

# *Grand Hotel*

PACKAGES • MENUS • EXTRAS



**We would like to take this opportunity to congratulate you on your engagement and thank you for considering the Grand Hotel Blackpool for your wedding celebration.**

Our dedicated wedding specialist will be able to answer any question you have about your big day. Our aim is to work with you to create your dream wedding, extending our experience and offering suggestions along the way.

Our head chef has prepared a selection of wedding menus to choose from and with your wedding specialist you can create a bespoke menu for your guests to enjoy.

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## **CONTACT INFORMATION**

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# WEDDING *package*

**This offering is available complimentary to all weddings booked at the hotel holding your day and evening reception and catering for 40/50 guests (day) and 100 guests (evening).**

- ❖ Dedicated Wedding Team
- ❖ Master of Ceremonies
- ❖ Red or White Carpet arrival
- ❖ Drink for the Bride and Groom on arrival
- ❖ White Linen inclusive of Tablecloths and Napkins
- ❖ Use of our Cake Stand and Knife
- ❖ Complimentary Bed and Breakfast for the Bride and Groom
- ❖ Three Months Free Leisure Club Membership
- ❖ Complimentary Car Parking
- ❖ Complimentary Menu Tasting for the Bride and Groom
- ❖ Special Overnight Accommodation Rate for Wedding Guests
- ❖ Celebrate your 1st Wedding Anniversary in style with dinner in our restaurant
- ❖ *(overnight stay included when booking on our upgraded package)*

# INTIMATE *package*

**£3500**

**Based on numbers of 40 day-time guests and 80 evening guests.**

- ❖ Civil Ceremony room hire
- ❖ All Standard Wedding Package Offerings
- ❖ Bucks Fizz arrival drink
- ❖ Two Course Wedding Breakfast
- ❖ White Chair Covers
- ❖ Evening Reception with 9 Item Finger Buffet
- ❖ Disco

**Additional day-time guests: £35**

# GRAND *package*

**£4500**

**Based on numbers of 40 day-time guests and 80 evening guests.**

- ❖ Civil Ceremony room hire
- ❖ All Standard Wedding Package Offerings
- ❖ Bucks Fizz arrival drink
- ❖ Three Course Wedding Breakfast
- ❖ A Glass of Wine with your meal
- ❖ Sparkling Wine toast drink
- ❖ White Chair Covers and Sash x 40 – sash in your choice of colour
- ❖ Evening Reception with 15 Item Finger Buffet
- ❖ Disco

**Additional day-time guests: £51.00**

# ELITE *package*

**£5500**

**Based on numbers of 50 day-time guests and 100 evening guests.**

- ❖ Civil Ceremony room hire
- ❖ All Standard Wedding Package Offerings
- ❖ Prosecco arrival drink
- ❖ Three Course Wedding Breakfast
- ❖ A Glass of Wine with your meal
- ❖ Sparkling Wine toast drink
- ❖ White Chair Covers & Sash x50  
Sash in the colour of your choice
- ❖ Centre Pieces  
(From the hotel selection)
- ❖ Evening Reception with 20 Item  
Finger Buffet
- ❖ Post Box
- ❖ LOVE Letters
- ❖ Personalised menus, table plan  
& place cards
- ❖ Disco

**Additional day-time guests: £65**

# DRINKS *package*

**£15.00 per person**

**Arrival** *Glass of Bucks Fizz or a Bottle of Lager*

**Meal** *Glass of House Red or White Wine*

**Toast** *Glass of Sparkling Wine*

## UPGRADES

<b>Sparkling Wine on arrival - per glass</b>	<b>£5.00</b>
<b>Prosecco on arrival and/or for toast - per glass</b>	<b>£5.75</b>
<b>Champagne - per glass</b>	<b>£6.50</b>
<b>Pimms &amp; Lemonade</b>	<b>£2.50</b>
<b>House Red or White Wine per person</b>	<b>£5.00</b>
<b>After Dinner Liqueur per person</b>	<b>£5.00</b>
<b>Half a Bottle of House Wine per person</b>	<b>£10.00</b>
<b>Children's Drinks Package per child</b>	<b>£6.00</b>
<i>Glass of Fresh Orange Juice on arrival</i>	
<i>Soft drink of child's choice with their meal</i>	
<i>Glass of Appletiser for the toast</i>	

If you have any special dietary needs, please let us know in advance of your booking.  
Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event.



