



Healds Hall Hotel

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*Celebrate Your
Wedding in Style*





Welcome to Healds Hall Hotel

We would like to thank you for considering us in your Wedding plans and we are sure that you will find Healds Hall the perfect venue for your Wedding Day celebrations

Civil Ceremonies

Healds Hall Hotel now has 3 rooms licensed for Civil Wedding Ceremonies enabling great flexibility regarding minimum/maximum numbers and required timings. We can accommodate any number up to 130, (100) seated. Our Ceremony rooms are tastefully decorated and the hotel provides fresh flowers, candles and a ring cushion. Civil Ceremonies are charged at £300.00



Room Hire Charge

For Weddings booked on a Saturday at Healds Hall Hotel there is a room hire charge of £500. However, should you be catering for 70 guests at your Wedding Breakfast and a minimum of 100 guests at your evening reception, then this charge will be waived

Treat Yourself Package

Treat yourselves and your guests.

This package includes chair covers for you and all your guests, personalised menus, top table flower arrangement, cake knife, overnight accommodation for the Bride and Groom in one of our feature rooms, including a bottle of champagne and homemade chocolates. The charge for this is £400.00

Accommodation

Heads Hall has 24 comfortable ensuite bedrooms all furnished to a high standard. Each room includes tea/coffee making facilities, hair dryer and colour flat screen TV, ideal if some your guests have travelled a great distance to be with you and if you require your immediate family, bridesmaids and Best Man to be on hand before the Wedding ceremony.

Please advise when making your booking of your requirement for accommodation



Idyllic Setting

Set in peaceful surroundings with beautiful established gardens the hotel is an ideal location for your celebrations with its welcoming environment, quality dining and individually decorated banqueting rooms

The landscape gardens grace many Wedding photographs and are used in the summer for pre-reception drinks. Healds Hall offers all the benefits of a prestigious hotel whilst retaining the relaxed atmosphere characteristic of a family run hotel.

Healds Hall enjoys an excellent reputation for friendly service and hospitality. We have been celebrating Weddings for over twenty years and feel that the personal service provided by our staff is second to none.

We know just how important your Wedding Day is and we will do everything possible to make sure that your reception runs smoothly

Our aim is making your Wedding Day a special, memorable day and as such we will be pleased to assist you with your choice of menus, wines, seating arrangements and all other aspects of your special day.

We care a great deal about the success of your day, we will be with you every step of the way to help make the planning and organisation as stress free as possible.

We are renowned for excellent Wedding receptions and our banqueting suite can accommodate a maximum of 130 guests for daytime receptions and a maximum of 200 guests for evening receptions

Due to a great deal of demand on Saturdays, we only accept bookings which include both the daytime and evening receptions during the months of April through to the end of September.



Wedding Reception Menu

We have compiled the following menu selections for your special day. We would be happy to create a specific menu should you have something different in mind.

Canapes

4 per person £3.25

6 per person £4.50

Cold

Shot glass of gazpacho

Mini blinis with smoked salmon

Quails egg wrapped in home-cured gravadlax

Roast tomato, goats cheese & basil tartlet

Chicken liver parfait, toasted brioche

Warm

Mini fish & chips

Goat's cheese & butternut squash risotto ball

Mini Yorkshire pudding with beef fillet & mustard

Chicken & prawn wonton, soy sauce

Crispy vegetable spring roll, sweet chilli sauce

Lishman's pork & leek sausage with honey & mustard

Menu 1

Cream of Vegetable Soup

Leek, Potato & Watercress Soup

Cream of Field Mushroom Soup

Galia Melon

with fresh fruit & passion fruit syrup

Chicken Liver Parfait

with home-made chutney

Plum Tomato & Mozzarella Salad

fresh basil, pine nuts, olive oil, balsamic & rock salt

Deep-fried Salmon & Herb Fishcake

tomato, chilli & coriander salsa

Pressed Ham Hock Terrine

home-made piccalilli & sweet mustard dressing

Smoked Chicken & Endive Salad

with Roquefort, green beans, hazelnuts and orange dressing

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### **Roast Breast of Chicken**

with wild mushroom & tarragon sauce

### **Confit Shoulder of Lamb**

with roasted root vegetables, minted Madeira sauce

### **Roast Rare Breed Yorkshire Belly Pork**

creamy apple mash, sage & onion sauce

### **Grilled Fillet of Salmon**

crushed new potatoes with a prawn & chive cream sauce

### **Pan-Fried Chicken Breast**

apricot & thyme stuffing & light Madeira gravy

### **Grilled Fillets of Plaice**

buttered nutmeg spinach, sauce vierge

### **Caramelised Onion & Feta Cheese Tart**

rocket & parmesan salad, balsamic dressing

### **Crispy Duck Leg**

sweet & sour red cabbage with star anise flavoured sauce

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Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

