



Weddings at the Shankly

THE
SHANKLY
HOTEL

All you need is Love

...WE HAVE THE REST.



Twilight WEDDING PACKAGE

ACCESS TO THE ROOM FROM 3PM FOR CEREMONY*

ARRIVAL DRINK

3 CANAPES PER PERSON

TOAST

EVENING STREET BUFFET*

*Access to room from 3pm

*All menus are subject to change sample menus will be provided

WEDDING PACKAGES

BRONZE PACKAGE

GOLD PACKAGE

SILVER PACKAGE

NUMBER OF GUESTS:

Daytime: 80
Evening: 150

Daytime: 80
Evening: 150

Daytime: 80
Evening: 150

PACKAGE INCLUDES:

Designated
Weddings Coordinator

White table and napkin linen

Bronze Drinks & Wedding
Breakfast Package

Classic Buffet

Cake stand and knife

Post Box

Easel

Use of sweet cart

Complimentary Bed and
Breakfast for couple

Menu tasting

Use of PA System

Discounted advance wedding
party bedroom rates

Use of L.O.V.E sign

Designated
Weddings Coordinator

White table and napkin linen

Gold Drinks & Wedding
Breakfast Package

Street Food Buffet

Cake stand and knife

Post Box

Easel

Use of sweet cart

Complimentary Bed and
Breakfast for couple

Menu tasting

Use of PA System

Discounted advance
wedding party bedroom rates

Use of L.O.V.E sign

Designated
Weddings Coordinator

White table and napkin linen

Silver Drinks & Wedding
Breakfast Package

Hot Buffet

Cake stand and knife

Post Box

Easel

Use of sweet cart

Complimentary Bed and
Breakfast for couple

Menu tasting

Use of PA System

Discounted advance wedding
party bedroom rates

Use of L.O.V.E sign

*All prices will increase annually inline with inflation (subject to changes)

*All menus are subject to change sample menus will be provided

CANAPÉ MENU

PRICED PER CANAPÉ

Herb Cured Salmon on a Salt & Pepper Cracker
chive & crème fraîche

Mini Thai Fishcake
mango salsa

Mini Chicken Liver Pâté
plum chutney on toasted brioche

Duck Spring Roll
served with chilli dip

Chicken Satay Skewer
dipping sauce, roasted peanuts, coriander & pickled chillies

Mini Roast Beef & Yorkshire Pudding
onion purée & horseradish mayo

Mushroom & Tarragon Arancini **Ve/ V**
topped with roasted red pepper purée

Chilled Beetroot Gazpacho **Ve/ V**
topped with toasted almonds, pumpkin seeds & chillies

Filled Chocolate Cup
a cherry, vanilla mousse & fresh berries

Vanilla & Raspberry Lollipops
popping candy

GF - Gluten Free | **Ve** - Vegan | **V** - Vegetarian | * - Can be adapted to Gluten Free

*Although we do our absolute best to keep cross-contamination to a minimum, our kitchen is small & there may be small traces of allergens.
Please ask to see our Allergen Directory & make management aware of any severe allergies you may have*

WEDDING BREAKFAST PACKAGES

BRONZE PACKAGE

GOLD PACKAGE

SILVER PACKAGE

STARTER

Choice of Soup from our Selection

Beetroot Carpaccio v
whipped goats cheese, horseradish,
chicory, balsamic glaze & herb oil

Prawn Cocktail gf
pickled cucumber, cherry tomato, gem lettuce,
lemon scented prawns, Marie rose sauce

Pulled Ham Hock Terrine df
piccalilli, watercress, crostini

Choice of Soup from our Selection

Chicken Liver Pâté gf*
red onion chutney, toasted brioche

Smoked Salmon gf*
watercress, lemon & black pepper
crème fraîche

Watermelon & Feta v, ve*, gf*
torched watermelon, feta, mint,
pickled red onion, balsamic glaze

Choice of Soup from our Selection

Beef Carpaccio
blue cheese mousse, candied
walnuts & grapes, chicory

**Warm Goats Cheese &
Caramelised Onion Tart** v
balsamic reduction

Smoked Salmon & Prawn Salad
russian dressing, brown bread blinis

MAIN COURSE

Roasted salmon fillet gf
fondant potato, seasonal vegetables, lemon
butter sauce & crispy capers

Roasted chicken supreme gf, df*
fondant potato, seasonal vegetables,
wholegrain mustard sauce

Slow cooked short rib of beef gf, df*
fondant potato, seasonal vegetables, rich
gravy

Butternut Squash Risotto v, ve*, gf*
roasted butternut squash, rocket, crispy
onions & vegan parmesan

Roasted Chicken Supreme gf
fondant potato, seasonal greens,
pancetta lardons, mushroom &
tarragon sauce

Roasted Cod Loin df
chorizo hash cake greens, paprika oil

Roasted Pork Belly df*, gf*
fondant potato, seasonal greens,
cider sauce, apple purée

**Wild Mushroom &
Potato Gnocchi** v, ve
confit leek, squash velouté,
sage, pine nuts

**Corn Fed Chicken Breast
wrapped in Parma Ham**
dauphinoise potatoes, honey-roast carrots,
seasonal greens, Madeira cream sauce

Roast Fillet of Beef
short rib pithivier, braised red cabbage,
tenderstem broccoli, classic bordelaise sauce

Herb & Pink Peppercorn Crusted Pork Fillet
caramelised apple, creamed kale,
scallion, confit garlic croquettes

