

*Abbey House Hotel
Where memories are made.....*

Congratulations... and may I take this opportunity to extend my very best wishes for the future.

Here at Abbey House Hotel no detail is overlooked on your big day and we are here to help every step of the way to ensure you have the fairytale wedding you wish for. The hotel has a range of suites to choose from and we can accommodate small intimate wedding parties right up to a large lavish affair. Whatever your requirements, our experienced wedding co-ordinators will be on hand to help organise, plan and oversee all your arrangements.

In the wedding brochure you will find an array of menu choices and drinks packages to suit every taste. If you would like to add those special touches, we can arrange chair covers, flowers and entertainment if required.

We have recently introduced our whirlwind wedding package and if you would like any further details on this, please ask to speak to our wedding co-ordinator who will be happy to discuss this with you.

Thank you for considering Abbey House Hotel as a venue for your wedding, and I look forward to meeting you in the future.

*Paul Graham
General Manager*

Abbey House Hotel would like to thank Steve Hillman Photography, Kells photography and Nick Collinge for their contributions to our wedding brochure

Suite Capacities

THE DUDDON SUITE

Stylish sophistication offering seating for 180 guests and up to 250 guests for a buffet

THE GREAT ABBEY HALL

With its traditional character seating up to 86 guests, accommodating 150 guests for evening functions

FURNESS ROOM

Delightful private room for intimate gatherings of up to 25 guests.

Civil Ceremonies

We are delighted to be able to offer Civil Wedding ceremonies on our premises, and have detailed below for your reference, the designated room along with capacities in which we are able to host your ceremony

Room name	Capacity	Evening Hire	2011	2012
<i>Duddon suite</i>	<i>180 Guests</i>	<i>250 Guests</i>	<i>£395.00</i>	<i>£430.00</i>
<i>Great Abbey Hall</i>	<i>86 Guests</i>	<i>150 Guests</i>	<i>£350.00</i>	<i>£385.00</i>
<i>Furness Room</i>	<i>25 Guests</i>	<i>25 Guests</i>	<i>£225.00</i>	<i>£250.00</i>

Abbey House Hotel is available for exclusive Hire from £3500. This will ensure that we do not hold any other functions on your special day and will entitle you to use the Great Abbey Hall, the Duddon Suite and our beautiful gardens and grounds.

The local registrar is based at Barrow Borough Council and must be contacted directly to arrange services Telephone 01229 404171

Whirlwind Weddings at Abbey House Hotel

Package Includes:

Dedicated wedding co-ordinator

Red Carpet Arrival

Ceremony Room Hire

Master of ceremonies

Silver Cake Base and Knife

A glass of Bucks Fizz on arrival

Three Course Wedding Breakfast, tea and coffee

A Glass of Wine with your meal

A glass of Sparkling wine for the toast

Evening Disco

**Evening Buffet*

2 bouquets for Mothers

Personalised Table plan

Bridal suite

Chair covers & Sashes

3 Tier Wedding Cake

1st Anniversary Stay

2012

60 Guests £4250

80 Guests £5050

2013

60 Guests £4475

80 Guests £5350

Please ask to speak to a member of our Weddings and Events team for more information

Abbey House Hotel Drinks Packages

Please choose from the following options for your drinks packages

Classic Package £15.25

*1 glass of red or white house wine or soft drink on arrival
1 glass of red or white house wine with the meal
1 glass of Sparkling wine for the toast.*

Premier Package £15.95

*1 glass of Bucks Fizz or soft drink on arrival
1 glass of red or white house wine with the meal
1 glass of sparkling wine for the toast*

Deluxe Package £21.95

*1 glass of Champagne and strawberries on arrival
1 glass of red or white house wine with the meal
1 glass of champagne for the toast*

Or why not substitute one of the following for your drink on arrival (prices available on request)

House Sparkling Wine (125ml)

Kir Royal (125ml) *A glass of Champagne with Creme de cassis*

Pimms Cocktail

A classic Pimms with lemonade, ginger ale, fresh summer fruit and Mint garnish

Rum Fruit Punch

A combination of wine & fruit juice laced with rum and finished with fresh fruit

Canape Selection

Hot

Goats Cheese and Red Pepper Tart
Prawn and Dill tart
Smoked Chicken and Oregano Beignet
Brie and ham pizza
Parmesan cheese and anchovy strout

Cold

Smoked salmon and Lime crème fraiche
Chicken liver pate on Brioche
Crayfish and coriander tart
Aubergine and Courgette Bruchette
Spanish omelette and Chorizo
Parma ham and red pepper pesto
Asparagus, red onion and cucumber remoulade

