Weddings at the Shankly

THE
SHANKLY
HOTEL

All you need is Love

...WE HAVE THE REST.

THE SHANKLY HOTEL
Stay Colourful

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

THE SHANKLY HOTEL
Stay Colourful

NUMBER OF GUESTS:

BRONZE PACKAGE	GOLD PACKAGE	SILVER PACKAGE
Daytime: 80 Evening: 150	Daytime: 80 Evening: 150	Daytime: 80 Evening: 150

PACKAGE INCLUDES:

BRONZE PACKAGE	GOLD PACKAGE	SILVER PACKAGE
Designated Weddings Coordinator	Designated Weddings Coordinator	Designated Weddings Coordinator
White table and napkin linen	White table and napkin linen	White table and napkin linen
Bronze Drinks & Wedding Breakfast Package	Gold Drinks & Wedding Breakfast Package	Silver Drinks & Wedding Breakfast Package
Classic Buffet	Street Food Buffet	Hot Buffet
Cake stand and knife	Cake stand and knife	Cake stand and knife
Post Box	Post Box	Post Box
Easel	Easel	Easel
Use of sweet cart	Use of sweet cart	Use of sweet cart
Complimentary Bed and Breakfast for couple	Complimentary Bed and Breakfast for couple	Complimentary Bed and Breakfast for couple
Menu tasting	Menu tasting	Menu tasting
Use of PA System	Use of PA System	Use of PA System
Discounted advance wedding party bedroom rates	Discounted advance wedding party bedroom rates	Discounted advance wedding party bedroom rates
Use of L.O.V.E sign	Use of L.O.V.E sign	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

THE SHANKLY HOTEL
Stay Colourful

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
red onion 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 Arincini 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

THE SHANKLY HOTEL
Stay Colourful

BRONZE 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
smooth piccalilli, watercress, mini white loaf

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 pressed beef shin gf, df*
fondant potato, seasonal vegetables, rich gravy

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

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

GOLD PACKAGE

STARTER

Choice of Soup from our Selection

Chicken Liver Pâté gf*
red onion chutney, toasted mini loaf

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

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

MAIN COURSE

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

DESSERT

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

SILVER PACKAGE

STARTER

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

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

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

White Chocolate Bavarois 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 fraiche / **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

THE SHANKLY HOTEL
Stay Colourful

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

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

THE SHANKLY HOTEL
Stay Colourful

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