

The Racquet Club Hotel

&

Ziba Restaurant

Wedding Pack



Whether you would like a small intimate day or a huge party we are the perfect city centre setting.

Our passion is quality food. We use locally sourced produce from our organic farm shop and meat from the family farm in Lancashire

We have eight great bedrooms; all are different with a quirky combination of neutral tones, local artwork & antique furnishings. We also have two serviced apartments.

www.racquetclubhotel.co.uk

The Wedding Suites

We have a diverse range of lovely room's ideal for parties from 10 up to 250 guests

The Racquet Club Function Rooms

An elegant and traditional space, which works perfectly for ceremonies, wedding receptions and parties.

Function Floor Room Hire Costs

Saturday	-	£1750.00
Friday	-	£1250.00
Sunday	-	£1750.00 EXCLUSIVE USE OF BOTH FLOORS

The room hire charge includes accommodation for 16 guests overnight in our 8 en-suite bedrooms – on a room only basis. Use of the Bar until 1.00am and music to be able to play until 1.00

Minimum numbers may apply for Day and Evening Events

Ziba Bar & Restaurant

Ideal for smaller wedding receptions and parties. This is a stunning traditional room with a vintage feel and a contemporary twist.

Ziba Room Hire Cost for a Saturday - £500.00

Ziba Room Hire Cost for a Friday - £100.00

Ziba Hire Charge include white tablecloths and napkins, silver candlesticks with white candles, Silver Cake Knife and Base Stand. Minimum numbers may apply for Day and Evening Events

Ceremonies

We offer the facility of holding a civil marriage or civil partnership ceremony this means your wedding can be all celebrated under one roof, allowing for a more relaxed day.

Ceremony Charges - £300.00 Payable to the Racquet Club

Please note you will need to arrange a suitable Registrar and other fees are payable directly to them. The ceremony hire charge only applies if you are holding your ceremony with us. The ceremony charge is in addition to the room hire charges for the area you are using.

Offers

Special offers are sometimes available please ask when you view.

Intimate Wedding Receptions

On midweek dates and some weekends we can arrange for you to use our private dining rooms, for smaller wedding receptions.

We have 3 areas where you can accommodate up to 20 guests for a ceremony, wedding breakfast meal and then you can stay and mingle with your guests or subject to availability move into the bar areas.

Intimate Wedding Package price
£55.00 per person inclusive as follows

Room Hire for the spaces

Glass of Prosecco, Bottled Beer or Soft Drink

3 Course Wedding Breakfast with 1/2 bottle of house wine

We would ask you to arrange for your guests ordering in advance of the day

Grilled goats cheese with roast pepper & sun blush tomato salsa, upon toasted brioche

Chicken liver parfait, red onion confit & melba toast

Smoked salmon & potato salad with crème fraiche caviar & herb dressing

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Roast Goosnargh corn-fed chicken breast, served with Fondant potato and alburfera sauce

Slowly Braised Lamb Shank with a mint infused gravy, with Dauphinoise Potato

Roast salmon fillet with dill butter, with sauteed potatoes

Vegetarian option available if required

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Apple Pie served with custard and Ice Cream

Chocolate brownie with chocolate sauce and raspberry & vanilla chantilly

Traditional Eton Mess (meringues, cream and strawberries)

