

hope street hotel

menus



The London Carriage Works love weddings

Our celebration menus are designed to give you choice and flexibility, we are here to advise and make sure you and your family and friends have the best and most memorable food and wine.

The London Carriage Works' talented team are committed to sourcing the very best ingredients available from the wealth and variety of produce in the North West.

Our food miles are minimal and our choices are seasonal, fresh, free range and where possible organic. If you would like a particular dish or menu style which is not listed, we are happy to create a menu to suit your tastes.





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Ceremony room hire

The prices below include a 'rose petal' aisle and flowers for the registrar's table.

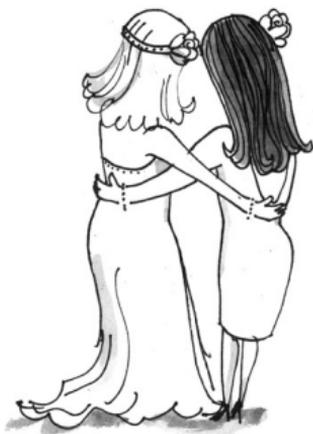
The Old Bookroom (up to 50 guests) – £600

The Residents' Lounge (up to 40 guests) – £500

The Fifth (up to 70 guests) – £850

The London Carriage Works (up to 60 guests) – £1250

We are licensed to host your marriage or civil ceremony, just remember to arrange directly with the registrar in advance.



Wedding breakfasts and receptions

Our celebration packages include:

Room hire for the daytime wedding meal and evening buffet reception

Complimentary studio room and breakfast for the happy couple

Complimentary first anniversary stay for the happy couple

Dedicated wedding co-ordinator to help with planning your day

Guaranteed accommodation rates for your wedding guests

Pre-ceremony day use bedroom*

One of our experienced team to be your toastmaster

Wedding meal tasting for two

Personalised menus

White linen tablecloths and napkins

Cake stand and knife

£5190 for 40 daytime guests and 80 evening guests

* Must be pre-arranged and is subject to availability.

For The London Carriage Works restaurant exclusive use charges apply.

Please also see our Winter/Weekday package at the back of this brochure.

Our celebration menu options have been designed for you to select a set three-course meal for all of your guests. Please select one starter, one main and one pudding from the following options. Your wedding co-ordinator can offer suggestions and prices if you would like to mix menu price bands.

Celebration menu one

Starters

Roasted butternut squash soup, chilli, sage, artisan bread (v)

Whipped goats cheese, salt-baked beetroot, balsamic, shoots (v)

Pressed ham hock terrine, green apple, pickled raisins, smoked walnut

Mains

Slowly braised beef cheek, wild mushroom fricassee, fondant potato, root vegetables

Seared fillet of Scottish salmon, confit baby potatoes, greens, citrus beurre blanc

Poached and roasted breast of chicken, colcannon, heritage carrots, chasseur sauce

Puddings

Vanilla cheesecake, berry compote, mint mascarpone

Caramelised banana bread and butter pudding, butterscotch ice cream

Classic sticky toffee pudding, toffee sauce, clotted cream ice cream

Tea and coffee to finish

£62 per person

Please choose one starter, one main and one pudding to create your set menu. All options can be adapted for gluten free guests. Our vegetarian and vegan menu options are further on.

Celebration menu two

Starters

Buffalo mozzarella, marinated tomato, olive tapenade, basil pesto (v)

Oak smoked salmon, fromage blanc, keta, lemon, horseradish

Cider braised belly pork, celeriac, black pudding soil, compressed apple

Mains

Seared supreme of cod, watercress mash, tenderstem broccoli, caper butter sauce

Honey roasted pork fillet, braised Savoy cabbage, crushed heritage potatoes, burnt apple

