

CEREMONIES & CELEBRATIONS 2011 - 2013

CONGRATULATIONS

On behalf of us all at the Copthorne Hotel Manchester, may we take this opportunity to congratulate you on your special celebration.

At The Copthorne Hotel, Manchester We Know It Is the Attention To Detail That Makes Your Day Special

The most important day of your life deserves the perfect setting.

Situated overlooking the waterfront on Salford Quays, our four star hotel boasts an excellent reputation for hosting weddings. You will want your day to be perfect and organized down to the finest detail and to be secure in the knowledge that you and your guests will be catered for by attentive and professional staff and equally confident that services and facilities provided by the hotel cover all your requirements to ensure a truly memorable day.

WHAT'S INCLUDED

- A personal red carpet welcome for you and your wedding party
- Attractively presented table plan, menu's and place cards
- Use of wedding cake stand and knife
- A complimentary upgraded room for the bride and groom on the night of your wedding, complete with a bottle of Champagne with our compliments and full English breakfast
- Discounted accommodation rates for your guests
- Chosen wedding Breakfast menu taster complimentary for two people (excludes beverage)
- White table linen and napkins
- Master of Ceremonies provided by a member of our hotel management team
- A complimentary dinner for two in our restaurant on the date of your first wedding anniversary

THE SMALL, IMPORTANT PEOPLE AT YOUR WEDDING

Children are welcome in all areas of the hotel and separate menu selections are available should you require them. Infants under the age of 3 are free of charge and children aged 3 – 12 years are half price.

CIVIL CEREMONIES AND PARTNERSHIPS

The Copthorne Hotel Manchester is a licensed venue that can hold a Civil Ceremony or Civil Partnership on any day of the week.

We will be pleased to tailor make your day to suit your every need. Our professional events team will always be on hand to help you with your plans prior to and during your big day.

TO BOOK A CIVIL CEREMONY

1. Contact our Wedding Co-ordinator here at the Copthorne Hotel to check availability and view rooms.
2. Select your date and make a provisional booking with the hotel.
3. Contact the Register Office to ensure that a Registrar is available to perform the ceremony on you chosen date and at the time you require.

Salford Register Office
Salford Civic Centre
Chorley Road
Swinton
Salford
M27 5AW
T: 0161 909 6501

Room hire fee payable to the Copthorne Hotel for the Civil Ceremony or Civil Partnership. Fees are also payable to the Register Office.

WEDDING PACKAGES



CRYSTAL PACKAGE

2011 - £36.95 2012 - £38.95 2013 - £40.95

MENU

Galia Melon served with a Refreshing Strawberry Coulis
Cream of Tomato and Basil Soup
served with Garlic Croutons and a Pesto Oil
Chicken Liver Parfait served with Plum and Apple Brandy
Chutney and Crusty Bread



Breast of Cheshire Chicken served with Parma Ham and a
Red Wine Jus

Roast Topside of Beef served Yorkshire Pudding
and a Rich Roast Gravy

Baked Cod served with a Pesto Crust and a White Wine
and Chive Butter Sauce



Selection of Seasonal Vegetables and Potatoes



Rich Chocolate Torte served with Chantilly Cream
Citrus Tart served with a Mint and Lime Syrup
Pear and Almond Tart served with Crème Anglaise



Coffee and chocolates

DRINKS

On arrival

A Sparkling Wine Bucks Fizz or Fruit Punch

During your meal

A Glass of House Red or White Wine

For your toasts

A Glass of Sparkling Wine

WEDDING PACKAGES



DIAMOND PACKAGE

2011 - £41.95 2012 - £43.95 2013 - £45.95

MENU

Tomato and Mozzarella Platter served with a Baked Fig and Chilli Dressing

Potato and Leek Veloute finished with Cream and Croutons

Roast Tomato and Basil Soup Feathered with Crème Fraiche



Roasted Spice Loin of Pork served with an Apple and Calvados Gravy

Supreme of Chicken filled with Garlic and Mushroom Mousse served with a Red Wine Tarragon Pan Jus

Fillet of Salmon served in a White Wine and Dill Dream Sauce



Selection of Seasonal Vegetables and Potatoes



Glazed Lemon Tart served with a Crème Anglaise and Red Berry Coulis

Sticky Date & Toffee Sponge served with a Butter Scotch Sauce

Pear and Almond Tart served with Crème Anglaise



Coffee and Chocolates

DRINKS

On arrival

A Glass of Bucks Fizz or Fruit Punch

During your meal

Two Glasses of House Red or White Wine

For your toasts

A Glass of House Champagne

PLATINUM PACKAGE

2011 - £48.45 2012 - £50.45 2013 - £52.45

MENU

Traditional Smoked Salmon served with Lemon, Capers, Onions and Brown Bread Fingers

