



THE HAY LOFT

ALLERTON MANOR

WEDDINGS & CIVIL CEREMONIES

SAY

I DO



ALLERTON MANOR



YOUR SPECIAL DAY AT THE HAY LOFT

Take in the lush green surroundings as you arrive at The Hay Loft, a spectacular grade II listed building nestled in the heart of Allerton Manor Golf Club. The red carpet awaits, the Champagne is on ice – the scene is set for your big day.

You are ready to walk down the aisle, surrounded by your nearest and dearest. Sunlight beams through the beautiful arched window - your new adventure begins. As the celebrations run deep into the early hours, there is laughter, joy and dancing – but more importantly memories that last a lifetime.

Contact us today to arrange your visit and let us show you how we can turn your dream wedding into a reality. Get ready to embark on a journey filled with love, laughter, and cherished memories.

☎ 0151 428 7490

✉ events@allertonmanorgolfclub.com





YOUR VISION, OUR PASSION

Accommodating up to 80 day guests, and 120 evening guests, The Hay Loft combines original character and a contemporary feel that creates a lasting first impression from the second you walk in. Complete with a private bar and outdoor covered terrace, The Hay Loft is the perfect venue for all seasons.

At The Hay Loft, we understand that every couple has a unique vision for their special day. That is why our dedicated team of wedding coordinators are here to turn your dream into a reality. We work closely with you to bring every detail to life, from the menu to recommending local suppliers, we will ensure that your vision is created in exquisite detail.



CIVIL MARRIAGES, PARTNERSHIPS AND BLESSINGS

At The Hay Loft we can look after your day from start to finish. We're licenced for civil ceremonies so you can make your vows beneath our beautiful arched window, enjoy a delicious wedding breakfast and even explore our lush grounds on our just married wedding buggies for a unique photo opportunity. Then get ready to celebrate late into the evening for your reception party.

'I DO' WEDDING PACKAGE

Based on 50 day guests and 75 evening guests

Included in your package:

- Personal service from our Wedding Coordinator
- Complimentary wedding breakfast menu tasting
- Exclusive use of The Hay Loft with Private Bar & Terrace
- Glass of prosecco or bottled beer on arrival
- Three course wedding breakfast from The Loft Menu
- Half a bottle of house wine per guest
- Glass of prosecco to toast the happy couple
- Choice of Evening Mini Buffet or Bowl Food Menu
- Cake stand and cake knife
- Red carpet
- White linen napkins and table cloths
- Easel to display your table plan
- LED LOVE letters
- Bar until 1am



