

## *Sykeside Country House Hotel & The Ridings Restaurant*

Rawtenstall Road End, Haslingden, Rossendale, Lancashire BB4 6QE  
Telephone No. 01706 831163 Fax No. 01706 830090  
V.A.T. No.: 836 7629 87

*Thank you for your enquiry to Sykeside Country House Hotel and The Riding's Restaurant as a possible venue for your forthcoming Wedding. Please find enclosed our all inclusive Wedding packages starting from £3000.00 including VAT and room hire based on forty guests for your wedding breakfast and seventy guests for your evening function. We can cater for a minimum of twenty guests up to a maximum of sixty guests for your formal wedding breakfast and for your informal buffet during the evening we can cater for a minimum of forty guests and a maximum of one hundred guests.*

*Unfortunately we are not licensed for you to get married here; however we are available for the wedding breakfast and evening reception. By booking your wedding party with us you will receive exclusive use of the bar area, restaurant, conservatory. You will also receive the bridal suite complimentary and if you wish to get ready and leave from here then that can be arranged.*

*We will leave it up to you to decide whether you would like to offer your guests a choice of up to a maximum of four starters, four main courses and four desserts or if you would prefer for all of your guests to have the same then that is not a problem. If your guests are being given a choice we will require a pre-order and ask that when you create your individual guest place cards that their food option is written on this.*

*Should any of your guests suffer from one or more of the fourteen known allergens please let us know in Advance so we can meet their dietary requirements.*

*We also offer a special accommodation rate for your guests priced at £35.00 B&B per person based on a double occupied room, £50.00 B&B based on a double room at single occupancy and £10.00 B&B for children. Please note we don't provide travel-cots.*

*When booking your wedding with us we ask for a deposit of £200.00 to hold and confirm the booking and final payment must be made four weeks before the date of your wedding. Please note that our bar is only licensed to serve drinks up to midnight and our DJ will also finish at this time. If you make a provisional booking then this will be held up to a maximum of four weeks. If you wish to come and view the hotel and discuss any questions you may have then we ask kindly that you make an appointment. The best day for this is all day Saturday. Photographs can also be found on our Facebook page –Sykeside country house hotel & the Riding's Restaurant*



## All Inclusive Wedding Package One

*Based upon forty guests during the Day and Seventy guests in the evening*

£3000.00 fully inclusive of room hire & VAT

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*Glass of Bucks Fizz or Sparkling wine on arrival  
A glass of House red or white wine with the meal plus a top up  
Glass of sparkling wine for the toast  
A three course wedding breakfast (please choose 4 starters, 4 main courses and 4 desserts from the following list or wedding menu one)  
Children under twelve wedding breakfast (either off the children's menu, the following menu or wedding menu one)  
Sausage, chip and bacon butties during the evening reception (for seventy guests)  
Cream table clothes and cream napkins  
Cake stand and knife  
Complimentary nights stay in the Bridal Suite  
Chair covers and Bow's for forty guests (Bow's can be your chosen colour)  
DJ and Disco until midnight*

## All inclusive Wedding Package Two

*Based upon forty guests during the Day and Seventy guests in the evening*

£3500 fully inclusive of room hire & Vat

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*Glass of Bucks Fizz or Sparkling wine on arrival  
A glass of House red or white wine with the meal plus a top up  
Glass of sparkling wine for the toast  
A three course wedding breakfast (please choose 4 starters, 4 main courses and 4 desserts from the following list or wedding menu one)  
Children under twelve wedding breakfast (either off the children's menu, the following menu or wedding menu one)  
Hot buffet (two choices) or finger buffet (12 choices) for the evening reception (for seventy guests)  
Cream table clothes and cream napkins  
Cake stand and knife  
Complimentary nights stay in the Bridal Suite  
Chair covers and Bow's for forty guests (Bow's can be your chosen colour)  
DJ and Disco until midnight*

