



The Bridge Hotel, The Village, Prestbury, Cheshire – SK10 4DQ



The Bridge would like to extend our best wishes to you on your engagement and forthcoming wedding and thank you for your interest in our unique venue.

Built in 1625 and with hotel history dating back to 1952, The Bridge has been known for providing unique and bespoke weddings due to its idyllic setting on the banks of the River Bollin with beautiful gardens ideally located next to the St Peter's Church in the chocolate box village of Prestbury.

The newly refurbished facilities provide the established venue with a refined level of quality, luxury and comfort, combined with personal touches.

Owned and operated by a family of local third generation Hoteliers, Flat Cap Hotels have repositioned The Bridge with a focus on ensuring weddings and ceremonies run smoothly and effortlessly. Our experienced team are available to alleviate any pressures whilst organising your special day.

WEDDING EVENT SPACES & VENUE HIRE

THE RIVERSIDE ROOM £750.00

With a capacity for up to 120 for banquet and 150 for drinks reception; The Riverside Room has stunning views over the landscaped gardens with the adjoining sun facing terrace on the banks of the River Bollin, providing the perfect backdrop for your photography and countryside setting.

*Wedding ceremonies in The Riverside Room are subject to an additional charge of £250.00

CANAPÉ SELECTION

Ideal for pre or post ceremony drinks reception

Per person – 3 for £9 or 5 for £13.50

Creamed goats' cheese and sun blushed tomato tartlet, basil
pesto

Sesame panko king prawn with sweet chilli dip

Rare roast beef, mini Yorkshire pudding, horseradish cream

Chicken satay skewer, spiced peanut dip

Black pudding and confit duck, spring onion and ginger wonton,
hoi sin dip

Bloody Mary soup shot, micro celery (hot or cold)

Wild mushroom and white truffle arancini, saffron aioli

Hazel nut crusted goats' cheese, red apple and fennel salad,
honey mustard dressing

Black pudding wonton, apple and tarragon puree

Thai style fish cakes

Celeriac velouté, truffle poppy seed cream

Crab and lobster bavarois, toasted rye bread

Tempura vegetables, coriander and chilli pesto

Moroccan lamb kofta, cucumber and mint yoghurt

Mini fish and chip

Smoked salmon cannelloni, lime crème fraiche

Vegetable spring rolls / confit duck spring rolls

Pea, mint and ricotta arancini

Smooth chicken liver parfait, toasted brioche

3 COURSE DINING MENU £40 PER HEAD

Please choose one starter, one main and one dessert for all of
your party

A selection of seeded petit baked rolls & butter for the table
included.

STARTERS

Smooth Chicken Liver Parfait
red onion, apple & sultana chutney, toasted granary bread

Whipped Goats' Cheese Mousse
crushed walnuts, pomegranate, fresh fig, honey dressing,
focaccia croutes (v)

Homemade Seasonal Soup
home baked bread & butter (v)(gf)

Smoked Salmon Pate (£2 Supp)
black pepper crème fraiche, lemon, capers, wild rocket, brown
bread & butter

Farmhouse terrine of pork & pistachios
smoked bacon, sage, spiced apricot & sultana compote,
watercress salad

MAINS

Chicken breast “Forestiere”

roasted breast, button mushrooms, baby onions, smoked bacon
& tarragon jus

Roast loin of pork

sage and onion stuffed granny smith apple, wholegrain mustard
jus

Celeriac wellington

baked celeriac, silver skin onions, spinach, crisp filo pastry,
Cheddar cheese (v)

Carved Sirloin of beef (£4 Supp)

Yorkshire pudding, red wine jus

Baked cod supreme

Chorizo chickpea & Mediterranean vegetable cassoulet, lemon oil
(gf)

All main courses are served with seasonal vegetables & herbed
new potatoes
(Family style service)

