



THE HALLIWELL JONES STADIUM
CONFERENCE & EVENTS

WEDDING PACKAGES

WWW.HALLIWELLJONESSTADIUM.CO.UK

“Every love story is beautiful, but yours should be unique”



Congratulations on your forthcoming nuptials and we wish you many years of happiness together. We are delighted that you are considering the Halliwell Jones Stadium as the venue for your wedding.

Here at the Halliwell Jones Stadium, we pride ourselves on offering a truly bespoke wedding service. We have a series of flexible suites and twelve stunning hospitality boxes. We can accommodate the most intimate of weddings to lavish occasions for up to 400 guests.



Wedding Ceremonies
&
Civil Partnerships



The Halliwell Jones Stadium is a fully licensed venue for both wedding ceremonies and civil partnerships. Whether it's an intimate small ceremony or a large-scale celebration, we have the perfect spaces available. Pitch side at the Warrington Wolves tunnel or in one of our bespoke wedding suites we offer a unique venue to say, "I do". We recommend consulting the local registry office regarding date availability. Local authority fees will apply in addition to any stadium hire costs.

PACKAGES

Wedding Package From £6999

Package includes the following:

- Room hire for your wedding reception and evening celebrations
- Dedicated wedding planner
- Arrival /Post Ceremony Drink
- 3 course wedding Breakfast x 50
- Glass of House Red/White wine per guest
- Prosecco Toast for those all important speeches
- Table linen and napkins
- Table Name/number stands
- Gift and Memory Tables
- Cake table, stand and knife
- Easel for your table plan
- Cash or account bar
- DJ 7.00pm to 12.00pm
- Finger/Fork Buffet x 100
- Free car parking
- Use of integrated AV – for background music and microphone for speeches

Twilight Package From £3500

Package includes the following:

- Room hire for your evening Wedding celebrations
- Dedicated wedding planner
- Table linen
- Table Name/number stands
- Gift and Memory Tables
- Cake table, stand and knife
- Cake cut/portioned and added to buffet
- Easel for signage
- Cash or account bar
- DJ 7.00pm to 12.00pm
- Finger/Fork Buffet x 100
- Free car parking
- Use of integrated AV – for background music and microphone for speeches

Additional Extras:

Arrival Drink – Bar Tab – Midnight Chip Butties – Bacon Rolls – Desert Canapes

WEDDING BREAKFAST

Please choose one item per course from the menu below or offer your guests a choice for a £5.00pp supplement

Starters

Homemade seasonal soup and crusty bread

Roasted cherry tomato, feta and chive tartlet, baby leaf salad, basil oil

Ham hock terrine, coarse grain mustard, frisée leaf, croute

Main course

Lemon and herb chicken breast, fondant potato, greens, tarragon cream sauce

Roast loin of Cheshire pork, spring onion mash, sugar glazed roots, rosemary jus

Marmalade glazed confit duck leg, French style lentils, green beans

Potato gnocchi, asparagus, peas, courgette, fresh pesto (VE)

Desserts

Cream filled profiteroles, chocolate and toffee sauce

Banoffee tart, vanilla cream crunch

Lemon tart, frosted raspberries, mascarpone cream



Allergens

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients.

Full allergen information on the ingredients in the food we serve is available on request

PACKAGE UPGRADES

Chef's selection of Canapés (3 piece pp) - £7.00

Starters – Additional £2.00 per person

Filo wrapped goats cheese parcel, ver jus poached pear,
watercress, roasted walnut
Trio of salmon, smoked, gravlax, mousse, rock samphire,
micro leaf, lemon dressing
Chicken liver pate, fig chutney, baby leaf, brioche croute

Main course – Additional £4.00 per person

Herb rolled tenderloin or pork, braised belly, parsley new potatoes,
fondant carrot, sage jus
Basil crusted cod, shallot potato cake, mangetout, savoy,
lemon butter sauce
Wild mushroom risotto, rocket and lemon salad, truffle oil

Desserts – Additional £2.00 per person

Coconut chocolate pave, forest fruits, whipped cream
Sticky toffee pudding, toffee sauce, vanilla ice cream
Orchard apple crumble tart, crème anglaise



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CHILDRENS MENU

Please choose either a child's portion of your wedding breakfast or one item per course from the menu below

