

THE
PARK

Full Wedding Package 2023 / 2024



Your wedding celebration is the most important day of your life, so let us provide you with a day to remember.

The Park is a highly established wedding and civil ceremony venue providing superior service time-after-time, along with our dedicated and experienced team. We pride ourselves on offering an individual, intimate and relaxed environment to make your special day perfect.

We can cater for intimate gatherings from just a handful of close friends and family right up to 200 in our larger function suites and our flexible bespoke packages reflect our belief that every wedding is truly unique.

The Park Hotel

Dunningsbridge Road, L30 6YN Tel: 0151 525 7555

events@theparkliverpool.co.uk & www.theparkliverpool.co.uk

Package Prices 2023 / 2024

AINTREE SUITE & PARK SUITE PRICES

Friday Package Price

50 Day Guests & 100 Evening Guests = £5400.00

80 Day Guests & 150 Evening Guests = £7400.00

Saturday Package Price

50 Day Guests & 100 Evening Guests = £5500.00

80 Day Guests & 150 Evening Guests = £7500.00

Sunday - Thursday Package Price (Excluding Bank Holidays)

50 Day Guests & 100 Evening Guests = £5300.00

80 Day Guests & 150 Evening Guests = £7300.00

Additional adult day guests are charged at £65.00pp

Additional child day guests are charged at £45.00pp

Additional evening guests are charged at £22.00pp

Park Suite – Maximum of 120 Evening guests (seating for 80 people)

Aintree Suite – Maximum of 200 Evening guests (seating for 160 people)



What's included in your package:

Day Time Guests

- Dedicated Wedding Coordinator
- Room Hire
- White Linen Tablecloths & Napkins
- Top Table swag and bow
- Cake table decoration to co-ordinate
- Present table decoration to co-ordinate
- Daytime Chair Covers with Organza Sash
- Table Centre Pieces (*Candelabras, Fishbowls, or Hurricane Vases*)
- Use of Cake Knife & Stand
- Master of Ceremonies
- Welcome Reception Drink
- Three Course Wedding Breakfast
- Glass of House Wine per guest during meal
- Glass of Prosecco for Toast

Evening Guests

- Evening Buffet (based on catering for 80% of guests)
- Hotels Resident DJ from 7.30pm until 12.30am
- Evening Table Centres (Hurricane Vases or Fishbowls)
- Bridal Suite - Including Breakfast
- Discounted Accommodation Rates for Wedding Guests



Civil Ceremony

The Park Hotel Liverpool has acceptance as approved premises for civil wedding ceremonies. Ceremonies can take place on any day of the week subject to the availability of the hotel and Registrar.

The price to hold your civil ceremony at The Park Hotel would be £300.00 in addition to the package price.
(Please note prices given by the hotel do not include the registrar).

Please contact Sefton Registry Office to confirm your Civil Ceremony

Sefton North Register Office - 0151 934 3047

Accommodation

Guests will be offered a discounted bed and breakfast rate for the night of the Wedding.

In order to make a reservation all guests need to call the hotel on 0151 525 7555 and speak to one of our dedicated reception / events team.

The Bridal suite is included in all our wedding packages



Canapes

Additional add on to your package @ £6.50pp

- ❖ Smashed Avocado and Slow Roasted Cherry Tomatoes Crostini (VE)
- ❖ Chilli and Lime Prawn Crostini's
- ❖ Roquefort, Peach & Rocket Crostini's
- ❖ Philly Cheese Steak Potato Skins
- ❖ Tandoori Chicken Skewers
- ❖ Lamb Koftas and Tzatziki Dipping Sauce
- ❖ Honey, Soya and Sesame Seed Sticky Sausages
- ❖ Mini Duck Spring Rolls with Hoisin Dipping Sauce
- ❖ Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (VE)
- ❖ Falafel Bites (VE/GF)
- ❖ Cheese & Ham Toasties
- ❖ Brie and Grape (VE/GF)
- ❖ Goats Cheese with Walnuts and Beetroot (V)
- ❖ Watermelon, Feta and Cured Ham Skewers (GF)
- ❖ Cucumber, Smoked Salmon & Lemon Dill Cream Cheese (GF)

***Why not upgrade to our Big Kid Canapes?
Additional £2.00 per person to Canape Price***

Choose from the below:

Mini Park Hotel Burger and Chip Cones

Mini Battered Fish and Chip Cones

Southern Fried Chicken Strips and Chip Cones

Gluten free options available on request



Wedding Breakfast Menus

You will be asked to select one option for each course.

