

hope street hotel

menus



The London Carriage Works loves 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.





hope street hotel loves weddings

Tying the knot – ceremony room hire

We are licensed to host marriages and civil partnerships. 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

Remember all ceremonies need to be arranged directly with the registrar by the happy couple in advance.



Wedding breakfasts and receptions celebrating with family and friends

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

* Dependent on minimum numbers catered for your daytime menu and evening buffet. Minimum numbers are dependent on your chosen event space and the day/date of your wedding – ask our wedding co-ordinator for details. For The London Carriage Works restaurant exclusive use charges apply.

** For bookings which include a daytime wedding meal and evening buffet reception.

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

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, main and pudding from the following options. Our menus are based on four price bands and if choosing from the same menu band, the prices will be as follows:

Menu 1

three courses with tea and coffee to finish

£60.00

Menu 2

three courses with tea and coffee to finish

£72.00

Menu 3

three courses with tea and coffee to finish

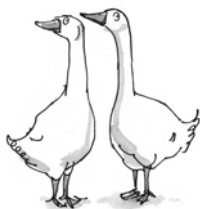
£79.00

Menu 4

four courses (including cheese course) with tea and coffee to finish

£92.50

Our wedding co-ordinator can offer suggestions and prices if you would like to mix menu price bands.



Starters

Menu 1

Velouté of cauliflower and potato, flavoured with truffle and served with artisan bread

Air-dried Cumbrian ham with fig and apple chutney and toasted granola

Salt baked beetroot and Kidderton Ash goats cheese with seasonal leaves and aged balsamic vinegar (v)

Menu 2

Smoked Scottish salmon with a salad of spinach, watercress, horseradish and fresh lemon

Slow cooked Wirral pork belly with cauliflower purée and Bury black pudding

Barley risotto of pumpkin, butternut squash, sage and Stilton (v)

Menu 3

Smoked Menai mackerel with orange and fennel salad and paprika oil

Breast of Wirral wood pigeon with pancetta, pumpkin, crispy sage and walnuts

Heritage potato and Kidderton Ash goats cheese terrine with roasted peach and golden beetroot (v)

Menu 4

Scottish hand dived scallops with caramelised cauliflower, truffle and Bury black pudding

A pressing of Cumbrian rabbit, smoked pancetta, lemon and thyme served with wholemeal toasts and caper dressing

Honey roasted figs, butternut squash and Kidderton Ash goats cheese with seasonal leaves and nuts (v)

Mains

Menu 1

Fillet of Loch Duart salmon with olive oil crushed new potatoes, tender stem broccoli and lemon butter sauce

Breast of poached and roasted Whitchurch chicken served with bubble and squeak, crisp pancetta and red wine jus

Slow-braised daube of beef, with fondant potato, wild mushroom and sprouting broccoli

Menu 2

Roasted Wirral pork loin, with cauliflower purée, seasonal vegetables and baby apple

Roast rump of black faced Suffolk lamb served with sweet potato dauphinoise, wilted spinach and tarragon

North Atlantic cod served with tenderstem broccoli, asparagus, fondant potato and herbed hollandaise sauce

Menu 3

Roast breast of Lakeland guinea fowl with Scarisbrick king oyster mushrooms and truffle infused crushed heritage potatoes

Cutlet of chargrilled, rare breed pork with Bury black pudding and pancetta, charred leeks and Bramley apple

Wild sea bass fillet with fondant potato, local sea herbs and Scarisbrick wild mushroom sauce

Menu 4

Fillet of Welsh beef with duck fat fondant potatoes, Yorkshire pudding, roasted baby vegetables and horseradish cream

Roasted Peterhead halibut and Loch Fyne langoustine tail with lobster crushed potatoes and a shellfish bisque

Loin of black faced Suffolk lamb with crushed peas, asparagus and potato purée

Puddings

Menu 1

Vanilla cheesecake with local seasonal berry compote

Banana and Baileys bread and butter pudding with toffee ice cream

Classic date and sticky toffee pudding with clotted cream ice cream

Menu 2

Choice of TLCW ice creams and sorbets served with homemade biscotti

Rhubarb and strawberry crème brûlée with strawberry sorbet and shortbread

Belgian chocolate torte with raspberry sorbet, fresh raspberries and pistachio mascarpone

Menu 3

Cheshire pear tart with clotted cream and vanilla glazed pear crisps

Buttermilk panna cotta with strawberries, basil and crushed almonds

Assiette of Belgian chocolate

Menu 4

Salted caramel fondant with burnt white chocolate ice cream and salted toffee popcorn

TLCW petit fours a selection of miniature desserts from our pastry team

Baked Alaska with Champagne infused strawberries

Vegetarian Options

Please select one vegetarian main course for all of your vegetarian guests.

