



G L E N D O W E R
HOTEL

“Your Big Day”



Combining elegant surroundings with modern facilities and its prominent location on the beautiful St Annes promenade, the Glendower Hotel is the perfect backdrop to your wedding.



“Congratulations”

You've made a great choice in considering our hotel for your forthcoming wedding...



As a privately owned hotel we place great importance on each individual wedding and we take every effort to consider all aspects of your special day. Our wedding & events co-ordinators are available to assist you with every detail and requirement from enquiry through to final details and the running of the big day itself.

We have two fantastic suites to choose from, the Lowther Room catering for the smaller more intimate wedding right up to the larger gatherings in our Georgian Suite. Coupled with a sumptuous menu from our experienced Executive Chef, the service, food and ambience will be unrivalled, ensuring your special day is one to remember.





THE *Lowther* ROOM



The Lowther Room is perfect for smaller intimate wedding ceremonies. This room is licenced to host a maximum of 40 guests for the ceremony and up to 40 guests for your wedding breakfast. 3 course private dining or buffets can be offered in the Lowther and bespoke menus can be created to suit everybody's tastes and dietary requirements.





THE *Georgian* SUITE



The Georgian Suite's twinkling fairy light back drop creates the perfect location to host your wedding ceremony. The Georgian is licenced to host a maximum of 145 guests for your ceremony or wedding breakfast and a maximum of 200 guests in the evening.

Dance the night away under the beautiful ceiling swaging and chandelier with your very own private bar until 12am.

Wedding Packages

We have two fantastic all-inclusive packages to choose from:

Cherish

Everything as listed on the right, plus:

Drinks Reception: Bucks Fizz

Centre Pieces: Candelabras & tea lights on mirrored bases

Evening Snacks: A choice of either sausage and bacon barmes with wedges or fish and chip cones

Love

Everything as listed on the right, plus:

Drinks Reception: Prosecco

Centre Pieces: By Emma Coppock Bespoke Weddings and Events

Evening Snacks: Chefs specially designed finger buffet

Special Extras: 4ft LOVE Light up letters

CEREMONY

- Room Hire
- Cream Aisle Carpet

DRINKS RECEPTION

- A refreshing glass to celebrate

FOR YOUR WEDDING BREAKFAST

- Master of ceremonies
- Background music for your wedding breakfast
- Chair covers & Sashes to match your colour scheme
- Table centre pieces
- 3 Course Wedding Breakfast from our interchangeable menus
- 2 Glasses of Red, White or Rose wine during your meal
- A Glass of Prosecco to Toast
- Cake Stand and Knife to display your wedding cake
- White Table Linen

IN THE EVENING

- Evening snacks

SPECIAL EXTRAS

- Complimentary Sea View Room for the newly married couple on the night of the wedding
- Discounted Accommodation prices for all guests attending the wedding
- Complimentary Trial meal for two
- Dedicated Wedding Coordinators



The Wedding Breakfast



Please **choose one** item from each course, should you wish to offer a choice this is on a pre-order only basis and will incur a supplement.



STARTERS

Roasted Tomato & Basil Soup

Cream of Broccoli & Stilton Soup

Cream of Leek & Potato Soup

Minestrone Soup

Cream of Mushroom & Tarragon Soup

House Cured Treacle

& Beetroot Salmon Gravadlax

Chive Potato Salad, Mustard & Honey Dressing,

Brown Bread & Butter

Grilled Goat's Cheese Crouton

Roasted Shallot Tarte Tatin, Candied Walnuts

Glazed Belly Pork

Apple Puree, Soy & Ginger Caramel

Smoked Salmon & Crayfish Cocktail*

Dill & Lemon Crème Fraiche,

Handmade Poppy Seed Bread

Serrano Ham, Poached Rioja Pear,

Blacksticks Blue Cheese, Aged Balsamic*

*Soups are all freshly made, served with
homemade crusty bread & butter*

MAIN COURSES

Roast Topside of English Beef

*Yorkshire Pudding, Duck Fat Roast Potatoes,
Seasonal Vegetables, Red Wine Pan Gravy*

Pan Fried Chicken Breast

*Creamy Wild Mushroom & Tarragon Sauce,
Rosemary Fondant Potato, Seasonal Vegetables*

Oven Roasted Fillet of Seabass

Bubble & Squeak, Champagne & Chive Sauce

9 Hour Slow Cooked Lamb Shoulder

*Sweet & Sour Red Cabbage,
Pomme Puree, Red Currant Jus*

Roast Goosnargh Turkey

*Pigs In Blankets, Apricot & Cranberry Stuffing,
Duck Fat Roasties, Seasonal Vegetables, Rich Pan Gravy*

