

*Private Dining
& Events*

THORNTON HALL
HOTEL & SPA
★★★★

Your Event

Whether you are planning a special occasion, a charity event or a school prom, our Event Co-ordinators can help you create the perfect event.

We have several suites suitable for any occasion from 2 to 500 guests. We specialise in creating tailor-made events that suit your requirements. Our aim is to ensure a smooth and professional service from the moment you contact us.

We have our own venue dressing service, Tailored Occasions, meaning our team can dress your room, theme your event and provide items such as casino tables and a selfie mirror. Those little touches make the memories.

If you are a charity we always help with raffle or auction items and offer as much support as we can.

One of the most important parts of your event will be the menu. Our Executive Chef is only too pleased to get involved in helping you decide what dishes will work best for your event. We have included the most popular set menus at different price points for you to consider we can of course create a bespoke menu just for you.

We can arrange a complete overall package price including reception drinks, canapes, wines, cheese etc.

Included for all events are the following:

- Room Hire
- White table linen and napkins
- Red carpet for your guests arrival
 - Personalised menu cards
 - Dance floor
- Use of cake stand and knife if required
- An Event Manager who will co-ordinate your event

*For more information please contact our sales team on 01513533716
or email sales@thorntonhallhotel.com*

Reception Drinks

We have included some of the most popular reception drinks but we have much more to offer. From exotic cocktails to a special drink to compliment your colour scheme. Perhaps a seasonal drink or, for a more informal touch, bottles of beer served in crushed ice?

Pimms No 1 £8.50

(Mixed with lemonade and finished with fresh orange, strawberry, cucumber and mint)

Summer Punch *(made with your favourite spirit)* £8.50

Peach Bellini *(peach schnapps, sparkling wine finished with a raspberry)* £8.50

Martini Cocktail *(gin & dry vermouth)* £8.50

Cosmopolitan *(vodka, peach schnapps, orange & cranberry juice)* £8.50

Sparkling Wine *(white, rose)* £7.85

Joseph Perrier Brut Champagne £12

House Wine *(white, red, rose)* £7.50

Bottled Beers £5.50

(Served in ice buckets)

Guidelines

Wine is served in 175ml glasses, giving 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.

Canapes

Delight your guests with some mouth-watering canapés to compliment their reception drinks. We have included our most popular choices.

Nibbles

Swiss cheese gougère
Olive pastry straws
Curried almonds
Smoked paprika popcorn
£20 Per tray

Hot

Croque monsieur
Goat's cheese & rocket pizza
Chicken satay
Duck spring rolls, hoi sin sauce
£25 Per tray

Cold

Smoked salmon blinis, dill crème fraiche
Asparagus wrapped in Parma ham
Confit chicken, fig jam
Feta cheese & olive croustade
£22 Per tray

Traditional

Roast beef & Yorkshire pudding
Shepherd's pie
Fish & chips
Sausage & mash
£30 Per tray

Strawberries

White, dark & milk chocolate
Coated strawberries
£25 Per tray

*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.
Please inform us of any dietary or allergen requirements at time of booking*

Menu 1

£35

(Monday to Thursday £30)

Starter

Freshly prepared soup of the day, crusty sourdough bread.

Duck liver parfait, toasted brioche, plum chutney.

Smoked haddock fishcake, chowder sauce, poached hens egg.

Main Course

Local chicken breast, fondant potato, truffle creamed leeks, chicken jus.

Pan roast cod loin, chorizo and white bean cassoulet.

Butternut squash and potato tagine, braised rice, flatbread.

Dessert

Sticky toffee pudding, butterscotch sauce, Cornish clotted cream.

Warm chocolate brownie, Baileys chocolate sauce, vanilla ice cream.

Seasonal fruit pavlova

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Menu 2

£45

(Monday to Thursday £40)

Starter

Pan seared scallop, textures of cauliflower.

Asian spiced duck leg, warm Asian salad, miso butter.

Veloute of Jerusalem artichoke, warm sourdough.

Main Course

Duo of beef - pan roast sirloin, feather blade, smoked mash, burnt onion puree, red wine jus.

Pan roasted hake, crushed potato, marsh samphire, crab emulsion.

Comte cheese gnocchi, wild mushrooms, courgette, cheese velouté.

Dessert

Baked chocolate tart, orange ice cream, pistachio.

Lemoncello cheesecake, meringue, raspberry textures.

Selection of British cheeses with pairings

Please inform us of any dietary or allergen requirements at time of booking

Menu 3

£50

(Monday to Thursday £45)

Starter

Beetroot cured salmon, beetroot, citrus mayonnaise

French onion soup, gruyere crouton

Slow cooked pork cheek, caremalised onion, pink lady puree

Main course

Creedy carver duck, confit leg, orange sauce, braised chicory

Roasted monkfish tail, curried mussels, squid ink linguine

Fillet of beef, featherblade, potato and onion espuma, pommes maxim

Dessert

Manchester tart, raspberry, shaved coconut

Peanut butter parfait, chocolate, caramelised banana

Tart tatin granny smith, vanilla ice cream

Please inform us of any dietary or allergen requirements at time of booking

Menu 4

Something for that very special occasion

4 course chefs table menu

£75

(Monday to Thursday £70)

Butter Poached Lobster, lobster bisque, thermador crouton

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Cornish Lemon Sole, meuniere, samphire

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Stuffed Lamb Saddle, crispy breast, 'French style peas'

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Floating Island, lemon, raspberry, pistachio

This fabulous menu, created by our Executive Chef, is perfect to impress your friends, family or colleagues. Although it is a set menu, we can of course accommodate any special dietary requirements.