Vine tomato, caramelised onion and basil tart served with Ratte potatoes and wild mushrooms in an organic Stilton sauce

Open ravioli of roasted butternut squash, spinach, pine nuts and wild mushrooms with pecorino and salad leaves

Risotto of ruby beetroot and Kidderton Ash goats cheese with orange

Pithivier of wild mushrooms and chestnut with spinach, pecorino, sweet shallots, Ratte potatoes and whole grain mustard sauce

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:

Starters

Soup of the day with fresh bread and British butter

Melon with seasonal berries

Mains

Grilled chicken with mashed potato and seasonal vegetables

Grilled sausages with mashed potato and seasonal vegetables

Penne pasta with roasted tomato and herb sauce

Puddings

A selection of TLCW ice creams

TLCW rice pudding

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

£5.00

Intermediate seasonal fish course

Fresh market choices

from £11.50

Sorbet course

Your choice of hand made fresh fruit sorbet

£3.00

Cheese course

Can be added to menus 1, 2 and 3 but is included if choosing three courses from menu 4

Three regional British artisan cheeses served with traditional accompaniments

£10.00

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

£2.00 per person

Handmade petit fours

£2.50 per person



Evening reception

Buffet one

Mini burger handmade with pure ground British beef served on a toasted wholemeal bun with gherkins and ketchup

Lightly spiced chargrilled skewers of marinated corn-fed chicken

Mini dry cured bacon butties served with ketchup and brown sauce

Toasted Welsh rarebit on wholegrain bread

Mini halloumi sandwich with roasted red pepper, rocket and pesto on freshly baked crusty bread

New season heritage potato salad finished with a light, creamy mayonnaise and fresh herbs

Penne pasta salad with borlotti beans, pesto, cherry tomatoes, fresh basil and parmesan

Green salad

£24.00 per person

Buffet two

Selection of Italian and Spanish charcuterie

Penne pasta salad with borlotti beans, pesto, cherry tomatoes, fresh basil and parmesan

Fusilli pasta salad with sundried tomato and roast red pepper

Tomato, basil and mozzarella salad with a balsamic dressing

Selection of artisan breads and oils

European cheese platter with traditional accompaniments

Antipasti selection

£27.50 per person

Buffet three

Flatbreads with oils and houmous

Slow roasted lamb and apricot tagine

Moroccan cous cous with pomegranate seeds

Roasted North African fruits and nuts

Orange, roasted carrot and chickpea salad

Tomato and cucumber salad

Honey, yoghurt and mint dressing

£30.00 per person

Our buffets may be supplemented by additional buffet items:

Blackfaced Suffolk minced lamb kofta skewers with harissa and yoghurt

Selection of Asian Dim Sum with chilli and soy dipping sauce

Classic Greek salad of feta cheese, Kos lettuce, sweet red onions, tomatoes and olives

New season heritage potato salad finished with a light, creamy mayonnaise and fresh herbs

Kidderton Ash goats cheese, pumpkin and fig baked tarts

Short crust pork and apple pie with homemade piccalilli

Mini jacket potatoes served with cream cheese and chives

£4.00 per person

Comfort Food

Choose one of the following dishes:

Traditional recipe St. Asaph lamb Lobsouse served with pickled red cabbage and crusty bread and butter

Minced beef chilli con carne with Mexican rice and sour cream

Thai green chicken curry with coconut milk, Asian vegetables, Thai fragrant rice and flatbreads

£21.00 per person

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 caramelised filled choux buns with Baileys cream

Selection of cut fresh fruit and local seasonal berries

£3.80 each

Late night snack selection

A must have for all evening receptions.

Available from 10pm onwards.

Old English sausage or Cumbrian air dried bacon in wholemeal rolls with a choice of sauces

£6.00

Mini halloumi sandwich with roasted red pepper, rocket and pesto on freshly baked crusty bread

£6.00

Mini grilled spiced chicken sandwich with Cajun mayonnaise

£6.00

Mini burger - handmade with pure ground beef served on a bun with gherkins and ketchup

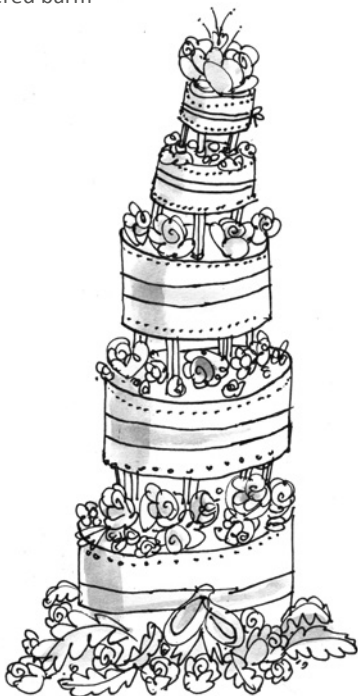
£7.00

Mini fish and chips - breaded fresh North Sea cod goujons with skinny fries and tartare sauce

£7.00

Shoestring fries and buttered barm

£4.00



Canapés

For post ceremony drinks receptions.

