



## *Your wedding Here at Didsbury*

*Congratulations to you both on your engagement, and we are delighted you are considering Didsbury House Hotel or Eleven Didsbury Park as your wedding venue.*

*Both hotels have exclusive Victorian villa style with individual design, chic, eclectic interiors bringing influences from around the world to the fashionable suburb of Didsbury. Providing a unique and relaxing experience in a convenient yet tranquil location, making them the perfect venues for your perfect day*

*If you require any further information or would like a show round of the hotel, please do not hesitate to speak to a member of our Events Team who will be pleased to make an appointment with you to discuss your requirements*

*We look forward to hearing from you*

*Regards*

*Didsbury House and Eleven Didsbury Park*

**10% service charge is applied to all food and beverage. Menu price includes vat at 17.5%**

## Didsbury House

Weddings can be arranged seven days a week, and are based on two options. The Opus Grand Package: taking exclusive use of the hotel, reserving all 27 bedrooms ensuring a private and relaxed atmosphere. The Eclectic Grand Package: hiring the area of choice with a guaranteed 10 bedrooms booked and allocated for the wedding party. You can arrange for a local church wedding or ceremony in a licensed venue and arrive to Didsbury for your reception. For the reception enjoy a three course meal for up to 40 guests or opt for a more informal bbq/buffet and hog roast making use of the drawing room bar and walled terrace garden for up to 120 guests.



## Eleven Didsbury Park

Walk through the doors to number Eleven and enter a peaceful and serene haven just a stones throw from Manchester city centre. The Victorian walled garden is a wonderful place for intimate wedding celebrations; drawing experience from all around the world and bringing quirky, eclectic interiors to this fashionable suburb. Eleven Didsbury Park offers eighteen rooms and two suites (rooftop terrace suite & veranda suite)

Eleven Didsbury Park is created with more informal receptions in mind for up to 100 guests, the garden lounge and walled garden create the perfect backdrop for bbq/buffet or hog roast catering options alongside sipping cocktails until the sun goes down with your closet family and friends.

Retire to the cream lounge for baileys and cake for a sophisticated end to the day!



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## Exclusive Use

All or part of Didsbury House can be hired exclusively for you as can Eleven Didsbury Park so you can treat the hotel like your home for the night!

We can cater for up to 120 guests at Didsbury House and up to 80 guests at Eleven Didsbury for an informal reception.

Exclusive use of the hotel ensures a private relaxed atmosphere, where you can celebrate in whatever style you choose, with your family and friends. Included in the rate are all 27 bedrooms at Didsbury House Hotel and/or 20 bedrooms at Eleven Didsbury Park, with breakfast also for all overnight guests.

Please contact our events team who can provide you with a suitable quotation



## Making a Booking

There are a variety of options we offer at both Didsbury Hotel and Eleven Didsbury Park. I trust you have found information for different options for your wedding celebrations, we are flexible and if you have something in mind that you cannot find details for, do feel free to discuss with the Events Team.

We can make a provisional booking which we can hold up to two weeks.

To secure a particular date we require a deposit of £500.00 on small events and £1500.00 - £2000.00 on larger events - which is non-refundable and non transferable

100% of the balance is due one month before your event and any remaining balance to be settled prior to departure from the hotel.

Our Events team at the hotel can be contacted on 0161 448 2200 or e-mail on [didsburyevents@eclectic-hotels.com](mailto:didsburyevents@eclectic-hotels.com) where we will be more than happy to advise, discuss and meet your every need.

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## Menus

The following pages show some different menu options, they are sample menus to show the standard we provide and just a little something to make your mouth water!

Our team of in house chefs can cater for your every needs and so if you find you have a particular favourite dish you cannot find or something special you maybe would like to add, do feel free to discuss with the Events Team.

Also our beverage menus show our wine list and also champagne offering.

Corkage may also be an option which you prefer, bottles of wine is charged at £15.00 per bottle and Champagne at £25.00 per bottle.

