

EST. 1840



CLIFTON ARMS
HOTEL



YOUR DAY
YOUR WEDDING
YOUR
CLIFTON ARMS HOTEL

CLIFTONARMSLYTHAM.COM



CLIFTON ARMS
HOTEL

★ ★ ★ ★

Congratulations on your forthcoming Wedding!

Your Wedding Day is one of the most exciting and important days in your life, one to reminisce and cherish forever. You can entrust the Clifton Arms Hotel to provide you and your guests with a day to remember, the enjoyment of great food and service, an amazing setting for photographs and an evening of celebration with the perfect party atmosphere.

The following information is your first step towards achieving your dream wedding. Once you have read the details, please contact us to check available dates and arrange an appointment for us to show you our facilities and discuss your requirements. This will give you the opportunity to explain how you imagine your perfect day whilst we can enhance this with a variety of ideas from our experienced Wedding Co-ordinators.

We look forward to making your dream a reality!

West Beach, Lytham, Lancashire, FY8 5QJ

T: 01253 739898

functions@cliftonarmslytham.com

CLIFTONARMSLYTHAM.COM



Imagining your day

IMAGE CREDIT: IAN BROOKES PHOTOGRAPHY

WEDDING INFORMATION

The Clifton Arms Hotel are proud to offer two wedding packages to suit all requirements.

The Windmill Package

The Windmill Wedding Package detailed below is £75.00 per person which includes all of the important ingredients that will make your special day truly memorable:

Red carpet welcome

The use of the hotel and garden for photo opportunities, along with all the spectacular places Lytham has to offer – Lytham Green, The Windmill, Lowther Gardens

Reception drink of sparkling wine/prosecco, bottles of Peroni or fresh orange juice

Three course set menu with freshly ground coffee and chocolates

House wine during the meal –

Half a bottle per guest offering a choice of red, white or rose

Jugs of iced water during the wedding breakfast

A glass of sparkling wine/prosecco per guest for the Toast

Cream aisle carpet runner for the ceremony

Table linen

Cake stand and knife to display your Wedding Cake

Clifton Arms menu cards, place cards and table plan

Tea light candles, mirror bases, birdcages and silver candelabra for table arrangements if required

Chair covers with your choice of colour co-ordinating sash

Supper buffet of carved roast honey & mustard gammon rolls with bowls of salads & fine cut chips

A member of our team to act as a Toastmaster throughout the day and evening

Room hire for the Talbot Suite and Ballroom

Solid wood dance floor to enjoy the evening entertainment

Complimentary sea view room for the Bride & Groom, including full Lancashire Breakfast (Minimum of 50 guests)

Concessionary accommodation rates for wedding guests

Dedicated Wedding Co-ordinators to plan your perfect day at the only accredited four star hotel on the Fylde Coast

WEDDING INFORMATION



The Ultimate Package

The Ultimate Clifton Arms Wedding Package detailed below is £95.00 per person which includes all you could wish for:

Red carpet welcome

The use of the hotel and garden for photo opportunities, along with all the spectacular places Lytham has to offer – Lytham Green, The Windmill, Lowther Gardens

Reception drink choice - 1 glass of house champagne or 2 glasses of sparkling wine/prosecco per guest

Canapés will be served whilst photographs are being taken

Three course set or choice menu followed by freshly ground coffee and petit fours. A pre-order is required for choice menus

House wine during the meal –

Free flowing wine offering a choice of red, white or rose

Jugs of iced water during the wedding breakfast

A glass of house champagne per guest for the Toast

Table linen

Cake stand and knife to display your Wedding Cake

Clifton Arms menu cards, place cards and table plan

Tea light candles, mirror bases, birdcages and silver candelabra for table arrangements if required

Cream aisle carpet runner for the ceremony

Chair covers with your choice of colour co-ordinating sash and table runners

Supper buffet of carved roast honey & mustard gammon rolls and roast Goosnargh turkey rolls with bowls of salads & fine cut chips

Cheese board

A member of our team to act as a Toastmaster throughout the day and evening

Room hire for the Talbot Suite and Ballroom

Solid wood dance floor to enjoy the evening entertainment

Complimentary sea view room for the Bride & Groom, including full Lancashire Breakfast (Minimum of 50 guests)

Concessionary accommodation rates for wedding guests

Dedicated Wedding Co-ordinators to plan your perfect day at the only accredited four star hotel on the Fylde Coast

THE PERFECT SETTING



The *Clifton Arms Hotel* is licensed to hold your Civil Ceremony or Renewal of your Vows for up to 95 guests. Overlooking Lytham Green, in the bay window of our Clifton Suite, you have an *amazing setting* for such a *special occasion*.

