



THE
CHADWICK HOTEL
LYTHAM ST. ANNES

Weddings @ 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, hairdryers 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 you're big day.



Attention to detail is our Speciality

Atlantis Suite

Tastefully decorated, this intimate room overlooking the Atlantis leisure complex provides an ideal setting for the smaller Wedding Reception. Fully air-conditioned the Atlantis can accommodate up to 50 people for a sit down 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 12 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

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 white, pink or gold Linen.

Cake Stand & Knife – We have a round 10" Silver Cake stand & knife.

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



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.

“Attention to Detail is our Speciality !! ”

Canapés

To be served on arrival **from £6.95** per person a selection a Chef's choice canapés four canapés per person

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	£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

Drinks Packages

PACKAGE A

One glass of Bucks Fizz on arrival
Two glasses of House Wine served with the meal
One glass of Sparkling Wine for the Toast

£12.50 per person

PACKAGE B

One glass of Kir Royale on arrival
Two glasses of House Wine with the meal
One glass of House Champagne for the Toast

£ 15.50 per person

Menu Selection

Menu One

Fantail of Melon

Served With a Mixed Berry Timbale



Chicken Montgomery

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



Fresh Seasonal Vegetables and Potatoes



Raspberry Pavlova

Served With Fresh Cream and Berry Coulis



Coffee Served With Cream And Mints

£ 29.00 Per Person

Menu Two

Crown of Galia Melon

Filled With Exotic Fruits & Raspberry Sorbet



Roast Sirloin Of Beef

With Glazed Shallots, Button Mushrooms & Red Wine Sauce



Selection Of Season Vegetables And Potatoes



Chocolate Truffle Torte

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



Coffee Served With Cream And Mints

£33.00 Per Person

Menu Selection

Menu Three

Smoked Salmon & Cream Cheese Roulade

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



Rack Of Lamb

Served on a Pool of Redcurrant and Rosemary Sauce



Selection Of Season Vegetables And Potatoes



Raspberry Cheesecake

A Biscuit Base Topped with a Blend of Creamy Cheese, Raspberries
Sparkling Wine then Finished with Raspberry Coulis



Coffee Served With Cream And Petit Fours

£35.00 Per Person



Vegetarian Choice

Mushroom & Asparagus Tartlet

Served with a white Wine & Garlic Cream sauce



Vegetable Koubliac

Vegetables & Rice wrapped in Puff Pastry
Served with a tomato and sweet chilli sauce



Mushroom Fettuccine

Fettuccine Pasta Tossed in Garlic, Mushrooms, Basil Cream & Parmesan



Feta Cheese & Cherry Tomato Tartlet

Accompanied with a White Onion Sauce

Menu Selection

Intermediate Courses

(If Required)



Soups

Leek & Potato

Finished with a Swirl of Cream & Chives

Sweet Potato & Red Pepper

Mushroom & Tarragon

Finished with Cream & Tarragon Croutons

Tomato And Basil

Served with Herb Croutons

£3.50 Per Person

Sorbet

Mango & Orange

Champagne & Raspberry

£3.00 Per Person

Cheese Board

Cheese Board Selection

£5.50 Per Person



Buffet Selection

Fork Buffet

Chicken Goujons with a Tangy Tomato Dip

£0.00

Cheese and Onion Quiche

£0.00

Savoury Vol au Vents

£0.00

Deep Fried Mushrooms

Served with Garlic Mayonnaise and Spicy Tomato Dip

£0.00

A Selection of Sandwiches

£0.00

Coleslaw

£0.00

Salad Selection

£12.50 Per Person



Carved Buffet

Honey Glazed York Ham

£0.00

Roast English Beef

£0.00

Roast Fylde Turkey

£0.00

Poached Scottish Salmon

£0.00

Norwegian Prawns

£0.00

Minted New Potatoes

£0.00

Choice Of Four Salads

Coleslaw

Mixed Bean Salad

Tossed Salad

Pasta Salad

Tropical Salad

Nicoise Salad

£35.00 Per Person

Buffet Selection

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

Coffee Served With Cream

£1.80 Per Person



Greeting Line

As the Bride and Groom arrive at the reception to greet the guests a greeting line is formed at the entrance of the Suite.

The greeting line is usually formed as follows:-

**Bride's Parents, Grooms Parents,
Bride & Groom and Attendants.**

At less formal occasions the Bride and Groom may receive their guests alone. When the meal is announced the guests take their places followed by the Bridal Party.

Top Table Seating

The Bridal Party seating at the Top Table should be as follows: -

- Usher
- Bridesmaid
- Usher
- Bridegroom's Mother
- Bride's Father
- Bride
- Bridegroom
- Bride's Mother
- Bridegroom's Father
- Chief Bridesmaid
- Best Man
- Bridesmaid



Toast & Speeches

The speeches would normally take place at the end of the meal after the cutting of the cake

The following is the normal procedure:-

- 1 Acting Toastmaster announces the start of the speeches
- 2 Toasts to "The Bride & Groom" is normally proposed by the Brides Father or a close family friend
- 3 Toast to "The Bridesmaids". This is always proposed by the Groom following his response to the first toast.
- 4 The Best man would respond to the Groom's speech on behalf of the Bridesmaids, he would also read any telegrams, cards etc to the guests & make a small speech.

Room Hire Charges

ATLANTIS

20 or less guests £200.00
Room hire charge



Booking Terms & Conditions

- Provisional bookings will held for a period of 14 days during which time a deposit of £200.00 is required.
- All deposits are non refundable.
- Full payment is required two weeks before the event
- Cancellation charges are as follows:
 - 6 months prior Nil
 - 4 months prior 40%
 - 2 months prior 60%
 - 1 month prior 100%
- The choice of menu and indication of numbers attending must be given 4 weeks prior to the event.
- Final numbers are required 48 hours before any cancellations after this are charged at full price.
- All extras must be paid for on the day.
- Prices are correct at time of printing but may be subject to a change.
- We reserve the right to substitute menu items or ingredients without notice.
- All charges are inclusive of current rate of VAT (no service charges are applied)
- Payment of the deposit shall be deemed as acceptance of the above terms and conditions.

Congratulations on your forthcoming Wedding and our very best wishes for your future from the Management & Staff at The Chadwick Hotel