



WEDDINGS
— AT —
NUTTERS



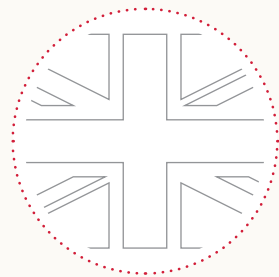
A UNIQUE AND SPECIAL WEDDING VENUE



WELCOME TO WOLSTENHOLME HALL,
THE HOME OF NUTTERS RESTAURANT
AND CELEBRITY CHEF ANDREW NUTTER.

We may be biased, but Nutters Restaurant really is the ideal wedding venue; from our gothic style hall built in 1850 by George Goodwin and its enchanting features to our beautifully maintained six and a half acres of woodlands and gardens with views across Ashworth Valley and Manchester beyond.

Then of course there's our award winning chef and food! Andrew Nutter and his team of skilled chefs from around the country use only the best of local and regional products (even as close as our own gardens) to create dishes that not only taste amazing and are presented beautifully, but will have your guests talking and interacting ensuring a lasting memory of your special day.



ABOUT ANDREW



ANDREW NUTTER IS ONE OF THE MOST
EXCITING AND INNOVATIVE OF THE
NEW BREED OF CELEBRITY CHEFS TO HIT
THE CULINARY CIRCUIT.

At 16 he trained at London's Savoy Hotel, followed by stints at Michelin starred restaurants across France. By the age of 21, and backed by his parents Jean and Rodney, he opened his own restaurant French Connection (Later Nutters) one mile up the road from our current site where we proudly sit today.

Andrew went on to win North West Chef of The Year, UK Restaurant of The Year, Lancashire Life Restaurant of The Year and various other outstanding achievement awards.

His media career spans his own series Utter Nutter, Remote Control Cooking and The Flying Chef through to shows on ITV and BBC including Ready Steady Cook, This Morning, GMTV, just don't ask him about The Weakest Link!

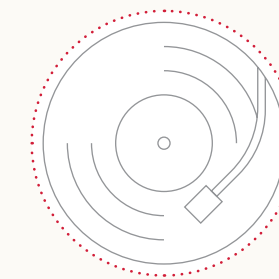
Remaining at the forefront of modern British cuisine, he works alongside major supermarkets endorsing and promoting local produce. Also abroad, linked mainly to South Africa where he regularly demonstrates, but also to America, Australia and Dubai. His first book Utter Nutter sold out globally with Nuts About Food, his second book following in its footsteps.



PHOTO CREDIT WWW.LIZBAKERPHOTOS.CO.UK

"To have your wedding at Nutters Restaurant must be a perfect way to bring all your dreams together. Andrew and his team at Nutters will work tirelessly to the highest of standards to create a lasting memory for you and your guests. Andrew's personality will ensure that this would be an all round wedding day adventure to remember!"