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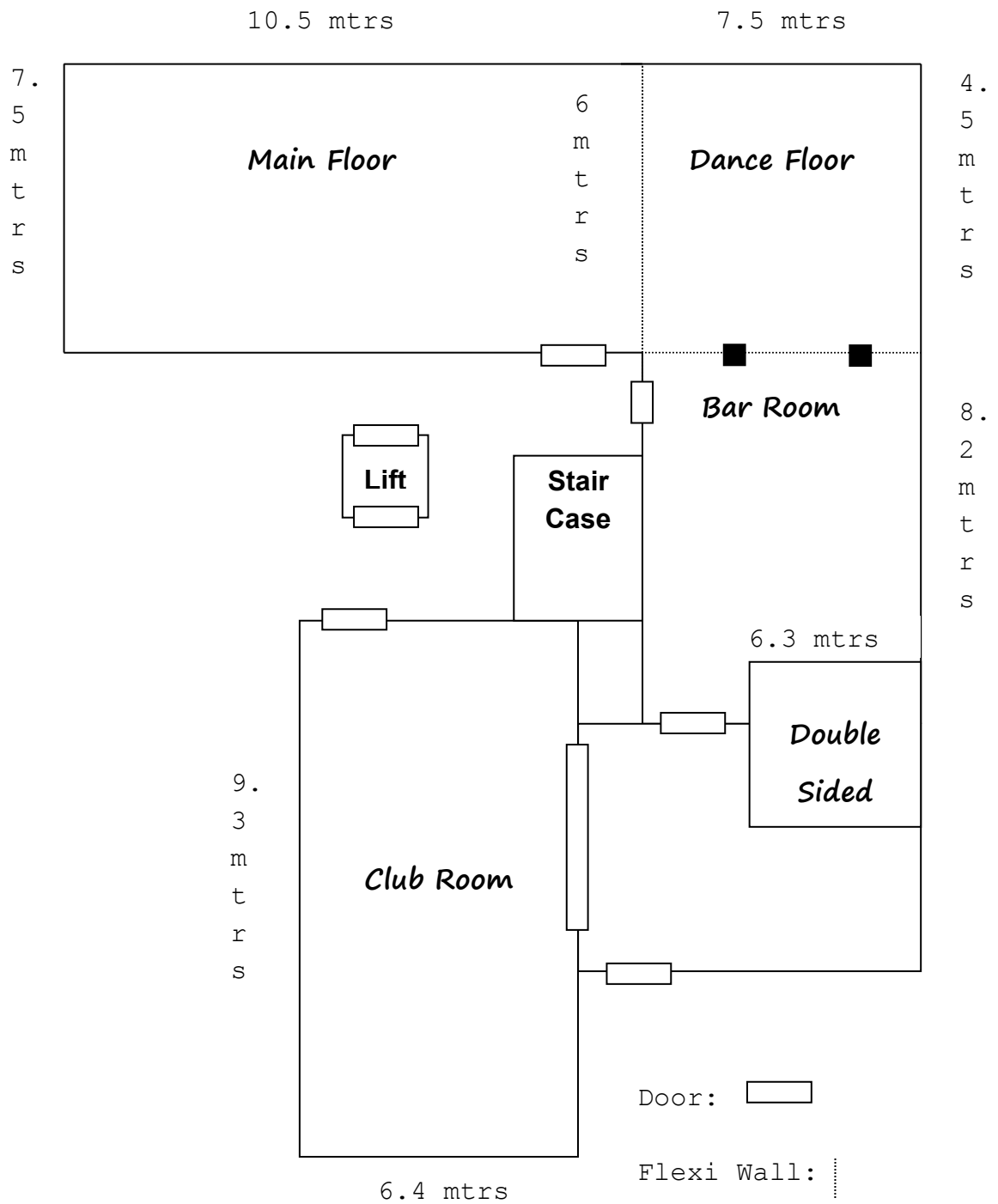
Tea and Coffee served with After Dinner Mints

Toast drink for your speeches

Vat and Service

Full Function Floor Plan

The below plan will give you an idea of the spaces available and layout.



Canapés

Select as many or as few canapés as you require, for a drinks reception with a meal following it 3 – 4 items per person is ideal £2.30 per item

Cold Selection

Chicken liver parfait on garlic crostini

Smoked salmon and chive cream cheese blini

Mini Mozzarella balls with tomato salsa

Crayfish Cocktail on Brushetta

Pressed ham hock with mustard and baby-leaf en crouete

Baby Jacket potatoes with cream cheese and chive

Goosnargh chicken and black pudding Rillette

Goats Cheese Wonton

Hot Selection

Mini Goosnargh chicken skewers with chilli and ginger

Honey herb sausage with mustard dressing

Buttered scallop and parsley parcels

Prawns Tempura batter

Mozzarella and tomato filo parcels

Duck spring rolls with hoisin sauce

Drinks Options

Some prices for you to work from are as follows. However, we can tailor make any drinks you require.

