

WEDDINGS
AT
THE BIRD



The Bird at Birtle



After the successful growth of the family's first restaurant – the multi award-winning, Nutters Restaurant – they were keen to use their knowledge and experience to develop a gastro pub that the whole family could enjoy.

ABOUT OUR VENUE

Established in 2016 and located on the outskirts of Lancashire's countryside, The Bird at Birtle promises to deliver sumptuous, flavoursome dishes, heart-warming drinks in a welcoming and relaxed atmosphere.



Family
Owned.
Family
Ran.
since 2016

VENUE SPACE

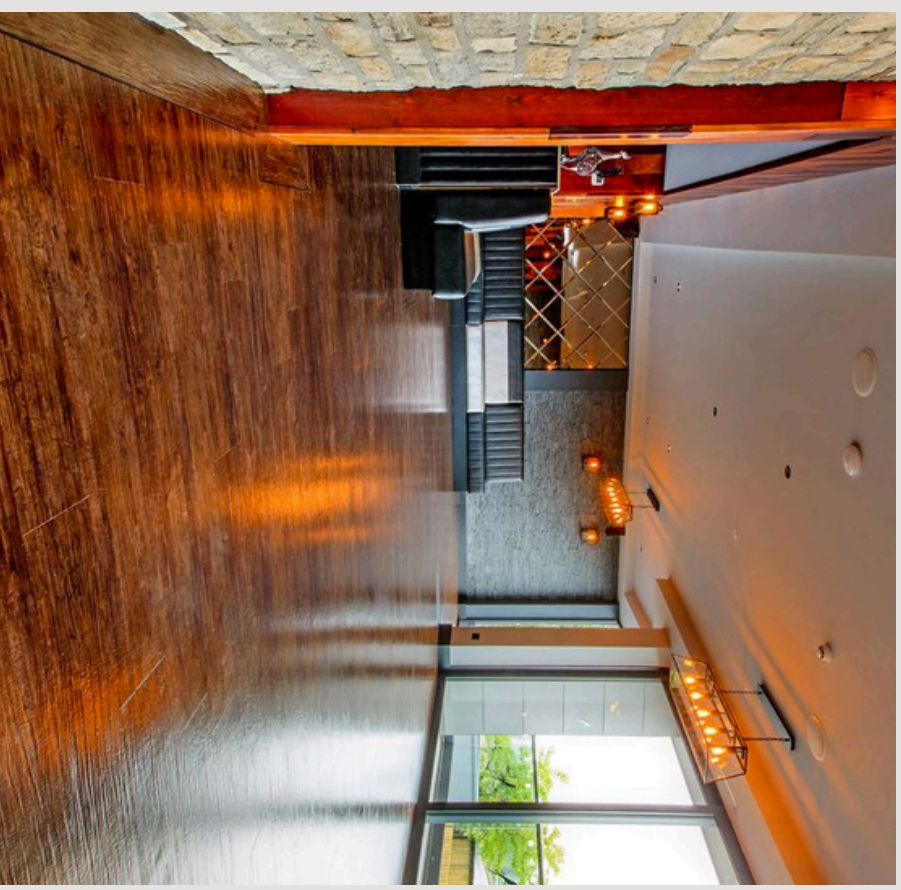
The Bird at Birtle is set across two well presented floors.

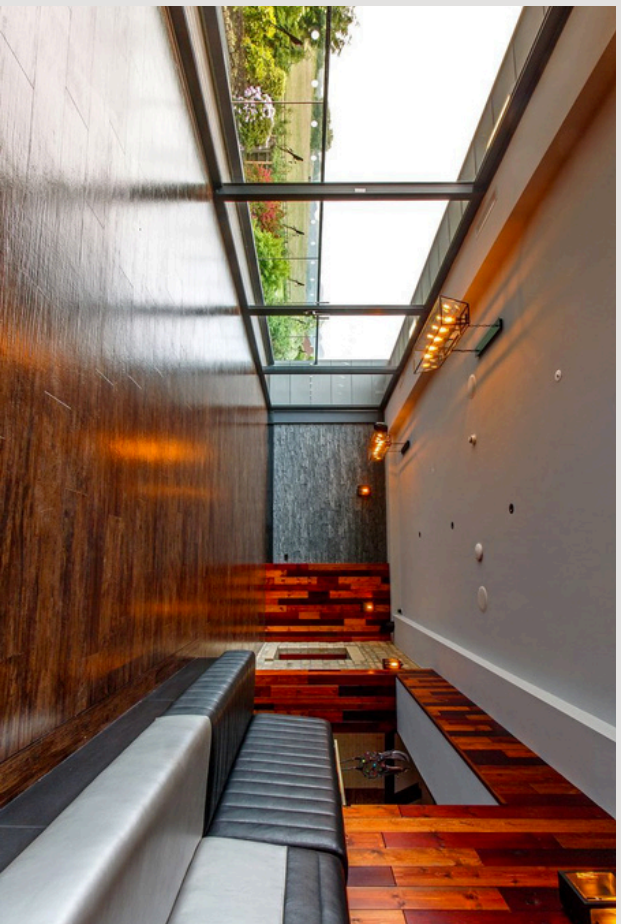
Our ground floor can comfortably hold around 60 guests standing with space to mingle. With a sitting capacity of 30.

