



WEDDING BROCHURE



Thank you for considering The Rufford Arms as a venue for hosting your perfect wedding reception.

We offer exclusive use of the hotel and all its rooms, meaning you will not have to share your special day with anyone other than your personal guests.

The restaurant lends itself perfectly to a wedding breakfast, and then later to your evening reception. With great bar facilities and the extensive outside patio area, you can be assured that you and your guests will certainly make it a day to remember.

Your Ceremony

The Rufford Arms is set in the heart of the beautiful West Lancashire countryside. We are lucky enough to be in close proximity to several venues which can help you tie the knot. Within Rufford and its surrounding areas, you can find several churches of various denominations including the beautiful St Mary's Church, rebuilt in the 18th and 19th Centuries, just a stone's throw from our venue.

THE RUFFORD ARMS WEDDING PACKAGE

The package is inclusive of everything you need to host the perfect wedding.

We offer an experienced and professional management team who will coordinate your wedding and also act as toastmaster to ensure your day runs smoothly.

WHAT'S INCLUDED

Exclusive use of the entire hotel, restaurant and garden area for the whole day and night

Reception drink on arrival – Welcome canapés

3 course wedding breakfast menu

Wine or soft drink with your wedding breakfast

Toast wine for speeches

Evening reception with DJ

Hot evening buffet

Cake knife

Cake table

White table linen

Chair covers and sash

Dedicated wedding coordinator

Use of 14 en-suite bedrooms

Full English breakfast for guests that are staying overnight



ON ARRIVAL

After you have finalised the formalities of the day, you will return to The Rufford Arms along with your guests. As you arrive we will greet you with a choice of arrival drinks for you and your guests. These can be enjoyed either inside or outside on the garden patio area.

Choose up to two drinks from the following (orange juice is available for children and non-drinkers)

- Prosecco
- Bottled Beer
- Pimm's Cocktail
- Mulled Wine
- Bucks Fizz

If you would prefer a more bespoke arrival drink, such as a cocktail, or glass of champagne, we can provide this at a small additional charge.

There is a choice of 3 canapés for your guests to savour whilst relaxing before the wedding breakfast begins; choose any three from the following:

- Smoked Salmon Blini
- Goat's Cheese & Red Onion Tartlet
- Chicken Liver Pâté Crostini
- Mini Sausage and Mash
- Tempura King Prawns
- Hummus and Pitta
- Wild Mushroom & Thyme Arancini

Should you wish to offer your guests a wider range of canapés, it is possible to do so, at a small additional charge.





WEDDING BREAKFAST

The time of the day when you can sit down, relax and catch up with your guests over delicious food. We ask that you choose one option per course (not including options for dietary requirements).

STARTERS

ROASTED RED PEPPER & TOMATO SOUP

Served with a warm homemade bread roll. Other soup flavours are available on request

CHICKEN LIVER PÂTÉ

Chef's own recipe chicken liver and cognac pâté with dressed leaves, homemade chutney and toasted bloomer

SEAFOOD TIAN

Atlantic prawns bound in lemon and dill crème fraîche, topped with torn smoked salmon, with dressed salad and granary bloomer

GARLIC WILD MUSHROOMS

Wild mushrooms sautéed in a garlic and parsley butter, finished with spinach and spring onions, served on a toasted ciabatta croute

GOAT'S CHEESE BON BONS

Goat's cheese bon bons, breaded and deep fried until golden, with a red onion and beetroot chutney, honey roasted figs and a balsamic glaze

CORONATION CHICKEN ROULADE

Mildly spiced chicken roulade served on a bed of mixed leaves tossed with honey roasted almonds, red onions and sultanas, finished with a curried apricot dressing and herb croutons

MAINS

BRITISH SIRLOIN OF BEEF

Roast beef served slightly pink, with duck fat roasted potatoes, Yorkshire pudding, rich gravy, buttered vegetables and horseradish sauce

ROLLED SHOULDER OF LAMB

Slow braised lamb, dauphinoise potatoes, sautéed cabbage and bacon, finished with a rich redcurrant jus

PAN SEARED CHICKEN

Chicken breast with a pearl onion, thyme and mushroom Marsala wine sauce, sautéed greens and thyme infused fondant potato

OVEN ROASTED SALMON FILLET

Topped with a lemon and dill crumb, lemon potato cake, tender stem broccoli, and a prawn & chive butter sauce

WILD MUSHROOM & SPINACH TART

Sautéed wild mushrooms and spinach in a garlic and herb butter, served in a puff pastry case with herb roasted new potatoes and a garlic, spring onion and chive cream sauce

BUTTERNUT SQUASH, CRANBERRY & SAGE ARANCINI

Topped with toasted pinenuts, basil pesto, balsamic glaze and a pea shoot & rocket salad

DESSERTS

RASPBERRY CHEESECAKE

Biscuit base topped with a rich vanilla cheesecake filling rippled with raspberry compote, served with fresh raspberries

CARAMELIZED LEMON TART

Classic lemon tart with crisp sugar glaze, served with vanilla ice cream

CHOCOLATE BROWNIE

Warm chocolate brownie with a rich chocolate sauce and vanilla ice cream

ETON MESS

Crisp meringue, Chantilly cream, berry compote and vanilla ice cream

VANILLA CRÈME BRÛLÉE

Rich set custard topped with a crisp caramel, served with a homemade biscuit

BLUEBERRY & ALMOND TART

Blueberry and almond frangipane baked in a crisp sweet pastry case, served with vanilla ice cream

If you would like to offer your guests a trio of desserts, comprising any of the above, this is possible at an additional charge. Should you wish to add any additional courses or options: such as sorbet, soup of fish course, we can arrange this for an additional charge.

