



The Complete

Wedding Package

The section header is framed by two ornate, golden-brown flourishes. The top flourish is an arch with three central scrolls and two side scrolls. The bottom flourish is a similar arch, inverted. The text 'The Complete' is in a small, elegant cursive font, and 'Wedding Package' is in a large, flowing cursive font.



56 Kelso Avenue
Cleveleys
Blackpool

Managing
Directors:
The Heywood Family

WEDDING PACKAGE

The Briardene has been owned by the Heywood's for more than 30 years and has been modernised to such a degree in recent years that it is now the leading hotel in its field. The Briardene Hotel is the only small hotel in Blackpool to have attained a 3 Star Silver Award status from the English Tourist Council. The Briardene Hotel has evolved to provide services over and above its 3 Star status with our restaurant food and breakfasts achieving 5 stars in January 2013.

The busy kitchen is run by Deano, a Michelin trained chef, and is brigade of 3 chefs who are dedicated to creating a memorable dining experience for every occasion.

We hope that you will spend the time to look through this package and see what the Briardene has to offer for you and we are looking forward to hearing from you in the future to further discuss your booking.



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FUNCTION ROOM

The Briardene Hotel prides itself on its main function and restaurant room, resulting in a warm, relaxed but sophisticated atmosphere.

The room can seat as follows:

Maximum seated for a formal meal is 65 Persons

Maximum seated for a buffet is 100 Persons

Our function room is self-contained with the impressive range of:

Full lighting, Full Sound System, Cloakroom, Dance Floor, Toilets.

ENTERTAINMENT

We can arrange a Disk Jockey for your function.
Available for booking for the full evening at a charge of £150.00
12pm Finish

However, if you wish to supply your own entertainment there is no charge.

TO BOOK YOUR FUNCTION

Telephone or call in to the Briardene to check that the date you require is available.

Make an appointment to see Tracy personally to view the Briardene and its facilities for yourself.

If you decide that the Briardene meets your requirements, a deposit of £100.00 is required to secure your booking.

IMPORTANT INFORMATION

Approximately 4 weeks prior to your function, we ask you to make an appointment to come in and finalise your details. At this time you should also make us aware of any of your guests with special dietary requirements.

The final number of people attending the function is to be confirmed a minimum of 7 days before the function.

MENUS AND BUFFETS

The Briar Dene is renowned throughout the Fylde and beyond for its excellent Cuisine and the highest standard of food. Included in this package are a few popular Wedding Menus that can be used as a guideline.

Our award-winning chef, Dean, will be more than happy to sit down with you and compile a menu for your own personal taste, adding to those special requirements.

WEDDING COSTS

If you are planning a Wedding Breakfast, the total cost is £35.00 per person (including VAT). If there are additional courses, (for example: appetisers, Sorbets, fish course), additional charges will be added accordingly.