We recommend four to six canapés per guest to be served with your chosen reception drink.

Fish

Smoked salmon and cream cheese crostini with keta caviar and dill

Potted smoked Scottish mackerel paté

Southport potted shrimps on toasted brioche

Crispy panko breaded king prawn with chilli and fresh lime

Meat

Seared fillet of Welsh beef crostini with horseradish and caramelised onion

Potted duck parfait with fig relish

Smoked duck breast crostini with black cherry

Roasted Whitchurch chicken tartlet with baby wild mushrooms and tarragon

Wirral ham hock terrine with homemade piccalilli

Carpaccio of venison with celeriac and blackberry served on a crostini

Vegetarian

Shot of gazpacho chilled soup with celery and micro herbs

Sun blushed tomato houmous with vegetable crudités

Barley risotto of butternut squash and sage

Truffle infused wild mushroom on toasted brioche

Kidderton Ash goats cheese, caramelised onion and fig tart

£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)

£18.00 per person

Package two*

Arrival glass of Prosecco (125ml)

Two glasses of wine with meal (175ml each)

Glass of Prosecco to toast (125ml)

£24.00 per person

Package three

Arrival glass of Lallier Grand Cru Champagne (125ml)

Half bottle of wine with meal

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

£30.50 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.

£3.50 per person

Supplement for Nyetimber, Rosé sparkling wine.

£6.00 per person

Non-alcoholic packages

Arrival glass of elderflower spritzer

Two glasses of elderflower spritzer with meal

Glass of elderflower spritzer to toast

£10.00 per person

Children's selection

Jug of orange juice (approx 6 glasses) **£10.00**

Fever Tree natural tonics and sodas (200ml) **£2.45**

Jug of fruit punch (approx 6 glasses) **£12.00**

Perrier-Jouët, Grand Brut NV Champagne Cocktails

Kir Royale **£11.00**

Champagne and Crème de Cassis Fraise Royale **£11.00**
Fresh strawberries muddled with fraise syrup
and strawberry juice topped with Champagne

Mimosa Lanesborough **£11.00**
Cointreau and fresh orange juice topped with Champagne



Classic cocktails

The Bellini (Harry's Bar, Venice) Peach juice and Prosecco	£7.50
Long Island Iced Tea Absolut vodka, Beefeater gin, Havana Especial rum, Cointreau, El Jimador Tequila, lemon juice and coca cola	£8.50
Reggae Punch Havana Especial rum, fresh lime, strawberry juice, orange and pineapple juice with a Myers rum float	£8.50
Tom Collins Beefeater gin, fresh lemon juice and sugar	£8.50
Cosmopolitan Absolut vodka, shaken with Cointreau, dashes of cranberry and lime juice served with flamed orange zest	£9.00

Individually priced reception drinks

glass (125ml) / bottle (750ml)

Di Paolo Prosecco Frizzante N.V	£4.75 / £25.00
Villa Sandi, Prosecco Spumante	£6.00 / £30.00
Lallier Grand Cru Champagne	£9.50 / £47.50
Nyetimber, Classic Cuvée, 2010	£9.50 / £52.00

Extras

Panna still / Pellegrino sparkling mineral water

£4.50 per bottle

Themed seasonal flowers / decorations

price on request

Napkin decorations

£1.00 each

Relaxing pre-wedding therapy treatments

price on request

Place cards

£5.00 per 10 cards

Entertainment / live music / DJ

price on request

“Thank you” flowers

hand ties from £35.00

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 60 or more guests then we do require you to have security. In both cases there is a one off charge of £300.00.

Gratuities

A discretional 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. If you would like to upgrade to one of our suites or penthouses, then please speak to our wedding co-ordinator for supplement details.

Be our guest

Wedding guest accommodation B&B rates 2017

	Sunday to Friday Single / Double	Saturday Single / Double
King Standard	£140 / £155	£175 / £190
King Deluxe	£150 / £165	£185 / £200
Studio	£165 / £180	£200 / £215

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-coordinator 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

£4495

Our Weekday and Winter package is available on Monday to Thursday throughout the year* or on any day of the week from November 2017 to February 2018

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.

hope street hotel

Prices within our wedding brochure are for weddings up to February 2018 excluding any duty increases.

Prices for March 2018 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 Pinterest:
[pinterest.com/hopestreethotel](https://www.pinterest.com/hopestreethotel)

www.hopestreethotel.co.uk



