

2024/2025

Wedding Package - £5700.00 Full Day & Night Package

To Include:
Room Hire
3 x Course Wedding Breakfast

A selection of Bottled Beer/Cocktails/Prosecco on Arrival
1 x Glass of Wine Per Person with Meal
1 x Glass of Prosecco or Shot for Toast

Evening Buffet

LED Dance Floor
Chivari Chairs
White Wall Drapes with up light Colour of your Choice
Table Centrepieces
LOVE Wall Lights
Post Box
Bride & Groom Chairs

*Based on **50** daytime guests and **100** evening guests

Additional full daytime & evening guests can be added on at £69.00 per person

Evening additional guests only can be added on at £20.00 per person

To hold your ceremony on site is an additional £300.00

Hire of the Marquee Suite on the above package is an additional £250.00



Wedding Breakfast Menu

Starters

Choice of Soup

Tomato and Basil Soup Served with Toasted Ciabatta Crouton
Leek and Potato Soup Served with a Crispy Herb Crouton
Chilli Sweet Potato and Butternut Squash Served with a Cheese Crouton
All the above served with a Selection of Artisan Warm Bread Rolls

Traditional Prawn Cocktail

Icelandic Prawns served on a Bed of Leaves with a Homemade Marie Rose, Topped with Paprika and Lemon Wedge

Home Made Chicken Liver Pate

Served with Wild Rocket, Caramelized Onion Chutney, and Melba Toast

Chargrilled Vegetable Terrine

Courgette, Aubergine, Red & Yellow Peppers Served with a Cherry Tomato Dressing

Main Course

Roast Chicken Breast

Served with Sage & Onion Stuffing and Chipolata Sausage

Traditional Sliced Roast Beef

Served with Yorkshire Pudding

Traditional Welsh Lamb Rump

Roasted with Rosemary & Thyme

Line Caught Scottish Salmon Fillet

Served with Lemon & Caper Butter



Main Course Sauce

Traditional Roast Gravy
Red Wine & Mushroom Sauce
Minted Jus
Creamy Leek & Bacon Sauce

All Main Courses served with Fresh Market Vegetables Baby New Roasted Potatoes with Garlic and Rosemary

Desserts

Chocolate and Raspberry Tart

(Vegan, Vegetarian, Gluten Free) Gluten Free Biscuit based filled with a Chocolate and Raspberry Filling. Finished with a Raspberry Swirl and Served with an Individual Crème Pot

Tri Of Mini Desserts

Served with an Individual Crème Pot

Arrival Drinks

Bottled Peroni
Bottled Bier Moretti
Bottled Corona
Prosecco Glass
Kir Royale
Raspberry Crush
Frozen Strawberry Daiquiri
Aperol Spritz



Evening Buffet Menu

Hot Dish - Choose 1

Chinese Style Chicken Curry

Served with Steamed Rice

Or

Traditional Hot Pot

Served with Beetroot, Red Cabbage, and Crusty Bread

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Indian Style Chicken Jalfrezi

Served with Pilau Rice

Mini Artisan Rolls filled with

Ham, Elemental Cheese, Tomato, Pickle & Mustard Mayonnaise Pastrami and Dill Pickle

Crème Cheese and Roasted Peppers

Bagels of Smoked Salmon, Crème Cheese and Dill

Hot & Spicy Chicken Wings

Chinese Style Vegetable Spring Rolls

Served with Sweet Chilli Dip

Indian Style Vegetable Samosas

Served with Minted Yogurt, Raita and Sweet Chilli

Mediterranean Tartlets filled with Goats Cheese, Spinach and Dolce Latte

Southern Fried Chicken Strips

Served with BBQ dip

Pine Nut and Pesto Salad

Fresh Tossed Garden Salad in a light Vinaigrette

Chunky Chips

Chinese BBQ Ribs

Salt & Pepper Ribs

Deep Fried Onion Rings

Prawn Crackers

Hoi Sin Dip

Mini Savoury Vegan Selection of:

Sweet Potato, Curry Lattice Pies, Moroccan Spicy Bean Roll Served with an onion relish



Dressing Package

Chivari Chairs
Standard Table Centrepieces
LED Dance Floor
LOVE Wall Lights
White Wall Drapes with Up Light Colour of Choice
Bride & Groom Chairs
Post Box
Extras can be purchased via Ambience Events

<u>Payment</u>

Payment to be made in 2 Payments
Ambience Events £700.00
Devonshire House Hotel £ 5000.00
Ambience Events accept cash or Bacs Payments

Devonshire House accepts all methods of payments including all major credit/debit cards

Contact

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