The photographs of you... saying your vows... signing the register... first kiss as a married couple... will be memories you have forever, what better backdrop!

ROOM HIRE FOR THE CLIFTON SUITE - £350

This includes the use of our Talbot Suite for guests to meet prior to the ceremony and for Reception Drinks before your Wedding Breakfast.



TAILORED FOR YOU



We are able to tailor our wedding packages to your specific requirements or you may wish to choose from the following information for a truly bespoke experience

Canapés

Chicken liver pate, red onion marmalade, brioche
Black pudding sausage roll
Lancashire cheese croque monsieur
Smoked mackerel mousse, parsley potato salad
Wild mushroom and potato bon bons, tarragon mayonnaise (v)
Crispy chicken with mustard mayonnaise
Blue cheese beignets (v)
Smoked salmon, horseradish crème fraiche, dill
Prawn and mango salsa cup
Peppered beef pastry
Crispy crab, sweetcorn fritters with sweet chilli sauce
Baby gem caesar salad

£8.50 per person for a choice of 3 canapés

Soup Selection

Roasted plum tomato, basil oil
Leek, potato and rosemary, crème fraiche
Classic cream of mushroom
Minted pea and ham
French onion, Lancashire cheese croute
Celery and stilton, herb crème fraiche

£7.50 per person if required as an additional course

Sorbets

Lemon, Passion Fruit, Champagne or Raspberry

£7.50 per person if required as an additional course

PLATED BANQUET MENUS



Our menu price of £30.00 per person includes a three course set menu consisting of one starter, one main course and one sweet followed by freshly ground coffee, speciality teas and chocolates. If you would prefer to offer your guests a choice, please select three starters, three main courses and three sweets from the menu options provided. This will be £35.00 per person and a pre-order is required.

Starters

Fresh soup from the selection provided (v)

Potted Morecambe bay shrimps, toasted brioche (supplement £3.00 per person)

Ham hock terrine, piccalilli puree, watercress, char grilled sourdough

Sweet melon, fresh fruit (v,ve)

Smoked salmon and prawn roulade, herb salad, crisp bread wafer

Grilled goat's cheese tartlet, plum tomato salad, basil pesto (v)

Deep fried fish cake, garden leaf salad, pickled onion tartar sauce

Chicken liver parfait, red onion marmalade, toasted brioche

Tagliatelle, wild mushroom, spinach, tomato and basil cream (v)

Italian air dried ham, sweet melon, rocket, balsamic & Parmesan

Traditional smoked salmon, classic garnish

Butternut squash risotto, truffle oil (v,ve)

PLATED BANQUET MENUS



Main Courses

Roast Goosnargh chicken, thyme fondant potato,
chantenay carrots, garden peas, red wine jus

Traditional Goosnargh chicken, roast potatoes, creamed potato,
buttered carrots, seared green beans, chicken gravy

Roast sirloin of beef, roast potatoes, creamed potato, seasonal vegetables,
Yorkshire pudding, roasting gravy

Honey roast confit of duck leg, celeriac mash, braised red cabbage,
buttered carrots, red wine and thyme jus

Roast leg of lamb, fondant potato, seasonal vegetables, mint jus

Loin of lamb, dauphinoise potato, buttered carrots,
French beans, port and thyme jus (supplement £6.00 per person)

Roast Goosnargh turkey, seasonal vegetables, traditional trimmings

Goosnargh guinea fowl, pomme puree, roasted shallots,
buttered carrots, savoy cabbage, caramelised celeriac, red wine jus

Roast loin of pork, creamed potato and celeriac, fine beans,
buttered carrots, baked apple, crispy crackling, traditional gravy

Slow cooked pork belly, Anna potato, caramelised apple,
creamed cabbage, black pudding, roast jus

