



# Welcome!



If you'd like to know the detail about celebrating your Wedding at Barton Grange, this brochure gives you a taste of what we can offer and how much it will cost in 2013.

If you can't find the information you need, or you'd like to discuss your own ideas for your Wedding, **we'd be absolutely delighted to talk, give us a call on 01772 862551.**

We've produced this because we need to give you a starting point - please don't let this limit your celebrations! This is just a guideline showing what we could do.

If you'd rather throw this booklet in the bin and just tell us what you really want, we'll be delighted to give you a price!



To have The Best Day we have composed a Wedding package that brings together all of the most important aspects of planning your Wedding reception and allows you to very easily see how much The Best Day is likely to cost you.

Our two banqueting rooms are equally worthy of hosting your Wedding celebrations and the following charges are based on either room;

Daytime: **£59.00** per guest

#### What's included?

A scrumptious 3 Courses and coffee from the options provided

The Famous Barton Grange Drinks Selection!

Ivory Linen Chair covers

Master of Ceremonies (*your Wedding Butler*)

Red Carpet for Arrival

Cake stand and Knife

Candelabras

Mirror Plates for the centre of the tables

Menu Cards

Your choice of Coloured Table Linen & Napkins

Executive Room on the night of your Wedding

1st Anniversary Dinner in our Walled Garden Bistro

Evening: **£16.00** per guest

Buffet of your choice (*see list attached*)

We take great pride in looking after all weddings; large, small or medium-sized! But if your numbers are at the smaller end of the scale there may be a room hire charge – we can work this out for you very quickly.

If you are happy to work with us on the time of the year and the day of the week, we have dates available on which we can offer some significant discounts - upto 40%.... - just ask!



## A Superb Wedding Package





# Wedding Breakfast

## Starters



### Choose your Starter from

#### **Melon Rose**

strawberry jelly, fruit ice, tuilles

#### **Warm Hot Pot Tart**

brown sauce, spiced beetroot  
garden pea vinaigrette

#### **Caesar Salad**

crispy parma ham

#### **Pressed Ham Hock**

quail egg, cresses, apple and mustard chutney  
granary toast

#### **Chicken Liver Parfait**

red onion and thyme marmalade  
toasted fruit bread

#### **Asparagus and Brie Herb Pancakes**

roast pepper coulis

#### **Salad of Goats Cheese**

Pancetta, mixed beans, semi-dried tomato  
garlic croutons, sweet and sour balsamic dressing

#### **Your choice of Soup**

**Choose your Main Course from**

**Roast Pavé of Salmon**

fennel and chive-butter sauce

**Braised Rib-eye of Pork**

roast root vegetable jus

**Chicken Breast**

filled with sweet wood-roasted Piquillo peppers  
spinach and Lancashire cheese. Red wine jus

**Braised Rump of Beef**

horseradish dumpling, mushroom.  
Thyme and pepper sauce enriched  
with Madeira and double cream

**Chicken Breast filled with Confit of Ham Hock**  
wrapped in filo pastry with toasted sesame seeds.

Blush tomato and basil jus

**Roasted Shoulder of Lamb**

caramelised red onions, port and thyme jus

**Roast Duck Breast**

creamed citrus spinach, pear cider jus

**Lemon Sole**

rolled with Lobster and Scallop Mousse  
wild mushroom and Lancashire cheese sauce



# Wedding Breakfast

Main Courses





# Wedding Breakfast

Desserts



## Choose your Dessert from

**Passion Fruit and Raspberry Eton Mess**  
hazelnut grissini

**Iced Vanilla Parfait**  
petit brulee, strawberry compote

**Fresh Cream Profiterole**  
hot chocolate sauce

**Home-baked Blackcurrant Cheesecake**

**Seasonal Fresh Fruit Salad**  
vanilla mascarpone

**Chocolate Mocha Mousse**  
chocolate liqueur syrup, pistachio macaroon

**Apple and Blackberry Crumble**  
hot vanilla custard

**Old Fashioned Jam Roly Poly**  
hot vanilla custard

**Tea/Coffee and Chocolate Mints**

If you prefer a more informal meal  
why not choose our Carved Buffet

### Your choice of Starter

Decorated Joints Carved in the Room  
Prime Rib of Beef  
Sugar Baked Ham  
Roasted Local Turkey  
Freshly Poached Black peppered Salmon