Roasted Hake Fillet df*, gf*
clam and broad bean fricassee,
parmentier potato

**Curried Cauliflower,
Lentils & Spinach Pithivier** v, ve, df*
saffron potato, curry sauce

DESSERT

Chocolate Brownie v, ve, gf
chocolate sauce, vanilla ice cream

Classic Eton Mess

Sticky toffee pudding v
toffee sauce, vanilla ice cream

**White chocolate &
raspberry cheesecake** gf*
with berry coulis

Vanilla & Orange Cheesecake
honeycomb, fruit purée

Rich Chocolate Sacha Torte
dark chocolate sauce

Warm Apple Crumble Tart
vanilla anglaise

Rum & Cinnamon Baked Pineapple v, ve
chocolate dipping sauce

Salted Caramel & Chocolate Tart v, ve, gf
berry coulis and vegan ice cream

White Chocolate Bavaois gf
mango and passion fruit glaze

Lemon Tart
torch soft meringue

Classic Cheeseboard
with additional garnish & port

SOUP SELECTION

v, ve, gf*

Cream of Vegetable v herb croutons / **Carrot & Coriander Soup** crème fraîche / **Cream of Leek & Potato Soup** crispy onions /
Mushroom & Tarragon Soup truffle oil / **Tomato & Roasted Red Pepper Soup** crème fraîche / **Sweet Potato & Chilli Soup** crispy onions

gf - Gluten Free | ve - Vegan | v - Vegetarian | df - Dairy Free | * - Can be adapted

Although we do our absolute best to keep cross-contamination to a minimum, our kitchen is small & there may be small traces of allergens.
Please ask to see our Allergen Directory & make management aware of any severe allergies you may have

BUFFET MENU

BUFFETS

BRONZE	GOLD	SILVER
Your choice of sandwich, PLUS... Shankly Salad Red Cabbage Slaw New Potato with Spring Onion Seasoned Potato Wedges Homemade Sausage Roll	Cheesy Nachos Dirty Fries New Potato & Spring Onion Shankly Salad Hot Dog Salt & Pepper Chicken Wrap Asian Slaw Bang Bang Cauliflower Pulled Pork Slider	CLASSIC BUFFET + ONE hot dish: Scouse pickled red cabbage, crusty cob Thai Green Chicken Curry rice, chota naan Pulled Beef Chilli with Rice Classic Fish Pie (£1 supp. per person) Lancashire Hot Pot (£1 supp. per person)

SANDWICH SELECTION

Avocado, Wild Rice & Hummus Wrap	Classic Egg & Cress	Roast Beef & Mustard	Tuna & Red Onion
-------------------------------------	------------------------	-------------------------	---------------------

VEGAN MENU

Superfood Salad Bowl kale, spinach, sweet potato, quinoa broccoli, chickpeas Flame Roasted Peppers stuffed with wild rice, garlic & black bean	Handmade Sausage Rolls farmhouse chutney Traditional New Potato Salad chives & spring onion Mini Beetroot, Quinoa & Smoked Applewood Sliders	Thai Noodle Salad (N) with peanuts & coriander Spiced Wedges selection of dips Feta, Vine Tomato, Hummus & Pomegranate Wrap	Five Bean Chilli Corn Carne mexican rice Spiced Chickpea & Avocado Mini Kebabs topped with a tomato salsa Shankly House Salad
--	---	--	--

LATE-NIGHT SNACKS

Bacon on a Fresh Floured Bap
served with a selection of dips

GF - Gluten Free | Ve - Vegan | V - Vegetarian | * - Can be adapted to Gluten Free

Although we do our absolute best to keep cross-contamination to a minimum, our kitchen is small & there may be small traces of allergens.
Please ask to see our Allergen Directory & make management aware of any severe allergies you may have

DRINKS PACKAGES

BRONZE ARRIVAL Glass of Prosecco OR Bottle of Sol MEAL Half Bottle of Wine Vina Elena Airen or Vina Elena Tempranillo (per person) TOAST Glass of Prosecco	GOLD ARRIVAL Glass of Champagne OR Bottled Beer OR Cider MEAL Half Bottle of Wine Pinot Grigio or Sauvignon Blanc or Cabernet Sauvignon or Shiraz or Pinot Grigio Rosé (per person) TOAST Glass of Champagne	SILVER ARRIVAL Bellini Cocktail OR Bottled Beer MEAL Half Bottle of Wine Chardonnay or Chenin Blanc or Merlot or Pinot Noir or Tempranillo Rosé (per person) TOAST Glass of Prosecco
---	---	---

6 x Bottles of Prosecco £200	6 x Bottle of Wine Pinot Grigio / Chenin Blanc / Merlot / Pinot Noir / Tempranillo Rosé £150	6 x Bottle of Veuve Clicquot £500
10 x Bottle of Non-Alcoholic Beer Bucket of Heineken £40	2 Litre Pitchers of Draught Beer Poretti / Estrella / Somersby / Stonewall / Guinness £22.50	10 x Bottle of Beer Bucket of Tiger / Heineken / Sol £50

Bottle of Spirit Eristoff / Tanqueray / Bacardi / Jack Daniels £115
--

+ ADD SOFT DRINK
2 Litre Pitcher
Pepsi Max / Lemonade / Tonic / Orange, Cranberry or
Apple Juice
£25

+ UPGRADE SPIRIT
AU flavours / Woodford's Reserve /
Whitley Neill Pink Gin /
Bacardi Black / Bacardi Spiced
£25

0151 459 3383

Select "Option 1"

eden@shanklyhotel.com

THE
SHANKLY
HOTEL