

Alderley Edge Hotel

Celebration of Life



The Alderley Edge Hotel we understand that planning a bereavement is something that does not come easily.

When there are so many other details that need attention and that take priority over planning, you can rest assured that we will take care of every detail graciously and respectfully.

Our dedicated and friendly team will help take the worry out of organising such an important day. Our simple menus allow you to create the perfect package to suit your needs.

If you require something that is not within these packages, then please do ask and we will do all we can to accommodate.



Lucy Wade

Events Office Manager

Afternoon tea

A glass of house red or white wine on arrival

Selection of open & closed sandwiches

Homemade scones with jam & cream

Selection of desserts and savoury pastries

Tea or coffee

£27.00 per person

(£22.00 per person with no arrival wine)

Canape selection

3 x canapés £7.50 PP

Add extra for £2.50 PP

Tomato, red onion & basil bruschetta (v)

Smoked salmon & horseradish roulade *

Vegetable spring rolls, sweet chilli sauce (v)

Goat's cheese, honey, walnut & rocket bon bon (v)

Wild mushroom & roast garlic choux buns (v)

Cheddar cheese & chive beignets (v)

Ham hock, piccalilli, pea shoots *

Crab, dill & mayonnaise pastry cups

Chicken liver parfait, red onion marmalade

Chicken satay skewer

*Can be adapted to be cooked without gluten

Finger buffet 1

Selection of assorted sandwiches

Warm sausage rolls

Cheese & red onion quiche (v)

Mixed house salad (v)

Potato salad (v)

£14.95 PP

Finger buffet 2

Selection of assorted sandwiches

Chicken skewers with mint yoghurt dip

Mini chilli hot dogs and soft onions

Grilled vegetable & halloumi skewers (v)

Mixed house salad (V)

Cajun wedges (V)

£18.95 PP

Menu 1

Satay chicken skewers

Crispy duck spring rolls with hoi sin dip

Cheese & red onion quiche (V)

Mini beef burgers with tomato relish

Sea salted bread sticks & hummus

Grilled vegetable & halloumi skewers (v)

Mixed house salad (v)

Cajun wedges (v)

£22.95 PP

Add a selection of individual mini desserts to your buffet for only £2.95 pp

Menu 2

Dressed selection of carved meats – turkey, ham, beef

Peeled prawns & Marie Rose on a bed of gem lettuce

Lamb koftas with mint yoghurt

Breaded goujons with tartar sauce

Grilled vegetable & halloumi skewers (v)

Potato salad (v)

Coleslaw (v)

Mixed House salad (v)

Hand crafted bread rolls

Selection of individual mini desserts

£25.95 PP

Menu 3

Dressed selection of carved meats – turkey, ham, beef

Seafood platter, peeled prawns, oak smoked salmon, cray fishtails Marie Rose sauce & potted crab

Goats cheese, honey & walnut crostini with onion marmalade

Honey & soy vegetable spring rolls with sweet chill sauce

Potato & chive salad (v)

Asian Coleslaw (v)

Mixed House salad (v)

Hand crafted bread rolls & butter

Selection of British cheeses with fruit loaf, crackers, grapes, celery & chutney *

£30.00 PP

*Can be adapted to be cooked without gluten.

Hot Buffet Selection

Min numbers of 40 guests

Menu 1

Homemade classic hot pot

Braised red cabbage (v)

Hand crafted bread rolls & butter

Selection of mini desserts

£18.95 pp

Menu 2

Homemade beef lasagne

Baked Mediterranean vegetable gnocchi (v)

Garlic bread

Mixed salad (v)

Glazed lemon tart with mulled berries

£22.95

Menu 3

Chicken, mushroom & leek casserole

Beef stroganoff or Mushroom stroganoff (v)

Braised herb rice (V)

Roasted baby potatoes (v)

Mixed baby leaf salad (v)

Dressed seasonal pod & almond salad

Selection of British cheeses with fruit loaf, crackers, grapes, celery, fig & chutney *

£32.95

*Can be adapted to be cooked without gluten.