Steamed Syrup Sponge

and Custard

Apple and Damson Crumble Tart

with custard

Pear and Almond Tart

with fresh vanilla cream

Green Apple and Maple Syrup Cheesecake

with apple puree

Fresh Strawberry Meringue

with raspberry sauce

Glazed Vanilla Crème Brulee

with homemade cookies

Fresh Fruit Tart

with crème chiboust and strawberry sauce

Glazed Lemon Tart

with cointreau cream

Dark Chocolate Mousse

orange crisps and white chocolate sauce

Coffee and Mints

£30.95

MENU 2

Chunky Tomato & Smoked Bacon Soup

Broccoli & Blue Cheese Soup

Roast Tomato & Basil Soup

Prawn & Smoked Salmon Cocktail

with home-made granary bread

Crisp Duck Spring Roll

coriander salad & tomato & chilli jam

Warm Salad of Black Pudding

with Toulouse sausage, crispy bacon & poached egg

Roast Pepper, Artichoke & Sun-blushed Tomato Risotto Cake

parmesan & rocket salad, pesto dressing

Pan-Fried Dorade Fillet

roast Mediterranean vegetables & basil dressing

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### **Pot Roast Lamb Shank**

creamy parsnip mash, smoked bacon, rosemary & red wine sauce

### **Roast Sirloin of Yorkshire Beef**

with Yorkshire pudding & roast gravy

### **Grilled Fillet of Cod**

mini fish pie, crab & scallop cream sauce

### **Roast Loin of Yorkshire Pork**

apple sauce, crackling, sage & onion stuffing & roast gravy

### **Pan-Fried Sea Bass Fillet**

lemon risotto, roast tomato & olive oil dressing

### **Roast Breast of Chicken**

pearl barley smoked bacon & pea risotto, thyme & shallot sauce

### **Twice Baked Goats Cheese Soufflé**

with a beetroot & orange relish, watercress salad

### **Roast Breast of Gressingham Duck**

caramelised onion tart and sharp cassis sauce

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Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

Steamed Syrup Sponge

and Custard

Apple and Damson Crumble Tart

with custard

Pear and Almond Tart

with fresh vanilla cream

Green Apple and Maple Syrup Cheesecake

with apple puree

Fresh Strawberry Meringue

with raspberry sauce

Glazed Vanilla Crème Brulee

with homemade cookies

Fresh Fruit Tart

with crème chiboust and strawberry sauce

Glazed Lemon Tart

with cointreau cream

Dark Chocolate Mousse

orange crisps and white chocolate sauce

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### **Coffee & Mints**

**£33.95**

### **MENU 3**

#### **Trio of Salmon**

homecured gravadlax, smoked and tartare  
with micro salad and mustard dressing

#### **Pressed Pigeon & Pear Terrine**

apple & vanilla chutney, sherry vinegar dressing

#### **Pan-Fried King Scallops**

pea jelly, pea shoots & a mint oil

#### **Seared Fillet of Yorkshire Beef Medallion**

pan-fried wild mushrooms, port & blue cheese sauce

#### **Carpaccio of Blue Fin Tuna**

parmesan & rocket salad, olive oil & rock salt

#### **Light Oxtail Broth**

#### **Crispy King Prawn & Salmon Spring Roll**

tomato salsa, lobster cream sauce

#### **Fresh Lobster & Prawn Salad**

little gem, pickled cucumber,  
cherry tomatoes and crab mayonnaise

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Fillet of Yorkshire Beef Wellington