Glass of Champagne	£9.00 per glass per person
Sparkling wine	£4.70 per glass per person
Cava	£5.00 per glass per person
House Wine	£4.55 per glass per person
Bottled Water	£3.60 per bottle
Jug of Orange Juice	£10.00 per jug
Bottled Beer	starting from £3.50 per person
Cocktails	starting from £6.95 per person

Menus

Set Menu 1

Seasonal Soup served with Home made
Bread

Roast Goosnargh chicken breast served
with Fondant potato, Seasonal
Vegetables and Alburfera sauce

Sticky toffee pudding with crème
Chantilly and butterscotch sauce

£27.50

Set Menu 2

Smoked salmon & potato salad with
crème fraiche caviar & herb dressing

Slowly Braised Lamb Shank with
traditional gravy
Served with Dauphinoise Potato

Chocolate Brownie served with
chocolate sauce and ice cream

£31.95

Selection of sauces available with Menu 1 - all guest must have the same sauce -

Mustard Sauce Thyme Gravy Traditional Gravy Red Peppercorn Sauce

Alternatively you can select your own menu from the choices below, priced individually. *Only one choice per section*

Starters

Roast tomato soup with basil oil £4.50

Leek and potato Soup £4.50

Carrot soup, with orange zest creme fraiche £4.75

Creamy vegetable soup £4.75

Roast parsnip soup with a honey glaze £4.75

Grilled goats cheese with roast pepper & sun blush
tomato salsa, upon toasted brioche £6.00

Chicken liver parfait, red onion confit & melba toast £6.75

Pressed ham hock terrine with wholegrain mustard mayonnaise £5.75

Smoked salmon & potato salad with crème fraiche caviar & herb dressing £6.95

Beetroot Gravadlax with dill potato, lemon mayonnaise £8.00

Main Courses

Roast Goosnargh corn-fed chicken breast, served with
Fondant potato and alburfera sauce £16.95

Slowly Braised Lamb Shank with a mint infused gravy, with Dauphinoise
Potato £18.50

Roast salmon fillet with dill butter, with sauteed potatos £20.00

Sea bass fillet with sauce vierge and crushed new buttered potatoes £19.50

Slow roast Goosnargh Duck breast with lyonaise potatos, oven roasted seasonal
vegetables £19.50

Oven Roasted 10oz Pork Cutlet, chateau potatoes, roasted carrot and swede, garlic
green beans, served with sage sauce £17.95

All main courses are served with seasonal vegetables

Traditional Roast Meal

Roast Leg of Lamb served with a minted gravy £18.75

Roast Topside of Beef & Yorkshire Pudding £19.00

Roast Loin of Pork served with an apple sauce £17.50

All traditional roast meals are served with traditional roasted potatoes and seasonal vegetables

Vegetarian Options

Smoked applewood cheese and spinach risotto with rocket and pesto £13.50

Spinach and Goats Cheese Parcel sat upon Vegetable Cassoulet £13.50

Stuffed Capsicum Pepper, with Cous Cous,
Mediterranean vegetables and parisienne potatoes £13.50

Mushroom Stroganoff served with rice £13.50

Feta Cheese and Sun Blush Tomato Tart sat upon
A bed of Mediterranean roasted vegetables £13.50

Children

A half portion of your adult selected menu is ½ the price. Childrens choices below include dessert

Spaghetti Bolognaise with Garlic Bread	£8.00 per child
Chicken Goujons with Chips and Vegetables	£8.00 per child
Fish Goujons with chips and beans	£8.00 per child
Desserts – Ice Cream or Chocolate Brownie	

Desserts

Sticky toffee pudding with crème Chantilly and butterscotch sauce	£5.25
Bread and butter pudding with sauce anglaise, clotted cream	£5.95
Apple Pie served with custard and Ice Cream	£6.00
Chocolate brownie with chocolate sauce and raspberry & vanilla chantilly	£6.25
Traditional Eton Mess (meringues, cream and strawberries)	£5.95
Apple Crumble Cheesecake, with Salted Caramelized Apple Puree	£5.95
Strawberry & white chocolate brulee with shortbread, sprinkled with Popping candy	£6.50
Dark Chocolate Fondant, white Chocolate Sauce with raspberries	£6.75

If you choose to serve your wedding cake instead of a dessert provided by the hotel there is a service charge if £2.00 per person. Ice cream with any of the above desserts we charge £1.00 supplement per portion.