PRIVATE DINING & BANQUETING WINES

CHAMPAGNE & SPARKLING

Prosecco Borgo Alto Spumante, <i>Italy</i>	29.50
<i>a rich scent of apple and grapefruit, and just the right amount of sweetness</i>	
Taittinger Champagne NV, <i>champagne France</i>	56.00
<i>from a family owned and operated champagne house, a benchmark quality champagne</i>	
Taittinger Rose Champagne NV, <i>champagne, France</i>	62.00
<i>vibrant red fruit on the nose, a refined elegant palate</i>	
Bollinger Champagne NV, <i>champagne, France</i>	70.00
<i>Rich, brioche notes on the nose, a rounded, expressive palate</i>	
Veuve Clicquot Yellow Label Brut Champagne NV, <i>champagne, France</i>	75.00
<i>Rich, brioche notes on the nose, a rounded, expressive palate</i>	

WHITE WINE

Santa Helena Sauvignon Blanc, <i>Chile</i>	21.50
<i>a lovely grassy nose and palate of lime</i>	
Soprano Pinot Grigio, <i>Italy</i>	23.00
<i>easy drinking with crisp apple and soft white pear flavours</i>	
Jaffelin Vin De France Chardonnay, <i>Burgundy, France</i>	29.00
<i>a classic chardonnay from the famous region</i>	
Cloudy Bay Sauvignon Blanc, <i>Marlborough, New Zealand</i>	40.00
<i>a famous kiwi sauvignon with notes of lemon, lime and passionfruit</i>	
Reyneke Chenin Blanc, <i>South Africa</i>	36.00
<i>medium bodied with hints of honeycomb and a fresh vibrant palate</i>	
Chablis Grand Cru, Louis Jadot Blanchot, <i>France</i>	70.00
<i>apricot and yellow-cherry flavours, lifted by streaks of nervy lemon-lime acidity</i>	

RED WINE

Santa Helena Merlot, <i>Chile</i>	21.50
<i>a touch of eucalyptus on the nose, fresh black fruits on the palate</i>	
Angaro Malbec, <i>Argentina</i>	23.50
<i>fresh aromas of plums and blackberries with a hint of spice, red and blackberry palate</i>	
La Galatiere Cotes Du Rhone Jean Loron, <i>France</i>	28.00
<i>easy drinking with a nose of nutmeg, aromas of cherry and violet and silky tannins</i>	
Boekenhoutskloof 'The Chocolate Block', <i>South Africa</i>	42.00
<i>a juicy intense red with intense with spice notes that will fill your mouth with flavour</i>	
Villa Rizzardi' Amarone Classico DOCG, <i>Italy</i>	60.00
<i>an ideal balance between bright acidity and richness of fruit, full bodied</i>	
Chateau L'Ecuyer Pomerol, <i>Bordeaux, France</i>	68.00
<i>a year spent in oak with soft plum and cherry and strong tannin</i>	

ROSE WINE

Soprano Pinot Grigio Rose, <i>Italy</i>	23.00
<i>delicate strawberry pink, a really attractive nose and palate</i>	
Wolftrap Rose, Franschoek, <i>South Africa</i>	27.00
<i>bright, vibrant fruit</i>	
Whispering Angel Rose, <i>Provence France</i>	38.00
<i>fresh from St Tropez, this is a true modern classic</i>	

MINERAL WATER

Aqua Panna Still Water 75cl	5.00
San Pellegrino Sparkling Water 75c	5.00

DRINKS PACKAGES

Package 1

ARRIVAL

A glass of chilled Prosecco Alto Borgo or Bottled Beer (Your choice of Peroni or Budweiser) on arrival

MEAL

Two glasses of Santa Helena Sauvignon Blanc, Chile, or Santa Helena Merlot, Chile

TOAST

A glass of chilled Prosecco Alto Borgo

£24.50 per person

Package 2

ARRIVAL

A glass of chilled Prosecco Alto Borgo

MEAL

Two glasses of Soprano Pinot Grigio, Italy, or Angaro Malbec, Argentina

TOAST

A glass of chilled Taittinger Champagne

£30.50 per person

Package 3

ARRIVAL

A glass of chilled Taittinger Champagne

MEAL

Two glasses of L'Ormarine Picpoul de Pinet, France, or La Galatiere Côtes du Rhône Jean Loron, France

TOAST

A glass of chilled Taittinger Champagne

£38.00 per person

Package 4

ARRIVAL

A glass of chilled Laurent Perrier Champagne

MEAL

A glass of either Auntsfield Sauvignon Blanc, New Zealand, or Auntsfield Pinot Noir, New Zealand with your starter

A glass of either Auntsfield Sauvignon Blanc, New Zealand, or Auntsfield Pinot Noir, New Zealand, plus a top up for each person, with your main course

TOAST

A glass of chilled Laurent Perrier Champagne

£52.00 per person