

Your Wedding Day




THORNTON HALL
HOTEL & SPA
★★★★



The Perfect Venue...

FOUR STAR PERFECTION FOR YOUR SPECIAL DAY

Situated in beautiful gardens in the heart of the Wirral countryside, Thornton Hall provides the perfect venue for a happy and memorable occasion. Being just a short distance from junction 4 of the M53, and only 20 minutes from Liverpool and Chester, makes it conveniently located, too.

Our experienced team is here to make your day special. Our Wedding Co-ordinator will ensure you are looked after from the minute you enquire.

Throughout our brochure we have tried to provide as much choice and information as possible to help you make your decision, and, for that special touch, our ultimate upgrades.





THE TORINTONE SUITE

Our largest suite, it is completely self-contained, with its own separate entrance, private bar and beautiful orangery overlooking the gardens. Breaking down into separate rooms as required by your numbers, it can accommodate up to 400 (day) and 500 (evening).

THE PULFORD SUITE

The suite has a private bar and verandah overlooking the gardens. Sweeping steps down to the patio make a lovely setting for photographs. The room caters for up to 120 (day) and 200 (evening).

THE LAWNS SUITE

Part of the original 19th century house, this suite offers elegant surroundings with features such as the ornate leather ceiling inlaid with mother of pearl, oak panelling and a beautiful verandah overlooking our landscaped gardens. This room caters for up to 64 (day) and 120 (evening).

THE OAK ROOM

This oak panelled room with its inglenook fireplace is part of the original hall. It is perfect for an intimate day wedding, seating up to 24 people around a beautiful oval table.

GARDEN PAGODA

The bride and groom and up to 18 guests can share the ceremony inside our pagoda, while others may sit or stand informally outside, able to hear the ceremony by way of the discreet outdoor sound system.

CIVIL CEREMONIES

All our suites are licensed – as is our Garden Pagoda.

THE ULTIMATE

Add that little extra ...

Look out for the finest upgrade options listed throughout our brochure

Bon Appetit . . .

... TO A REALLY TASTY WELCOME



BRIAN HERON

"I am delighted to be leading such a creative, enthusiastic and award winning team having recently been awarded two AA rosettes. My wedding and function menus are really important to me and reflect my style of cooking – modern English with French influences. You can choose from a formal wedding breakfast or a more informal carved buffet – whatever you choose my team will prepare it with great care. Despite the wide choice we offer, I am always happy to discuss with you alternative or extra dishes, perhaps with a season in mind. I have included more vegetable and potato options for your main courses; these can be tailored to your choice of dish if you wish, as part of our ultimate theme."

RECEPTION DRINKS

Sherry (Dry, Medium, Sweet)	£3.25
Bucks Fizz (Classic Orange Juice & Sparkling Wine)	£4.80
Bucks Fizz (with Champagne)	£7.25
Pimms No. 1 (with Lemonade, Mint & Cucumber)	£4.25
Mulled Wine	£4.25
Summer Punch	
(Cointreau, Sparkling Wine & Orange Juice)	£4.35
Sparkling Wine (Method Traditionelle)	£4.85
Bellini	£4.80
House Wine (Red or White)	£4.15
Kir Royale (Champagne & Crème de Cassis)	£7.45
House Champagne	£7.45

CHILDREN'S SELECTION

Jug of Orange Juice	£8.60
Glass of Lemonade or Coke	£1.70
Luxury Children's Fruit Cocktail	£2.25

ULTIMATE RECEPTION DRINKS

VODKA MARTINI

Served the traditional method, stirred with ice & strained over a pimento-stuffed olive

£7.85

CHAMPAGNE COCKTAIL

Made with Courvoisier cognac & a zippy Brut Champagne

£9.95

Laurent-Perrier Rosé

£16.70

Cuvee Dom Perignon 1998

£34.10

Guidelines

Wine is served in 175ml glasses, giving approximately four glasses per bottle. As a general guide, we would recommend the following:

Reception Drinks – two glasses per person, Wine with Meal – half a bottle per person, Toast – one glass per person.

We cannot guarantee that the meals on these menus do not contain nuts or nut derivatives. We do not knowingly supply dishes that contain any GM ingredients. Fish products may contain bones.

