



THE
CHADWICK HOTEL
LYTHAM ST. ANNES

Functions @ The Chadwick

Owned and run by the Corbett family since 1947, The Chadwick Hotel commands a delightful sea front position overlooking the Ribble Estuary.

The Chadwick comprises of 75 en-suite bedrooms. All rooms are decorated and furnished to a high standard, many with spa bath's. All have direct dial telephones, televisions with Free view channels, hairdryers, trouser press and hospitality trays.

The hotel boasts a Luxurious Health and Leisure Complex comprising of an indoor heated Swimming Pool, Jacuzzi, Turkish bath, Sauna and fully equipped Gymnasium.

Dining at The Chadwick Hotel is both enjoyable and memorable whatever the occasion. We are known by many for our fine food and efficient & courteous service.

From the moment you arrive at The Chadwick Hotel you will receive a warm welcome, with our Management team on hand to offer any advice and assistance in the planning of your occasion, discussing the details and finally ensuring every one of your guest's is well looked after on the day.



Attention to detail is our Speciality

www.thechadwickhotel.com

Atlantis Suite



Tastefully decorated, this intimate room overlooking the Atlantis leisure complex provides an ideal setting for the smaller parties. Fully air-conditioned the Atlantis can accommodate up to 50 people for a sit down meal or buffet.

The Four Season's Restaurant

With views over the Ribble Estuary, fully air conditioned with a dance floor, The Four Season's restaurant caters perfectly for larger parties of 50-160 for a meal or buffet.

Menus

We have a superb selection of Banqueting and Buffet Menus. If you have a particular preference we will be pleased to adapt a Menu to suit you and your guests.

Special Diets

We have Vegetarian options and would be happy to discuss any further requirements or special diets. Although we have insisted that our suppliers do not use genetically modified foods or derivatives we cannot guarantee every item to be completely free. Should anyone have serious allergies to any Ingredients then this must be discussed at the time of making the booking.



Children

Children are most welcome at the Chadwick Hotel. Children under 13 years of age are charged ½ price on the Banqueting Menu. There is no charge for children under 2, High Chairs or booster seats are available upon request

Accommodation

We can offer a variety of accommodation for guests attending your celebration, including rooms with sea views and ground floor rooms. Subject to availability.



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Entertainment

We can arrange a variety of entertainment for your event to include vocalist, bands duo or discos. The bar will close at 12.00 midnight and any music must stop at 12.00 midnight.

Room Design

We can advise you on your seating plan, flower arrangements, table decorations, balloons or any other decoration you may require.

Napkins– We can provide a choice of beige, white, pink or gold Linen.

Cake Stand & Knife – We can provide a round 10" Silver cake stand & knife.

Aperitifs

Choice of Sherry	£ 2.20
Glass of House Red or White	£ 2.70
Sparkling Wine	£ 3.75
Bucks Fizz	£ 4.35
Kir Royale	£ 4.35
Italian Prosecco Extra Dry	£18.95 per bottle
House Champagne	£30.95 per bottle
Jugs of Orange Juice	£ 9.75
Mineral Water	£1.60 small £ 3.00 litre

Wines & Champagnes

To accompany your meal why not choose from our extensive wines from around the world. For your Toast we have a wide choice of Sparkling Wines and Champagnes ranging from our House Champagne to Laurent Perrier. We estimate that you can get 5 glasses from a 75cl Bottle

Menu Selection

Menu A

Available at lunch-time only

Chefs Home Made Soup of the Day

Served with a Warm Bread Roll

Fantail of Melon (v)

Seasonal Fruits and a Fruit Coulis

Creamed Garlic Mushrooms (v)

Mushrooms Bound in a Creamy Garlic Sauce Topped With Croutons



HONEY GLAZED ROASTED HAM

Glazed with Brown Sugar, and Served With an Apricot Sauce

CHICKEN MONTGOMERY

Plump Breast of Chicken Served with a White Wine, Asparagus and Cream Sauce

POACHED SALMON

Fresh Salmon lightly poached and Served with a White Wine & Cucumber Sauce

FETA CHEESE & CHERRY TOMATO TARTLET (V)

Accompanied with a White Onion Sauce



SELECTION OF SEASONAL VEGETABLES AND POTATOES



Sticky Toffee Pudding

Served with A Warm Butterscotch Sauce & Fresh Cream

Raspberry Pavlova

Served with Fresh Cream and Strawberry Coulis

Pear Delight

Pears Marinated in Tia Maria Topped with Vanilla
& Coffee Ice Cream, Whipped Cream & Flaked Chocolate



