



THE
BLUEBELL

AT THE JOSHUA BRADLEY



WEDDINGS

Wedding Ceremonies, Receptions and Civil Partnerships



Let us make your big day magical

When choosing a venue for your wedding, you want the very best. At the Joshua Bradley we understand this is your special day - so let us make it simply magical...

- The Bluebell Suite holds 90 guests for the wedding breakfast and 120 guests for an evening reception. It has its very own entrance, car park and bar area, making this the perfect venue choice.
- At the rear of the suite is a private garden which opens up to a secluded area and woodland – ideal for those important photos.
- The Hayloft is our first floor mezzanine level and is ideal to accommodate civil services of up to 80 guests.
- We have various wedding options for you to select from and we will always be on hand to help. Our wedding co-ordinator can help with those special touches and inspire you with plenty of suggestions, but if you prefer to do this yourself and want to let your own imagination create the day of your dreams, we can put you in touch with stylists, photographers, DJ's and more.




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Let us look after your every need

Your wedding day is so special, it is important that we get everything absolutely right for you.

We make it easy, so whilst the bride and her party take advantage of a little pampering in the bridal dressing room, relaxing with a glass of bubbly, the groom and your guests can gather in the Victorian surroundings of the Joshua Bradley before making their way to the ceremony.

Speak to us about our various drinks packages, from beers to bubbles, we can tailor to suit your style and budget, nothing is more important to us than your big day.

Room Hire

- Our room hire includes:
- Use of the Bluebell Suite (including all its facilities)
 - Dedicated wedding co-ordinator to help plan your perfect day and act as toast master on the day
 - Private garden
 - Use of the grounds for photographs
 - White table linen and napkins
 - Cake knife and stand
 - White easel for your table plan / welcome sign





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 Burgers

With tomato relish and pickle

Chicken Liver Pâté Crostini

With house chutney

Chicken & Chorizo Skewers

With a honey glaze

Ham & Cheese Pin Wheels

With a chive dip

Brie & Caramelised Onion Tartlet (v)

Vegetable Samosas (v)

With sweet chilli dip

Confit Tomato & Mozzarella Tartlet (v)

With balsamic glaze

Chicken Caesar Lettuce Cups

Shaved Parmesan





Bronze Wedding Breakfast Menu

Warm bread basket

STARTERS

Cream of Leek & Potato Soup (v)

With potato croutons

Duck Liver Parfait

Fruit chutney and herb crostini

Thai Spiced Salmon Fishcake

Lemon & coriander aioli

MAIN COURSES

Braised Beef Feather Blade

Creamed potatoes, bourguignon sauce and fine beans

Oven Roasted Skin on Chicken

Cauliflower purée, boulangere potatoes, stem broccoli and a chicken & thyme jus

Citrus Crusted Sea Bass

Saffron potatoes, vegetable Provençal and chilli butter

DESSERTS

Chocolate Tart (v)

Vanilla ice cream, Rossini curl

Mixed Berry Cheesecake

Fruit sorbet and white chocolate sauce

Lemon Meringue Pie

Vanilla ice cream

Children's menu & dietary requirement menus available on request. A range of vegan, vegetarian and gluten free dishes can be tailored to suite your party needs. Please ask our team for details when ordering both food and drink. You will be required to choose the same menu for all of your guests, please select 1 dish per course for your party.





Silver Wedding Breakfast Menu

Warm bread basket

STARTERS

Spiced Parsnip Soup (v)

With parsnip crisps

Garlic King Prawn Parcel

Sautéed leeks, lemon & chive butter sauce

Braised Ham Hock Terrine

Pickled cauliflower, apple & thyme jelly, rye bread

MAIN COURSES

Slow Braised Lamb Shank

Creamed potatoes, pancetta, green beans & confit carrots

Oven Roasted Salmon

Crab cake, bell pepper coulis and aubergine gratin

Corn-Fed Chicken Supreme

Fondant potato, squash purée, asparagus, king oyster mushrooms and brandy jus

DESSERTS

Chocolate Trio (v)

"After Eight " chocolate brownie, chocolate fondant, chocolate crisp, mint ice cream

Spiced Rum Infused Bread & Butter Pudding (v)

Date compote and honeycomb ice cream

Eton Mess Cheesecake

Poached fruit and Chantilly cream

Children's menu & dietary requirement menus available on request. A range of vegan, vegetarian and gluten free dishes can be tailored to suite your party needs. Please ask our team for details when ordering both food and drink. Please select 2 dishes from each course to offer to your guests





Gold Wedding Breakfast Menu

Artisan bread basket

STARTERS

Slow Braised Duck Pie

With crushed English peas and Madeira jus

Shellfish Trio

Lobster bisque, crab tortellini, seared king scallop,
confit baby fennel and pencil carrot