with a rich port & thyme sauce

Pan-Fried Fillet of Turbot

with prawns, scallop & mussels,
lemon butter sauce

Roast Rack of Yorkshire Lamb

rosemary & brioche crumb,
hot pot potatoes & home-made mint jelly

Pan-Fried Round Green Farm Venison Medallions

roast beetroot & navets, peppery watercress,
sloe gin sauce

Pan-Fried Sea Bass Fillet

lemon risotto, roast tomato & olive oil dressing

Roast Suckling Pig

flavoured with nutmeg & apples, goose fat
roast potatoes, cider gravy

Grilled Sea Bass Fillet

with crab risotto, chorizo, roast baby tomato,
garlic & basil sauce

Whole Grilled Lobster Thermidor

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#### **Sticky Toffee Pudding**

with toffee sauce and vanilla ice cream

#### **Steamed Syrup Sponge**

and Custard

#### **Apple and Damson Crumble Tart**

with custard

#### **Pear and Almond Tart**

with fresh vanilla cream

#### **Green Apple and Maple Syrup Cheesecake**

with apple puree

#### **Fresh Strawberry Meringue**

with raspberry sauce

#### **Glazed Vanilla Crème Brulee**

with homemade cookies

#### **Fresh Fruit Tart**

with crème chiboust and strawberry sauce

#### **Glazed Lemon Tart** with cointreau cream

#### **Dark Chocolate Mousse**

orange crisps and white chocolate sauce

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Coffee & Petit Fours

£38.00

EXTRA COURSES

Soup taken as an extra course £3.00

Cream of vegetable

Cream of field mushroom

Celeriac and tarragon

Potato, leek and watercress

Broccoli and blue cheese

Roast red pepper and fennel

Carrot, split pea and coriander

Chunky tomato, smoked bacon and bean

White onion, apple and sage

Spicy lentil, coconut and pepper

Sorbet - Pink Champagne £3.95

Gin and Tonic

Orange and Fennel £3.00

Summerfruit

All sorbets are made on the premises so any combinations of flavour can be produced

Cheese Platter per table £3.50 per person
(can only be taken as an additional course)

Children's Menu (children 10 and under)

Tomato Soup

Garlic Bread with cheese

Melon with mixed berries

Cheesy Penne Pasta

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**Mini Pizza with ham, tomato and fresh basil**  
served with chips

**Sausage**

mash and peas

**Fish Fingers**

chips and beans

**Breaded Chicken Strips**

chips and ketchup

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Jelly & Ice Cream

Selection of Ice Cream

and Wafer Biscuit

Profiteroles

with chocolate sauce

Fresh Fruit and ice cream

£14.00 per child

Evening Reception Buffet Menu

Menu 1 and 2 below available only to wedding party following day reception

Menu 1

Selection of various closed sandwiches
Home made cheese and tomato pizza
Corned beef and onion pie
Honey roast chicken legs
Spiced potato wedges
Coleslaw
Mixed Salad

£12.50 per person

Menu 2

Selection of various closed sandwiches
Homemade mini onion bhaji
Mushroom, leek & mature Cheddar quiche
Thai style pork & beef meatballs with soy & ginger dipping sauce
Oven roast tomato & basil pasta
Tandoori chicken kebabs
Mint, coriander & cucumber raita
Green salad

£14.50 per person

EVENING BUFFET £14.95

Choose 3 from Mains and choose 4 from Sides
Additional Mains £3.95 per head
Additional Sides £1.95 per head

