The Inclusive Wedding Package
At Chadderton Town Hall
From only £2950
Information pack

Making a Booking
Having decided upon a date and discussed your individual requirements with the Wedding Co-ordinator and The Registrars, you are now ready to make a provisional booking that can be held without obligation for up to 14 days.
Booking can only be taken up to 2 years in advance; you will still need to give an official notice of marriage 12 months before the date. It is your responsibility to contact the registrars to make the legal marriage arrangements ASAP.

We have a selection of different packages available Silver, Gold and Platinum.

The Silver and Gold Menus will consist of a main course and dessert which is served buffet style the selected menus attached.

The Platinum Menu is a four course served meal (starter, main course, dessert and coffee) from the selected menus attached.

For all menus the vegetarian and kids meals need to pre-ordered in advance.

All the packages include the Wedding Ceremony, function room till midnight, food and DJ.

The wedding ceremony will start at 4.30pm with the registrars in the Oak Room.

The reception will begin approximately 15 minutes after the wedding.

The food will be served a at time to suit you between 5pm and 7.00pm

The evening reception will end at midnight with last orders at the bar being called at 11.30pm and the DJ finishing at 11.45pm unless a time extension to the reception has been applied for in advance at a charge of £50 per ½ hour.

The building will need to be vacated by 12.30am

All the packages are based on a maximum of 100 guests to both the wedding and the wedding breakfast. However we will allow extra evening guests from 8pm free of charge, but if an evening buffet is ordered all guests must be catered for.
Additional guests for the wedding breakfast will be charged accordingly.

The above prices are based on a Tuesday to Saturday if you require a Sunday or bank holiday there is a surcharge of £150.

Notice fees must be paid directly to your local Registry office and Oldham registrars informed.

www.oldham.gov.uk
Confirmation of Booking

To confirm your booking, a booking fee of £500.00 is required within the 14 days from the date that you make your provisional booking. The booking fee is non-refundable.

The Venue Manager reserves the right to release a provisional booking if the fee has not been received or any communication received.

Final Details

Approximately 8 weeks before your wedding you will need to make an appointment to attend to the Venue to discuss your final arrangements with the registrars and site manager, regarding music and room set up, also the caterers will contact you regarding menu choices.

Full payment is required at least 6 weeks prior to the wedding.

Cancellations

All cancellations must be made in writing to:-
Paul Vizard
Queen Elizabeth Hall
West St
Oldham
OL1 1UT.

Regrettably, all booking fees paid are non-refundable.

In order to comply with this package, all guests must be catered for by the Venue.

If an evening buffet is required this must be provided through the Venue, separate menus are attached below.

With the exception of evening buffets, which are plus Vat, all prices are inclusive of VAT where applicable and are subject to alteration.

Drinks packages are available please enquire for prices.

If your wedding doesn’t fit one of our packages then please give us a call to discuss other options open to you. The hall can be hired outside of the package.

If you have any questions or wish to make a provisional booking please call the Booking office on 0161 770 4083

Registrars on 0161 770 8960

We hope you enjoy your special day
Menus

Silver Wedding Menus - £2950 Package

We are pleased to offer the following main course and Dessert options for your Wedding Breakfast.

Please choose one of each the following courses:

**Cold Carvery** *(Extremely popular)*
Chicken & honey roasted ham, served with Greek salad, homemade coleslaw, tuna pasta salad, assorted vegetable quiches, hot buttered new potatoes or spicy wedges and a selection of fresh breads.

**Homemade Potato Pie**
Served with mushy or garden peas, Potato Wedges
With red cabbage, beetroot & gravy

**Chicken and Mushroom pie**
In a creamy white wine and dill sauce with light puff pastry lid
Served with seasonal vegetables and new potatoes

**Boeuf Bourguignon**
Served with shallots & burgundy wine, herb rice & crusty bread

**Cumberland Sausage and Mash**
Served with onion gravy, mushy or garden peas

**Chilli Con Carne**
Served with rice, French bread and tossed salad

**Vegetarian Menus**
Should you require a vegetarian option we can offer the following selection
(Please advise caterers on numbers required in advance)

**Homemade Cheese and Onion Pie**
Served with beans or peas and potato wedges

**Vegetable Chilli Con Carne**
Served with rice, French bread and tossed salad

**Vegetable Chana Curry**
Served with Basmati rice, naan, chutney & onions

**Vegetarian Sausage and Mash**
With red cabbage, beetroot & gravy

**Kids Menus**
Chicken nuggets, chips and beans

Sausage and Mash with beans or peas

Smaller portion of chosen main menu

**Sweets**
Traditional Bramley apple pie
Double chocolate fudge cake
Cheesecake - Baileys, raspberry & white chocolate

**Coffee and tea**
Can be provided for a small additional cost
Gold Wedding Menus - £3500 Package

We are pleased to offer the Hot Roast Carvery option for your Wedding Breakfast.