There will be a £3.00 per person supplement for a choice menu. You can choose a maximum of 2 choices per course.

(Pre orders will be required 4 weeks prior to your wedding)

Starters

Forest Mushroom Brochette - Drizzled with garlic oil and finished with baby herbs (VE)

Goats Cheese and Beetroot Salad – With seasonal leaves (GF)

Carved Duck Breast Salad – With toasted sesame seeds and oriental dressing (GF)

Chicken & Smoked Bacon - Sautéed in a tarragon cream sauce and served on toasted sourdough bread

Thai Fish Cakes – With sweet chilli sauce

Soups - Red Pepper & Tomato / Leek & Potato / Roasted Chicken and Vegetable / Garden Vegetables - Served with freshly baked bread rolls

Main Course

Chargrilled Chicken Breast - Served with dauphinoise potatoes, Diane sauce and seasonal vegetables

Succulent Loin of Pork - With apple and grain mustard glaze, fondant potato, sautéed smoked bacon and savoy cabbage

Traditional Roast Beef and Yorkshire Pudding - Served with traditional accompaniments (£2.50 supplement)

Braised Lamb Shank - With roasted winter vegetables and rosemary scented creamed potatoes (£3.75 supplement)

Hearty Roast Chicken or Turkey - Served with traditional accompaniments

Pan-Fried Fillet of Sea bass - Topped with samphire, with dauphinoise potato, seasonal vegetables, lemon & caper butter



Vegetarian Options

Sweet Roasted Cherry Tomato & Shallot Tarte Tatin with Balsamic Glaze - Served with rocket & aged parmesan salad

Puff Pastry Case filled with Sautéed Mushrooms - In a creamy tarragon sauce served with seasonal vegetables and potatoes

Vegan Options

Mediterranean Vegetable Risotto - Finished with pepper leaves and drizzled with garlic olive oil.

Moroccan Cauliflower Roulade - With chickpea chutney, harissa potatoes and tossed salad

Dessert

Salted Caramel Tart - Served with vanilla ice cream and chocolate sauce

Profiteroles Drizzled with Chocolate Sauce - Served with Chantilly cream

Baked New York Cheesecake – With berry compote (GF)

Classic Lemon Tart – With chef's lemon curd and Chantilly cream (GF)

Chocolate Fudge Cake – With chocolate sauce and Chantilly cream

Raspberry Sorbet (GF)(VE)(DF)



Children's Wedding Breakfast Menu

Starter

Cheesy Garlic Bread

Tomato Soup - Served with a freshly baked bread roll

Watermelon - Served with a berry compote

Main Course

Bangers & Mash - Served with peas and gravy

100% Freshly Battered Chicken Strips - Served with chips and beans

100% Freshly Battered Mini Fish - Served with chips and peas

Spaghetti Pasta Tossed in Tomato Sauce - Served with salad and garlic bread

Cheese & Tomato Pizza (V) - Served with chips and salad

Dessert

Vanilla Ice cream with strawberry sauce and fan wafer

Mini Donuts with chocolate dipping sauce

Chocolate Fudge Cake – Served with ice cream

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, our menu descriptions do not include all ingredient, if you or any of your guests have a food allergy or intolerance, please let us know before ordering, full allergen information available on request



Buffet Options – Included in Wedding Package

Chip Shop Favourites Buffet

Select **TWO** from the following;

Fish, Chips and Mushy Peas

Sausage, Chips and Mushy Peas

Salt & Pepper Chicken and Chips

All served with Gravy / Curry Sauce and Bread & Butter

Hot Dish Buffet

Select **TWO** from the following;

Chicken Balti served with Rice and Naan Breads

Sweet and Sour Chicken served with Rice and Naan Breads

Chef's Homemade Scouse served with Red Cabbage and Bread Rolls

Lancashire Hot Pot served with Red Cabbage and Bread Rolls



Buffet Alternative's

Buffet Selector - £4.50 upgrade per person

All Buffets include:

Selection of Filled Baguettes and Soft Baps

Select **THREE** from the following:

Tossed Mixed Salad (GF/VE)
Potato Salad with Ranch Dressing
Penne Pasta in Rustic Tomato Sauce
Tomato, Spring Onion, and French Basil (GF/VE)
Homemade Coleslaw (GF)
Platter of Chips (GF/VE)
Seasoned Potato Wedges, with a Salsa Dip (serves 10)
Vegetable Spring Rolls, with Sweet Chilli Dip (VE)
Mini Indian Selection (VE)
Beer battered onion rings with BBQ dip
Platter of Garlic Bread
Assorted Beetroot & Sweet Potato Falafel Bites (GF/VE)
Brie & Sun Blushed Tomato Quiche with Sweet Chilli Dip
Halloumi, Peppers & Cherry Tomato Skewers, Sweet Chilli Dip (GF)
Mini Cheese & Chive Potato Skins (GF)

Select **FIVE** from the following:

Pork Pies with HP Dip
Sausage Rolls with HP Dip
Mini Cheese & Bacon Potato Skins (GF)
Mini Cocktail Sausages cooked in Honey & Mustard
Mini Duck Spring Roll with Hoisin Dip
Cajun Spiced Chicken Skewer (GF)
Chicken and Bacon Skewer in a Lime & Honey Marinade
BBQ Chicken Skewers (GF)
BBQ Chicken Wings
Roasted Chicken Drumstick
Southern Fried Chicken Goujons with BBQ Dip (GF available on Request)
Blackened BBQ Rib (GF)
Samosa with a Mint and Yoghurt Dip (serves 50)



Buffet Desserts

Desserts

Fruits of the Forest Cheesecake (serves 12)	£30.00
Chocolate Profiterole Tower (serves 45)	£75.00
Black Forest Gateau (serves 12)	£29.00
Alabama Fudge Cake (serves 16)	£35.00
Strawberry Gateau (serves 12)	£29.00
Banoffee Gateau (serves 12)	£29.00
Sugar Ring & Jam Donut Assortment (serves 50)	£49.00
Fresh Fruit Platter (serves 30)	£54.00
Strawberry & Cream Scone Platter (serves 10)	£22.00
Fresh Fruit Salad with Pouring Cream (serves 10)	£33.00
Assorted Dairy Cream Cake Platter (serves 20)	£60.00
Cheeseboard Selection (serves 10)	£50.00
Gluten Free Muffin	£3.00 pp
Gluten Free Scone with Clotted Cream & Strawberry Jam	£3.50 pp

Chef's Dessert Table – Selection of Chef's Choice of Desserts

To serve 80	£170.00
To serve 100	£210.00
To serve 120	£250.00



Why not upgrade to our BBQ / Hog Roast menu?

Deluxe Hog Roast & BBQ Menu

Option 1 @ £1250.00

Hog Roast – Caters for approx. 100 people

The hog roast is a add on to your chosen buffet

- Fully spitted hog roast
- Freshly baked Dutch rolls on the day
- Bramley apple sauce with a touch of cinnamon
- Homemade sage and onion stuffing
- Lots and lots of crispy pork crackling
- Hickory smoked dressing
- The vegetarian choice for this menu is halloumi and Mediterranean vegetable kebab with a Greek style dressing

Option 2 @ £10.00 upgrade per person

The BBQ is an upgrade to replace your evening buffet

BBQ (minimum of 60 people for this menu)

- Homemade Aberdeen Angus burgers
- Homemade minted lamb burgers
- Marinated Thai or jerk chicken pieces
- Marinated pork steaks
- A selection of award-winning sausages
- Freshly baked Dutch rolls on the day
- Pesto pasta salad with sundried tomatoes and olives
- Crunchy apple coleslaw
- Summer garden potato salad
- Fresh tossed salad and mixed leaves
- The vegetarian choice for this menu is halloumi and Mediterranean vegetable kebab with a Greek style dressing

Option 3 @ £15.00 upgrade per person

The hog roast & BBQ is an upgrade to replace your evening buffet

Deluxe Hog Roast & BBQ Menu (minimum of 100 guests)

- Fully spitted hog roast
- Freshly baked Dutch rolls on the day
- Bramley apple sauce with a touch of cinnamon
- Homemade sage and onion stuffing
- Lots and lots of crispy pork crackling
- Hickory smoked dressing
- Marinated chicken pieces
- Aberdeen Angus burgers
- A selection of award-winning sausages
- Pesto pasta salad with sundried tomatoes and olives
- Crunchy apple coleslaw
- Summer garden potato salad
- Fresh tossed salad and mixed leaves
- The vegetarian choice for this menu is halloumi and Mediterranean vegetable kebab with a Greek style dressing

We bring in an outside catering company for our BBQ / Hog Roast options

Bookings are subject to availability

Minimum numbers apply

