



Weddings at Hilton Blackpool

We believe every wedding is unique and individual, so our comprehensive wedding packages feature optional enhancements to make the occasion truly exceptional.

We want your wedding to be as unique as you are, and as such we have created a flexible choice wedding brochure, which means you can tailor make your special day...

'Your Wedding, Your Choice'

Civil Ceremonies

Wedding ceremonies can take place on any day of the week subject to availability of the Registrar and the Hotel. Should you wish to hold your wedding service at the Hilton Blackpool, please contact the Registry Office in Blackpool on 01253 477177.

Room Hire of the Ceremony Suites

From £250.00 to include:

A floral arrangement of fresh flowers in the Brides chosen colours

Provision of Background music

V.A.T

The hotel charges are in addition to the Registrar Fee. (The hotel takes no responsibility for booking the registrar).

Wedding Packages

All packages include:

- *Three-course Wedding Breakfast*
- *Red Carpet*
- *Table Plan*
- *Table Centrepiece*
- *Table Linen*
- *Place Cards*
- *Cake Stand & Knife*
- *Master of Ceremonies*
- *First Anniversary Dinner*
- *Complimentary Upgraded Bedroom for Bride & Groom*
- *Livingwell Membership for Bride & Groom for three months prior to Wedding Day*

Additional items

<i>Chair Covers & Sashes in your colour choice</i>		<i>£2.00 per chair</i>
<i>Intermediary Course</i>		<i>£4.50 per person</i>
<i>Candy Buffet</i>		<i>£350.00</i>
<i>Entertainment</i>		
<i>DJ</i>		<i>£350.00</i>
<i>Band</i>	<i>from</i>	<i>£700.00</i>
<i>Coloured Linen</i>		<i>£1.00 per napkin</i> <i>£10.00 per tablecloth</i>
<i>Canapés on Arrival</i>	<i>from</i>	<i>£7.00 per person</i>

Wedding Breakfast Package

<i>Menu Option One</i>	<i>£26.00 per person</i>
<i>Menu Option Two</i>	<i>£28.00 per person</i>
<i>Menu Option Three</i>	<i>£30.00 per person</i>
<i>Menu Option Four</i>	<i>£32.00 per person</i>

Drinks Package

<i>Option One</i>	<i>£11.00 per person</i>
<i>Option Two</i>	<i>£17.00 per person</i>
<i>Option Three</i>	<i>£20.00 per person</i>
<i>Option Four</i>	<i>£26.00 per person</i>

Evening Reception Package

<i>Option One - Add on to Full Traditional Day</i>	<i>£16.00 per person</i>
<i>Option Two - Fork Buffet & Hot Dish</i>	<i>£18.00 per person</i>
<i>Option Three - Rolls or Barm Cakes</i>	<i>£6.50 per person</i>
<i>Option Four - Carved Roast Buffet</i>	<i>£12.00 per person</i>

Additional items

<i>Anti Past Platter</i>	<i>£12.00 per platter</i>
<i>Meat Platter</i>	<i>£15.00 per platter</i>
<i>Seafood Platter</i>	<i>£15.00 per platter</i>
<i>Fruit Platter</i>	<i>£8.00 per platter</i>
<i>Cheeseboard</i>	<i>£10.00 per platter</i>
<i>Desserts - Hot & Cold</i>	<i>£5.50 per person</i>

Drinks Packages

Option One £11.00 per person

*Glass of Prosecco or Bottled Beer on arrival
Two glasses of House Red/White/Rosé wine during Wedding Breakfast
Glass of Prosecco for Toast*

Option Two £17.00 per person

*Glass of Prosecco garnished with raspberries/strawberries
or Bottled Beer on arrival
Half Bottle of House Red/White/Rosé wine during Wedding Breakfast
Glass of Prosecco for Toast*

Option Three £20.00 per person

*Glass of Bellini or Bottled Beer on arrival
Half Bottle of House Red/White/Rosé wine during Wedding Breakfast
Glass of Champagne for Toast*

Option Four £26.00 per person

*Signature Cocktail or Bottled Beer on arrival
Half Bottle of Merlot/Rosé or Pinot Grigio wine during Wedding Breakfast
Glass of Prosecco for Toast*

Additional items

<i>Glass of Prosecco</i>	£4.75
<i>Bottle Beer</i>	£4.00
<i>Glass of House Wine</i>	£3.50
<i>Signature Cocktail</i>	£7.00
<i>Glass of Champagne</i>	£8.75

