

THE BRIDGE HOTEL

About our Wedding Venue

The Bridge Hotel is known as one of the most beautiful wedding venues in Cheshire. Located in the beautiful village of Prestbury The original building was built in 1626 & with our amazing gardens and the perfect little bridge leading over the river Bollin; it's a great photo shoot location to capture memories of your special day.

The Whiteside Suite

Whether you have a Civil Ceremony or are arriving from Church, the Whiteside Suite is our main wedding function room. Situated in the lower tear of the hotel, it will play host to your wedding day. Along with its own private terrace for arrival drinks beside the river it also allows you and your guest access to the hotels idyllic gardens.

The Whiteside Suite is a fully licensed room with all amenities for you & your guests, including a late bar and music licence. Whether it is a Civil Ceremony or a Civil Partnership, at The Bridge Hotel we pride ourselves on our high standards of quality and service. From your initial enquiry to your big day itself we will be there every step of the way to help you create a magical day to remember.

Minimum Numbers:

Sunday – Thursday 50 Guests

Friday or Saturday 60 Guests

Maximum 100 Guest

At an additional cost of £1850.00, we can offer you the facility of a marquee to increase the wedding maximum number from 100 to 150 guests. (Marquee can only be provided by The Bridge Hotel; the marquee comes with heating and star lit twinkling canopy ceiling)

The Elizabeth Suite

If it's a small intimate wedding you're looking for our Elizabeth suite is the ideal room to play host. It will cater for a smaller group and you can expect the same high standards we pride ourselves on. Located in the old side of the hotel it is on the first floor over the main restaurant, and still allows you and your guest access to all the hotels amenities and gardens.

Minimum Numbers:

Sunday – Thursday 6 Guests

Friday or Saturday 10 Guests

Maximum 22 Guest

Room hire fee of £150 is payable on any day.

Outdoor Ceremonies

We are now approved to perform Ceremonies outside between 1st April & 31st October.

These will take place on the Whiteside Suite Terrace overlooking the surrounding gardens & river Bollin. Obviously, the weather will play a large part in the arrangement but an alternative location can be arranged one hour prior to the ceremony.

After the ceremony as begun, any decision to move the ceremony indoors in the event of a sudden change of weather will be taken by the Registrars in consultation with the bride & groom. The charge for a ceremony taking place outdoors is £525.00, this fee will still be payable should weather on the day prevent an outdoor ceremony.

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A Civil Ceremony

Due to the change in the marriage act in 1995 and in line with our licence, you may now hold your Civil Marriage or Civil Partnership Ceremony at the Bridge Hotel. Select the appropriate suite to suit your guest list from one of three licensed rooms; the galleried Restaurant steeped in history and charm, seating from 40 to 100 guests. Here the beautiful bride can make her entrance over the bridge, descend the wrought iron staircase and proceed up the aisle to meet her future husband.

Restaurant Civil Ceremony room hire:

4.00pm Wedding - £300.00

12.00 pm or 2pm Wedding - £650.00* this fee is for the exclusive use & closure of The Bridge Hotel Restaurant for your Ceremony

What's next? Call our wedding co-ordinator on 01625 829326 to check your required dates are available for the ceremony and reception.

Then contact the superintendent registrar of the district of Macclesfield on 0300 123 5019, you can book the marriage ceremony

Twenty-four months in advance.

Registrars will attend marriages seven days a week from 10.00am to 4.00pm. (10.00am, 12.00am, 2.00pm & 4.00pm).

Once you have confirmed with the registrar, call our wedding co-ordinator to finalise the details at the Bridge.



