



THE
MIDLAND

WEDDINGS
AT THE MIDLAND



Thank you for considering The Midland for your Wedding Day.

At The Midland we know that selecting the best venue, and ensuring your Wedding Day is one of the most memorable days of your life, is not an easy task.

Our experienced team will be delighted to assist with all your arrangements, ensuring the planning is almost as memorable as the day itself! Please do not hesitate to contact us in order to arrange a personal show round of the hotel, and to discuss your thoughts and ideas as to how we can make your special day perfect.

If you choose The Midland, it will be because everything here is unique – from the night before the big day, through the civil ceremony, the photos at one of the best locations in the country, the wedding breakfast and reception; you will find yourself with a wonderful backdrop to your wedding day. You're never going to leave The Midland 'just married'. Far more than that, you'll have memories to last a lifetime and a beautiful place to return to for many happy anniversaries to come. We hope this information pack will make some of those important decisions you have to make that little bit easier.

Please do not hesitate to contact us should you have any questions, need further guidance, to arrange a personal show around of the hotel or wish to speak to one of our Wedding Co-ordinators.

We look forward to hearing from you soon and, in the meantime, many congratulations from all at The Midland.





INCLUSIVE EXTRAS

When selecting a wedding breakfast, drinks package and evening buffet the following is included*:

Luxury suite with private balcony for the couple on the wedding night.

*

Special discounted rates on accommodation for wedding guests.

*

Dedicated Wedding Co-ordinator to help you in the build up to your day.

*

Complimentary food tasting for the couple of the chosen wedding breakfast menu.

*

Complimentary first anniversary stay, inclusive of full English breakfast, in a sea view room.

*Subject to minimum number requirements and availability (ask your wedding co-ordinator for full terms and conditions).

WEDDING BREAKFAST MENUS

When choosing your wedding breakfast menu, the price is based on a set menu for the entire wedding party along with one vegetarian/vegan alternative. Should you wish to give your guests their own choice of food, you are welcome to do so at an additional cost of £10–£20 per head.

However, you can make your wedding as personal and individual as you would like. From a traditional afternoon tea, to a ten-course tasting menu, we would love to hear your ideas. We are, of course, also more than happy to accommodate any additional special dietary requirements you or your guests may have.

If you envisioned your perfect day a little less formal, this can be arranged subject to room hire.





CANAPÉS

3 FOR £9 / 4 FOR £10 / 5 FOR £11 (PRICES PER PERSON)

Meat selection

Mini Aberdeen Angus cheeseburger with smoky bacon
Duck spring roll, plum sauce gel (DF)
Chicken satay sticks (DF)

Fish selection

Tempura tiger prawns with sweet chilli sauce (DF)
Port of Lancaster smoked salmon, lemon cream cheese (GF)
Mini smoked haddock & salmon fishcake (GF*)

Vegetable selection

Mini jacket potato with chive cream (GF)
Caramelised onion & goat's cheese tartlet (GF*)

Vegan selection

Vegetable spring roll (VE)(DF)
Tomato, basil & red pepper crostini (VE) (DF)

Sweet treats

Mini scones, strawberry & black pepper jam, clotted cream
A selection of flavoured macarons (GF) (N)

DRINKS PACKAGE

With a minimum of arrival drink, glass of toast wine and two wine pours to accompany each guest with the wedding breakfast.

Drinks chosen from our wine list are priced per bottle used.





WEDDING BREAKFAST SAMPLE MENU

FROM £50 PER PERSON

To Start

Port of Lancaster Smoked Salmon & Frank Benson's Morecambe Bay Shrimps (GF*) (DF*)

Toasted sourdough, lemon gel and dressed leaves

Red Onion, Thyme & Feta Cheese Tart

Parmesan & micro leaf salad (V) (GF*) — *a vegan alternative can be available on request*

Smoked Ham Hock Terrine (GF*) (DF*)

Homemade piccalilli and toasted brioche

Smoked Chicken Caesar Salad (GF*)

Rosemary & thyme croutons, crispy bacon and anchovy dressing
a vegan alternative is available on request

Soup Course

Additional soup course is available at £5.50 per person, with a choice of the following soups:

Carrot, spring onion and orange dressing (DF*) (GF*)

Tomato, basil, cauliflower & pistachio (DF*) (GF*)

White onion & thyme (DF*) (GF*)

Broccoli, stilton and croûton (DF*) (GF*)

Sorbet Course

Available at an additional £3.50 per person. Choose from the following flavours:

Lemon (VE)

Passion Fruit (VE)

Blackcurrant (VE)

Champagne (VE)





WEDDING BREAKFAST SAMPLE MENU

To Follow

Slow Cooked Blade of Beef (GF)

Dauphinoise potatoes, spiced caraway carrots, broccoli, caramelised onion and red wine jus

Roast Fillet of Cod (GF)(DF*)

Saffron potatoes, slow roasted tomatoes, savoy cabbage and red pepper reduction

Braised Shoulder of Cumbrian Lamb (GF)

Dauphinoise potatoes, roast shallots, and rosemary jus

Chorizo Stuffed Goosnargh Chicken Breast (GF)