CHEF'S SELECTION CANAPÉS

Chef's selection £20.50 per tray

Approximately 25 canapés per tray, the selection may include:

Smoked Salmon & Prawn Quiche with Caviar

Selection of Dim Sum

Chicken, Bacon & Tarragon Mousse with Roasted Figs

Marinated Black Olive & Chive Choux Buns

HOT CANAPÉS

Chef's selection of hot savoury canapés from around the Globe £17.75 per tray

Approximately 25 canapés per tray, the selection may include:

Tandoori Chicken Kebab

Olive Mini Pizza

Croque Monsieur

Wild Mushroom Mini Quiche

COLD CANAPÉS

Chef's choice selection £13.60 per tray

Approximately 25 canapés per tray, the selection may include:

Cream Cheese & Chive on a Toasted Croute

Prune & Chicken Liver Paté in a Pastry Shell

Smoked Salmon & Trout Mousse with

Horseradish Cream

ULTIMATE CANAPÉS

£28.95 per tray

25 Canapés per tray

Mediterranean Prawns,
Sesame Seed (served hot)

Bieneto

Scotch Quail Eggs (served hot)

Smoked Salmon Rondels, Avruga Caviar

Fresh Fuit Kebabs (served hot)

Cheshire Air Dried Ham & Asparagus

Sushi

Vegetable Samosas (served hot)



The items listed are just a small sample of our Chef's selection, he would be delighted to discuss your specific requirements.

THE COSTS THROUGHOUT THIS BROCHURE ARE FOR 2010 AND MAY BE SUBJECT TO CHANGE.

Dinner

A MEAL FIT FOR CELEBRATION

STARTERS

Segments of Melon, Seasonal Fruits	£6.60
Warm Pear & Stilton Tart, Red Onion Compote	£6.60
Smoked Salmon Parcel filled with Prawns in Marie Rose Sauce	£7.40
Pressed Chicken Breast & Red Pepper wrapped in Smoked Bacon	£7.40
Potted Duck Terrine, Apple & Fig Chutney	£7.40
Assiette of Smoked Fish (Salmon, Mackerel, Trout), Lemon Crème Fraiche	£7.40
Warm Pavé of Salmon with Herb Crust served on Potato & Spring Onion Salad	£7.20
Avocado & Wild Mushroom Salad, Lemon & Black Pepper Dressing	£7.20

SOUPS

Classic French Onion Soup, Gruyère Cheese Croute	£5.95
Roast Plum Tomato & Orange Soup	£5.90
Cream of Leek & Potato Soup	£5.90
Classic Irish Vegetable Broth, Chopped Parsley	£5.80
Cream of Mushroom Soup, Truffle & Chervil Crème Fraiche	£5.85
Broccoli & Stilton Soup, Herb Croutons	£5.60

SORBETS & WATER ICES

Lemon & Lime	£2.65
Pink Grapefruit	£2.65
Blackcurrant & Kirsch	£3.00
Champagne	£3.00

FISH DISHES

Pan Seared Fillet of Salmon with Chive & Vermouth Cream Sauce & Buttered Prawns	£19.00
Pan Fried Fillet of Monkfish served with Roasted Mediterranean Vegetables, Tomato Fondue	£19.40
Grilled Seabass served with Asparagus Spears, Spinach & Café de Paris Butter	£19.90
Baked Cod Fillet with Herb Crust, Thermidor Sauce	£19.00

MAIN COURSES

Breast of Goosenagh Duck scented with Five Spice Compote of Plums, Madeira & Shallot Sauce	£20.25
Roast Fillet of Scotch Beef Ragout of Weekland Mushrooms, Shallots & Tomatoes	£24.90

Roast Rump of Local Lamb Redcurrant & Port Wine Sauce	£19.40
Roast Loin of Cheshire Pork with Crackling Sage & Onion Stuffing	£19.40
Loin of Venison, Root Vegetables Shallot & Mushroom Duxcell wrapped in Puff Pastry	£19.40
Escalope of Goosenagh Turkey Shallot & Mushroom Cream Sauce	£19.40
Roast Sirloin of Welsh Beef Yorkshire Pudding, Red Wine Pan Juices	£20.45
Pan Fried Chicken Breast wrapped in Smoked Bacon Oyster Mushrooms & Thyme Jus	£19.40
Breast of Chicken filled with Bell Pepper & Tarragon Mousse	£19.40

