

Weddings
at the Venue



Bronze Wedding Package

RECOMMENDED FOR LATE AFTERNOON CEREMONIES FROM 4PM

This package will allow your guests to celebrate in a relaxed environment whilst celebrating in style;

- Wedding Ceremony in our La Mezzaluna Function Suite with up to 80 guests; includes decorated registrars table and aisle carpet
- Choice of either of our function suites
- One of our buffets for up to 100 evening guests choose one of the following; Premier Hot & Cold buffet, Famous Hog Roast Banquet or American BBQ Feast**
- Cake stand and knife
- Private bar facilities
- Microphone for speeches
- One of our resident DJ's for the evening
- VAT @ Current rate

Additional evening guests are charged at £15.00 per person

**American BBQ Feast £200 Supplement



Silver Wedding Package

RECOMMENDED FOR LATE AFTERNOON CEREMONIES FROM 4PM

This package will allow your guests to celebrate in a relaxed environment whilst celebrating in style;

- Wedding Ceremony in our La Mezzaluna Function Suite with up to 80 guests; includes decorated registrars table and aisle carpet
- A selection of canapes for up to 80 guests, served following the ceremony in Spirit Function Suite
- Choice of either of our function suites
- One of our buffets for up to 100 evening guests choose one of the following; Premier Hot & Cold buffet, Famous Hog Roast Banquet or American BBQ Feast**
- Cake stand and knife
- Private bar facilities
- Microphone for speeches
- One of our resident DJ's for the evening
- VAT @ Current rate

Additional evening guests are charged at £15.00 per person

**American BBQ Feast £200 Supplement



Gold Wedding Package

UPGRADE AND HOST YOUR CEREMONY WITH US FOR JUST £400

This inclusive package will allow your guests to celebrate in style while you remain in control of your budget:

- Reception and evening room hire of La Mezzaluna Function Suite
- Master of ceremonies to guide you through your day
- 3 course wedding breakfast for up to 50 guests
- Evening buffet for up to 100 guests
- Menu tasting for two
- Cake stand and knife
- Private bar facilities
- Background music whilst dining
- Microphone for speeches
- One of our resident DJ's for the evening
- VAT @ Current rate

Additional daytime adults are charged at £45.00 per person

Additional daytime children are charged at £25.00 per person

Additional evening guests are charged at £15.00 per person



Platinum Wedding Package

UPGRADE AND HOST YOUR CEREMONY WITH US FOR JUST £400

Take away the stress and enjoy this special package which includes all that your guests need to celebrate your day

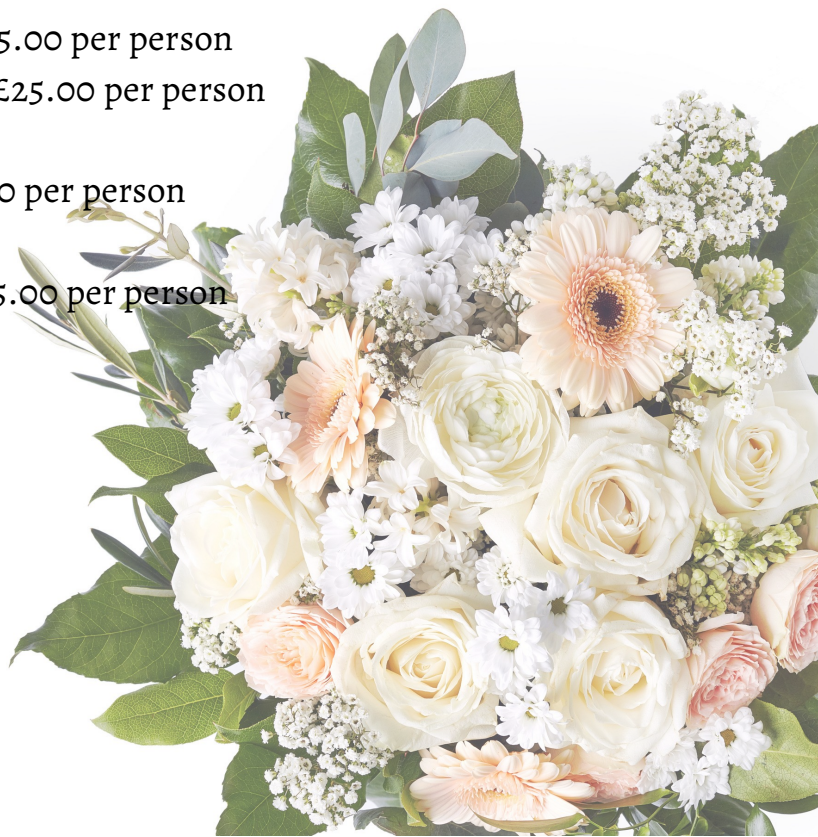
- Reception and evening room hire of La Mezzaluna Function Suite
- Master of ceremonies to guide you through your day
- Welcome drink on arrival
- 3 course wedding breakfast for up to 50 guests*
- Choice of a glass of Red, White or Rosé with dinner
- Glass of sparkling wine for a toast
- Evening buffet for up to 100 guests*
- Menu tasting for two
- Cake stand and knife
- Private bar facilities
- Background music whilst dining
- Microphone for speeches
- One of our resident DJ's for the evening
- VAT @ current rate

