



THE
HAWTHORNS

WEDDINGS
2022/23

www.thehawthornvenue.co.uk



ABOUT US

The Hawthorns is situated on the beautiful Douglas Valley Golf course, located in the quiet village of Blackrod, west of the West Pennine Moors. From our stunning garden and terraces, we are very lucky to have some of the best views over looking Winter Hill, a beautiful and well known landmark in Lancashire.

Our stunning venue is ideal for weddings and events due to having the perfect layout.

The Hawthorns has two suites to offer to all our guests, The ‘Hedgerow Suite’ is ideal for welcoming guests with drinks, canapés and a space to relax. Our second suite, The “Blossom Suite” comfortably seats 130 day guests and up to 180 in the evening. The Blossom suite is very elegant and beautifully decorated, perfect to match any colour scheme you may choose for your special day.

We pride ourselves on being an exclusive use venue. From the moment you arrive you can be assured that your wedding will be the only event happening that day, freely having use of our well kept garden and patio area’s, perfect for guests to enjoy on a lovely summers evening.

Our team has successfully been working hard within the wedding and events industry for many years and strives to provide all the help you may need to create a fully inclusive and bespoke wedding on your special day.

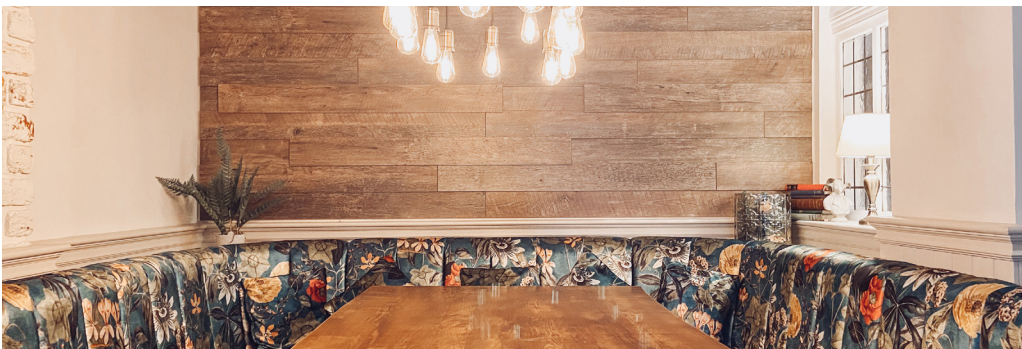




THE BLOSSOM SUITE



THE HEDGEROW SUITE





VENUE HIRE

WHAT'S INCLUDED

Fully exclusive venue including Hedgerow Suite & private terrace area

Little Hat Tipi on the terrace decorated with fairy lights

PA system with microphones for speeches

Table linen & napkins

Cross back chairs

Cake table & knife

Post box

Prosecco on arrival

Canapes

Choice of 3 course meal

1/2 bottle of wine per person

Prosecco to toast

Choice of evening buffet

Tea & coffee

		80 DAY GUESTS 100 EVENING GUESTS	100 DAY GUESTS 140 EVENING GUESTS	120 DAY GUESTS 160 EVENING GUESTS
HIGH SEASON April - September	FRI	£10,995	£12,995	£14,995
	SAT	£11,995	£13,995	£15,995
	SUN	£9,995	£11,995	£13,995
LOW SEASON October - March	FRI	£9,995	£11,995	£11,995
	SAT	£10,995	£12,995	£12,995
	SUN	£8,995	£11,995	£11,995

Additional Day Guests from £90 per head
Additional Evening Guests from £12 per head



MENU PACKAGES

At The Hawthorns we work with the talented chefs at Betty's Kitchen who are experts in creating the most sensational dishes using the finest local ingredients. Betty's Kitchen aim to work with clients in providing a fantastic dining experience tailored to the individual needs of your wedding or event and offering the best in regional food with a modern British twist.



OUR CHEFS ARE HAPPY TO
CATER FOR ALL YOUR NEEDS SO
PLEASE LET US KNOW OF ANY
DIETARY REQUIREMENTS





CANAPÉS

Choose three from the following
or for a supplement of £5 per head choose five:

HOT CANAPÉS

Beer Battered Cod, Twice Cooked Chips, Minted Mushy Peas, Salt & Vinegar
(Wrapped in newspaper of course...)

