

WEDDINGS

at The Imperial Hotel Blackpool



SAY "I DO" IN BLACKPOOL'S MOST GLORIOUS VENUE

The Imperial Hotel is Blackpool's most elegant and historic hotel. With stunning views over the beach to the Irish Sea, this Victorian jewel is the perfect location venue to honour your love story, whether you are looking for an intimate gathering or a large celebration.

Our highly experienced team includes a dedicated Events Manager to help organise the wedding of your dreams.





Wedding planning can be overwhelming, but we'll just let you enjoy the process as your dedicated wedding coordinator advises and supports you to ensure your day is everything you want and more. Our 'All Wrapped Up' wedding package has been designed to cover the whole day.

Our All Wrapped Up package includes . . .

- A red carpet welcome
- Room hire for the ceremony and reception suite
 - A reception drink
(choose from a glass of sparkling wine, bottle of lager or suitable soft drink)
- Three-course wedding breakfast
- One glass of house wine with the meal
 - A sparkling wine toast
- White linen table cloths & napkins
 - Chair covers and sashes
- Candlelight table centres
 - Table plan & menus
- Complimentary use of a traditional cake stand & knife
 - A microphone for the speeches
 - Evening buffet
 - DJ/disco
(this item can be removed from the package if required)
- Suite for the bride & groom on the wedding night
(with breakfast in bed the following morning)
 - Reduced accommodation rates for guests
 - Complimentary on-site parking
 - Complimentary menu tasting for two
(once you have booked your wedding)



The best day of
YOUR
life

Here at The Imperial, we love hearing ideas for your wedding that perfectly represent you as a couple. From midnight festivities to chic Great Gatsby-themed celebrations, we want to work with you to make your day that extra bit unforgettable and uniquely *you*. Our versatile function space can be re-imagined in all sorts of ways, so let us organise something fabulous with you in mind.

The hotel has two main function rooms that our brides and grooms love for wedding ceremonies and celebrations, though we have a further two suites licensed for smaller weddings. All our rooms are rich in character and beautifully appointed to act as an opulent backdrop for your special day.



Image: Red Sweets Photography

Overlooking the seafront, the elegant Louis Room has ornate mouldings, glittering chandeliers and beautiful gold and ivory décor. Hire for this room requires a minimum of 50 guests for the daytime and 80 guests for the evening (includes 60 chair covers).

2022 Prices - Saturday: £3,999 | Sunday to Friday: £3,699

2023 Prices - Saturday: £4,099 | Sunday to Friday: £3,799

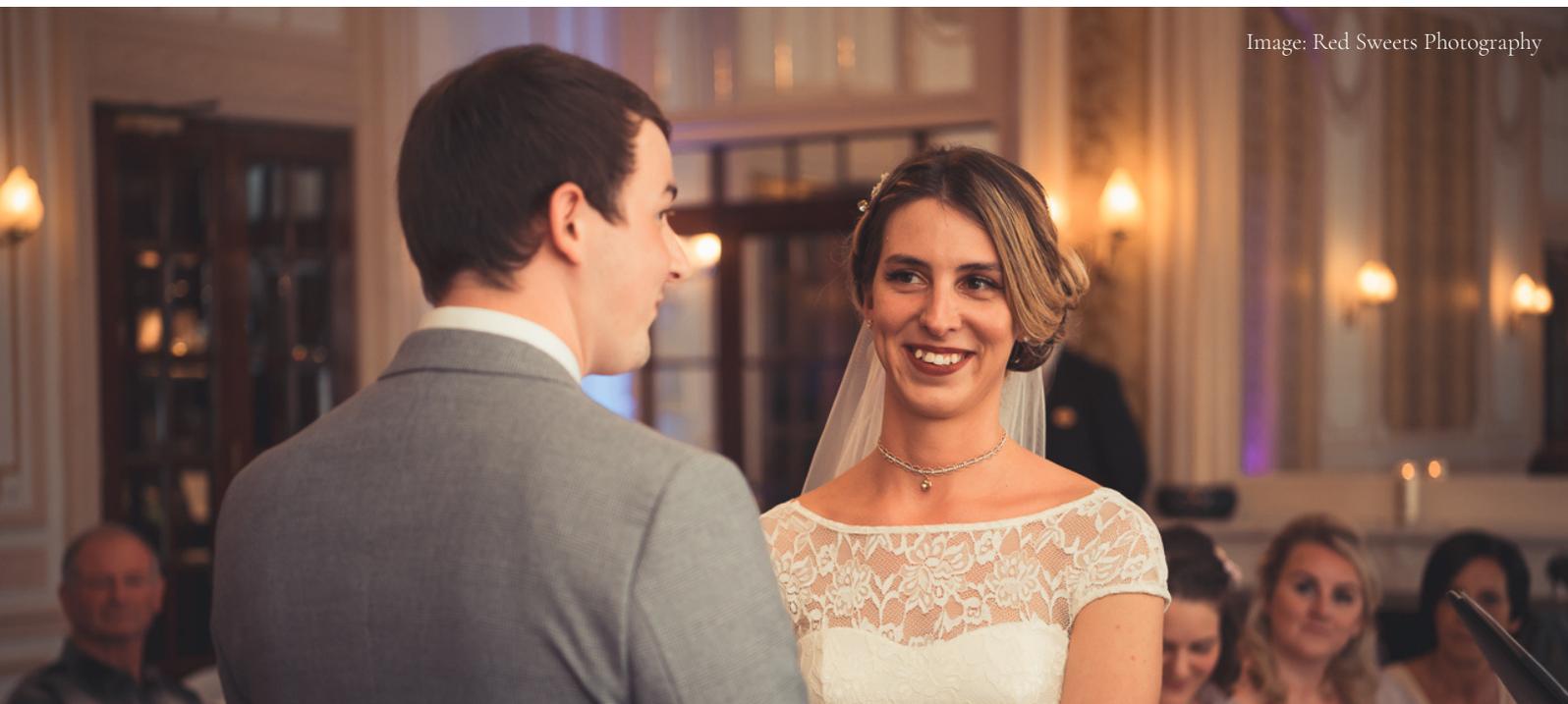


Image: Red Sweets Photography



Image: Somerside Photography Ltd.

Our Washington Suite is the larger of our wedding rooms. This beautiful space is a Victorian ballroom with a stunning arched ceiling with intricate details. Hire for this room requires a minimum of 75 guests for the daytime and 120 guests for the evening (includes 120 chair covers).

2022 Prices - Saturday: £5,799 | Sunday to Friday: £5,250

2023 Prices - Saturday: £5,999 | Sunday to Friday: £5,399

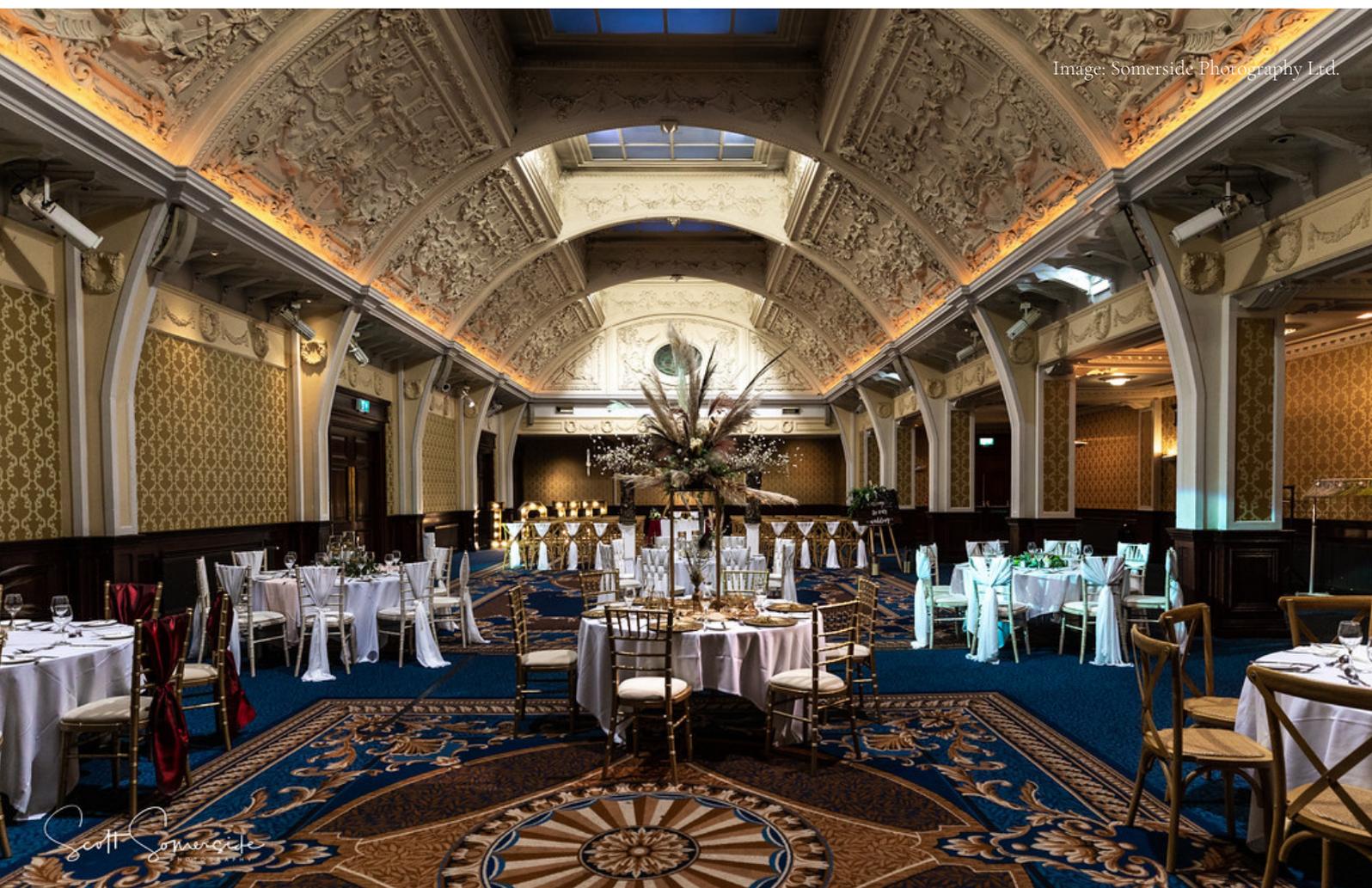


Image: Somerside Photography Ltd.

Scott Somerside



Prices for Additional Guests

Saturday Dates 2022

Daytime guests: £49.00 per adult/
£24.50 per child (aged 6-12)

Evening buffet catering: £16.50 per
person

Saturday Dates 2023

Daytime guests: £50.00 per adult/
£25.00 per child (aged 6-12)

Evening buffet catering: £17.50 per
person

Sunday – Friday Dates 2022

Daytime guests: £45.00 per adult/£22.50
per child (aged 6-12)

Evening buffet catering: £15.50 per
person

Sunday – Friday Dates 2023

Daytime guests: £46.00 per adult/£23.00
per child (aged 6-12)

Evening buffet catering: £16.50 per
person



Incorporate and celebrate your culture on your special day . . .

We love celebrating every different culture here at The Imperial Hotel. No wedding we host is the same, and so we're ideally suited for Asian, Jewish and multi-faith weddings where you may require your own catering facilities. We understand that you want to consider specialist caterers, whom we can offer full kitchen use.

The Lancastrian Suite is the largest of the hotel's function rooms, seating up to 340 guests, whilst the Washington Suite will accommodate 200 guests in comfort (capacities based on a stage and dance floor in each room). Our wedding package has been priced according to guest numbers in each function room. You needn't leave anyone off the guest list and you can rest assured that there's plenty of room for dancing and entertainment!

Lancastrian Suite - from £3,950 per day/evening

Washington Suite - from £2,500 per day/evening

Your wedding package includes . . .

