



T H E   V I N C E N T

The Dream Wedding Venue



**Congratulations** on your engagement and forthcoming wedding. We are delighted you are considering holding your big day with us! Our aim is to help you create those special memories and ensure your wedding day is just perfect...

From the moment you step through the doors, our team will work with you to create a bespoke experience that reflects your unique vision and personality.

With our extensive knowledge, unparalleled service and attention to detail, our aim is to help you create those special memories that you can look back on for years to come.



## Getting married at the Vincent

Civil ceremonies can take place in our elegant Parisienne Suite with its stunning views over the historic boulevards of Southport, offering the epitome of sophistication and romance. With its fabulous floor to ceiling windows and your very own private balcony, ideal for that perfect picture. Should you prefer a religious ceremony, Southport is home to some of the most beautiful churches in the area.

## The Wedding Breakfast

Our executive chef has designed an extensive menu using the finest, locally sourced produce which you can select from and personalise to create your bespoke wedding breakfast for you and your guests to enjoy.



## The Evening Celebration

As the day draws to a close, it's time to kick back and enjoy the entertainment and delicious buffet before dancing the night away.

Here's to love, laughter and happily ever after. Let us help you make memories that will last a lifetime. With outstanding service, awarding winning food and impeccable attention to detail, we'll make sure you and your guests are exceptionally well taken care of.





## Wedding Packages

### The Monte Carlo Package

- Wedding tasting for the Bride and Groom
- Prosecco arrival
- Wedding breakfast – 3 courses and coffee
- White chair covers with a coloured bow of your choice
- Glass of house wine with the meal
- Prosecco toast
- DJ
- Fluid buffet – two items
- V Studio for the Bride and Groom
- 4 bedrooms at a discounted rate

### Monte Carlo Menu

#### Starters

Tomato & Basil Soup, *bread roll*

Pressed Ham Hock, *whole grain mustard mayonnaise, spiced gel*

Red Onion Tartin

#### Mains

Roast Breast of Chicken, *fondant potato, cabbage, bacon thyme sauce*

Teriyaki Glazed Roast Salmon, *Asian noodle stir fry, crispy shallots*

Roast Butternut Squash & Sun Blushed Tomato Wellington

#### Desserts

Lemon & White Chocolate Cheesecake, *blueberry compote*

Orange Meringue Tart, *raspberry coulis*

Dark Chocolate Torte, *kirsch berries*



## Wedding Packages

### The St Tropez Package

- Wedding tasting for the Bride and Groom
- Prosecco arrival
- Wedding breakfast – 3 courses, coffee and petit fours
- White chair covers with a coloured bow of your choice
- Two glasses of house wine with the meal
- Prosecco toast
- DJ
- Fluid buffet – three items or a grazing board
- V Studio for the Bride and Groom
- 6 bedrooms at a discounted rate

### St Tropez Menu

#### Starters

Carrot & Coriander Soup, *spiced apple yoghurt, bread roll*

Classic Chicken Liver Parfait, *toasted brioche, tomato chutney*

Salmon Rillettes Cucumber, *watercress, herb crème fraîche*

Wild Mushroom Arancini

#### Mains

Roast Breast of Chicken, *crushed new potatoes, red pepper, parmesan crumb, garlic, caper sauce*

Rare Carved Sirloin of Beef, *classic peppercorn, brandy cream, roast tomato, portobello mushroom, watercress*

Pan Fried Scabass, *hot pot potato, terrine champagne cream, fennel sauce*

Mushroom & Herb Filo, *crushed potatoes, red pepper, parmesan, garlic crumb*

#### Desserts

Dark Chocolate Fondant, *salted caramel, hazelnut sauce*

Wild Berry Vodka Delice, *mixed berry jam*

Trio of Sorbet & Chocolate Crumb

Sticky Toffee Pudding, *butter scotch sauce*





## Wedding Packages

### The Paris Package

- Wedding tasting for the Bride and Groom
- Signature V Cocktail and canapés on arrival
- Wedding breakfast – 4 courses, coffee and petit fours
- White chair covers with a coloured bow of your choice
- ½ bottle of champagne per person with the meal
- Pink champagne toast
- DJ
- Sparkling Dance Floor
- Street food buffet – three items or a grazing board
- V Studio for the Bride and Groom
- 8 bedrooms at a discounted rate

### Paris Menu

#### Starters

Spiced Mushroom & Tarragon Soup, *bread roll*  
 Oak Smoked Salmon, *lemon, shallots, capers, toasted croutes*  
 Parma Ham & Peppered Watermelon, *toasted focaccia, olive pesto*  
 Scorched Feta Goat's Cheese, *salad nicoise french beans, olives, balsamic dressing*

Smoked Mackerel Paté, *hot mustard mayonnaise, rustic toasts*  
**Mains**

Roast Breast of Chicken, *nicoise crushed potatoes, charred fennel, Mediterranean vegetables, olive jus*  
 Rare Carved Sirloin of Beef, *dauphinoise potato, savoy cabbage, bacon, port wine sauce*  
 Seared Fillet of Halibut *chopped lobster, saffron aioli, salad of local new potatoes*  
 Roast Chump of Lamb, *hot potato terrine, buttered pod vegetables, thyme jus*  
 Glazed Goats' Cheese, *caramelised red onion, balsamic tartin, buttered pod vegetables*