**Eclectic Hotels; 2010-2011 Menu collection includes:-**

Canapés  
Private Dining  
BBQ  
Buffet  
Midnight munchies  
Finishing touches  
Drinks



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### Canapé selections; 2010-2011 Menus

#### Hot

Lancashire cheese scone, pickled celery  
Cornish crab & sweet corn fritter, pineapple salsa  
Black pudding, pancetta & red mustard  
Queenie scallop & Apple, pomme puree  
Crispy duck rosti, fried quail egg  
Seared sirloin, Yorkshire pudding with horseradish

#### Cold

Bloody Mary, cherry tomato vodka shot  
Pressed ham, caper bread & piccalilli  
Parmesan shortbread, goat's cheese mousse & beetroot crisp  
Scottish smoked salmon, whole meal bread & dill foam  
King prawn, coconut & lemon grass curry  
Rosemary Focaccia with Parma ham

#### Dessert

Chocolate éclair filled with vanilla pod ice cream  
Apple & pear tarte tatin  
Strawberry meringue  
White chocolate rocky road

Choose 6 options  
£14.00 per person

Choose 8 options  
£18.00 per person

Choose 10 options  
£20.00 per person

Choose 12 options  
£22.00 per person



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*Private Dining; 2010-2011 Menus*

*Opus Grand Menu*

Baskets of home made breads  
And assorted home made butters

\*

*Appetizer*

Poached haddock, truffle risotto & caviar butter  
Halibut with beetroot, orange salad  
Foie Gras tortellini, toasted chestnuts & broccoli puree  
White onion soup with venison loin & crispy shallot rings (v)

*Main*

veal cutlets, apple fondant & broad bean foam  
Fillet of beef, Guinness gravy, square chips & oyster scampi  
Breaded Dover sole, purple potato chips, caper beurre blanc  
Goats cheese ravioli with sweet pea puree & golden beetroot crisps (v)

*Pudding*

Banana baked cheesecake, rum & raisin ice cream  
Mango & ginger crumble, rhubarb sorbet  
Warm chocolate & orange brownie, white chocolate doughnuts  
Iced passion fruit parfait, coconut bons bons

\*

Coffee and tea with handmade Great John Street petit fours

*Choose one appetizer, one main and a pudding*

*£45 per head*



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### Private Dining; 2010-2011 Menus

#### Eclectic Grand Menu

Baskets of home made breads  
And assorted home made butters

\*

#### Appetizer

Asparagus spears, poached hen egg & porcini mushrooms (v)  
Hand dived scallops set on braised chicken and smoked bbq sauce  
Roasted duck, corned beef rosti & parsnip puree  
Red pepper & borlotti bean soup (v)

#### Main

Honey baked chicken, ballotine of guinea fowl with tarragon gnocchi, raison jus  
Saddle of lamb, rabbit hot pot & pickled cabbage  
Aubergine, wild mushroom filo pastry & thyme hollandaise (v)  
Red mullet, crab, mussels & black olive ravioli

#### Pudding

Orange and carrot cake, walnut bon bons & lemon sorbet  
Chocolate fondant, caramel ice cream, & pear puree  
Strawberry iced parfait, ginger mousse & red pepper puree  
White chocolate pannacotta, pistachio crumble, whisky sauce

\*

Coffee and tea with handmade Great John Street petit fours

Choose one appetizer, one main and a pudding

£40 per head



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**BBQ Platters; 2010-2011 Menu**

*Appetizer grilled fresh from the bbq...*

**Fish**

Wild salmon  
King prawns  
Whole mackerel  
Fresh breads

*Entrée marinated for a minimum of 8 hours and charcoal finish to taste...*

**Meat**

Side or sirloin  
Clove studded ham  
Leg of lamb  
Pousson

Side salads  
Roast baby potatoes

**Pudding Tower**

Cherry & chocolate gateaux  
Carrot & ginger cake  
Strawberry Cheesecake

**No need to choose, have it all!**

**£28.00 per head**

We will cater for the exact number of vegetarians as specified in advance within the above menu price.  
If you would like, you can extend the vegetarian Mezze for all guests:-

**Vegetarian Mezze**

Halloumi cheese  
Olives  
Stuffed vine leaves  
Falafel  
Hummus  
Pitta bread

**BBQ & vegetarian Mezze for all guests; £35.00 per head**



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## Hog Roast; 2010-2011 Menu

### On the spit

Pork hog roast  
Or alternatively a roasted side of beef

Served with soft rolls to create your own open sandwich

### On the side

Duck fat roasted potatoes  
Cauliflower cheese

### Sauces

Our own chunky spiced pear sauce  
Sage and onion stuffing balls

£24.00 per head (Minimum number of 70 guests)



