

# Rivington Hall Barn



## Weddings 2011

**SALMON'S (CATERERS) LTD**  
**Rivington Hall, Rivington, BL6 7SB**  
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**Email: [info@rivingtonhallbarn.co.uk](mailto:info@rivingtonhallbarn.co.uk)**  
**Web: [www.rivingtonhallbarn.co.uk](http://www.rivingtonhallbarn.co.uk)**

# *Rivington Hall Barn Weddings*

We are a family run business with over 50 years experience.

Our aim is to make your wedding day as relaxed and as personal as possible and the best day of your life.

All Civil Ceremonies and wedding receptions are organised to your individual requirements, and no other weddings or events will be taking place at the same time as yours.



*Interior of Rivington Hall Barn*

Rivington Hall Barn is a beautiful and unique building dating back to the 12<sup>th</sup> Century. The interior is unusually grand with huge Saxon beams.

The adjacent grounds of Rivington Hall are available for your drinks reception and are an ideal setting for welcoming your guests.

Rivington Hall is an imposing Georgian fronted house and provides a beautiful backdrop for your photographs.



*Rivington Hall and grounds*

The Barn and its surroundings, set in the middle of Rivington Country Park, offer character and charm that is hard to find.

# Rivington Hall Barn

## Weddings 2011

### Hire Charge

Room Hire until Midnight:-

2011 - £795

2012 - £895

This price includes:-

Fairy lights on beams and ceiling

Cream voile backdrop behind top table\*

White linen tablecloths and napkins\*

Round silver cake-stand and cake knife

An easel and display board for seating plan

A red carpet and topiary trees at the entrance – weather permitting\*

Microphone for speeches\*

\* Not included for evening only weddings

Last orders at the bar 11.45 pm – music until midnight

£95 for each extra ½ hour – up to 1am.

### Booking & Payment

We are happy to hold your provisional date for 2 weeks.

Before you pay your deposit please speak with us about your numbers, timings, menus etc. When we are both agreed on the outline details we will be happy to accept your deposit of £500. \*\*

**We will ask for an interim payment of £1000, 3 months before the wedding. \*\***

We will send you an account 4 weeks before your wedding. Please pay the full amount no later than 2 weeks before the wedding.

**\*\* In the unfortunate event of a cancellation these payments will not be refunded.**

We accept Credit and Debit Cards, however there will be a charge of 2% for Credit Cards.

**At the beginning of the year of your wedding we will send you a questionnaire.**

**Please return the completed questionnaire to the office at least 5 weeks before your wedding day.**

**If you would like us to help you fill in the questionnaire, please contact us to arrange an appointment.**

### **Number of Guests**

Please ensure a minimum of 85 adult guests for your daytime reception and a minimum of 175 for the evening. (All to be catered for)

For a reception of 150 guests or more and a reasonable spend per head we will consider one meal only. This can enhance your day at little, if any, extra cost.

An evening **only** reception with supper only requires a minimum of 200 guests to be catered for (Saturday restrictions may apply)

It is helpful for us to have an estimate of the number of guests and approximate timings on booking.

### **Menus**

Our Chef will be happy to discuss menus with you.

**The menus and prices are based upon a minimum of 3 courses and coffee, drinks on arrival, wine with the meal, a drinks toast and one choice per course, plus a vegetarian option.**

If you wish to offer a choice of menu to guests we will need exact numbers and choices with the questionnaire. For this we will add £2 per person per course.

### **Children**

Smaller meals are available for young children at 65% of the menu price. Children may prefer a different menu. We will be happy to advise you.

### **Wines**

Please see wine list

We estimate approximately 4 glasses of wine per bottle. Approximately 5 glasses per bottle of champagne.

Purchases of over 40 bottles of wine for the meal may be eligible for a 5% discount (this offer excludes arrival and toast drinks)

Suggested drinks for arrival or after a civil ceremony (on the lawn – weather permitting)

Pimms	£4.25	Mojito	£4.25
Bellini	£5.25	Kir Royale	£4.25
Bucks Fizz	£3.00	Mulled Wine	£3.75
Fresh Orange Juice	£1.95	Mineral Water	£1.75
Non Alcoholic Punch	£2.75	Cava served with Strawberries	£5.50
Bottled Beer from	£3.25		

Or your choice of Champagne or Wine from our Wine list

### **Entertainment**

Please inform DJ's, bands, photographers and videographer etc that all electrical equipment must have a Portable Appliance Test Certificate. Please send copies of certificates to us no later than 1 week before your wedding.

Bands & DJ's must carry their own public liability insurance

### **Tables & Decorations**

White linen is used for all dinners.

For evening only events - red tablecloths will be used. If you prefer white linen it will be approximately £275 extra.

Please deliver the cake on the day of the wedding.

We are happy to place your name cards and decorations on the tables provided they are simple and we have clear instructions. Please deliver to the office the day before your wedding along with the seating plan for display.

Please provide us with a copy of the seating plan on the Monday before your wedding. (email or fax is acceptable).

Please speak with us early if you wish to decorate the Barn in any way.

### **Chair Covers**

We work with Creative Cover Hire as they consistently provide a high standard of service and their chair covers will enhance the room.

To discuss your requirements please contact Dawn at Creative Cover Hire on 01772 614461 [www.creativecoverhire.co.uk](http://www.creativecoverhire.co.uk)

If you have another supplier for chair covers they will need to remove the covers by 8am the next day. If this is not possible we will charge the supplier a small fee for us to remove the items.

