

Weddings

AT THE WHITAKER



THE WHITAKER
MUSEUM & ART GALLERY

**Bar &
Kitchen**

Plan your Wedding in 5 Steps

The Whitaker is located in the Rossendale Valley and set within the beautiful Whitaker Park.

The museum is steeped in history, being built in 1840, and donated to the people of Rawtenstall in 1902. After a recent redevelopment and extension, the Whitaker boasts the ideal backdrop to create lasting memories. From hidden woodland areas, to large terrace spaces, the Whitaker has everything you need for a perfect day.

Follow our 5 steps to plan your big day.

- 1 Choose your day
- 2 Time to Eat
- 3 Time to Party
- 4 Finishing Touches
- 5 Come and Visit



1. Choose your day

First things first, lets choose the day for you.

Our wedding ceremonies are held in the Old Stables. With its tall white walls, beautiful wooden floors, and high arched windows overlooking Whitaker Park, the Old Stables is the perfect place to say 'I do'.

Already planned your ceremony elsewhere? Join us for your evening reception. Room hire includes the private use of the Old Stables and outdoor spaces, use of the lighting, sound system, projector, and access to a staffed bar.



All day wedding
9:00am - 12:00am

from **£2,575**
includes table linen and evening door security

Evening Reception
6:00pm - 12:00am

from **£595**
includes table linen and door security

We are licensed to hold a civil ceremony in the Old Stables. Bookings in future years are subject to a price increase.

2. Time to eat

Our in-house team have crafted menus based on the freshest seasonal and local produce.

We offer formal three course banquets and modern sharing style meals, to compliment your day and leave a lasting impression for your guests.

The Old Stables can hold up to 80 guests for a seated meal.