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## Buffet; 2010-2011 Menus

Baskets of our own freshly baked breads and butters

### Hot dishes

Moroccan lamb tagine with almonds, apricots, flageolet beans, served with chick pea cous cous & mint yoghurt

Fish pie topped with creamy Lancashire cheese crumble  
Cannelloni, handmade fresh, with pesto crust & garlic ciabatta

Tandoori salmon with Bombay style potatoes  
Five spiced chicken thighs with Oriental noodles

### Salads & sides

Assorted individual mini quiches

Mixed leaf salad with balsamic dressing < OR > mixed seasonal vegetable  
Antipasti filled with olives roasted peppers, olives, artichoke and baby mozzarella  
Stuffed potato skins  
Trio of tomato salad

### Dessert

Dark chocolate and cherry gateaux  
Carrot & ginger cake  
Victoria sponge  
All served with jugs of pouring cream

All salads, sides and desserts included.

Choose 2 hot dishes  
£26.00 per person

Choose 3 hot dishes  
£28.00 per person

Choose 4 hot dishes  
£30.00 per person



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### Midnight munchies; 2010-2011 Menus

*Selection of midnight munchies.....Take your pick and let us know which midnight munchies you'd like to end the house party in style (or not as the case may be....)*

Deep dish slice of pizza with selection of toppings

Lamb Kofta Kebab with mint yoghurt

Chip cone

Fish finger sandwich

Croque Monsieur (Ham and cheese toasty!)

£7.00 per head; mixed munchies

Baileys and Cookies (tray served @ chosen time)

£5.50 per person

### The Finishing touch; 2010-2011 Menus

#### Cheese Tower & Port table

The idea of a Cheese Tower has become more and more popular and after we have created an eclectic Cheese Tower. If there are certain cheese combinations that you would prefer and you would like to tailor make your own personal Cheese - Cake then please do not hesitate discuss with your event coordinator

Served with a glass of port and selection of luxury crackers, dried, fresh fruits, pickles & chutneys

Price upon request depending on preferred cheeses

#### Tuck shop

Old school sweet selection buffet station where guests can help themselves to the memories of their childhood! Fondant fancy and a quarter of.....?! Price upon request

Cupcakes Tower Display; decorated in a colour theme chosen by you

Per cupcake; £2.50

#### Croque en bouche (profiterole tower)

For up to 60 guests; £150

For up to 120 guests £300



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## Champagnes

### Perrier Jouet Grand Brut

A dry, light-bodied Champagne with youthful acidity, rich biscuity flavours and fragrant fruit aromas. It will continue to develop into a mellow, rich style if cellared.

Bottle	Glass
£49.00	£10.95

### Veuve Cliquot Yellow Label Brut

A full, rich style of NV Champagne. Great body, balance and length. Rich, biscuity nose with dark-berry fruit. The Pinot fruit follows through to the rich palate; fabulous acidity leaves the finish crisp and appley

Bottle
£60.00

### G.H Mumm Rose

With its balance of freshness and intensity, G.H Mumm stays true to the house age-old champagne tradition of mixing red wines of the region with white wines.

style- It's made by the bottle\*-£62.50

### Perrier Jouet Blason Rose

A crisp, dry Champagne. Suave red fruit flavours deliver clarity and solid punch. Finishes with a sneaky length and blood orange quality

Bottle
£65.00

### Perrier Jouet Belle Epoque 1998

house style of Perrier-Jouet - the perfumed nose of lemon, blackberry, vanilla and sweet pastry. Leads on to a rich, crisp palate that is refreshing

Bottle
£130.0

### Prosecco

Bottle
£26.50

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## White Wines

### **Solania Grillo Sicilia Italy 2009/10**

The sun loving grape of Sicilia offers a mélange of tropical fruit flavours followed by light almond and dried peaches.

175ml Glass £4.50 / 250ml Glass £6.10  
By the Bottle £18.95

### **Luis Felipe Edwards Lot 66 Sauvignon Blanc Chile 2009/10**

Hand harvested, gently pressed to retain the natural fruit aromas and flavor of citrus fruit, melon, pineapple and pear.

175ml Glass £4.60 / 250ml Glass £6.20  
Bottle £19.95

### **Brookfield Reserve Chardonnay-Viognier SE Australia 2008/09**

The Viognier adds some peach and apricot notes to Chardonnays tropical fruit flavours in this softly textured wine.

175ml Glass £4.60 / 250ml Glass £6.20  
Bottle £19.95

### **Pinto Grigio Grave del Friuli Italy 2007/08**

A well structured, straw gold example of this popular variety. It has quite a full-flavoured ripe apple with peach and pear notes palate; unoaked, the finish is refreshing and flavorsome.

175ml Glass £6.00 / 250ml Glass £7.60  
Bottle £22.95

### **Etchart Privado Torrontes, Salta**

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### **Argentina 2008/09**

Torrontes is thought to have originated in North-Western Spain but is today unique to Argentina. Although widely grown, the finest examples are from the high altitude vineyards of Salta in Northern Argentina. The wines are typically fragrant and can be mistaken for Gewurztraminer. Usually unoaked, Fresh, floral and dry.

Bottle £21.95

### **Leasingham Magnus Riesling, Clare Valley Australia 2008/09**

Cool climate, refreshing Riesling packed full of citrus aromas and flavor with excellent balance of acidity and fruit

Bottle £23.95

### **Maycas del Limari Reserva Chardonnay, Limari Valley Chile 2009/10**

Bright lemon and lime with pleasant lightly roasted nut aromas. Vibrant fresh lemon and Chablis like minerality

Bottle £26.95

### **Gavi de Gavi La Toledana, Vila Lanata Italy 2007/08**

Pale green-gold colour, delicate floral bouquet and a fresh green gooseberry, minerally palate-dry but not austere. From the central and most sought after area within Gavi and legally required to be vinified within the area.

Bottle £30.95



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## Red Wines

*Solandia Nero d'Avola Sicilia  
Italy 2008/09*

This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit liquorice and vanilla

175ml Glass £4.50 / 250ml Glass £6.10  
Bottle £18.95

*Luis Felipe Edwards Lot 18 Merlot, Rapel Valley  
Chile 2009/10*

Soft, smooth, approachable Merlot with rounded cherries and spiced plums

175ml Glass £4.60 / 250ml Glass £6.20  
Bottle £19.95

*Boschendal Pavillion Shiraz- Viognier, Coastal  
Region  
South Africa 2008/09*

Shows rich, full-flavoured bramble and dark berry fruits with a touch of spice. The palate has a refreshing streak and lifted perhaps apricot, notes which are as a result of 10% of Viognier in the blend.

175ml Glass £5.10 / 250ml Glass £6.70  
Bottle £20.95

*Etchart Privado Malbec- Cabernet Sauvignon,  
Salta Argentina 2008/09*

A full bodied red from Argentina which combines the spicy, roasted character typical of the Malbec, with the strong blackcurrant flavor of Cabernet Sauvignon.

175ml Glass £6.00 / 250ml Glass £7.60  
Bottle £22.95

*Vidal Estate Pinot Noir, Hawke's Bay  
New Zealand 2007/08*

A medium-bodied wine made from the classic Pinot Noir grape, showing typical varietal fruit flavours and ripe youthful tannins. New Zealand is ideally suited to this difficult grape variety and a year in French oak gives the wine added structure and complexity.

Bottle £32.95

*Vacqueyras, Domaine de la Soleiade  
France 2005/06*

A powerful, velvety Rhone red with spicy palate and a warm, generous finish, typical of this popular appellation.

Bottle £35.95

*In Accordance With Weights And  
Measures Act, Our Wines By The Glass Are Served  
In 175ml Measures or 250 ml Measures*

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Rosé Wines

*Solania Primitivo Rosato Puglia*

*Italy 2008/09*

Primitivo is the original Zinfandel and at home in the heel of Italy. Bright, rich raspberries on a soft, mellow finish.

*175ml Glass £4.50 / 250ml Glass £6.10*

*Bottle £18.95*

*Pinot Grigio Rosato del Veneto, Collezione*

*Marchesini*

*Italy 2007/08*

Dry and subtle flavoured raspberry and apple scented rosé from the north-east of Italy

*Bottle £18.95*



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