Asparagus & Roasted Vegetable Terrine (v)

Fine herb creamed cheese and rye bread

MAIN COURSES

Roasted Fillet of Venison

Dauphinoise potatoes, asparagus and pancetta and a parsnip purée
blackberry infused jus

Roasted Rump of Lamb

With pressed hot pot potatoes, creamed cauliflower, courgette fritter
and a rosemary jus

Stuffed Cod Fillet

Prawn farce, pancetta, lightly spiced clam chowder and crispy samphire

DESSERTS

Chocolate Delice (v)

Biscuit, chocolate, caramel ganache with raspberry sorbet

Raspberry & White Chocolate Mueille-Feullie (v)

Clotted cream ice cream

Cherry & Kirsch Tartlet

Cherries & clotted cream ice cream and a chocolate biscuit

Tea & coffee

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Evening Buffet Bronze

Ham & coleslaw muffin
Tuna & red onion baguette
Cheese & chutney sandwich (v)
Toasted garlic bread (v)
Vegetable samosas with salsa (v)
Pâté platter with house chutney & croutes
Chunky chips (v)

Evening Buffet Silver

Tuna & red onion baguette
Cheese & chutney sandwich (v)
Roasted beef & horseradish muffin
Chicken pieces with BBQ glaze
Selection of quiche
Assorted home-made pizzas
Toasted garlic bread (v)
House salad (v)
Olives, hummus & flatbread (v)
Chunky chips (v)





Evening Buffet Gold

Choose 3 of the following:

Chicken, ham & broccoli pie

Slow braised beef casserole with suet dumplings

Butternut squash & lentil dahl (v)

Beef & Merlot lasagne

Courgette, leek & blue cheese macaroni
with herb crumb (v)

Smoked pork cassoulet

Seafood pie topped with chive potatoes



Accompaniments - choose 2 of the following:

Steamed Rice (v)

Spiced potato wedges (v)

Moroccan rice salad (v)

Potato gratin (v)

House salad (v)

Cajun pasta salad (v)

Sides

Garlic bread (v)

Chunky chips (v)

Bread rolls (v)

House slaw (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 (v) • Caesar salad
- Potato & herb salad (v)
- Roasted pepper pasta salad (v)
- Chunky chips (v) • Cajun spiced potato wedges (v)

Served alongside:

- Toasted Garlic Bread (v) • Crusty bread rolls (v)
- Fresh salad bar (v) • Seasonal coleslaw (v)





Evening, Wedding & Party Options

Hot Sandwiches (all served with chunky chips)

Bacon or Sausage

Turkey & Stuffing

Roast Beef with Ale Onions

Honey Roast Ham & Chutney

Roast Pork with Apple Sauce

Pulled Pork with Sweet Chilli Slaw

Small Boxes/ Street Food

Fish Goujons & Chips

Mushy peas

Cheese & Bacon Burger

On a brioche bun with burger sauce

Maple Glazed Halloumi (v)

On a brioche bun with pineapple & sriracha

Nacho Boxes - (v) option available

Topped with pulled pork, guacamole, sour cream and jalapeños

Crispy Fried Chicken

Dressed Caesar salad

Spicy Glazed Vietnamese Meatballs

On flat bread, with pickled veg and spiced mayonnaise

Panko Crusted Fish Tacos

With cucumber and salsa

Tempura Chicken with Oriental Noodles

(v) option available

Pork Noodle Stir Fry Box

Giant Pizza Slices - (v) option available



Evening, Wedding & Party Options

Hot Trays Served buffet style

Meat & Potato Pie

With braised cabbage

Beef & Merlot Lasagne

With garlic bread and salad

Chilli con Carne

With steamed rice

Steak & Ale Pie

With thick-cut chips

Cauliflower & Lentil Dahl (v)

With steamed rice

Pulled Ham Hock Macaroni Cheese

With herb crumb

Lamb Tagine

With Moroccan couscous

Chicken & Root Vegetable Hot Pot

With crusty bread

Beef Bourguignon

With parsley mash




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Wedding Drinks Packages

Bronze option

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

Silver option

125ml glass of Prosecco or bottled beer on arrival
Half bottle of house wine with wedding breakfast
125ml glass of Prosecco to toast the happy couple

Gold option

125ml glass of Champagne or Pimms or bottled beer on arrival
Half bottle of premium wine with wedding breakfast
125ml glass of Champagne to toast the happy couple





Midweek Package

Sunday – Thursday (Not available on Bank holidays)

For a less formal day, our mid week package includes:

- Dedicated wedding co-ordinator who will act as toast master
- Use of the grounds for photographs
- Cake stand & knife
- Hire of the Bluebell Suite and Hayloft
- 50 day guests included in the package
- Wedding breakfast buffet as listed below
- Drink on arrival for each guest