Ideally served in the splendour of the Oak Room, Lawns Room or Cristal Suite.

Please inform us of any dietary or allergen requirements at time of booking

Complete Package

**Let our team do all the hard work with our total package,
all you'll need to do is have a fantastic evening.**

Arrival drink of Sparkling Wine

3 course set menu from Menu 1, plus coffee & mints
(to select from other menus please enquire)

Table Centre Pieces
Personalised Menus & Table Plan
Chair Covers & choice of Coloured Bows
Red Carpet

Master of Ceremonies / Toast Master
(provided by your Event Manager on the night)

Voucher for your raffle / Auction *(if your event is for charity)*

£45 per person
Package is based on a minimum of 100 people

Celebration Buffet

Our carved buffet is perfect for a more informal event, we serve starters to your tables and then invite guests upto the buffet table to select main courses and deserts.

Plum Tomato & Basil Soup

or

Leek and Potato Soup

Roast Sirloin of Beef
with Yorkshire Pudding

Roast Loin of Pork
with Apple Sauce

Roast Breast of Turkey
Roasted Potatoes Seasonal Vegetables Pan juices

Selection of Salads

Cured Meat Platter

Cured Fish Platter

Chefs Selection of Desserts

£35 per person

Buffets

INDIAN STYLE BUFFET

£26 per person

Chicken tikka masala
Lamb balti
Chicken jalfrezi

Pick three below:

Steamed rice
Onion bhaji
Vegetable pakora
Vegetable samosa
Naan bread
Chips

PICK & MIX

£24 per person

Pick two: (vegetarian/vegan available)

Chilli con carne
Thai green chicken
Curry chicken curry
Beef hotpot

Pick two:

Southern fried chicken
Battered cod goujons
Mini beef sliders
Cheese and tomato pizza slices

Pick Two:

Chips
Seasoned wedges
Steamed rice
Coleslaw
Garlic bread
Crusty bread

BARBECUE

£39 per person

Beef burgers
Cumberland sausages
Lemon thyme or tikka chicken thigh pieces
Lamb brochettes
Slow cooked baby back ribs in bbq sauce
Selection of salads
Fruit salad

BARBECUE EXTRAS (per person)

Halloumi skewers £4.00
Tiger prawn skewers £5.00
4oz sirloin steaks £5.00
Minted lamb burgers £4.00
Chips £3.00
Seasoned wedges £3.00
Hummus £2.75
Corn on the cob £1.00
Asparagus spears £4.00
Roasted mediterranean vegetables £3.50

Tailored Occasions

Venue Dressing

It's the little touches that matter, setting the scene and creating atmosphere is what our in house team does best.

We can work with your chosen colour scheme adding table centres, chair covers, runners, lighting, and lots more.

CHAIR COVERS

Black, White or Ivory cover with: Organza Sash

£2.75

(included within Perfect Day Package) Organza Hood with Brooch £3.00 Organza Hood with Ruffle £3.75 (limited colours available)

ICE CHAIRS £3.50 per chair

TABLE SWAG

To match your colour scheme £35

CENTRE PIECES

from £12 to £50 each

WHITE STARLIGHT BACKDROPS

1 panel £160

2 panels for £300

Full Cristal Suite £800

Full Torintone suite £1000

We also have 2 black starlight backdrops

SEQUIN LINEN

Table Runners £10

Cake Table Cloth £25

Please consult the Wedding Team for colours

POST BOX

For guests cards £35

LARGE "LOVE" LETTERS

£150

BLOSSOM TREES

From £40 per table top tree

6 LED UPLIGHTERS

Colour to be set to your theme £50

FLAME EFFECTS

Perfect for the entrance of your suite or by the dance floor £50 for 2

BLACK & WHITE DANCE FLOOR

£75 Cristal Suite £99 Torintone Suite

SWEETIE TABLE

£1.75 per guest to include sweetie cart, sweets in glass jars and paper bags (minimum of 50 guests)

LED DANCE FLOOR* from £350

SELFIE MIRROR £295

Includes unlimited visits & prints for up to 3 hours

CASINO TABLES

£150 per table Fully managed for 3 hours

**If canceled within 3 months of your wedding a £100 cancellation fee will be charged*

Accommodation & The Spa

For any guests wishing to stay at overnight, we have a variety of room styles to choose from, including our Club & Executive rooms plus The Penthouse, Studio and Character Bedrooms offer a more luxurious option.

Guests staying will also be able to take advantage of our extensive leisure & Spa facilities whilst resident. Spa treatments and hair & makeup appointments can be booked.

See our website for the full spa treatment brochure, to make appointments please call the spa direct 0151 353 0116

For further information regarding accommodation please call our reservations team on 0151 353 3717 or email reservations@thorntonhallhotel.com



“Just Perfect”

thorntonhallhotel.com