  
Raspberry sorbet
- Rich cocoa bavarois  
Mango sorbet, chocolate soil, crème anglaise \*
- Bailey's pannacotta, shortbread crumble, toasted meringue \*

# Summer


## STARTERS

- Sweet potato and red pepper soup\*   
Garlic croutons
- Warm salad of goat's cheese    
Sun-blushed tomatoes crushed hazelnuts, honey dressing
- Lancashire ham hock terrine\*  
Brioche, parsley, piccalilli and shallot salad

## MAINS

- Lemon and garlic roasted supreme of chicken   
Smoked bacon, rosti potato, tender stem broccoli, buttered carrot, sage and port jus
- Herb crusted pave of salmon\*  
Braised shallot, dill and lemon crushed new potatoes, champagne and chive butter sauce
- Heritage candied beetroot and feta cheese risotto    
Toasted pine nuts, rocket, rosemary oil

## DESSERTS

- Tangy lemon posset
- English raspberries, vanilla shortbread \*
- Lancashire strawberry Eton mess   
- Milk chocolate delice - crushed pistachios, salted caramel ice cream

 Vegetarian    Gluten Free

\* Can be made gluten free







# Autumn

## STARTERS

- Carrot and coriander soup \*
- Focaccia croutons
- BBQ pulled pork and black pudding terrine,  
apple and date chutney, ciabatta croute \*
- Smoked Lancashire cheese & bacon tartlet
- Date & apple chutney, watercress

## MAINS





- Paprika roasted breast of chicken   
Whole grain mustard mash potato, roasted carrots, green beans,  
tarragon jus
- Slow braised beef shin   
Dauphinoise potatoes, roasted shallots, parsnips, greens,  
rich beef gravy
- Butternut squash risotto    
Crumbled Garstang blue cheese, toasted pine nuts,  
confit cherry tomatoes

## DESSERTS



- Passionfruit crème brûlée \*
- Rosemary shortbread, vanilla apricots
- Rich dark chocolate tart
- Jaffa cake ice cream, raspberry coulis
- Red wine bay leaf poached pear \*
- Stem ginger ice cream, brandy snaps

# Winter

## STARTERS

- Leek, potato and thyme soup   
Chive crème fraiche, basil oil
- Smoked salmon and asparagus terrine   
Potato and baby leek salad, mustard and dill dressing
- Butternut squash and pine nut risotto    
Rocket and parmesan salad

## MAINS

- Rosemary butter roasted Lancashire turkey breast \*  
Pigs in blankets, cranberry stuffing, roast potatoes &  
root vegetables, pan gravy
- Braised rump of beef   
Glazed baby onions and button mushrooms, horseradish mash,  
green beans, roasted carrots and red wine sauce
- Roasted Mediterranean vegetable linguini \*   
Mini mozzarella balls, smoked tomato and basil sauce

## DESSERTS

- Apple and cinnamon tarte tatin
- Maple ice cream
- Sticky toffee pudding \*  
Butterscotch sauce, vanilla ice cream
- Rich dark chocolate tart \*  
Candied orange, Gornall's clotted cream

 Vegetarian    Gluten Free

\* Can be made gluten free

Here are our suggested seasonal menus however please feel free to discuss a bespoke menu from the above with your wedding coordinator