BRIAN TURNER CBE



DANCE FLOOR COUTURE



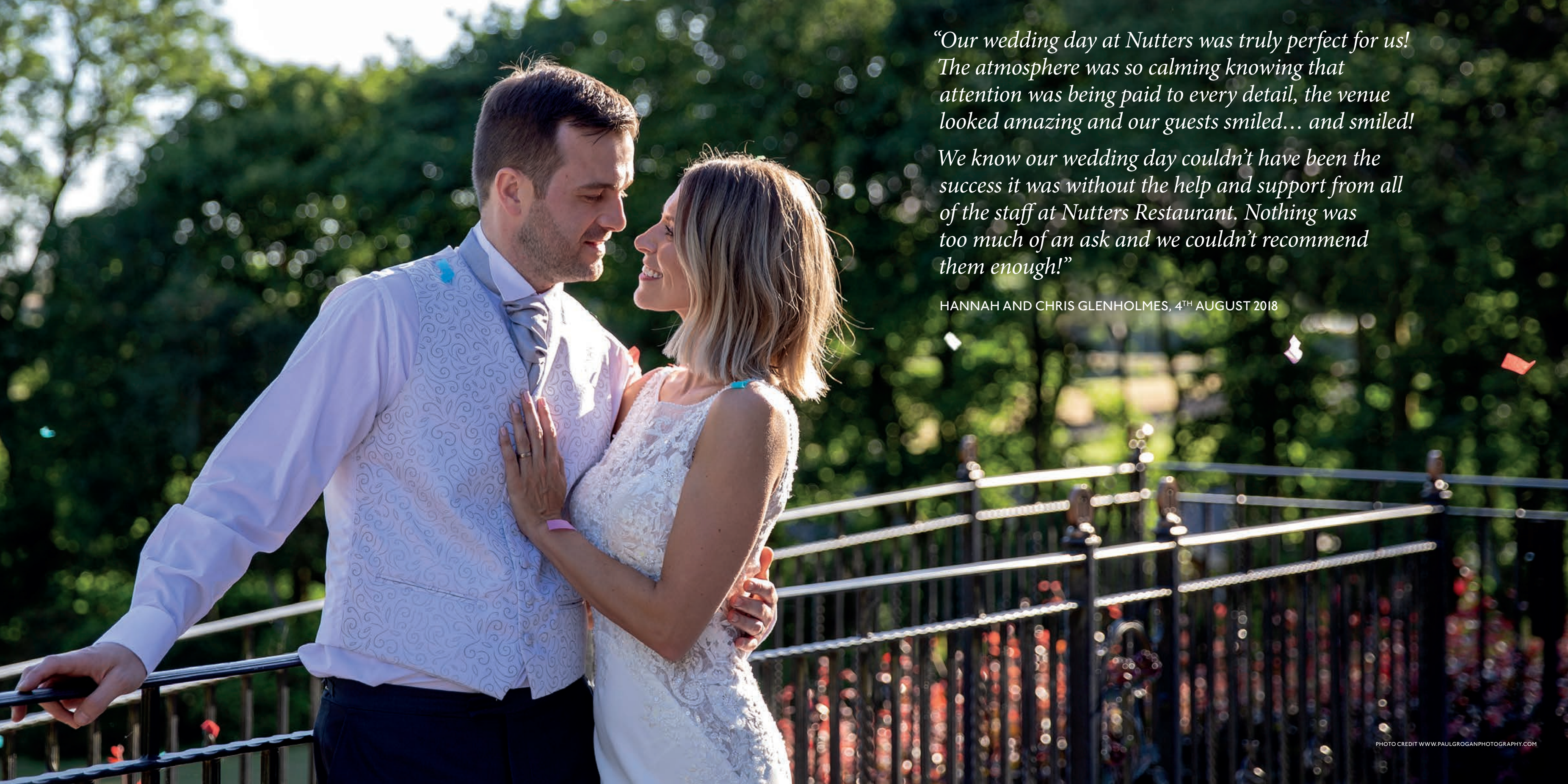
HOST. ARTISTS. DJS.

Here at Nutters Restaurant we are absolutely delighted to work alongside DFC Lancashire. Their sheer amazing passion to create fabulous wedding days perfectly fit with our beautiful surroundings and Andrew.

DFC black tie hosts act as a modern day toastmaster, curating magical moments filled with laughter, smiles, pride and tears of joy that you and your guests can treasure forever.

Greeting guests, working the room, building rapport and creating structured, fun and polished wedding breakfasts is their forte. Let DFC take control of your music, conduct the grand entrance into your meal, calm the nerves and introduce the all important speeches and then DJ for you throughout the night.

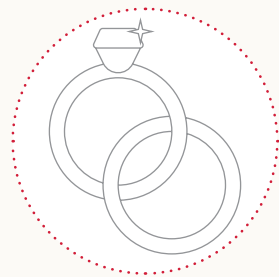
FOR ALL ENQUIRIES OR MORE INFORMATION, PLEASE CONTACT
INFO@DFCLANCASHIRE.CO.UK | WWW.DFCLANCASHIRE.CO.UK | 01772 733337
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“Our wedding day at Nutters was truly perfect for us! The atmosphere was so calming knowing that attention was being paid to every detail, the venue looked amazing and our guests smiled... and smiled!

We know our wedding day couldn't have been the success it was without the help and support from all of the staff at Nutters Restaurant. Nothing was too much of an ask and we couldn't recommend them enough!”

HANNAH AND CHRIS GLENHOLMES, 4TH AUGUST 2018



ABOUT YOUR WEDDING CEREMONY



AT NUTTERS RESTAURANT WE ARE DELIGHTED TO OFFER TWO ROOMS THAT YOU CAN CHOOSE FROM TO HOLD YOUR CIVIL CEREMONY.

Whether you desire a small selection of family and friends, or something a little grander, you can be sure we have the perfect room and setting to make your wedding dreams come true.

We can offer you Ashworth View, suited to a maximum of 60 guests, or our Joseph Perrier Suite, perfect for maximum 100 guests.

Please note, we are unable to take bookings for weddings that take place during December.

FOR MORE INFORMATION OR TO BOOK YOUR CIVIL CEREMONY,
PLEASE CONTACT ROCHDALE REGISTRY OFFICE ON 01706 924784



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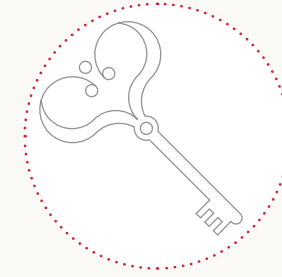
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EXCLUSIVITY AT NUTTERS



YOUR WEDDING DAY IS THE MOST IMPORTANT DAY OF YOUR LIFE. MEMORIES ARE MADE FOR YOU AND YOUR PARTNER, FRIENDS AND FAMILY THAT LAST A LIFETIME.