Cumbrian rump of lamb, compressed potatoes, kale, squash, bay leaf jus

Puddings

Chef's selection of ice cream and sorbets, shortbread, seasonal berries

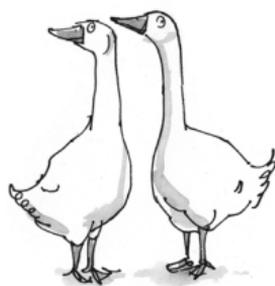
Rhubarb and strawberry crème brûlée, strawberry sorbet, peppered shortbread

Bitter dark chocolate torte, raspberry sorbet, pistachio mascarpone

Tea and coffee to finish

£72 per person

Please choose one starter, one main and one pudding to create your set menu. All options can be adapted for gluten free guests. Our vegetarian and vegan menu options are further on.



Celebration menu three

Starters

Wild woodland mushroom risotto, truffle, parmesan, sage butter (v)

Smoked trout, braised fennel, juniper, orange, fennel cress

Wood pigeon breast, honey glazed leg, pickled fig, candied hazelnuts

Mains

Seared fillet of sea bass, bubble and squeak, fennel, sea vegetables

Breast of guinea fowl, woodland mushrooms, duck fat potato, sweetheart cabbage, natural jus

Slow roasted rib of beef, truffle mash, buttered spinach, oxtail jus

Puddings

Pear William tart, vanilla clotted cream, pear crisps

Buttermilk panna cotta, strawberry, basil, toasted almonds

Assiette of dark chocolate

Tea and coffee to finish

£79 per person

Please choose one starter, one main and one pudding to create your set menu. All options can be adapted for gluten free guests. Our vegetarian and vegan menu options are further on.

Celebration menu four

Starters

Shallot tarte tatin, Kidderton Ash, golden beetroot, port, redcurrant (v)

Diver caught seared scallops, baby carrot, leek, pancetta crisp

Pressed maize fed chicken, gingerbread, black cherry, endive, walnut

Mains

Pan roasted halibut, crab and roasted fennel risotto, lemon, samphire

Fillet of Cumbrian beef, compressed potato, baby vegetables, sauce bordelaise

Lamb rump, confit breast, braised potatoes, pea and mint fricassee, anchovies

Puddings

Salted caramel fondant, burnt white chocolate ice cream, toffee popcorn

Seasonal miniature puddings

Baked Alaska, Champagne, strawberry, mint

Cheese

Three regional cheeses, traditional accompaniments

Tea and coffee to finish

£93 per person

Please choose one starter, one main and one pudding to create your set menu. All options can be adapted for gluten free guests. Our vegetarian and vegan menu options are overleaf.

Vegetarian and vegan options

**Each celebration menu has a vegetarian starter.
Please select one vegetarian main course for all of
your vegetarian guests.**

Vegetarian mains

Butternut squash, confit onion pithivier, kale, basil pesto,
smoked walnut

Salt-baked beetroot, barley risotto, parmesan, sage butter

Lemon ricotta cannelloni, baked tomato, ripped basil,
aged balsamic vinegar

Marinated tomato and shallot tart, hasselback potato,
baby spinach, watercress pesto

Vegan menu

**Please choose one starter, one main and one pudding
for all of your vegan guests.**

Starters

Caramelised cauliflower and truffle velouté

Trio of beetroot, summer greens, burnt onion broth,
parsley oil

Mains

Compressed aubergine and courgette gateau,
black olive tapenade, sundried tomatoes

Wild mushroom and baby onion bourguignon,
pomme Anna potato, braised kale

Puddings

Strawberry and Champagne jelly, sweet basil sorbet

Raspberry and tarragon jelly, compressed melon,
crystallised mint

Children's menu

Children 12 or under may either have a smaller portion of the adult menu at half the price or we can offer a three-course children's menu. Please choose one starter, one main and one pudding to create a children's set menu. All options can be adapted for gluten free guests.

