



ALL INCLUSIVE DELUXE SUMMER WEDDING PACKAGE FOR 2011

Based on 50 people at the day /100 at the evening

“Exclusively Yours for that Special Day”

Set amongst rolling countryside in the Ribble Valley with an enviable reputation for service and friendly professionalism and with views second to none.

Book your wedding

On any day in May, June, July, August or September 2011 for only **£4,500.00***

and includes:

Room for Civil Ceremony

Master of Ceremonies (by member of management)

Dressed Civil Ceremony Table with ceremony flower arrangement

Red aisle carpet for ceremony

Chair Covers with choice of colour sash (50 chairs) transferred to wedding breakfast room after ceremony

(Contact Creative Cover Hire for prices for extra covers and sashes)

Four Course choice meal incl.coffee for 50 guests (Extra guests £55.00), choose from our special menu

Drinks Package Consisting of Arrival Drink/ Glass of wine with meal & Glass of sparkling wine for toast

Dressed Top Table with swag to match colour scheme

Dressed Cake Table with swag to match colour scheme

Flower Arrangements by Garlands Florist on all tables

Cake Stand & Knife

The use of either our upstairs dance floor or downstairs dance room

Resident DJ til 1am

Choice of Special Buffet or Special Hot Supper (Extra guests £13.00)

Complimentary Bridal Suite for the Bride & Groom

Exclusive use of the function room

Private gardens for wedding photos

- N.B Not applicable Mothers Day, Easter or Bank Holiday Weekends
- Friday discounts do not apply in conjunction with this offer

£4500

Spireburn
at
HURST GREEN
17TH CENTURY COUNTRY INN RESTAURANT & FUNCTION SUITE

A little corner of old England

AND HOME TO THE TOLKIEN TRAIL



SPECIAL DELUXE SUMMER WEDDING MENU 2011

(only available in conjunction with our special Summer Deluxe Wedding Package)



DAY RECEPTION

HOME-MADE SOUP OF THE DAY (Made from fresh local ingredients)

CHICKEN CAESAR SALAD (Slices of smoked chicken, bacon, cos lettuce, croutons and a classic Caesar dressing)

TERRINE OF SMOKED SALMON (Circled with green salsa)

ASSIETTE OF MELON & CITRUS FRUITS (With a light syrup of passion fruit and mint)

ROAST SIRLOIN OF BEEF (Served with Yorkshire pudding, horseradish sauce and a rich gravy)

ROAST LEG OF BOWLAND LAMB (Served with a redcurrant and mint jus)

CHICKEN FORESTIERE (Served with mushroom, onion, bacon & Madeira sauce)

BAKED COD FILLET (Served with a white wine sauce)

BROCCOLI & LANCASHIRE CHEESE BAKE (Topped with a herb crust)

All served with a selection of two fresh vegetables and potatoes

FRENCH APPLE TART (Served with crème anglaise)

WHITE CHOCOLATE & BAILEYS TORTE (With chocolate sauce)

LEMON MERINGUE PIE (With cream)

PROFITEROLES (With chocolate sauce)

Freshly Brewed Coffee & Mints

EVENING RECEPTION

A selection of white & brown sandwiches, chicken goujons with various dips, savoury potato wedges with dips, sausage rolls, vegetable samosas, coleslaw, pasta salad, a selection of mixed quiche slices, crisps and pickles

OR

Choose two options from our hot buffet selection

* All guests must be catered for.

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