- Red carpet arrival
- Function room hire
- Tables seating up to 10 guests
- White linen tablecloths and napkins
- Crockery, cutlery and glassware for one meal (a charge of £5.00 per person will apply if serving a second meal)
- Candle light table centres
- Staging for entertainment or top table
- Dancefloor
- Corkage on all soft drinks (a corkage fee of £500 will be charged to cover unlimited spirits and wine, but excludes beer)
- Complimentary use of a traditional cake stand and knife
- Section of our kitchen facilities for your caterers
- Complimentary bed and breakfast for the bride and groom
- Reduced accommodation rates for your guests
- Services of our dedicated wedding co-ordinator
- A banqueting manager to oversee your event





Food, glorious food

Part of your celebration can include either some elegant canapés over drinks, a tasty buffet so your guests can mingle, or a sumptuous meal with your loved ones - or any combination of the three! We have a range of options to satisfy your friends and family with some lovely treats for little tummies. Our menus are very adaptable to suit dietary needs - let us know and we'll work with you to create the perfect menu.

Wedding Breakfast Menu

Starters

Vine tomato soup with fresh cream and basil

Leek and potato soup with crispy leek and crème fraiche

Carrot and coriander soup made with orange and crème fraiche

Cauliflower and Lancashire cheese soup with fresh cream and crunchy croutons

Cream of mushroom soup with chestnuts and tarragon

Smoked haddock fishcake with caper scratchings and creamed leeks

Crispy Cauliflower with parsley oil and a kick of harissa houmous (VE)

Goat's cheese tart made with red onion, roquette and pesto (V)

Chicken liver parfait with our Imperial house chutney and buttery toasted brioche

Watermelon with tangy feta cheese, honey granola and roquette (V)

Coldwater prawns with tomato mayonnaise with a crisp vine tomato and Baby Gem lettuce garnish

Smoked ham hock roulade with crisp bread, piccalilli and parsley oil

Chickpea fritter made with chilli oil, dill and cucumber (VE)

Main Course

(all non-rice main courses are served with fresh potatoes and vegetables)

Supreme of chicken made with charred leek, pancetta and white wine (GF)

Beef feather blade with a blue cheese dumpling and braised leek in a red wine jus

Fillet of seabass made with clam, creamed spinach and citrus sauce (GF)

Shoulder of lamb with red cabbage, rosemary and a red wine sauce (GF/DF)

Breast of chicken with confit shallot, wild mushroom and thyme (GF/DF)

Honey glazed pork loin with pear and a grain mustard jus (GF/DF)

Supreme of salmon and coldwater prawns with fine beans (GF/DF)

Breast of turkey with accompaniments of cranberry, sage and onion and smoked bacon

Vegan risotto made with butternut squash, pumpkin and sage (VE)

Vegan katsu curry with crispy tofu and coconut rice (VE)

Supplements

Roast sirloin of beef with Yorkshire pudding, roast potatoes and pan gravy (£6.50)

Rump of lamb with dauphinoise potatoes, roast vegetable and a thyme jus (£6.50)





Desserts

Chocolate brownie with orange sorbet and candied peel (VE)

Sticky toffee pudding with butterscotch sauce and vanilla bean ice-cream

Coconut rice pudding with raspberry sorbet and toasted coconut (VE)

Vanilla bean panna cotta with macerated strawberries and baby basil (GF)

Bramley apple crumble with a hearty oatmeal crumble and drizzled with a sweet vanilla bean custard

Vanilla cheesecake with digestive biscuit and raspberry gel

Banana crème brulee with salted caramel and butter shortbread

Bread and butter pudding with vanilla bean crème Anglaise

Poached pear with with forest berries and lemon sorbet (VE)

We will serve coffee and chocolates after the meal

Supplements

Local cheese selection with savoury biscuits, walnuts and Imperial house chutney
(£3.50)

A supplement of £3.00 per person will be charged to offer a choice menu (up to three choices per course) rather than a set menu

Children's Wedding Breakfast Menu

Starters

Chef's soup of the day

Garlic bread or cheesy garlic bread

Classic prawn cocktail

Fruit smiley face

Mains

Battered chicken goujons with french fries and peas

4oz beef burger with fries

Battered fish and chips with peas

8" pizza, With choice of two toppings
(ham, pepperoni, peppers, mushrooms)