Packages from £6,999

Enquire with our experienced team to create your perfect day

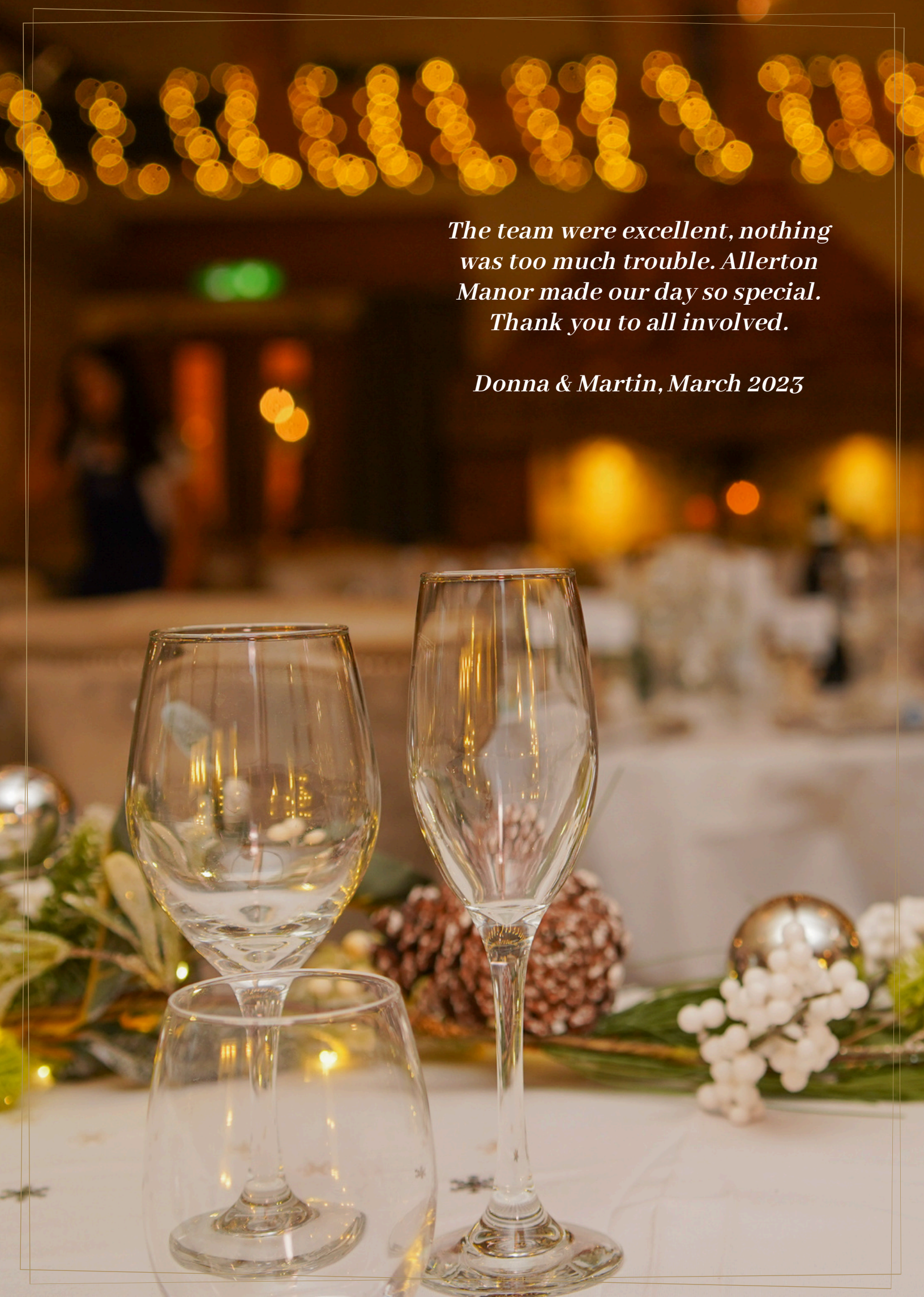
	2024	2025	2026
Additional Day Guests	£75.00	£77.50	£79.50
Additional Evening Guests	£25.00	£27.50	£29.50

Ceremony room hire fee - £500.00

*The venue was the perfect backdrop
to capture some beautiful
memories that will last a lifetime
for us. The icing on the cake was the
wonderful food.*

Charlotte & Paul, April 2023



A photograph of a festive dinner table. In the foreground, three clear glass wine glasses are arranged on a white tablecloth. The table is decorated with pinecones, white berries, and silver ornaments. In the background, a string of warm white lights is visible, creating a bokeh effect. The overall atmosphere is warm and celebratory.

*The team were excellent, nothing
was too much trouble. Allerton
Manor made our day so special.
Thank you to all involved.*

Donna & Martin, March 2023

THE LOFT MENU

INCLUDED IN YOUR WEDDING PACKAGE

Please choose a set menu of one starter, one main & one dessert.

Vegetarian and Vegan variations available

TO START

Goats cheese crottin, beetroot carpaccio, pickled baby beets, hazelnut crumb, truffle dressing & sourdough crispbreads. (V)

Ham hock & belly terrine, pickled apples & celeriac puree, focaccia toast

Smoked bacon, gruyere & leek tart, pickled red onions, herb salad & balsamic dressing

Poached & smoked salmon terrine, beetroot salad, crispy capers & focaccia toast

Soup, served with sourdough boules & butter.

Choose from:

Roasted plum tomato & sweet potato soup, Lancashire cheddar sourdough toast (v)

Cream of cauliflower soup, Blacksticks blue cheese croquette & truffle oil (V)

Pea & ham soup, crispy goats' cheese

Leek, potato & spinach soup, crispy leeks (V) (VE)

TO FOLLOW

Roasted rump of beef, Yorkshire pudding, stem broccoli, honeyed carrots, beef dripping potatoes & beef jus

Roasted chicken breast, crispy Parmentier potatoes, maple carrots, young leeks & chicken jus

Slow cooked lamb shoulder, confit shallots, horseradish creamed potato, pickled carrot & crispy onions (GF)

Seared cod supreme, cherry tomato & red pepper ragu, pecorino gnocchi & tender broccoli (GF)

