

**Bridge Hotel is the ideal venue for your forthcoming wedding. Whether it's a small intimate gathering or a large lavish affair we can cater for your special day**

**We have put together some packages for you to look at and will be happy to discuss menus and other ideas you may have. We have dedicated co-ordinators who will tailormake your day exactly how you want it to be.**

***A virtual Exclusive use of the Hotel can be arranged.***

**Our Head Chef will be happy to provide alternative choices for any guests that have dietary requirements.**

**To arrange a viewing and to discuss the details with our Wedding Co-ordinator, please call us 01832 732128 or email us**

**[info@thebridge-hotel.com](mailto:info@thebridge-hotel.com)**

**We look forward to hearing from you and making your wedding day a day to remember.**

**Kind regards  
Sorina Petre and Sophie Leaning  
Wedding Co-ordinators**

## **Your Wedding Package includes**

Dedicated Duty Manager

Day time room hire

Overnight accommodation for the Bride and Groom, if required

Special room rates for wedding guests

Red carpet on arrival

White Table linen

Linen napkins

Cake Knife

Cake Stand

VAT

## **Room Hire for Weddings continuing into the Evening**

Rothwell Room **£195.00**

Oakwood Room (Maximum Capacity 25) **£95.00**

Exclusive use **£POA**

## **Optional Extras**

Four Poster Bedroom Upgrade **£45.00**

Riverside Bedroom Upgrade **£95.00**

**PACKAGE A**

**£22.50 per person**

Children up 12yrs are charged half price

*Please select the same menu for the entire party, apart from special dietary requirements*

**Menu**

**Seasonal Melon, Pineapple and Strawberry with Mint Syrup**

**Chilled or Hot Soup of your choice**

**Traditional Prawn Cocktail served with Marie-Rose Sauce**

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**Roast Loin of Pork with Crackling and Apple Sauce**

**Pan-fried Chicken served with Madeira Sauce**

**Fillet of Salmon with a Hollandaise Sauce**

All the above served with Vegetables and Potatoes

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**Lemon Flan with Red Fruit Coullis**

**Brandy-Snap Baskets filled with Seasonal Fruits and Cream**

**Profiteroles with a Dark Chocolate Sauce**

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**Filter Coffee or Tea and Mints**

**PACKAGE B**

**£27.50 per person**

Children up 12yrs are charged half price

*Please select the same menu for the entire party, apart from special dietary requirements*

**Menu**

**Duck Liver Pate served with Plum and Orange Chutney**

**Chilled or Hot Soup of your choice**

**Platter of Smoked Salmon with Shallots and Caper Dressing**

**Salad of Chicken Livers, Potatoes and Bacon**

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**Roast Fore Rib of Beef and Yorkshire Pudding**

**Supreme of Chicken with Shallots and Tarragon Sauce**

**Roast Lamb with Mint and Redcurrant Sauce**

**Fillet of Sea Bass with Fennel and Cream Sauce**

All the above served with Vegetables and Potatoes

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**Strawberry Pavlova**

**Sticky Toffee Pudding with Toffee Sauce and Cream**

**Cointreau Chocolate Truffle Cake**

**A selection of Cheese, Biscuits and Celery**

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**Filter Coffee or Tea and Mints**

## **Vegetarian Options**

*Please ensure that the same selection is made for all the vegetarian guests*

**Tian of Mixed Vegetables with Grilled Haloumi Cheese and Spicy Tomato Dressing (V)**

**Wild Mushroom Risotto  
Served with Parmesan Shavings**

**Caramelised Onion, Goat's Cheese and Gruyere Tart  
Drizzled with Herb Oil and served with Dressed Salad**

**Aubergine and Courgette Moussaka  
Served with Potato Crisps**

## **Canapés**

**Smoked Salmon and Crème Fraiche**

**Hoi Sin Duck Tartlet**

**Mushroom and Leek Tartlet**

**Sun Blush Tomato and Goats Cheese**

**Chicken Liver Parfait**

**Spiced Vegetables Wontons**

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**Choice of three canapés at £3.00 per person**

**Or**

**Canapés plus a glass of sparkling wine at £6.75 per person**

## **Buffet Menu**

**Assortment of Sandwiches**

**Warm Spring Rolls**

**Homemade Pizza Pieces**

**Mediterranean Vegetable Tart**

**Cocktail Sausages served with Mustard Dip**

**Spiced Chicken Wings**

**Homemade Ham and Cheese Quiches**

**Fish Goujons**

**Warm Vegetable Samosas**

**Croissants with Bacon and Cheese**

**Potato wedges topped with Cheese**

**Any 4 of the above items**

**£9.95**

## **Drink Packages**

### **Package One**

**A glass of Red or White wine for reception  
A glass of wine with the meal  
A glass of sparkling wine for toast**

**£8.50 per person**

### **Package Two**

**A glass of sparkling wine for reception  
2 glasses of wine with the meal  
A glass of House champagne for toast**

**£14.00 per person**

**Fruit cup can also be made available for those who would prefer non-alcoholic drinks.**