Feasting Menu

Choice of grazing board
starter

Choice of mains and
two sides

Choice of desserts

From £40.00 per head

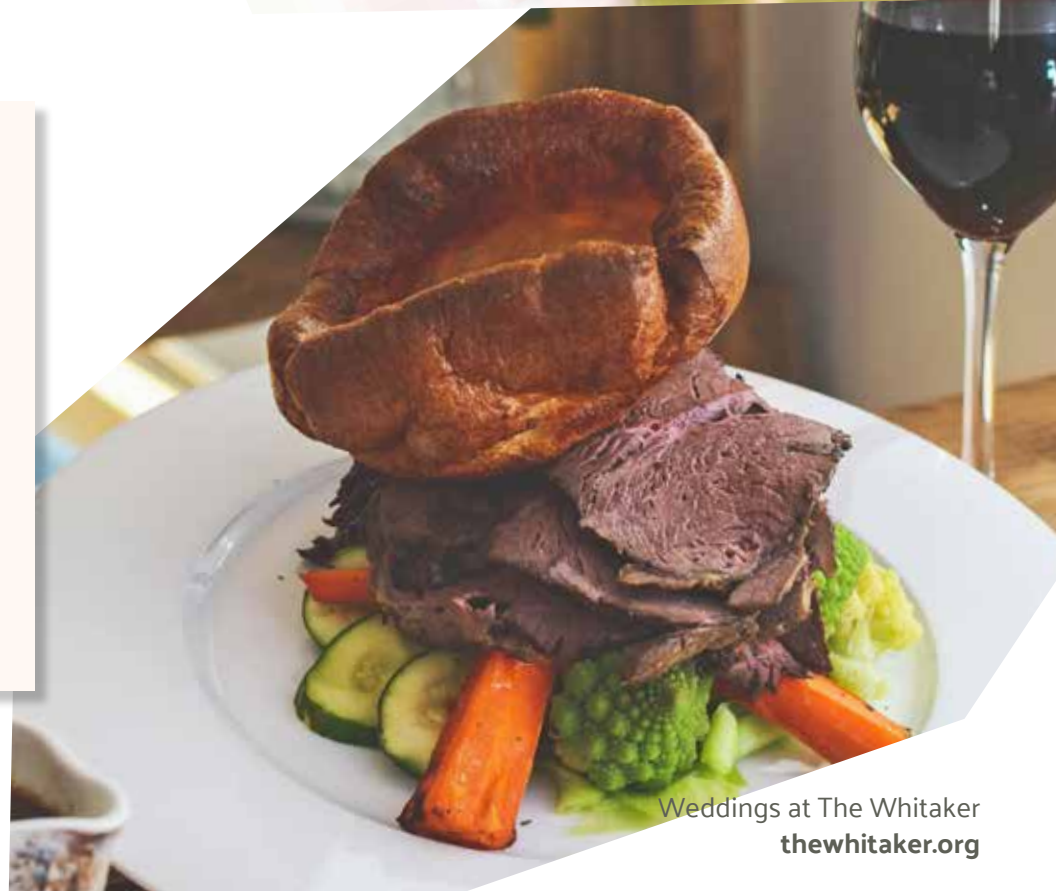
Formal Menu

Choice of starter

Choice of main, sauce and
side dish

Choice of desserts

From £40.00 per head



FORMAL MENU

Starters

Homemade seasonal soup and bread roll.
Tomato and basil, Leek and potato, spiced cauliflower,
sweet potato bisque

Chicken and ham hock terrine

Rocket and radish salad, beetroot chutney, crostini

Baked feta and filo parcel , sweet and sour red onion,
balsamic glaze

Slow roasted belly pork, apple and mustard puree,
bramley apple fondant, crackling

Smoked salmon mousse, king prawn, diced
cucumber, capers, crostini

Mains

Chicken Breast, onion puree, chicken bon bon

Duck Breast, confit duck leg croquette

Steak Bavette, mushroom wellington, crispy shallot

Lamb Rump, pea puree, pistachio crusted lamb chop

Seabass, roasted lemon, wilted spinach

Vegetarian

Stuffed aubergine in a lightly spiced tomato sauce,

Mediterranean vegetable cous cous, feta, toasted
almonds, herb oil

Roasted root vegetable crumble chunky seasonal
root vegetables in a rich hearty sauce, walnut, and oat
crumble topping

Spring vegetable wellington seasonal spring
vegetables, baked in a puff pastry case, tomato and
roasted pepper sauce

Sides

**Seasonal vegetables served country style on
the table.**

A choice of sauce and one of the following

Creamy mashed potatoes

Herb roasted Maris Piper potatoes

Creamy dauphinoise potato

Buttery fondant potato

Sauté new potatoes

Bubble and squeak

Desserts

Stout and chocolate brownie with chocolate
and cherry ganache, soused cherries,
Chantilly cream

Mango and pineapple Eton mess, broken
meringue, lemon Chantilly cream, diced
mango and pineapple, mango coulis

Lemon verbena tart, Italian meringue,
raspberry sorbet

Sticky toffee pudding, butterscotch sauce,
Cornish vanilla ice cream

Gin and tonic cheesecake ,candid lemon,
lime, and mint coulis

FEASTING MENU

Starter sharing platters

The Anti-Pasti Platter

Selection of cured meats
Selections of olives, caper berries, artichokes
and sun-dried tomatoes
Grilled peppers
Dipping Oil
Fresh Mozzarella
Chutneys & Hummous
Fresh crusty bread

The Lancashire Platter

Ham hock terrine
Mini scotch egg
Homemade piccalilli
Mrs Kirkhams cheese
Chutnets
Fresh crusty bread

Main course

Charred strips of bavette steak, chimichurri
Roasted lemon & thyme chicken
Pork belly slices, salsa verde
Poached salmon fillets with watercress mayonnaise
Chilli and lime prawn skewers
Corn fritters, coriander yoghurt (V)
Potato, courgette, pine nut & ricotta tart
Grilled tender stem broccoli, romesco Sauce, toasted
almonds (VE)

SIDES

Grilled Mediterranean vegetables with pesto
Bowls of rocket salad
Green beans with shallot vinaigrette
Corn on the cob with jalapeno butter
Bowls of seasonal vegetables
Bowls of new potatoes with herb butter
Patatas Bravas
Sweet potato

Dessert

Stout and chocolate brownie chocolate and cherry
ganache, soused cherries, Chantilly cream
Mango and pineapple Eton mess broken meringue,
lemon Chantilly cream, diced mango and pineapple,
mango coulis
Lemon verbena tart, Italian meringue, raspberry
sorbet
Sticky toffee pudding, butterscotch sauce, Cornish
vanilla ice cream
Gin and tonic cheesecake, candid lemon, lime, and
mint coulis

3. Time to party

Let's get the party started!

The Old Stables has a state of the art lighting, sound, and projector system, for your personal use. Fancy something extra - bring along a DJ or band and get on the dance floor. Our Old Stables can hold up to 110 guests for your evening party.