Starters

Cheesy garlic bread slices

Tomato soup, bread roll

Main course

Bangers "n" mash, peas, gravy

Fish and chips

Chicken goujons, chips, beans

Tomato and basil pasta

Desserts

Trio of ice cream

Chocolate brownie and cream

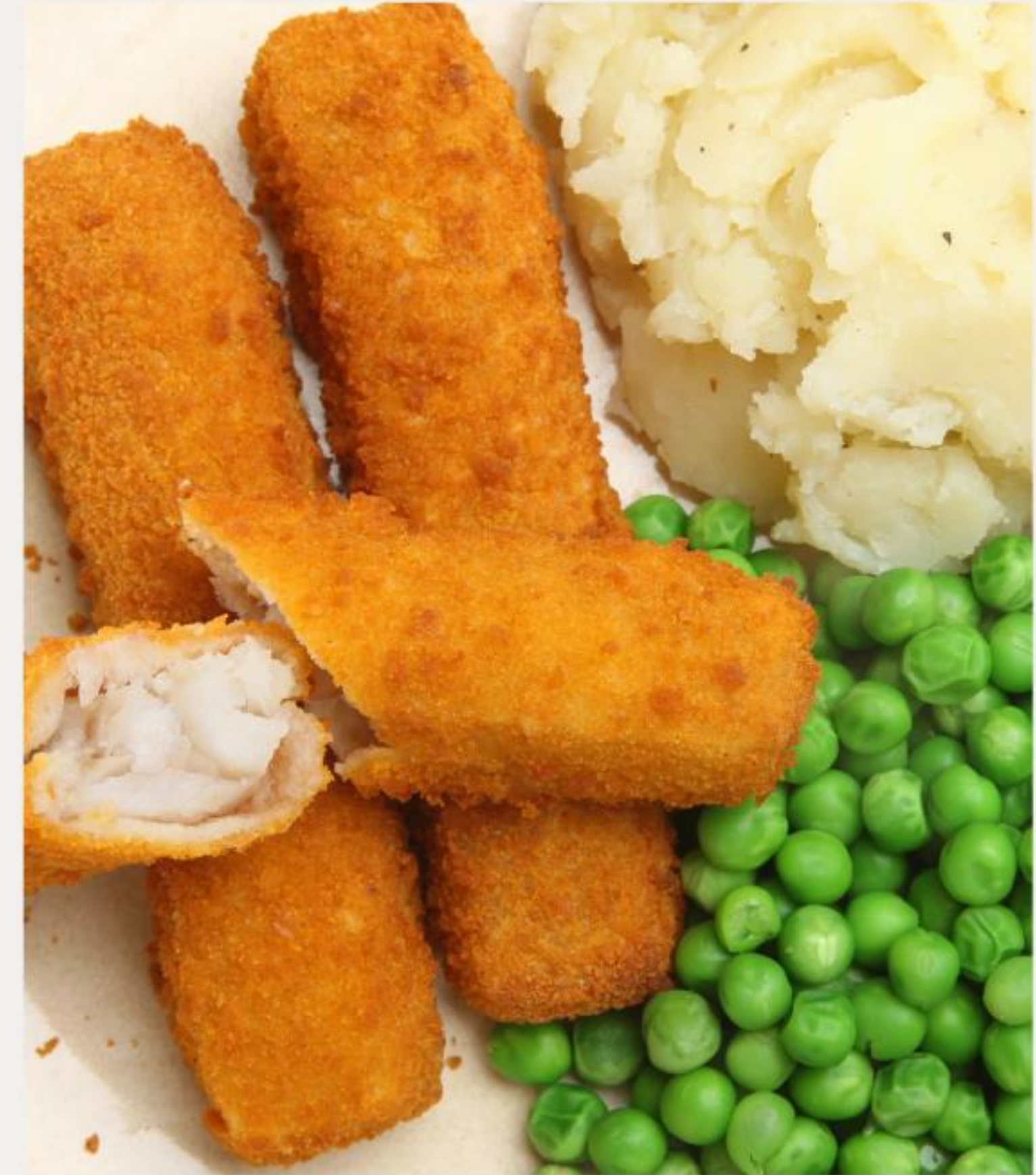
Fresh fruit salad

Drinks Included:

1 glass of orange juice on arrival / after ceremony

1 glass of soft drink with the meal

Children (12 & under) - £22.50 per Child



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*" In real life, shouldn't a wedding be an awesome party you throw with your great pal,
in the presence of your family and a bunch of your other friends "*



EVENING BUFFET



Choose 4 Items

Lemon and pepper fish goujon

Tikka chicken kebab

Vegetable pizza slab

Mini beef slider

Onion bhaji

Vegetable spring roll

Mediterranean vegetable skewer

Lamb kofta

Coco cola ribs

Mini yorkies, mash, sausage

Chicken goujon

Crudites and houmous

Caramelised onion and goats cheese tartlet

Brie and pea quiche

Choose 1 Item

Seasoned Chips

Sweet potato fries

Garlic and rosemary roasties

Herby butter mids

Pepper and pomegranate couscous

Pesto pasta

Potato, green onion, crème fraiche

Choose 1 Item

Rainbow slaw

Blackened broccoli, chilli, parsley

Charred cauliflower, lemon, sunflower seeds

Tomato, red onion, rocket

Butternut squash, spinach, pine nut

Caesar Salad

Greek village salad, feta

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A stylish event begins long before the guests arrive. It begins with masterful planning



Wolves Supporters & Multicultural Packages Available



GET IN TOUCH:

www.halliwelldjonesstadium.co.uk halliwelldjonesstadiumevents@elior.co.uk 01925 248 885