



Shaw Hill Hotel, Golf & Country Club

Appendix to Wedding Brochure

The following information completes (and where necessary, supersedes) the packages and information included within this brochure.

Wedding Ceremony Tariff

A hire fee of £250.00 is payable to Shaw Hill Hotel, Golf & Country Club for hiring either of our licensed rooms for your wedding ceremony.

Registrar arrangements and charges are separate to this and all arrangements should be made directly with them.

Wedding Breakfast Tariff

Below you will find **Shaw Hill's wedding breakfast packages**. All pricing is based on a minimum of 60 adults. Should your numbers fall below this number our Wedding Coordinator will be happy to create a personal package for you.

Bronze Package

An arrival glass of Pimms, bucks fizz or sparkling wine per person for your guests,
Three course wedding breakfast with a main course selected from the bronze options,

Two glasses of wine per person during the meal,
1 glass of sparkling wine for the toast,

Venue hire.

£55.00 per person

Silver Package

An arrival glass of Pimms, bucks fizz, sparkling wine or bottled beer per person for your guests,
3 Course wedding breakfast with a main course selected from the bronze or silver options,

Two glasses of wine per person during the meal,
1 glass of house champagne for the toast,

Venue hire.

£60.00 per person

Gold Package

An arrival glass of Pimms, bucks fizz, sparkling wine or bottled beer per person for your guests,
Canapés served with your arrival drinks,

3 Course wedding breakfast with a main course selected from the bronze, silver or gold options,
Two glasses of wine, selected from our premier selection, per person during the meal,

1 glass of house champagne for the toast,

Venue hire.

£65.00 per person

Platinum Packages

On arrival two glasses of champagne cocktail or bottled beer per person for your guests,
 Canapés served with your arrival drinks,
 4 course wedding breakfast with a main course selected from the bronze, silver, gold or platinum options,
 Half a bottle of wine, selected from our premier selection, per person during the meal,
 Bottles of still and sparkling water for each table during the meal,
 1 glass of French champagne for the toast,
 Venue Hire.
 £85.00 per person

Shaw Hill Hotel, Golf & Country Club prides itself on its flexibility and adaptability.
 Our wedding coordinator will be happy to discuss your exact requirements.

Menu Options

You may select any of the standard starters and desserts for your party as they are not bound by the packages.

Select a main course based on the package you have chosen.

Please note that with the exception of any special dietary requirements (who can be catered for separately), one option must be selected for all your guests.

Starters

Chicken or duck liver parfait with kumquat marmalade
 Chefs homemade soup (various choices available)
 Mackerel rillette with chilli, horseradish and cress salad
 Chicken terrine, moon dried tomatoes and mizzuna leaves
 Pork belly with wilted green and sweet chilli sauce
 Fantail of melon with berry compote and mint syrup
 Pressing of duck and cherries with a spiced plum compote
 Ham hock with star anise and piccalilli
 Crab and prawn tian with grapefruit and saffron mayo
 Smoked salmon and mackerel terrine with grapefruit salad
 Confit leg of Goosnargh duck on braised savoy cabbage with redcurrant jus
 Prawn platter with Marie rose sauce and dressed leaves

Desserts

Shaw Hill sticky toffee pudding with butterscotch sauce
 Vanilla pannacotta with warm salad of winterberries
 Chocolate and orange torte with vanilla kumpquats
 Vacherin filled with lemon mousse and drizzle of blackcurrants
 Strawberry short stack with vanilla syrup
 Banana and toffee brulee with cinnamon tuilles
 Profiteroles with white and dark chocolate sauce
 Bread and butter pudding with cinnamon custard
 Raspberry parfait with lemon syrup
 Forest fruit syllabub
 Baileys crème brulee
 Citrus cheesecake

Main Courses

Bronze Main Courses

Chicken with smoked bacon, mushrooms and tarragon jus
 Sesame coated salmon fillets with spring onion sauce
 Pork loin with creamed leeks, apple and cider jus
 Lemon and thyme chicken with black pepper gravy
 Roast Goosnargh turkey with chipolata, stuffing and roast gravy
 Roast ham with honey and mustard sauce
 Roast pork with crackling and apple sauce

Silver Main Courses

Red snapper with lemon creamed leeks
 Roast lamb served with roast gravy and both mint and redcurrant sauces
 Battered steak served with Diane sauce
 Medallions of pork fillet with apple, pear and sage chutney and calvados cream
 Chicken Jambonette with wild mushroom sauce

Gold Main Courses

Duo of fresh market fish with an accompanying sauce
 Honey roast duck with cherry and port reduction
 Roast sirloin of beef with Yorkshire pudding and roast gravy
 Rump of Bowland lamb with caramelised red cabbage and rosemary jus

Platinum Main Courses

Cushion of veal with creamed spinach
 Monkfish glazed with honey, on courgette ribbons with sauce vierge
 Saddle of lamb filled with apricot and thyme farce
 Beef Wellington with oyster, mushroom and Madeira sauce

Platinum Desserts

You may select any two desserts to be presented side by side as an assiette for your guests

Platinum Fourth Course Options

When selecting the platinum package, you may select one of the following options as a fourth course;

Chefs homemade soup (various choices available), served after your starter
 Fish course served after your starter
 Champagne sorbet served after your starter
 Cheese platter served after your dessert

Deluxe Starters

Available for an additional £2.50 per person
 Crown of Galia melon with prosciutto and vanilla scented fruits
 Smoked salmon with parmesan and rocket
 Whole quail filled with redcurrant and rosemary farce, edged with juniper syrup
 Carpaccio of beef served with celeriac remoulade and pickled shallots
 Salmon and scallop terrine with a cockle and caper dressing

Vegetarian Options

Applicable to all of the packages

Tian of roast vegetables with mozzarella cheese and white wine cream sauce
 Stilton and broccoli tartlet with a creamy vermouth sauce
 Woodland mushrooms with lemon scented couscous and white wine sauce
 Pan cake rolls filled with wok fried vegetables with a blue cheese sauce
 Leek and potato bake topped with cheddar cheese and nutmeg
 Tomato and pepper pasta with parmesan cheese shavings

Children's Options

£13.00 per child

For children younger than 12 years of age.

