

# platinum package



## OUR PLATINUM PACKAGE CATERS FOR 60 GUESTS DURING THE DAY AND 100 GUESTS IN THE EVENING

- our promise that you will be the only couple getting married with us on the date of your wedding
- your personal Wedding Planner will help create the wedding you've always dreamed of
- red carpet arrival
- a beautiful room for your wedding ceremony
- the same room for your wedding breakfast and evening reception
- a reception drink: either a glass of chilled Prosecco, a bottle of cold beer, Bucks Fizz or Pimm's
- unlimited red, white and rosé wine served during your wedding breakfast
- a glass of Prosecco for the toast
- a delicious three course wedding breakfast  
*A choice of two dishes and one vegetarian option per course to offer to your guests*
- complimentary wedding breakfast menu tasting for up to 2 people prior to your wedding
- cake stand and knife
- white chair covers for the wedding ceremony and wedding breakfast,
- with a choice of coloured sash
- white table linen and napkins
- mirror with glass fish bowl table centrepiece, for up to 6 tables
- evening reception with buffet
- late bar, to close at 12.30am
- resident DJ until 01.00am
- event manager to host and manage your big day
- executive bedroom for the bride and groom, including a full Yorkshire breakfast
- 2 complimentary standard bedrooms, including a full Yorkshire breakfast
- preferential accommodation rates for your wedding guests

# platinum package



## PRICES

2020

	Friday	Saturday	Sunday – Thursday
<b>Wedding Package Price</b>	£5600.00	£6200.00	£5200.00
<b>Additional adult guests</b>	£56.00	£59.00	£54.00
<b>Additional child guests</b>	£34.50	£40.00	£33.50
<b>Additional evening guests</b>	£28.00	£30.00	£27.00

2021

	Friday	Saturday	Sunday – Thursday
<b>Wedding Package Price</b>	£5880.00	£6500.00	£5450.00
<b>Additional adult guests</b>	£60.00	£63.00	£58.00
<b>Additional child guests</b>	£38.00	£45.00	£37.00
<b>Additional evening guests</b>	£30.00	£32.00	£27.00

If you would prefer your wedding guests to be the only party at the Pennine Manor, on your wedding day and night, we will offer hotel exclusivity for an additional **£3500 (2020)** or **£3600 (2021)**

# platinum package



## MENU

Choose a maximum of 2 starters, 2 main courses, 2 desserts, and 1 vegetarian option

### Starters

Cream of Wild Mushroom Soup  
*white truffle oil*

Salmon Gravlax  
*baby beetroot & goats cheese*

Classic Chicken Caesar Salad  
*croutons, anchovies & parmesan shavings*

Home-made Chicken Liver Pâté  
*coarse grain mustard butter, red onion chutney  
& toasted brioche*

Caramelised Onion & Goats Cheese Tart  
*crispy leaf salad & balsamic glaze*

### Main Course

Fillet of Beef Medallions  
*potato gratin & madeira jus*

Garlic & Herb Slow Roasted Lamb Rump  
*dauphinoise potatoes & red wine jus*

Corn Fed Chicken Breast  
*fondant potatoes & thyme jus*

Roasted Cod Loin  
*crushed new potato & spring onion cake  
& salsa verde*

Chargrilled Pork Cutlet  
*black pudding, potato cake & apple cider  
cream sauce*