MAINS

Hot Firehouse Beef Chilli
with basmati rice

Poached Salmon Fillets
with herb mayonnaise

Chicken, Potato and Spinach Curry

Sweet and Sour Pork
with noodles

Honey Roast Chicken Pieces

Slow Roast Shoulder of Pork,
apple sauce and stuffing

Carved Sugar Baked Ham
and mustard

Locally produced Sausages,
onion gravy and mash

Roast Mediterranean Vegetable Pasta
with mozzarella and pesto

Cajun style Slow Roast Brisket of Beef

Vegetarian Style Paella

Thai Salmon Fishcake

Local Pork Pie & Peas

Lancashire Hot Pot
pickled cabbage

SIDES

Garlic and Thyme Roast New Potatoes

Jacket Potatoes
with sour cream

Nora's Tomato and Basil Pasta

Green Bean, Roquefort and Pine Nut Salad

Coleslaw

Potato Salad

Garlic Bread

Thick Cut chips

Green Salad with dressing

Tomato, Red Onion and Mozzarella Salad

Olive Oil Roasted Root Vegetables

Cucumber, Mint and Spring Onion Salad

Selection of Fresh Baked Bread

Buffet Desserts - £3.50

Chocolate Profiteroles
with amaretto cream

Glazed Crème Brulee
and homemade cookies

Lemon Curd Cheesecake
with raspberry sauce

Chocolate Mousse Pots
with griottine cherries

Raspberry and Almond Bakewell
with pouring cream

Selection of Seasonal fruits
in a lemon grass syrup with
Greek honey yoghurt

White Chocolate and Brownie Torte

Carved Buffet

Starters

Galia Melon with pink champagne sorbet
or

Cream of Butternut Squash Soup

Meat, Fish & Poultry

Roast Sirloin of Yorkshire Beef
Honey and Mustard Roast Ham
Platter of Smoked Salmon, Prawns and Crevettes
Selection of Cured Meats Seranno Ham, Chorizo and Bresola
Spiced Tikka Chicken Pieces
Wild Mushroom and Mature Cheddar Quiches

Salads

Tomato, Shallot and Basil Salad
Coleslaw with chopped coriander
Penne Pasta with roast peppers and goat's cheese
Cucumber, Yogurt and Mint Raita
Crisp green salad
Hot New Potatoes with garlic and herb butter
Caesar Salad
Warm Homemade Bread

Dessert

Apple Pie Cheesecake with vanilla sauce
Fresh Raspberry and Strawberry Tart

£32.50

LATE SUPPERS

Served from 10.00pm onwards

Menu 1

Back Bacon Butties

Lishman Sausage Butties
with caramelised onions

Vegetarian option
Mature Cheddar and Pickle Toasties

Crisp Potato Wedges and Dips

£10.95

Menu 2

Hot Roast Beef Sandwiches
caramelised onions

Hot Roast Pork Sandwiches
with apple sauce and stuffing

Vegetarian option
Mozzarella, Basil, Tomato and Rocket

Wraps

Coleslaw

Mixed Salad

Thin Cut Chips

£12.50

Hog Roast Buffet
(Minimum 100 guests)

Carved Local Bred Hog

cooked on site in an enclosed spit oven within view of your guests
served with the following, bread cakes, stuffing, apple sauce,
pork fat roasted potatoes, coleslaw, mixed salad
and wild mushroom penne pasta £15.95
(not suitable for winter months)

Selection of Arrival Drinks - By the Glass

Sherry	£2.75
Alcoholic Fruit Punch	£3.70
Non-Alcoholic Fruit Punch	£2.70
Kir Royal (sparkling wine with blackcurrant liqueur)	£5.25
<i>Kir Framboise (sparkling wine with raspberry liqueur)</i>	£5.25
Pink Fizz (sparkling Rose Wine)	£4.75
Sparkling Wine	£4.50
Ritz Fizz (amaretto, blue Curacao, sparkling wine & lime juice)	£5.80
Strawberry Haze (white rum, strawberry liqueur & sparkling wine)	£5.80
Alabama Slammer (amaretto, cranberry juice, lime & soda)	£4.50
Peach Bellini Cocktail (peach liqueur, peach juice, sparkling wine)	£5.75
Pimms and Lemonade Fruit Cup	£4.00
Champagne	£7.75
Bucks Fizz	£4.25

Wines and Toast

Selection of Wines are available from £14.95

Selection of Champagne & Sparkling Wines from £21.95

Bottled Water/Juice

SPARKLING MINERAL WATER	£3.50
STILL MINERAL WATER	£3.50
SHLOER RED SPARKLING JUICE	£4.95
SHLOER WHITE SPARKLING JUICE	£4.95

Other arrival drinks, wines and toasts are available catering for all tastes and budgets.

We would be delighted to discuss any further choices you may have

Wine, Vintages and price are subject to change without notice due to supply and Government Taxation

Please note we have our own resident DJ at Healds Hall at a current price of £220.00 per evening

Due to Health & Safety restrictions we are unable to accommodate outside DJ's, bands and karaoke's.

