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

£28.500 per person   
(£24.00 per person with no arrival wine)

**Canape selection**

3 x canapés £8.00PP

Add extra for £3.00 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)

£15.95 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)

£19.95 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 £3.50 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

£27.95 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 \*

£32.95 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

£19.95 pp

**Menu 2**

Homemade beef lasagne

Baked Mediterranean vegetable gnocchi (v)

Garlic bread

Mixed salad (v)

Glazed lemon tart with mulled berries

£23.95

**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 \*

£34.95

**Menu 4**

Roast Chicken, Salsa Verde and Fennel

Wild Mushroom and Thyme Gnocchi

Salt Cod and Beetroot Fishcakes, Lime Aioli

Pumpkin Seed and Red Cabbage Slaw

Potato and Dil salad

Dressed herb and leaf salad

Selection of individual mini desserts

£27.00

Selection of British cheeses with fruit loaf, crackers, grapes, celery, fig & chutney £7 sur charge \*

\*Can be adapted to be cooked without gluten.

Private dining & banqueting wines

champagne & sparkling

Tempio Prosecco Extra Dry, *Italy*  31.00  
*A classic with aromas of white peach, pear and flowers. The palate is fresh, not too dry and clean as a whistle all the way to the sparkling finish.*  
Champagne EPC Brut, *France* 60.00 *Instant vibrancy is emitted from the glass, effervescing with lemon and yellow apples. A delicately toasted note enhances the structure.*

Champagne EPC Rosé, *France* 65.00 *A bright and pure rosé, with vibrancy and energy. Raspberries and citrus on the palate.*Bollinger Special Cuvée*, France* 70.00 *Rich, brioche notes on the nose, a rounded, expressive palate.*

Laurent-Perrier La Cuvée, *France* 70.00

*Fresh and elegant, showing good balance and fine bubbles, with notes of peach and hints of toasted brioche.*

Laurent Perrier Rosé, *France*  95.00  
*Vibrant aromas of red berries including raspberry, strawberry and redcurrant. Fresh and full-bodied, with a fine mousse and a long, supple finish that echoes the intensity of the fruit*

white wine

Santa Helena Sauvignon Blanc, *Chile*  21.50  
*A lovely grassy nose and palate of lime.*Soprano Pinot Grigio, *Italy* 23.00  
*Easy drinking with crisp apple and soft white pear flavours.*Thornhill Chardonnay, *Australia* 31.00  
*Ripe apple and melon fill a medium-bodied palate. Citrus and balanced acidity add freshness.*Featherdrop Sauvignon Blanc, *Marlborough, New Zealand* 36.00  
*pure aromas of fresh passionfruit, ripe citrus and lime, dried herbs and lemongrass*Chablis Famille Brocard, *France* 45.00   
*Precise, pure and mineral, with additional notes of citrus. The palate is classic crisp and delicious, with flavours echoing the nose.*

red wine

Santa Helena Merlot, *Chile*  21.50  
*A touch of eucalyptus on the nose, fresh black fruits on the palate.*Angaro Malbec, *Argentina* 23.50  
*Fresh aromas of plums and blackberries with a hint of spice, red and blackberry palate.*Château Bourdicotte (Organic) Bordeaux Supérieur, *France* 32.00  
*Aromas of ripe red and black fruits, blackcurrant and cherry, with light spicy notes of pepper on the nose. On the palate, it is balanced and fruity.*Te Henga Pinot Noir, *New Zealand* 43.00  
*Sweet dark fruit and raspberry liquorice with thyme and cocoa. Cherry and sweet plum - fresh and juicy.*Botrosecco, Le Mortelle, Antinori, *Italy* 68.00  
*Rich aromas of raspberries and strawberries along with spicy hints of oak and white pepper. The palate is well balanced with a persistent finish, heady with flavours of fresh fruit and chocolate.*

rose wine

Soprano Pinot Grigio Rosé, *Italy*  24.00  
*Delicate strawberry pink, an attractive nose and palate.*Conde Valdemar Rioja Rosé, *Spain* 29.00  
*Clear, pale salmon colour, with delicate raspberry fruit and the elegant herbal finish of Garnacha, overlayed with floral notes from the Mazuelo.*Lady A, La Coste Rosé, *France* 42.00  
*A light, crisp and zesty rosé, offering notes of ripe lemon, pink grapefruit, peach and raspberry. The finish is long and refreshing, with a mineral edge.*

NATURAL SPRING water

Still Water 75cl 5.00  
Sparkling Water 75cl 5.00

drinks packages

**Package 1**

**Arrival**A glass of chilled Prosecco Tempio or Bottled Beer (Your choice of Birra Moretti or Budweiser) on arrival

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

**Toast**A glass of chilled Prosecco Tempio

**£28.00 per person**

**Package 2**

**Arrival**A glass of chilled Prosecco Tempio

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

**Toast**A glass of chilled Champagne EPC

**£32.00 per person**

**Package 3**

**Arrival**A glass of chilled Champagne EPC

**meal**Two glasses of Featherdrop, New Zealand, or Chateau Bourdicotte Bordeaux Supérieur, France

**Toast**A glass of chilled EPC Champagne

**£40.00 per person**

**Package 4**

**Arrival**A glass of chilled Laurent-Perrier Champagne

**meal**A glass of either Featherdrop Sauvignon Blanc, New Zealand, or Te Henga Pinot Noir, New Zealand with your starter

A glass of either Featherdrop Sauvignon Blanc, New Zealand, or Te Henga 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**