



## **A DAY TO REMEMBER**

Organising your wedding should be an enjoyable experience and we will do our up most to help and advise you, so that you can be sure of an unforgettable day.

The following suggestions are only examples of what we can offer. We will be more than happy to discuss your own ideas and preferences and how best we can carry them out on the day for you.

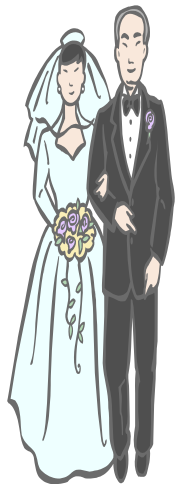
### **BOOKING YOUR RECEPTION**

When you have a date in mind choose your wedding venue and book the reception. We will be more than happy to offer any professional advice on catering matters, style of seating arrangements and anything else you may be unsure of.

### **YOUR SPECIAL DAY**

The Galleon package offers:

- Complimentary accommodation on the day to include a complimentary bottle of Champagne
- Coloured linen to co-ordinate with your colour scheme
- Red carpet on arrival
- Table plan
- Use of a silver cake stand and cutting knife
- Reduced weekend rates of accommodation for wedding guests
- Free car parking for all guests
- Friendly professional advice and help with your arrangements and menu planning



### **ADDITIONAL ARRANGEMENTS**

The following services can be organised on your behalf at an additional cost:

- Professional disco at £200.00
- Children's entertainer from £125.00
- Table decorations, for example, balloon arrangements at £3.95 per cluster
- Floral arrangements from £15.00
- Toastmaster at £250.00



### **CIVIL CEREMONIES**

We do hold a civil license for those wishing to celebrate in a more informal setting. We can help with room decoration and making sure the right atmosphere is created. We can accommodate for up to 120 Guests for the ceremony.

### **OUR BANQUETING SUITES**

**Room Hire - £250**

**Ceremony room - £200**

We have listed below the range of suites with recommended numbers to help you select the room most suitable for you



### **THE STATEROOM**

Suitable for numbers between 60– 200\* for a wedding reception, Catering for up to 300\*\*guests in the evening, this room is uniquely designed with a private bar and spacious lounge area, allowing guests to choose between dancing or quietly talking to family and friends. The balcony overlooking the Mersey is ideal for arrival drinks.

**Minimum numbers of 65 for your wedding breakfast and 140 for**

**Your evening reception applies.**

**\*Numbers over 100 have a restricted view of the top table**

**\*\*In both lounge and bar areas**

### **RIVERS SUITE**

For the more intimate wedding Rivers suite is perfect with its light and airy décor. Rivers suite can cater for up to 80 guests for a wedding reception and up to 100 for an evening reception. The terrace provides the perfect backdrop for arrival drinks and wedding photographs.

**Minimum numbers of 60 apply**

### **THE WATERSIDE SUITE**

The most popular of suites for a day and evening reception,  
Overlooking the river from the mezzanine level with a lower dance  
floor and seating area this light and airy room holds up to 100 or a  
sit down meal and 120 for an evening reception  
Minimum numbers of 80 apply



## **MENU SELECTOR**

### **STARTERS**

Smooth liver chicken parfait crostini served with market leaves  
And a Cumberland sauce