Please choose one of the following main courses:

Hot Roast Carvery

Roasted Breast of Chicken
Served with a sage and onion stuffing
Bramley apple sauce and chipolata sausage

Roast Topside of Sliced Succulent Beef
Served with a Yorkshire pudding and horseradish sauce

Roast Loin of Pork
Served with Crispy Crackling, Bramley apple sauce,
Sage and onion stuffing

All served with Roast potatoes and new potatoes,
Chef’s seasonal vegetable medley and rich gravy

Vegetarian Menus
Should you require a vegetarian option we can offer the following selection
(Please advise caterers direct on numbers required in advance)

Homemade Cheese and Onion Pie
Served with beans or peas and potato wedges

Vegetable Chilli Con Carne
Served with rice, French bread and tossed salad

Vegetable Chana Curry
Served with Basmati rice, naan, chutney and onions

Kids Menus
Chicken nuggets chips and beans

Sausage and Mash with beans or peas

Smaller portion of main menu chosen

Sweets
Traditional Bramley apple pie
Double chocolate fudge cake
Cheesecake - Baileys, raspberry and white chocolate

Coffee and tea
Can be provided for a small additional cost
Platinum Wedding Menus - £4200 Package

We are pleased to be able to offer the option of a four course sit down meal for your Wedding Breakfast. Also you will receive a glass of wine with your meal and you will get the enhanced DJ pack that includes room up-lighting in a colour of your choice to enhance the stunning Chadderton Town Hall Ballroom

Chef’s Soup or Starter

Main course

Dessert

Coffee

Soups-

Cream of asparagus V*
Celery & orange V*
Wild mushroom V*
Potato & leek V*
Tomato & basil V*
Roasted butternut squash & red pepper V*
Broccoli & stilton V*

*All served with a bread roll

Starters-

Duck & orange pate with baby leaf salad & local relish
Fresh melon with berry coulis V*
Smoked salmon roulade with fresh salad & lemon mayonnaise
Niçoise salad (tuna & black olive & hard-boiled egg)

Main courses-

Traditional roast beef & Yorkshire pudding
Chicken fillet with chasseur sauce
Steak Chasseur (tenderly braised)
Roast pork with chipolata sausage, sage & onion stuffing, & apple sauce
Roast chicken with chipolata sausage, sage & onion stuffing, & apple sauce
Braised steak & button mushrooms in red wine

*All served with seasonal vegetables & potatoes

Desserts-

Dutch apple pie V*
Double chocolate fudge cake V*
Cheesecake - Baileys, raspberry & white chocolate V*
Profiteroles - Bavarian filled & chocolate sauce V*
Hot sticky toffee, chocolate, syrup, lemon or ginger sponge pudding & custard V*

Cont...
**Vegetarian alternative**
To be pre-ordered in advance please choose one option

**Starter**
Soup or fresh melon with berry coulis

**Mains**
- Stuffed peppers
- Vegetable filo parcel
- Mediterranean vegetable Wellington

All served with seasonal vegetables & potatoes

*Please note if a vegetarian meal is ordered with a meat starter option then a fresh melon with berry coulis will be supplied instead.*

Cheese & biscuits may be ordered in advance at an extra cost

The Wedding Breakfast is a set meal.
Please select one starter, one main course and one dessert for your entire party

**General notes:**

*All meals in all the packages above will be served using crockery & cutlery*

*Please note for all packages if the vegetarian and children option is required these must be pre-ordered at least one week in advance to the caterers directly and is a single choice only.*

*Special diets or food allergies to be notified to the caterers prior to the day*

*$^* =$ suitable for vegetarians

*Extra guests are charged as following*
- Silver package £10
- Gold package £15
- Platinum package £24
Evening Menus

If you were looking to have a buffet later on for your guests, we are pleased to offer the following additional buffet menu suggestions served at a time to suit you. However if you require something totally different give us a call and we will try and accommodate your needs.

**Buffet A** - A tempting selection of savoury snacks including:
- Chicken drumsticks
- Vegetable samosas and bhajis with dips
- Individual meat pies
- Selection of ¼ brown & white sandwiches
- Crisps and pickles £6.30

**Buffet B** - A traditional, wholesome buffet
- Selection of sandwiches and tortilla wraps
- Vegetable samosas or spring rolls and dip
- Assorted home made quiche
- Homemade potato wedges
- Greek salad
- Homemade coleslaw £8.10

**Buffet C** - A succulent buffet with a selection of meats, fish and salads including:
- Platter of roast turkey breast with chipolata sausage, sage & onion stuffing and apple sauce
- Platter of honey roast ham with pineapple or roast beef & horseradish
- Dressed salmon fillets (side of salmon)
- Vegetable quiches
- Potato salad
- Coleslaw
- Mixed tossed salad
- Crusty bread rolls and butter £9.80

**Buffet D** - Traditional – and highly recommended!
- Potato pie served with beetroot, red cabbage & mushy peas £6.10

**Buffet E** - a touch of India!
- Chicken Tikka Masala
  
  With pilau rice, poppadum’s, chutney & onions £6.30

**Something Different?**

*Hot bacon or sausage barm* £4.00

*Cone of chunky chips* £3.50  
Cont...
**Winter Warmers**

*Hot roast beef bars*
*with a cone of chunky chips or homemade potato wedges*  £6.30

*Freshly made tea and coffee*  £2.10

**If required, we can also provide a choice of sweets:**
An enhanced range of sweets including pies or crumbles and cream, Chocolate fudge cake and cream, cheesecake, profiteroles, gateau of your choice or cheese and biscuits are available from £3.00

All the above Evening Buffet prices are per person and plus vat

**Little added extras**
*Room up-lighting* £100
*Screen and projector* £100
*Wine on the table from* £3.00 per glass
*Wine refills during meal* £2.75

The Chadderton Town Hall Banqueting Team