Deep Fried Goats Cheese served with a Crisp Salad Garnish and Tomato and Pear Chutney

Duck and Chicken Liver Terrine served with Fruit Chutney



Tornado of Beef Fillet served with a Potato and Garlic Tart with a Port Wine and Shallot Jus

Pan Fried Lamb Rump served with Minted Gravy

Steamed Sea Bass Fillets served with Crushed New Potatoes and Sweet Chilli and Butter Sauce



Selection of Seasonal Vegetables and Potatoes



Coffee and Ricotta Cheesecake served with a White Chocolate Sauce

Strawberry Mille Feuille

Flakey Pastry Centered with Strawberry and Vanilla Cream served with a Milk Chocolate Sauce

White and Dark Chocolate Terrine Served with Orange Sorbet and a Wild Berry Compote



Coffee and Chocolates

DRINKS

On arrival

A Glass of Bucks Fizz, Pimms or Fruit Punch

During your meal

Half a Bottle of House Red or White Wine

For your toasts

A Glass of House Champagne



FORKED BUFFET MENUS

CLASSIC

£17.95 per person

Mozzarella Topped Garlic Bread (V)



Beef and Ale Pie

Cheese Glazed Poached Scottish Salmon

Herb Steamed Seasonal Vegetables (V)

Braised Basmati Rice (V)



Rich Dark Chocolate Torte

Fruit Basket



Fresh Filtered Coffee with Chocolate Mints

CONNOISSEUR

£19.95 per person

Baked Tomato and Mozzarella Bruschetta



Stir Fry Chicken served with Oyster Sauce

Three Cheese Tortellini served with a Fresh Tomato
and Basil Sauce (V)

Lancashire Lamb Hotpot

Seasonal Selection of Herb Infused Vegetables (V)

Roasted Potatoes (V)



Selection of Fresh Cream Cakes

Individual Lemon Cheesecakes

Fruit Basket



Fresh Filtered Coffee with Chocolate Mints



FORKED BUFFET MENUS

REGAL

£21.95 per person

Selection of House Salads served with various Dressings (V)

Sliced Melon and Selected Charcuterie



Fusilli Pasta Coated in a Stilton Cream Sauce (V)

Roasted Chicken Korma

Poached Lemon Sole Covered in a Lobster Sauce

Steamed Saffron Rice

Minted New Potatoes

Panache of Seasonal Vegetables



Fruit Platter

Selection of Individual Cheesecakes



Fresh Filtered Coffee with Chocolate Mints

EMPEROR

£26.95 per person

Char Grilled Garlic Bread Slices (V)

Selection of Salads with various Dressings (V)

Display of Smoked and Fresh Seafood



Classic Chicken Chasseur

Vegetable Stir Fry served with Chilli Noodles (V)

Carved Roast Sirloin of Beef served with Yorkshire Pudding

Baked Scottish Salmon served with a Champagne and Prawn Cream

Steamed Saffron Rice

Panache of Seasonal Vegetables

Baked Jacket Potatoes



Fruit Platter

Selection of individual Cheesecakes

Toffee Fudge Cake



Fresh Filtered with Chocolate Mints



EVENING BUFFET MENUS

BUFFET ONE

£13.95 per person

A selection of Assorted Sandwiches
Tortilla Chips
Marinated Chicken and Pepper Skewers
A Selection of Quiches
Italian Pizza Pieces
Baked Sausage Rolls
A Selection of Dips and Sauces

BUFFET TWO

£14.95 per person

A selection of Assorted Sandwiches
Tortilla Chips
Chicken Skewers
Asparagus and Stilton Quiche
Chargrilled Salmon and Pepper Skewers
Minted Lamb Koftas
Chefs Selection of House Salads with
various Dressings
Garlic Bread Slices

BUFFET THREE

£17.95 per person

A Selection of Assorted Sandwiches
Tortilla Chips
Mini Savory Pasties
Chicken Skewers
Mini Pork Pies
Mixed Meat Kebabs
A Selection of Quiches
Sea Salt and Cracked Pepper Potato Wedges
Mixed Oriental Samosas and Spring Rolls
A Selection of Dips and Sauces
A Selection of Individual Cheesecakes

LATE NIGHT MUNCHIES

£6.95 per person

Select from:

Crisp Back Bacon, Chips, Egg and Spiced Pork
Cumberland Sausages
Served on Soft White Floured Baps

Accompaniments

Sliced Tomatoes, Kos Leaves, Sauté Onions,
Mayonnaise, Tomato and Brown Sauce



BUFFET SELECTOR MENU

A Selection of Assorted Sandwiches
Tortilla Chips
Mini Savory Pasties
Chicken Skewers
English Baked Gala Pie
Mixed Meat Kebabs
Minted Lamb Koftas
Baked Sausage Rolls
Mini Pork Pies
Chargrilled Salmon and Pepper Skewers
Chefs Selection of House Salads with assorted Dressings
Italian Pizza Pieces
Garlic Bread Slices
A Selection of Quiches
Sea Salt and Cracked Pepper Potato Wedges
Mixed Oriental Samosas and Spring Rolls
A Selection of Dips and Sauces

