

The Savoy Hotel

Queens Promenade, Blackpool,

FY2 9SJ

01253 352561

conf730@britanniahotels.com



Welcome

The Management and Staff of the the Savoy Hotel would like to offer our congratulations on your forthcoming wedding!

We are delighted you are considering our hotel as the venue for your celebration. Our professional and attentive staff are always available to offer you expert advice and guidance, to help make your day special.

Our experienced wedding co-ordinator will assist you during the weeks of planning to see that everything runs smoothly on the day. We can also advise you on flowers, entertainment, photographers, packages and anything else you can think of.



Packages

We have function suites available to suit your individual needs. Whether that's a small intimate occasion or a large and lavish wedding party. Our wedding team will be on hand throughout, from the very first meeting to the big day! We want to help create your perfect day and we can accommodate any requests you may have.

We offer a variety of wedding packages plus drinks options depending on what couples would like for their big day.



Wedding Packages

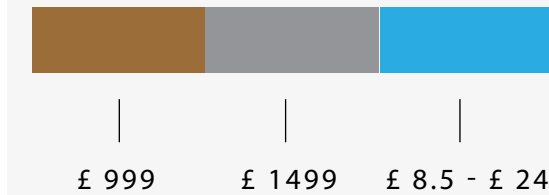
We have created these inclusive wedding packages which we hope, caters for all your needs.

A selection of drinks packages can be added to your chosen wedding packages.

You may also enjoy the freedom of designing a bespoke package from our assortment of menu choices that are fully customisable.

For further information, contact us on 01253 352561 or email conf730@britanniahotels.com.

PACKAGE PRICES



Bronze Package	Silver Package	+	Drinks Package
A red carpet welcome	A red carpet welcome		Bronze £ 8.50 One glass of sherry or orange juice on arrival
A welcome bucks fizz for up to 50 guests	A welcome bucks fizz for up to 50 guests		One glass of red or white wine with meal
A 3 course wedding breakfast for 50 guests	A private reception room		One glass of sparkling wine for the toast
A mixture of bacon & sausage barm's for the evening guests for 80 guests	Your choice of 3 course menus from our extensive wedding selector for up to 50 guests		Silver £ 9.50 Pimms cocktail or fruit punch on arrival
Printed souvenir menus	A 7 item evening buffet of your choice for up to 100 guests		One glass of red or white wine with meal
Silver cake stand	Printed souvenir menus		One glass of sparkling wine for the toas
A selection of colour co-ordinated napkins	Souvenir engraved cake knife		Gold £ 16.50 Chilled Bucks Fizz on arrival
Master of ceremonies	Silver cake stand		Two glasses of red or white wine with meal
Reduced accommodation tariff, subject to availabilty	A selection of colour co-ordinated napkins		One glass of chilled Champagne for the toast
Wedding specialist	Master of ceremonies		Platinum £ 24.00 Champagne cocktail on arrival
	Reduced accommodation tariff, subject to availabilty		Half a bottle of house red or white wine with meal
	Wedding specialist		One glass of Moet et Chandon Champagne for the toast

Wedding Breakfast Menu

STARTER SELECTION

FANTAIL OF HONEYDEW MELON Served with a duo of fruit puree and strawberries

BRUSSELS PATE, WITH A TANGY PLUM & APPLE CHUTNEY Served with Melba Toast

SMOKED SALMON, PRAWN & CHAMPAGNE ROULADE Served on a bed of chopped salad with a Lemon & Caper dressing

MAIN COURSE SELECTION

PAN FRIED SUPREME OF CHICKEN Topped with a white wine & wild mushroom sauce. Finished with tarragon sautéed button onions, bacon lardons and mushrooms.

TRADITIONAL ROAST BEEF Served with Yorkshire pudding, horseradish and a rich pan gravy

FILLET OF SCOTTISH SALMON Delicately poached & served with a lobster & brandy infused sauce & finished with paprika

ALL MAIN COURSES ARE ACCOMPANIED BY A SELECTION OF SEASONAL VEGETABLES AND POTATOES.

MAIN COURSE VEGETARIAN ALTERNATIVES

ROASTED STUFFED PEPPER Filled with vegetables & cous cous, topped with a herbed crumb & glazed with melted cheese

FOREST MUSHROOM RISOTTO Edged with a tomato and fresh herb sauce

VEGETABLE WELLINGTON Encased in golden pastry edged with a rich Tomato & Garden herb Provencale sauce

DESSERT SELECTION

STRAWBERRY CHEESECAKE with whipped cream

CHOCOLATE ROULADE with forest berry compote

EXOTIC FRUIT SALAD with fresh cream



Buffet Menu & Add Ons

BUFFET MENU (please choose any 7 items from the below buffet menu)

Selection of sandwiches

Barbequed chicken drumsticks

Lancashire cheese & tomato quiche

Baked mini pork pies, served with a sweet pickle relish

Cheese & onion lattice pastry fingers

Mild spiced onion bahjis

Vegetable samosas with mint raita dip

Spicy potato wedges finished with fresh coriander

Tomato, red onion & basil pesto pasta salad

Pork & sage sausage rolls

Vol au vents filled with creamed mushroom

Cheddar cheese & onion coleslaw

Mini vegetable spring rolls with chilli dip

Cheese & tomato pizza

Spicy spiral fries

SUPPLEMENTARY COURSES

ARRIVAL CANAPÉS - £5.00 PER GUEST

Chef's selection of canapés using only the finest seasonal ingredients

SORBET COURSES - £2.95 PER GUEST

Orange, Blackcurrant, Champagne, Lemon, Passion fruit, Raspberry.

FISH COURSE - £6.95 PER GUEST

Fillet of Plaice Veronique
Plaice fillet in a cream, white wine and grape sauce
Salmon fillet, served with a tomato and basil sauce.
Baked Cod fillet garnished with a creamy mushroom sauce.
*All fish courses are approximately 6oz cut

CHEESE COURSE - £4.95 PER GUEST

A selection of English and European cheeses
Served with fresh celery, seedless grapes and assorted cheese biscuits.

EXTRA ITEMS CAN BE ADDED AT A
SUPPLEMENTARY PRICE PLEASE ASK FOR
DETAILS





Get In Touch

Address

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