### Dessert

Warm Chocolate Fondant  
*pistachio ice cream*

Raspberry & White Chocolate Crème Brulee  
*shortbread biscuit*

Home-made Sticky Toffee Pudding  
*warm crème anglaise*

Baked Vanilla Cheesecake  
*fruit compote*

Strawberry Shortbread Millefeuille  
*vanilla cream*

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

# platinum package



## EVENING BUFFET

Selection of sandwiches

Coleslaw

Mixed salad

### **Choose 6 of the following:**

Chicken BBQ skewers

Eastern medley with mint raita

Home-made chicken goujons

Spicy potato wedges with sour cream

Filo prawns with sweet chilli dipping sauce

Salmon bruschetta with honey & mustard dressing

Potato skins stuffed with bacon & cheese or spring onion & cheese

Tomato & red onion bruschetta

Ciabatta pizza with assorted toppings

Kofta balls with mango chutney

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

# *diamond package*



## OUR DIAMOND PACKAGE CATERS FOR 50 GUESTS DURING THE DAY AND 80 GUESTS IN THE EVENING

- our promise that you will be the only couple getting married with us on the date of your wedding
- your personal Wedding Planner who will help create the wedding you've always dreamed of
- red carpet arrival
- a beautiful room for your wedding ceremony
- the same room for your wedding breakfast and evening reception
- a half bottle of red or white wine per person to be served during your wedding breakfast
- a delicious three course wedding breakfast, a choice of two dishes and one vegetarian option per course to offer to your guests
- complimentary wedding breakfast menu tasting for up to 2 people prior to your Wedding
- cake stand and knife
- white chair covers for the ceremony and wedding breakfast, with a choice of coloured sash
- white table linen and napkins
- mirror with glass fish bowl table centrepiece for up to 6 tables
- evening reception with buffet
- resident DJ until 12.30am
- event manager to host and manage your big day
- executive bedroom for the bride and groom, including a full Yorkshire Breakfast
- 2 complimentary standard bedrooms, including a full Yorkshire Breakfast
- preferential accommodation rates for your wedding guests

# diamond package



## PRICES

2020

	Friday	Saturday	Sunday – Thursday
<b>Wedding Package Price</b>	£4600.00	£5050.00	£4300.00
<b>Additional adult guests</b>	£50.00	£54.00	£48.00
<b>Additional child guests</b>	£31.50	£38.00	£30.50
<b>Additional evening guests</b>	£28.00	£30.00	£27.00

2021

	Friday	Saturday	Sunday – Thursday
<b>Wedding Package Price</b>	£4800.00	£5300.00	£4500.00
<b>Additional adult guests</b>	£54.00	£58.00	£52.00
<b>Additional child guests</b>	£33.50	£42.00	£32.50
<b>Additional evening guests</b>	£30.00	£32.00	£29.00

If you would prefer your wedding guests to be the only party at the Pennine Manor, on your wedding day and night, we will offer hotel exclusivity for an additional **£3500 (2020)** or **£3600 (2021)**

# diamond package



## MENU

Choose a maximum of 2 starters, 2 main courses, 2 desserts, and 1 vegetarian option

### Starters

Butternut Squash & Rosemary Soup  
*honey crème fraiche*

Smoked Salmon  
*caper berries, rocket & horseradish cream*

Home-made Chicken Liver Pâté  
*coarse grain mustard butter, red onion chutney  
& toasted brioche*

Warm Goats Cheese & Walnut Salad

### Main Course

Corn Fed Chicken Breast  
*bubble & squeak, smoked garlic sauce*

Steamed Haddock Fillet  
*stuffed with spinach & prawn butter sauce*

Roast Strip Loin of Beef  
*roast potatoes, Yorkshire pudding & roasting juices*

Char-grilled Pork Cutlet  
*creamed potato & sage sauce*

### Dessert

Chocolate Orange Brioche Bread & Butter Pudding

Lemon Posset  
*shortbread biscuits*

Home-made Sticky Toffee Pudding  
*warm crème anglaise*

Seasonal Pavlova

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

# *diamond package*



## EVENING BUFFET

Selection of sandwiches

Coleslaw

Mixed salad

### **Choose 6 of the following:**

Chicken BBQ skewers

Eastern medley with mint raita

Home-made chicken goujons

Spicy potato wedges with sour cream

Filo prawns with sweet chilli dipping sauce

Salmon bruschetta with honey & mustard dressing

Potato skins filled with bacon & cheese or spring onion & cheese

Tomato & red onion bruschetta

Ciabatta pizza with assorted toppings

Kofta balls with mango chutney

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.