VEGETARIAN

Terrine of Mediterranean Vegetables served with Parsnip Crisps & Tomato & Basil Sauce	£17.70
Greek Cheese, Asparagus Spears & Red Pepper Tart with Hollandaise Sauce	£17.70
Roast Bell Peppers with Moroccan Spiced Cous Cous with a Green Tomato Chutney	£17.70
Ricotta & Spinach served with Watercress, Thyme & Lemon Cream Sauce & Purple Broccoli	£17.70

ULTIMATE POTATOES & VEGETABLES

All dishes are served with Fondant Potatoes and Panache of Vegetables as standard, if you wish to have different Vegetables or Potatoes you can make a choice from our Ultimate Selection below at an additional cost of £1.30 per person for Potatoes and £1.30 per person for Vegetables.

POTATOES

Dauphinoise	<i>Ideal with fish, meat, chicken</i>
Boulangère	<i>Ideal with lamb, duck, beef, chicken</i>
Duchesse	<i>Ideal with fish, chicken</i>
Pominter	<i>Ideal with all dishes</i>

FUNCTION VEGETABLES

Roasted Root Vegetables	<i>Ideal with meat dishes, chicken</i>
Buttered Asparagus	<i>Ideal with lamb, fish, chicken</i>
Cauliflower Mornay	<i>Ideal with all dishes</i>
Ratatouille	<i>Ideal with all dishes</i>
Braised Savoy Cabbage	<i>Ideal with pork dishes</i>





Not Just Desserts

INDULGE IN SWEET DELIGHT

HOME MADE DESSERTS

Passion Fruit Cheesecake	£5.85
Crème Brulée Grand Marnier or Heather Honey & Blueberry	£6.25
Individual Warm Apple Crumble with Crème Anglaise	£5.85
Classic Lemon Tart	£5.85
Trio Chocolate Mousse, Dark & White Chocolate Sauce	£5.85
Fresh Fruit Pavlova, Dark Chocolate Sauce	£5.85
Assiette of Desserts – Cheesecake, Trio of Chocolate, Fresh Fruit Pavlova	£6.15
Sticky Toffee Sponge, Caramel Sauce	£6.05
Pear & Almond Tart, Vanilla Ice Cream	£5.85
Bucks Fizz Teardrop with Peppered Strawberries	£6.55

Desserts can be served with an artistic 'sprinkling' to match your colour scheme.



CHEESE

Platter of Cheese per Table (of 10) served with Chilled Grapes & Celery	
English Cheeses	£56.20
Continental Cheeses	£56.20

COFFEE

Thornton Hall's Own Blend of Coffee with Mints	£2.80
Thornton Hall's Own Blend of Coffee with Petit Fours	£3.70

ULTIMATE DESSERTS

Iced Grand Marniere Souffle	£9.40
Chocolate Truffle layered with Griottine Cherries	£9.70

ULTIMATE DESSERT WINES

125ml glasses	
Brown Brothers Orange Muscat de Flora	£4.90
Quarts de Chauve Domaine des Forges	£7.20

Exclusively Carved Buffets

HELP YOURSELF TO OUR DELICIOUS CREATIONS

CELEBRATION BUFFET

Starters (Choose the same for all guests)