1 glass of fresh orange juice on arrival.

Wedding breakfast options. One option to be selected for all.

Chicken goujons

Fish goujons

Cheese and tomato pizza baguettes

Beef burger

Sausages

Pasta

All the above can be served with chips, jacket potato or mash potato and beans or peas. Ice cream for dessert.

For children 12 years old and above, a price will be calculated based on the menu you select.

Additional Options

Food & beverage options

Chefs homemade soup (various choices available), served after your starter (£4.95 per person)

Fish course served after your starter (£7.00 per person)

Champagne sorbet served after your starter (£4.00 per person)

Cheese and biscuit platter per table served after your dessert (£3.00 per person)

Decor

Chair covers with your choice of coloured sash/hood (£3.95 per chair)

Top table swag & Cake table swag (£35.00)

Shaw Hill provides white linen as part of your wedding package however we can provide **cream table linen** as an alternative which includes table clothes and linen napkins (£7.50 per table)

Please note that our chair covers and sashes etc are expertly steam pressed and fitted on the morning of your wedding by Creative Cover Hire to ensure the very best finish and quality.

All pricing assumes a wedding breakfast AND evening reception are taken.

Wedding Breakfast only or Evening Reception Only events may incur additional charges.

Evening Reception Tariff

All the pricing options are based on a minimum of 100 adults and include venue hire and service. Should your evening numbers fall below this number our Wedding Coordinator will be happy to create a personal package for you.

Buffet Selection

How to make your bespoke buffet: Below is a list of all the buffet items we currently offer. Each has a star rating of either 1, 2 or 3 stars. We offer three price brackets of which each has a total number of stars permitted. Select your buffet items from the list below and then add together your total number of stars to see the price per person for your buffet!

Pearl selection permits up to 6 stars - £12.50 per person

Ruby selection permits up to 9 stars - £14.50 per person

Emerald selection permits up to 12 stars and includes a dressed centre piece for the total number of guests - £19.50 per person

Buffet Items

Mini pork pies *	Cheese, apple and walnut salad *
Onion bhajjs *	Halloumi and grape salad *
Spring Rolls *	Sweet and sour chicken spring rolls *
Chicken satay sticks *	Pizza fingers with various toppings *
Lamb and mint skewers *	Pasta, olive and feta salad *
Beef and chilli kebabs *	Platter of carved meats *
Piri piri chicken skewers *	Sausage rolls *
Spinach and feta goujons *	Salmon and prawn platter **
Duck and plum sauce spring rolls *	Mini ham and cheese panini's **
Potato skins with various fillings **	Coleslaw *
Vegetable samosas *	Garlic bread *
King prawn and lemon skewers **	Garlic and herb drumsticks **
Hot and spicy wings *	Crudités with various dips *
Sticky Chinese ribs **	Breaded mushrooms with garlic mayo *
Sandwich selection **	Dressed homemade pate with crusty bread **
Chicken tikka sticks *	Tomato and basil salad *
Dim sum selection with hoi sin sauce **	Ploughman's platter **
Mini smoked salmon bagels **	Guacamole *
Seafood platter ***	Nachos and sour cream *
Jacket potatoes *	Barbeque chicken drumsticks **
Buttered new potatoes *	Duck & hoi sin wraps **
Anti pasta **	Chicken fajita wraps **
Homemade breads *	Spicy potato wedges *
Potato and chive salad *	French fries *
Mini chicken and bacon pies *	Mixed leaf salad *
Dressed salmon fingers **	

Additional extra's

Dressed ham, carved in the room - £75.00 per ham (serves up to 40 persons)

Dressed whole salmon - £75.00 per fish (serves up to 40 persons)

Hot Supper Dishes

Meat lasagne served with salad and bread rolls

Vegetable lasagne served with salad and bread rolls

Lancashire hot pot made with lamb, served with pickles, red cabbage and Lancashire cheese

Chicken curry served with rice, popadoms, naan bread and mango chutney

Vegetable curry served with rice, popadoms, naan bread and mango chutney

Chilli con carne with a mixture of rice and jacket potatoes

Bacon barmcakes (two per person) with French fries

Sausage barmcakes (two per person) with French fries

Hot pork & stuffing baguettes with French fries

Hot turkey & cranberry baguettes with French fries

Looped Cumberland sausage with French fries and onion gravy

£12.00 per person for the above items

Roast beef and onion baguettes with French fries

£13.00 per person

Buffet Desserts

Available on request from £2.95 per person

Shaw Hill cake of cheese, a selection of cheese wheels stacked into a cake and decorated. Served with a selection of biscuits – *Price on enquiry*

Crockenbouche of choux buns – *Price on enquiry*

Cupcake cascade, a variety of cupcakes presented on a tiered stand – *Price on enquiry*

DJ

Shaw Hill's resident DJ - £250.00 for your evening reception.

Bar

Penina bar closes at 00:00 midnight

Extension to 01:00 – *Please enquire for details. Note that any extension is subject to the bar managers discretion.*

Evening entertainment must conclude before 00.30.

***All pricing assumes a wedding breakfast AND evening reception are taken.
Wedding Breakfast only or Evening Reception Only events may incur additional charges.***

Terms & Conditions

Terms & conditions are available on request. All bookings must sign a copy of our terms and conditions which will be issued prior to the payment of deposit.