Wild Mushroom, Thyme & Chick Pea Tartlet

Tandoori Chicken Skewers, Mint Yoghurt Sauce, Fried Garlic

Hand Rolled Vegetable, Ginger, Garlic Spring Rolls, Lime & Coriander Sauce

Mini Bowland Reared Beef Burger, Sesame Bun, Gruyere, Little Gem Lettuce, Pickle & Tomato
Salsa

COLD CANAPÉS

Bowland Reared Roast Beef, Mini Yorkie Pudding, Rocket, Garlic Cream Dressing

Mrs. Kirkham's Lancashire Cheese Tartlet, Red Onion Jam

Shredded Ham Hock, Watercress, Garlic Croute, Sweet Mustard Dressing

Crab, Lemon Mayonnaise, Basil, Brioche Bun

Slow Roast Belly Bowland Pork, Caramel Glaze, Chilli, Spring Onion, Sesame Seed





STARTER

Choose from one of the following:

Ciabatta Bruschetta, Burrata, Mint, Red Chilli, Wild Rocket, Olive Oil,
Local Bowland Honey, Chilli Oil

Roasted Asparagus & Spinach Soup, Chervil Oil, Lemon & Garlic Sippets

Mediterranean Roast Vegetable Filo Pastry, Balsamic Glaze, Basil Pesto

Warm Goats Cheese, Toasted Olive Bread, Beetroot Puree, Pickled Beetroot,
Citrus Oil

Creamy Lancashire & Ham Croquette, Spiced Tomato Coulis, Aioli, Watercress

Roast Chicken, Chorizo, Halloumi Cheese, Crisp Salad Leaves, Orange Segments

Cured Scottish Smoked Salmon, Dill & Caper Dressing, Radish, Endive Leaves,
Preserved Lemon - Supplement of £2 per head





MAIN COURSE

Choose from one of the following:

Locally Reared Short Rib of Beef, Bowland Brewery Deer Stalker Stout,
Horseradish Mash, Roasted Carrot & Shallot, Roasting Jus

Pressed Pork Belly, Apple Puree, Fondant Potato, Bury Black Pudding,
Cider Sauce

Goosnargh Chicken Breast, Herb Polenta, Autumn Greens, Grain Mustard Cream

Salmon Fillet, Spiced Giant Cous Cous Salad, Salsa Verde, Beetroot Crisps

Garlic & Herb Greens, Layered Potato, Baba Ganoush, Mushroom Barley,
Watercress Cream

Harissa Fried Cauliflower, Cauliflower Croquette, Butternut Puree, Crispy Kale,
Tahini Dressing

Cod Fillet, Pea Puree, Baby Leek, Spinach & Potato Hash, Basil Oil
- Supplement of £2 per head

Ribble Valley Lamb Shank, Hot Pot Potato & Onion, Fine Beans,
Red Wine Jus
- Supplement of £3 per head





DESSERT

Choose from one of the following:

Crushed Meringue, Vanilla Cream, Fresh Strawberries, Meringue Teardrops,
Strawberry Coulis, Chocolate Crumbs

Milk Chocolate Brownie, Ice Cream, Chocolate Sauce,
Chocolate Straw

Vanilla Cheesecake, Ginger Nuts, Toasted Marshmallow, Orange Sauce

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream, Fresh Raspberries

Panna Cotta, Mixed Berry Compote, Honeycomb Pieces, Toffee Popcorn

CHEESE BOARD

Cheese Board, Biscuits, Selection of British and Continental Cheeses
- Supplement of £6.50 per head



EVENING FOOD

Choose from one of the following:

Greek Slovaki Chicken Gyro, Feta, Peppers, Crisp Lettuce, Olives,
Mint & Chilli Yoghurt Dressing

Ground Beef, Soft Taco Shell, Red Onion, Coriander,
Red Cabbage, Cucumber & Lime Mayo

4 Cheese Mac & Cheese, Garlic & Herb Bread Crumbs, Tomato Garlic Bread

Homemade Panko Cod Fingers, Tartar Sauce, Herb Ciabatta

Local Bowland Reared Bacon, Spiced Tomato Sauce, Artisan Roll

Freshly Baked Organic Sour Dough Pizza, topped with:

Pepperoni

Spicy Chicken

Ham & Mushroom

Roasted Pepper & Onion

Buffalo Mozzarella

Dirty Fries, sprinkled with Sea Salt and additional toppings:

Slow Cooked Beef Brisket Chilli, BBQ Sauce

Pancetta, Gruyere Cheese, Garlic Mayonnaise

Jalapeno Peppers, Avocado, Sundried Tomato, Pepper Sauce

Cheddar Cheese, Spring Onion, Basil, Red Chilli





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