

The Racquet Club and Ziba Restaurant
Two Unique Wedding Spaces under One Roof

A Quirky City Centre Venue with a twist Modern and Traditional
Depending on the Style and Design of your wedding day one of our
areas will work for you.

Racquet Club Event Floor

Our first floor event space is a traditional space, comes complete with 2
Full Size snooker table, and separate drinks reception space.
Designed to accommodate 140 Day and up to 250 Evening guests

Ziba

Our ground floor event space is light and bright with large windows and
a bespoke bar that will help you to create the style of day you wish for.
Ideal for numbers up to 80 Day and 200 Evening guests

Exclusive use available depending on dates !

Be the only wedding at the venue

Catering at the Club

Our Chefs use locally sourced produce, including meat from our Farm in
Bispham Green.

Menu Design

If you don't see what you want for your wedding reception or party, ask
we have over the years arranged many items that are not in the packs -
we just need to know what you are looking for and we can arrange to
accommodate your requirements !

We do also sometimes allow external professional catering companies
into the property which we can discuss with you
Higher Room hire charges apply for this option

Wedding Breakfast Packages

Minimum numbers 50
(for smaller weddings we can arrange a bespoke quote)

Crystal Package £60.00 per person

3 Course Wedding Breakfast
Glass of Prosecco on arrival
Glass of House wine with the wedding breakfast
Glass of Prosecco for Speeches

Silver Package £66.00 per person

3 x Canapés for your guests on arrival
3 Course Wedding Breakfast including coffee or tea
Glass of Prosecco on arrival
Glass of House wine with the wedding breakfast
Glass of Prosecco for Speeches

Gold Package £75.00 per person

4 x Canapés for your guests on arrival
Glass of Kir Royal
3 Course Wedding Breakfast including coffee or tea
Glass of House wine with the wedding breakfast
Glass of Champagne for Speeches

All Wedding Breakfast Packages include

Crisp White Linen, Tea Lights and Elevated Candelabras,
In house Toast Master and Wedding Co-ordinator
Cake Stand and Knife
Room Hire for one of the Venues Event Spaces

Additional Items (charges apply)

Accommodation for Bride and Groom and Guests
Evening Food Options, Resident DJ, Up lighters,
Love Letters, Dance Floor, Chair Covers

Drinks Prices

(to give you some ideas)

Prosecco £4.70 per glass
House wine £4.50 per glass
Bottles of beer & Pints from £4.00
Soft Drinks from £1.50
House Spirits and Mixers from £5.00

Twilight Package

minimum numbers 50

£32.00 per person

(we can arrange a bespoke quote if your event has smaller numbers)

Thinking of hosting your ceremony a little later in the day and not have the formal wedding sit down, this package may work for you

Ceremony after 4.00pm

Followed by Drinks reception

Prosecco or Bottle of beer for your guests

Light Bite Food Options

Hot and Cold Evening Buffet

3 Hot Options and Finger food

Dessert Option available

(supplement applies)

Venue Hire is included in the Twilight package for the area of your choice

Venue Ceremony hire is included if you require the ceremony at the Racquet Club

You would just book and pay for the registrars

**Room Hire Prices for Bespoke Events, Evening Only Events and
Alternative Package options**

Event floor including our 8 en suite bedrooms

Saturday £1350.00

Sundays and Friday £1000.00

Monday to Thursday £800.00

Ziba Restaurant Private Hire

Saturday £500.00

Friday £200.00

Sunday to Thursday £100.00

Discounts are available for Monday – Thursday 2021
Also available for dates in 2020 – please ask for details

Exclusive Use of Full Venue available on Certain Dates - please ask us for
details

**Thinking of something other than the usual
Wedding Breakfast and Buffet !**

Alternative Wedding Packages

Afternoon Tea

Minimum numbers 24 £25.00 Per Person

Your choice of welcome drink on arrival from
Prosecco, Strawberry Bellini, Raspberry Mojito, Bucks Fizz
Bottle of Beer
Soft Mocktails

Afternoon Tea
Content per person

3 Mini Sandwiches
2 Savoury Items
1 Scone with Jam and Cream
3 Mini Cakes

Hot Sliders

Minimum numbers 24 £25.00 Per Person

Your choice of welcome drink on arrival from
Prosecco, Strawberry Bellini, Raspberry Mojito, Bucks Fizz
Bottle of Beer
Soft Mocktails

