



The Ainscow Hotel & Spa Weddings



Where no detail is too small.....

At The Gainscow Hotel & Spa you can be confident that your wedding will be just as you imagined.

A luxury, award winning hotel, where attention to detail is everything.

Our team of dedicated staff will ensure yours and your guests' day is one to remember.

We have designed special wedding packages to ensure that every detail is covered and everything runs smoothly so that you and your guests can enjoy your day and relax.

Alternatively, we can work with you to create a bespoke, personal event.

Wanting a smaller more intimate room ask about our private dining space with direct access to the Roof Terrace

Working towards a budget? Let's work together.

So whether you are planning a Civil Ceremony, Traditional Church Service or Civil Partnership, we recognise that every wedding is different

that's why we are completely flexible and happy to discuss your specific requirements to ensure that our hotel provides imagination, flair and the perfect setting.

For information please contact the events team on 0161 827 1650

mandy@thegainscow.com

or visit www.thegainscow.com

Mid Week Package

“Our Sunday – Thursday package includes”

Wedding Breakfast package

£39.95 per person

Evening buffet package

£12.95 per person

Red Carpet on Arrival

Master of Ceremonies

Three Course Wedding Breakfast (as per menu enclosed)

Evening Buffet (as per menu enclosed)

One Glass of Prosecco upon arrival

One Glass of Wine during the Wedding Breakfast

One Glass of Prosecco for the toast

Dancefloor

Complimentary room hire for the Wedding Breakfast and Evening Reception including the Roof Terrace (weather permitting)

1 night stay in one of our Luxury Bedrooms for the Bride and Groom including breakfast

Wedding Breakfast options

Starter

Roasted red pepper & tomato soup

Deep fried Brise served with red current jelly (V)

Smoked salmon & chive roulard

Mains

Roast Chicken

served with seasonal vegetables, roast potatoes

& Yorkshire pudding

Cod Loin

served with samphire, creamy mash potatoes

& topped with a cheese sauce

Wild Mushroom and Chestnut Wellington

Served with tarragon cream sauce, seasonal vegetables

& roast potatoes (V)

Dessert

Chocolate Brownie

Served with vanilla ice cream

Sticky Toffee Pudding

Served with ice cream

Eton Mess

drizzled with a zesty coulis

Evening Reception Finger Buffet Menu

Assorted Sandwiches & Wraps,

with a variety of meat, fish & vegetarian Fillings

Mixed Tartlets

Apricot and Pork Sausage Rolls

Butter Milk Chicken Strips

Served with a Sweet Chill Dipping Sauce

Cajun Wedges



Home made Potato Salad

Home made Coleslaw

Tossed mixed Leaf Salad



Classic Lemon Tart

Raspberry Coulis

Apple Crumble Tart

Crème Anglaise

Weekend Wedding Package

Our Friday & Saturday package includes”

Wedding Breakfast package

£54.95 per person

Evening finger buffet package

£16.95 per person

Red Carpet on Arrival

Master of Ceremonies

Four Course Wedding Breakfast (as per menu enclosed)

Evening Finger Buffet (as per menu enclosed)

One Glass of Prosecco upon arrival

Half bottle of Wine per person for the Wedding Breakfast

One Glass of Prosecco for the toast

Dancefloor

Complimentary room hire for the Wedding Breakfast and Evening Reception including the Roof Terrace (weather permitting)

1 night stay in one of our Luxury Bedrooms for the Bride and Groom including breakfast

Wedding Breakfast Menu

(Selection of 2 plus vegetarian option)

Starter

Soup of your preference with crusty rolls

Thai Salmon Fishcake

Chicken Liver Parfait

Warm Tart of Smoked Applewood Cheddar & Beef Tomato (V)

Main Course

Roasted Supreme of Chicken

wrapped in Parma Ham and served on creamy mash with spring cabbage
& seasonal vegetables

Succulent Sirloin Steak (cooked medium)

served with hand cut chips, flat mushroom, tomato and watercress with your choice of
red wine jus or peppercorn sauce

Roast Fillet of Sea Bass

parsnip puree with caramelised garlic, parsley buttered new potatoes

& seasonal Vegetables

Spiced Spinach and Ricotta Tartlet

served with roast vine tomatoes, char-grilled asparagus

& buttered new potatoes (V)

Dessert

Glazed Lemon Tart with Chocolate Crackles and Red Fruit Compote

Eton Mess

Fresh Cream filled Profiteroles Rolls

Cheese and Biscuits / Coffee & Mints

Evening Reception Finger Buffet Menu

Assorted Sandwiches & Wraps, varied Meat, Fish and Vegetarian Fillings

Thai Salmon Fishcake with sweet Chilli Dip

Minted lamb Kofta with Hummus

Skewered Chicken Tikka with Mango Chutney

Halloumi and roasted pepper skewers (V)

Little Jackets with Sour Cream and Chives (V)

Homemade Potato Salad

Home made Coleslaw

Tossed mixed Leaf Salad

Classic Lemon Tart

Raspberry Coulis

Apple Crumble Tart

Crème Anglaise

Rich Chocolate Tort

BBQ and Hog Roast available starting from £17.95PP

Ask wedding coordinator for more details

Children's Menu

3 Courses £15.00 or (£18.00 including 2 drinks throughout the day)

Starters

Garlic Dough Sticks (V)

served with mayonnaise

Melon and Fruits

served with Raspberry Sauce (V)

Breaded Chicken Mini Fillets

served with BBQ Sauce

Mains

Spiced Chicken Burger with Fries and Salad

Penne Bolognese with Parmesan and Garlic Bread

Breaded Hake Goujons with Fat Chips and Mushy Peas

Vegetable Curry (V) with Rice and Naan Bread

Desserts

Strawberry Meringue with Whipped Cream and Coulis

Warm Chocolate Brownie with Chocolate Sauce

Ice Cream Selection with a Wafer Biscuit and Marshmallows

The Answers to Some of Your Questions

Once you have a date in mind let us know and we will be happy to hold it as a provisional booking for 7 days, should we not receive a deposit within this time the date will be released.

A deposit of £500.00 is required to secure the date, the deposit is non refundable. The full balance of the booking is due 6 weeks before.

If the booking is cancelled by the guest after this time the full amount will not be refunded.

Final numbers and any additional details and payments are required 28 days prior to the wedding date.

Our on site chef will be pleased to prepare any special dietary or vegetarian meals when ordered in advance.

Please note that some of our dishes may contain traces of nuts, the hotel must be informed in advance of any allergies.

The Lynwood Suite can be set in a variety of table layouts, we are always happy to discuss this with you and advise on what we feel would work for your event.

Drinks packages are available should you wish to discuss this,

Individual drinks can be purchased at your event either at the bar or charged to your account with prior notice. The function bar is licensed until 12.00am and entertainment until 12.30am. Please note that if you are supplying your own DJ or band they must hold and produce a current public liability insurance certificate.

All prices quoted are inclusive of VAT at the current rate and are subject to change without prior notification.