Additional daytime adults are charged at £45.00 per person

Additional daytime children are charged at £25.00 per person

Additional drinks package charged at £20.00 per person

Additional evening guests are charged at £15.00 per person



Catering Options & Menus

CANAPÉS

Served to your guests following the ceremony, during the drinks reception

Choose four of the following at £12.00 per person

- Mini Fish Croquettes
- Smoked Salmon Bruschetta
- Chicken Goujons
- Chicken Liver Pâté with Chutney
- Vegetable Samosas
- Mini Duck Spring Rolls
- Roast Beef with Yorkshire Pudding
- Onion Bhaji's & Pakoras
- Spicy Cauliflower Bites
- Mini Sausage Rolls



Catering Options & Menus

STARTERS

Choose from one of the following options

- **Broccoli & Blue Cheese Soup**
served with a crusty roll and butter
- **Leek & Potato Soup**
served with a crusty roll and butter
- **Roasted Tomato & Red Pepper Soup**
served with a crusty roll and butter
- **Mushroom & Tarragon Soup**
served with a crusty roll and butter
- **Honey Roasted Vegetable Soup**
served with a crusty roll and butter
- **Fantail of Melon**
served with a fruit sorbet
- **Chicken Liver Pâté**
served with warm rustic bread and a red onion chutney
- **Wild Garlic Mushrooms** (£2.00 supplement per person)
in a creamy, garlic sauce topped with fresh parmesan crust
- **Prawn & Salmon Platter** (£4.00 supplement per person)
bound together in a lemon and caper mayonnaise, sat on a bed of mixed leaves



Catering Options & Menus

MAIN COURSES

Choose from one of the following options

- **Chicken Forestière**
Chargrilled chicken breast on a bed of black peppered mashed potato, served with roasted vegetables, smothered in a smoked bacon, mushroom and cream sauce
- **Pork Loin**
Roasted pork loin stuffed with black pudding on a bed of mashed potato with wilted vegetables served with an apple and sage jus
- **Daube of Beef**
Slow roasted beef in a bordelaise sauce served with duck fat roast potatoes and wilted vegetables
- **Mushroom Stroganoff**
Field mushrooms simmered with onions and garlic in a white wine and cream sauce, served on a bed of white rice with garlic and rosemary focaccia
- **Mediterranean Chicken** (£4.00 supplement per person)
Chicken breast stuffed with red pepper, fresh basil and mozzarella cheese, wrapped in prosciutto ham. Served with a red wine and tomato sauce, wilted greens and thyme roasted new potatoes
- **Shoulder of Lamb** (£6.00 supplement per person)
Slow roasted shoulder of lamb rested on a bed of mashed potato served with a garlic and rosemary jus and roasted vegetables
- **Beef Wellington** (£10.00 supplement per person)
Fillet steak cooked pink, chicken liver pâté, mushroom and onion duxelles wrapped in puff pastry, served with dauphinoise potatoes, roasted potatoes and madeira sauce
- **Seafood Trio** (£10.00 supplement per person)
A due of seabass and salmon topped with a prawn sauce served with wilted vegetables and mashed potatoes



Catering Options & Menus

DESSERTS

Choose from one of the following options

- **Luxury Ice Cream**
A refreshing selection of strawberry, chocolate and vanilla ice cream
- **Decadent Chocolate Torte**
Chocolate biscuit base topped with a rich chocolate mousse finished with hand whipped cream
- **Apple Crumble**
Chef's homemade apple crumble served piping hot and smothered in custard
- **Mixed Berry Cheesecake**
New York style cheesecake with a crisp biscuit base topped with a mixed berry compote served with hand whipped cream



Catering Options & Menus

Evening Buffet

Choose from one of the following options

- **Evening Barm's**
A selection of bacon and sausage barmcakes, served with thick cut chips
- **Evening Buffet**
Assorted Sandwiches, Sausage Rolls, Hot Chicken Pieces, Lasagne, Chicken Strips, Thick Cut Chips, Coleslaw, Mixed Salads
- **Hot Traybakes** (£2.00 supplement per person)
Your choice of one of the following all served with thick cut chips; Meat & Potato Pie with mushy peas and gravy, Chef's Lasagne with garlic bread, Lamb Hotpot with red cabbage and gravy
- **Hot & Cold Buffet** (£4.00 supplement per person)
Lasagne, Mediterranean Pasta, Assorted Sandwiches, Cauliflower Bites, Miniature Pizzas, Hot Chicken Pieces, Vegetable Bites. Chicken Strips, Breaded Garlic Mushrooms, Thick Cut Chips, Coleslaw, Mixed Salads
- **Hog Roast Banquet** (£4.00 supplement per person)
Chef's hand carved slow roasted Leg of Pork and Roast Turkey Breast, Cumberland Sausage, Hot Apple Sauce, Sage and Onion Stuffing, Thick Cut Chips, Real Roast Gravy, Buttered Barmcakes Vegetarian/Vegan Option; Quorn fillets and sausage in a vegetable gravy
- **American BBQ Feast** (£6.00 supplement per person)
Steak Burgers with Cheddar Cheese, BBQ Glazed Pork Ribs, Smokey Joes Sausages, BBQ Chicken Pieces, Buttered Barmcakes, Corn on the Cob, Baked Beans, Potato Salad, Coleslaw, Thick Cut Chips Vegetarian/Vegan Option; Meat free Burgers topped with cheese and sausage



Drinks Packages

WELCOME DRINKS

Choose from one of the following options

- Dressed Pimm's
- Bottle of Corona
- Bottle of Budweiser
- Bottle of Peroni (£1.50 supplement per person)
- Chilled Glass of Prosecco (£1.50 supplement per person)
- Chilled Glass of Rose Prosecco (£2.50 supplement per person)
- Chilled Glass of Champagne (£5.00 supplement per person)



Drinks Packages

TOASTING

Choose from one of the following options

- Baron D'Arignac Blanc de Blancs
- Ponte Prosecco D.O.C (£1.00 supplement per person)
- Ponte Rose Prosecco (£2.00 supplement per person)
- Moet & Chandon Brut Imperial (£5.00 supplement per person)
- Moet & Chandon Rose Imperial (£8.00 supplement per person)
- Laurent-Perrier Brut L.P (£7.00 supplement per person)



Drinks Packages

WHITE WINE

Choose from one of the following options

ENTRY

Viura, Castillo de Piedra

Spain; Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate.

STANDARD

Sauvignon Blanc, Las Ondas (£1.00 supplement per person)

Chile; This refreshing Sauvignon Blanc has flavours of citrus, melon and herbs.

PREMIUM

Pinot Grigio, Ponte (£2.00 supplement per person)

Italy; With hints of lime zest, waxed lemon and baked apple. The palate is everything you would expect, light, clean and refreshing.

FINEST

Sauvignon Blanc (£5.00 supplement per person)

New Zealand; Fresh herbaceous notes, tomato leaf, limes and appealing pungency. Crisp and refreshing acidity, balanced with a good mouth feel



Drinks Packages

RED WINE

Choose from one of the following options

ENTRY

Tempranillo, Castillo de Piedra

Spain; Aromas of cassis and mulberry. The palate is soft and well rounded, is smooth and medium to light bodied

STANDARD

Merlot, Las Ondas (£1.00 supplement per person)

Chile; This rich Merlot displays smooth plum and black cherry fruit flavours.

PREMIUM

Shiraz, Pocketwatch (£2.00 supplement per person)

Chile; This ripe and generous Shiraz offers a lush and smooth glass with a complexity and structure that raises above the norm.

FINEST

Cabernet Sauvignon (£5.00 supplement per person)

South Africa; With its lovely red brick colour and spiciness on the nose. In the mouth, ripe raspberry flavours, gentle tannins and pepper/cinnamon notes.



Drinks Packages

ROSÉ WINE

Choose from one of the following options

ENTRY

Tempranillo Rosé, Castillo de Piedra

Spain; The nose has aromas of strawberry, raspberry and red current. Subtle and creamy

STANDARD

Zinfandel Rosé, Jack & Gina (£1.00 supplement per person)

USA; Perfect for those who enjoy a sweeter rosé, this has ripe, juicy flavours of watermelon.

PREMIUM

Pinot Grigio Rosé, Ponte (£2.00 supplement per person)

Italy; On the nose there are notes of red current and other summer fruits along with citrus



Wedding Packages

PRICES

Choose from one of the following options

BRONZE WEDDING PACKAGE

2024/2025 - £1,795

2026/2027 - £1,995

SILVER WEDDING PACKAGE

2024/2025 - £2,795

2026/2027 - £2,850

GOLD WEDDING PACKAGE

2024/2025 - £3,395

2026/2027 - £3,525

PLATINUM WEDDING PACKAGE

2024/2025 - £3,995

2026/2027 - £4,195



Something Extra

WHY NOT ADD SOMETHING A LITTLE EXTRA TO YOUR SPECIAL DAY

Choose any of the following options

- White Table Covering (£10 per table)
- Cream Table Runner (£5 per table)
- Plain Chair Bows (£2 per chair)
- Floral Chair Bows (£2.50 per chair)
- Flower Ball Centrepiece (£25 per table)
- Candelabra Centrepiece (£15 per table)
- Post Box (£25 per hire)
- Helium Balloons (£7.50 per table)
- Real Ale Hand-Pull Installation (£50 per hire)
- Prosecco & Peroni Stand (£499 per hire for 100 guests)
- Cake Cutting (Small £20, Medium £35, Large £50)



Recommended Suppliers

LOCAL INDEPENDENT SUPPLIERS WHO WE ARE PROUD TO RECOMMEND

ROOM DECORATION

Moments in Time - www.momentsintimebridal.co.uk - 01253 365200

Sophisticated Events - www.sophisticatedevents.co.uk - 07971 575684

PHOTOGRAPHERS

Gavin Howarth Photography - www.gavinhaworthphotography.co.uk - 07900 550231

Stirzaker Photography - www.facebook.com/stirzakerphotography - 07590 282849

Janina Brocklesby Photography - www.facebook.com/JBrocklesbyphotography - 07890 043682

FLORISTS

TSG Atelier Florist <https://www.facebook.com/profile.php?id=100070059972134> - 01253 354488

Orchids Florist - www.facebook.com/pg/Orchids-florist-Ltd-383297418691122 - 01253 283800

Fabulous Flowers By Kate - www.flowersfleetwood.co.uk/ - 07769 783723

WEDDING CARS

Dan Waller Cars - www.danwallercars.com - 01253 838246

LOCAL ACCOMODATION

The Briardene Hotel - www.thebriardenehotel.co.uk - 01253 338300

The Beach House Apartments - www.thebeachhouseblackpool.co.uk - 01253 352699

The Regal Hotel - www.regalhotel.org - 01253 852244

ENTERTAINMENT

Elliot Ramsbottom Music - www.facebook.com/ElliotRamsbottomMusic - 07956 195960

Paul Roskell Music - www.facebook.com/paulroskellmusic - 07547 911402

James Bell - Saxophonist - www.jamesbellsax.com

OCASSIONWEAR

The Ivory Dressing Room - www.theivorydressingroom.co.uk - 01253 400973

Squires Gentlemen's Outfitters - www.squires.co.uk - 07748 757371