Carrot & Coriander Soup

or

Rosette of Melon & Mango Terrine

or

Chicken Liver Parfait

Meats Carved at the Buffet by our Chef

Sugar Baked Ham

Roast Turkey

Hot Roast Sirloin of Beef

Panache of Vegetables & Roasted Potatoes

Fish Platter

Whole Dressed Salmon

Prawns & Smoked Trout

Mackerel & Halibut

Boiled New Potatoes

Selection of Five Salads, Specially Prepared by our Chef

Coleslaw

Roast Vegetable Pasta Salad

Waldorf Salad

Tomato & Red Onion Salad

Mixed Leaf Salad

Selection of Desserts

Profiteroles served with Baileys Ice Cream

Passion Fruit Cheesecake

Raspberry Mousse served with Fresh Cream

Lemon Tart with Bitter Orange Syrup & Poppy Seed Crème Fraiche

Thornton Hall's Own Blend of Coffee with Petit Fours

£41.95

GALA BUFFET

Choice of Hot Dishes

Roast Pork with Cabbage

Beef Stroganoff with Braised Saffron Rice

or

Roast Beef with Yorkshire Pudding

Chicken Fricassee with Braised Saffron Rice

or

Roast Beef with Baby Onions & Mushrooms

Penne Pasta with Roasted Vegetables

Panache of Vegetables & Roasted Potatoes

Selection of Cold Meats & Assortment of Fish

Turkey Breast, Beef, Honey Baked Ham, Smoked Meats, Prawns,

Smoked Mackerel & Trout, Smoked Salmon

Selection of Five Salads, Specially Prepared by our Chef

Coleslaw

Roast Vegetable Pasta Salad

Waldorf Salad

Tomato & Red Onion Salad

Mixed Leaf Salad

Choice of one Dessert

Trio of Chocolate Mousse with White Chocolate Sauce

Classic Lemon Tart with Bitter Orange Syrup

Fresh Fruit Pavlova with Vanilla Ice Cream

Platter of Cheese with Chilled Grapes

Thornton Hall's Own Blend of Coffee with Petit Fours

£34.65

Minimum 30 guests required.





Evening Buffets

EAT, DRINK & CELEBRATE ...

THORNTON BUFFET ONE - £15.65

Freshly Cut Sandwiches on White and Brown Bloomer

Filled with:

Egg Mayonnaise & Cress
Roast Beef, Tomato & Horseradish
Cheddar Cheese & Shallot Onions
Prawn Marie Rose
Baked Ham & English Mustard
Roast Turkey & Cranberry

Baked Jacket Potato Wedges with Cajun Seasoning & Sour Cream

Grilled Minced Welsh Lamb
Brochettes with Mint Yoghurt Dip

Vegetable Quiche

Plain or Mild Thai Drumsticks

Fresh Salmon Kebabs

Salad Bowl

THORNTON BUFFET TWO - £19.85

Honey Roast Ham filled Malted Buns

Egg Mayonnaise Finger Rolls

Prawns & Smoked Salmon on

Brown Bloomer

Roast Beef, Onion, Rocket &

Horseradish on Focaccia Bread

Gala & Pork Pies

Lemon Chicken Thighs

Baked Jacket Potato Wedges with

Cajun Seasoning & Sour Cream

Goujons of Plaice with Tartare Sauce

Authentic Indian Platter (Samosa,

Onion Bhaji & Chicken Pakora)

Two Salads

THORNTON BUFFET THREE - £22.55

Selection of Open & Closed Sandwiches on White & Multigrain Bloomer, Malted Buns, Focaccia & Finger Rolls

Filled with:

Egg Mayonnaise & Cress
Roast Beef, Tomato & Horseradish
Cheddar Cheese & Shallot Onions
Prawn Marie Rose
Baked Ham & English Mustard
Roast Turkey & Cranberry

Baked Jacket Potato Wedges with Cajun Seasoning & Sour Cream

Grilled Minced Welsh Lamb
Brochettes with Mint Yoghurt Dip

Cheese & Leek Quiche

Plain or Mild Thai Drumsticks

Fresh Salmon Kebabs

Slow Cooked Barbeque Ribs

English Pork Pies

Stone Baked Pizza Fingers

Two Salads

THORNTON BUFFET FOUR - £26.20

Selection of Sliced Meats to include: Ham, Beef, Turkey, Pork

Selection of breads to include: Bloomer, Ciabatta, Focaccia & Rolls
Seafood Platter

Selection of Salads to include:

Potato Salad
Coleslaw
Roast Vegetable Pasta Salad
Waldorf Salad
Tomato & Red Onion Salad
Mixed Leaf Salad

Gala & Pork Pies

Lemon Chicken Thighs

Canapé Tapas Pastries

Vegetable Quiche

Selection of Desserts

ULTIMATE BUFFET

Open Sandwiches on various breads

Filled with:

Duck Liver Parfait with Pickled Walnuts

King Prawns & Gem Lettuce

Organic Smoked Salmon & Avruga Caviar

Peppered Fillet of Welsh Black Beef, Cooked Pink

Egg & Sukura Cress

Marinated Chicken Fillet with a Fresh Brioche Crumb, Lightly Fried

Mediterranean Prawns on Ice

Freshly Shucked Oysters

Crispy Salmon Brochettes

Warm Racks of Lamb, Carved to Order

Platter of Duck (Balantine of Duck, Tea Smoked Duck Breast, Confit of Duck)

Carpaccio of Beef with Cipriani Sauce

Selection of Four Salads

Passion Fruit Tart

Chocolate Platter From Around the World Estate Chocolates

Selection of Seasonal Desserts

£38.75

Ice Sculptures from £120

BUFFET EXTRAS

Curry & Rice with Naan Breads (Thai Green or Rogan Josh) - £2.95

Chilli & Rice with Garlic Bread - £2.95

LATE NIGHT BITES

In addition to buffet earlier in the evening

Cones of Chips with Fish Goujons or Chicken Goujons - £7.95

Bacon Baps - £4.95 Add an Egg for an extra 75p

Sausage Baps - £4.95 Add an Egg for an extra 75p

Full English Breakfast - £12.95



Make Yourself Comfortable



On confirmation of your wedding, an allocation of 10 Club bedrooms at a special wedding rate will be made.

You will be sent 10 cards to pass to your guests, which they should complete and return direct to the hotel. Rates for additional accommodation requirements will be confirmed at the time of their booking.

If you need more than the 10 bedroom allocation, we suggest you book them as soon as possible.

You also need to book your Bridal Room when you confirm your wedding. We have a variety of room styles to choose from including our Club and Executive rooms, or our Ultimate Upgrade rooms.

ULTIMATE UPGRADE

The Penthouse Suite, The Studio & Character Rooms

For further information and pricing please contact your Wedding Co-ordinator.

Indulge a Little...

