

The inclusive wedding package at Chadderton Town Hall from only £2,950.



Information pack

Making a Booking

Having decided upon a date and discussed your individual requirements with the Wedding Co-ordinator and The Registrars, you are now ready to make a provisional booking that can be held without obligation for up to 14 days.

Booking can only be taken up to 2 years in advance; you will still need to give an official notice of marriage 12 months before the date. It is your responsibility to contact the registrars to make the legal marriage arrangements ASAP.

We have a selection of different packages available Silver, Gold and Platinum.

The Silver and Gold Menus will consist of a main course and dessert which is served buffet style the selected menus attached.

The Platinum Menu is a four course served meal (starter, main course, dessert and coffee) from the selected menus attached.

For all menus the vegetarian and kids meals need to pre-ordered in advance.

All the packages include the Wedding Ceremony, function room till midnight, food and DJ.

The wedding ceremony will start at 4.30pm with the registrars in the Oak Room.

The reception will begin approximately 15 minutes after the wedding.

The food will be served at a time to suit you between 5pm and 7pm.

The evening reception will end at midnight with last orders at the bar being called at 11.30pm and the DJ finishing at 11.45pm unless a time extension to the reception has been applied for in advance at a charge of £50 per ½ hour.

The building will need to be vacated by 12.30am.

All the packages are based on a maximum of 100 guests to both the wedding and the wedding breakfast. However we will allow extra evening guests from 8pm free of charge, but if an evening buffet is ordered all guests must be catered for.

Additional guests for the wedding breakfast will be charged accordingly.

The above prices are based on a Tuesday to Saturday if you require a Sunday or bank holiday there is a surcharge of £150.

Notice fees must be paid directly to your local Registry office and Oldham registrars informed.

Confirmation of Booking

To confirm your booking, a booking fee of £500 is required within the 14 days from the date that you make your provisional booking. The booking fee is non-refundable.

The Venue Manager reserves the right to release a provisional booking if the fee has not been received or any communication received.

Final Details

Approximately 8 weeks before your wedding you will need to make an appointment to attend to the Venue to discuss your final arrangements with the registrars and site manager, regarding music and room set up, also the caterers will contact you regarding menu choices. Full payment is required at least 6 weeks prior to the wedding.

Cancellations

All cancellations must be made in writing to:-
Paul Vizard
Queen Elizabeth Hall
West Street
Oldham
OL1 1UT

Regrettably, all booking fees paid are non-refundable.

In order to comply with this package, all guests must be catered for by the Venue. If an evening buffet is required this must be provided through the Venue, separate menus are attached below.

With the exception of evening buffets, which are plus Vat, all prices are inclusive of VAT where applicable and are subject to alteration.

Drinks packages are available please enquire for prices.

If your wedding doesn't fit one of our packages then please give us a call to discuss other options open to you. The hall can be hired outside of the package.

If you have any questions or wish to make a provisional booking please call the

Booking office on 0161 770 4083

Registrars on 0161 770 8960

We hope you enjoy your special day.

Silver Wedding Menu – £2,950 package

We are pleased to offer the following main course and dessert options for your Wedding Breakfast.

Please choose one of each the following courses:

Cold Carvery

Chicken and honey roasted ham, served with Greek salad, homemade coleslaw, tuna pasta salad, assorted vegetable quiches, hot buttered new potatoes or spicy wedges and a selection of fresh breads.

Homemade Potato Pie

Served with mushy or garden peas, Potato Wedges With red cabbage, beetroot and gravy

Chicken and Mushroom pie

In a creamy white wine and dill sauce with light puff pastry lid Served with seasonal vegetables and new potatoes

Boeuf Bourguignon

Served with shallots and burgundy wine, herb rice and crusty bread

Cumberland Sausage and Mash

Served with onion gravy, mushy or garden peas

Chilli Con Carne

Served with rice, French bread and tossed salad

Vegetarian Menus

Should you require a vegetarian option we can offer the following selection. (Please advise caterers on numbers required in advance).

Homemade Cheese and Onion Pie (V)

Served with beans or peas and potato wedges

Vegetable Chilli Con Carne (V)

Served with rice, French bread and tossed salad

Vegetable Chana Curry (V)

Served with Basmati rice, naan, chutney and onions

Vegetarian Sausage and Mash (V)

With red cabbage, beetroot and gravy

Kids Menus

Chicken nuggets chips and beans
Sausage and Mash with beans or peas
Smaller portion of chosen main menu

Sweets

Traditional Bramley apple pie
Double chocolate fudge cake
Cheesecake – Baileys, raspberry and white chocolate

Coffee and tea

Can be provided for a small additional cost

Gold Wedding Menu – £3,500 package

We are pleased to offer the Hot Roast Carvery option for your Wedding Breakfast. Please choose one of each the following courses:

Hot Roast Carvery

Roasted Breast of Chicken

Served with a sage and onion stuffing Bramley apple sauce and chipolata sausage

Roast Topside of Sliced Succulent Beef

Served with a Yorkshire pudding and horseradish sauce

Roast Loin of Pork

Served with crispy crackling, Bramley apple sauce, sage and onion stuffing

All served with roast potatoes and new potatoes, chef's seasonal vegetable medley and rich gravy.

Vegetarian Menus

Should you require a vegetarian option we can offer the following selection (Please advise caterers direct on numbers required in advance).

Homemade Cheese and Onion Pie (V)

Served with beans or peas and potato wedges

Vegetable Chilli Con Carne (V)

Served with rice, french bread and tossed salad

Vegetable Chana Curry (V)

Served with basmati rice, naan, chutney and onions

Kids Menus

Chicken nuggets chips and beans

Sausage and Mash with beans or peas

Smaller portion of main menu chosen

Sweets

Traditional Bramley apple pie

Double chocolate fudge cake

Cheesecake Baileys, raspberry and white chocolate

Coffee and tea

Can be provided for a small additional cost

Platinum Wedding Menu – £4,200 package

We are pleased to be able to offer the option of a four course sit down meal for your Wedding Breakfast.

Also you will receive a glass of wine with your meal and you will get the enhanced DJ pack that includes room up-lighting in a colour of your choice to enhance the stunning Chadderton Town Hall Ballroom.

Chef's soup or starter

Main course

Dessert

Coffee

Soups

Cream of asparagus (V)

Celery and orange (V)

Wild mushroom (V)

Potato and leek (V)

Tomato and basil (V)

Roasted butternut squash and red pepper (V)

Broccoli and stilton (V)

All served with a bread roll

Starters

Duck and orange pate with baby leaf salad and local relish

Fresh melon with berry coulis (V)

Smoked salmon roulade with fresh salad and lemon mayonnaise

Niçoise salad (tuna and black olive and hard-boiled egg)

Main courses

Traditional roast beef and Yorkshire pudding

Chicken fillet with chasseur sauce

Steak Chasseur (tenderly braised)

Roast pork with chipolata sausage, sage and onion stuffing, and apple sauce

Roast chicken with chipolata sausage, sage and onion stuffing, and apple sauce

Braised steak and button mushrooms in red wine

All served with seasonal vegetables and potatoes

Desserts

Dutch apple pie (V)

Double chocolate fudge cake (V)

Cheesecake – Baileys, raspberry and white chocolate (V)

Profiteroles – Bavarian filled and chocolate sauce (V)

Hot sticky toffee, chocolate, syrup, lemon or ginger sponge pudding and custard (V)

Coffee

Platinum Vegetarian Menu – £4,200 package

To be pre-ordered in advance, please choose one option.

Starters – Soup

Cream of asparagus (V)
Celery and orange (V)
Wild mushroom (V)
Potato and leek (V)
Tomato and basil (V)
Roasted butternut squash and red pepper (V)
Broccoli and stilton (V)

All served with a bread roll

Or

Fresh melon with berry coulis

Mains

Stuffed peppers (V)
Vegetable filo parcel (V)
Mediterranean vegetable Wellington (V)

All served with seasonal vegetables and potatoes

Please note – if a vegetarian meal is ordered with a meat starter option then a fresh melon with berry coulis will be supplied instead.

Desserts

Dutch apple pie (V)
Double chocolate fudge cake (V)
Cheesecake – Baileys, raspberry and white chocolate (V)
Profiteroles – Bavarian filled and chocolate sauce (V)
Hot sticky toffee, chocolate, syrup, lemon or ginger sponge pudding and custard (V)

Cheese and biscuits may be ordered in advance at an extra cost.

Coffee

The Wedding Breakfast is a set meal.

Please select one starter, one main course and one dessert for your entire party.

General notes:

All meals in all the packages above will be served using crockery and cutlery

Please note for all packages if the vegetarian and children option is required these must be pre-ordered at least one week in advance to the caterers directly and is a single choice only.

Special diets or food allergies to be notified to the caterers prior to the day

(V) = suitable for vegetarians

Extra guests are charged as following:

Silver package £10

Gold package £15

Platinum package £24

Evening Wedding Menus

If you were looking to have a buffet later on for your guests, we are pleased to offer the following additional buffet menu suggestions served at a time to suit you. However if you require something totally different give us a call and we will try and accommodate your needs.

Buffet A – £6.30 A tempting selection of savoury snacks including:

- Chicken drumsticks
- Vegetable samosas and bhajis with dips
- Individual meat pies
- Selection of ¼ brown and white sandwiches
- Crisps and pickles

Buffet B – £8.10 A traditional, wholesome buffet

- Selection of sandwiches and tortilla wraps
- Vegetable samosas or spring rolls and dip
- Assorted home made quiche
- Homemade potato wedges
- Greek salad
- Homemade coleslaw

Buffet C – £9.80 A succulent buffet with a selection of meats, fish and salads including:

- Platter of roast turkey breast with chipolata sausage, sage and onion stuffing and apple sauce
- Platter of honey roast ham with pineapple or roast beef and horseradish
- Dressed salmon fillets (side of salmon)
- Vegetable quiches
- Potato salad
- Coleslaw
- Mixed tossed salad
- Crusty bread rolls and butter

Buffet D – £6.10 Traditional and highly recommended

- Potato pie served with beetroot, red cabbage and mushy peas

Buffet E – £6.30 A touch of India

- Chicken Tikka Masala, with pilau rice, poppadum's, chutney and onions

Something different?

- Hot bacon or sausage barm – **£4**
- Cone of chunky chips – **£3.50**

Winter warmers – £6.30

- Hot roast beef barm with a cone of chunky chips or homemade potato wedges

Freshly made tea and coffee – £2.10

If required, we can also provide a choice of sweets from £3

An enhanced range of sweets including: pies or crumbles and cream, chocolate fudge cake and cream, cheesecake, profiteroles, gateau of your choice or cheese and biscuits.

All the above Evening Buffet prices are per person and plus VAT.

Little added extras

- Room up-lighting – **£100**
- Screen and projector – **£100**
- Wine on the table from – **£3.00 per glass**
- Wine refills during meal – **£2.75**