Non Alcoholic Drinks Package (for children) £4.00 per person

*Mocktail or Fresh juice on arrival
Two Soft Drinks with the meal*

Children's Menus

Children's Package (12 and under - Includes an activity pack)

Option One - Half portion of chosen adult menu

50% of chosen adult option

Option Two from Children's Menu

£11.00 per child

STARTERS

Hips, Dips 'n' Sticks

A portion of Pringles, sticks of carrot & cucumber to dip in three tasty dips
Mayonnaise, barbecue & natural yoghurt

Tasty Tomato Soup

With crisp croutons & sliced bread dippers

Time Bubbles

Fruity & sweet, fresh melon balls

MAIN COURSES

Funky Fingers

Breaded fish fingers with fries & baked beans

Pogo's Pasta

Penne pasta in tomato sauce with grated cheese

Dippin' Lickin' Chicken

Chicken nuggets served with fries & tangy barbeque or tomato sauce for dipping

Blast Off Burger

Quarter pounder served in a bun with or without cheese & fries

Flying Saucer Pizza

Choice of toppings finished with grated cheese & served with fries

Toppings: Ham, Pineapple, Mushroom & Prawns

DESSERTS

Jelly & Ice Cream

Strawberry jelly & ice cream

Fresh Fruit Salad

Served with either cream or ice cream

Wedding Breakfast Menus

Option 1 - £26.00

Starters

Trio of Melon

Served with a compote of fresh berries and passion fruit jelly

Tomato & Linguine Broth

Fresh ripe tomato, vegetable & barley broth, filled with fresh basil and tender pasta and topped with parmesan shavings

Chicken Livers

Topped with clarified butter and caramelised orange segments, served with baby gem salad and honey dressing

Main Courses

Braising Steak & Oxtail

Slow cooked braising steak served with a rich oxtail & stout ale fritter, potato fondant, carrots, courgettes and Madeira jus

Slow Roasted Chicken

Tender chicken breast topped with cracked black pepper, tarragon and Porcini mushrooms, finished with a rich dark red wine jus and served with Dauphinoise potatoes

Baked Cod

Fresh fillet of cod filled with a parfait of cherry tomato, caper and fresh basil, served with a spicy tomato & coriander salsa and Duchesse potatoes

Stilton & Apricot Wellington

Roasted vegetables enriched with Stilton & apricot cheese encased in fresh puff pastry, served with a tomato & basil sauce

Desserts

Caramel Cheesecake

Served with a rich dark chocolate sauce and mandarin jelly

Orange & Champagne Torte

Light mousse set on delicate sponge, finished with fresh strawberry and vanilla cream

Vanilla Panna Cotta

Finished with fresh blueberries and rich shortbread biscuit

Bread & Butter Pudding

Topped with apricot glaze and served with crème Anglaise

Option 2 - £28.00

Starters

Duo of Melon

With cured ham, fresh berries and strawberry jus

Sweet Pepper & Rich Beef Parcel Soup

Roasted sweet pepper and tomato soup with a ground beef & oregano meatball, drizzled with olive oil

Warm Chicken Tikka Tart

Tender chicken smothered in Tikka spice wrapped in a light pastry, topped with a fresh minted yoghurt dressing and crushed potato salad

Lime Infused Mackerel

Darn of pan fried Mackerel, served on a kidney bean and asparagus salad, drizzles with a piquant lime dressing

Main Courses

Hunters Chicken

Tender chicken breast filled with green pesto, wrapped with smoky bacon, served with fondant potatoes, roast parsnips and courgettes and finished with a white wine reduction

Roast Silverside

Tender silverside of beef, Yorkshire pudding, roast & mash potatoes with carrots and roasted parsnips, finished with rich dripping gravy

Salmon En Croute

Fresh market salmon smothered in rich tomato & basil salsa, wrapped in light puff pastry, roasted and served with fondant & Parmentier potatoes, sesame green beans, Vichy carrots and dill & white wine sauce

Porcini Mushroom & Cider Stroganoff

Melange of wild mushrooms dusted with paprika, seared in garlic and sweet cider, laced with pickled gherkins and finished with cream. Served with fragrant rice

Desserts

Strawberry Sablé

Rich shortbread filled with strawberry mouse drizzled with dark chocolate

Hot Roasted Blueberry Bakewell

Served with crème Anglaise

White Chocolate & Raspberry Torte

Served with berry compote

Bailey's Cream Filled Profiteroles

Profiteroles filled with a rich Bailey's cream and covered in velvety chocolate sauce

