



*Why wait? There is
no time like the present!*

Get married in 2019 for £2019*

Number of Guests

50 day guests and 70 evening guests.

Reception Drink

Bucks fizz.

Three course wedding breakfast with tea/coffee

This package includes a choice of starter, main
and dessert to enjoy with your friends and family.

Wine with your meal**

Your guests will be offered a glass of red or
white wine served during the meal.

Toast**

Everyone will be served a glass of chilled
prosecco to toast and celebrate your special day.

Evening Reception

Hot buffet consisting of three items from our
buffet menu. Private late-night bar until 12.30am.

Room Hire

Room hire for the civil ceremony, wedding
breakfast and evening function until 1am.

Our personal touches, with the compliment of our hotel:

- Experienced wedding planner to help you plan
- Free menu trial for the happy couple
- A red carpet arrival
- Wedding host to give you a main contact
on your wedding day
- Complimentary use of the hotel's cake
stand and knife
- Free overnight accommodation for the
happy couple with breakfast the next day
- Discounted accommodation rates for your
wedding guests (Maximum of 10 rooms)

Contact

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*Offer available Sunday to Friday (Subject to availability). **House wine.
This package does not include the cost of the registrar.

Wedding Breakfast Menu

Starters

- Slow roast tomato soup, basil oil (v) (V)
- Ham hock & pea terrine, pickled red onion salad, mustard dressing
- Prawn cocktail, king prawns, baby gem, crispy shallot
- Goats cheese, maple caramelized walnuts, balsamic beetroot, spinach, red apple (v)
- Mushrooms in a cream, herbs & garlic sauce, toasted ciabatta (v)

Mains

- Corn fed chicken breast, garden peas, pancetta, spring onions, new potatoes, parsley broth (GF)
- Honey roast loin of pork, sea salt crackling, sage & onion stuffing, applesauce
- Smoked haddock fishcake, wilted spinach, grain mustard dressing
- King prawn linguini, roast cherry tomato & herb chilli oil
- Spring green risotto - garden pea, green courgette, broad beans with rocket, pea shoots and spring onion salad, basil oil and hard cheese (v)

Desserts

- Sticky toffee pudding, stickier toffee sauce
- Chocolate brownie, vanilla ice cream
- Apple & blackberry pie, vanilla ice cream
- Apple & sultana crumble, custard
- Poached pear, elderflower & mint syrup

Hot Buffet Menu

- Please choose any three of the following:
- Beef chilli with rice
 - Beef stroganoff with rice
 - Chicken curry with rice
 - Mediterranean penne pasta (v)
 - BBQ chicken wings, sour cream and chives dip
 - Mini fish and chips
 - Sticky onion and cheddar cheese quiche (v)
 - House made sausage rolls
 - Beef lasagne
 - Vegetarian lasagne (v)
 - Shepherd's pie
 - Spaghetti bolognese