# CANAPÉ *Menu*

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**(PLEASE CHOOSE 3 ITEMS FROM THE SELECTION LISTED)**

*In addition to the menus listed we can offer a full range of bespoke menus to suit your tastes and budgets.*

**£6.00 per person**

**Grilled Asparagus** *with a basil dip*

**Falafel** *with garlic yoghurt*

**King Prawn Skewers** *with sweet chilli*

**Beef and Mozzarella Meatballs**

**Mini Jacket Potatoes** *with soured cream and chive*

**Pesto Cheese Twists**

**Hot & Spicy Chicken Skewers**

**After Dinner Liqueur** *from £5 per person*

**Between Course Sorbet Refresher** *£2.50 per person*

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# extras

*All extras are at an additional cost*

- ❖ **Chair Covers and Sash** *in colour of your choice*
- ❖ **Variety of Centre Pieces**
- ❖ **Starlight Backdrop Curtain**
- ❖ **LED 'LOVE' Letters**
- ❖ **Bay Trees**
- ❖ **Candy Cart**
- ❖ **Post Box**
- ❖ **Donut Wall**
- ❖ **Sweet/Crisp Wall**
- ❖ **Chiavari Chairs**

# EVENING *buffet*

## FINGER BUFFET

### SAVOURY OPTIONS

**Open Sandwiches**

**Vegetable Spring Rolls**

**Mini Tomato and Basil Quiche**

**Seasoned Wedges**

**Nachos** *with jalapeño and melted cheese*

**Salmon Goujons** *with coriander and lime*

**Mini Roast Potatoes**

**Garlic Bread** *with cheese*

**Crudités**

**Sausage Rolls**

**Breaded Scampi**

**Chicken Tikka Satay**

**Vegetable Samosas**

**Mini Quiche Lorraine**

**Cajun Chicken Skewers**

**Chicken Drumsticks**

*with the Choice of:*

*BBQ Sauce*

*Honey Sauce*

*Tandoori Sauce*

**Mini Cheese and Onion Rolls**

**Closed Sandwiches**

### SWEET OPTIONS

**Mini Doughnuts**

*with chocolate dipping sauce*

**Profiteroles**

*with chocolate sauce*

**Selection of Mini Cakes**

*éclairs and tarts*

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# WEDDING *breakfast*

## STARTERS

(A) £3 per person

(B) £4 per person

(C) £5 per person

(A) **Homemade Soup** served with a bread roll

(A) **Salad of Watermelon** with feta & black olive salad and drizzled with balsamic glaze

(A) **Caramelised Onion Tart** served with dressed leaves

(B) **Smoked Chicken Salad** with pear & walnuts

(B) **Pressed Ham & Leek Terrine** served with dressed leaves and piccalilli

(B) **Prawn Cocktail, Tomato Salsa** served with a bloody Mary shot

(C) **Beetroot and Salmon** served with pickled cucumber and watercress

(C) **Chicken Liver Parfait** with a red currant jelly and ale chutney

(C) **Oak Smoked Duck Breast** with an orange salad and toasted sesame dressing

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The brochure packages and menus are guides only.

# WEDDING *breakfast*

## MAIN COURSES

(A) £24 per person

(B) £26 per person

(C) £28 per person

(A) **Stuffed Chicken with Smoked Cheddar** wrapped in pancetta, dauphinoise potatoes, seasonal vegetables

(A) **Slow Roast Belly Pork** with sage mash, roasted apple, seasonal vegetables and cider jus

(A) **Homemade Fishcakes** with wilted greens and lemon cream

(B) **Slow Cooked Feather Blade of Beef** with shallot puree, chargrilled vegetables, mashed potatoes and a red wine jus

(B) **Pan Fried Lamb Rump** with pea puree, dauphinoise potatoes, seasonal vegetables, mint infused jus