## Wedding Breakfast Menu

### Starters

- Chef's freshly prepared soup of your choice (see below for choices)*  
*Smooth chicken liver pate served with toasted ciabatta and caramelised red onions*  
*Atlantic prawn cocktail served with a cherry tomato and cucumber salad enhanced with a Marie rose dressing*  
*Fantail of sweet galia melon served with a medley of mixed berries*  
*Goat's cheese and roasted tomato tartlet served with a rocket leaf salad and balsamic glaze*  
*Tempura battered king prawns drizzled with a sweet chilli dressing*  
*Mulled poached pear served with a sweet apple chutney and a blue cheese dressing*  
*Portabella mushroom filled with leeks and Wensleydale cheese served with dressed salad leaves*  
*Gateaux of black pudding served with creamy mashed potato coated with a light grain mustard dressing*  
*Smoked salmon and cream cheese roulade drizzled with a lemon mayonnaise dressing*  
*Roasted goat's cheese sat on a bed of beetroot and rocket leaves sprinkled with pine nuts and a balsamic glaze*  
*Filo wrapped black pudding served with an apple and ale chutney drizzled with a mustard dressing*

### Main Courses

- Traditional roast beef served with roast potatoes, a Yorkshire pudding and red wine gravy*  
*Roast lamb served with thyme and sage roasted potatoes and a blackberry jus*  
*Supreme breast of chicken wrapped in Parma ham served with garlic mashed potatoes coated with a smoked pancetta and mushroom sauce*  
*Supreme breast of chicken served with sautéed potatoes coated with a chilli and mint glaze*  
*Medallions of pork layered with caramelised red onions served with black pudding mashed potato and a creamy calvados sauce*  
*Oven braised shank of lamb served with minted mash and a redcurrant and port jus*  
*Pan seared fillet of seabass served with a potato galette and a smoked salmon and shrimp sauce*  
*Herb crusted fillet of salmon served with creamy dauphinoise potatoes and a white wine and tarragon sauce*  
*Medallions of beef fillet served with chunky chips and a red wine and shallot jus (£3.00 supplement charge per person)*  
*Leek, mushroom and gruyere cheese tart served with chunky chips and a rocket leaf salad*  
*Porcini mushroom risotto served with garlic ciabatta, rocket leaves, parmesan and balsamic vinaigrette*  
*Roasted red bell pepper filled with a Mediterranean vegetable cous cous drizzled with a basil and tomato pesto dressing, served with garlic and rosemary hassleback potatoes*  
*All main courses are served with a selection of freshly prepared vegetables*

### Desserts

- Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream*  
*Apple and blackberry crumble served with creamy custard*  
*Vanilla pannacotta served with raspberries and blueberries*  
*mixed berry or strawberry or raspberry & white chocolate or lemon and blueberry cheesecake*  
*Mixed berry or strawberry Pavlova*  
*Lemon meringue pie*  
*Chocolate profiteroles*  
*Vanilla crème brulee*  
*chocolate and raspberry torte*  
*fresh fruit salad and a mango sorbet*  
*Followed by freshly brewed filter coffee, tea and chocolate mints.*  
*Please choose a maximum of four starters, four main courses and four desserts*

Choice of chef's freshly prepared soup

*Cream of Vegetable*

*Leek and potato*

*Mushroom*

*Broccoli and stilton*

*Asparagus*

*Carrot and coriander*

*Spicy parsnip*

*Spicy red lentil and carrot soup*

*Spinach and nutmeg soup*

*Roast red pepper and butternut squash*

*pea and ham*

*tomato and basil*

Sorbet Intermediate course £3.95 per person

*Mandarin*

*Lemon*

*Mango*

*Raspberry*

Children's wedding breakfast menu

Starters

*Chef's freshly prepared cream of tomato or cream of vegetable soup*

*Cheesy garlic ciabatta*

*Fantail of sweet galia melon served with strawberries*

*Prawn cocktail*

*buttered corn on the cob*

Main Courses

*Traditional roast beef served with roast potatoes and Yorkshire pudding coated with gravy*

*Sausage and mash served with beans or sweet corn*

*Fish, chips and mushy peas*

*Chicken strips served with chips or roast potatoes and beans or sweet corn*

*cheese and tomato pizza*

Desserts

*Chocolate fudge cake or chocolate profiteroles*

*Strawberry meringue*

*Fresh fruit salad*

*A selection of ice cream*

*sticky toffee pudding and vanilla ice cream*

*This menu is available for children under twelve years; you may also order smaller portions off your chosen wedding breakfast menu.*

Evening Hot Buffet choices, please choose a maximum of two choices

Meat and potato pie or cheese and onion pie served with red cabbage and beetroot

Meat or vegetable lasagne and garlic ciabatta

Chilli con carne and rice

Mushroom stroganoff and rice or potato wedges

Beef stew and dumplings served with potato wedges

Shepard's pie

chicken curry, boiled rice and popadoms

Wild mushroom risotto

Pasta twists with bolognese sauce and garlic ciabatta

sweet and sour chicken served with boiled rice

Scottish salmon, haddock and atlantic prawn creamy fish pie served with new potatoes