Fillet of beef, horseradish mash, roasted seasonal vegetables,
red wine jus (supplement £7.00 per person)

Fish Main Courses

Grilled plaice, crushed potatoes, chantenay carrots,
seared green beans, mustard and tarragon sauce

Seared fillet of salmon, minted new potatoes,
seasonal vegetables, classic hollandaise

Fillet of seabass, potato cake, seasonal vegetables, chive veloute

Vegetarian / Vegan Main Courses

Risotto of sautéed wild mushrooms, white truffle oil,
wilted rocket, parmesan shavings

Vegetable hot pot, pickled red cabbage (ve)

Traditional vegetable lasagne

Leek and potato bake, herb crumb, seasonal vegetables

Tempura of vegetables, steamed noodles, sweet and sour sauce

Pumpkin ravioli, roasted tomato sauce, rocket salad

PLATED BANQUET MENUS



Sweets

Apple crumble, crème anglaise
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Vanilla pannacotta, sable biscuit, berry compote
Passion fruit crème brulee, shortbread biscuit
Milk chocolate mousse, hazelnut and orange biscotti, praline
Lemon and lime cheesecake, strawberry compote
Sherry trifle
Strawberry pavlova, chantilly cream, strawberry coulis
Chocolate terrine, walnut cream, walnut biscotti
Glazed lemon tart, raspberry coulis, chantilly cream
Fruit tart, vanilla custard, berry compote (ve)
Lancashire cheeses, plum chutney, artisan biscuits with celery and grapes

Followed by

Freshly ground coffee, speciality teas and chocolates

Additional Cheese Course Option

Selection of Lancashire cheeses, celery, grapes, fruit chutney & biscuits
£9.50 per person

Also available as a cheese platter

£35.00 per table of 10 guests

Cheese Wedding Cakes are becoming popular, we can provide the accompaniments of celery, grapes, fig jelly & biscuits

£2.50 per person

Children's Menus

Children may have smaller portions of the menu which you have chosen or, alternatively, they may prefer a choice from the following: -

Sausage and mash

Fish goujons and fries

Mini burger and fries

Cheese and tomato pizza (v)

Tomato and basil penne pasta,
parmesan (v)

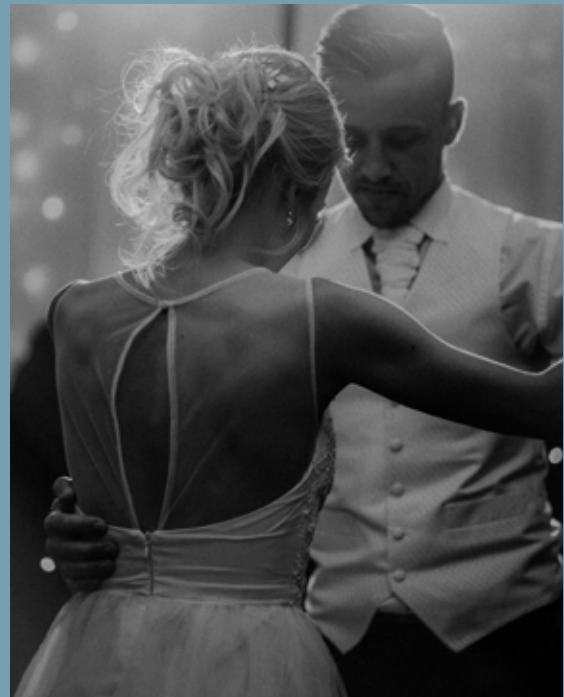
Breaded chicken and fries

Followed by vanilla ice cream

£25.00 per child

Special Dietary Requirements

If you would like any information or alternative menu choices for special dietary requirements, especially food allergies, please speak to a member of the team who will be able to assist you.