(B) **Salmon Fillet** with parmesan and basil crumb, fondant potato, seasonal vegetables

(B) **Chargrilled Rump Steak** with roast potato cakes, chargrilled vegetables, pepper cream sauce

(C) **Rosemary Scented Leg of Lamb** with roast jus

(C) **Roasted Hake, Crayfish, Potato Cake** accompanied by green lentils and finished with garlic aioli

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# WEDDING *breakfast*

## MAIN COURSE VEGETARIAN

### **Vegetable & Cheese Wellington**

Mixed Vegetables and covered in light puff pastry, topped with a sun dried tomato and basil jus

### **Sweet Potato and Chick Pea Curry**

With fragrant rice, poppadoms and naan bread

### **Mushroom Stroganoff**

Button & field mushrooms, cooked in a whole grain mustard & paprika cream sauce, served with steamed rice

### **Roasted Vegetable Lasagne**

Roasted vegetables cooked in a rich tomato sauce, served with salad & garlic bread

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# WEDDING *breakfast*

## DESSERTS

(A) £3 per person

(B) £4 per person

(C) £5 per person

(A) **Chocolate Fudge Cake** *with cream or ice cream*

(A) **Apple Tart** *with custard*

(A) **Lemon Tart** *with meringue crumb and berries*

(A) **Baked Vanilla Cheesecake** *with minted berries*

(A) **Chocolate Brownie** *with ice cream*

(A) **Salted Caramel and Rich Chocolate Mousse** *served with homemade shortbread*

(A) **Dark Chocolate Torte** *with orange creme anglaise*

(A) **Raspberry Panna Cotta** *with vanilla shortbread*

(A) **Sticky Toffee Pudding and Salted Caramel Sauce** *served with clotted cream or vanilla ice cream*

Cheeseboard, Crackers, Chutneys £3.00 per person

## 3 COURSES

(A) £30 per person

(B) £32 per person

(C) £38 per person

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# WEDDING *breakfast*

## VEGAN MENU

### STARTERS

#### **Roasted Stuffed Peppers**

Filled with cous cous and vegetables

#### **Haloumi and Tomato Tower**

Served on seasonal leaves

### MAIN COURSE

#### **Vegetable Curry**

Served with rice and poppadums

### DESSERTS

#### **Raspberry and Frangipan Tart**

#### **Fresh Fruit Salad**

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# WEDDING *breakfast*

## KIDS MENU

£13.50 per child

### STARTERS

- Heinz Tomato Soup** *with cream*
- Potato Skins** *with bacon and cheese*
- Garlic Bread** *with tomato and cheese*

### MAINS

- Fishcakes** *with peas and skin on fries*
- Junior Burger** *with bacon, cheese and skin on fries*
- Pasta** *with tomato sauce and melted cheese*
- Ham and Sweetcorn Pizza** *with salad and chips*

### DESSERTS

- Chocolate Fudge Cake** *with vanilla ice cream*
- Knickerbocker Glory**
- Selection of Ice Cream** *with chocolate sauce*

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# WEDDING *checklist*

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## 12 MONTHS BEFORE

- Create a list of guests
- Select a style and theme
- Pick your bridal party
- Reserve a venue
- Engage a photographer
- Hire a band and DJ
- Shop for a wedding dress

## 9 MONTHS BEFORE

- Choose a caterer
- Pick out invitations
- Select dresses for bridesmaids
- Reserve floral arrangements
- Place an order for invitations

## 6 MONTHS BEFORE

- Choose wedding rings
- Book honeymoon
- Schedule wedding shower
- Send invitations
- Order wedding cake

## 1 MONTH BEFORE

- Attend a dress fitting
- Compose wedding vows
- Confirm the guest count

## 1 WEEK BEFORE

- Practise wedding vows
- Mani & Pedi
- Facial treatment
- Hair appointment

## AFTER THE WEDDING

- Send thank you cards
- Share photos

You can plan your wedding any way you like, this isn't a formula, it's a guide to help you get organised and overcome wedding planning overwhelm. We hope you find it useful.