FRESH COFFEE SERVED WITH CREAM AND MINTS

(V) Suitable for Vegetarians

£16.50 per person

Soup Course **£3.50** per person

Cheeseboard as an alternative to sweet **£2.00** per person

Cheeseboard as an extra course **£5.00** per person

Menu Selection

Menu B

Available at Lunch Time Only

Chefs Homemade Soup of the Day

Served with A Warm Bread Roll

Citrus Fruit Platter (v)

Pink Grapefruit and Orange Segments Served with Natural Yoghurt

Salmon & Dill Chest

Flaky Salmon in a White Wine and Dill Sauce Served in a King Size Pastry Chest

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ROAST LEG OF LAMB

Best Lamb Served with a Rosemary & Red Wine Sauce

GRILLED TURKEY ESCALOPE

Turkey fillet Topped with Ham, Tomato and Mozzarella Cheese, Gently Grilled & Served with a Tomato and Basil Sauce

POACHED COD

Fresh Cod Gently poached and Served with a White Wine, Cream and Grape Sauce

MUSHROOM & ASPARAGUS TARTLETS (V)

Served with a White Wine & Garlic Cream Sauce

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SELECTION OF SEASONAL VEGETABLE AND POTATOES

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Chocolate & Pear Sponge

Served with Sauce Anglaise

Black Cherry Cheesecake

Served with Fresh Cream

Coup Monte Carlo

Mandarin Oranges Marinated in Brandy, Topped with Vanilla Ice Cream, Whipped Cream & Chocolate Sauce crushed Meringue

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FRESH COFFEE SERVED WITH CREAM & MINTS

(v) Suitable for Vegetarians

£19.00 per person

Soup Course **£3.50** per person

Cheese board as an alternative to sweet **£2.00** per person

Cheese board as an extra course **£5.00** per person

Menu Selection

Menu C

Available at lunch-time and Dinner

Chefs Homemade Soup of the Day

Served with Crispy Croutons and a Warm Bread Roll

Fantail of Melon & Prawns

Fresh Melon Served With Norwegian Prawns and Marie Rose Sauce

Sautéed Chicken Livers

Chicken Livers Flamed in Brandy with Onions, Peppers & Finished with Cream



ROAST SIRLOIN OF BEEF

Prime Beef Served with Yorkshire Pudding and Roast Gravy

SYMPHONY OF SALMON AND SOLE

Salmon Wrapped inside Fillets of Sole and Served with
A Creamy Chablis Sauce

VEGETABLE KOUBLIAC (V)

Fresh Vegetables and Rice Wrapped in Pastry and Baked in the
Oven, Served with a Tomato and Sweet Chilli Sauce



SELECTION OF SEASONAL VEGETABLES AND POTATOES



Chocolate Truffle Torte

A Rich Torte of Belgian Chocolate Truffle on a Vanilla Sponge Base
Circled with an Orange Syrup

Apple and Blueberry Sponge

Served with a Sauce Anglaise

Coupe Irish Mist

Pears Draped in Baileys Cream Topped with Toffee Ice Cream
& Smothered with Chocolate Sauce



FRESH COFFEE SERVED WITH CREAM & MINTS

(v) Suitable for vegetarians

£23.00 per person

Soup Course **£3.50** per person
Cheese board as an alternative to sweet **£2.00** per person

Menu Selection

Menu D

Available at lunch-time or Dinner

Chefs Home Made Soup of the Day

Served with Crispy Croutons and a Warm Bread Roll

Smoked Salmon and Creamed Cheese - Roulade

Delicate Smoked Salmon Rolled with Cream Cheese Served With
A Three Leaf Salad and Wholemeal Bread

Seasonal Fruit Platter (v)

Selection of fresh fruits placed around fresh mango Topped with Natural Yoghurt

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ROAST BREAST OF GOOSNARGH DUCKLING

Pan Fried Breast of Duck served with an Apple Compote
& Orange & Grand Marnier Sauce

GRILLED SEABASS WITH CHORON SAUCE

Seabass Lightly Grilled and Served with a Hollandaise & Tomato Sauce

MUSHROOM & STILTON KNOTS (v)

Sauté Mushrooms entwined with Stilton Cheese Wrapped in Filo Pastry
And Placed Upon a Potato Rosti Served with a Garlic Cream Sauce

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SELECTION OF SEASONAL VEGETABLES AND POTATOES

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Warm Strawberry Streusel

An Almond Shortbread Cake Baked with Strawberries
Served with Cream or Vanilla Ice Cream

Tipsy Raspberry Cheesecake

Crisp Biscuit Base Topped with a Rich Blend of Creamy Cheese,
Raspberries & Sparkling Wine

Cherry Surprise

Choux Pastry Ring Filled with Cherries Crème Patissier
& Cream Topped with Chocolate Fondant Icing