THE BRIDGE HOTEL

Our Wedding Packages

Please choose one of the following packages

OUR GOLD PACKAGE

Wedding Breakfast

Please choose 1 starter / Soup, 1 Mains & 1 Dessert from menu option 'A'
Any option from the Children's menu for children up to the age of 13yrs only

£58.50 per person

Our Platinum Package

Arrival Canapés

Please select 3 from the Canapés menu

Wedding Breakfast

Please choose 1 starter / Soup, 1 Mains & 1 Dessert from menu option 'B'
Any option from the Children's menu for children up to the age of 13yrs only

£64.00 per person

All our packages include
Cake stand & Knife
Master of Ceremonies
Complimentary stay for the Bride & Groom
Plus more +

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Our Drinks Packages

Please choose one of the following drinks packages to complement your day

PACKAGE A

Arrival – A glass of Prosecco / Bucks Fizz or Pimm’s & Lemonade
Wines – (White) Vina Arroba Extremadura Eva / Viura, (Red) Vina Arroba Tempranillo (Spain)
2 x 125ml glasses of wine per person
Toast – A glass of Prosecco

£18.95 per guest

PACKAGE B

Arrival – A glass of Prosecco / Bucks Fizz or Pimm’s & Lemonade
Wines – (White) Soprano Pinot Grigio (Italy) or (Red) La Tenca Merlot (Chile)
2 x 125ml glasses of wine per person
Toast – A glass of Laurent Perrier NV Champagne

£23.95 per guest

PACKAGE C

Arrival – A glass of Laurent Perrier NV Champagne or Bucks Fizz
Wines (White) Domaine Vincent Sauvestre Chablis AC 2011/12, (Red) Azabache Rioja 2011/12
2 x 125ml glasses of wine per person
Toast – A glass of Laurent Perrier Rose Champagne

£32.95

Children’s juice (Orange / Blackcurrant) will be provided free of charge
with all packages for children up to the age of 18
We will be more than happy to assist you in creating your own bespoke drinks package

Wedding Package Menu A

Please choose 1 Starter or Soup, 1 Mains & 1 Dessert

Starters

Whipped Goat's Cheese, Rocket & Walnut Casket

Served warm with a beetroot coulis

Homemade Chicken Liver Parfait

Salad & sweet tomato chutney

Creamy Garlic Mushrooms

Toasted pesto Bruschetta, cherry vine tomatoes & shaved Parmesan

Pearls of Mixed Melon & Strawberries

Champagne sorbet, fresh mint

Soup Options

Tomato & Basil

Chicken & Mushroom

Leek & Potato

Cream of Mushroom

Carrot & Coriander

Chicken & Sweet corn

If you or a member of your wedding party has a food allergy, intolerance or sensitivity, please tell us one week prior to the wedding.

Some items may include nuts.

Mains

Roast Sirloin of Beef

Hand carved with chef's Yorkshire pudding, red wine jus

Roast Leg of English Lamb

Hand carved & served in thyme & redcurrant jus

Chicken Supreme

Pan fried & served with a choice of sauces

Chasseur - tomatoes, mushroom, tarragon & red wine

Smoked bacon, shallot & tarragon

Forestier: mushrooms & bacon

Veronique: cream, white wine & green grapes

Honey & Mustard glaze with sage gravy

Pan Fried Breast of Guinea Fowl

Served on rosemary sweet pomme puree, mushroom, bacon & silver skin onion sauce

Pork Loin steak

Char grilled & served with cinnamon spice apple compote, apple & Calvados sauce

POTATOES

(Please select 1 option)

Chive & Minted New Potatoes

Duck Fat Roasted Potatoes

Creamy Gratin Dauphinoise

Spring Onion Croquettes

VEGETABLES

(Please select 2 option)

Baton Carrots with Coriander

Broccoli Hollandaise

Cauliflower Cheese

French Green Beans

Mange Tout

Roasted Honey Parsnips (Winter only)



Desserts

Sticky Toffee Pudding

Caramel sauce

Baked White Chocolate Cheesecake

Toffee sauce

Panacotta

Seasonal compote

French Apple Tart

Vanilla ice cream

Tiramisu

Ladyfingers dipped in coffee, layered with mascarpone cheese, and flavoured with cocoa.