Baby Jacket Potatoes Roasted in Rosemary  
and olive oil

Dressed Tomato and Shallot Salad

Pasta, Chic pea and Basil salad

Homemade Coleslaw

Rocket, Chard and Parmesan

Cucumber and Crème Fraiche

Freshly Baked Breads

### Your choice of Dessert

Coffee and Mints

## Carved Buffet



# Vegetarian Options



Soups  
Courses

For vegetarian guests at your Wedding Breakfast,  
please choose from these options

## **Vegetable Skewers**

cous cous, mango syrup and basil oil

## **Butternut Squash and Garden Pea Risotto**

roast tomatoes and parmesan

## **Cauliflower and Asparagus Gratin**

## **Roasted Vegetable Tarte tatin**

roast pepper and bean medley

## **Soups**

### **Roast Sweet Potato, Butternut Squash and Shallot Soup**

**Tomato and Basil**

### **Vegetable**

**Cauliflower and Sage, blue cheese crouton**

**Carrot and Coriander**

**Garden Pea and Ham Hock,**

**Roast Vegetable, lentil and bean, basil oil**

**Wild Mushroom and Thyme**

*(to add as an extra course £4.05)*

**At Barton Grange we've always believed that the proper way to look after you and your guests is for us to be generous hosts.**

**Your drinks package will therefore include not only a drink as you arrive and a glass of sparkling wine for the toasts but unlimited wine with your Wedding Breakfast!\***

#### **Arrival Drinks**

Orange juice and sparkling mineral water and... your choice: Kir Royale, Pimms, Bucks Fizz, Sparkling White or Rosé Wine, Bottled Beer - or anything similar that you fancy. If you would like Champagne or spirit based drinks you can have those too of course - we can easily give you a price!

One good way to enhance the drinks package, especially if the sun is shining and you are in the garden, is to have us topping up the arrival drinks – waiting staff circulating with jugs of Pimms (for instance) really adds to the atmosphere and tends to keep everyone together in the garden for longer. And it doesn't necessarily cost a fortune either.

**You may also like to upgrade to Champagne for the toasts.**

**\*What does unlimited mean?**

Ordinarily it means exactly what it says. On very rare occasions we find a few guests tempted to drink themselves under the table before the end of the Wedding Breakfast! We find this rather spoils your Big Day, so leave it to us and we will judge it to perfection.



## The Famous Barton Grange Drinks Selection



# Evening Buffet

Menu Choice One



# Evening Buffet

Menu Choice Two

## **Local and Continental Cheese Board**

Presented with selections of grapes and  
celery and biscuits

## **A Selection of Pate & Terrines**

Chicken Liver

Course Pressed Ham Terrine

Potted Beef

Potted Salmon

Wild Mushroom and Toasted Walnut

Marinated olives, gherkins shredded beetroot

Home-made piccalilli and sweet pickles

Tomato and onion salad

Warm freshly baked loafs and rustic cobs

Served with a selection of oils and dressing

## **Chicken Korma**

## **Beef Stroganoff**

## **Pork Satay**

Served with Basmati Rice

## **Traditional Lancashire Hot Pot**

## **Home-made Lasagne**

Roast Baby Jacket Potatoes

Basket of Freshly Baked Breads

Selection of Fresh Salads

*(choose 2 Hot options)*

Having 'hot butties' at an evening reception is all the rage at the moment - and why not; after a day's celebration a good, informal bacon butty can be just the thing to soak up all that Champagne.

But then again is it really the best we can offer our very elegantly dressed guests? And what about those just coming for the evening do - is a bacon butty all we want to offer them?

It's a bit of a conundrum isn't it - on one hand its just the thing, on the other hand do we really want something that looks like a breakfast buffet /roadside café?