Boulangère potatoes, roast celeriac, chantenay carrots and smoked paprika sauce

Wild Mushroom Bourguignon (VE) (V) (DF) (GF)

Celeriac mash and spinach

Spiced Moroccan Vegetable Pie (VE) (V) (DF)

Aubergine purée, crispy aubergine, coriander oil, slow roast tomat and cucumber & mint dressing



To Finish

Crème Brûlée (GF*)

Homemade shortbread

Sticky Toffee Pudding (GF*)

Butterscotch sauce and vanilla ice cream

Seasonal Eton Mess (GF*)

Vanilla Panna Cotta (GF*)

Caramelised pear and chocolate sauce

Vegan Chocolate Brownie (V) (VE) (DF)

Griottines cherries and cherry sorbet

Freshly brewed Tea & Coffee

Cheese Course

Cheese course can be added at an additional £12.50 per person:

**A selection of local cheeses,
biscuits, grapes, celery and fruit chutney** (GF*)

*If you would like to replace the dessert with a cheese course, you can do so
at a £7.50 per person supplement.*



CHILDREN'S WEDDING BREAKFAST MENU

Our children's wedding breakfast package menu is priced from £25 per person, this includes soft drinks served throughout the meal. We are happy to provide half portions of the adults' wedding breakfast, or you can order from the menu below.

This menu is suitable for children up to the age of 12.

To Start

Fan of Chantenay Melon (GF)(DF)

Fruit compote

Cream of Tomato Soup (GF*)

Croutons

Homemade Garlic Ciabatta Bread (GF*)

Melted Lancashire cheese

To Follow

Cumberland Sausages (GF*)

Roasted onions, mashed potato and gravy

Homemade Haddock Goujons (DF) (GF*)

Chunky chips, mushy peas and tartare sauce

Roasted Chicken Breast (GF) (DF*)

New potatoes and seasonal vegetables

Macaroni Cheese

Tomato sauce

To Finish

Local Vanilla Ice Cream (GF*)

Chocolate sauce

Sticky Toffee Pudding (GF*)

Butterscotch sauce and vanilla ice cream

Fresh Fruit Salad (V) (VE) (GF) (DF)



EVENING BUFFET MENU

Our evening buffets gives you the choice of a quirky experience for your guests to enjoy and are all priced from £20 per person*

The Midland Fish & Chip Shop (GF*)

Beer battered goujons of haddock
Spicy bean burgers (V)
Hand-cut chunky chips
Mushy peas
Chip shop curry sauce and gravy
Tartare sauce
Sliced bread & butter

The Ultimate Burger Station (GF*)

3oz handmade Midland beef burgers
Spicy bean burgers (V)
Brioche rolls
French fries
American and cheddar cheese
Baby gem lettuce, sliced tomatoes, red onions, pickles
Burger relish
Selection of sauces

Hog Roast Pulled Pork BBQ (GF*)

Pulled pork
(Vegetarian/Vegan option available)
Apple sauce
Crispy onions
Chunky chips
Floured baps
Green salad

Pie & Peas (GF*)

Locally sourced award-winning pies
(Choose from Lamb & Mint, Chunky Steak, Meat & Potato or Cheese & Onion)
Mushy peas
Chunky chips
Gravy
Floured baps

Sweet Treats (GF*)

Mini scones, strawberry & black pepper jam, clotted cream
A selection of flavoured macarons (GF)(N)

**We only cater for 100% of guests attending.*

Allergens and dietary requirements: It is the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(N) Contains nuts (V) Vegetarian (GF) Gluten free (GF*) Gluten free adaptable (VE) Vegan (DF) Dairy free



ACCOMODATION

Should you choose for your wedding to take place at The Midland, 20 bedrooms (8 classic and 12 sea-view rooms) will be added to your bill.

You can treat your guests to complimentary accommodation, or you can have them book these at 20% off the best available rate, at the time of booking. Any outstanding bedrooms unsold will be added to your final bill.

CIVIL WEDDING LICENSE

The Eric Gill Suite, Sun Terrace, Marion Dorn, and Oliver Hill Suite have been approved for Civil Wedding Ceremonies; all suites have outstanding views over Morecambe Bay.

There will be a £750 room hire cost for holding your ceremony in either of these rooms. Should you be considering holding your Wedding Ceremony at The Midland, the information below will guide you.

Please note marriages in Lancashire can be booked at the earliest 12 months in advance of your wedding day. Once availability has been checked with the Registrar, please inform your Wedding Co-ordinator of your confirmed ceremony time. If you would like advice on ceremony times prior to booking the Registrar your Wedding Co-ordinator will be happy to discuss this with you.

Lancashire Registration Service

Georgian House, 4 Queen Street, Lancaster

Telephone: 0300 123 6705

Email: ceremoniesofficernorth@lancashire.gov.uk

Office hours: 9am–4.30pm, Monday to Friday

All costs relating to the attendance of the Registrar at a marriage ceremony must be paid before the ceremony, directly to the Registrar.





The Midland

Marine Road West, Morecambe,
Lancashire, LA4 4BU

Telephone 01524 428370

Email: midland.events@inncollectiongroup.com
www.inncollectiongroup.com/the-midland-hotel