Best suited for smaller parties wishing to dine or an evening of canapés and drinks for larger parties.

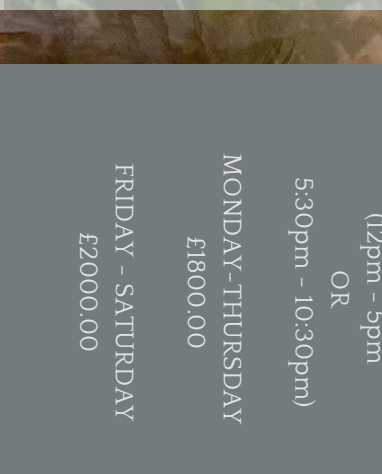
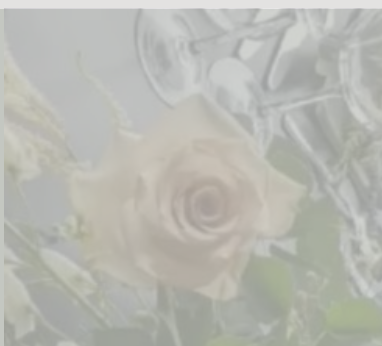
As you move upstairs you'll walk up a double flight staircase, with a platform half way - ideal for photos before your announcement into our dining room.

Our large upstairs space can be used as a formal dining area or function room for large parties wanting a more relaxed celebration for their special day. With scenic views and large balcony, ideal for photos.

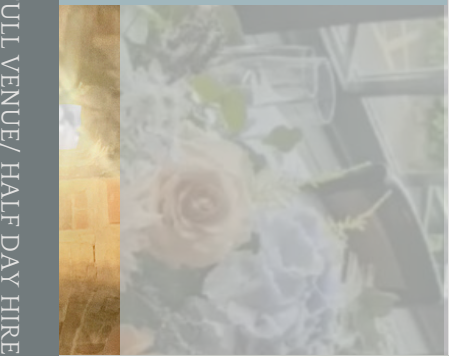




VENUE HIRE COST



HALF VENUE/ HALF DAY HIRE.
(12pm - 5pm)
OR
5:30pm - 10:30pm)
MONDAY-THURSDAY
Downstairs - £300.00
Upstairs - £1500.00
FRIDAY - SATURDAY
(Lunch only no evenings)
Downstairs - £500.00
Upstairs - £2000.00



FULL VENUE/ FULL DAY HIRE.
(12pm - 10:30pm)
MONDAY-THURSDAY
£3000.00
FRIDAY - SATURDAY
£6000.00
SUNDAY
£7000.00

FULL VENUE/ HALF DAY HIRE.
(12pm - 5pm)
OR
5:30pm - 10:30pm)
MONDAY-THURSDAY
£1800.00
FRIDAY - SATURDAY
£2000.00



To follow is our food options for your big day

Our canapés are priced individually, you can order as many options as you see fit - perfect for before your meal or to keep you going all night long.

For your Wedding Breakfast. We have Three packages for you too choose from which have been listed on the following pages.