DESSERTS

Chocolate Marquise
Chocolate soil, mint choc chip ice cream, chocolate tuille

Mille Feuille
Caramelised banana, banana crisp, honeycomb

Apple & sultana Bakewell
Almond frangipane, cinnamon ice cream

Glazed crème brûlée
Lemon & white chocolate, lemon curd, fresh blueberries

Dark chocolate delice
Passion fruit cream, pineapple & mint compote

TEA, COFFEE & MINTS

Complimentary choice of freshly made Tea or Coffee & Mints

EXTRAS

Homemade petit fours selection £2.5

Belgian chocolate truffles £2.0

Chocolate fudge brownie bites £1

Cheese Platter per person, £12.50

Platters include a selection of biscuits, chutney, celery & grapes

Brie de meaux- Seine et Marne, France. Aged 6-8 weeks. Straw yellow in colour with a creamy and soft texture

Aged Stilton- Melton Mowbray, Websters classic blue stilton with rich and complex flavours. Poignant finish

Burts blue- Ollerton, Knutsford, A semi soft blue cheese, creamy texture

Smoked Cheddar- Newton, Exeter, Quikes well flavoured Cheddar. Matured 12-15 months and smoked over oak 3-4 hours

Beltons mature Cheddar- Whitchurch, Shropshire, Nutty and sharp in flavour, firm body

BUFFET SELECTION

(Minimum of 10 people from £14.95 per person)

From the following sandwich offerings please pick a maximum of
4 fillings

Cheese, Branston pickle (v)(gf)

Chicken & smoked bacon mayonnaise, rocket (gf)

Egg mayonnaise & watercress (v)(gf)

Roast beef & horseradish, rocket, tomato (gf)

Coronation chicken, curried chicken, sultanas

Chargrilled Mediterranean vegetables and spiced hummus (v)(gf)

Cucumber & soft cheese (v)(gf)

Tuna & sweetcorn mayonnaise, red onion, rocket (gf)

Honey roast ham, English mustard mayonnaise, rocket (gf)

Fat cut chips or French fries with a selection of sauces (v)(gf)

Homemade pork & sage sausage rolls

Coleslaw, mustard mayonnaise (v)

Mixed baby leaf and bridge salad dressing

ADDITIONAL ITEMS PRICED PER PERSON

Spring rolls, bean sprouts, cabbage, sweet chilli V £1

Crushed potato salad, horseradish, spring onion & chive
mayonnaise V GF £1

Mini fishcakes, flaked fish, potato, spring onions, lemon, tartare
sauce £1.50

Spiced lamb kofta, minted yogurt £2

Mini beef burgers, lettuce, ketchup £2

Chicken thigh satay skewer (peanut & chilli) £1.50

Maple glazed chipolatas (3 per person) £2

Chicken liver parfait platter £4 (for 12 people)

Smooth chicken liver parfait, chutney, pickled onions, mixed
crackers, toast

Fish and seafood platter £6 (minimum 10 people)

Smoked salmon, smoked mackerel pate, prawns in bloody Mary
mayonnaise, smoked haddock & coriander mini fishcakes, tartar
sauce, crackers

Vegetarian anti pasta platter £3 (10 people)

Feta cheese, hummus, bread sticks, pitta, pickles, charred
vegetables, olives,
rocket and aged balsamic

DESSERT SELECTION

£2 each

Mini Belgium chocolate fudge brownie
Zesty lemon posset, freeze dried berry & popping candy crumb
Mini boozy Bakewell, kirsch cherries, Chantilly cream
Whipped chocolate mousse, honeycomb crunch
Mini mixed berry tart, crème patisserie
Mini Cheshire farm ice cream
Homemade fruit scone & clotted cream and fruit jam
Passion fruit & white chocolate tart
Mini vanilla cheesecake, fresh raspberry

LIGHT BITES

Please choose a maximum of 4

Sausage bap £4.50
Bacon bap £4.00
Fried egg bap £3.50
Hot pork roll & apple sauce £6.50
Mini burgers £3.50
Mini pizzette £5.00
Mini goats' cheese & red onion tarts £3.50
Bowls of chips or fries £3.50

HOT BUFFET

Minimum of 15 guests per dish-

Please choose a maximum of 3 dishes from the following

Classic minced beef lasagne –

Béchamel, tomato & basil sauce, aged parmesan,
balsamic dressed rocket salad, garlic & herb ciabatta £12.50