Option 3 - £30.00

Starters

Trio of Melon

Served with a compote of fresh berries and passion fruit parfait

Peppered Goat's Cheese & Watermelon

*Grilled goat's cheese served with a fresh herb salad,
finished with a roasted fig on champagne dressing*

Sweet Potato & Coconut Soup

Served with sundried tomato bread and finished with crispy bacon

Duck & Pork Timbale

Smooth duck, pork & cranberries served with garlic crostini and rocket salad

Main Courses

Roast Silverside

*Tender silverside of beef with Yorkshire pudding, roast & mash potatoes,
carrots and roasted parsnip and rich dripping gravy*

Chicken & Pesto

*Tender chicken breast filled with red pesto, slowly baked with smoky pancetta,
served with warm tomato & black olive tapenade, Dauphinoise potatoes, baby carrots and roasted shallots.*

Fennel Infused Sea Trout

*Fresh market Sea Trout infused with fennel, grilled and served with lobster bisque,
fondant potatoes, steamed leeks and mange tout.*

Four Cheese Ravioli

*Served in rich mild mustard butter sauce with
parmesan shavings, baby carrots & steamed leeks.*

Desserts

Peach Melba Cheesecake

Served with a dark chocolate jus.

Hot Apple Lattice Pie

Served with custard

Lemon Crème Brûlée

Light and creamy lemon infused classic served with fresh berries.

White & Dark Chocolate Roulade

Served with warm berries.

Option 4 - £32.00

Starters

Trio of Melon Pearls

Served with a compote of fresh berries and Bloody Mary parfait

Sea Salt & Dill Cured Salmon

With cherry tomato salsa and green pesto tapenade

Game Terrine

*Rich game meat laced with prunes, apricots & port,
served with parmesan crisps on a sun dried tomato salad*

Minestrone Soup

Topped with four cheese ravioli and served with parmesan cheese straws

Main Courses

Loin of Lamb

*Filled with mushroom & pancetta parfait, roasted in garlic
served with Dauphinoise potatoes, sesame green beans, baby carrots and Madeira jus*

Chicken Florentine

*Plump breast of chicken fillet on a bed of nutmeg infused spinach,
topped with sherry cream sauce and served with fondant potatoes.*

Sole & Salmon Roulade

*Delicate sole wrapped in salmon and cured ham, poached and served with saffron white wine & cream sauce
accompanied by Duchesse potatoes, asparagus & leeks wrapped in smoked bacon*

Artichoke Basket

*Artichoke hearts seared with sweet peppers & sun blush tomatoes spiced with fresh basil
in a filo pastry basket and topped with a poached egg*

Desserts

Brandy Snap

Rich basket filled with toffee & caramel torte served with fresh berries and pistachio crisp

Chocolate & Amaretto

*Dark chocolate cheesecake sat on amaretto jelly with chocolate truffles
Accompanied by Chantilly cream.*

Assiette of Desserts

Blueberry cheesecake and a chocolate tuille basket filled with balsamic infused strawberries.

Warm Chocolate Fondant

Served with rich chocolate petit fours and vanilla cream.

*For those with special dietary requirements or allergies who may wish to know about any ingredients used
please ask a member of staff for assistance.*

Evening Reception Menus

Option 1 - £16.00

Cold Food

Freshly Filled Oven Baked Ciabatta & Wraps

Cajun Chicken & Roasted Cherry Tomato
Roasted Mushroom & Gruyere Cheese

Pork & Apple Raised Pie
Curried Parsnip & Potato Pastry Galette

Hot Food

Lamb Kofta Kebabs & Minted Raita
Vegetable Dim Sum & Plum Sauce
Braised Beef & Ale Pie
Spinach Ricotta & Red Pepper Tarts
Mini Falafel & Spinach Burgers

Desserts

Fresh Fruit Platter
Assorted Cheesecakes
Hot Bakewell Tart & Fresh Cream

Option 2 - £18.00

Cold Food

Freshly Made Bruschetta & Wraps

Tuna Caper & Lemon Butter
Sliced Cumberland Sausage
Tomato Garlic & Mozzarella

Mixed Leaf Salad
Crushed New Potato Salad
Red Cabbage Coleslaw

Hot Food

Cone Of Fish & Chips with Mushy Peas
Lancashire Hot Pot & Braised Red Cabbage
Grilled Hot Dogs & Roasted Onions
Homemade Lamb Gyros served with Sliced Onion, Cabbage & Chilli Sauce