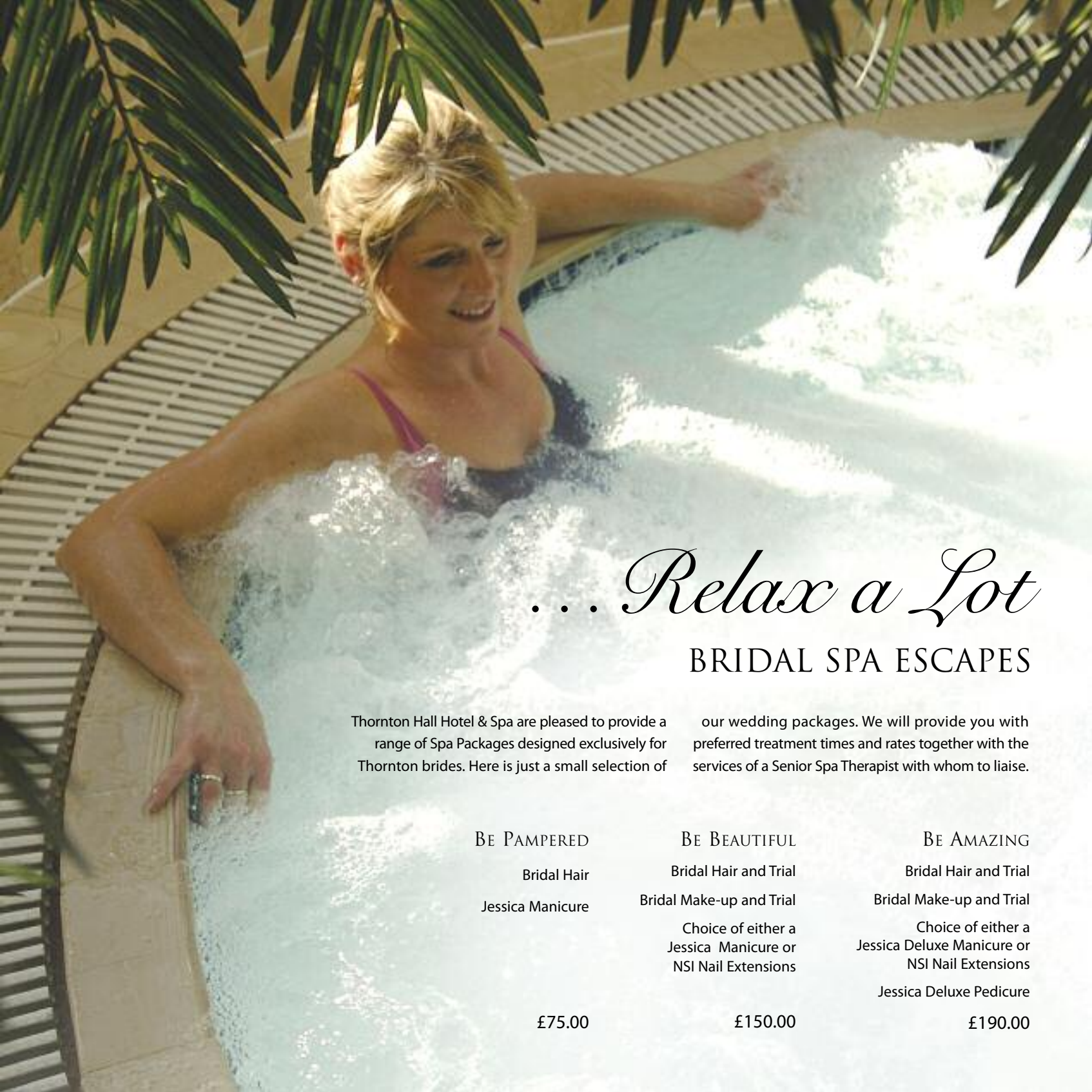


Soothe away the stresses and strains of everyday life and prepare for your special day – relax and indulge in our superbly appointed spas. We have a wide range of treatments and therapies designed to transform and rejuvenate you for that memorable occasion.

You can enjoy the relaxing atmosphere of The Spa with your partner before or after the celebrations.

We can also provide a range of packages including hen party days and nights – just ask for details or visit thorntonhallspa.com





... Relax a Lot

BRIDAL SPA ESCAPES

Thornton Hall Hotel & Spa are pleased to provide a range of Spa Packages designed exclusively for Thornton brides. Here is just a small selection of

our wedding packages. We will provide you with preferred treatment times and rates together with the services of a Senior Spa Therapist with whom to liaise.

BE PAMPERED

Bridal Hair

Jessica Manicure

£75.00

BE BEAUTIFUL

Bridal Hair and Trial

Bridal Make-up and Trial

Choice of either a Jessica Manicure or NSI Nail Extensions

£150.00

BE AMAZING

Bridal Hair and Trial

Bridal Make-up and Trial

Choice of either a Jessica Deluxe Manicure or NSI Nail Extensions

Jessica Deluxe Pedicure

£190.00

Find Your Sparkle ...



Our Clinical Spa offers a wide range of therapies, from simple relaxation and skin care to more permanent treatments.

Nestled in the hotel's grounds, The Lodge Clinical Spa is a discreet, luxurious and comfortable environment to welcome and reassure you. Here you can indulge yourself, devoting time to turning back the clock, stopping the invasion and stresses of daily life – a time just for you.

The Lodge Clinical Spa is registered by the Healthcare Commission. All our treatments are

administered by qualified practitioners – GPs, nurses and highly-trained professionals to ensure safe, effective and lasting results.

We can provide tailored therapy packages and treatment courses for individuals, couples or groups. You can also book The Lodge exclusively, perhaps the day before your wedding, where you can enjoy a choice of treatments with champagne and canapés being served. The ultimate indulgence before your big day – just ask for details or visit lodgespa.co.uk

The logo for The Lodge Clinical Spa, featuring a stylized green swirl above the text 'the lodge' in a lowercase, sans-serif font, with 'CLINICAL SPA' in a smaller, uppercase font below it.

Registered by the
The logo for the Healthcare Commission, featuring a red stylized 'H' shape.

The logo for the First British Beauty & Spa Awards, featuring a stylized figure holding a trophy.

Hen Parties with Style ...