Late Night Snacks

Price per head

Pie & peas

£10

Curry & rice

£10

Chilli & rice

£10

Cold buffet

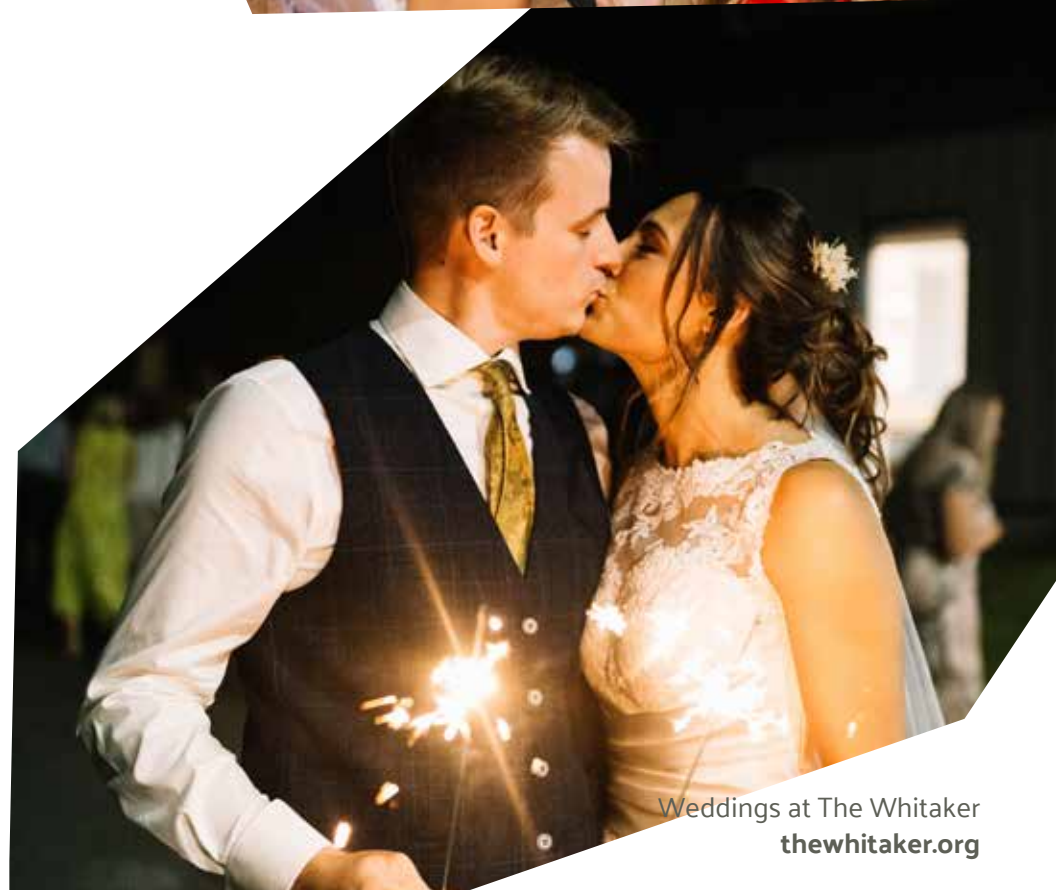
£10

Bacon/sausage sandwiches

£7.50

Food truck

From £15



4. Finishing touches

Drinks Prices are per head

Drinks Package

Welcome Bucks Fizz, 2 glasses of red or white wine with meal, Prosecco to toast

£28.50

Welcome or Toast drinks

Bucks Fizz

£4.95

Prosecco

£5.95

Champagne

£7.95

Canapes £10 per head for a choice of 4

Sausage and Mash Spiced Lamb Kofte

Chicken 'Lollipop' Kiev

Crispy Sweet Chilli Prawns

Smoked Salmon Blini

Bombay Potato Fishcake

Bruschetta

Pea and Mint Arancini

Mini Vegetable Spring Roll




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5. Come & Visit us

Now you have all the information, get in touch and book a show around to get a feel for the space and discuss any questions you may have. We are here to help you along the way and create your perfect wedding.

 01706 260 785

 hospitality@thewhitaker.org

 www.thewhitaker.org/weddings

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Explore the past, Meet the present, Create the future.
thewhitaker.org

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