Baked portobello mushroom, celeriac & red pepper stuffing, chive crumb, potato fondant, tender broccoli, maple carrots & porcini sauce (GF, VN)

TO FINISH

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (V)

Strawberry & white chocolate cheesecake, strawberry gel & sorbet

Lemon & Swiss meringue tart, vanilla cream & raspberry sauce (V)

Fresh raspberry macaron, clotted cream & dried raspberry crumb (V)

Apple, blackberry & caramel crumble tart, vanilla ice cream & crème Anglaise
(V)

THE MANOR MENU

UPGRADE TO MANOR MENU FOR AN EXTRA £5 PER PERSON

Set menu of one starter, one main & one dessert.
Vegetarian and Vegan variations available

TO START

Assiette of heritage & sun blushed tomato, smoked burrata, balsamic pearls & basil oil (GF, V)

Crispy duck leg, Asian slaw, soy glaze, sesame & miso dressing (GF)

Wild mushroom & ricotta tart, poached egg, crispy pancetta & watercress salad with shallot dressing (GF)

Treacle cured salmon, potato & spring onion salad, endive, lemon & black pepper dressing (GF)

Soup, served with sourdough boules & butter.

Choose from:

Roasted plum tomato & sweet potato soup, Lancashire cheddar sourdough toast (V)

Cream of cauliflower soup, Blacksticks blue cheese croquette & truffle oil (V)

Pea & ham soup, crispy goats' cheese

Leek, potato & spinach soup, crispy leeks (V) (VE)

TO FOLLOW

Cornfed chicken supreme, crispy thigh, dauphinoise potato, asparagus, wild mushrooms, lemon & chive butter sauce (GF)

Roasted beef sirloin, beef shin potato hash, creamed carrots, roasted beets, jus & watercress (GF)

Seared lamb rump, stem broccoli, fondant potato, root vegetable mash, madeira jus (GF)

Seared seabass fillet, pea & sorrel risotto, asparagus & roasted celeriac (GF)

Root vegetable & truffle pie, onion soubise, stem broccoli, maple carrots & porcini sauce (VN)

TO FINISH

Strawberry & vanilla panna cotta, lemon shortbread

Glazed cherry cheesecake, berry & hazelnut granola, cassis sorbet (V)

Raspberry & chocolate tart, meringues & raspberry jelly & sorbet (V)

Glazed chocolate delice, sesame crisp & salted caramel ice cream (V)

Warm chocolate fondant tart, vanilla ice cream & honeycomb (V)

CANAPE MENU

3 FOR £12 PER PERSON

CHOOSE FROM:

Mini poppadom, curried chicken & mango chutney (available as a vegan option)

Tempura prawns, lemon grass & chilli sauce

Mini toad in the hole, Cumberland chipolata & caramelised red onion jam (available as a vegetarian option)

Butternut squash fritters with chermoula dip (VE, GF)

Hot salt beef brisket, black garlic & truffle mayonnaise, pickled shallot

Beetroot, goat's cheese, tomato & olive (V)

Hoi sin duck pancakes with spring onion & cucumber

Cod fishcake with tartare sauce (GF)

Hot smoked salmon blini with horseradish cream & dill

Mini chorizo, red wine honey & crackling

Gordal olive, feta & sun blush tomato (V, GF)

Smoked salmon, cream cheese & avocado roulade (GF)

EVENING BOWL FOOD MENU

OPTION 1 - CHOOSE 3 DISHES

Upgrade to 5 dishes for an extra £12 per person

MEAT

- Japanese fried chicken, coconut rice & sweet curry sauce (GF)
- Char sui pork belly, soy, chilli & ginger noodles
- Salt beef & root vegetable stew with herb dumplings
- Braised beef blade chilli, soured cream & crispy tortilla
- Pork chipolatas, mash, rich gravy & crispy leeks
- Chicken, mushroom & leek pie, red wine jus
- Jerk chicken with coconut rice & roasted pineapple salsa (GF)

FISH

- Battered haddock, chips & curry sauce (GF)
- Garlic & chilli king prawns with saffron & pea risotto (GF)
- Salt & pepper squid, fried rice & sweet soy dressing

VEGETARIAN

- Crispy beetroot gnocchi, sun blushed tomatoes, basil & parmesan (V)
- Char sui king oyster mushrooms with soy, chilli & ginger noodles (VE)
- Carrot, celeriac, swede & potato hot pot with herb dumplings (VE)
- Thai curry with sweet potato & root vegetables, coriander naan (VE)

