

The
CLARENDON
HOTEL



Your Dream
Day Starts
Here

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Our wedding
services





Check Out Our Beautiful Venue



The 'MicroWedding' Package STARTING AT ONLY £2499

£2,499.00 for 20 People | £3,999.00 for 50 People

THIS PACKAGE INCLUDES:

- Ceremony and Reception Room
- Bucks Fizz Reception on arrival
- Three Course Meals
- A glass of white or red wine at meal service
- Glass of prosecco to toast
- White Table Linen
- Chair Covers and a Coloured Sash of your choice
- Table Centrepieces (based on 5 tables)
- 5 Option evening buffet
- PLUS: Special accommodation rates for Wedding guests

Additional guests can be added at £37 per person

The 'A Touch of Love' Package ONLY £4,999.00

This includes up to 40 DAY & 100 EVENING GUESTS

THIS PACKAGE INCLUDES:

- Ceremony and Reception Room Hire
- Bucks Fizz Reception on arrival
- Canapes
- White Linen Chair Covers
- Three course wedding meals with a glass of white or red wine
- Glass of Prosecco to toast
- DJ & Disco
- Free Meal for photographer
- 7 item hot and cold evening buffet menu
- Chair Covers and a Coloured Sash of your choice
- Table Centrepieces
- Overnight Stay in: The Honeymoon Suite and breakfast for 2
- PLUS: Special Accommodation rates for wedding guests.
- Snacks for wedding party
- Suite for dressing up

Additional guests can be added at £37 per person

CANAPES

Hot Canapés (2 hots)

- Arancini Risotto Ball (v)
- Risotto rice balls with a lemon and basil yoghurt
- Goats Cheese Tartlet (v)
- Parmesan pastry tartlet filled with red onion marmalade topped with a slice of goats' cheese
- Mushroom Tartlet (v)
- Sautéed mushrooms topped with micro greens in a parmesan tartlet
- Mini Pizzas
- Roquefort cheese, prosciutto, mixed vegetables

Cold Canapés (2 colds)

- Chicken Tikka
- Creamy chicken tikka, served with poppadom, garnished with lime zest & coriander
- Chicken & Mushroom Roulade
- Chicken breast & mushroom roulade served on a crispy brown bread crouton
- Tomato & Basil Bruschetta (v)(vegan)
- Tomato salsa served on a crispy brochette crouton garnished with homemade pesto & baby green basil
- Crispy Salt and Pepper Squid with Aioli
- Goat's cheese and asparagus vol-au-vents

Extra canapés can be ordered for £3pp

STARTERS

- *Roast tomato soup with basil cream*
- *Breaded brie, beetroot and salad*
- *Butternut squash soup with chilli & crème fraîche*
- *Salmon terrine, crème fraîche, radish & salad*
- *Confit of duck, salad of spring onion & carrot, pomegranate & lime dressing*
- *Asparagus & wild mushroom tartlet, truffle hollandaise*

MAINS

OPTION A

- *Traditional Roast (Beef, Lamb or Chicken)*
- *Roast fillet of beef, braised potatoes, beech mushrooms, confit garlic spinach, red wine Jus*
- *Roast rump of lamb, pea and mint mash, heritage carrot, courgette, lamb jus*
- *Fillet of salmon, new potatoes, French beans, lemon and parsley butter sauce*

OPTION B

- *Roast medallion of pork, spiced red cabbage, pot roast potatoes*
- *Breast of chicken, thyme infused fondant potato, market vegetables, wild mushroom sauce*
- *Open lasagne of roasted vegetables, goat's cheese & thyme fondue, comfit garlic*
- *Seared fillet of sea bass, saffron potatoes, buttered green vegetables*

One A/B option or Two B option

FORK BUFFET

Option A

Spiced Beef Chilli With Peppers And Red Kidney Beans

Lasagne Made With Yorkshire Beef

Beef Stroganoff

Beef Meatballs In Goulash Sauce

Lancashire Hotpot

Moroccan Lamb Tagine

Option B

Chicken, Bacon And Leek Casserole

Penne With Yorkshire Ham And Peas

Seafood Bake With Salmon And Prawns Pasta

*Chicken, Chorizo And Chick Pea Stew With Tomatoes
And Peppers*

*Chicken And Sweet Potato Curry With Spinach,
Coconut And Coriander*

Option C

Chicken Skewers

Pork Pies

Sausage Rolls

Mini Quiches

Assorted Sandwiches

FORK BUFFET (VEG)

- *Mushroom And Courgette Stroganoff With Brandy
And Coarse Grain Mustard*
- *Rocket, Ricotta And Sun Blush Tomato Cannelloni*
- *Sweet Potato And Cauliflower Curry Cooked With
Bananas And Chickpeas*
- *Vegetarian Cottage Pie*
- *Vegetarian Moussaka*
- *Chipotle Sweet Potato & Black Bean Enchiladas*
- *Aubergine And Cheese Bake*
- *Spinach And Ricotta Lasagne*
- *Potato Croquettes*
- *Mediterranean Cous Cous Salad*
- *Tomato, Sea Salt, Red Onion and Pesto Salad*
- *Seasonal Lebanese Salad, Marinated Feta,
Watermelon, Radish, Cucumber, Fregola and Mint
(V)*
- *Mozzarella and Tomato Skewers with Homemade
Pesto (V)*
- *Vegetarian Quiche*

DESSERTS

- **Chocolate Torte:** A sweet pastry tart filled with a rich chocolate filling served with pouring cream
- **Lemon Meringue Pie:** A sweet pastry tart filled with a zingy lemon filling and topped with a whipped meringue
- **Tiramisu**
- **Vanilla crème brûlée** with seasonal berries, and a handmade vanilla mousse
- **White chocolate mousse** with seasonal berries and a Brandy snap

SWEET BITES

- *Classic Tiramisu*
- *New York Cheesecake*
- *Carrot and Chocolate Cake*
- *Smooth Biscuit and Cream Mousse*
- *Fresh fruit Platter*
- *Cinnamon Rolls*

We are passionate about
making your dream wedding
come true!

Why should you choose us ?

- Our Venue Speaks for itself.
- Only a £350 deposit is needed to secure your venue.
- No 2 weddings at the Clarendon are the same, our weddings are tailored to your needs.

Are you looking for a wedding venue that goes the extra mile, every time? Lets make your dream day a reality!

CONTACT US TODAY!

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