Chicken Slider with Slaw
Pulled Pork Slider
Cheeseburger Slider
BLT Slider
Sandwich Steak Slider
Ham and Pineapple Slider
(3 sliders per person included in package price)

Venue Hire is not included in the alternative packages this will depend on Days and Dates you are considering and the area you reserve

Evening Only Events

Evening Reception or Party - This is based on a party for 6 hours
Room Hire Charges apply

Evening Food Items

Finger food only buffet (5 items) £14.00
Finger Food Buffet (5 items) with 2 hot options £17.00
Hot Food Only Buffet with 3 hot options £15.00

Build your own evening menu

Selection of Sandwiches
Steak and Ale Mini Pies
Chicken Mini Pies
Pork Pies with Chutney
Duck Spring Rolls with Dips
Vegetarian Spring Rolls with Dips
Mini Fish Goujons with Tartar Sauce
Chicken Goujons with Tomato Salsa
Chicken Strips with Chilli Sauce
Humous with Bread Sticks
Baby Jacket Potato with Cream Cheese and Chive
Feta and Sun Blush Tomato Bruschetta
Honey Roasted Sausages
Pizza Slices
Sausage Rolls with Dip
Pasta Salad
Bowl of Coleslaw
Bowl of Mixed Salad
Garlic Bread
Salt and Pepper Chips
Salt and Pepper Baby Back Ribs

Hot Dishes

Chicken or Vegetable Curry served with Rice/Chips
Beef or Vegetable Lasagne served with Garlic Bread
Traditional Scouse served with Red Cabbage and Crunchy Bread
Vegetarian Casserole served with Bread
Chicken and Chorizo served with Rice
Spaghetti Bolognese

Dishes included in the Wedding Breakfast Packages

* items have supplement charges

Starters

Roasted Red Pepper and Tomato Soup, with chilli oil

Chefs Homemade Soup of the Day with herb oil

Grilled Goats Cheese with roasted red pepper and tomato salsa with toasted brioche

Chicken and Pork Pate served with red onion confit and Melba toast

Smoked Salmon with potato salad and crème fraîche *

Ham Hock Terrine with Wholegrain mustard dressing, olive oil croute

Wild Mushroom a la crème, garlic, parsley and toasted foccacia

Chilled Melon and Parma Ham Salad, orange syrup, raspberry jelly

Mains (All served with Vegetables)

Chicken Breast served with Fondant Potato and Tarragon Cream Sauce

Slow Braised Lamb Shank with Dauphinoise Potato and Rich Traditional Gravy *

Roast Salmon Fillet with buttered new potatoes and hollandaise sauce

Sea Bass served with red pepper confit, aubergine, crushed new potatoes *

Roast Pork Chop served with Cheesy mashed potato, caramelized apple sauce

6oz Gammon Joint, chunky chips, carrot and sweede mash, 5 spice sauce *

Roast Sirloin of Beef, served with Roast Potatoes, Yorkshire Pudding, Roasting juice *

Smoked Applewood Cheese and spinach risotto

Stuffed Capsicum Pepper with cous cous

Additional Vegan/Vegetarian dishes available on request

Desserts

Sticky Toffee pudding served with Chantilly cream and butterscotch sauce

Apple Pie served with Custard and Ice Cream

Chocolate Brownie served with chocolate sauce & Ice Cream

Traditional Eton Mess

Chocolate Tart served with Vanilla Ice Cream

Apple Crumble Cheese Cake (Other flavours are possible!)

Lemon Tart served with Chantilly cream

Individual Raspberry Pavlova

Additional Courses - please ask for specific prices for this

Cheese Course available

Sorbet course available

Light Bite Food Options £6.50 per person

Fish and Chips served in a Cone with Mushy Peas

Bacon or Sausage Barm served with sauces

Mini Burgers served with Chips and Dips

Pulled Pork Slider

Evening Buffet Dessert Options £4.50 per person

Warm Chocolate Brownie

Profiteroles

Lemon Sponge Cake

Meringues with Fruit and Cream

Also options available from main desserts list at £6.00 per person

Canape Selections £2.35 per selection per person

Chicken Liver Parfait with Onion Marmalade

Smoked Salmon Croute, with Crème Fraîche

Honey and Mustard Glazed Chipolatas

Beef Wellington

Mini Pork and Apple Sausage Roll

Mozzarella and Tomato Skewer with Balsamic

Asparagus and Montgomery Strudel

Spring Roll with Chilli Dipping Sauce