




THE CLUBHOUSE
BY ROPEWALKS HOTEL



The Clubhouse
By Ropewalks Hotel



Welcome to The Clubhouse, and a Big Congratulations on your engagement.

After the big YES, now you choose the big Where – an exciting journey planning one of the most important days of your lives.

The Clubhouse team will working with you on a seamless, happy and memorable journey culminating in the wonderful day itself.

We hope you will find here all the information you need to see we are the easy, elegant and delicious choice.





A little bit about us,

The Clubhouse is a stunning venue space on Parr Street, opposite the hip Wolstenholme Square.

The ground floor space has a maximum capacity for 150 ceremony seats and 150 wedding breakfast guests. Tailored to your plans the space and its seating can be formulated in a number of ways for your ceremony, wedding breakfast and party size.

Ropewalks Hotel has 127 rooms. Our happy couple have a complimentary stay on their wedding night and exclusive rates for wedding guests. Just next door, the hotel is perfect for keeping everyone together for your memorable gathering of family and friends.

Mason's Bar and Grill and Dicey Reilly's Irish Sports Bar are The Clubhouse's neighbours - also in the Ropewalks family - both fun loving venues to offer your guests pre and post wedding celebrations.

A little insight into your choices for your day

≈ Room hire for your ceremony includes a rose petal aisle, and floral centre pieces for the celebrant/registrars and recorder tables.

≈ There is a Saturday supplement added to the room hire

≈ We offer the following wedding breakfast and reception packages: Bronze, Silver, Gold and Platinum, each with seasonal prices.

≈ There is a Twilight package to tie the knot and immediately dance the night away.

≈ We love heartwarming wedding rehearsals. A time to enjoy an intimate gathering of family and the bests, the maids, the ushers and the matrons and even little flower people (and four legged ring bearers!) maybe together for the first time in all your planning.

Bronze, Silver, Gold & Platinum

Please choose from the following packages; prices reflect the menu dishes and upgrades on the inclusive list below. A Bronze, Silver, Gold or Platinum package cater for a maximum of 150 ceremony and wedding breakfast guests.

~ **Bronze** - Three course wedding breakfast with a glass of wine per person

~ **Silver** - Three course wedding breakfast with two glasses of wine per person and post ceremony reception drink

~ **Gold & Platinum** - Three course wedding breakfast with two glasses of premium selected wine per person and post ceremony reception drink. A glass of champagne for toasts (only Platinum package)

~ A member of our Team to act as Toastmaster

~ A glass of prosecco for toasts

~ Hot and cold evening buffet

~ Wedding cake stand and knife

~ Personalised menus

~ Floor standing easel for table plan

~ Linen and napkins

~ Table centrepieces

~ Midnight bar (1am bar available at a £200 supplement)

~ Complimentary accommodation for the happy couple on their wedding night

~ Exclusive rates for wedding guests

~ Dedicated wedding co-ordinator with personal handover to event co-ordinator

~ Gift table and post-box for wedding cards



Bronze Wedding Package

Bronze Breakfast Menu

Please choose one choice from each course with a vegetarian or vegan choice.

Starters

- > Classic Tomato bruschetta
- > Leek and potato soup served with warm bread

Main

- > Chicken breast served with roast potatoes, seasonal greens and gravy
- > Roasted courgette Wellington with an aubergine ratatouille

Desserts

- > Strawberry cheesecake with a fruit compote
- > Sticky toffee pudding with vanilla ice-cream and butterscotch sauce

Reception hot and cold buffet

- > Selection of sandwiches and wraps
- > Herb pasta salad with cherry tomatoes and red onions
- > Tender chicken goujons with dipping sauces
- > Mixed leaf salad with cucumber and tomatoes in a balsamic honey dressing
- > Fresh and creamy classic coleslaw
- > Seasoned fries
- > Your choice of two desserts from the the additional dessert menu

Silver Wedding Package

Silver Breakfast Menu

Please choose one choice from each course with a vegetarian or vegan choice.

Starters

- › Butternut and broccoli soup with chilli oil and warm bread
- › Prawn cocktail with Marie Rose sauce
- › Pate with chutney and melba toast

Main

- › Roasted daube of beef with roast potatoes, grilled carrots and parsnips with a red wine jus
- › Chicken breast with crushed new potatoes, broccoli and kale in a Dijon cream sauce
- › Sweet potato cake with roasted red pepper and spinach served with a roasted cauliflower and chickpea curry

Desserts

- › Warm chocolate brownie with vanilla ice-cream
- › Salted caramel tart with vanilla Chantilly
- › Apple and raspberry with shortbread biscuit crumble and Baileys custard

Reception hot and cold buffet

Choose one hot and one cold option from our additional buffet items section, in addition to the following:

- › Selection of sandwiches and wraps
- › Herb pasta salad with cherry tomatoes and red onions
- › Tender Chicken goujons with dipping sauces
- › Mixed leaf salad with cucumber and tomatoes in a balsamic honey dressing
- › Fresh and creamy classic coleslaw
- › Seasoned fries
- › Your choice of two desserts from the the additional dessert menu

Gold Wedding Package

Gold Breakfast Menu

Please choose one choice from each course with a vegetarian or vegan choice.

