Wedding Ceremonies,

Receptions and

Civil Partnerships



# Arrive early and let us take care of everything...

Enjoy chatting with your wedding guests in either the Victorian surroundings of the Joshua Bradley or in the stunning gardens and woodland, whilst you enjoy one of our many arrival drinks, Champagnes or simply the free-flowing drinks from the bar.

whatever your pleasure, we have an extensive range of wines, Champagnes, draught and packaged beers to choose from for your drinks receptions and we will be happy to help you build a drinks package for your celebration.



## Your Perfect Day

Set in four acres of woodland, the Bluebell Suite & Hayloft is the ideal setting for your big day. When choosing a venue for your wedding we understand you want the very best, therefore, we can tailor our packages to meet your individual requirements.

# Wedding Ceremonies & Civil Partnerships

The Bluebell Suite has its own separate entrance, bar and toilet facilities and can accommodate up to 80 guests for a wedding breakfast and 110 for an evening reception. The rear of the suite leads to a private garden area for use by you and your guests.

The Hayloft is our first floor mezzanine level and is ideal to accommodate civil services of up to 70 guests.

## On the Day

You will have a dedicated team who will be on hand all day to take away any stresses, ensuring your day runs smoothly.

Should the Bridal party wish to arrive early and relax, we offer a private dressing room with a large full length mirror, which can be used prior to the ceremony and is available from 9.30am onwards.

# Bronze Wedding Package

Our Bronze package includes:

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- Exclusive use of the Bluebell Suite and Hayloft for civil ceremony (if required)
- · Private garden and use of the grounds for photographs
  - Dedicated wedding co-ordinator
- · 3 course wedding breakfast from the menu opposite
  - · White table linen and napkins
    - · Children's activity pack
    - · Silver cake knife and stand

The 3 course wedding breakfast is a set menu and you will be required to choose the same menu for all of your guests. Please select one dish per course. We are, of course, happy to cater for any special dietary requirements.

# Bronze Wedding Package Menu

Bread Basket

#### STARTERS

Oven Roasted Vine Tomato & Red Pepper Soup (v)

Ardennes Pâté

Toasted brioche and a plum & apple chutney

Poached Cod & Parsley Fishcake

### MAIN COURSES

Butter Roasted Turkey Crown

Sage & onion stuffing, roasted potatoes, confit carrots, parsnips and a roast turkey gravy

## Beef Bourguignon

Parsley mash, confit carrots, smoked pancetta and button mushrooms

Herb Crusted Salmon Fillet

Creamed potatoes, pan roasted broccoli, chive & lemon sauce

#### DESSERTS

Chocolate Tart (v)

Chantilly cream and sugared strawberry

Sticky Toffee Pudding (V)

Passion Fruit Cheesecake (v)

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# Silver Wedding Package

Our Silver package includes:

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- Exclusive use of the Bluebell Suite and Hayloft for civil ceremony (if required)
- · Private garden and use of the grounds for photographs
  - Dedicated wedding co-ordinator
  - · 3 course wedding breakfast from the menu opposite
    - · White table linen and napking
      - · White chair covers
    - · White aisle runner in the Hayloft
      - · Children's activity pack
      - · Silver cake knife and stand
      - · Wooden easel for table plan

Please select two dishes per course to offer to your guests. We will need a pre-order of choices by table and guest name at least 28 days before your event. We are, of course, happy to cater for any special dietary requirements.

# Silver Wedding Package Menu

Bread Basket

#### STARTERS

Cream of Broccoli & Leek Soup (v)

Stilton and parmesan crumb

Caramelised Red Onion & Goat's Cheese Tart (v)

Wild rocket, spiced confit tomatoes and balsamic dressing

Hand Pressed Chicken & Thyme Terrine

Sweet & sour fruit chutney, warm French bread

### MAIN COURSES

#### Osso Bucco

Slow braised ship of yeal creamed notatoes, fine beans, pancetta, red wine its and gremolata

### Breast of French Trimmed Chicken

Chorizo and Manchego croquettes, stem broccoli, leek & grain mustard sauce

#### Pan Roasted Cod Supreme

Atlantic prawn & dill fishcake poached asparagus and lemon butter sauce

#### DESSERTS

Triple Belgian Chocolate Brownie (v)