Memories to Share

BUFFET MENUS

Finger Buffet

Chef's selection of closed sandwiches

Fish goujons, tartar sauce

Marinated chicken strips, cajun dip

Pork pies and sausage rolls

Selection of quiches

Salads and dressings

£18.50 per person

Supper Buffet

Carved roast honey & mustard gammon rolls

with bowls of salads & fine cut chips

£14.50 per person

Afternoon Tea Buffet

Freshly cut sandwiches

Chef's selection of cakes

Open scones with clotted cream & strawberry jam

Freshly ground coffee and speciality teas

£21.00 per person

House Buffet

Assorted cold meat platters of:

Roast Goosnargh turkey

Honey roast ham

Roast sirloin of beef

Poached salmon fillet

New potatoes

Selection of salads

Basket of bread rolls

£22.50 per person

BUFFET MENUS

Carvery Buffet

Roast sirloin of beef
Honey & mustard glazed gammon
Roast potatoes
Roasted root vegetables
Yorkshire puddings
Roasting gravy
Selection of mustards, horseradish & apple sauce
Crusty bread & butter
Buffet selection of regional cheeses, fruit chutney,
celery, grapes & biscuits
Choice of one dessert from our main menus
Tea & Coffee
£30.00 per person

Hot Buffet

Lancashire hot pot, pickled red cabbage
Chicken curry, rice & poppadoms
Baked side of salmon teriyaki, Asian noodles
Lamb tagine, orange, rosemary & cumin, apricot & almond cous cous
Turkey & ham pie, short crust pastry, garden peas
Cottage pie, pickled red cabbage
Mushroom, pine nut & spinach pasta, tarragon cream
Traditional beef lasagne, garlic bread
£22.50 per person
*(Includes two hot dishes with accompanying bowls of salad,
crusty bread, garnishes & sauces)*

Sweet & Cheese Options

Buffet selection of regional cheeses,
fruit chutney, celery, grapes & biscuits
£8.50 per person
Chef's selection of cakes
£6.00 per person

*Please note that a room hire charge of £500.00 will apply if having a
buffet evening reception and all guests attending must be catered for.*

THE BALLROOM



A once-in-a-lifetime event deserves a setting like no other. From the wedding breakfast to the speeches to the first dance, our Ballroom offers the perfect venue for it all. Whether you dream of classic elegance or modern style, an intimate gathering or a lively celebration, it's a room with the space and flexibility to make your day truly special.



Memories to Share

THE BALLROOM

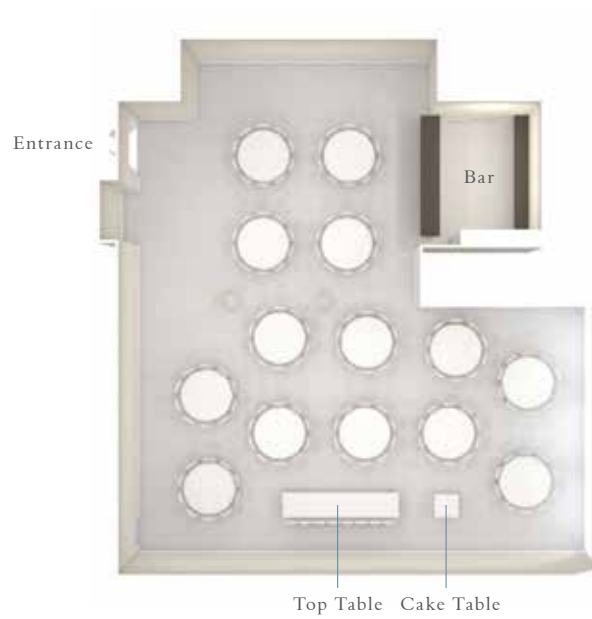


SUGGESTED ROOM PLANS

Wedding Breakfast

ROOM TOTAL: UP TO 148 SEATED

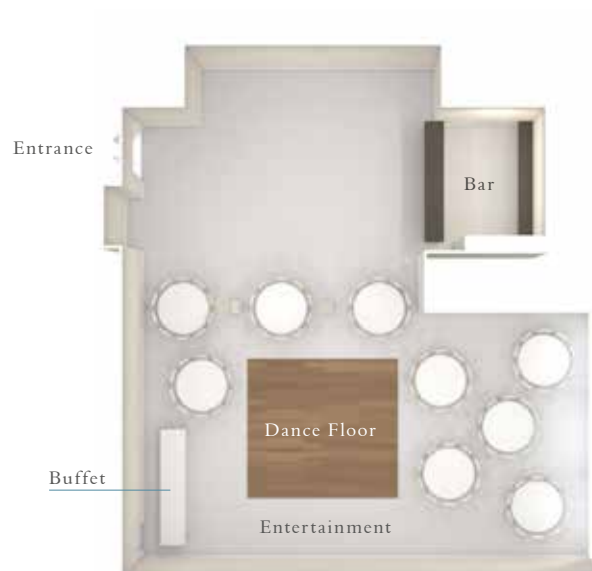
ROOM SIZE: 15.6M X 17.2M



Evening Reception

ROOM TOTAL: UP TO 90 SEATED

ROOM SIZE: 15.6M X 17.2M



THE CLIFTON SUITE



The views across Lytham Green from the Clifton Suite are *stunning*, and the setting within is just as *impressive*.

Tastefully decorated and well equipped, this is a versatile space that's just as fitting for *ceremonies*, drinks receptions and intimate wedding breakfasts.



Memories to Share

THE CLIFTON SUITE



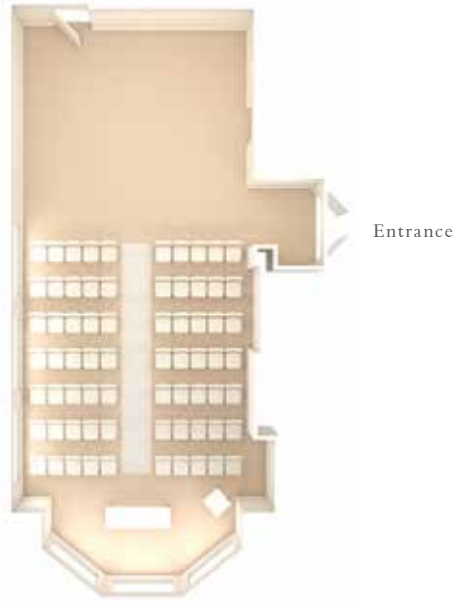
SUGGESTED ROOM PLANS

Ceremony

ROOM TOTAL: UP TO 95 SEATED

ROOM SIZE: 12M X 5.5M

Talbot Suite ↑

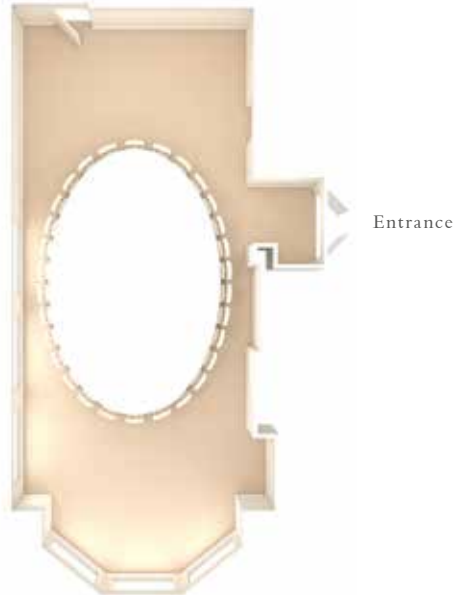


Wedding Breakfast

ROOM TOTAL: UP TO 30 SEATED

ROOM SIZE: 12M X 5.5M

Talbot Suite ↑



THE CLIFTON SUITE



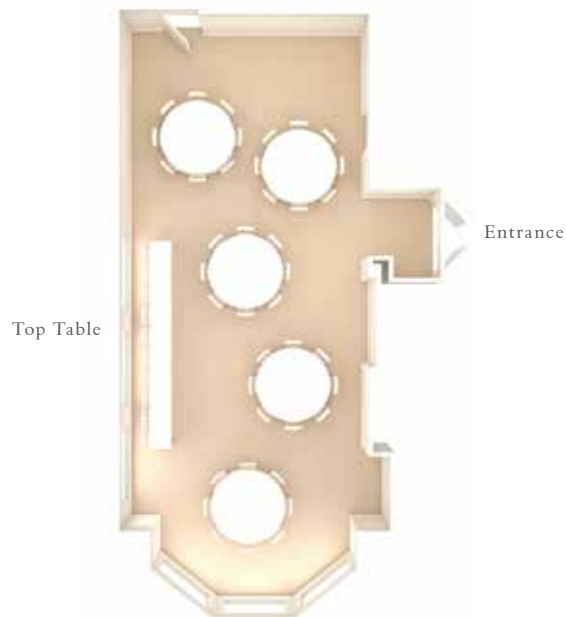
SUGGESTED ROOM PLANS

Wedding Breakfast

ROOM TOTAL: UP TO 50 SEATED

ROOM SIZE: 12M X 5.5M

Talbot Suite ↑



THE LIBRARY



Our Library is a room for more *intimate* weddings, where you can enjoy *refined* surroundings and fantastic *views* across the estuary.