Well fear not -we think we've just the ticket. This buffet has been created to give you the best of both worlds - the meats can either be carved 'into a butty' or onto a plate and eaten like a salad.

**Carved to order:**

**Freshly Roasted, Maple-glazed Ham**  
piquant mango chutney

**Butter-basted Goosnargh Turkey**  
Cranberry and cider chutney

**Mustard and Black Pepper Crusted Rib of Beef**  
old-fashioned tomato chutney

**Selection of Freshly Baked Breads**

**Roast Pepper and Tomato Tart**

**Rocket, Chard and Parmesan Salad**

**Dressed Vine Tomatoes**

**Cucumber and Crème Fraiche**

**Home-made Coleslaw**

# The Barton Grange



## Evening Buffet

Menu Choice Three



## Extra things you might like to add...!

### **Canapés – £4.95 per person**

Lobster Tail, Chervil, Lemon, Mascarpone

Chicken Liver and Toasted Brioche

Smoked Salmon Grissini

Goats Cheese Bruschetta

Smoked Duck, Ginger and Soy

Brie, Chilli Chutney, Raisin Bread

Ham Hock, Quail Egg, Mustard Aioli

### **Intermediate/Fish £5.05**

#### **Pan Seared Scallop**

Wilted Gems, Tomato Fondue,

#### **Roast Monkfish**

Creamed Cauliflower Saffron, Herb Oil

### **Home-made Sorbets £3.95**

Blackcurrant, Rhubarb, Lemon

Passion Fruit, Mango, Pineapple

**Platter of Cheese - £25.50 per Table**

**Champagne to toast - £3.25 per person**

**Chair Bows - £2.00 per chair**

**Resident DJ - £340.00**

**String Quartet, Pianist or Jazz Band  
price on application**

## Additional Courses

Extra Things...



If you would like to “push the boat out!” here are a few menu upgrade suggestions.

#### Starters

##### **King Prawn Cocktail**

home-made seafood sauce  
gems and roast tomato confit

##### **Smoked Salmon and Crab Tian**

crème fraiche, petit salad of herbs and cresses, brioche

##### **Asparagus and Parma Ham**

warm roasted vine tomatoes  
basil and black pepper hollandaise

**£2.95 per person**

#### Main Courses

##### **Tournedos of Beef Fillet**

stuffed with chicken and chorizo mousseline  
wrapped in Parma ham. Piquant port and  
balsamic jus, red onion confit

##### **Herb Crusted Carré of Lamb**

garden pea and rosemary velouté

**£3.95 per person**

#### Desserts

##### **Trio of Desserts:**

petit brulee, chocolate torte, raspberry panacotta

**£2.95 per person**



# Menu Upgrades

Extra Things...



# Younger Guests



**Your younger guests are just as important to us as the older ones and we'll look after them just as well.**

Precisely how we look after them is, of course, up to you - you may think they'll like a smaller portion of what everyone else is having, or something more child friendly like chicken goujons (posh - and very delicious - nuggets!) with chips and beans. Whatever you feel is appropriate will be worked out with your wedding butler.

In a high chair? - No charge.

Half portions of the adult meal

**£15.00** (including soft drinks with the meal)

Children's food

**£12.00** (including soft drinks with the meal)

Welcome!



## Accommodation

**Staying over lets you and your guests enjoy a little more of the Barton Grange experience - surely the best way to end a great evening.**

As a 4-star hotel, we'll treat your guests to a stylish, spacious and comfortable room, exclusive leisure facilities and a great Lancashire breakfast

A discounted rate is offered to all guests wishing to stay overnight – please ask your Wedding Co-ordinator for the Best Rate available.

**Children are charged at £16.00 per child.** For those wanting to treat themselves an Executive room is available at **only £35.00 extra.**

**And of course there is your complimentary Executive Room!**

# Civil Ceremony Rooms

## Civil Ceremony Rooms at Barton Grange

We can create a beautiful setting for your ceremony,  
with background music in the following rooms.