EVENING MINI BUFFET

OPTION 2

Duck or vegetarian spring rolls, soy glaze & sesame

Selection of stone baked pizza slices

Mini cheeseburgers

Crispy cod goujon with tartare sauce

Chicken or vegetarian quesadillas

Barbecue pulled pork lettuce cups with mango & chilli salsa

Thick cut chips

BBQ MENU

UPGRADE FROM THE EVENING FOOD OPTION, FOR AN
EXTRA £10 PER PERSON

BBQ MAINS

All main items are served with a selection of garnishes, sauces & breads to compliment each individual item

Beef ¼ pounder (GF)

Smoked pork hot dog

Barbecue marinated boneless chicken thigh (GF)

SIDES & SALADS

Orzo pasta with pesto, mozzarella & cherry tomato

New potato & spring onion salad with wholegrain mustard mayonnaise

Red cabbage coleslaw

Potato Wedges or jacket potatoes

Corn on the cob with gochujang butter

VEGETARIAN ALTERNATIVES

Stuffed pepper with lemon & herb cous cous (VN)

Vegan burgers (VN)

Courgette, aubergine & red pepper skewers (GF, VN)

Chilli & garlic marinated halloumi steak (GF)

Corn on the cob with gochujang butter (GF, V)

ADDITIONAL ITEMS

EXTRA £5 PER ITEM

Chimichurri marinated rump steak (GF)

Char siu pork belly

Tandoori chicken skewer (GF)

Mango & chilli king prawn skewer (GF)

Lamb kofta skewer

Chorizo skewers

DESSERTS

CHOOSE 2 FOR £6 PER PERSON

Cheshire Farms ice cream pots

Watermelon & strawberry skewers

Pimms marinated strawberries with whipped cream

Selection of classic lolly ices

HOG ROAST MENU

UPGRADE FROM THE EVENING FOOD OPTION, FOR AN
EXTRA £10 PER PERSON

HOG ROAST

Fully spitted hog roast
Freshly baked Dutch rolls
Bramley apple sauce with a touch of cinnamon
Homemade sage and onion stuffing
Lots of crispy pork crackling
Hickory smoked dressing

SIDES

Garlic & rosemary roast potatoes (v)
Gravy
Honey glazed chipolatas
Soy, sesame, honey & chilli chicken wings

VEGETARIAN OPTION

Please choose from either

Halloumi and Mediterranean vegetable skewer (V)

OR

Spicy bean burgers with plant-based feta & chilli jam (VN)

VEGETARIAN SIDES

Red Cabbage Coleslaw (V)
Roasted pepper & aubergine pasta salad (VN)

CHILDREN'S WEDDING BREAKFAST MENU

£27.50 PER CHILD 12 AND UNDER

Also includes two bottles of fruit shoot per child

TO START

Vegetable Crudites with hummus, sour cream & chive dip (V) (GF)

Roasted Tomato Soup, served with bread & butter (V) (GF) (DF)

Panko Chicken Strips served with mayonaise

Garlic Bread with toasted ciabatta (V)

TO FOLLOW

Roast Chicken Breast with roast potatoes, crushed carrot & swede, peas & gravy

Penne Pasta in a cherry tomato ragu (V)

Pork Sausage & Mash with onion gravy & peas

Smoked Haddock Fishcake with chips & beans

TO FINISH

Chocolate Brownie with chocolate sauce and vanilla ice cream

Knickerbocker Glory with ice cream, fresh fruit, whipped cream and chocolate sauce

Strawberries (V) (GF)

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream

LATE NIGHT SNACKS

¼ pounder beef burgers with cheese & burger sauce	£6
Buttermilk fried chicken fillet , burger sauce on a brioche bun	£6
Veggie burgers	£6
Bacon barms	£5
Sausage barms	£5
Fish & chips	£5
Chicken shawarma, tahini & chilli sauce wraps	£4
Chips	£3
Pizza slices	£3

DRINKS WEDDING PACKAGES

DRINKS ADD ONS

Subject to change depending on year

Cocktails - 5l

Rum Punch	£350.00
Negroni	£350.00
Berry Mojito	£350.00
Tommy's Margarita	£400.00
Classic Mojito	£350.00

Spirits

Add a bottle of house spirit (vodka, gin, whiskey, rum,
brandy)

