



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 night 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 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

- Reception drink on arrival
- Welcome canapés
- White table linen
- Chair covers and sashes
- Cake table
- Cake knife and base
- 3 course wedding breakfast menu
- Coffee and mints
- Wine or soft drink with your wedding breakfast
- Toast wine for speeches
- Toast master (if required)
- Dedicated wedding coordinator
- Evening reception with DJ
- Hot evening buffet
- Use of 14 en-suite bedrooms
- Full English breakfast for guests that are staying overnight
- Exclusive use of the hotel, restaurant and garden area for the whole day and night

PRICES

To help us design your perfect day, request a personalised quote tailored to your vision from our team.



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 will also be made available for children and non-drinkers):

- Prosecco
- Bottled Beer
- Pimm's Cocktai
- 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 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
- Red Onion & Lancashire Cheese Vol Au Vente
- Goats Cheese Tartlet
- Chicken Liver Pâté Crostini
- Mini Sausage and Mash
- Mini Cottage Pie
- Tempura Kings Prawns
- Hummus and Pitta

Should you wish to offer your guests a wider range of canapés, it is possible to do so. Additional canapé options are available at a small extra cost. If you have guests with special dietary requirements, these are not charged extra.



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 chose one option per course (not including options for dietary requirements)

STARTERS

HOMEMADE LEEK & POTATO SOUP

Served with warm homemade rolls

CHICKEN SALAD

With maple cured bacon, apple and toasted walnut salad, tossed through mixed leaves with a basil pesto dressing

CHICKEN LIVER PÂTÉ

Our own recipe pâté using Goosnargh chicken livers, with homemade chutney & toasted bread

SEAFOOD TIAN

Layers of Atlantic prawns in lemon & dill mayonnaise, cucumber relish, topped with torn smoked salmon, served with fresh granary bread

BAKED GARLIC MUSHROOMS

Smithy's mushrooms topped with a Butler's Farm Lancashire blue cheese rarebit, served with toasted bread

BEETROOT & GOAT'S CHEESE TERRINE

Pressed smooth goat's cheese & roasted beetroot with a chive mayonnaise and melba toast

MAINS

ROAST SIRLOIN OF BEEF

Best British sirloin served slightly pink, with duck fat roasted potatoes, Yorkshire pudding, rich gravy and horseradish sauce

SLOW BRAISED SHOULDER OF LAMB

With creamy dauphinoise potatoes, sautéed savoy cabbage and bacon, finished with a rich redcurrant jus

PAN SEARED CHICKEN

Chicken breast with a mushroom and marsala wine cream sauce and thyme infused fondant potato

OVEN ROASTED SALMON FILLET

Served with beetroot potato rosti, charred asparagus spears with a lemon & prawn cream sauce

PARSNIP, CRANBERRY & NUT LOAF

Pressed terrine served with vegetable gravy, roast potatoes and Yorkshire pudding (vegan option available)

TOMATO, RED ONION & MOZZARELLA TARTLET

Crisp puff pastry topped with sliced tomatoes and red onion marmalade, glazed with buffalo mozzarella

All main courses served with fresh, seasonal vegetables

DESSERTS

BAKED RASPBERRY CHEESECAKE

Crisp biscuit base topped with a rich raspberry cream cheesecake, finished with fresh raspberries

CARAMELIZED LEMON TART

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

CHOCOLATE BROWNIE

Warm brownie with a rich chocolate sauce and vanilla ice cream

ETON MESS

Crisp meringue and 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 lemon crème fraîche

To finish, freshly pressed Fairtrade coffee or tea, served with mints.

You can offer your guests a trio of desserts comprising any of the above.

Additional courses are available on request including sorbet and soup.

CHILDREN'S MENU

STARTERS

CHICKEN LIVER PÂTÉ

Our own recipe pâté, served with toasted bread

GARLIC BREAD

Toasted ciabatta with garlic butter

TOMATO SOUP

Served with a bread roll & butter

HALLOUMI FRIES

With a sweet barbeque dip

MAINS

BEEF BURGER

Served in a brioche bun with fries and peas

CHICKEN DIPPERS

Battered pieces of chicken breast, served with fries and baked beans

SAUSAGE & MASH

Grilled pork or veggie sausages with creamy mashed potato, peas & gravy

HADDOCK GOUJONS

Battered haddock strips with hand cut chips & garden peas

MEDITERRANEAN VEGETABLE PASTA

Roasted vegetables in Napoli sauce with ribbon pasta, served with garlic bread

CHICKEN PASTA

Chicken strips in a rich tomato sauce, served with garlic bread

DESSERTS

CHILDREN'S ICE CREAM

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

FRESH FRUIT PLATE

A mini platter of fresh fruits, served with a peach coulis

BELGIAN WAFFLE

Served warm with fresh strawberries, ice cream and warm Belgian chocolate sauce



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.

Upgrade to one of our award-winning New World wines (Argentinean malbec and New

Zealand sauvignon) or champagne with your toast.

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.





EVENING RECEPTION

OPTIONS

To keep your guests fueled 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, peppers & celery 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 homemade raita

BACON & SAUSAGE BARMCAKES

Thick cut bacon and Clarkson's award winning Cumberland sausages in floured baps. Served with homemade chunky chips and sauces

HOMEMADE PIZZA

Hand stretched dough topped with rich tomato sauce and shredded mozzarella. Choice 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, layered with thinly sliced potatoes. Served with crusty bread and pickled red cabbage

Food allergies & intolerances. Please speak to a member of our team if you have a food allergy or intolerance. In some cases, dishes can be modified to accommodate certain allergies/intolerances Food allergens in some of our dishes include: **Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Molluscs**

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. Please contact us for details of these additional services and prices.

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, with cake stand and ceremonial knife
- Chair covers and sashes 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 nine double rooms, two family rooms (for up to two adults with two children) and three twin rooms, including ground floor rooms for guests.

A separate form is attached to help you determine which rooms to give to your guests.