# Canapés

Choice of 3 - £4.50 per person

Choice of 5 - £6.00 per person

Choice of 7 - £7.00 per person

Smoked mackerel pâté

Lancashire shortbread, tapenade, basil 

Tomato, basil, mozzarella  

Goat's cheese bruschetta 

Smoked duck, Seville orange

Ham hock, mustard aioli

Tempura king prawns

Chocolate brownie 

Pavlova  

Scones, clotted cream and jam 

# Children's menu

Soft drink on arrival and at the table

£10.95 for 2 courses or £14.95 for 3 courses

## Starters

Fresh melon 


Garlic bread 

Tomato soup 

## Main Courses

Chicken or fish goujons, chips and garden peas

Sausage, mash and gravy

Penne pasta with tomato sauce 

## Dessert

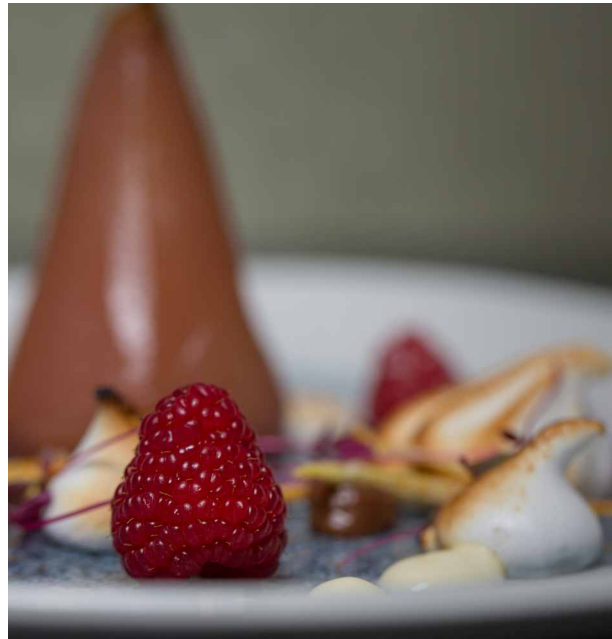
Ice cream sundae

Fresh fruit salad

Chocolate cheesecake

(Alternatively smaller portions of your wedding breakfast can be served - £16.95)

 Vegetarian  Gluten Free



# Other offerings

## Sorbet Course

(Designed to be taken as a second course, or as a pre-dessert)

Cassis sorbet	£2.95 per person
Orange and thyme sorbet	£2.95 per person
Champagne sorbet	£3.50 per person
G&T sorbet	£3.50 per person

## Cheese Course

Cheese course (3 cheese selection)	£8.50 per person
Cheese course (5 cheese selection)	£10.50 per person
Cheese course (3 cheese selection)	£45.00 per platter

For 8 guests to share


## Special Menu

If you require a bespoke menu for your special day, our kitchen and banqueting team would be delighted to meet with you to develop this.

# Evening selection

## 'Simple Things' Menu

£11.95 per person

Simple bacon rolls and cones of fish and chips  
Beef and onion baguettes with chips  
Cajun chicken baguettes with chips  
Roasted Mediterranean vegetable baguettes with chips 

\* One option to be chosen

## Buffet Options


Choose from:

5 items for £14.95 per person (supplement for day guests - £5.00pp)

7 items for £15.95 per person (supplement for day guests - £6.00pp)

9 items for £17.95 per person (supplement for day guests - £8.00pp)

Assorted sandwiches served on white or wholemeal bread

Tortillas with dip 

Quiches / vegetable quiches 

Sausage rolls

Pork pies

Hot and sticky chicken wings


Tiger prawns wrapped in filo pastry


Lamb brochette

Mini burgers

Mini hotdogs

Mini toad in the hole


Mini jacket potatoes  

Spring roll with soy and lime 

Tomato tarts and feta cheese 

Plaice goujons

Chicken goujons


Crudités and dips 

Pâté and homemade breads


Selection of mini desserts

## From The Oven

£16.95 per person (supplement for day guests - £7.00pp)

**Lancashire hot pot**, glazed Pilling potato crust, red cabbage and crusty rosemary and olive oil bread 

**Beef lasagne**, garlic and herb bread, rocket, sun dried tomato and crispy parmesan salad

**Spinach and roast tomato pasta bake**, Sandham's smoked Lancashire cheese, toasted pine nuts 

**Coq au Vin\***, braised north county chicken, button mushrooms, burgundy wine, thyme roasted vegetables and potatoes

**Fish pie\***, cream sauce, topped with cheesy parsley mash, garden peas

## Carved To Order


£15.95 per person (supplement for day guests - £5.00pp)

**Freshly roasted, maple-glazed ham** 


Piquant mango chutney

**Butter-basted Goosnargh Turkey** 

Cranberry and cider chutney

Selection of baked breads 

Roast pepper and tomato tart 

Rocket, chard and parmesan salad 

Dressed vine tomatoes 

Coleslaw 

### Fancying a midnight snack?

Ask your wedding coordinator for details on menus and prices.

\*Can be made to meet Vegetarian or Gluten Free requirements



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