Desserts

Mini Ice Creams
Assorted Fruit Tarts with Vanilla Cream
Hot Treacle Sponge Pudding And Crème Anglaise
Chocolate Salted Caramel Tart

Option 3 - £6.50

Roast Leg of Pork

Slow roasted leg of pulled pork served with sage & apple seasoning,
salty crackling and rich dipping gravy

£6.50

Hot Roast Beef

Melt in the mouth silverside of beef from the carvery, served in crusty bloomer bread
with piping hot caramelised onions and dipping gravy

£6.50

Cider Baked Ham

Rich cider baked ham from the carvery served in fresh ciabatta rolls,
with seared pineapple and rich apple chutney

£6.50

Breakfast Anytime

Freshly grilled back bacon, Cumberland sausage and fried eggs
served in barm cakes with a side of chips

£6.50

Option 4 - £12.00

Option A £12.00

Roast Silverside Of Beef

With Yorkshire pudding, roast potatoes, dipping gravy and horseradish & beetroot compote

Sugar Baked Ham

With grilled pineapple, roast potatoes, dipping gravy, grain mustard & crispy fried onions

Served With:

Slow Baked Jacket Potatoes
Homemade Coleslaw
Greek Salad
Baba Ganoush & Pitta Bread
Penne Pasta & Red Pesto Salad
Mixed Leaves
Hot Crusty Bread Rolls

Option B £12.00

Roast Lancashire Turkey

With sage & onion seasoning, sausage and bacon rolls, roast potatoes with dipping gravy & cranberry sauce

Roast Leg of Pork

With sage & onion seasoning, roast potatoes, dipping gravy and apple compote

Served With:

Slow Baked Jacket Potatoes
Homemade Coleslaw
Greek Salad
Baba Ganoush & Pitta Bread
Penne Pasta & Red Pesto Salad
Mixed Leaves
Hot Crusty Bread Rolls

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please ask a member of staff for assistance*

Accommodation

Included in our Wedding Package is a complimentary superior room for your wedding night. Even those who live locally may be pleased to enjoy the comfort and convenience of our hospitality, making the most of the celebrations. Not only will you be free to enjoy the Hotel's leisure facilities, including the luxury indoor heated swimming pool, sauna and steam room, but also Blackpool's numerous attractions on the doorstep.

Furthermore, any of your guests who wish to stay overnight will also benefit from a special overnight accommodation rate at Hilton Blackpool which includes:

- ◆ *Hilton Breakfast*
- ◆ *TV with in-house movies, Internet access and satellite channels.*
- ◆ *Direct dial telephone with data point*
- ◆ *24 hour room service*
- ◆ *Coffee and tea making facilities*
- ◆ *Iron & Ironing Board*
- ◆ *In-room safe*
- ◆ *Hairdryers*

Many of the hotel bedrooms enjoy superb sea views.

Accommodation Rates

Discounted rates will be available for guests attending your wedding. The rates are discounted from the current available rate at time of booking.

**Rates subject to time of year and room availability*

Terms & Conditions

- 1. The Hilton Blackpool is pleased to present an array of menus to suit your occasion. After reading this brochure, please contact our Wedding Co-ordinator on 01253 627977.*
- 2. To secure your booking, confirmation in writing is required together with a non-refundable, non-transferable deposit of £500.00. Once the Hotel receives this, a receipt and final confirmation of your requirements will be sent to you.*
- 3. The full amount must be pre-paid no later than 7 days before your wedding. Final numbers are required by the hotel 14 days before your Wedding when we will send an invoice detailing the final balance.*
- 4. Kindly note that provisional and verbal bookings will not be accepted.*
- 5. Whilst taking every care to honour commitments, Hilton Blackpool regrets – that it will not accept liability for any errors, omissions or cancellations howsoever caused and limit any claims to a refund of monies only.*
- 6. No discounts other than those specified within this brochure will apply.*
- 7. Prices contained within this brochure include VAT at the standard rate*
- 8. In order to avoid misunderstanding, all payments are non-refundable and non-transferrable.*
- 9. Insurance can be obtained from your local agent or Specialist Insurers can be found in many of the bridal magazines.*
- 10. Before confirming Wedding Service times, you should agree your approximate arrival with the hotel, in order to prevent more than one party arriving at any given time (timings are taken on a first come, first served basis).*
- 11. Evening buffets are provided for a minimum of 80% of evening guests.*