Truffled macaroni cheese –

Cheddar cheese & wholegrain mustard sauce, topped with soft
herb crumb £10.00 (v)

Chicken Tikka Masala

Marinated chicken breast, tikka masala sauce, coriander &
braised rice, baked naan bread, onion bhajis, mango chutney and
yoghurt dips £12.00 (gf)

Mediterranean style pasta bake –

Thick tomato ragout, aubergines, courgettes, red onions, cheese
crust £10.00 (v)

Chilli con carne & rice –

Spicy beef chilli, kidney beans, soured cream, nacho crisps &
guacamole, jalapenos £12.50 (gf)

Braised lamb stew –

Braised leg of lamb, potatoes, carrots, onions, rosemary, pickled
red cabbage £12.50 GF

SIDES

Priced per person

Coleslaw, wholegrain mustard mayonnaise £1

Mixed leaf salad- Tomatoes, cucumber, onions, house dressing £2

Fat cut chips & dips £2.00

French fries & dips £2.00

BUFFET DESSERTS SELECTION

£2 each

- Mini Belgium chocolate fudge brownie
- Zesty lemon posset, freeze dried berry & popping candy crumb
- Mini boozy Bakewell, kirsch cherries, Chantilly cream
- Whipped chocolate mousse, honeycomb crunch
- Mini mixed berry tart, crème patisserie
- Homemade fruit scone & clotted cream and fruit jam
- Passion fruit & white chocolate tart
- Mini vanilla cheesecake, fresh raspberry
- Mini Cheshire farm ice cream (£2.50)

BAR & ENTERTAINMENT

Last orders are 12am and the bar must be vacated by 12.30am.

If you would like to extend your celebrations, we can offer a bar extension until 2.00am, with the understanding that the bar must be vacated by 2.30am.

The charge for this extension service is £250.00.

GRATUITY 10%

A discretionary service charge of 10% will be added to your final bill, all of which goes to our valued staff members.

SECURING YOUR DATE

If your preferred date is available, we can provisionally hold it for two weeks. During this time, we recommend that you contact your church or registrar to book your preferred date & run through any queries that you may have. At this stage, a contract will be sent to you; please sign & return with a non-refundable & non-transferable deposit of £750.00 to secure your booking.

Once your deposit has been received, you will receive written confirmation of your booking, details of your payment schedule and when your planning appointments will be due.

BEDROOMS

Should any of your guests choose to stay over, the price per room, per night includes a freshly cooked breakfast, free parking and complimentary Wi-Fi, at £135.00 per night.

We will hold the rooms until 8 weeks prior to the wedding, after this time any unsold rooms will be released back to us and the reduced price will be subject to our availability.

You will be provided with an exclusive accommodation code which you can give to all of your guests, or just a select few of your choice. Guests must quote the code at the time of booking to secure reduced rates. Full payment is required at the time of booking and we will send confirmation direct to the guests.

Our cancellation policy is before 2pm 2 days prior to arrival should plans change for their room bookings. Guests must be checked in by 8pm unless agreed prior.

Special Touches to compliment your wedding

- Dancefloor - £250.00
- Late bar license - £250.00
- Half a bottle of wine with meal - £10.00 per person
- Upgrade from prosecco to champagne - £6.00 per person
- Prosecco toast drink - £6.00 per person
- Canapés - £9.95 per person
- Vintage Bonbon Bicycle - £2.50 per person
- Ice Cream Tray - £2.50 per person
- LOVE light up letters - £200
- Gin Parlour – £750.00
- Wedding Post Box - £25.00
- Pimp Your Prosecco - £2.00 per person
- Mirror Bases + Candelabras - £5.00 per table

Extra Touches to add that Finishing Touch

- Bottle of champagne and chocolate dipped strawberries in the room - £75.00
- Rose petal turn-down, chocolates & Champagne - £85.00

The Day after the Night before

- Bottomless bubbles and brunch – £24.95 per person (£12.00 for residents with breakfast included)
- At any of our hotel sites*

*Subject to availability