Macaroni cheese with garlic bread

Sweets

Sticky toffee pudding with butterscotch sauce

Sliced fresh fruit

Ice cream with chocolate or strawberry sauce

Chocolate brownie with vanilla ice cream and chocolate sauce





Canapé Menu

£6.50 per person choice of four

Cold Canapés

- Oak-smoked salmon and cream cheese blinis
- Pulled ham hock and piccalilli with crisp toast
- Mini Caesar salad with Parmesan cheese and croutons (V)
- Rosemary shortbread with goat's cheese and red onion jam (V)
- Chicken liver parfait with butter brioche and Imperial house chutney
- Cherry tomato with buffalo mozzarella and pesto (V)
- Olive tapenade with confit tomato and basil (VE)

Hot Canapés

- Mini burgers in slider buns with gherkins and ketchup
- Buttermilk chicken with barbecue sauce
- Bury black pudding croquettes with Granny Smith apple
- Duck spring roll with plum sauce
- Onion fritters made with garam masala and mango chutney. (VE)
- Imperial sausage roll made with grain mustard
- Croquettes made with chickpeas and spinach (VE)

Nibbles

(£15.00 per platter)

- Mixed olives
- Hand-cooked crisps
- Mixed nuts

Evening Supper Menu

Menu 1

Cumberland sausage and onion confit on a brioche roll
Smoked back bacon and onion confit on a brioche roll
Grilled mushroom, vine tomato and roquette pesto on a roll (VE)
Thick-cut chips

Menu 2

BBQ Pulled Pork, Crunchy Apple Slaw, Seeded Bun
BBQ Pulled Brisket, Dill Pickle, Seeded Bun
Vegan Falafel Burger, Cucumber, Yoghurt, Tomato Chutney, Pitta Bread (VE)
Nachos, Guacamole, Sour Cream, Tomato Salsa

Menu 3 (*£2.95 supplement per person*)

Southern-fried chicken goujons
Imperial sausage roll with grain mustard
Triple-cooked chips (VE/V/GF/DF)
Assorted quiches
Vegetable spring rolls with sweet chilli sauce (V)
Pizza Slices (various meat and vegetarian toppings)
Mixed salad (VE/V/GF/DF)

Menu 4 (*£4.95 supplement per person*)

Beef burgers with traditional toppings
Vegan burgers with traditional toppings (VE)
Vegetable spring rolls with sweet chilli sauce (V)
Battered fish goujons
BBQ chicken drumsticks (GF/DF)
Thick-cut chips (VE/V/GF/DF)
Mini jacket potatoes with crème fraiche and chive (GF)
Mixed salad (VE/V/GF/DF)
Fresh sandwiches (V/VE options included)
Pizza Slices (various meat and vegetarian toppings)





Hot Fork Buffet Menu

When opting for a fork buffet, please select one meat, one fish and one vegetarian option from the following:

Meat Selection

Beef lasagne with garlic toast
Chicken, ham and leek pie made with buttery puff pastry and mushy peas
Chicken tikka masala with braised wild rice, poppadoms, raita and mango chutney
Cottage pie with spiced red cabbage
Cumberland sausage with creamed mash and onion gravy
Lancashire hotpot with pickled beetroot

Fish Selection

Fillet of haddock in beer batter with chunky chips and mushy peas
Fillet of Salmon with vine tomato, black olives and potato gnocchi
Fillet of bass with cold water prawns and a dairy cream sauce

Vegetarian Selection

Vegetable Hotpot, with pickled beetroot
Root vegetable korma with braised wild rice
Macaroni cheese with smoked Lancashire cheese and white truffle oil

All the above are accompanied by:
crusty bread, garden salads, buttered new potatoes and seasonal vegetables



Image: Alan Snelling Photography

We hope that you will decide that we're the right place to mark such an important moment in your lives. Please get in touch via the details below with all of your questions. We'll work with you to plan a day tailored specifically to you and your loved ones.

Contact Us

THE IMPERIAL HOTEL

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