

FOR YOUR SPECIAL DAY

Say Yes!

WEDDING • PACKAGES

THE SPREAD EAGLE INN
SAWLEY



Sawley's best kept secret...

Whether it's a smaller intimate wedding with close friends and family or a larger event, our award-winning food and fabulous service, coupled with the most stunning setting, make The Spread Eagle the perfect choice for your special day.

Nestling in the beautiful village of Sawley, The Spread Eagle is a delightful country inn, offering cosy bar areas and elegant dining rooms complemented by 11 stylish bedrooms.

Our Abbey Room has the perfect balance of grandeur and modern country inn charm. It offers glorious views of the River Ribble, framed by picture windows that let the light flood in, combined with fairy lights and striking feature fireplaces.



For your special day...

The gorgeous riverside setting and nearby Sawley Abbey offer picturesque photo opportunities to create memories that last a lifetime.



Main Wedding Package

Our dedicated team is here for you throughout the planning process. We are only too happy to help in any way we can to ensure your wedding day is one you and your guests will remember forever.



Your Main Wedding Package includes:

Arrival prosecco & canapés (goats cheese bon bons & sausage rolls)

3 course wedding breakfast

Tea, coffee & homemade chocolates

Table linen & napkins

Chiavari chairs

Easel to display your table plan

Private licenced bar until midnight

Overnight stay for the bride & groom

Events manager to run your day







We look forward to helping you create your Picture Perfect day!

A little something to celebrate...

Should you wish to welcome your guests with something other than prosecco, we can also provide things like Pimms, Bucks Fizz, Mulled Wine, bottled beers or your personal favourites at a small supplementary price.

Canapés

Canapé upgrades are £4.50 per person

LIGHTLY SPICED TORTILLAS

SCOTCH EGG

LANCASHIRE CHEESE & HAM TARTLETS

SMOKED SALMON & CREAM CHEESE BLINIS

TOMATO & GARLIC BRUSCHETTA



FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Images for illustrative purposes only.



Starters

Create your Wedding Menu by selecting one or two options for each course from the choices on the following pages. We can, of course, provide menu suggestions for any special diets; please enquire.