### **Barton Suite**

(300 guests maximum) £400.00

### **Balcony Room**

(120 guests maximum) £400.00

### **Grange Room**

(70 guests maximum) £375.00





Barton Grange is licensed for Wedding Ceremonies. If you wish to marry at our hotel, here's how to arrange it. You should contact the **Ceremonies Officer** at:

**Lancashire Register Office, PO Box 24, Bow Lane,  
Preston PR1 8SE**

**Tel: 0845 053 0021**

**Email: [ceremoniesofficercentral@lancashire.gov.uk](mailto:ceremoniesofficercentral@lancashire.gov.uk)**

You will also have to give notice of marriage to the Superintendent Registrar of the District in which you live. This notice must be given by you both and is valid for twelve months.

You should be aware that only a civil, non-religious ceremony can be permitted by the Superintendent Registrar. Any music, reading, words or performance in the ceremony must be secular. This content must be agreed in advance with the Superintendent Registrar. An Attendance Fee for the Superintendent Registrar is payable to them in advance.

# Civil Ceremonies

# Wedding Offers...



**Celebrate your Wedding with us at Barton Grange  
and get our special offers**

**Are You a Couple With "NO FIXED DATE"?**

**Are You a Couple That Can Be "FLEXIBLE"?**

**Are You a Couple Working To a "BUDGET"?**

**THERE ARE DAYS OF THE WEEK AND MONTHS OF THE  
YEAR WHEN WE CAN OFFER YOU UPTO 40% DISCOUNT**

**ALL YOU NEED TO DO IS ASK OUR WEDDING  
CO-ORDINATORS ABOUT THESE TREMENDOUS  
AND UNBEATABLE OFFERS!**

**This is the essential, legal bit. The very last thing we want is to have any mis-understandings that could spoil your Wedding celebrations, so please read our Terms & Conditions carefully.**

An initial Deposit of £500.00 is required along with the signed Contract, this Deposit is non refundable in any circumstances.

A further Deposit of £3500.00 (Barton Suite) or £2500.00 (Grange Room) is required 8 months prior to the event, the exact date is given in the Contract.

Four to six weeks prior to the event your appointed Wedding Butler will contact you to arrange to meet to agree all the final arrangements. Following this meeting all details will be confirmed in writing to you, together with a Pro Forma Invoice. Full payment is due 2 weeks prior to the event.

In the event of Deposits not being received by the dates given we reserve the right to cancel the Booking.

In the event of cancellation, we will only refund further Deposits if we are able to replace your event with another of similar value. For the purposes of this Contract a postponement is considered to be a cancellation.

Our Cancellation Policy for accommodation is 7 days prior to the date of arrival.

This Booking will only be taken as confirmed when these Terms and Conditions have been signed and returned.

**Thank you.**

Prices are inclusive of VAT at 20%

# Terms & Conditions

And finally... With so much to consider when planning your Wedding, here's a few pointers that could prove helpful... When will you marry? What day of the week would you like to be married? Saturdays are traditionally the chosen day, but a weekday or Sunday wedding might suit you (and us) better. Where will you marry? If you like the idea of holding your ceremony at the Hotel, Barton Grange is licensed for wedding ceremonies and has become a very popular place to marry with many of our wedding couples. To buffet or to sit-down? Take a look at our menu choices to decide what suits you best. Calling all guests! Wedding photography can take time, but hire our 'man with a megaphone' and he'll work with your photographer to ensure everyone is in the right place at the right time - all done with the utmost charm and discretion. Entertain me! if you don't want to keep your guests hanging around waiting for the banquet to begin, hire a Jester to create an instant party atmosphere or a string Quartet to set the mood. Amaze your guests with a Table Magician, great for keeping children entertained. And of course our resident DJ has something of a reputation for keeping the party going.



THE BARTON GRANGE HOTEL

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WITH THANKS TO THE PHOTOGRAPHERS

WWW.FOTOAMOUR.CO.UK WWW.CONTEMPORARY-WEDDINGS.COM & WWW.JOHNHORNBYPHOTOGRAPHY.CO.UK