Starters

Chef's soup, freshly baked bread, British butter (v)

Carved seasonal melon, berry compote, mint (v)

Garlic, mozzarella and herb bread, dressed salad (v)

Mains

Pan roasted chicken, mini jacket potatoes, barbecue beans, buttered corn

Grilled local sausages, mashed potatoes, steamed seasonal vegetables

Penne pasta, tomato sauce, garlic bread (v)

Puddings

TLCW selection of ice cream and sorbets

Dark chocolate brownie, orange, clotted cream

£25 per child

Optional extra course

Amuse bouche (little taster to whet the appetite)

Shot of wild mushroom soup scented with fresh truffle
£4.50

Chilled gazpacho served with fresh micro herbs
£5

Intermediate seasonal fish course

Fresh market choices
from **£12**

Sorbet course

Your choice of fresh fruit sorbet
£3

Cheese course

Can be added to menus one, two and three but is included if choosing three courses from menu four.

Three regional cheeses served with traditional accompaniments
£10

Finishing touches

Your chosen menu includes tea and coffee for your guests and if you wish you can add one of the following:

Handmade chocolate truffles
£2 per person

Handmade petit fours
£2.50 per person

Handmade macarons
£2.50 per person



Evening reception

Buffet one

Mini burger in a brioche bun, relish, dill pickle

Cajun lime chicken skewers

Sweet cured smoked bacon on mini brioche

Sundried tomato houmous, griddled flat bread (v)

Scorched halloumi, roasted red peppers, basil pesto, focaccia (v)

Penne pasta, wild pickled mushroom, watercress pesto, parmesan salad (v)

Dressed salad, garlic croutons, mustard dressing (v)

£24 per person

Buffet two

Charcuterie platter, marinated olives, breads, infused olive oils

Mini bruschettas, marinated plum tomatoes, ripped basil, mozzarella (v)

Oregano and lemon chicken skewers

Harissa lamb kofta, mint, cucumber

Mushroom marinated in lemon, olive oil and coriander (v)

Sweet potato wedges, roast garlic mayonnaise (v)

Greek salad, lemon, oregano, toasted smoked walnuts (v)

£27.50 per person

Buffet options continue overleaf.

Buffet three

Seafood and shellfish platter, infused oils,
flavoured mayonnaise, seeded bread crostini

Continental meat platter, pickles, chutneys,
aged vinegars, rosemary focaccia

Panko encrusted beef, honey, soya, chilli, spring onions

Corn-fed chicken lollipops and satay sauce

Pesto vegetable skewers, sundried tomato fondue (v)

Filo wrapped king prawns, harissa and lime

Mini baby heritage baked potatoes,
hickory smoked butter (v)

Compressed cucumber, feta and preserved lemon salad (v)

£30 per person

Comfort food

**Choose one of the following dishes. Variations can
be made for dietary requirements.**

Traditional lamb lobsouse, pickled red cabbage,
crusty bread, butter

Classic baked lasagne, mozzarella, garlic bread

Chicken balti, coriander naan bread, mushroom pilau rice

Mexican white bean cassoulet, flat breads

£22 per person

Our buffets may be supplemented by additional buffet items:

Asian dim sum selection, chilli, hoi sin (v)

Hand raised mini pork pies, chef's piccalilli

Mini jacket potatoes filled with Welsh rarebit and smoked bacon crumble

Tandoori chicken kebabs, mint, coriander

Ciabatta pizza, cured ham, parmesan

Triple cooked chip barmes, smoked sea salt (v)

Local black pudding and pork sausage rolls, sweet mustard

Duck spring rolls, plum sauce, five spice

Scorched halloumi, roasted red peppers, basil pesto, focaccia (v)

Penne pasta, wild pickled mushroom, watercress pesto, parmesan salad (v)

Vegan options

Artisan bread basket

Compressed cucumber, green apple, mustard cress

Marinated tomato, olives, basil, aged balsamic vinegar

Borlotti bean, lemon, parsley, toasted pine nuts

Roasted fennel, orange, smoked walnuts

Local watercress, baby spinach, griddled courgette pasta

Wild mushroom, leek, baked lasagne, garlic crostini

Roasted baby potatoes, rock salt, rosemary

Maple syrup and caraway glazed heritage carrots

£4 per item

Buffet puddings

For those with a sweet tooth, the following puddings can be added to be served after your main buffet or as canapés.