£200

Premium Spirits

Grey Goose	
70cl	£125.00
150cl	£350.00
300cl	£870.00
Hendricks Gin	
35cl	£65.00
70cl	£125.00

Wedding Favours - 20cl

Bottega Prosecco	£10.00
Bottega Rosé	£10.00
Laurent-Perrier	£40.00

DRINKS ADD ONS

Subject to change depending on year

Pop up Shot Bar 1

Includes bottle of Tequila Rose, El Jimador Tequila
Blanco and El Jimador Tequila Reposado

£400.00

Pop up Shot Bar 2

Includes bottle of El Jimador Tequila Blanco,
Sambuca, Jägermeister, plus 24 cans Redbull

£450.00

Whiskey Bar

Includes bottle of Jack Daniels, Jameson &
Amaretto, plus mixers

£600.00

Gin Bar

Includes 2 bottles of Whitley Neill Gin, plus Fever
Tree Mixers

£400.00

Gin Bar 2

Includes 4 bottles of Whitley Neill Gin, plus Fever
Tree Mixers

£800.00

Gin Bar 3

Includes 5 bottles of Whitley Neill Gin, plus Fever
Tree Mixers

£1000.00

PRE & POST WEDDING EVENTS

BRIDAL SHOWERS

What better place to host your Bridal shower than your wedding venue? Give your guests a sneak peak of what's to come as they celebrate the Bride to be in one of our beautiful venues.

Why not enjoy an Afternoon Tea in The Old Stables Restaurant, or make the most of the great weather and party atmosphere in Fletcher's Beer Garden.



STAG DO'S

The first tee on a crisp sunny morning. It's you, your friends, and the great outdoors. Enjoy 14 holes on our course, followed by drinks and delicious food in Fletcher's Sports Bar and Beer Garden.

Perfect for sports fans - we have a huge outdoor screen showing all of the live action from the biggest sporting fixtures, from football to golf and everything in between.

POST WEDDING CELEBRATIONS

Your wedding day has been and gone, but the celebrations don't have to end there! There's no better feeling than catching up with everyone the morning after. Why not book a post wedding day breakfast in The Old Stables Restaurant, or arrange to meet in Fletcher's Sports Bar & Beer Garden to catch up with your guests and carry on the party!

Ask your wedding co-ordinator for more details!





YOUR PLANNING TIMELINE

FIRST OF ALL

- Decide your budget
- Choose potential wedding dates
- Call Wedding Coordinator on 0151 428 7490 to arrange a viewing of The Hay Loft
- Choose your bridal party and groomsmen
- Begin looking at Honeymoon destinations
- Choose your wedding style & theme
- Do an approximate guest list

MAKE A START

- Book your wedding date at The Hay Loft!
- Book your registrar
- Research the following:
 - Wedding dress
 - Suit hire
 - Florist
 - Venue decoration
 - Photographer / videographer
 - Wedding cake
 - Wedding transport
 - Wedding insurance

8-10 MONTHS PRIOR

- Book music & entertainment
- Order wedding cake
- Order wedding dress
- Book photographer/videographer
- Book venue decorator
- Book florist
- Book hair & make up

YOUR PLANNING TIMELINE

6-8 MONTHS PRIOR

- Order bridesmaids dresses
- Order suits
- Look at invitations
- Check passport is in date
- Book Honeymoon

4-6 MONTHS PRIOR

- Order invitations and stationary
- Finalise guest list
- Organise the legalities e.g. give notice of marriage
- Organise wedding transport
- Organise vaccinations for honeymoon (if required)
- Arrange hair and make up trail
- Create your wedding website (if required)

2-3 MONTHS PRIOR

- Send invites
- Attend dress fittings
- Order wedding shoes and accessories
- Wedding menu tasting at The Old Stables Restaurant
- Organise thank you gifts

4 WEEKS PRIOR

- Final dress/suit fitting
- Final details meeting with venue
- Finalise ceremony details and readings
- Speak with photographer about 'must have' pictures
- Song list to musicians/band/DJ
- Create table plan

PHOTOGRAPHY CREDITS

Keyhole studios

Tom Hodgson Photography

Thomas Demol

Kenny Glover/Ark Photos

Adam Joe Roberts Photography

Phillip Antrobus photography

Stella Kurek

Martisan photography

Jemma O'Neill

Nicole Wright Photography

Jon Lingwood

Pro Fotos Weddings





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