After Dinner Items

Tea and coffee	£2.00 per person
Tea and coffee with mints at	£2.25 per person
Tea and coffee with petit fours	£3.30 per person
Cheese and biscuits (flat per table)	£5.60 per person
Cheese and biscuits (individual plate)	£8.00 per person

Finger Buffet Options

We have suggested 2 buffet menus that work well however you are welcome to build your own selections from selection below.

Catering for a minimum of 30 covers

Menu 1

£16.00 per person

Selection of sandwiches on a variety of bread and wraps

Mini assortment pies; Steak & Ale / Chicken & Mushroom

Fish Goujons

Potato Wedges

Homemade Coleslaw

Caesar Salad

Plus your choice of 2 hot dishes from the Traditional and Simple Dishes on the next page

Menu 2

£17.00 per person

Selection of sandwiches on a variety of bread and wraps

Honey Mustard Sausages

Battered Chicken Goujons

Chips

Greek Salad

Pesto Pasta and Sun Blush Tomato

Mixed Leaf Salad

Plus your choice of 2 hot dishes from the Traditional and Simple Dishes on the next page

Design your own buffet Menu

£17.00 per person

Should you wish to design your own buffet menu you have a choice of 5 from the below option and two hot dishes. *Catering for a minimum of 30 covers*

This is based on 50/50 split of hot and cold food

Selection of sandwiches on a variety of breads

Individual Pork Pies with home made chutney

Mini assortment pies; Steak & Ale / Chicken & Mushroom

Duck spring rolls with hoi sin sauce

Mini deep-fried fish goujons in beer batter with tartar sauce

Prawn and Guacamole Blinis

Smoked Salmon and Crème Cheese Blinis

Selection of Quiches

Mini Honey roasted herb sausages

Onion and Roasted Vegetable Focaccia Bread

Garlic Bread

Traditional & Simple Hot Dishes

£13.50 per person

Catering for a minimum of 30 covers

Chicken or vegetable curry served with rice

Chicken Chasseur served with New Potatoes & vegetables

Lamb Hot Pot served with Red Cabbage

Slow braised beef ragout with aromatic spiced rice

Chicken and Chorizo Casserole with Garlic baby potatoes

Roasted Mediterranean vegetable lasagne and garlic bread

Organic beef lasagne and garlic bread

Traditional Scouse, red cabbage and crusty bread

Organic beef chilli and Lemongrass scented basmati rice

Spinach and ricotta tortellini, with saffron cream

Roasted Butternut and Parsnip Bake finished with panko bread crumbs and smoked cheese crust

Catering for a minimum of 30 covers

Canapé Style Bites

Fish and Chips in cones £7.65

Bacon or Sausage Sandwich £5.75

Mixed Oriental Selection to include Dim Sum, Spring Rolls & Samosas £6.25

Mini Homemade Burgers in Buns £8.60

Buffet Desserts

£5.00 per person

You have a choice of hot or cold deserts. Please select 2 options for 30 guests or less & 3 options for parties over 30.

Cold

Meringues with fresh fruit and whipped cream

Chocolate profiteroles

Lemon Sponge

Cheese selection (supplement £2.05 per person)

Hot

Sticky toffee pudding with butterscotch sauce

Chocolate brownie

Apple Crumble served with homemade custard

*Please find to follow the Contract for your
Event*

Contract for Goods and Services

Terms & Conditions

1. DEFINITIONS

“Hotel” and “We” mean the property for which a contract is agreed. The property is owned Ainscoughs Ltd – The Racquet Club Hotel.

“Client” and “You” mean the organising body/company, agent or representative on behalf of the company and organiser responsible for commissioning and/or payment of the event.

“Contract” means the agreement between “The Hotel” and “The Client” for a specific booking or series of bookings. These Terms & Conditions will form part of the “Contract”, together with any other items stated in the “Contract”.

