



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

Daytime: 80
Evening: 150

GOLD PACKAGE

NUMBER OF GUESTS:

Daytime: 80
Evening: 150

SILVER PACKAGE

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 utmost to take allergens into account, we cannot be held responsible for any severe allergic reactions or other health issues caused by our products.

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 leeks /
Mushroom & Tarragon Soup truffle oil / **Tomato & Roasted Red Pepper Soup** crème fraîche / **Leek, Sweet Potato & Chilli Soup** crispy leeks

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

Your choice of sandwich,
PLUS...

Shankly Salad

Red Cabbage Slaw

New Potato with Spring Onion

Seasoned Potato Wedges

Homemade Sausage Roll

GOLD

Cheesy Nachos

Dirty Fries

New Potato & Spring
Onion Shankly Salad

Hot Dog

Salt & Pepper Chicken Wrap

Asian Slaw

Bang Bang Cauliflower

Pulled Pork Slider

SILVER

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

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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
Porette / 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"

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