SMOOTH CHICKEN LIVER PATE

With homemade tomato chutney, toasted bread and pickled silver skin onions

CHILLED GALIA MELON

With vanilla and lemon syrup and melon sorbet

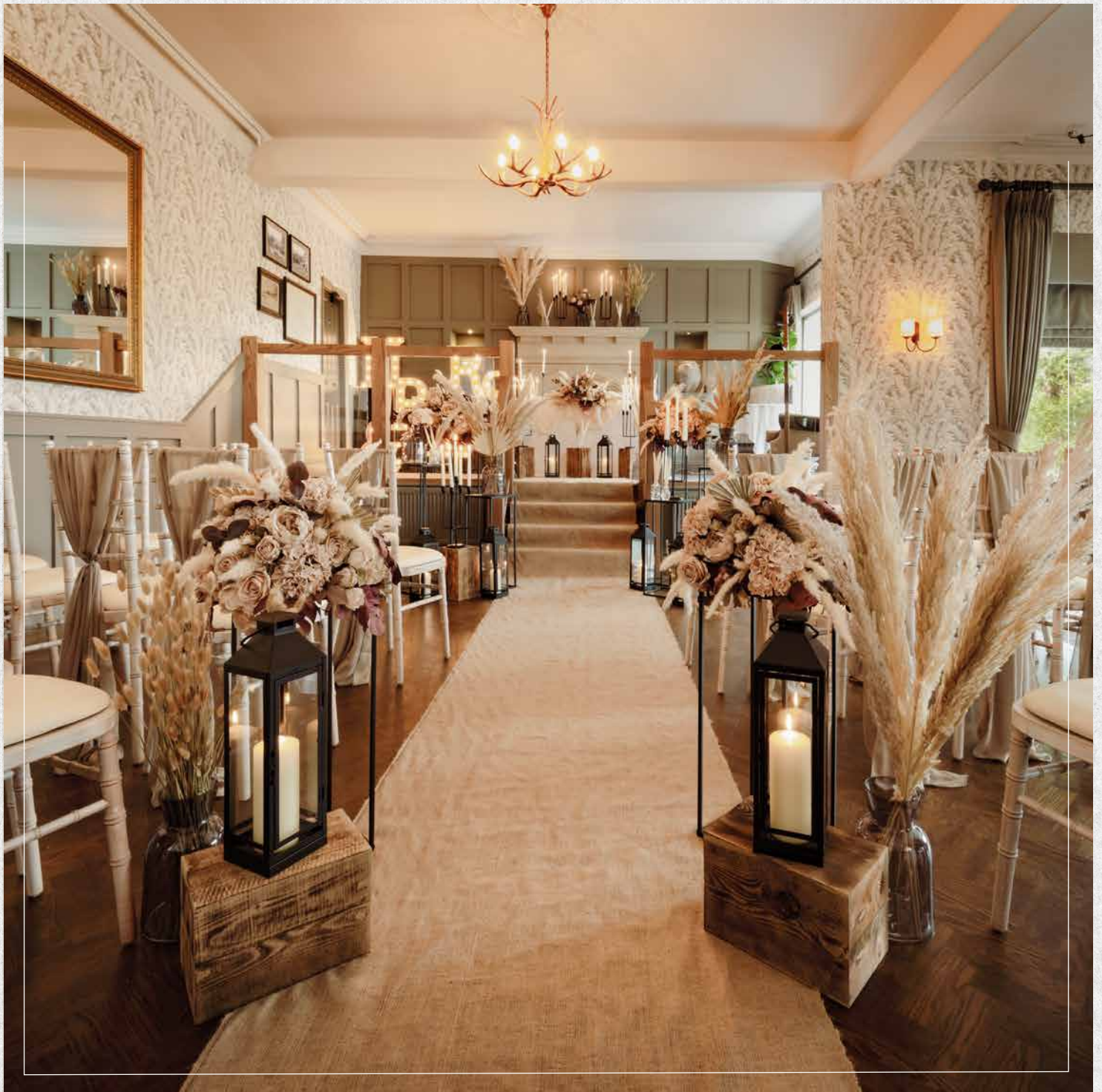
DUO OF PRAWNS

Bound in thousand island dressing on crisp baby gem lettuce, with brown bread & butter

HOMEMADE TOMATO & MASCARPONE SOUP

Served with homemade bread & butter

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Main Course

Seasonal vegetables accompany all main courses

BRAISED BEEF DAUBE

Served with smooth mashed potato, root vegetable
and barley braising sauce

PAN-FRIED ESCALOPE OF SALMON

With a tartare velouté on lightly mashed steamed new potatoes

PAN ROAST BREAST OF CHICKEN

With a button mushroom, brandy cream sauce topped
with air-dried crisp ham

MUSHROOM FETTUCINI

Lemon thyme and garlic cream

LENTIL COTTAGE PIE (ve)

Served with pickled red cabbage



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Desserts

WARM STICKY TOFFEE PUDDING

Served with toffee sauce and ginger ice cream

WARM CHOCOLATE AND HAZELNUT BROWNIE

With vanilla seed ice cream

LEMON POSSET

Served with bits and bobs



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Evening Food...

Not included in price (individually priced)

BACON & SAUSAGE BARM CAKES & CHIP CONES

Served with brown sauce and ketchup

£9.95 per person

FISH FINGER BUTTIES & CHIP CONES

£9.95 per person

PIE, PEAS & GRAVY

£14.95 per person

For the younger guests...

Either serve a smaller version of what you and the rest of your guests are enjoying,
or choose something from our menu specially designed for them.