Nutters Restaurant now offer exclusivity 'Keys to The Hall'. Hire the entire venue and accompanying six and half acres of maintained woodland and gardens; meaning the only people that witness your special day are the people that matter to you the most.

Please note that exclusivity is subject to availability.

12.00noon until 6pm £1,500.00

12.00noon until Midnight £3,500.00



YOUR WEDDING BREAKFAST



NOT JUST A MEAL, BUT AN ADVENTURE.

Dine in our beautiful Joseph Perrier Suite or for a smaller, more intimate feel, why not choose our Ashworth View.

Andrew and his team have built a variety of dishes and menus that not only vary from classic to modern, but use only the very best of delicious local and regional produce.

For something a little more personal, why not sit down with Andrew and create your very own bespoke menu.

Remember, this day is about you!

On the day of your wedding, Andrew or his head chef will personally introduce the start of your wedding breakfast by passionately explaining the menu to you and your guests.

Our two rooms can seat the following amount of guests for your wedding breakfast:

Ashworth View: 10–28 guests

Joseph Perrier Suite: 20–96 guests





CANAPÉS
£9.00 – £12.00 PER PLATE OF TEN CANAPÉS

A Selection of Nutters Signature Canapés covering a range of fresh meat and vegetarian options such as Crispy Pork and Black Bean Fritters, Mini Fish and Chips, Welsh Rarebit Bites, Wild Mushroom Arancini or Black Pudding Sausage Roll can be arranged. If you have any particular requests, please ask us.



BRONZE PACKAGE – £50pp

STARTERS

1. *Roast Vine Tomato and Sweet Potato Soup with Garden Herb Pesto*
2. *Nutters Chicken Liver Parfait with Herb Butter and Garlic Croûtes*
3. *Pan Seared Seabass with Lemon and Fermented Black Garlic, Asian Slaw and a Sauce Schnapps Dressing*
- V. *Ploughman's Lunch Fritter with Lancashire Cheese, Pickled Shallots and Rocket Leaves*

MAINS

1. *Slow Braised Limousin Beef Feather Blade with a Horseradish Puree, Creamy Mash Potato and a Red Wine Sauce*
2. *Golden Roasted Chicken Supreme served with Parmentier Potatoes, Forestiere of Pancetta and Chestnut Mushrooms*
3. *Pan Seared Fillet of Salmon with an Oak Smoked Haddock Fish Cake, Wilted Greens and Creamy White Wine Sauce*
- V. *Mediterranean Vegetable and Savory Granola Crumble Tart served with a Avocado Guacamole and a Port Wine Gel*

DESSERTS

1. *Sticky Toffee Pudding with Hot Fudge Sauce*
2. *Pure Vanilla Bean Crème Bruleè with a Fantasy of Fruits*
3. *Sea Salted Caramel Cheesecake with a Custard Cream Crumb*
4. *Bread and Butter Pudding with Whiskey Custard*



SILVER PACKAGE – £60pp

STARTERS

1. *Dingley Dell Pork Belly Confit with Golden Delicious Puree and Cider Vinaigrette*
2. *Golden Roast Chicken Confit with Frisée Salad, Crispy Croutons and Frazzled Bacon*
3. *Pan Seared Brill with Wild Garden Herb Pesto, Roma Tomato, Shallot and Basil Salad*
- V. *Mille-Feuille of Seasonal Vegetables with a Salt and Vinegar Sauce*

MAINS

1. *Oven Roast Fillet of Cod served with a Basil Mash Potato, Tender Stem Broccoli and a Caper Mayonnaise*
2. *Slow Braised Harefield Premier Lamb Shoulder with a Chickpea Puree and an Apricot Gel*
3. *Fillet of Limousin Beef served with a Lancashire Cheese Gratin, Pickled Baby Vegetables and a Port Wine Reduction*
- V. *Rosary Goats Cheese and Caramelised Onion Jam Pithivier served with Ashcroft Red Beets and a Blackberry Puree*

DESSERTS

1. *Dark and White Chocolate Delice with Honeycomb Splinters*
2. *Blackberry and Bramley Apple Crumble with Cointreau Custard*
3. *Warm Chocolate Brownie with Baileys Ice Cream and Fudge Nuggets*
4. *New York Style Cheesecake with Mini Eccles Cake and Butterscotch Sauce*



GOLD PACKAGE – £70pp

STARTERS

1. *Pan Seared Turbot with Vegetable Spaghetti and a Champagne Cream*
2. *Bury Black Pudding Wontons with Frisée, Black Pudding Tempura and Frazzled Bacon*
3. *Caramelised Duck Breast Salad with Ginger, Spring Onions and Five Spice Tempura*
- V. *Classic Onion Tarte Tatin with Griddled Courgettes and a Sauce Vierge Dressing*