Starters

- > Warm smoked mackerel tartlet with a lemon tarragon cream sauce
- > Pressed ham, pickled carrots and watercress served with piccalilli
- > Cream of mushroom soup served with a pretzel style bun and butter

Main

- > Pork fillet roulade with spinach and goat cheese mousse wrapped in bacon, sweet potato and cabbage parcels topped with apple chutney
- > Lamb rump served with dauphinoise potato, tender stem broccoli and port jus
- > Cod loin baked with caper and lemon served with asparagus risotto
- > Warm vegetable and goats cheese tart with tenderstem

Desserts

- > Baileys crème brûlée served with puff pastry twist
- > Maple pecan pie with chocolate chips and whipped cream
- > Poached apple in a puff pastry and crème Anglaise with fruit coulis

Reception hot and cold buffet

Choose one of two Gold and Platinum options - Two hot and two cold choices from our additional buffet items section, including two options from the Chinese buffet or choose the Chinese buffet as a whole.

- > Selection of sandwiches and wraps
- > Herb pasta salad with cherry tomatoes and red onions
- > Tender Chicken goujons with dipping sauces
- > Mixed leaf salad with cucumber and tomatoes in a balsamic honey dressing
- > Fresh and creamy classic coleslaw
- > Seasoned fries
- > Your choice of two desserts from the the additional dessert menu

Platinum Wedding Package

Platinum Breakfast Menu

Please choose one choice from each course with a vegetarian or vegan choice.

Starters

- > Lobster bisque topped with chive creme fraiche served with warm bread and butter
- > Tuna on sesame toasted croute with chili infused oil
- > Beef Carpaccio with pickled slaw and chipotle
- > Smoked duck breast with Cointreau glaze served with baby spinach

Main

- > Rack of lamb cutlets, Hasselback potatoes, tender stem broccoli with minted port jus
- > Grilled swordfish, truffled wild garlic, new potatoes, spicy ragu, grilled tomato
- > Chicken ballotine stuffed with wild mushroom pancetta, sweet potato fondants, jus, asparagus
- > Grilled asparagus and mushroom risotto with truffle oil and shavings of fresh truffle

Desserts

- > White chocolate and mango cheesecake served with blackberry compote
- > Marble orange chocolate tart served with minted creme fraiche
- > Poached blackberry, shortbread, rosewater mousse, tarragon sugar
- > Assiette of desserts - salted caramel mousse cup, lemon choux pastry, cherry bakewell

Reception hot and cold buffet

Choose one of two Gold and Platinum options - Two hot and two cold choices from our additional buffet items section, including two options from the Chinese buffet or choose the Chinese buffet as a whole.

- > Selection of sandwiches and wraps
- > Herb pasta salad with cherry tomatoes and red onions
- > Tender Chicken goujons with dipping sauces
- > Mixed leaf salad with cucumber and tomatoes in a balsamic honey dressing
- > Fresh and creamy classic coleslaw
- > Seasoned fries
- > Your choice of two desserts from the the additional dessert menu



Twilight Wedding

It Includes

- ~ Selection of canapes for your daytime guests (three per guest)
- ~ A member of our team to act as Toastmaster
- ~ Glass of prosecco to toast the happy couple
- ~ Floral centrepieces for celebrant/registrar and recorder tables
- ~ Cake knife and stand
- ~ Gift table and post-box for Wedding cards
- ~ Evening hot and cold buffet
- ~ Midnight bar (1am bar available at a £200 supplement)
- ~ Complimentary overnight accommodation for the happy couple
- ~ Exclusive rates for wedding guests
- ~ Dedicated wedding co-ordinator with personal handover to event co-ordinator

Reception hot and cold buffet

Choose one hot and one cold option from our additional buffet items section, in addition to the following:

- > Selection of sandwiches and wraps
- > Herb pasta salad with cherry tomatoes and red onions
- > Tender chicken goujons with dipping sauces
- > Mixed leaf salad with cucumber and tomatoes in a balsamic honey dressing
- > Fresh and creamy classic coleslaw
- > Seasoned fries
- > Your choice of two desserts from the the additional dessert menu



Wedding Rehearsal

Choose a time for all the players together, see the space and aisle and enjoy some time together – talk to your wedding co-ordinator to see how much fun can be had!