#### Desserts

Coconut Pannacotta, *tropical fruit compote*  
 Chocolate Grand Marnier Truffle Delice, *sugared berries*  
 Baked Tiramisu Cheesecake & Espresso Mascarpone  
 Black Forest Pavlova  
 Vanilla, Raspberry & White Chocolate Torte



## Wedding Packages

### The Penthouse Package – includes

- Wedding tasting for the Bride and Groom
- Champagne and canapé celebration
- Four course, coffee and petit fours
- Glass of premium wine with the meal
- Pink champagne toast
- Chair covers and a coloured bow of your choice
- Evening nibbles – sushi/ fluid
- Penthouse for the Bride and Groom's wedding night
- 4 bedrooms at a discounted rate

### The Twilight Package – includes

- Prosecco arrival
- Fluid buffet – three items
- V Studio for the Bride and Groom
- 6 bedrooms at a discounted rate

### Inclusions for all packages

- Black carpet VIP arrival
- Digital screen welcome
- Crisp white linen
- Printed seating plan
- Table numbers
- Cake stand and knife
- Private balcony
- Private bar (excluding the Penthouse)





## Evening Buffet Menus

### Fluid Buffet

#### Meat

Roast Beef & Yorkshire Pudding, *caramelised onion*

Chicken Skewer, *Indonesian peanut sauce*

Mini Burgers, *toasted sesame seed bun*

Lamb Kofta, *raita*

Mini Shepherd's Pie

Bacon Barmes

#### Fish & Seafood

Mini Fish Pie

Sesame Salmon Croquettes

Seafood / Chicken Paella

Mini Fish & Chip Cone

Sushi Selection (*£1.50 Supplement pp*)

#### Desserts

Chocolate & Hazelnut Brownie

Raspberry & Vanilla Pannacotta

Grand Marnier Trifle

Chocolate Cappuccino Mousse

Apple & Frangipane Tart



## Grazing Boards

*Create your very own grazing board for your guests. Select three dishes from each category*

### Meat

Selection of Premium Continental Meats  
Freshly Baked Rustic Sausage Roll  
Hand Made Pork Pies  
Chicken Parfait  
Pressed Ham Hock

### Cheese

Keens Traditional Mature Cheddar  
Harrogate Blue  
Somerset Brie  
Lancashire Smoked Cheddar  
Feta Cheese

### Chutneys

Selection of Homemade Chutneys

### Fruits

Glazed Figs  
Pomegranates  
Grapes  
Melon

### Crudités

Carrots  
Mixed Peppers  
Sugar Snap Peas  
Celery

### Accompaniments

Marinated Mixed Olives  
Cornichons  
Balsamic Pickled Onions  
Candied Walnuts

### Bread

Selection of Freshly Baked artisan Bread  
Thomas Fudge Cheese Biscuits

### Dips

Houmous  
Italian Dipping Oils  
Guacamole  
Cucumber & Mint Labneh  
Smoked Paprika Mayo



## Canapés

### Meat

Pressed Ham Hock, *pea mayonnaise*

Parma Ham, *charred water melon*

Tandoori Chicken Samosas, *mango yoghurt*

Ham, Cheese & Grain Mustard Croquettes

Smooth Chicken Liver Parfait, *tomato chutney*

Carpaccio of Beef Fillet, *horseradish cream*

Sesame Roasted Chicken, *satay sauce*

### Fish

Smoked Salmon, *cucumber, lemon*

Cod Brandade Croute, *olive oil, garlic*

Prawn, Lemon & Paprika Risotto Balls, *saffron aioli*

Asian Spiced Fisheake, *sweet chilli*

Smoked Haddock & Leek Tartlet

Battered Fish Goujon, *tartar sauce*

### Vegetarian

Avocado Guacamole, *toasted seeds*

Tomato, Caper & Shallot, *tartar bruschetta*

Goats Cheese Mousse, *black pepper, herbs*

Mediterranean Vegetable Tart, *basil pesto*

Caramelised Onion & Olive Pastry

Tomato & Red Pepper Gazpachio, *shot basil oil*

Maki Sushi Available on Request - *as per above price*





## Street Food Buffet or Fluid Option

Dirty Cheeseburger, *pancetta, caramelised onions, spicy mayo*

Pulled Pork Carnitas Taco, *soft corn taco, avocado guacamole, chillies, smoked paprika mayo, fresh coriander*

Asian Duck Spring Roll, *Asian slaw, spiced plum*

Breaded Chicken Katsu, *four onion rice, pickles*

Vincent Fried Chicken, *crisp buttermilk chicken, southern spiced crumb, fries, chilli sweetcorn salsa*

Grilled Lamb Koftas Gyros, *spicy fries, tzatziki*

Hirata Sticky Pork Bun, *Asian slaw, pickled ginger, hirata steamed bun, sesame roasted chicken asian slaw, satay sauce*

Fish & Chip Cones, *battered fish goujons, fries, tartar sauce*

Indian Spiced Vegetable Samosas & Onion Bhajis, *pilaf rice, mango chutney, onion seeds, coriander yoghurt*

Mini Crumbled Goat's Cheese & Red Onion Pizzas, *sun blushed tomatoes, ripped basil & a scatter of rocket*

Chunky Halloumi 'Chips', *cucumber, mint labneh, pomegranate tabbouleh, lemon, chilli, herbs, spring onion*





*Weddings*  
at  
**V**  
THE VINCENT

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