Memories to Share

THE LIBRARY



SUGGESTED ROOM PLANS

Wedding Breakfast

ROOM TOTAL: UP TO 10 SEATED

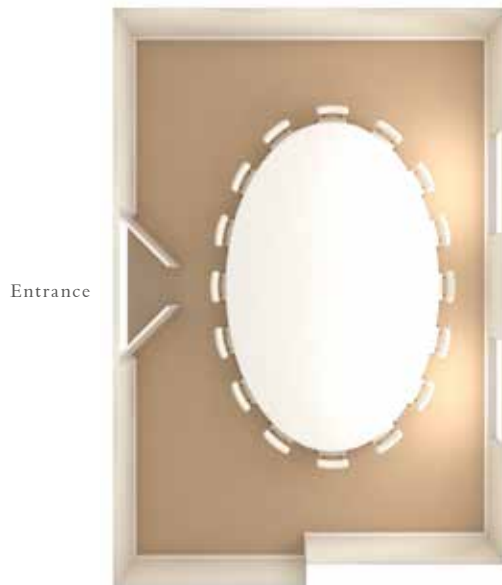
ROOM SIZE: 6.5M X 4.5M



Wedding Breakfast

ROOM TOTAL: UP TO 16 SEATED

ROOM SIZE: 6.5M X 4.5M



THE TALBOT SUITE



When it's time for your guests to gather – whether it's before the ceremony, while you're taking photos or after the meal is finished – the Talbot Suite is a space made for the *hubbub* of conversation and the clink of glasses. With its own *private bar*, it's ready to welcome your guests.



Memories to Share

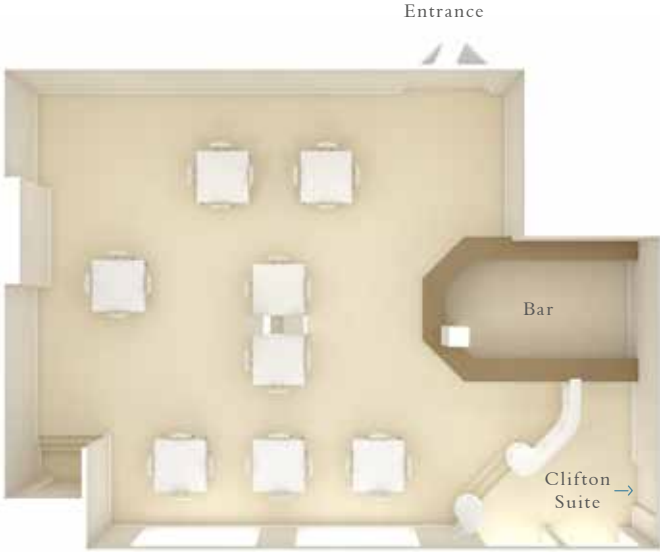
THE TALBOT SUITE



SUGGESTED ROOM PLANS

ROOM TOTAL: UP TO 30 SEATED

ROOM SIZE: 9.5M X 13M



HELPFUL INFORMATION

Civil Ceremony

To book your civil ceremony,
please contact

The Ceremonies Officer at
Lancashire Register Office
P. O. Box 24
Bow Lane
Preston
PR1 8SE

0300 123 6705 or 01772 221 621

ceremoniesofficercentral@lancashire.gov.uk

(You can book your ceremony
up to 3 years in advance)



Concessionary Accommodation Rates

BED & BREAKFAST IN
A CLASSIC DOUBLE/TWIN ROOM

£155.00 per room,
per night

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BED & BREAKFAST IN
A CLASSIC SINGLE ROOM