BUFFET ONE



£15.95 PER PERSON

Carved, roasted honey-baked ham with fresh pineapple wedges

Garlic mushrooms sautéed in a tomato herb sauce

Roasted barbequed spare ribs glazed with honey

Homemade pizza Italiano

French Fries

Egg and potato salad

Tagliatelle, olive, basil and pastrami salad

Melon and prawn in a Marie rose sauce

Sweet and sour mixed rice salad

Waldorf salad

French mixed tossed salad



BUFFET TWO



£19.95 PER PERSON

Carved rib of beef with a Horseradish sauce

Carved, roasted honey-baked ham with grain mustard and fresh pineapple

Button mushrooms sautéed in a garlic, tomato and pepper ragout

Hot Barbeque spare ribs glazed with honey

Homemade pizza Italiano

Minted new potatoes

Tossed tomato and red onion salad

Egg and potato mayonnaise

Tagliatelle, olive, basil and pastrami salad

Pearls of melon and prawns bound in white wine chive mayonnaise

Sweet and sour mixed leaf salad

Waldorf Salad



BUFFET THREE



£24.95 PER PERSON

Carved rib of beef with a horseradish sauce

Carved, roasted honey-baked gammon with pommery mustard and fresh pineapple

Button mushrooms sautéed in garlic, tomato and pepper ragout

Fresh Scottish poached salmon and prawn picture with a hollandaise sauce

Hot barbeque pork ribs glazed with honey

Homemade pizza Italiano

Rod's spicy chilli con carne

Minted new potatoes

Roasted pepper and black bean rice salad

Egg and potato mayonnaise

Tagliatelle, olive and pastrami salad

Pearls of melon and prawns bound in tarragon ginger sour cream

Plum tomato, basil and olive mixed leaf salad



BUFFET FOUR



£35.95 PER PERSON

Carved, hot roast sirloin of beef with Yorkshire puddings and Horseradish sauce

Carved, honey-baked ham with pommery mustard and caramelised pineapple

Button mushrooms sautéed in lots of garlic, finished in a tomato herb fondue

Fresh Scottish poached salmon, seafood display
(Including prawns, crab, cockles, green-lip mussels, oysters, winkles, crevettes, shell on prawns).

Hot barbequed pork ribs in Thai spices

Rod's spicy chilli con carne

Minted new potatoes

Roasted pepper and black bean salad

Egg and potato mayonnaise

Paella

Pearls of melon and prawns bound in chive sour cream

Plum tomato, goats cheese, Tagliatelle salad in basil oil

Waldorf salad

Tossed tomato, red onion herb leaf salad

Suitable for Vegetarians





BUFFET FIVE



£39.50 PER PERSON

Carved, whole roasted suckling pig apple compote

Carved, hot roasted sirloin of beef with Yorkshire pudding and Horseradish sauce

Carved, honey-baked ham on the bone with pommery mustard and caramelised pineapple

Button mushrooms sautéed in lots of garlic, finished in a tomato herb sauce

Fresh Scottish salmon, seafood display with carved ice sculptures (Including prawns, crab, cockles, green-lip mussels, oysters, winkles, crayettes, shell on prawns).

Hot barbequed pork ribs in honey

Rod's chilli con carne

Minted new potatoes

Roasted pepper with stir-fry chicken in a black bean salad

Paella

Macerated ogen melon and strawberry cups

Plum tomato, goats cheese, Tagliatelle salad in basil garlic oil

Waldorf salad

Tossed tomato, red onion herb leaf salad

Warm olive, feta cheese and red onion tart





WEDDING BREAKFAST 1



Half an Ogen melon filled with an array of Caribbean fruits,
macarated in Hawaiian liqueur

Cream of tomato soup accompanied with fried croutons and freshly chopped herbs

Roast leg of spring lamb sliced thickly served with a rosemary sauce

Roast potatoes, cauliflower mornay, new minted potatoes, garden peas and baton carrots

Crunchy fresh strawberry pavlova

Continental Cheese board



WEDDING BREAKFAST 2



A goblet of Icelandic prawns upon a bed of mixed leaves topped with a light Marie Rose Sauce

Cream of asparagus soup accompanied with fried croutons and freshly piped cream

Roast sirloin of beef served with Yorkshire pudding and Horseradish Sauce

Roast potatoes, new potatoes, broccoli florets, puree carrots and garden peas

Homemade apple pie with whipped Chantilly cream

Continental Cheese board

Freshly ground coffee and mints



WEDDING BREAKFAST 3



Florida Cocktail, a goblet of pink grapefruit, orange and grapes macerated in a citrus liqueur, garnished with fresh strawberries

Cream of cauliflower and Stilton soup, served with fried croutons and chopped herbs

Poached breast of chicken served with a white wine, mushroom and tarragon ragout

Sauté chunky potatoes, new potatoes, roast parsnips, mange toute & cauliflower mornay

Homemade Fruit Iced Parfait

Continental Cheese board



WEDDING BREAKFAST 4



A terrine of wild game with a mixed leaf herb salad, balsamic vinaigrette and melba toast

Cream broth of mushrooms served with fried croutons and chopped herbs

Roasted English pork loin steak served upon cider and apple gravy

Roasted potatoes, new potatoes, puree carrots and Swede, green beans and cauliflower mornay

Profiteroles filled with fresh cream with a rich chocolate sauce

Continental Cheese board



SWEET PLATES



Here are a selection of sweets available to accompany your buffet, you may pick from 1-3 sweets

There will be a charge of £2.95 a head

Chocolate Fudge Log

Lemon Citrus Tart

Fresh Fruit Pavlova

Banoffi Pie

A selection of fruit Cheesecakes

Homemade Sherry Trifle

Strawberry Cream Crunch