Vanilla hean ice cream caramel shard

Raspberry and White Chocolate Cheesecake (V)

Raspherry ripple ice cream, fruit compote

Crème Brulée Tart (v)

Rhubarb & ginger compote, clotted cream

# Gold Wedding Package

Our Gold package includes:

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- Exclusive use of the Bluebell Suite and Hayloft for civil ceremony (if required)
- · Private garden and use of the grounds for photographs
  - Dedicated wedding co-ordinator
- · Chef selection of 3 canapés for your guests during photographs
  - · 4 course wedding breakfast from the menu opposite
    - · White table linen and napkins
    - · White chair covers and choice of coloured sash
      - · White aisle runner in the Hayloft
  - · Children's activity pack · Silver cake knife and stand
    - · Wooden easel for table plan

Please select two dishes per course to offer your guests. We will need a pre-order of choices by table and guest name at least 28 days before your event. We are, of course, happy to cater for any special dietary requirements.

# Gold Wedding Package Menu

Warm bread selection with compound butter

#### STARTERS

Cream of Asparagus Soup (v

Soft poached hen's egg, chive crème fraiche

Crisp Pressed Pork Belly

Parsnip & thyme purée, confit black pudding and a seared Queen scallop

Poached King Prawn & Crab Salad

Apple, celery, cucumber, citrus dressing and crisp kale

### MAIN COURSES

Roast Fillet of Beef

Dauphinoise potato, carrot purée, asparagus wrapped in pancetta and a rich port jus

Salmon Wellington

Prawn & tarragon mousse, fennel infused ratatouille, chervil cream

Duo of Duck

Seared breast & twice cooked leg, squash and anise purée, sweet and soured turnips, Madeira jus

#### DESSERTS

Assiette of Chocolate (v)

Dark chocolate tart, triple chocolate brownie, chocolate chip ice cream, fresh seasonal berries

Fruit Tartlet (

Passion fruit crème natisserie, raspherry sorbet

Baileys and Mocha Cheesecake (v)

Vanilla bean ice cream

Tea and Coffee

Full allergen information is available on request. A range of vegan, vegetarian and gluten free dishes can be tailored to suite your party needs.

# Vegetarian & Vegan

The following are interchangeable into any of the previous menu packages for Vegetarian and Vegan guests

#### STARTERS

Mushroom Pâté (v)

Caramelised red onion chutney and brioche croutes

Port Poached Pear (v)

With Blacksticks Blue cheese, thyme croutons and a honey dressing

Spiced Parsnip Soup  $(\vee\vee)$ 

Parsnip crisps and coconut cream

Charred endive and a red penner relish

### MAIN COURSES

Courgette, Aubergine and Red Pepper Roulade (vv)

Butternut Squash and Spinach Pithivier (VV)

Roasted carrots, herb potatoes and a vegan jus

Confit Tomato Ragu (vv)

Linguine pasta, Provençal vegetables and a herb crumb

Wild Mushroom & Champagne Risotto (v)

#### DESSERTS

Vegan Chocolate & Coconut Tart (vv)

Fresh berry compote

Raspberry Frangipane Tart (vv)

Blackcurrant Cheesecake (vv)

Blackberry and thyme compote

Platter of Fresh Fruit (VV)
Raspberry sorbet

# Evening Buffet Bronze

Aged Cheddar & Chutney Sandwich
Tuna, Lemon and Dill Granary Baguette
Ham, Mustard & Gem Lettuce on Sour Dough Baguette
Spiced Grilled Chicken Skewers
Sweet Chilli Spiced Potato Wedges (v)
Toasted Garlic Bread (v)
Pâté Platter served with House Chutney

# Evening Buffet Silver

Tuna, Lemon & Dill Granary Baguette

Ham, Mustard & Gem Lettuce on Sour Dough Baguette

Shredded Beef, Pepper & Sweet Chilli Wraps

Spiced Grilled Chicken Skewers with Honey Mustard Dip

Spring Rolls with Plum Sauce

Toasted Garlic Bread (v)

Broccoli & Stilton Quiche (v)

Handmade Pork & Leek Sausage Rolls

Supreme and Margherita Pizzas

# Evening Buffet Gold

## Choose 3 of the following:

Slow Braised Ham Shank "Cottage Pie"

Steak & Ale Pie

Cauliflower, Red Lentil & Chickpea Curry (V)

Chicken & Root Vegetable Hot Pot

Beef Bourguignor

Pulled Beef Brisket Chilli

Slow Roasted Vegetable Lasagne  $(\lor)$ 

## Choose 3 of the following:

Steamed Long Grain Rice (v)

Oven Roasted New Potatoes (

Chunky Chips (v)

Cajun Spiced Potato Wedges (v)

Potato & Herb Salad (v)

Caesar Salad

Roasted Pepper Pasta Salad (v)

## Served alongside:

Toasted Garlic Bread (v) • A selection of Homemade Pizzas

• Crusty Bread Rolls (v) • Seasonal Coleslaw (v)

## BBQ

## Served outside in the private garden - weather permitting

## Choose 3 of the following:

Prime ¼ Pound Beef Burger with Floured Bap

Available with or without cheese

Large Bratwurst Sausage with Hot Dog Bun With or without caramelised onions

BBQ & Cajun Spiced Chicken Portions

Mediterranean Vegetable and Halloumi Kebabs (v)

Skewered King Prawns with Garlic Butter

Spiced Lamb Kofta with Yoghurt Dressing

Grilled Sea Bass Fillets with Lemon, Garlic and Thyme

Spiced Bean Burger with Floured Bap (v)

## Choose 3 of the following:

Spiced Rice and 5 Bean Salad • Caesar Salad

Potato & Herb Salad • Roasted Pepper Pasta Salad

Chunky Chips • Cajun Spiced Potato Wedges

## Served alongside:

Toasted Garlic Bread· Crusty Bread Rolls

Fresh Salad Bar· Seasonal Coleslaw

# Wedding Canapé Selection

To be served after the ceremony, with arrival drinks

Choose 3 of the following:

Smoked Salmon

Served on a lemon & dill blini

Mini Open Burge

With tomato relish and pickle

Chicken Liver Pâté Crostini

With cranberry relish

Chicken & Chorizo Skewers

With a honey glaze

Prosciutto & Fig Rolls

Smoked Mackerel Pâte

With cucumber

Ham & Mustard Cream Cheese Pin Wheels

Confit Baby Tomato, Mozzarella Tartlet 🖂

ith balsamic glaze

Roasted Vegetable & Feta Tartlet ( v`

## Children's Menu

Children under 14 years old have the option to dine off the wedding breakfast menus for half the adult price or they can dine from our alternative children's menu available on request.

# Wedding Drinks Packages

## Bronze drinks package

125ml glass of sparkling wine or bucks fizz on arrival
175ml glass of house wine with wedding breakfast
125ml glass of sparkling wine to toast the happy couple

## Silver drinks package

125ml glass of Prosecco or bottled beer on arrival
2 x 175ml glasses of house wine with wedding breakfast
125ml glass of Prosecco to toast the happy couple

## Gold drinks package

25ml glass of Champagne or Pimms or bottled beer on arrival 2 x 175ml glasses of premium wine with wedding breakfast 125ml glass of Champagne to toast the happy couple

# Recommended Timings

Access to the Bluebell Suite - 9.30am

Guest arrival - 1.30pm

Civil Ceremony in the Hayloft - 2.00pm

Welcome drinks, canapés and photographs - 2,30pm

Wedding breakfast and speeches - 4.00pm / 4.30pm

Room turnaround - 7.00pm

Evening Guests arrival - 7.30pm

First Dance - 8.30

Evening Buffet - 9.00pm

Bar Closes - 12.00am Midnight

Music/DJ to finish by - 12.00am

Carriages - **12.**30am

# Additional Information

## Minimum Numbers

Bookings for Fridays & Saturdays between 1st May and 30th September must comprise of both a wedding breakfast and an evening buffet.

All guests attending must be catered for and the following minimum numbers apply and will be charged for:

Wedding Breakfast - Minimum 60 Guests

Evening Buffet - Minimum 70 Guests

## **Civil Ceremony**

If you wish to hold your ceremony at the Bluebell Suite, you will need to book the registrar and pay any associated costs directly to Tameside Registry Office which can be contacted on 0161 342 5032.

## **Confirming Your Date**

We can provisionally hold a date in the calendar for 14 days from the day of booking. In order to confirm this date we require a non — refundable deposit of £500. if this is not received within 14 days the date will be released.

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