Buffet

Olives, Hummus & Flatbread

Honey Roasted Ham

Chicken Liver Pâté

With toast & house chutney

Beef & Merlot Lasagne

Chicken Fricassee

Cauliflower & Lentil Dahl

Potato Gratin

Roasted New Potatoes or Chunky Chips

Toasted Garlic Bread or Warm Bread Rolls

Vanilla & Biscoff Cheesecake

Chocolate Tart

Available on Saturday for a 4pm ceremony only. Please enquire with our team for more details


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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 - 8.30pm

Evening buffet - 9.00pm

Last orders - 11.45pm Midnight

Music / DJ to finish - 12.00am Midnight

Carriages - 12.30am





The Finer Details

Capacity:

Hayloft for wedding ceremony - 80

Bluebell Suite for sit down meal - 90

Evening reception -120

All guests attending must be catered for. Depending on the chosen date there may be a minimum spend that must be met, the events team can help you in reaching this.

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.

To get married here, use the Hayloft and Bridal Suite, there is an additional charge.

Confirming Your Date:

We can provisionally hold a date in the calendar for 14 days from the day of enquiry. In order to confirm this date we require a non-refundable deposit of £500.

Your date will be released if this is not received within 14 days, from the date of booking.





Finer Details cont...

Payment schedule:

Deposit of £500 is due 14 days from the date of booking.

50% (non refundable) deposit of your final balance is due 6 months before the wedding date.

The final balance is due 8 weeks before the wedding date.

The Venue – additional details

We allow real candles in the venue, as long as the flame is enclosed. Confetti is allowed, however it must be biodegradable and only used in the gardens and outside areas. You are more than welcome to provide your own decorations to dress the venue yourselves. We will have a final detail run through to discuss everything for the day in plenty of time before your wedding date, usually 8 - 10 weeks before.

Our wedding co-ordinator will act as Toast Master for your wedding. We have a selection of table stands and numbers for your tables.

Our guest tables are circular & can seat up to 10 guests. The top table is normally rectangular, however we are happy to advise on how to best lay out the room based on your requirements.

Last orders is called at 11.45pm and music to finish at midnight.

Pets are allowed at your wedding ceremony, please let us know in advance.





Wedding Price List

	2024	2025		2024	2025
Venue Hire			Hot Trays		
The Bluebell	£1250.00	£1350.00	Meat & Potato Pie	£11.95	£12.50
Hayloft for civil ceremony	£250.00	£250.00	Beef & Merlot Lasagne	£11.95	£12.50
Wedding Breakfast			Chilli Con Carne	£11.95	£12.50
Bronze	£35.00	£38.00	Cauliflower & Lentil Dahl	£11.95	£12.50
Silver	£45.00	£48.00	Chicken & Root Vegetable Hot Pot	£12.95	£13.50
Gold	£55.00	£58.00	Pulled Ham Macaroni Cheese	£12.95	£13.50
Canapés x 3			Beef Bourguignon	£13.95	£14.50
	£6.25	£7.00	Lamb Tagine	£13.95	£14.50
Buffets			Small Boxes / Street Food		
Bronze	£12.95	£13.50	Fish Goujons	£8.95	£9.50
Silver	£16.95	£17.50	Cheese & Bacon Burger	£9.95	£10.50
Gold	£21.95	£22.50	Nacho Box	£8.95	£9.50
BBQ	£26.95	£27.95	Crispy Chicken Caesar Box	£9.95	£10.50
Hot Sandwiches			Panko Fish Taco	£9.95	£10.50
(served with chunky chips)			Tempura Chicken Noodles	£8.95	£9.50
Bacon or Sausage	£9.95	£10.50	Giant Pizza Slice	£7.95	£8.50
Turkey & Stuffing	£12.95	£13.50	Spicy Vietnamese Meatball Flatbread	£9.95	£10.50
Roast Beef & Ale Onions	£12.95	£13.50	Pork Noodle Stir-fry	£8.95	£9.50
Honey Roast Ham & Chutney	£12.95	£13.50	Midweek Package		
Roast Pork & Apple	£12.95	£13.50	Sunday - Thursday	£2750.00	£3125.00
Pulled Pork & Sweet Chilli	£13.95	£14.50	Extra Guests	£35.00	£38.00
Drink Packages			Saturday 4pm Ceremony	£3750.00	£4125.00
Bronze	£20.00	POA	Additional Items		
Silver	£25.00	POA	Chair Covers	£1.75	POA
Gold	£30.00	POA	Chair Sashes	£1.75	POA
			Back Drop	£75.00	£75.00
			Aisle Runner	£15.00	POA
			Hoop	£50.00	£50.00



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