❦

FRESH COFFEE SERVED WITH CREAM & MINTS

❦

(V) Suitable for Vegetarians

£26.00 per person

Soup Course **£3.50** per person

Cheese board as an alternative to sweet **£2.00** per person

Cheese board as an extra course **£5.00** per person

Buffet Selection

Fork Buffet

Chicken Goujons with a Tangy Tomato Dip

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Cheese and Onion Quiche

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Savoury Vol au Vents

🍴

Deep Fried Mushrooms

Served with Garlic Mayonnaise and Spicy Tomato Dip

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A Selection of Sandwiches

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Coleslaw

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Salad Selection

£12.50 Per Person

Fresh Coffee or Indian Tea £1.80 per person

Hot Buffet

Beef Stroganoff

Chicken Curry

Lasagne

Chilli Con Carne

Pasta Bolognaise

Lancashire Hot Pot with Red Cabbage

Vegetable Lasagne

Mushroom and Aubergine Stroganoff

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Garlic Bread Jacket Potatoes

Saffron Rice Basmati Rice

Mixed Salad or Green Salad

Minted New Potatoes

Bataille Potatoes

CHOICE OF TWO MAIN DISHES & THREE SIDE DISHES £15.50 PER PERSON

CHOICE OF THREE MAIN DISHES & THREE SIDE DISHES £18.50 PER PERSON

Fresh Coffee or Indian Tea £1.80 per person

Buffet Selection

Carved Buffet

Honey Glazed York Ham



Roast English Beef



Roast Fylde Turkey



Poached Scottish Salmon



Norwegian Prawns



Minted New Potatoes



Choice of three Salads

Coleslaw

Mixed Bean Salad

Tossed Salad

Pasta Salad

Tropical Salad

Nicoise Salad

£35.00 Per Person

Buffet Sweet Selection

Chocolate Torte

Fresh Fruit Salad & Cream

Various Cheesecakes

Cherry Surprise

Choux Pastry Filled with Cherries Crème Patissier
& Cream Topped with Chocolate Fondant Icing

Raspberry Pavlova

Coffee Renoir

Various Gateaux's

Strawberry Streusel

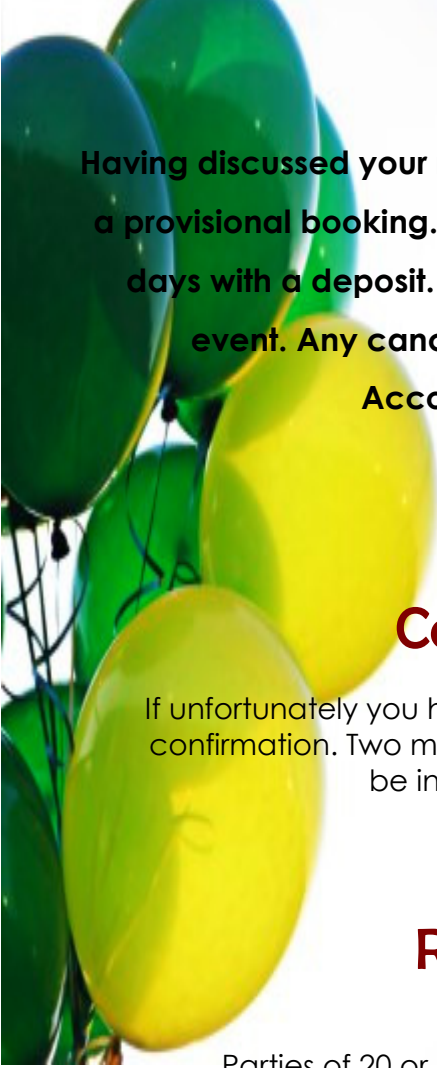
An Almond Shortbread Cake Baked with Strawberries
Served with Cream

One Choice: £5.50 Per Person

Two Choices: £7.50 Per Person

Cheese Board Selection £5.00 Per Person

Booking Conditions



Having discussed your requirements and date, all you have to do is make a provisional booking. Provisional bookings must be confirmed within 14 days with a deposit. Final numbers are required 24 hours before the event. Any cancellations after this are charged at full price.

Accounts are to be settled on the day.

Cancellation Charges

If unfortunately you have to cancel your booking we will require written confirmation. Two months in advance a charge of 20% of your bill may be incurred, one month 30% of your bill.

Room Hire Charges

Parties of 20 or less are subject to a £75.00 room hire charge.

Deposits

A £100.00 non refundable or non transferable deposit is required on all confirmed bookings.

Prices

Prices are correct at time of printing but may be subject to change. We reserve the right to substitute menu items or ingredients without notice. All prices are inclusive of the current VAT rate.

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