Buffet



Hot & cold buffet

- › Chicken katsu with boiled white rice
- › Lamb tagine with mixed vegetables
- › Chicken curry with white rice
- › Beef scouse with bread rolls and pickled vegetables
- › Chicken kebabs
- › Lamb kofta kebabs
- › Chilli prawn skewers
- › Vegetable curry with white rice (v)
- › Roasted cauliflower and chickpea curry with savoury rice (v)
- › Grilled halloumi (v)
- › Lentil and tofu casserole with broccoli and wild mushrooms (v)
- › Aubergine and Greek vegetable lasagna with vegan feta and breadcrumbs (v)
- › Moroccan style couscous with roasted vegetables and herb garlic dressing (v)
- › Houmous with pitta bread and carrot and celery sticks (v)

Additional salads

- › Tuna Nicoise with lemon coriander vinaigrette
- › Potato salad with whole grain mustard and mixed peppers
- › Mexican style rice with roasted vegetables (v)
- › Pesto pasta salad with sundried tomatoes and mozzarella balls (v)
- › Mixed leaf salad with heritage tomato, broad beans buffalo mozzarella and a sweet balsamic reduction

Something Special

- › A Scottish salmon steamed in white wine and lemon. Decorated with king prawns, soft cheese and dill. An irresistible centrepiece for a buffet, surrounded by your choice of salads

Additional Sandwich & Wrap

- › Classic selection of sandwiches and wraps

Menu Upgrades

- › Sorbet course
- › Cheese board with chutney and grapes
- › Tea and Coffee with chocolate bonbon



Additional Desserts

- > Chocolate gateaux served with fresh cream
- > Fruit topped cheesecake with compote
- > Carrot cake with lemon icing
- > Victoria sponge with layers of fruit, custard and cream
- > Biscoff cheesecake
- > Cheesecake with raspberry and butterscotch (v)
- > Lemon cake (v)
- > Chocolate truffle tart (ve) (gf)
- > Chocolate fondant (gf)
- > Chocolate brownie (gf)

Alternative Chinese Buffet

Available in the Gold or Platinum packages as alternative to the Reception Hot and Cold buffet

- > Hot spicy wings
- > Crispy duck rolls
- > Vegetarian spring rolls
- > Prawn crackers
- > Salt and pepper chicken fried rice
- > Sweet and sour chicken with rice
- > Sweet and sour vegetables with rice
- > Beef chilli with black bean and chipotle rice
- > Salt and pepper fries
- > Hoisin duck pancakes with spring onion and cucumber
- > Red chilli and spring onion siu mai

Late night munchies

Late night snacks

- > Bacon or sausage baps
- > Cheese toasties

Late night bigger snacks

- > Mini fish and chips cones
- > Beef burger slider

Children Menu



Children buffet

- > Margaritas pizzas
- > Chicken nuggets
- > Chicken goujon
- > Sausage rolls
- > Chips
- > Wedges
- > Mini chocolate brownies
- > Fresh fruit skewers
- > Jelly pots
- > Bowls of crisps
- > Dips of hummus with carrots sticks
- > Celery sticks

Children Wedding menu

Please choose one choice
from each course.

Starters

- > Vegetable crudites with hummus,
chive sour cream
- > Leek and potato soup served with
bread and butter
- > Garlic bread and cheese pizza

Main

- > Roast chicken, potatoes, carrot and
swede mash, broccoli, gravy
- > Pasta with peas choice of butter or
tomato ragu
- > Sausage and mash potato with peas
and gravy
- > Fishcake served with chips and beans

Desserts

- > Chocolate brownie with ice cream
- > Fresh fruit and ice cream with
chocolate sauce Sundae
- > Sticky toffee pudding with ice cream

Canapes Menu



Vegetarian Canapes

- > Olive tapenade on polenta
- > Onion chutney and guacamole tortilla
- > Fresh fruit salad skewers
- > Potato croquettes with roasted red pepper, basil
- > Blushed tomato and basil crostini
- > Smoked cheddar and grape skewers
- > Fried polenta with spicy ketchup
- > Sweet potato falafels with garlic dip
- > Blue cheese and apple tartlet
- > Leek and goat cheese arancini
- > Mushroom and broccoli arancini
- > Cream cheese and chive croquette
- > Vegetable skewers
- > Mini veg tartlets