“Event” means the wedding, conference or other event agreed with you and the Hotel.

“Minimum number” means the minimum number of guests agreed with the Hotel.

2. BOOKINGS

We are delighted to hold a provisional booking for you for a maximum of 7 days, unless otherwise agreed by the Hotel. During this time, should a further enquiry be received, we reserve the right to ask for immediate confirmation of the booking and, if this is not possible, we will cancel the provisional booking. Provisional bookings are automatically released after 7 days.

Reservation deposit

A reservation deposit is required for all confirmed bookings. This is a separate reservation contract with us to reserve the date for you. If you cancel the booking at any time after payment of the reservation deposit for any reason or we cancel the reservation pursuant to clause 3 below the reservation deposit will not be refunded..

3. CONFIRMATION OF CONTRACT

4. Once the contract is signed all goods, facilities and services reserved on your behalf will be subject to the terms and conditions of the Contract.

The Contract must be returned by the Client and received by the hotel within 7 days of the date of issue to the Client. After that time any goods, facilities or services provided by the Hotel to the Client shall be deemed to be subject to the Contract.

If the signed Contract is not returned to the Hotel within 7 days then the Hotel reserves the right to cancel the provisional booking and re-let the facilities.

PRE-PAYMENTS. 30% of your Event charges must be paid 6 months prior to your Event date.. A further 50% of your remaining balance must be paid 3 months prior to your Event and the total balance will be required at least 28 days prior to your Event.

Please note that in accordance with clause 6 in the event that you cancel the Event all payments made are non-refundable or transferable.

4. EXTRAS

All extras provided by the Hotel that are not part of the Contract must be settled on departure.

In the event of payment becoming overdue, interest at 5% above the current payable Bank base rate as at the date of invoice will be added to your account.

5. AMENDMENTS BY THE CLIENT

Amendments to guest numbers and/or arrangements must be confirmed to the Hotel in writing. Reduction in the duration, numbers or contracted value of the booking shall be subject to the Hotel's Cancellation Policy.

No charge will be made for any reductions in numbers as long as they do not fall below the minimum guaranteed number and providing they are received in writing by the Hotel at least 28 days prior to arrival.

Final numbers, within the terms stated above, must be notified to the Hotel at least 28 working days prior to arrival. This will be the minimum number for which the client will be charged

6. CANCELLATION BY THE CLIENT

In the unfortunate circumstances that you have to cancel or postpone your confirmed booking at any time prior to the event, the Hotel will make every effort to re-sell the facilities on your behalf.

The Hotel's cancellation Policy is that all contracted pre-payments made or due to be paid are fully non-refundable or transferable.

Any cancellation, postponement or partial cancellation should be advised to the management of the Hotel in the first instance verbally. We also require that all cancellations are put in writing by the Client.

7. AMENDMENTS OR CANCELLATIONS BY THE HOTEL

Should the Hotel for reasons beyond its control, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities.

Should the Client make significant changes to the programme or the expected number of guests, this may result in amendments to the applicable rates and or/the facilities offered by the Hotel. The Hotel may cancel the booking if:

The booking might, in the opinion of the Hotel, prejudice the reputation of the Hotel.

The Client is more than 30 days in arrears of previous payments to The Hotel.

The Hotel becomes aware of any alteration in the Client's financial situation.

8. DRESS CODE

It should be noted that whilst the Hotel has no specific dress code, guests are expected to be appropriately dressed at all times. We reserve the right to refuse entry to clients who are, in our opinion, inappropriately dressed

9. ACCESS AND VACATE

All rooms are booked on the understanding that they are vacated by the time stipulated on the contract unless otherwise agreed in writing in advance. The access and vacate times quoted for each function time must be strictly adhered to on all occasions. Functions are required to finish at the time agreed when the booking is made. The Hotel reserves the right to levy additional charges where the Client fails to vacate the room at the contracted time.

The Hotel will endeavour to make available all 8 bedrooms from 2pm on the day of arrival. On special request we can sometimes make bedrooms available to the bridal party early. We request that bedrooms be vacated by 11am on the day of departure. However, in the event that the guests arrive early we will be delighted to store luggage and belongings until such time that the bedrooms are ready. Should the bedrooms not be vacated by 11am on the day of departure, a charge may be levied by the hotel.