All prices in this brochure are valid up to 31st October 2012.

If your Wedding is after this date there may be an increase.

If you would like to discuss this any further please do speak directly with the hotel, who will be able to give you an indication of costs for budgeting purposes.

BOOKING TERMS & CONDITIONS

Bookings are only accepted on the understanding that the conditions below form the basis of our contractual obligations. We reserve the right to waive all or part or add to these conditions.

1. All bookings are considered provisional for 14 days only until a minimum deposit of £500.00 for day and evening functions or £300.00 for either day or evening function has been paid to confirm the function. (NB – deposits are non-refundable and non-transferable).

2. Minimum numbers charged for will be :-
(unless booked on offer)

For Weddings booked on a Saturday and Weddings booked on a Friday or Sunday April through to the end of September, if less than catering for 70 guests for the wedding breakfast or less than catering for 100 guests in the evening a £500.00 room hire charge will be incurred.

3. All function details are to be finalised 8 weeks prior to the reception. A pro-forma invoice will be issued 6 weeks before the event. Final numbers are to be received 28 days prior to the event when payment of the full account is due. This amount is in addition to the deposit originally paid. This deposit will be retained by Healds Hall Hotel until after the event at which time will be refunded if no loss or damages have occurred.

Please note if numbers decrease no refunds can be given once full payment has been received.

4. a. Guest using the facilities of Healds Hall Hotel must comply with all regulations concerning licensing, fire, health & safety.
- b. Hazardous or dangerous items including fireworks, Chinese Lanterns are strictly prohibited.
- c. It is the responsibility of the third party to provide all risk assessments and insurance for all activities conducted on site, all must be provided on request.
- d. Should guests act in an improper or disorderly way or refuse to comply with reasonable requests from our staff, Healds Hall reserved the right to terminate your stay or event. Should this occur, no monies will be refunded to you. The Managers decision is final.
- e. No beverages of any kind are to be brought into the hotel by wedding guests, even as a gift or prize, unless prior written authorization has been received from the General Manager.
- f. Healds Hall Hotel can not be held responsible for any damage which may occur to any items supplied by yourselves or any third party.

5. You will be liable for the cost of repairs carried out as a result of any loss or damage caused to any part of the hotel premises/equipment by the negligence, willful act/default of any person invited to the hotel by you or in your party.

6. Unsuitable items such as confetti or any other is not permitted in the Hotel or its grounds. The use of bio-degradable variety is only permitted in the grounds. £100.00 cleaning charge will be levied if this is not adhered to.

7. In the unlikely event of the function having to cancel, it may be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately.

Cancellation fees are as follows:-

up to 12 weeks 100%
up to 24 weeks 50%
over 25 weeks Deposit only

6. If the hotel is unable to honor a booking for reasons beyond our control, the hotel is entitled to cancel the function without liability and the deposit will be returned.

7. A pro-forma invoice will be issued 6 weeks before the event and is payable at least 4 weeks prior to the event. This invoice will be based on the numbers given by the client and will cover estimated costs of food, reception drinks and wines.

8. All wedding prices are based on parties having minimum of three courses plus coffee

BOOKING FORM

Day & Date of Wedding.....

Day & Evening/Day/Evening.....

Offer/Brochure Prices.....

Brides Name

Grooms Name

Organiser's Name if Different From Above

Address

.....

Postcode Tel No (day) Eve

Name and Address of where Ceremony will take place

.....

Actual time of Wedding Ceremony

Length of Ceremony

Number of Day Guests.....

Number of Evening Guests.....

Do you wish any accommodation to be held for your guests? YES/NO.....

If YES, how many rooms?

Please note only this number of rooms will be held for your wedding. All other rooms will be available for private hotel bookings. Rooms which have been held but not confirmed by guests will be automatically released 4 weeks prior to the wedding date.

I CONFIRM THAT I HAVE READ & ACCEPTED THE HOTEL'S TERMS & CONDITIONS

I ENCLOSE A NON-REFUNDABLE DEPOSIT OF: £

£300 for day **or** evening Function deposit

£500 for both day **&** evening deposit

Signature Date

Payments can be made by cash, cheque (payable to Healds Hall Hotel), Mastercard, Switch, Visa or Amex