Meat Canapes

- > Chipolatas
- > Chicken skewers
- > Scouse bon bons with lamb and roasted vegetables
- > Banger and mash skewers
- > Chicken satay and saffron aioli
- > Roast beef, Yorkshire pudding, with horseradish

Premium Canapes

- Premium (individually priced)
- > Lamb kofta with mint yogurt
 - > Homemade duck spring rolls with chili plum sauce
 - > Scallops in shell, black pudding, with dill salsa
 - > Sesame tuna seared with wasabi mayo

Fish Canapes

- > Beetroot cured salmon with creme fraiche and crackers
- > Filo wrapped king prawns
- > Sweet Chilli prawn skewers
- > Salmon in puff pastry with a dill cream cheese
- > Prawns and chorizo skewers with lime, tarragon
- > Smoked salmon, pickled cucumber, lemon sour cream
- > Fish cake with pickled aioli

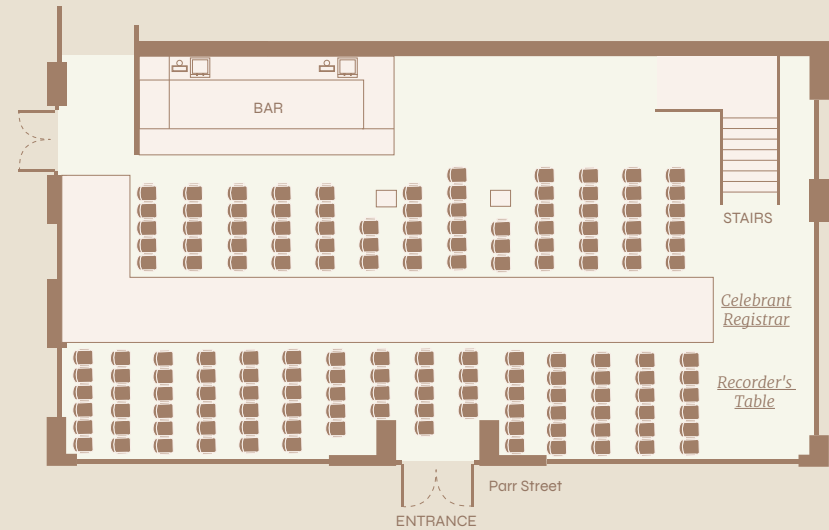
Floorplan Wedding Ceremony

KEY FACTS

Total Area 270 sq / 2906ft²

CAPACITY

Ceremony 150



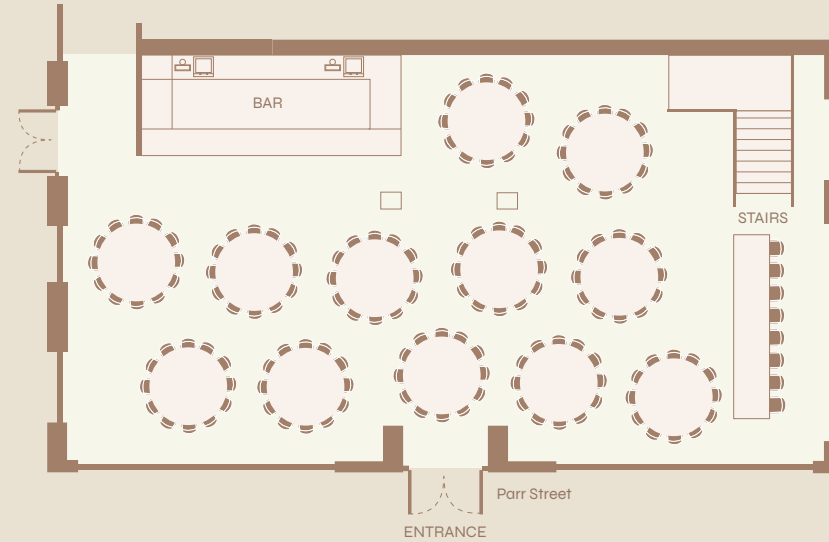
Floorplan Wedding Reception

KEY FACTS

Total Area 270 sq / 2906ft²

CAPACITY

Ceremony 150



The Clubhouse
By Ropewalks Hotel



The Clubhouse
3 Parr Street,
Liverpool, L1 4JN

Tel: 0151 665 0510
Email: events@ropewalkshotel.co.uk
Website: ropewalkshotel.co.uk



*Please get in touch, we look
forward to hearing from you*

PHONE: 0151 665 0510

EMAIL: events@ropewalkshotel.co.uk

The Clubhouse
By Ropewalks Hotel

Sefton
Collection