WEDDING BREAKFAST

£3.00

Cream Cheese & Chive Crostini

£2.50

Tomato & Basil Crostini

£2.50

Brie & Caramelised Onion Crostini

£3.00

Cornish Crab & Avocado On Melba Toast

£3.00

Black Pepper Seared Tuna, Pickled

Cucumber

£3.00

Sticky Pulled Pork & Filo Parcel

£2.50

Tempura King Prawn,

Lemon Pepper Mayo

£3.00

halloumi & basil pesto,

on toasted focaccia

£2.50

homemade sausage roll

£2.50

crispy black pudding bon-bon
with english mustard mayo

£2.50

teriyaki sirloin medalion crostini

with asian slaw

£4.00

SMALL CANNAPÉS





LARGER CANNAPÉS

Mini Fish & Chips With Pea Puree	£4.00
Mini Burgers On Brioche Buns	£5.00
Lamb Kofta With Raita On Mini Naan Bread	£4.50
Buttermilk Chicken With Chipotle Mayo	£4.00
Crispy Chickpea Falaffel With Raita	£4.00
Mini Prawn Cocktail On Gem Lettuce	£4.50





WEDDING
BREAKFAST
PACKAGES





Starters

Roast Tomato and Basil Soup Served with Tomato and Fennel Seed Bloomer.

or

Chicken Live Parfait, Artisan Croutets, Rosehip & Rhubarb Jelly.

or

Spicy Chickpea Falafel, With A pomegranite & Sweet Chili Salad.

Mains

Oven Roasted Breast Of Chicken Wrapped In Smoked Bacon, Fondant Potato, Green Beans & Peppercorn Sauce.

or

Herb Crusted Salmon, Sauteed New Potatoes, Tenderstem Broccoli, Chive Beurre Blanc.

or

Chargrilled Mediterranean Vegetable Lasagne, Toasted Garlic Bloomer, Rocket Side Salad.

Desserts

Sticky Toffee Pudding, Toffee sauce, Vanilla ice Cream.

or

Raspberry Eton Mess.

or

Strawberries & Cream Cheesecake, Vanilla Ice Cream.

STANDARD PACKAGE
£39.00 / Guest





Starters

Leek and Potato Soup Served with Lancashire Cheese Pastry Straws.

or

Creamy Garlic Mushrooms On Chargrilled Sourdough With A Rocket Salad & Herb Oil.

or

Classic Prawn & Marie Rose Cocktail With A Buttered Bloomer.

Mains

fillet of beef, seasonal greens, fondant potato with Madeira jus (Can Be With Or Without Bacon).

or

Salmon En'Croute, Sauteed New Potatoes, Tenderstem, With Hollandaise Sauce.

or

Goats Cheese & Red Onion Filo Tart, Asparagus, Parmentier Potatoes, Vine Tomato Sauce.

Desserts

Seasonal Pannacotta.

or

Manchester Tart Filled With Creme Patissiere, Raspberry Jam.

or

Maple & Nutmeg Creme Brûlée, Shortbread Biscuit.

**PREMIUM
PACKAGE**

£48.00 / Guest

Starters

Asparagus Soup Topped with Lemon Oil and Parmesan
Black Pepper Bloomer.

or

Gratin Of Queenie Scallops In A White Wine Cream
Sauce Topped With Parmesan & Lemon Crumb.

or

Bury Black Pudding, Potato & Herb Rosti, Whole Grain
Mustard Cream With A Poached Egg.

Main

Fillet Of Beef Wellington, Dauphinoise Potatoes,
Caramelised Shallots, Green Beans With A Red Wine Jus
(can be served pink or well done).

or

Pan Roasted Fillet Of Seabass, King Prawns, Creamy
Mash, Pak Choi & A Lemon & Chilli Butter.

or

Wild Mushroom and Nut Wellington, Caramelised
Shallots, Honey Roasted Parsnips,
With A Beurre Blanc Sauce.

Desserts

Milk Chocolate Fondant, Traditional Chantilly Cream,
Fresh Strawberries.

or

Classic French Tart Tatin, Caramel Sauce, Vanilla Ice
Cream.