£4.35

Nest of galia melon filled with a Champagne sorbet and  
strawberries £5.25

Pink prawn salad laced with a sweet pepper and tomato dressing  
£5.95

Salad of Cajun spiced chicken, avocado and tomato salad  
£4.50

Roulade of salmon on a potato salad with crème fraiche and basil  
oil £5.75

Dovetail of melon with a rose of Parma ham and a port wine  
glaze £5.25

### **SOUPS**

Tomato and basil £4.00

Carrot and coriander £4.00

Minestrone with parmesan £4.00

Potato and watercress £4.00

Cream of vegetable £4.00

### **FISH DISHES**

Steamed fillets of sole masked with a mushroom and Chablis  
cream sauce

Starter £6.50 Main £13.50

Pan-fried salmon steak coated with a cucumber dill veloute

Starter £6.50 Main £13.50

## **MAIN COURSES**

**Roast breast of chicken with bacon roll and savoury stuffing**

**£13.50**

**Medallions of beef fillet served with a shallot mash and red wine juices £17.55**

**Traditional roast sirloin of beef served with Yorkshire pudding and roast gravy £15.95**

**Garlic studded leg of lamb with a redcurrant rosemary jus**

**£15.25**

**Steamed chicken breast coated with a creamy oyster mushroom and asparagus sauce**

**£15.50**

**Honey glazed pork escalopes served with a brandy cream and roasted apple £13.75**

**Roast Cheshire turkey with sage and chestnut stuffing cranberry sauce and rich roast gravy**

**£13.75**

## **VEGETARIAN SELECTION**

**Vegetable brochette with basil cous cous and tomato oil**

**Savoury tart of sweet pepper tomato and mascarpone cheese in a basil cream**

**Chinese vegetable parcel above egg noodles with Hoi Sin sauce**

**Grilled field mushroom topped with a wild mushroom and Parmesan penne pasta**

**One choice per function, all vegetarian options will be charged at a main course price**

## **SWEETS**

**Apple pie served with a calvados Chantilly cream**

**£4.50**

**Dark chocolate torte with raspberry coulis**

**£4.95**

**Fresh fruit cheesecake with a duo of fruit sauce**

**£4.95**

**Profiteroles filled with a Chantilly cream served with a hot chocolate sauce £5.25**

**Baileys coffee mousse served with a crème anglaise**

**£4.95**

**Crisp brandy snap basket filled with marinated strawberries and vanilla ice cream**

**£5.50**

**Selection of British and Continental cheese and biscuits**

**£5.00**

**Freshly brewed coffee and mints**

**£2.75**

### **CHILDREN'S SELECTOR**

#### **OPTION 1**

**½ portion of adult menu, priced accordingly**

#### **OPTION 2**

**Orange juice or tomato soup**

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**Chicken nuggets and French fries**

**Or**

**Pasta tubes in a cheese sauce served with French fries**

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**Selection of ice cream**

**£7.50 per head**

**If you have a favourite dish we will be pleased to provide a quotation**

### **FINGER BUFFET MENUS**

## **MENU 1**

**Assorted salads:**

**Mixed green salad, Coleslaw, Caribbean rice**

**Assorted cocktail sandwiches filled with:**

**Honey roast ham and English mustard**

**Cheese and tomato**

**Egg mayonnaise**

**Tuna and cucumber**

**Marinated chicken drumsticks**

**Jacket potato wedges**

**Breaded mushrooms with a garlic mayonnaise**

**Plaice goujons**

**BBQ & lemon mayonnaise dip**

**£12.50**

## **MENU 2**

**Assorted salads:**

**Coleslaw, Caribbean rice, mixed green salad**

**Breaded mushrooms with a garlic mayonnaise**

**Oriental king prawn rolls**

**Selection of open and closed sandwiches:**

**Salmon and dill mayonnaise**

**Cheese and spring onion**

**Egg mayonnaise**

**Honey roast ham**

**Onion bhajis**

**Garlic bread**

**Chicken satay**

**£14.95**

## **CARVED MENU**

**Choice of starter from the menu selector**

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**Chicken stroganoff served with saffron rice**

**Roast sirloin of beef served with Yorkshire pudding and horseradish  
relish**

**Vegetable balti presented with naan bread and lime pickle**

**Decorated mirrors of roast meats: - Beef, ham and turkey**

**Trio of smoked fish: - Prawns, salmon and mackerel**

**Selection of classic and compound salads**

**Waldorf salad, potato salad, tomato and onion salad, coleslaw,  
mixed green salad**

**Stir-fried vegetables**

**Jacket potatoes**

**Speciality bread selection**

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**Choice of dessert from the menu selector**

**Freshly brewed coffee and mints**

**£27.50**

## **WATERSIDE PARTY MENUS**

**An ideal alternative to a traditional buffet – suitable for any occasion**

### **MENU 1**

**Chicken supreme marinated in garlic basil & olive oil fresh tomato & oregano sauce**

**Shallow fried breaded cod fried parsley & lemon wedges.**

**Asparagus & mushroom risotto with parmesan cheese glaze**

**Panache of vegetables**

**Crispy potato wedges**

**Chilled fish & prawn platter, smoked mackerel, smoked trout, poached salmon, pink prawns**

**Continental meat platter with garlic sausage, pastrami, mustard crusted beef & salami**

**Potato & Chive salad**

**Spicy rice**

**Tomato cucumber & poppy seed**

**Mixed baby leaves**

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**Apple Pie with cream**

**£18.50**

### **MENU 2**

**Grilled Cajun chicken, mint yoghurt dressing**

**Baked Atlantic salmon, herb crusted white wine cream sauce**

**Vegetable lasagne, with pesto dressing**

**Panache of vegetables**

**Rosemary roasted new potatoes**

**Smoked & cured fish platter, smoked haddock, cured salmon, smoked mackerel Scottish roll mops**

**Sliced cooked meat platter, honey roast ham, mortedella, Italian salami, garlic sausage**

**Penne pasta & pepper**

**Coleslaw**

**Beef tomato & red onion**

**Mixed salad leaves**

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**Chocolate truffle torte**

**£18.50**

## **DRINKS PACKAGES**

### **CABINET A**

Glass of Bucks Fizz on arrival of guests  
Two glasses of house red or white wine to be served with the  
wedding breakfast  
Glass of sparkling White Wine to toast the Bride & Groom  
**£12.95**