Dark Chocolate Tart

Clotted cream

Coffee & Mints

After service coffee or tea served with

A mint chocolate



THE BRIDGE HOTEL

Wedding Package Menu B

Please choose 3 Canapés, 1 Starter or Soup, 1 Mains & 1 Dessert

Starters

Confit Duck Spring Rolls

Bean sprout & Scallions Oriental Sauce

Whipped Goat's Cheese, Rocket & Walnut Casket

Served warm with a beetroot coulis

Homemade Chicken Liver Parfait

Salad & sweet tomato chutney

Melon & Green Grape Terrine

Lavender & honey crème fraîche & strawberry sorbet

Creamy Garlic Mushrooms

Toasted pesto Bruschetta, cherry vine tomatoes & shaved Parmesan

Salmon & Asparagus Terrine

Lamb's lettuce, lemon & dill mayonnaise

Chicken Caesar Salad

Poached Flaked Salmon Salad

Avocado pear, toasted croutons, lemon & dill dressing



Smoked Chicken & Bacon Salad

Crisp lettuce, cherry tomatoes, light Dolcelatte cheese dressing

Pearls of Mixed Melon & Strawberries

Champagne sorbet, fresh mint

Black Pudding, Portobello Mushroom & Beef Tomato Tian

Petit pomme parmentier, Cumberland sauce

Scottish Smoked Salmon

Diced shallots, capers & lamb's lettuce, wedge of lime

Tiger Prawn & Langoustine Cocktail

Cherry tomatoes, diced apple & shallot, Marie Rose sauce

Soups

Cream of Mushroom

Chicken & Mushroom

Chicken & Sweetcorn

Beef & Vegetable Broth

Cream of Vegetable

Tomato & Basil

Carrot & Coriander

Leek & Potato

Minestrone

Pea & Ham



Wedding Package Menu B

Mains

Roast Sirloin of Beef

Hand carved with chef's Yorkshire pudding, red wine jus

Roast Leg of English Lamb

Hand carved & served in thyme & redcurrant jus

Chicken Supreme

Pan fried & served with a choice of sauces

Chasseur - tomatoes, mushroom, tarragon & red wine

Smoked bacon, shallot & tarragon

Forestiere: mushrooms & bacon

Veronique: cream, white wine & green grapes

Honey & Mustard glaze with sage gravy

Welsh Rack of Lamb

Dijon mustard & rosemary crust, red wine reduction

Char grilled 8oz Sirloin Steak

Portobello mushroom, balsamic glazed cherry vine tomatoes, horseradish creme fraiche

Prime 8oz English Fillet Steak

Chargrilled & served with either peppercorn,

Diane or red wine sauce

Crispy Half Roast Duckling

Orange & Grand Marnier sauce

Pan Fried Breast of Guinea Fowl

Served on rosemary sweet pomme puree, mushroom, bacon & silver skin onion sauce

Pork Loin steak

Char grilled & served with cinnamon spice apple compote, apple & Calvados sauce

Potatoes

(Please choose two options)

Chive & Minted New Potatoes

Duck Fat Roasted Potatoes

Tarragon & Shallot Parmentier Potatoes

Creamy Gratin Dauphinoise

Spring Onion Croquettes

Cheddar Cheese & Chive Marquise Potato

Vegetables

(Please choose two options)

Orange & Cumin Vichy Carrots

Baton Carrots with Coriander

Broccoli Hollandaise

Cauliflower Cheese

French Green Beans

Mange Tout

Roasted Honey Parsnips (Winter only)

Petit Pois & Silver skin Onions

Roasted Carrots & Parsnips (Winter only)

Baby Corn & Sweet Mixed Peppers

Chefs Selection

(2 Seasonal Vegetables & 2 Potatoes)



Desserts

Sticky Toffee Pudding

Caramel sauce

Baked White Chocolate Cheesecake

Toffee sauce

Panacotta

Seasonal compote

French Apple Tart

Vanilla ice cream

† Tiramisu

Ladyfingers dipped in coffee, layered with mascarpone cheese, and flavoured with cocoa.

Dark Chocolate Tart

Clotted cream

Trio of Desserts (£1.25 supplement)

Please select three:-

Lemon Posset

Tiramisu Sherry Trifle

Apple Crumble

Sticky toffee Pudding

Chocolate marquise

Artisan Cheese Selection

3 cheeses with celery, grapes & biscuits

Coffee & Mint

A selection of Coffee & Tea's for after service