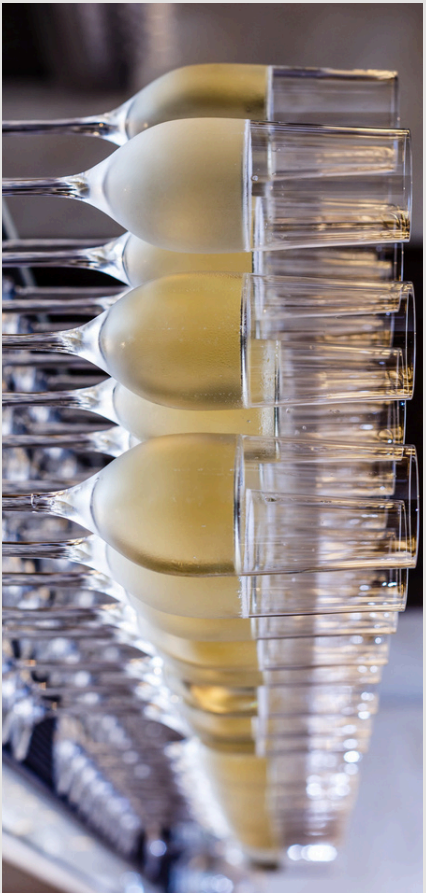
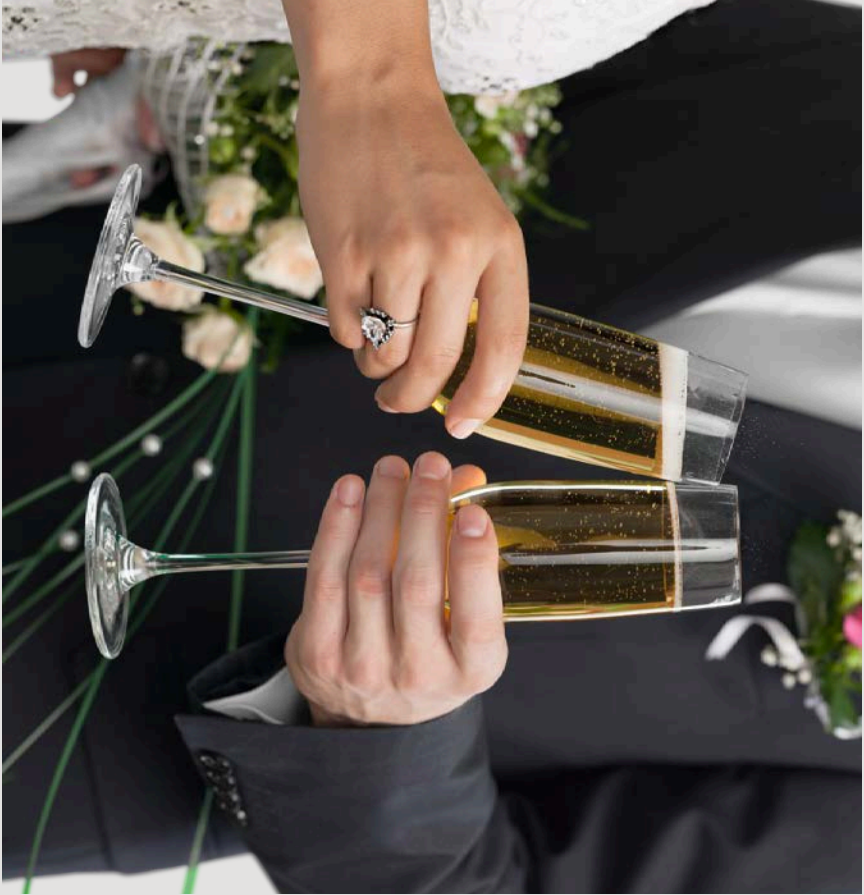
or

British Regional Cheeses, Artisan Crackers.



ELITE
PACKAGE
£55.00 /Guest

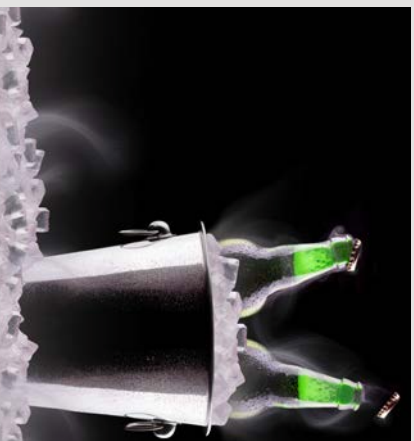




WEDDING DRINKS



STANDARD PACKAGE



Choose from one of the following Options.

Reception

(One drink per guest).

Prosecco - 125ml

Bottled Lager

Fresh Orange Juice

Wedding Breakfast

(3 bottles per table of 10).