10. THIRD PARTIES

*(i) Where the client employs sub-contractors or third parties to assist them with their event, it is their responsibility to ensure that they comply with all Terms and Conditions laid down by the Hotel and any current Health & Safety legislation. **The Hotel reserves the right to approve any externally arranged supplier.***

(ii) We require a copy of third party Public Liability Insurance before the Event date. Without this we will reserve the right not to allow this third to operate in the hotel. If you are unsure regarding this matter – please speak to a member of management.

11. PROFESSIONAL BODIES AND PERFORMING RIGHTS

The Client is responsible for ensuring that any band or musician employed by them complies with statutory requirements and the requirements of the management of the Hotel, and holds Public Liability Insurance. A copy must be provided to the hotel at least 3 weeks before the Event.

The Hotel must comply with certain licensing and statutory regulations and requires the Client to fulfil their obligations in this respect.

Management, who are the sole arbitrators of what may be deemed to be a public nuisance may require noise levels to be lowered. Refusal to do so by you or your appointed agent could result in the electrical supply being cut off to the band/disco and music being discontinued for the duration of the Event. Such an action will not constitute a breach of contract between the Client and the Hotel.

12. FOOD AND BEVERAGE

The Client will ensure that neither they, nor any of their guests, bring any food or beverage into the Hotel, unless previously agreed in writing by the Hotel.

Minimum numbers for your event _____

13. MISCELLANEOUS

- The Hotel reserves the right to change the Client's event to a different room if numbers fall below the Minimum number originally contracted for.
- The Client must obtain prior consent for all signs, exhibitions (includes but not limited to; dance floors, walk ways) and displays inside and outside the Hotel. The Hotel reserves the right to remove signs which are unauthorised, unlawfully displayed or which may be deemed to cause offence.
- The Hotel's name/logo may be used in publicity, once a proof of the promotional material has been agreed with the Hotel.
- We are concerned for your health and safety and that of our Hotel. You are required to obtain prior written approval if you wish to fix items to the walls, floors or ceilings.
- The Hotel will not be liable for Clients or any person claiming through the Clients, for any loss or damage caused by, or arising from, its failure to carry out any obligations under this Agreement, due to anything beyond the control of the Hotel.
- All prices quoted are inclusive of VAT at the current rate unless otherwise stated. We reserve the right to change prices due to increases in suppliers' costs, tax, duty and any changes in VAT.
- Any additional bookings or services arising out of the Contract will be deemed subject to the above conditions.
- The costs of repairing any damage caused to the property, contents or grounds by any of your guests must be reimbursed to the Hotel by the Client. This includes the snooker tables.
- Should any of your guests be unable to correct any aspect of poor behaviour or activities unacceptable to the Hotel, the Hotel reserves the right to terminate your stay. Should this occur, no monies will be refunded. **The Manager's decision is final.**
- We regret that the Hotel does not accept any responsibility for any loss or damage to any vehicles or other property however caused.
- Insurance – we strongly recommend you consider insurance to protect you against cancellation or abandonment. Insurance can also cover non-appearance of third party suppliers, property damage at or to the venue or its contents, third party bodily insurance and third party damage. The Hotel does not accept liability for these.
- The hotel does not take responsibility for any items left from the wedding. These items will be discarded after 7 days.
- We do not allow external suppliers to leave any items over night at the hotel, without prior written consent from the hotel management.
- We do not allow outside food and drink to be consumed on the premises.
- We do not offer corkage. Please contact the hotel before booking any food/beverage related items.
- We do not allow confetti, streamers, or similar to be released inside the building
- We do not allow chocolate fountains in the hotel.
- If you have booked Ziba Restaurant and wish to use the main body of the restaurant as a dance floor – you must hire a suitable dance floor which must be removed at the immediate end of your event.
- Tea Lights – Are only permitted in enclosed/approved holders.

Please sign below and return to the hotel within 7 days.

Event Date _____

Client Name _____

Client Address _____

Client Signature _____ DATE _____