All of the above are served with mixed salad leaves and dressing, crusty bread and butter and coleslaw

Evening Finger Buffet Choices, please choose a maximum of twelve choices

A selection of vegetarian, meat and fish sandwiches

A selection of homemade quiches

Mixed salad leaves and dressing

Pasta salad or rice salad

Coleslaw

potato salad

Mediterranean vegetable cous cous

Vegetable samosas, vegetable spring rolls, onion bhajis

Sausage rolls

honey and mustard glazed sausages

Plain, Cajun spiced or barbequed glazed chicken drumsticks

Tempura battered king prawns

Duck spring rolls and a hoi sin dip

Southern fried potato wedges

New potatoes drizzled with butter

A selection of vol au vents

a selection of pizza and garlic bread

pork pies

deep fried breaded brie

chicken or fish goujons

### Additional extras

*Selection of canapés on arrival £5.00 per person*

*Adults three course meal, arrival drink, glass of wine with the meal and sparkling wine for the toast, plus chair covers & sashes £60.00 per person*

*Child's three course meal £15.00 per child*

*Sorbet intermediate course £3.95*

*Soup intermediate course £4.50*

*A Jug of orange or apple juice £5.00 per jug*

*Tea & coffee (evening function) £2.00*

*sausage, chip, bacon sandwiches £5.00*

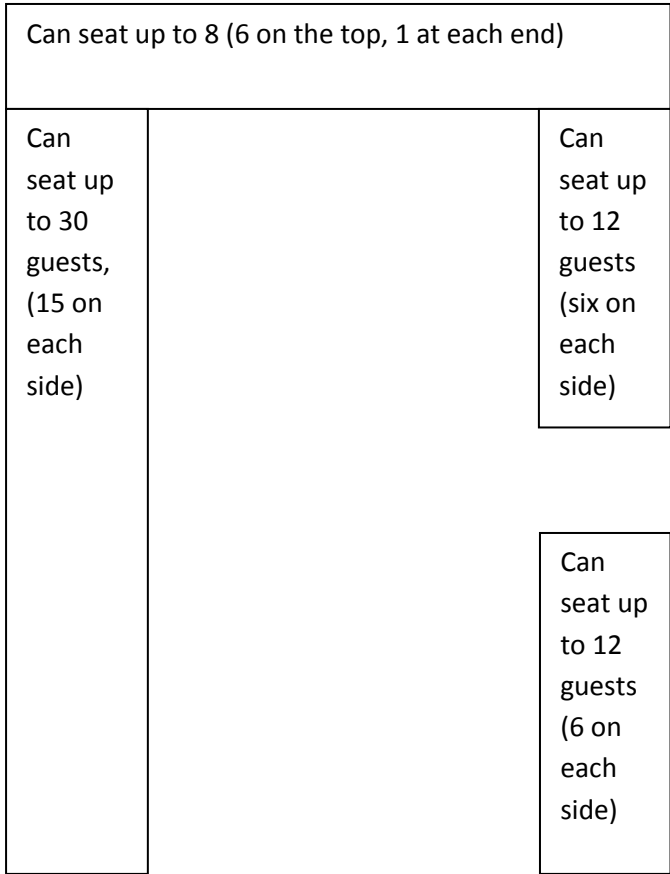
*two choice hot buffet or twelve choice finger buffet £12.00 per person*