## sapphire package



OUR SAPPHIRE PACKAGE CATERS FOR 50 GUESTS DURING  
THE DAY AND 80 GUESTS IN THE EVENING

- our promise that you will be the only couple getting married with us on the date of your wedding
- your personal Wedding Planner who will help create the wedding you've always dreamed of
- red carpet arrival
- a beautiful room for your wedding ceremony
- the same room for your wedding breakfast and evening reception
- a glass of red or white wine per person to be served during your wedding breakfast
- a delicious three course wedding breakfast, with one choice per course
- cake stand and knife
- white chair covers for the wedding ceremony and wedding breakfast, with a choice of coloured sash
- white table linen and napkins
- mirror with glass fish bowl table centrepiece for up to 6 tables
- evening reception with buffet
- resident DJ until 12.30am
- event manager to host and manage your big day
- executive bedroom for the bride and groom, including a full Yorkshire breakfast
- preferential accommodation rates for your wedding guests

# sapphire package



## PRICES

2020

	Friday	Sunday – Thursday
<b>Wedding Package Price</b>	£3950.00	£3600.00
<b>Additional adult guests</b>	£43.00	£40.00
<b>Additional child guests</b>	£20.50	£19.00
<b>Additional evening guests</b>	£23.95	£22.50

2021

	Friday	Sunday – Thursday
<b>Wedding Package Price</b>	£4150.00	£3800.00
<b>Additional adult guests</b>	£46.00	£43.00
<b>Additional child guests</b>	£22.50	£21.00
<b>Additional evening guests</b>	£25.95	£24.50

If you would prefer your wedding guests to be the only party at the Pennine Manor, on your wedding day and night, we will offer hotel exclusivity for an additional **£3500 (2020)** or **£3600 (2021)**

\*The Sapphire Package is available on selected Saturdays throughout the year. Please ask the Wedding Planner for more information.

# sapphire package



## MENU

Choose 1 starter, 1 main course, 1 dessert, and 1 vegetarian option

### Starters

Tomato & Basil Soup  
*garlic snippets*

Dovetail Melon  
*orchard fruits, mint & raspberry syrup*

Classic Prawn & Crayfish Salad  
*tomato & brandy sauce*

### Main Course

Roast Beef  
*garlic roast potatoes, Yorkshire pudding  
& rich red wine gravy*

Chasseur Stuffed Roast Chicken Breast  
*roast potatoes, mushroom & tarragon sauce*

Poached Salmon  
*battered new potatoes, prawn & chive cream sauce*

### Dessert

Lemon Tart  
*chantilly cream, raspberry coulis*

Rich Chocolate Truffle  
*crème anglaise*

Strawberry & Cream Filled Brandy Snap Basket  
*strawberry sauce*

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

# sapphire package



## EVENING BUFFET

### **Select 2 choices**

Meat & potato pie  
*mushy peas & pickled red cabbage*

Chilli con carne  
*steamed rice*

Beef lasagne  
*garlic bread*

Chicken curry  
*basmati rice*

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

## vegetarian options



Pot Roast Pepper  
*stuffed with Mediterranean vegetables,  
topped with mozzarella, tomato & olive sauce*

Mushroom & Asparagus Risotto  
*rocket & parmesan salad*

Mediterranean Vegetable & Feta Tarts  
*arrabiata sauce*

Tempura Vegetables & Egg Noodles  
*sweet chilli & coriander dressing*

Penne Pasta  
*pesto dressing & pine nuts*

Cheese & Spinach Tortellini  
*white wine & chive sauce, crusty bread*

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

# taking care of the little ones



## MENU

½ adult meal included in the package or choose from the following:

Orange Juice served on arrival

### Starters

Tomato Soup  
*with crusty bread roll*

Garlic Bread

### Main Course

Chicken Goujons  
*with fries & baked beans*

Cheesy Pasta

Sausage  
*with mashed potato & vegetables*

Mini Roast Chicken Dinner  
*with roast potato & seasonal vegetables*

### Dessert

Ice Cream

Fresh Fruit Salad

Unlimited Orange or Blackcurrant Squash  
*(throughout the meal)*

Sparkling Apple Juice for the toast drink

A smaller portion of the adults dessert

Please speak to your wedding coordinator as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

## for those special touches



### Canapés on arrival

£5.95 per person (select 3 choices)

Confit Duck Chorizo  
*hoi sin sauce*

Spring Onion & Mozzarella Wonton  
*sweet chilli sauce*

Chicken Liver Pâté  
*en croute with onion chutney*

Mini Caesar Salads

Asparagus Tart

Tomato & Feta Quiche

Smoked Salmon  
*horseradish cream*

Prawn & Cucumber

### Sweetie Stall

Pick and mix sweets served in glass jars  
£1.50 per person

### Intermediate Course

Choose from a variety of  
Fruit Sorbets or Soups £3.50

### After Dessert

Cheese & biscuits  
£3.50 per person

### Midnight Munchies

Bacon or Egg sandwiches  
£5.95 per person

### Additional Evening Buffet

Dressed Salmon,  
serves 50 people - £120.00

Meat Platter (honey roast ham,  
roast beef, breast of turkey),  
serves 50 people - £120.00

Seafood Platter  
serves 50 people £120.00

Cheese Board,  
serves 50 people - £120.00

Dessert Platter  
serves 40 people - £120.00

## special touches



### Drinks packages

#### Amethyst

Glass of house wine on arrival  
Glass of house wine with the main course  
Glass of Prosecco for the toast  
£16.50 per person

#### Diamond

Glass of Prosecco, or a bottle of Peroni on arrival  
Glass of house wine with the main course  
Glass of Prosecco for the toast  
£18.50 per person

#### Sapphire

Glass of Bucks Fizz or Kir Royale on arrival  
(made with champagne)  
Glass of house wine with the main course  
Champagne for the toast  
£25.00 per person

#### Emerald

Glass of Bucks Fizz or Kir Royale on arrival  
(made with Prosecco)  
Glass of house wine with the main course  
Glass of Prosecco for the toast  
£19.95 per person

#### Topaz (non-alcoholic)

Orange juice on arrival  
Unlimited squash and draught fizzy  
drinks during the meal  
Sparkling apple juice for the toast  
£12.00 per person

#### Additional drinks

A glass of port £3.90 per person  
Unlimited wine during your meal £8.50 per person  
Pimm's & lemonade - £3.75 per person  
Bucks Fizz - £3.60 per person  
House Champagne - £5.00 per person  
Jug of fresh orange juice - £7.50  
A glass of prosecco £4.20 per person  
A bottle of Peroni £3.90 per person  
Coffee & Chocolates - £2.50 per person

#### Pimp your Prosecco

Add fun to your drinks reception by adding one of our packages so your guests can personalise their own glass of Prosecco at our pimp your Prosecco drinks station.

Prosecco is charged at £21.95 per bottle in addition to each package price.

#### Fruit Fun

£150

Guests choose from a selection of fruit garnishes to add to their glasses.

#### Puree Pimping

£200

Guests can choose to add a range of fruit purees and fruit garnishes to their glasses.

#### Lush Liqueurs

£300

A member of our team will be on hand to help your guests choose a liqueur, puree and garnish to make their own cocktail.

This package includes 2 bottles of liqueur (serves approx. 50 glasses)



## accommodation



31 beautifully furnished guest bedrooms are available at the Pennine Manor.  
Preferential rates are offered to all your wedding guests

Standard Single Bedroom £62.00

Standard Double Bedroom £72.00

Standard Twin Bedroom £72.00

Executive Double Bedroom £87.00

All rates include Full English breakfast

Upgrade your guest breakfast to champagne breakfast for additional £6.50 per person, or a bucks fizz breakfast for £3.60 per person.