HEN SPA EXPERIENCE

Imagine a place where you and your hens can escape the pressure of everyday life... an idyllic sanctuary where you can relax, rejuvenate and rebalance your mind, body and soul!

This is a truly marvellous spa experience in a luxurious location; you and your hens will be pampered like stars and feel completely revived by the end of the day.

The perfect blend of calming relaxation and lavish grooming treatments will help to unwind, destress and prepare you for the big day.

Begin the day with light refreshments in our Times Brasserie followed by a 1 hour 30 minute spa package including a mini facial, back, neck and shoulder massage, finishing with either an express manicure or express pedicure. Meet together for a delicious light lunch in our Times Brasserie.

Also included in this package is full use of our leisure facilities including swimming pool, steam room, Jacuzzi, sauna and gym.



Booking Your Special Day

Once the date and time have been discussed and agreed with your Wedding Co-ordinator, you are ready to make your booking. A letter outlining the details of the booking will be sent to you, along with our Terms and Conditions. A deposit of £500 and returning your signed Terms and Conditions are required to confirm your booking.

INTERIM DETAILS

Interim payments are required (please see Terms and Conditions) with full payment due 14 days before the 'big day'.

FINAL DETAILS

Approximately ten weeks before the day, you will be sent a 'final details' form to complete (as far as possible) in preparation for your 'final details' appointment.

Your Wedding Co-ordinator will arrange this appointment with you four to six weeks prior to your wedding day. The meeting will take approximately an hour and a half, discussing your complete day, including those personal touches specific to your requirements.

INCLUDED IN YOUR WEDDING

Room hire (subject to minimum numbers)
White table linen with a choice of linen napkin colours
Red carpet for your arrival
Personalised menu cards
Use of wedding cake stand and knife
Wedding Host to act as Toastmaster throughout the day

CHARGES

Civil Ceremony	£450
Room hire – included once minimum numbers are reached, additional room hire charges will be discussed with your Wedding Co-ordinator	
Disco	£295
Coloured linen base cloths (per table)	£3.10
Coloured linen slip cloths (per table)	£2.25
Fireworks hosting fee	£100
Chair covers and bows (per chair)	£3.50





THORNTON HALL
HOTEL & SPA

★★★★



Diamond Events

Your Perfect Wedding Partner



MAKE YOUR
SPECIAL DAY
COMPLETELY
UNIQUE . . .



- *Unique individual service*
- *Tailor-made to make your day extra special*
- *Allows you to enjoy a stress free wedding experience*
- *For a small fee you can enjoy exclusive discounts, packages from £500, guaranteed to save you money*



For a small fee you can save money on the very best local suppliers, from flowers to cakes, and the rings to the honeymoon.

Our specialist wedding planning service will be at your side from the moment you book up to and including your day. We will be in constant contact helping to arrange all aspects of your special day,

not just the venue. We have arranged some fantastic discounts and added value with the very best suppliers. Our packages are designed around your dream, and begin with a no obligation consultation.

There are three packages tailored to suit the level of planning you would like us to undertake for your wedding.

THE DIAMOND

Wedding support and supplier assistance

This is the base package ensuring you get value for money and potentially save more than the fee with the supplier rates we have negotiated.

- Detailed consultation
- Source suppliers
- Manage suppliers
- Bespoke menu selection
- Menu tasting

THE SPARKLER

Wedding organisation and finishing touches

This package includes arranging the theme of the table and room decorations **together with the base of the Diamond Package.**

- Detailed consultation
- Present two possible themes for your day
- Implement chosen theme
- Source suppliers
- Manage suppliers
- Bespoke menu selection
- Menu tasting

THE SOLITAIRE

Full wedding planning and co-ordination service

This package forms the ultimate in wedding planning, and includes the Diamond and Sparkler packages plus the items below.

- Total management of every aspect of your wedding
- Support and advice at every stage from the moment you book
- Tailor-made to ensure your day is unique

For a no-obligation consultation where we can sit down, talk about how we can make your special day sparkle and save you money contact our Wedding Planning team on 0151 353 3703 or email: diamondevents@thorntonhallhotel.com

Diamond Events – Your perfect wedding partner



...FOR THE ULTIMATE WEDDING



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