White Wine - Jean Dider

Red Wine - Jean Dider

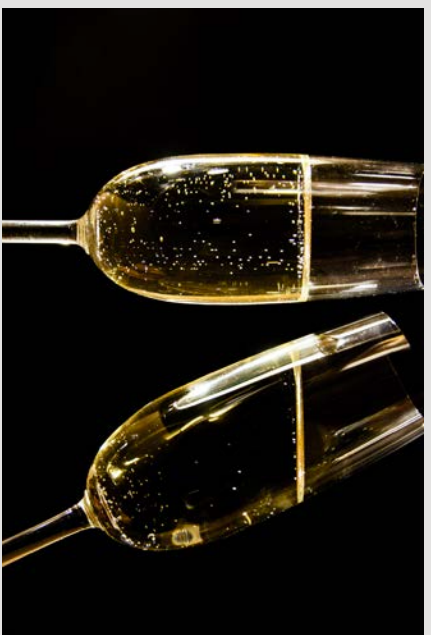
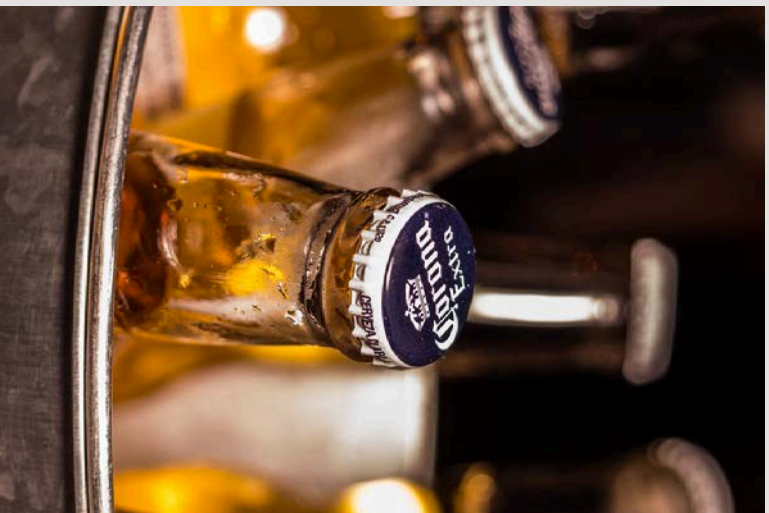
Rose - Pinot Blush

Toast

(1 bottle per table).

Prosecco.

£20.00 / Guest.



Choose from one of the following Options.

Reception

(One drink per guest).

Prosecco - 125ml

Bottled Lager

Mocktail

Wedding Breakfast

(3 bottles per table of 10).

White Wine - Kuki / Pinot Grigio

Red Wine - Malbec / Shiraz

Rose - Cote De Provence

Toast

(1 bottle per table).

Gardet Champagne

£27.00 / Guest.

**PREMIUM
PACKAGE**





Choose from one of the following Options.

Reception

(One drink per guest).

Champagne - 125ml

Bottled Lager

Mocktail

Wedding Breakfast

(3 bottles per table of 10).

White Wine - Sancerre / Gavi

Red Wine - Ripasso / Circumstance

Rose - Cote De Provence

Toast

(1 bottle per table).

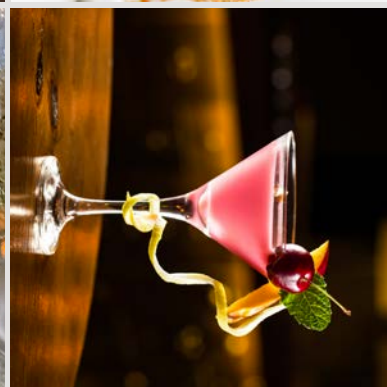
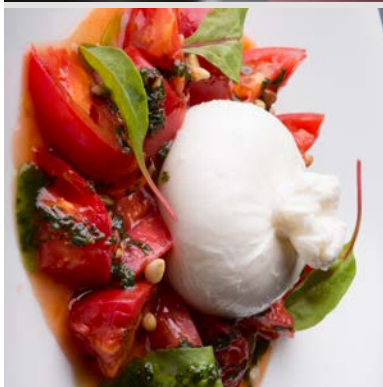
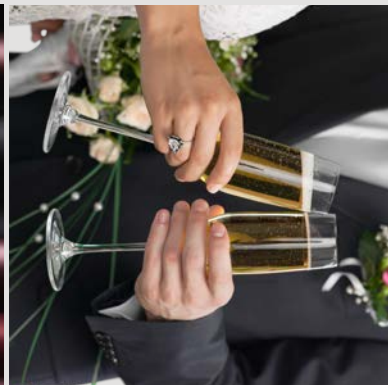
Gardet Champagne

(upgrade available)

£34.00 / Guest.

ELITE PACKAGE





CONGRATULATIONS ON
BEGINNING YOUR FUTURE
TOGETHER!
WE HOPE
THE BIRD AT BIRTLE
WILL BE
ABLE TO PLAY A PART IN YOUR
~~SPECIAL~~ DAY.



The Bird at Birtle