This option includes an invitation for all your guests to join you at a specific time, so you can enjoy breakfast together.

## questions and answers



- Q What is the deposit?  
A Once we have provisionally held a date for you for 2 weeks, we then require a deposit of £500.00 to secure the date.
- Q How long does a civil ceremony take?  
A Your wedding ceremony will usually take approximately 20 minutes.
- Q Who books the civil ceremony?  
A It is your responsibility to book the registrar to come out to our venue and conduct the ceremony.
- Q How long does the wedding breakfast take?  
A We usually allocate 2 and a half hours for the wedding breakfast (including speeches).
- Q How many guests do we have to cater for, for the evening buffet?  
A All of our packages are based on 80 evening guests. You should cater for all additional evening guests to avoid food running out. Bespoke weddings all evening guests must be catered for.
- Q Are we allowed to bring our own alcohol?  
A We do not allow guests to bring their own alcohol.
- Q What time can we access the function rooms on the morning of our wedding?  
A Please speak to your wedding coordinator regarding access times.
- Q What size are your tables?  
A Please speak to your wedding coordinator who can provide you with a detailed room plan.
- Q What time can you check in to the bedrooms?  
A Check in time is 2.00pm. An early check in can be requested however this cannot be guaranteed. Early check in depends on the availability in the hotel the night before your arrival. To guarantee an early check a room must be booked and paid for the night before.
- Q What time is check out at the hotel?  
A Check out time is 11.00am. Breakfast is served in the restaurant from 7.00am until 9.00am Monday - Friday and 8.00am until 10.00am on weekends.
- Q When do you have your final run through appointment?  
A We will arrange for you to come in for your final appointment 6-8 weeks before your wedding.
- Q Does the venue provide an easel for the table plan?  
A Yes, we have an easel you can use.
- Q Does the venue provide a toastmaster?  
A We can provide an official Toastmaster for £250.00. If you don't require an official toastmaster, our Event Manager will carry out all of the announcements.
- Q Does the venue provide table numbers and stands?  
A We have a selection of table number stands you can choose from and have some table numbers you are welcome to use.
- Q What time is last orders?  
A Last orders is called at 11.45pm, the bar will close at 12.00am. Hotel residents can use the residents bar. The Platinum Package includes a 30 minute bar extension.
- Q What time does the disco finish?  
A 12.30am. The Platinum Package includes an extended disco until 01.00am.

## the next steps



- Once you have chosen your date, we will provisionally hold your booking for fourteen days. If you are having a civil ceremony, this will allow you time to contact the local registrar and check their availability for the date. At the end of the fourteen days we require a non-refundable and non-transferable deposit of £500.00, along with a signed copy of our terms and conditions.

- If you would like to put a structured payment plan in place with regular monthly payments, our team would be happy to help. This is a good way to reduce the financial stress of planning your wedding. Please ask your wedding coordinator for full details.

- 50% of the estimated cost is payable 6 months prior to your wedding.

- Approximately 6 weeks before your wedding we will meet to discuss your final details. Following this appointment a pro-forma invoice will be raised on the final numbers given and we politely ask that this is settled no later than 4 weeks prior to your wedding day.

- The Sapphire package is only available on specific dates. Please ask the wedding planner for further information.

- Please speak to your wedding planner as soon as possible about any allergies or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.

- Only food, beverages and alcohol purchased at the hotel can be consumed on the premises.

- Pennine Manor is not able to offer corkage charges.

- No outside catering or liquor is permitted.

- We ask that 100% of guests attending are catered for, both for the wedding breakfast and evening buffet.

- All prices are correct at the time of printing. If you are booking a wedding date to be held in a future calendar year, you will be subject to price increases calculated from the year in which you made your booking.

We'd love to arrange an appointment for you to come and see our hotel and discuss how we can help to make your wedding a magical day.