

Cheshire View



Weddings

Ceremony & Receptions

cheshire view

the venue • the view





# Bespoke Packages



*At Cheshire View, you can create your special day your way with individually designed bespoke wedding packages.*

*If you are looking for something a little different or unique, speak with our dedicated wedding coordinator to start planning your dream wedding day.*

Exclusive Venue Hire: £2,500.00

## What we do:

- Ceremonies
- Wedding Packages
- Twilight Weddings
- Reception do's

Discounts available for selected hotels

## What we offer:

- Chiavari Chairs / Chair Covers & Bows
- White Linen Table Cloths
- Cake Stand & Knife
- Table Plan Easel
- Wedding Post Box
- DJ
- Dance Floor
- Bridal Get Ready Room
- Master of Ceremonies
- White Isle Carpet for Garden Room Ceremonies
- Red Carpet in Entrance of the Venue
- Dedicated Wedding Coordinator Throughout the Planning & on the Day.

# Drinks Packages



We can offer your favourite drinks whether it be for your reception drinks with the traditional prosecco and your favourite beer or something different like Gin and tonics or Pimm's!

You can choose the perfect selection of wines for your guest to enjoy at the table. In addition why not include a glass of Prosecco to toast you on your big day.

Want to open a tab? Fine by us. Let us know how much you would like the tab to be and we will update you when it has been reached.



# Our Rooms



## Garden Room

Our Garden room is perfect for outdoor ceremonies in those summer months.

Ceremony Capacity: 85



## Littleton Lewis

Littleton Lewis is great for ceremonies and wedding receptions. This room can also be divided into two.

Littleton Lewis Ceremony Capacity: 100

Littleton Ceremony Capacity: 84

Lewis Ceremony Capacity: 30

Wedding Breakfast Capacity: 100



## Christleton

The Christleton room is perfect for indoor ceremonies or drinks receptions with a view.

Ceremony Capacity: 55

Drinks Reception Capacity: 80



## Waverton

The Waverton room is ideal for wedding receptions.

Wedding Breakfast Capacity: 160





# Sit Down Menu



## To Start

- Smoked Duck Salad**, pomegranate dressing, cherries & sourdough croutes
- Plum Tomatoes**, charred watermelon salad, pistachios & basil (VE)
- Classic Prawn Cocktail**, bloody Marie rose, iceberg & brown bread
- Chicken Liver & Truffle Pate**, apple & cranberry chutney, melba toast
- Roast Tomato & Pepper**, basil pesto croute (VE)
- Thai Chicken Skewers**, peanut, chilli & lime bang bang dipping sauce

## Mains

- Lemon & Oregano Roast Chicken Breast**, butter braised potato, creamy leeks, smoked bacon & crispy shallots
- Thyme & Garlic Braised Beef Shin & Gremolata**, fondant potato, honey glazed carrots & red wine jus
- Harissa Baked Aubergine, Moroccan couscous**, pomegranate, tahini & roast chickpeas (VE)
- Honey Glazed Pork Belly & Apples**, cabbage, celeriac & cider
- Crispy Curried Cauliflower Florets**, coconut & sweet potato puree & chilli (VE)
- Roast Sea Bass Fillet**, chorizo & bean cassoulet, green bean & parsley gremolata

## Desserts

- Raspberry Frangipane Tart**, whipped vanilla cream & English custard
- Eton Mess Roulade**, meringue kisses & strawberries
- Dark Chocolate & Praline Torte**, salt caramel
- White Chocolate & Malteser Cheesecake**, baileys cream
- Sticky Toffee Pudding**, butterscotch sauce & whipped vanilla cream
- Duo of Classic School Pudding - 'Sticky Style'**
  - Brown bread & butter, dark chocolate & orange marmalade
  - Roly Poly, strawberry jam & vanilla custard

## Traditional Family Style Roast Platters

*Carved meats served on your tables to share*

- Thyme slow roast beef brisket*
- Honey & mustard glazed Cheshire ham*
- Lemon, garlic & oregano roast chicken*
- Sweet potato, nut & seed roast (VE)*

## Sides & Accompaniments

- Thyme roasties
- Honey glazed carrots
- Seasonal greens
- Buttered & minted new potatoes
- Cheddar glazed cauliflower gratin
- Braised & spiced red cabbage
- Pigs in blankets & apricot stuffing
- Yorkshire puddings
- Roasted roots
- JUGS OF PROPER GRAVY!*



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# Canapes

*Choose a mixture of hot & cold canapes to create the perfect selection.  
We can recommend the number of choices based on party size.*

## **Hot Choices**

- Ham hock & blue cheese croquette
- Sweet potato & chorizo Quesadillas
- Thai fishcakes with lime & chilli
- Grand padona & gruyere beignet, garlic aioli
- Sesame king prawns, roast red pepper & chilli salsa
- Onion bhaji, black onion seed & rajita
- Nduja arancini, roast red pepper dip
- Mini taco shells, (choice of meat, fish or vegetable fillings)
- Crispy hoisin dick, toasted sesame seeds & cucumber
- Pulled schewan chicken, spring onion & crispy shallots
- Crispy curried cauliflower florets Greek yoghurt & pomegranate
- Sticky chipolata maple & wholegrain mustard glaze
- Pork belly bites, Chinese salt 'N' pepper
- Sunblushed tomato & mozzarella arancini

## **Cold Choices**

- Chicken liver pate, sweet red onion jam
- Ham hock crostini & golden raisins
- Smoked mackerel & lemon creme fraiche
- Pickled beetroot & goats cheese crostini
- Tomato & goats cheese pastries
- Crayfish & lime cocktail
- Baby plum tomato & feta tartlets
- Smoked salmon & cream cheese black onion croute
- Goas cheese & caramelised pecan nut cheesecake
- Whipped Greek feta, shortbread & balsamic strawberries
- Caesar salad filo with chicken & smoked bacon
- Pear & blue cheese pastry bites



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