Slow Braised Shin of Beef Ballontine*

*Boulangère Potatoes, Roasted Garlic & Rosemary Jus,
Buttered French Beans, Grilled On Vine Tomatoes*

Seared Fillet Of Pork*

*Chimmichurri Crust, Herb Parmentier Potatoes,
Garlic & Chilli Broccoli, Tomato & Butter Glaze*

DESSERTS

Baileys Tiramisu

Fresh Raspberries, Raspberry Coulis

Warm Belgium Waffle

Vanilla Ice Cream, Butterscotch Sauce

Frozen Nuggat Parfait

Praline Crumb, Passion Fruit Coulis

Shortbread Love Heart Tower

Chantilly Cream, Fresh Strawberries

Sticky Toffee Pudding

Sticky Toffee Sauce, Vanilla Ice Cream

Rhubarb & Custard Cheesecake

Confit of Rhubarb

Trio of Chocolate

*Swiss Chocolate & Orange Tart, Belgian Chocolate
Ice Cream, Chocolate Ganache Sauce*

Caramelised Lemon Tart

Lemon Sable Biscuit, Blackberry Sorbet

Slate of Lancashire Cheeses*

*Lancashire Crumbly, Creamy Blacksticks Blue,
Button Mill Soft, Biscuits, Chutney*



See next page
for vegetarian &
vegan options

*These items will incur a supplement

WEDDING BREAKFAST VEGETARIAN/VEGAN OPTIONS

VEGETARIAN STARTERS

Individual Lancashire Cheese
& Caramelised Onion Quiche
Dressed Rocket & Balsamic Reduction

Traditional Waldorf Salad
*Red Apple, Grapes, Celery & Walnuts,
bound in a Light Mayonnaise*

Creamy Mushrooms
in a Garlic & Tarragon Sauce
Dipping Focaccia

VEGETARIAN MAINS

Hong Kong Style
Sweet & Sour Quorn
Egg Fried Rice & Pitta Bread

Mediterranean Vegetable Linguine
*Tomato & Basil Sauce,
Parmesan Crisp, Garlic Ciabatta*

Mixed Nut Spinach
& Cranberry Roast
*Mushroom Gravy, Sweet Potato
Fondant & Seasonal Vegetables*

VEGAN STARTERS

Assiette of Melon
*Watermelon, Honeydew
& Cantaloupe Melon with Mango &
Raspberry Coulis & Seasonal Berries*

Marinated Mixed Olives,
Sundried Tomatoes & Peppers
Houmous & Garlic Focaccia

Beetroot & Red Onion Tarte Tatin
Green Salad & Balsamic Reduction

VEGAN MAINS

Mediterranean Vegetable Skewers
*Lemon & Coriander Cous Cous,
Pitta Bread & Tomato Salsa*

Mixed Bean, Vegetable & Lentil Stew
in a Tomato & Basil Sauce
*Polenta Mash & Leek-wrapped
Green Beans*

Avocado, Tomato & Lime Linguine
Fresh Coriander & Garlic Focaccia

VEGAN DESSERTS

Tropical Fruit Cocktail
Mango Sorbet, Passion Fruit Glaze

Deep-Fried Banana Fritters
Golden Syrup, Vegan Ice Cream

Fluffy American-Style Vegan Pancakes
Maple Syrup, Fresh Raspberries & Blueberries

BUFFET MENUS

LOWTHER BUFFET

INCLUDED IN THE LOVE WEDDING PACKAGE

Freshly Carved Roast Ham

Honey & Mustard Sticky Sausages,
Mustard Mayonnaise

Warm Tomato & Basil Quiche

Homemade Coleslaw

Mixed Salad

Skin On Fries, Melted Cheddar Cheese

Crusty Bread & Butter

FAIRHAVEN BUFFET

Baby Back Tender Pork Barbecue Ribs

Yakitori Chicken Skewers,
Peanut Dipping Sauce

Freshly Carved Roast Ham

Goat's Cheese & Caramelised Onion Tartlets

Long Boat Potato Skins, Mozzarella &
Cheddar Cheese, Crispy Bacon Bits

Homemade Coleslaw

Mixed Salad with Feta,
Mixed Peppers & Red Onions

Potato Salad with Spring Onions

Crusty Bread & Butter

LYTHAM BUFFET

Prime Roast Beef

Honey Roast Ham

Seafood Platter

Marinated Lemon & Garlic Chicken Skewers

Goat's Cheese &
Caramelised Onion Tartlets

Garlic & Rosemary Roasted New Potatoes

Homemade Coleslaw

Spicy Rice Salad

Mixed Salad, Feta, Mixed Peppers
& Red Onion

Warm Artisan Rolls & Butter

SET MENUS

HOT SET DISHES

Choose one from
the following:

Lancashire Hot Pot
*Pickled Red Cabbage,
Crusty Bread & Butter*

Rich Beef Lasagne
Dressed Mixed Salad, Garlic Bread

Creamy Chicken,
Ham & Leek Pie
*Puff Pastry Lids,
Buttered New Potatoes*

Mediterranean
Vegetable Tagine
*Basmati Rice, Mini Naan
Breads, Mint Yoghurt*

Tender Steak & Ale Pie
Puff Pastry Lids, Chunky Chips

Vegetable Lasagne
*Tomato & Basil Sauce, Garlic
Focaccia, Dressed Mixed Salad*

CARVERY OPTION

Choose three from the following
selection of chef carved roasted meats:

Roasted Topside of Beef
*Yorkshire Puddings,
Horseradish Cream, Port Jus*

Honey Mustard Glazed Gammon
*Seared Pineapple Rings,
English Mustard, Parsley Sauce*

Breast of Fylde Coast Turkey
*Sausage Meat Stuffing, Pigs In Blankets,
Cranberry Sauce, Pan Gravy*

Peppered Loin of Pork
*Sage & Onion Stuffing Balls,
Crackling, Oregano & Shallot Gravy,
Homemade Apple Sauce*

Roasted Leg of Lamb
*Dauphinoise Potatoes,
Redcurrant Jus, Mint Sauce*

*Plus a variety of seasonal
vegetables and accompaniments,
rosemary and garlic goose fat
roast potatoes, buttered new potatoes*

CANAPES

Choose three or five dishes from the following:

Mini Beef Burger & Tomato Relish

Chicken Liver Pate
& Caramelised Onion Croutes

Cottage Pie in a Little Pastry Cup

Goats Cheese & Red Onion
Marmalade Focaccia

Mini Thai Style Fishcakes

Honey & Wholegrain Mustard Chipolatas

Feta Cheese & Sun-Blushed
Tomato Ciabatta Slices

Ham Hock Terrine & Piccalilli
on Toasted Brioche

Wild Mushroom Arancini Balls with Pesto

Duck Liver Parfait
& Orange Artisan Crackers

Mini Vegetable Chilli
& Soured Cream Tartlets

Petit Prawn Cocktail in Filo Baskets

Parma Ham, Pineapple Chutney
& Sliced Olive Granary Hearts

Dainty Jacket Potato
with Cheese & Coleslaw

SKEWERS

Roasted Mediterranean
Vegetable & Halloumi

Char-Grilled Gammon & Pineapple

Minted Lamb Koftas

Teriyaki Chicken & Chorizo

Smoked Cheddar, Sun Dried
Tomatoes & Red Onion

Peppered Steak & Cherry Tomato

ORIENTAL SELECTION

Vegetable Samosas

Duck Spring Rolls

Onion Bhajis

Sesame Prawn Toast

Vegetable Spring Rolls

EVENING SNACKS

Choose one from the following:

Cheeseburger on Toasted Brioche Bun
with Tomato Relish

Vegetarian Burger on Floured Bap
with Sliced Cheddar & Spicy Salsa

Cones of Fish & Chips

Crispy Bacon on Floured Bap

Thick Cut Sausages on Floured Bap

Selection of Handmade Pizzas
with Various Toppings

*Cooked to Perfection
in our Authentic Pizza Oven*

Hot Roast Beef & Onion Gravy Barmes

Jumbo Hot Dogs
with Fried Onions, Ketchup & Mustard





“First Class”

ACCOMMODATION

As the newly married couple, a complimentary sea view room for the night of the wedding is included in your package.

However, we will provide discounted accommodation prices for all guests attending your wedding too, subject to availability.



Additional information

Package conditions:

If you wish to tailor make a package, the wedding coordinator can build you a bespoke package during a private appointment.

The Lowther Buffet is included in the Love Package for your evening reception. If you wish to choose any other buffet, a supplement fee will be applied.

Accommodation:

Special discounted accommodation rates are available for your guests. Please call the hotel reception directly and quote your wedding date to receive the discounted rates. Wedding guests must pay £25 non-refundable deposit per room to secure their bedroom reservation.

Booking conditions:

To confirm your booking a £500 non-refundable deposit will be required. Once confirmed a contract detailing your booking will be sent with full terms and conditions. Please sign and return this contract to the hotel as soon as possible.

**For more information or
to book an appointment with
our wedding co-ordinator
please call 01253 723241 or email
sales@glendowerhotel.co.uk**







GLENDOWER
HOTEL

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