Choose a selection of 8 of the above items for £14.95 per person

DESSERTS

A Selection of Individual Cheesecakes
Mini Cream Cakes
Fresh Fruit Platter
Cheese Platter
Assorted Gateaux and Tortes

Choose a selection of 2 of the above items for £6.95 per person



GET MARRIED WITH US FOR £2800

Wedding Breakfast Package Includes:

- Crystal Wedding Breakfast Package for 40 Guests includes Fizz Drinks Package
 - Evening Finger Buffet One for 100 Guests
 - Complimentary DJ
 - Master of Ceremonies
 - Use of Wedding Cake Stand and Knife
 - White Table Clothes and Napkins
 - White Chair Covers and Organza Bows
- Complimentary Suite for the Bride and Groom on your Wedding Night plus a bottle of Champagne with our compliments
 - Room Service Breakfast

Package Available:

2nd January 2012 to 31st March 2012 and
Monday to Friday 1st April 2012 to 30th November 2012

Above prices include vat, subject to availability.

Please call our Wedding Co-ordinator to book your appointment 0161 873 7321

STARTER SELECTOR

Cream of Tomato and Basil Soup served with Garlic Croutons and a Pesto Oil £5.95

Cream of Carrot and Coriander feathered with Crème Fraiche £5.95

Potato and Leek Veloute finished with Cream and Croutons £6.00

Galia Melon served with a Refreshing Strawberry Coulis £5.95

Chicken Liver Parfait served with Plum and Apple Brandy Chutney and Crusty Bread £6.95

Tomato and Mozzarella Platter served with a Baked Fig and Chilli Dressing £6.95

Deep Fried Goats Cheese served with a Crisp Salad Garnish and Tomato and Pear Chutney £7.00

Traditional Smoked Salmon served with Lemon, Capers, Onions and Brown Bread Fingers £7.50

Duck and Chicken Liver Terrine served with Fruit Chutney £7.95

Smoked Salmon and Prawn Parcel served with a Sweet Chilli Sauce
and Continental Leaf Salad £7.95



DESSERT SELECTOR

Rich Chocolate Torte served with Chantilly Cream £6.95

Citrus Tart served with a Mint and Lime Syrup £6.95

Pear and Almond Tart served with Crème Anglaise £6.95

Glazed Lemon Tart served with a Crème Anglaise and Red Berry Coulis £6.95

Sticky Date & Toffee Sponge served with a Butter Scotch Sauce £6.95

Pear and Almond Tart served with Crème Anglaise £6.95

Coffee and Ricotta Cheesecake served with a White Chocolate Sauce £6.95

Strawberry Mille Feuille Flakey Pastry Centered with Strawberry and Vanilla Cream
served with a Milk Chocolate Sauce £6.95

White and Dark Chocolate Terrine Served with Orange Sorbet and a Wild Berry Compote £6.95

Black Forest Gateaux served with Black Cherries and a Black Cherry Compote £6.95



VEGETARIAN SELECTOR

Starters £6.95

Curried Chick Pea and Potato Salad served with a Toasted Pine Nut Dressing

Tomato and Mozzarella Platter served with Olive Oil, Black Pepper and Torn Basil

Wild Mushroom and Tarragon Valoute served with Snipped Chives

Main Courses £15.95

Artichoke and Fennel Risotto served with Shaved Parmesan

Italian Open Vegetable Lasagne served with Balsamic Dressed Rocket Leaves

Potato and Mushroom Gnocchi served with Mushroom and Chervil Sauce



CANAPE SELECTION

£7.95

Chicken Liver Parfait • Smoked Salmon Cheesecake

Cream Cheese and Chive Profiteroles (V) • Carrot and Coriander in Oatmeal (V)

Parma Ham and Melon • Mini Quiche



DRINKS PACKAGES

FIZZ DRINKS PACKAGE

£10.95

A Glass of Red or White House Wine or Fruit Punch on Arrival
A Glass of Red or White House Wine to Accompany Your Meal
A Glass of Sparkling Wine to Toast the Happy Couple



SHIMMER DRINKS PACKAGE

£13.95

A Glass of Bucks Fizz or Fruit Punch on Arrival
Two Glasses of red or White House Wine to Accompany Your Meal
A Glass of Sparkling Wine to Toast the Happy Couple



SPARKLE DRINKS PACKAGE

£16.95

A glass of Bucks Fizz or Fruit Punch on Arrival
Half a Bottle of Red or White House Wine Per Person to Accompany Your Meal
A Glass of Sparkling Wine to Toast the Happy Couple