

*The Inclusive Wedding Package
At Chadderton Town Hall
From only £3200
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.

Bookings 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 either 4.00pm or 4.30pm with the registrars in the Oak Room.

The reception will begin approximately 15 minutes after the wedding.

The food will be served at a time to suit you between 5pm and 6.30pm

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 £60 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 £180.

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

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 and final numbers are 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.

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.

Except for 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 on its own 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 can be contacted on 0161 770 8960

We hope you enjoy your special day

Menus

Silver Wedding Menus - £3200 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 V*

Served with beans or peas and potato wedges

Vegetable Chilli Con Carne V*

Served with rice, French bread and tossed salad

Vegetable Chana Curry V*

Served with Basmati rice, naan, chutney & onions

Vegetarian Sausage and Mash V*

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 - £3700 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 & onion stuffing
Bramley apple sauce & chipolata sausage*

~

Roast Topside of Sliced Succulent Beef

Served with a Yorkshire pudding & horseradish sauce

~

Roast Loin of Pork

*Served with Crispy Crackling, Bramley apple sauce,
Sage & onion stuffing*

~

*All served with Roast potatoes and new potatoes,
Chef's seasonal vegetable medley & 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 V*

Served with beans or peas and potato wedges

Vegetable Chilli Con Carne V*

Served with rice, French bread and tossed salad

Vegetable Chana Curry V*

Served with Basmati rice, naan, chutney & 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 & white chocolate*

Coffee and tea

Can be provided for a small additional cost

Platinum Wedding Menus - £4950 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 ✓

Celery & orange ✓

Wild mushroom ✓

Potato & leek ✓

Tomato & basil ✓

Roasted butternut squash & red pepper ✓

Broccoli & stilton ✓

•All served with a bread roll

Starters-

Duck & orange pate with baby leaf salad & local relish

Fresh melon with berry coulis ✓

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 ✓

Double chocolate fudge cake ✓

Cheesecake - Baileys, raspberry & white chocolate ✓

Profiteroles - Bavarian filled & chocolate sauce ✓

Hot sticky toffee, chocolate, syrup, lemon, or ginger sponge pudding & custard ✓

Cont...

Vegetarian alternative-

To be pre-ordered in advance please choose one option

Starter-

Soup or fresh melon with berry coulis

Mains -

Stuffed peppers v•

Vegetable filo parcel v•

Mediterranean vegetable Wellington v•

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

v• = suitable for vegetarians

Extra guests are charged as following

Silver package £18

Gold package £24

Platinum package £32

Evening Menu

If you were looking to have a buffet later 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 £POA

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 £POA

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
- Fresh salmon fillets
- Vegetable quiches
- Potato salad
- Coleslaw
- Mixed tossed salad
- Crusty bread rolls and butter £POA

Buffet D – Traditional – and highly recommended!

- Potato pie served with beetroot, red cabbage & mushy peas £POA

Something Different?

Hot bacon or sausage barms £POA

Cone of chunky wedges £POA

Cont...

Winter Warmers

Hot roast beef barm

with a cone of potato wedges

£9.00

Freshly made tea and coffee

£2.30

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 £4.20

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

Due to supply issues the caterers reserve the right to substitute items to equivalent without notice.

Little added extras

Room up-lighting £120

Screen and projector £100

Wine on the table from £5 per glass

Toast from £5 per glass

The Chadderton Town Hall Banqueting Team