3 choices £3.40

Fresh strawberries dipped in chocolate

3 per person £3.65

Cold starters

Duo of Melon

Raspberry coulis and gin sauvignon

Ham Hock Terrine

*Green salad and toasted brioche
(£1.40 supplement)*

Chicken Liver parfait

Onion marmalade, melba toast

Prawn Marie Rose

Crisp lettuce and buttered brown bread

Individual Stumpy Goats Cheese

*Pea and mint salsa, beetroot and tarragon dressing
(£1.95 supplement)*

Marinated Beef Tomato,

Crispy pancetta, oregano salad

Cold Chicken Caesar Salad

Hot starters

Prawns, Smoked Salmon and Dill Tart

*Lemon crème fraiche and roquefort salad
(£2.50 Supplement)*

Chorizo and Basil Fish Cake

Tartare sauce and green salad

Wild Mushroom and Sun Blushed Tomato Risotto

Parmesan shavings

Garlic and Parsley Flat Mushrooms

Chestnuts and micro herbs

Spiced Black Pepper Chicken

*Sweet chilli mayonnaise
(£1.40 supplement)*

Soups

Cream of Vegetable

Tomato and Roasted Red Pepper

Mushroom and Tarragon

Celeriac and Apple

Celery, Potato and Marjoram

Sweet Potato Veloute

£3.25

(when taken as an intermediate course)

Sorbets

Strawberry

Lemon

Champagne

Raspberry

Green apple

Orange

£2.50

(when taken as an intermediate course)

Main Courses

Roast Sirloin of Beef

Roast potatoes, Yorkshire pudding, Horseradish and roasting gravy

Roast Turkey Breast

Chipolata sausage wrapped in bacon, cranberry sauce and pan roasted gravy

Guinea Fowl Breast

*Chorizo & baby onion cassoulet, port and rosemary jus
(£2.00 supplement)*

Cumbrian Fell Bred Lamb

*Rosemary sautéed new potatoes and mint jus
(£3.00 supplement)*

Lancashire chicken

*Plump chicken breast filled with Lancashire cheese and bound in bacon
served with a cream leek sauce*

Slow Braised Cumbrian Feather Blade Beef

Confit red cabbage and red wine sauce

Blackened Chicken Breast

Tomato and basil sauce

Fillet/Ribeye of Beef

*Char grilled tomato, Paris brown garlic mushrooms
Dauphinoise potatoes and green peppercorn sauce*

(Fillet £8.25 supplement)

(Ribeye £4.25 supplement)

Main Course Fish

Fillet of Sea Bass

Tomato and basil crushed potato and sauce vierge

Brill

Wilted baby spinach, dill veloute

(£4.35 supplement)

Halibut

Saffron turned potato, asparagus, prawns oregano sauce

(£4.35 supplement)

Sea Trout

Minted new potatoes and green salad

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Vegetarian Options

Aubergine and Feta Filo Parcels

Chickpea salsa, cucumber and yoghurt dressing

Wild Mushroom and Sun Blushed Tomato Tagliatelle

Parmesan shavings

Vegetable Lasagne

New potatoes and salad

Pepper and Olive Tart

Red pepper pesto and roquefort

*Dont see anything that tickles or tantalises your taste buds?
Please ask the wedding co-ordinator if you would like to adapt any of the menus to suit.*

Hot Desserts

Sticky Toffee Pudding

Butterscotch sauce and almond flakes

Apple and Cinnamon Crumble

Fresh dairy custard

Steamed Lemon Pudding

Raspberry compote

Chocolate Steamed Pudding

coffee crème anglaise

Forest Fruit Tart

Pouring cream

Warm Red Wine Juniper Poached Pear

Stock syrup, roasted almonds

(£1.50 Supplement)

Cold desserts

Crème Brulee

With shortbread biscuits

(Vanilla, strawberry, raspberry or elderflower)

Chocolate Tart

Orange stock syrup, raspberry coulis

Fresh Fruit Salad

(£1.50 supplement)

Orange Pannacotta

Duo of chocolate sauce

Chefs Selection of Local Cheese

Biscuits, grapes and celery

(£3.85 supplement)

3 course wedding breakfast plus coffee £31.50

Additional items charged as taken

Cold Buffet

Goats Cheese and Roasted Pepper Crostini
Marinated Chicken Drumsticks
Selection of Dim Sums
Homemade Fish Goujons

Open Filled Ciabatta
Smoked Salmon and Cream Cheese,
Tuna, Red Onion and Coriander,
Roast Beef and Horseradish,
Ham, Mustard and Tomato,
Lancashire Cheese and Chutney

Cocktail Sandwiches
Tuna and Sweetcorn
Ham and Tomato
Beef and Horseradish
Savoury Cheese

Hot Buffet

Homemade Chicken Goujons with Garlic Mayonnaise
Toasted Ham and cheese Ciabatta
Bacon Sandwiches
Tortilla Chips and Guacamole
French Fries & Sweet Chilli Mayonnaise
Baked Potatoes
Cajun Spiced Chicken with Lemon Crème Fraiche
Potato Wedges
Lamb Kebab with Mint Yoghurt Dressing
Melon and Parma Ham
Sausage Rolls

Selection of cold meats: honey roasted ham, roast beef and turkey

Please select three salads from the following

Waldorf, Potato and chive, Tomato mozzarella and basil, Coleslaw, Crayfish and pineapple

Select 4 items and salad for £10.50 per person

Additional items charged at £1.95 per item per person

Hot Evening Buffet Items

*Meat and Potato Pie with peas £7.95

*Bacon Rolls, Cheese Toasties and Potato Wedges £7.95

*Traditional Lancashire Hot Pot £7.95

Homemade Lasagne £8.50

Hog Roast (Price on application)