Raspberry macarons

Baby strawberry pavlovas

Mini scones with blackcurrant jam and clotted cream

Miniature baked chocolate brownies

New York baked cheesecake with seasonal fruit

Miniature choux buns filled with Baileys cream

Selection of fresh fruit and local seasonal berries

£3.80 each

Late night snack selection

A must have for all evening receptions.

Available from 10pm onwards.

Mini fish and chips, lemon, tartare sauce

Mini burgers in a brioche bun, relish, dill pickle

Sweet cured bacon or herbed sausage butties

£7 each

Pulled pork, slaw, spiced pear chutney, crusty rolls

Barbecue slow cooked brisket, smoked Cheddar, crusty rolls

Mini halloumi sandwich with roasted red pepper (v)

Pickled beetroot, caraway, houmous, lettuce
open sandwiches (ve)

Griddled flat bread, chickpea, tahini, smoked paprika (ve)

Floret vegetable tempura, fermented bean and sesame
dipping sauce (ve)

Jalapeño poppers filled with smoked tofu, sweet tomato and
coriander salsa (ve)

£6 each

Canapés

For post ceremony drinks receptions we recommend four to six canapés per guest to be served with your chosen reception drink.

Fish

Cured salmon, pickled beetroot, fromage blanc

Flaked mackerel, paprika butter, granola

Potted Southport shrimp, rye bread, lemon gel

Panko encrusted king prawns, harissa and lime emulsion

Meat

Compressed beef cheek, celeriac, crispy shallots

Maize fed chicken, wild mushroom, tarragon oil

Belly pork lollipop, black pudding, green apple

Chicken liver parfait, pickled raisins, granary crumble

Vegetarian

Whipped goats cheese, beetroot, sticky fig

Baby mozzarella cheese, tomato, basil, walnut bread

Mrs Kirkham's cheese and green onion tartlet, lemon thyme

Scorched halloumi, dried tomato, olive tapenade, mint

Vegan

Beetroot and avocado nori rolls, wasabi

Carrot and cumin houmous, harissa

Cauliflower and squash pakora, mint salsa

Hoisin tofu, sesame, cucumber, red pepper skewers

£3.80 per canapé

Celebration drinks packages

The house wines in our celebration drinks packages are Chilean Turi, Sauvignon Blanc and Turi, Merlot and our Prosecco is Villa Sandi Spumante.

Package one*

Arrival glass of wine (175ml)

Glass of wine with meal (175ml)

Glass of Prosecco to toast (125ml)

£19.75 per person

Package two*

Arrival glass of Prosecco (125ml)

Two glasses of wine with meal (175ml each)

Glass of Prosecco to toast (125ml)

£25.50 per person

Package three

Arrival glass of Lallier Grand Cru Champagne (125ml)

Two glasses of wine with meal (175ml each)

Glass of Lallier Grand Cru Champagne to toast (125ml)

£33.50 per person

* If you would like to replace your Prosecco with the celebrated English sparkling wine Nyetimber then the following supplements apply:

Supplement for Nyetimber, Classic Cuvée sparkling wine.

£4 per person

Supplement for Nyetimber, Rosé sparkling wine.

£7 per person

Non-alcoholic packages

Arrival glass of elderflower spritzer

Two glasses of elderflower spritzer with meal

Glass of elderflower spritzer to toast

£10 per person

Children's selection

Jug of orange juice (approx 6 glasses) **£12**

Franklin & Sons natural tonics and sodas (200ml) **£2.45**

Jug of fruit punch (approx 6 glasses) **£12**



Botanics and Bubbles Bar

Enjoy a Botanics or Bubbles Bar - your guests will have sophisticated fun with an array of fruits, herbs and spices to complement, colour and flavour a sparkling glass or an artisan gin.



