



Weddings at Rosehill House Hotel.

As a small team we offer a very personal service. From this moment we want you to feel welcome and that we are with you all the way to listen, help and guide you towards creating your perfect wedding day.

Rosehill House is favoured by couples looking for exclusive use of the hotel on their wedding day with a focus on quality service, food, and wine. The hotel has a license for civil ceremonies up to 46 guests and can accommodate up to 100 for the evening reception.

We do not have a standard format as we want to help you create your dream wedding, perfectly tailored to your ideas and preferences. The style of menu, seating, decorations, flowers, wine, and entertainment is your choice.

Afterwards our beautiful suites or four poster bedrooms are an ideal place to escape to for your wedding night, while your guests have a choice of accommodation in our 30 bedrooms.

We look forward to planning your dream wedding with you and helping you discover what makes Rosehill House truly unique.

Emma

Capacity for Ceremonies

Rosehill House has three beautiful rooms that are licensed for civil ceremonies, partnerships, same sex marriages and weddings for all faiths are welcome. We can use Dugdale's or our Victorian conservatory for these occasions. Dugdale's sets the scene with its historic elegance, original hand painted gold leaf ceiling and ornate panelling and marble fireplace. Alternatively choose our Victorian conservatory, with a contrasting feel, sophisticated and modern with contemporary furnishings, this room makes a statement for your special day. For more intimate weddings our smaller but no less grand purple room is also available.

Civil Ceremony	Civil Capacity
The Purple Room	18
Dugdale's	46
Conservatory	46

What's Included

46-day guests and 100 evening guests £5900

36-day guests and 80 evening guests £4900

26-day guests and 70 evening guests £3900

Civil Ceremony for 46 people in Dugdale's

(You will need to book the registrar directly with Lancashire County Council, the earliest time you can get married at the hotel is 12:30pm)

Drinks options After the ceremony

Three course wedding breakfast of your choice: menus included

Wine with your meal, one glass per person Red, White, and Rose

Prosecco for your toast

Evening party food for all your guests: various menus available

Silk floral arch on entrance

Candle lit blossom tree in reception

Floral hoops in the conservatory

Easel For your table Plan

Hexagon cake stand, table & knife

Table linen and Crockery and Glass ware

Exclusive room hire throughout the full day

Overnight stay in one of our rooms with Full English breakfast.

Personal wedding coordinator

Extra day guests £100 supplement (maximum capacity 50)

Extra evening guests £20 supplement (maximum capacity 120)

Drinks Options

Reception Drinks

Please choose one or two options for your guests

(After the ceremony or on arrival)

Any Bottled Beer or Cider

Pimm's

Aperol Spritz

Mulled Wine

Peach Bellini

Kir Royale

Ginsecco (prosecco and gin liqueur)

Any Flavoured Gin or Gin Liqueur with a Fever Tree Tonic

Non-alcoholic drinks (please ask for options)

Wedding Breakfast

We believe marvellous food and wine are central to the wedding, understanding that your meal will be one of the most important elements of your wedding. We are committed to using local suppliers and produce that will impress you and your guests.

CANAPES

(Optional additional cost)

HOT

House black pudding | mustard

Smoked Lancashire croquette | house ketchup

White crab fritter | chili | lime | coriander

Mini Yorkshire pudding | rare beef | whipped horseradish

COLD

Smoked mackerel | dill scone

Gazpacho | plum tomato | puff cracker

Duck confit | plum | pistachio

Wild mushroom éclair | truffle | parsley

(Supplement to the main pricing)

3 per person £9.75

4 per person £12.50

5 per person £14.95

Wedding Breakfast Options

please choose one menu option for your guests

STARTERS

FISH

SALMON

Gin & lime cured salmon | cucumber | celeriac slaw | wasabi mayonnaise | sourdough

HADDOCK

Smoked haddock fishcake | leek | caper | parsley sauce

PRAWN

Classic cocktail garnish | house baked soda bread | whipped butter

MEAT

DUCK

Crispy leg salad | watermelon | orange | coriander | spiced cashew | soy dressing

CHICKEN

Whipped liver parfait | grilled brioche | spiced apple jam

LAMB

Pressed kofta terrine | cumin yoghurt | crispy onions | mint

SOUP

Chestnut mushroom | tarragon | truffle

Sweet potato | cumin | chive crème fraiche

Vine tomato | garlic | malt syrup

Roasted cauliflower | Garstang blue | pickled celery

Sweet pea | ham hock | garden mint

Chilled gazpacho | plum tomato | basil | red pepper

VEGETERIAN

WILD MUSHROOM

Wild mushroom pate | brioche | sweet onion | parsley

GOATS CHEESE

Honey whipped | glazed beets | watercress | parmesan cracker

ARANCINI

Ricotta | basil | sweet plum tom

MAIN COURSE

MEAT

PORK

Cured belly | burnt apple | sweet potato | hispi cabbage | thyme sauce | crackling

CHICKEN

Roast breast | braised leek | pancetta | confit potato | squash | watercress sauce

BEEF

Rolled rib | parsnip | roasted onion | dripping potato | beef sauce

LAMB

Glazed rump | hotpot potato | savoy | pancetta | pea | mint | lamb sauce

(£4.95 Supplement)

FISH

COD

Parsley crusted loin | chorizo ragu | white bean | roasted broccoli | squash

BASS

Grilled bass | bubble & squeak | herb greens | vine tomato sauce | basil

SALMON

Roast fillet | herb crushed potatoes | wilted greens | dill butter sauce

VEGETERIAN

CAULIFLOWER (vegan)

Tikka roasted steak | spinach | masala sauce | pakora | coriander

CELERIAC (vegan)

Salt baked | wild mushroom | kale | roasted beets | herb crust

RISOTTO

Seasonal option | garnish

GNOCHHI

Pan roasted | vine tomato | ricotta | basil

DESSERTS

STICKY TOFFEE

pudding | butterscotch sauce | honeycomb ice cream

LEMON

Meringue pie | lemon curd | raspberry

PANNA COTTA

Blueberry | honeycomb | lemon balm

BREAD & BUTTER

Pudding | vanilla custard | poached apricots

TART

Treacle tart | apple | clotted cream

PROFITERLOES

Orange cream | macerated strawberries | chocolate sauce

THE LITTLE ONES...

STARTERS

Tomato soup | croutons

Garlic flatbread | mozzarella

Melon | berries | syrup

MAINS

Butchers' sausage | mash | gravy | greens

Breaded haddock | mushy peas | chips | lemon dip

Chicken 'kfc' | beans | fries | sweetcorn

Half portion of adults choice

SWEETS

Ice cream sundae | brownie

Fresh fruit chunks | chocolate sauce

Ice cream selection | fruit sauce

Your Evening Party

Formalities complete, speeches made, you can now both relax confident that your family and friends have enjoyed the reception and food. It is time to let your hair down and enjoy your evening and dance the night away.

Please choose one menu option

SOMETHING FOR THE EVENING...

HOUSE HOG ROAST

Slow roasted Pork | floured baps | house stuffing | Crackling | apple sauce | house slaw |

BEEF CHILLI

Braised brisket | guacamole | sour cream | mozzarella | rice

(Vegetarian chilli available)

LASAGNA

Beef ragu | Lancashire cheese sauce | tomato | garlic bread | green salad

(Vegetarian lasagne available)

BUTCHERS BAPS

Dry cured bacon | pork sausages | floured baps | fries

THE BURGER BAR

'kfc' chicken | gem lettuce | relish | toasted brioche bun | fries

Beef | relish | bacon jam | cheese | fries

Vegan burger | beetroot hummus | pickle | gem | fries

Suppliers for your day - with many years of experience we can help suggest specialists who will help with every aspect of your day.

Recommendations include:

- Cakes
- Venue dressing
- Evening entertainment
- Florist
- Airport transfers
- Hair and make-up
- Wedding stationary
- Photographers
- String Quartet
- Wedding Cars
- Honeymoons & Travel