£105.00 per room,
per night

TERMS AND CONDITIONS

All bookings made by customers in respect of functions at the Clifton Arms Hotel, (hereinafter called 'the Company') are accepted upon receipt of your deposit and, therefore, the agreement of the following Terms and Conditions:

1. A non-refundable deposit of £250.00 is required for all bookings.
2. Provisional numbers will be asked for at the time of booking. A Room hire charge may apply if you are not catering for the number of guests expected.
4. Full pre-payment of the known cost should be received 5 days before the date of your function by cheque, credit card or cash. If full payment is not received at this time the Company reserves the right to cancel your function.
5. Precise details of your requirements must be given to the Company at least 14 days prior to your event date.
6. The provisional number of function guests attending must be given 14 days prior to your event date.
7. The customer shall notify the Company, in writing, not less than 3 working days prior to the event the final numbers attending. If a customer's booking is accepted by the Company on the basis that a minimum number of persons will attend the event for which the booking is made, the amount payable by the customer shall be calculated on such minimum number or the number attending the event, whichever is greater.
8. The Company reserves the right to change the agreed banqueting suite if indicated numbers do not materialise and will keep the customer informed.
9. In the event of cancellation of any booking or nonarrival by a customer, the customer shall pay to the Company a cancellation/non arrival fee. However, the Company will do its utmost to re-let the function room(s) but if, having used their best endeavours, the Company are unable to do so, the customer will then be liable for this charge.
10. Cancellations
Weddings, Banquets & Private Parties:
- Less than 6 weeks notice – 50% of anticipated revenue
- Less than 2 weeks notice or Non Arrival – Full cost of anticipated revenue.
11. All cancellations must be made in writing and sent by email to victoria@cliftonarms-lytham.com or sent by recorded delivery with the receipt retained as proof of postage.
12. Rebooking the event Should you be able to rebook a similar value event at a time acceptable to the Company's General Manager, 25% of any cancellation charge will be credited to the rebooked event.
13. The Company can accept no responsibility for the property of customers or guests of the Clifton Arms Hotel. Facilities are provided for the convenience of customers and guests but any goods deposited in these areas are deposited at owner's risk and without obligation on the part of the Company. In the case of loss or damage, it should be reported to the Duty Manager at the time of discovery thereof and reported to the police within 24 hours.
16. No food or beverage of any kind is permitted to be brought into the Hotel by the client or guest, except with consent given by the Hotel in writing. Any such consent may result in an additional charge for corkage.
17. The customer assumes responsibility for any or all damage caused by him/her or any of his/her guests or other persons attending whether in rooms reserved or in any part of the Hotel.
18. The Hirer and all persons attending the function must comply with all requirements of the law and, in particular, to the requirements of the Licensing Act.
19. Where the Company's General Manager judges the degree of protection afforded by this policy is insufficient for the degree of risk she undertakes when contracting a specified piece of business, she may seek agreement in writing to different terms at the outset of the contract.
20. Cancellations by the Company The Company may cancel the booking. The Hotel shall not be liable for any failure to provide facilities contracted for in the event of its being prevented from doing so as a result:
 - a) of fire
 - b) extreme weather conditions
 - c) flood
 - d) disturbance riot
 - e) industrial action/ dispute with employees
 - f) alteration/decoration
 - g) by order of any public authority.
 - h) if the customer becomes insolvent or enters into liquidation or receivership.
 - i) if the customer is more than 30 days in arrears with payment to the Company for previously supplied services.
 - j) if it might prejudice the reputation of the Company.
 - k) or any other causes beyond its control.In such event, the Company will refund any advance payment made, but will have no further liability to the customer.
21. Affixing signs, displays and posters to walls may only be carried out with the authorisation of the Hotel.
22. Should you wish to employ the services of any outside contractor other than those arranged by the Company to your event, you must undertake to indemnify the Company against any claims made against them resulting from an act or default by any of your servants or caused by any equipment supplied by yourselves, this indemnity is also to include cover under the Health & Safety at Work Act 1974. Any outside contractor employed by the customer must report to the Duty Manager and must comply with the appropriate legislation including the Fire Precautions Act. We reserve the right to refuse access without prejudice to any contractor.
23. The Company name, logo and telephone number cannot be used in any advertising or publicity, without the consent of the General Manager.