Bubbles – a pick and mix of fresh fruit, berries and juices with a glass of:

Villa Sandi, Prosecco Spumante	£9
Lallier Grand Cru Champagne	£12.50
Nyetimber, Classic Cuvée	£13

Botanics – a pick and mix of fresh fruit, herbs, berries and dried spices with a glass of:

Alchemist Gin and Franklin & Sons Tonic	£9
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Individually priced reception drinks

glass (125ml) / bottle (750ml)

Villa Sandi, Prosecco Spumante	£6.50 / £32
Lallier Grand Cru Champagne	£9.50 / £52
Nyetimber, Classic Cuvée	£10 / £55

Extras

Acqua Panna / San Pellegrino
still and sparkling mineral water (750ml)

£4.75 per bottle

Themed seasonal flowers / decorations

price on request

Napkin decorations

£1 each

Relaxing pre-wedding therapy treatments

price on request

Place cards

£5 per 10 cards

Entertainment / live music / DJ

price on request

“Thank you” flowers

hand ties from £35

Bar and entertainment

the residents' lounge bar and entertainment close at midnight. If you would like to extend your celebrations, we can offer a late bar until 1.00 am and/or if you have 80 guests or more then security is required. In both cases there is a one off charge of £350.

Gratuities

A discretionary 10% will be added to your food and drinks bill.

Sleeping over

Champagne bed and breakfast

Complimentary bed and breakfast in a studio room is offered to our happy couples when booking your wedding breakfast and evening reception together. If you would like to upgrade to one of our suites or penthouses, please speak to your wedding co-ordinator. Upgrade prices start from £100.

Wedding guest accommodation B&B rates 2019

	Sun – Thurs Single / Double	Friday Single / Double	Saturday Single / Double
King Standard	£113.50 / £127	£146.50 / £160	£190.50 / £204
King Deluxe	£123.50 / £137	£159.50 / £173	£208.50 / £222
Studio	£143.50 / £157	£174.50 / £188	£227.50 / £241

Suites and penthouses are also available with prices on request. Rates are inclusive of breakfast and VAT and are subject to availability.

For families our deluxe room can accommodate two adults and one child, and our studio room can accommodate two adults and two children.

Extra beds are £30 and are subject to restrictions.

Children under 12 are free.

Inclusive wedding celebration prices

For those of you happy to avoid the high days and holidays, we have put together a special Weekday and Winter package.

It includes:

- Three-course wedding celebration 'menu one' for 40 guests
- Celebration 'drinks package one' for 40 guests
- 'Evening buffet one' for 80 guests

and also:

- An upgraded suite or penthouse with breakfast for the happy couple
- Room hire for daytime wedding meal and evening buffet reception
- Reduced accommodation rates for your wedding guests
- Dedicated wedding co-ordinator to help with planning your day
- One of our experienced team to be your toastmaster
- Personalised menus
- Cake stand and knife
- White linen tablecloths and napkins

£4195

Our Weekday and Winter package is available on Monday to Thursday throughout the year* or on any day of the week from November 2019 to February 2020 excluding public/bank holidays and subject to availability.

* This package does not include ceremony room hire however we do offer reduced rates for our Weekday and Winter weddings, please ask for details.

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Prices within our wedding brochure are for weddings up to February 2020 excluding any duty increases.

Prices for March 2020 onwards will increase no more than 10%.

Our Wedding co-ordinator can be contacted on **0151 709 3000**, or email **weddings@hopestreethotel.co.uk**

40 Hope Street, Liverpool, L1 9DA

Find us on Instagram and Pinterest:

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pinterest.com/hopestreethotel

www.hopestreethotel.co.uk