### **CABINET B**

Warm mulled wine or white wine punch on arrival of guests  
Two glasses of house red or white wine to be served with the  
wedding breakfast  
Glass of sparkling white wine to toast the Bride & Groom  
**£13.75**

### **CABINET C**

Glass of Kir Royale on arrival of guests  
Two glasses of house red or white wine to be served with the  
wedding breakfast  
Glass of Champagne to toast the Bride & Groom  
**£15.95**

### **CHILDREN'S CABINET**

Fresh orange juice on arrival of guests  
Two glasses of lemonade, coke or fresh orange juice to be served  
with the wedding breakfast  
**£4.75**

### **SUPPLEMENTS**

Fresh orange juice – per jug **£6.50**  
Mineral water – per bottle **£3.50**  
Glass of Bucks Fizz - **£3.50**

**Glass of Champagne £5.50**

**All prices are inclusive of VAT at 15.5%**

### **BOOKING TERMS AND CONDITIONS**

The following procedure is a comprehensive guideline to assist you with your forthcoming plans and arrangements.

**1. Provisional**

You can reserve your preferred date for up to 14 days. You are under no obligation and this gives you the time to discuss and co-ordinate your ideas.

**2. Confirmed**

Written confirmation is required for all bookings and a non-refundable deposit of £500.00 is also required, £300 for banqueting packages

**3. Final Numbers**

Please advise your final numbers 2 weeks prior to the event.

**4. Catering**

It is the policy of The Galleon Hotel not to under cater in any circumstances.

**5. Payment**

An interim payment of 50% of the estimated balance to be paid 6 months prior to event for all day & evening wedding celebrations

The final balance should be paid 2 weeks prior to the event.

Any additional charges incurred on the day of the event or after the invoice has been sent out to you are due for payment at the time unless you have arranged credit facilities with the hotel

**6. Cancellations**

In the event of cancellation, charges will apply. The percentages will be calculated on our estimate of estimated booking value based on your numbers last confirmed.

\*With 6 months notice or less 50%

\*With 12 weeks notice or less 75%\*with 4 weeks notice or less 100%\*

Cancellation must be in writing to the Sales Office Supervisor and a receipt of this will be issued to confirm the cancellation.

**7. Cancellation by the Galleon Hotel**

We reserve the right to cancel your booking if:

- a) You become insolvent or in the case of an individual, become subject to bankruptcy petition
  - b) The booking might damage the reputation of the hotel.
- In these circumstances, any advance payments will be returned, but the Hotel would not have any other liability.

**8. Insurance**

In common with all Hotels we do not insure any items you bring onto the premises (such as wedding presents, audio visual equipment etc). We therefore suggest that if you plan to leave any items unattended during your stay, you need to check that you have arranged adequate cover against their damage or loss

**9. Use of hotel**

You will need our consent if:

- a) You wish to use amplification, lighting or similar electrical equipment in the hotel
- b) You wish to attach items to the walls, floor or ceilings
- c) You wish to use outside suppliers to supply any equipment, or other services

**10. General**

- a) We reserve the right to alter prices without notification. Prices are as stated and are not negotiable
- b) We reserve the right to change the room/s being used should numbers drop or any unforeseen circumstances arise.

- c) Should any delegate or guest be unable to correct any aspect of poor behavior or activities unacceptable to the Hotel, we reserve the right to terminate your stay. Should this occur no monies would be refunded to you**
- d) The client must reimburse the costs of repairing any damage to the property, contents or grounds by any guests to the hotel.**
- e) No wines, spirits or food brought into the hotel may be consumed.**
- f) The Hotel's name/logo may be used in publicity, once a proof of the promotional material has been agreed with the Hotel.**
- g) The Hotel must comply with certain licensing and statutory regulations and requires the Client to fulfill their obligations in this respect.**
- h) Prices include V.A.T. unless otherwise specified. This shall be at the rate prevailing when confirmation of the booking was received and is subject to alteration should the rate change.**
- I) With reference to alcoholic items the management will place the items into the main safe and these can be collected on departure**
- j) Any equipment that the Hotel needs to hire in for an event includes delivery, insurance and collection fees.**