CHILDREN'S STARTERS

SOUP OF THE DAY

With warm bloomer. (V) (VE & G/F option available)

GARLIC BREAD

Toasted ciabatta with garlic butter. (V) (VE & G/F option available)

HALLOUMI FRIES

Served with BBQ sauce

MELON PLATTER

Seasonal melon, fresh fruits and fruit coulis. (V, VE & G/F)

CHILDREN'S MAINS

CHEESE BURGER

Beef burger topped with melted cheese served in a toasted bun with skinny fries.

CHICKEN GOUJONS

Breaded chicken strips served with skinny fries and beans. (GF alternative available)

SAUSAGE AND MASH

Grilled pork or veggie sausages with creamy mash potatoes, peas and gravy.

(V, VE & G/F option available)

FISH AND CHIPS

Battered haddock fillet with skinny fries and garden peas. (GF alternative available)

CHICKEN PASTA

Chicken strips and fusilli pasta in a tomato sauce served with garlic bread.

CHEESE AND TOMATO PIZZA

Crisp pizza base topped with tomato sauce and mozzarella cheese. (V)

CHILDREN'S DESSERTS

ICE CREAM

Choice of 2 scoops of strawberry, vanilla or chocolate, with sugar wafers.

(V, VE & G/F option available)

FRUIT PLATTER

Mixed fruits with a fruit coulis. (V, VE & G/F)

CHOCOLATE BROWNIE

With chocolate sauce and vanilla ice cream. (V, VE & G/F option available)

DOUBLE CHOCOLATE SUNDAE

Chocolate brownie pieces, chocolate chips, marshmallows and vanilla ice cream topped with

Chantilly cream. (V, VE & G/F option available)



EVENING RECEPTION

OPTIONS

To keep your guests fuelled for a night of dancing and enjoyment we offer the following buffet options, from which you can select two:

CHICKEN CURRY (Vegetarian Curry also available)

Marinated chicken breast, onions and peppers bound in our own recipe curry sauce, finished with spring onions and coriander. Served with steamed rice, onion bhajis, samosas, naan bread, mango chutney and raita

BACON & SAUSAGE BARMS

Clarkson's award-winning sausages and thick cut bacon served in floured baps, with chunky chips and a selection of sauces

HOMEMADE PIZZA

Hand stretched dough topped with rich tomato sauce and shredded mozzarella. Selection of toppings include Pepperoni, Ham, Pineapple, Fresh Tomato, Torn Basil, Buffalo Mozzarella, Mushroom, Onion and Peppers. Served with shoestring fries

LAMB HOT POT

Slow braised lamb with carrots and potatoes in a rich gravy, topped with thinly sliced potatoes. Served with crusty bread and pickled red cabbage

MINI FISH & CHIPS

Fresh Fleetwood haddock goujons in our secret recipe beer batter, served with fries and tartare sauce

Allergens and intolerances: - please speak to a member of our team if you have allergies or intolerances. Food allergens found in our dishes may include cereals, milk, eggs, crustaceans, nuts, sulphur dioxide and seafood. This is not an exhaustive list. Whilst every effort is made to accommodate guests with allergies cross-contamination can still be at risk. While the kitchens have strict controls in place, they handle numerous ingredients. Because of this, they cannot guarantee that any dish will be 100% allergen-free



DRINKS

To help get the party started on your special day, we offer a wide selection of wines, spirits and local ales.

This package is inclusive of one glass of our house wine per person; sauvignon blanc or pinot grigio, merlot or cabernet sauvignon and white zinfandel rosé or a non-alcoholic soft drink as well as a glass of perfectly chilled prosecco to toast the speeches.

Extra drinks can be added, please ask for details.

You may wish to upgrade to one of our award-winning New World wines Argentinean malbec, New Zealand sauvignon or champagne with your toast, please ask for prices to upgrade.

If you would like to offer your evening guests a welcome drink we can offer either a pre-paid arrival drink for your additional evening guests, or by placing a set amount towards any drinks purchased up to a set time, or setting up pre-paid bar for your guests.

‘CHEERS’



ENTERTAINMENT

As your special day progresses and you enter into the evening, our bar will be fully stocked ready for your new guests, with something for everyone.

Included in the price of the package is evening entertainment with a live DJ, primed to start your night with your chosen first dance and to MC the cutting of the cake.

We are also happy to supply dance floors, lighting as well as other bespoke touches to help make your night that extra bit special.

Price on application.

FINISHING TOUCHES

All the below are included in your package to help add those un-forgotten little wedding details:

- Crisp white table linens
- Separate cake table and ceremonial knife
- Chair covers and sash to match your colour scheme



AT THE END OF THE NIGHT

When your night has come to an end, you will be relieved to find all the bedrooms are reserved for you and your guests.

We ask that you provide us with a guest list, to ensure that any specific needs are met. The cost of all the rooms and breakfast the morning after is also included in the price of the package.

We have 9 doubles with king size bed, 3 twins with two single beds in each room and 2 family rooms (1 with king size bed and 2 single sofa beds, the other family room has a king size bed and a single sofa bed. Both rooms sofa beds are suitable for smaller children) A separate form is attached to help you determine which rooms to give to your guests.