Starters

HOMEMADE GARLIC BREAD

CHILLED GALIA MELON

With vanilla and lemon
syrup and melon sorbet

Main Course

SOUP Served with bread & butter

MINI FISH & CHIPS

SAUSAGE & MASH With gravy

Desserts

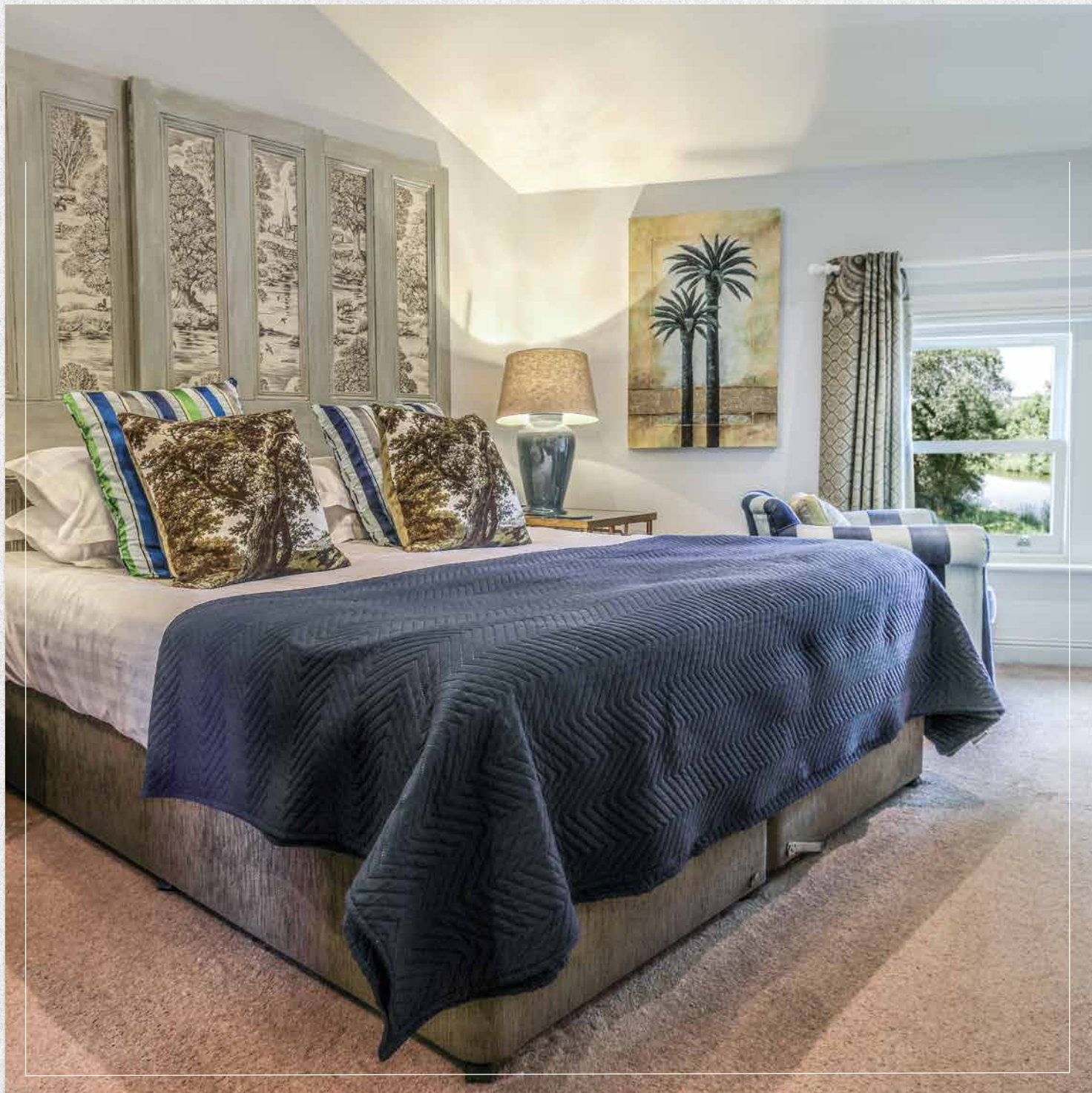
A SELECTION OF ICE CREAM

FRUIT SALAD

CHOCOLATE BROWNIE With vanilla ice cream



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Some extra details...

CIVIL CEREMONIES

The Abbey Room is the perfect setting for your civil ceremony and offers the convenience of having your whole wedding day in one place. No worries about logistics and transport!

ABBEY ROOM HIRE FEE

The £400 room hire fee covers room set-up and change-over for the wedding breakfast.

Civil ceremonies must be booked directly with the registrars, and a separate fee is payable to the Registry Office for this service.

The phone number for Lancashire Registry Office is 03001 236705

DJ

We are happy to recommend a professional DJ should you require one.

ROOM DRESSING

To further enhance the ambience of your special day, you may wish to consider chair sashes to suit your décor theme and colour scheme or other room dressing & decorating services. Please ask if you would like recommendations.

CAPACITY

The Abbey Room can host up to 70 guests for a civil ceremony and wedding breakfast. Then up to 120 guests for an evening celebration. If you have any questions at all, please talk to one of our team.

TIMINGS

We have no set rules on what time a civil ceremony can take place with us. Any time after 12 noon is the usual choice but exceptions can be made if an earlier start suits you better. With regards to the end of the evening, we are licensed to serve alcohol until Midnight.

BEDROOMS

Once you have confirmed your wedding date and paid the deposit we are happy to reserve all available bedrooms should you require them. We will ask you to complete a room allocation form (so you can decide which guests will be staying with us and which of our rooms would be the most suitable for them.) Once the form is returned we will allocate the bedrooms and guests will receive a booking confirmation email.

All rooms must be allocated and confirmed a minimum of 3 months prior to your wedding date, after which any unallocated rooms will be released for sale.

For weddings taking place within a 3 month time frame we will hold the bedrooms for a period of two weeks for the same process to take place.

TERMS & CONDITIONS OF BOOKING

If you have not already please take a look at our terms and conditions of booking before paying your deposit, as once paid a deposit is non-refundable. Should you have any questions or be unclear on anything at all please don't hesitate to ask.

We'd love to hear from you...

Please call 01200 441202 or email events@spreadeaglesawley.co.uk



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