



HOLLAND HALL
WEDDINGS EVENTS CORPORATE

Wow Wedding Offer

**SPECIAL OFFER FOR ALL NEW BOOKINGS
ON REMAINING DATES IN 2024**

**ROMANTIC, CHARISMATIC AND DISTINCTIVE - THE PERFECT VENUE FOR ALL SEASONS.
LET YOUR LOVE STORY UNFOLD AND TAKE ADVANTAGE OF OUR LAST MINUTE AVAILABILITY.**

**HOLLAND HALL WOULD LIKE TO OFFER YOU THE OPPORTUNITY TO CELEBRATE
YOUR WEDDING & RECEPTION WITH US AT A SPECIALLY REDUCED COST -
STARTING FROM £8,500*
THE PRICE INCLUDES EVERYTHING YOU NEED FOR FIFTY GUESTS ATTENDING
THE ENTIRE WEDDING DAY.**



£8,500* FOR 50 DAY & 50 EVENING GUESTS INCLUDES THE FOLLOWING

- GARDEN & TERRACE ROOM HIRE** | including chosen ceremony area if required
- ACCESS TO PRIVATE GARDEN AREA**
- 50 CHAIRS, COVERS & SASHES** | to compliment your chosen scheme
- BUBBLY ARRIVAL DRINK** | for 50
- WHITE TABLE LINEN**
- LINEN NAPKINS**
- CAKE STAND & KNIFE HIRE**
- TOP TABLE DRESSING SWAGS & FINISHES**
- WEDDING BREAKFAST** | three course meal for 50
- A GLASS OF WINE PER ADULT** | during the wedding breakfast
- BUBBLY TOAST TOWER** | for 50
- EVENING CATERING FOR 50** | a choice of hot & cold or street food buffet
- PROFESSIONAL RESIDENT DJ**
- OVERNIGHT STAY** | including breakfast
- COMPLIMENTARY MASTER OF CEREMONIES**
- DEDICATED WEDDING MANAGER**

WEDDING BREAKFAST MENU

SELECT ONE OF THE FOLLOWING STARTERS, MAIN COURSES AND DESSERTS.

STARTERS

- SELECTION OF SEASONAL SOUPS | warm baked rolls, salted butter
CHICKEN LIVER PARFAIT | brioche toast, onion marmalade
SUN DRIED TOMATO AND GOATS CHEESE TART | basil, black olive tapenade (V)
HAM HOCK TERRINE | house piccalilli, baked croutes, apple purée
OAK CURED SMOKED SALMON, POTATO AND DILL SALAD | lemon and caper dressing
LANCASHIRE BLACK PUDDING POTATO CAKE | peppercorn sauce, poached free range egg
SALMON AND DILL FISHCAKE | creamed leeks and spinach, lemon
TOMATO AND MOZZARELLA BRUSCHETTA | torn basil, sauce vierge, aged balsamic glaze (V)
GARSTANG BLUE CHEESE MUSHROOM AND CHIVE TARTLET | petit salad (V)
SMOKED SALMON AND POTATO TART | horseradish mascarpone cream, pea shoot salad
PARMA HAM | buffalo mozzarella, dehydrated tomato, rocket leaf, aged balsamic, parmesan shaving, basil oil

MAINS

- ROAST BREAST OF CHICKEN | spring onion mash potato, leek and pancetta cream, seasonal vegetables
SLOW BRAISED LAMB SHANK | creamed mash potato, braised red cabbage, mint and honey gravy
GLAZED SHIN OF BEEF | bourguignon sauce, potato purée, seasonal vegetables
INDIVIDUAL STEAK AND MUSHROOM PIE | mash potato, rich gravy, seasonal vegetables
ROAST SALMON FILLET | herb butter potatoes, asparagus, citrus butter sauce, cherry tomatoes
PAN ROASTED COD LOIN WRAPPED IN PARMA HAM | spiced tomato sauce, smoked paprika potatoes, tender stem broccoli
CHICKEN, HAM HOCK AND LEEK INDIVIDUAL PIE | mustard sauce, creamy mash, garden vegetables
SLOW BRAISED BEEF BRISKET | horseradish mash, roasted root vegetables, sticky onion gravy, yorkshire pudding
ROAST BREAST OF CHICKEN | sage & onion sausage meat stuffing, pigs in blankets, roast potatoes, chicken gravy, seasonal vegetables
SWEET POTATO AND FETA CHEESE PUFF PASTRY PARCEL | roast potatoes, seasonal vegetables (V)
STICKY ONION, BRIE AND WALNUT FILO PASTRY | spiced tomato fondue, roast potatoes, seasonal vegetables (V)
TOMATO RISOTTO | dried tomatoes, basil oil, crispy goats cheese (V)

DESSERTS

- VANILLA CHEESECAKE | strawberry purée, macerated berries
CHOCOLATE TRUFFLE DELICE | hazelnut praline
STICKY TOFFEE PUDDING | butterscotch sauce, vanilla ice cream (GFA)
VANILLA PANACOTTA | berries, shortbread biscuit, fruit purée
PASSION FRUIT CRÈME BRÛLÉE | sable biscuit, passion fruit syrup
CHOCOLATE AND HAZELNUT SHORTBREAD TORTE | roasted nuts, chantilly cream
APPLE AND CINNAMON CRUMBLE TART | vanilla custard
RASPBERRY FRANGIPANE TART | hot raspberry sauce, raspberry ripple ice cream
INDIVIDUAL LEMON MERINGUE | lemon curd, raspberries, italian meringue
BANOFFEE PIE | individual tart, dulce du late caramel, caramelised banana, chantilly cream, chocolate shavings
CHOCOLATE PROFITEROLES | double chocolate sauce, vanilla cream

STREET FOOD BUFFET MENU

CHOOSE 2 OF THE FOLLOWING OPTIONS, THE TEAM WILL CIRCULATE THE ROOM AND BRING THE FOOD TO YOU AND YOUR GUESTS.
HOT & COLD BUFFET MENU AVAILABLE ON REQUEST.

- HH BURGER | 6oz rump steak burger, beef tomato, saucy relish, monterrey jack cheese, toasted brioche bun
BEER BATTERED FISH AND CHIPS | lemon, tartare sauce basket
SPICY BEEF CHILLI NACHOS | soured cream, jalapeño, guacamole
BUTTERMILK FRIED CHICKEN BURGER | harissa mayonnaise, lettuce, tomato, cheddar cheese, toasted brioche bun
POSH DOGS | thick pork sausage, brioche hot dog bun, mustard, bbq sauce, pulled pork, crispy onions
HALLOUMI AND ROASTED VEGETABLE BURGER (V) | spiced tomato chutney, beef tomato, cheddar cheese, gem lettuce
HOT HOG PULLED PORK | sage and onion stuffing, apple chutney, caramelised onions, warm buttered barm cake
CHICKEN SOUVLAKI | flatbread, yoghurt and mint dressing, kebab salad
SELECTION OF STONE BAKED PIZZAS | SELECT 2 OPTIONS
meat feast | pepperoni | margherita | pulled pork | goats cheese, sticky onion, confit garlic butter
OUR INFAMOUS HAND MADE HOLLAND HALL PIES | mash, proper gravy, mushy peas
SELECTION OF steak & guinness | chicken & ham hock | minted lamb shoulder | cheese & caramelised onion (V)