### Bedrooms for your guests

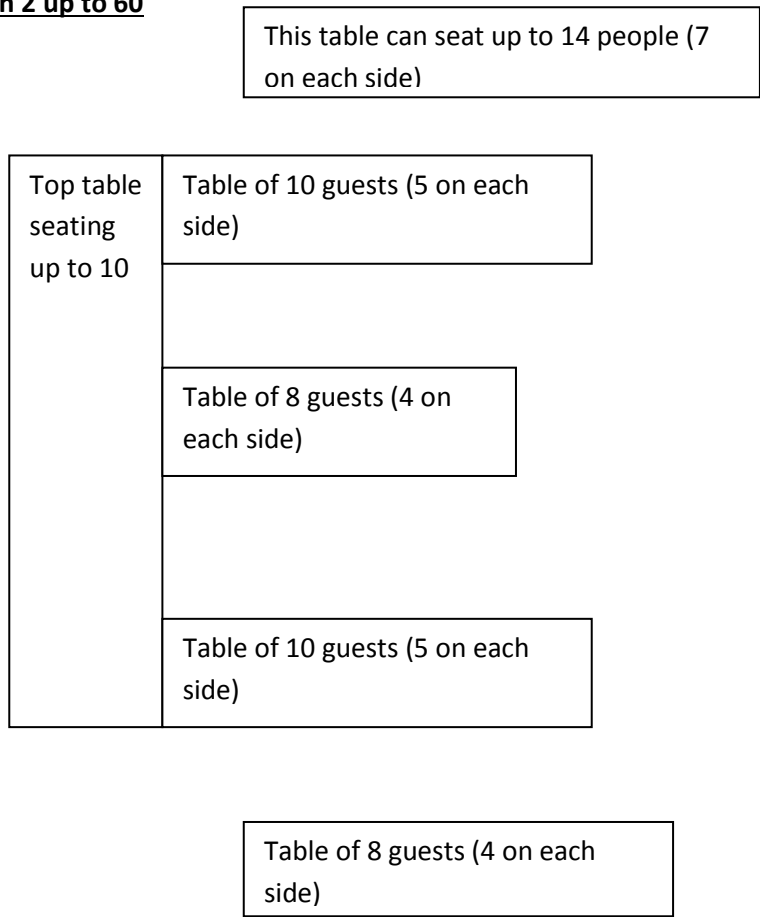
<u>Bedroom</u>	<u>description</u>
<u>201</u>	<i>An executive bedroom, comprising of a king sized bed, ensuite bathroom with spa bath, overhead shower and sauna. This room can also be used as a twin bedroom</i>
<u>202</u>	<i>An executive bedroom, comprising of a king sized bed, ensuite bathroom with spa bath, overhead shower.</i>
<u>203</u>	<i>An executive bedroom, comprising of a four poster bed, ensuite bathroom with double bath and overhead shower. Also used as the bridal suite.</i>
<u>204</u>	<i>A standard bedroom, comprising of a king sized bed, ensuite bathroom with shower. This room can also be used as a twin bedroom</i>
<u>205</u>	<i>A standard bedroom, comprising of a double sized bed, ensuite bathroom with shower.</i>
<u>206</u>	<i>A standard bedroom, comprising of a king sized bed and single bed with ensuite bathroom with shower. This room can sleep up to a family of four or be a twin.</i>
<u>207</u>	<i>A standard bedroom located on the ground floor. Comprising of a double bed with ensuite bathroom with bath and overhead shower. Ramp access at the side next to disabled car spaces.</i>
<u>208</u>	<i>A standard bedroom located on the ground floor. Comprising of a double bed with ensuite bathroom with bath and overhead shower. Ramp access at the side next to disabled car spaces.</i>

*All bedrooms are equipped with a trouser press, hair dryer, tea/coffee making facilities and digital free view television. Our accommodation rate for your guests is priced at £35.00 B&B per person based on a double occupied room, £50.00 B&B based on a double room at single occupancy and £10.00 B&B for children. Please note we don't provide travel-cots. All prices include one nights' accommodation per room with English or continental breakfast. Prices include VAT at 20%. The bedrooms are available from 2pm onwards and we kindly request rooms are vacated no later than 11am the following day.*

**Option 1 up to 60**



**Option 2 up to 60**





**Option 3 up to 40 guests**

Can seat  
up to 6  
guests

Top  
table can  
seat up  
to 10  
guests

Can seat  
up to 6  
guests

Can seat  
up to 6  
guests

Can seat  
up to 6  
guests

Can seat  
up to 6  
guests

**Option 4 up to 54 guests**

Up to 8 guests (4  
each side)

Top  
table  
up to  
10  
guests

Up to 8 guests (4  
each side)

Up to 8  
guests

Up to 8  
guests

Up to  
12  
guests  
(6  
each  
side)

Sykeside Country House Hotel & The Riding's Restaurant

Wedding booking form

Name:

Address:

Telephone number:

Mobile telephone number:

Date of Wedding:

Amount of Deposit Paid:

Date Deposit Paid

Approx number of guests' day:

Approx number of guests' night:

Final Balance:

Date Final Balance Paid:

We kindly ask that all outstanding balances should be paid up to four weeks before the date of your wedding. All deposits are non-refundable.

Date:

Print Name:

Signature :

Date:

Janet Kennedy

Signature: