



WEDDINGS

To any couple their wedding day is something special. To all of us at the Calf's Head it is also something special. This is why we treat every wedding as a unique occasion tailored to the stars of the day.

There is only one wedding per day in the building.

Where appropriate we start with the wedding ceremony or arrival from the church and only to finish when the day is done, the guests departed and the happy couple retired to their complimentary bedroom for the night.

We have lots of options for you to consider in order that your day can be as you want it. We believe in flexibility. So you tell us what you want and where you want it and we will do our very best to see it happens.

INCLUDED FOR YOUR SPECIAL DAY

Expert consultations prior to your wedding

First refusal on all bedrooms-they are available for exclusive use by your guests if required

A dedicated member of our team a Master of Ceremonies

The use of our picturesque gardens and grounds for photography and relaxation

Table centres to match your colour scheme

Use of cake knife and stand

Complementary night for the happy couple in our bridal suite – with double Jacuzzi

CIVIL MARRIAGE CEREMONY

If the marriage ceremony is not taking place in a church then there are three areas licensed for civil ceremony, the 'Glass House', the Function Room and the garden 'Gazebo'. The latter is restricted to summer months and weather permitting. These provide options for ceremony and reception to be sited to suit numbers and choice of aspect. It is not surprising that the backdrop of Pendle and the large gardens prove so popular for the special moment of the marriage vows. The charge for the facility is £250 on Saturdays and £150 on weekdays.

RECEPTION

You may want your guests to have an arrival or post ceremony drink. This can be taken inside or weather permitting in the garden where the photographers have a field day with so many backdrops to choose from. The stream running through the grounds can add some romance to the occasion.

Having started to get into the celebration mood it is time for the reception meal. The choice is wide open to suit your tastes and budget. We can help you put together a menu or you may prefer the idea of a carvery. Remember our teams of chefs are here to give you what you want.

THE EVENING GATHERING

Still plenty of options to go at and we can accommodate a disco or a band. Our long standing resident DJ has a wild repertoire and will liaise with you on your particular requirements. His charge is £200 and we will book him on your behalf. A deposit of £50 will be required, then the balance is payable direct to him on the night. If you want live music this can be arranged but we reserve the right to control volume in line with our license requirements.

Our bar staff are always ready and waiting to keep the party going.

MENU SUGGESTIONS

Below you will find some suggestions to build the menu of your choice. These are only suggestions and should you wish to change the content of a dish, we will be glad to help. If you would like to include a dish different from those listed we will quote you accordingly.

APPETISERS

Trio of melon	£6.15
<i>Fanned onto a pool of kiwi and Malibu coulis dusted with toasted coconut</i>	
Melon Basket	£6.75
<i>Filled with summer berries, soaked in a raspberry liqueur and Champagne</i>	

Prawn and Crayfish Cocktail <i>Dressed with Marie Rose sauce</i>	£7.20
Duo of Salmon <i>Smoked salmon and fresh salmon on a bed of lettuce</i>	£7.90
Gravadlax <i>Finest cured salmon with dill mayonnaise and rye bread</i>	£7.90
Mushroom, Stilton and Walnut Bake <i>Served in a puff pastry case</i>	£6.90
Fresh Asparagus Hollandaise	£6.80
Morecombe Bay Potted Shrimps <i>Served on a warm crumpet with rocket salad</i>	£8.20
Camembert Baked Mushroom <i>Topped with sundried tomato and fresh basil</i>	£7.20

SOUPS £5.00

All homemade – Choose your favourite from a list including Tomato and Basil, Cream of Wild Mushroom, Italian Minestrone, Broccoli and Stilton, Leek and Potato, Carrot and Corriander and many more...

MAIN COURSES

Traditional Roast Chicken <i>Dressed with stuffing, chipolata and bacon</i>	£16.75
Local Roast Turkey <i>Cranberry sauce and stuffing</i>	£16.75
Chicken a la Crème <i>Chicken Breast in a white wine, cream & mushroom sauce</i>	£16.80
Braised Lamb Shank <i>In a redcurrant and rosemary gravy</i>	£17.45
Somerset Roast Pork <i>Loin of Pork with a sticky cider glaze and baked apple</i>	£17.10
Roast Goosnargh Duck <i>Half a Duck served with our famous Grand Marnier and Orange sauce</i>	£18.25
Prime Ribeye of Beef <i>Roasted and served with Yorkshire pudding and pan gravy</i>	£17.90
Aged Roast Sirloin of Beef <i>With a red wine jus</i>	£18.85

All main courses served with potatoes and vegetables of your choice

DESSERTS

Too many to list! We are happy to discuss your personal favourites	£6.00
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CHEESE / COFFEE

A platter of Local Lancashire Cheeses Blue – Smoked – Traditional	£7.50
Freshly Ground Coffee & Mints	£2.50

ADDITIONAL

Subject to market availability we recommend a suitable fish course if required.

CARVERY OPTION (MINIMUM OF 25 GUESTS)

A carvery can prove to be a very popular alternative. It will offer extra flexibility and choice on the day to your guests without creating any additional work for yourselves.

Offer your guests choice of two starters from:

Full Range of Homemade Soups

As detailed on previous page

Egg and Prawn Platter

Drizzled with Marie Rose sauce

Crown of Melon

Filled with fresh fruit & drizzled with strawberry coulis

Breaded Brie Wedges

With creamy redcurrant dip

Homemade Chicken Liver Pate

Warm toast and apricot chutney

Or choose two

Starters from the appetisers on the previous page for a small supplement

MAIN COURSE

Choose three roasts to offer your guests

- Ribeye of Beef
- Leg of Lamb
- Loin of Pork
- Honey Glazed Ham
- Breast of Local Turkey

Or substitute Whole Side of Roast Salmon for one of the joints
All served with a selection of fresh market vegetables, new & roast potatoes and Yorkshire pudding.

Choice of dessert from a very wide selection

Freshly Ground Coffee and Mints

£35.00

EVENING MENUS

Minimum 75, maximum 150

FINGER BUFFET

£10.50

Assorted sandwiches, tuna & egg mayonnaise fingers, filled vol au vents, assorted quiche, spicy chicken pieces, honey glazed sausages, potato wedges, coleslaw, mixed salad, potato salad, pork pies and crisps

HOT BUFFET

£10.50

Lamb Hot Pot & Red Cabbage or Homemade Lasagne,
Mixed Salad, coleslaw and Garlic Bread

LIGHT OPTIONS (subject to a room charge of £300)

£6.00

Bacon or Sausage Butties
served with chips

Extras if required

Selection of Gateaux

£6.00

Freshly Ground Coffee

£2.00

DRINKS PACKAGES

A list of suggested packages is attached and we will quote for alternatives if required.

All weddings are personally supervised by the owner Pam Medley. Please do not hesitate to contact us if you have any special requests or just want to explore possibilities. We are only too pleased to help where and when we can.

PAYMENT TERMS

A deposit will be required to confirm a wedding booking which is non-refundable under any circumstances in the event of cancellation.

This will be £300 if less than 50 guests, £400 if any more, up to 150.

Any provisional booking to be confirmed with deposit within one month of the provisional reservation.

Payment of deposit is taken as acceptance of our terms and conditions.

50% of the estimated cost is payable no later than 6 weeks prior to the wedding date.

The balance is payable on the day of the wedding.

MONIES PAID UNDER THESE CONDITIONS ARE NOT REFUNDABLE

All prices quoted are current, inclusive of VAT and may be subject to an increase due to unseen rises in costs or taxes.

It is the sole responsibility of any couple to book the Registrar and complete all legal preliminaries.

All guests must be catered for at the Wedding Breakfast and evening reception

Resident DJ must be used, unless prior agreement regarding an alternative. The Calf's Head reserves the right to have overall control on the volume.

WE CANNOT ALLOW ALCOHOLIC DRINKS INCLUDING ALCOHOLIC FAVOURS TO BE BROUGHT INTO THE PREMISES WITH PRIOR AGREEMENT TO POSSIBLE CORKAGE

Any guests found to have brought their own alcohol onto our premises will be asked to leave, as this contravenes our licence.