MAINS

1. *Pan Seared Fillet of Seabass served with a Celeriac Puree, Pomme Cocotte Potatoes, Wilted Spinach and a Red Wine Reduction*
2. *Fillet of Limousin Beef Wellington with a Rosemary Potato Fondant, Fricassee of Wild Mushrooms, and a Red Wine and Tarragon Reduction*
3. *Pan Seared Loin of Lamb with Mini Shepherds Pie, Roast Root Vegetables and a Port Wine Reduction*
- V. *Twice Baked Lancashire Cheese Soufflé with Roast Cauliflower, Toasted Almonds and a Caper Mayonnaise*

DESSERTS

Symphony of Miniature Desserts – A selection of our desserts in miniature form uniquely created from your favourite sweet treats



ADD ONS:

PRE GOURMET SOUP £3.50pp

1. *Roast Vine Tomato and Sweet Potato*
2. *Lightly Spiced Butternut Squash with Coriander Flakes*
3. *Chestnut Mushroom with Truffled Chives*
4. *Roast White Onion and Celeriac*

CHEESE BOARD £7.50pp

COFFEE AND PETIT FOURS £3.50pp



A TOAST TO THE BRIDE AND GROOM

Choose from the following drinks packages to compliment your wedding breakfast. Or, if you prefer, ask our team who will be more than happy to create a more bespoke offering.

FRIZZANTE – £23pp

Glass of Frizzante Prosecco on arrival
Half bottle of house wine
Glass of Frizzante Prosecco for Toast

CLOUDY BAY – £28.50pp

Glass of Cloudy Bay Sparkling Pelorus on arrival
Half bottle of Cloudy Bay Chardonnay
Glass of Cloudy Bay Sparkling Pelorus for Toast

JOSEPHINE – £33pp

Glass of Joseph Perrier Champagne on arrival
Half bottle of house wine
Glass of Joseph Perrier Champagne for Toast

LAURENT PERRIER – £35pp

Glass of Laurent Perrier Champagne on arrival
Half bottle of house wine
Glass of Laurent Perrier Champagne for Toast

BOLLINGER – £38pp

Glass of Bollinger Champagne on arrival
Half bottle of house wine
Glass of Bollinger Champagne for Toast

MOCKTAIL – £15pp

Glass of Mocktail on arrival
2 Glasses of Mocktail per person during Wedding Breakfast
Sparkling Elderflower for Toast

ADD ONS

Glass of Frizzante Prosecco £6.00
Glass of Joseph Perrier Champagne £8.50
Glass of house wine £5.00
330cl bottle of Peroni/Budwesier £4.00
Still/Sparkling Water £4.20



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“From our very first meeting, to our last dance, Nutters made our whole wedding experience perfect for us, a day we will never forget. The staff, the setting, the food, the drinks made our wedding everything we dreamt it could be.”

ABI AND JIM ROACHE, 8TH JULY 2017



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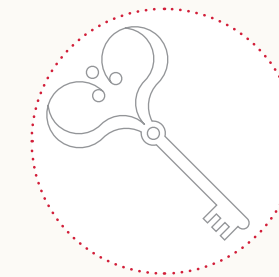
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YOUR WEDDING RECEPTION



IT'S TIME TO LET THE DANCING BEGIN.

From a playlist to a DJ, to a live and rocking full set band, we are sure our Joseph Perrier Suite, which holds up to 130 guests, will meet your every need.

Private bar, patio and large dancefloor come as standard, ensuring a real party atmosphere to see out your wedding day.

Then of course there's the evening food!

THE BUTCHER £8.50pp

*Specialist Cured Bacon or 'Bobbys Bangers'
Sausage Sandwiches*

FEELING HEARTY £12.00pp

*Nutters Cottage Pie
Traditional Lancashire Hot Pot with Pickled Cabbage
Beef Bourguignon*

SUCKLING PIG, STUFFING AND CHIPS £12.50pp

THREE CHEESE TOASTIES £10.50pp

*Kick Ass Cheddar, Rothbury Red,
Kirkham's Lancashire*

“I can’t find the words to describe how wonderful our wedding day was, Nutters Restaurant was absolutely the best choice of wedding venue.

The team were fantastic right from the planning stages through to the actual day. Our guests were blown away by the amazing food and the beautiful setting.

The grounds of the restaurant and the views helped to create stunning pictures. There was plenty of space for dancing and for guests to be inside or outside on the terrace, yet at the same time the venue is cosy and intimate. We loved Nutters Restaurant for the fantastic food before the wedding but choosing it as our wedding venue has made it extra special.

We can’t thank Andrew and the team enough.”

VICKY AND JAMIE FAIRCLOUGH, 23RD JUNE 2018





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TO US AS IT IS TO YOU**

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Call now to book

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NUTTERS RESTAURANT

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