Candles can be an attractive feature but please speak with us about their type and holders before deciding.

We are unable to give permission for Chinese Lanterns.

We will not be responsible for any items (vases etc) left by an outside supplier. These are left at the suppliers own risk.

As we are situated in the countryside, please remember to advise guests to pre-order taxis.

Please remember that you are responsible for your guests and in the unfortunate event of any damage to the premises we reserve the right to charge.

# Civil Ceremony

We have a licence to hold Civil Ceremonies inside the Barn.  
For this there is an additional charge of £575.

For a Civil Ceremony **only** please contact us regarding details and price.

After you have booked the date for your Civil Ceremony here at the Barn  
**YOU** must arrange the date and time with the Registrar.

Telephone 0845 0530021

Ceremonies here at the Barn are usually held between 1 pm and 5.30 pm.

If the Registrar gives you a time any earlier than this please speak with us.

After the ceremony we will need a short time to rearrange the layout. This is an ideal time for drinks, canapés and photographs on the lawn at the front of Rivington Hall (weather permitting).

You will need to provide us with music to play for the Bride's entrance, signing of the register and the Bride and Groom exit (unless you are having a string quartet, pianist etc).

Please bring your music to the office no later than the day before your wedding preferably on a CD with the order of music clearly labeled.

# Frequently Asked Questions

Q Which cars can be driven to the front of Rivington Hall?

A The Bridal party only so photographs can be taken. The guests park on the car parks in front of Rivington Barn.

Q What size are the tables?

A We have 2 table sizes which seat a maximum of either 8 or 10 guests.  
You have the choice of a round, oval or long top table.

Q At what time will we dine?

A You will usually dine approximately 20 minutes after the photographer finishes pre meal photos (unless you are having a receiving line which will take an extra 20 – 30 minutes).

Q At what time will the tables be clothed and ready for florists etc?

A Approximately 3 hours before the wedding party arrives.

Q Where will you serve drinks on arrival?

A Weather permitting on the lawn in front of Rivington Hall – otherwise in Rivington Barn.

Q When should we have the speeches?

A Traditionally the speeches are made after the meal along with the drinks toast. Brides father – Groom – Best man.

Q What about background music?

A You are welcome to bring your own background music for during the meal which we will play on our system. Please bring this the day before or we can provide music.

Q What do we do with the flowers at the end of the evening?

A It is very nice to give them to your guests to save you transporting them home (of course anything belonging to the florist must be returned to or collected by the florist by the following morning).

Q Do we have to take all the presents away on the night?

It is advisable to arrange for presents to be taken away. If you have any difficulties we are happy to store them behind the bar until the following morning – these items will be left at your own risk.

Q At what time should we invite our evening guests to arrive?

A Usually 7.30 pm or 8 pm.

Q At what time will the evening buffet be served?

A Approximately 9.30 pm.

# Canapés

**£5.25 per person**

*please choose any six canapés from the selection below*

Bouchettes filled with goat's cheese & mango chutney  
Butternut squash & sweet potato cake, topped with chive cream  
Petit choux buns filled with coronation chicken  
Mini croque monsieur's  
Carolines of fresh salmon & dill  
Bruchetta of chilli, sweet basil & tomato  
Oriental spoon with shredded duck & plum sauce  
Tartlet of Roquefort and apple served with sweet chutney  
Vegetable frittatas scented with chilli jam & coriander  
Smoked salmon tarter blinis crowned with sour cream  
A slice of black pudding served en crouete with horseradish & mustard cream  
Homemade chicken liver pate served with cranberries & redcurrants  
Chicken Caesar set on chicory leaf & parmesan

## **An Alternative Selection of Larger Appetizers**

**£4.50 per person**

*One choice only from the selection below*

Zucchini fritters with garlic mayonnaise  
Mini cornets of vanilla ice cream  
Marinated Greek olives, chilli & feta cheese  
Oriental duck and vegetable pancake wraps  
Mini chip cones with dips  
Trio of melon presented with a vodka & lime coulis  
Smoked apple wood & whole grain mustard rarebit  
Chocolate dipped strawberries & cape gooseberries

# Starters

## **Confit of Duckling**

Pillowed on julienne of buttered vegetables and flavoured with thyme and garlic, coated with sweet and sour sauce  
£6.25

## **Sweet Cantaloupe Melon Curls**

Garnished with candid lemon and served with a shot of citrus sorbet  
£5.65

## **Spiced Crab, Shrimp and Noodle Salad**

Lightly spiced crab, shrimp and rice noodles coated with a Thai lemongrass dressing  
£5.95

## **Smoked Chicken and Oyster Mushrooms**

Bound with a rich marsala cream sauce, served aside a crisp herb bread  
£5.95

## **Warm Caramelized Red Onion and Brie Tartlet**

Served on a pea salad and dressed with a whole grain mustard vinaigrette  
£5.65

## **Pan Fried Button Mushrooms**

Flavoured with garlic and thyme, served with a shallot and pesto cream  
£5.65

## **Mozzarella Basil and Sun Dried Tomato Spring Rolls**

Crisp rolls set on a rocket leaf with balsamic dressing  
£5.75

## **Game and Smoked Bacon Terrine**

Seasoned with port wine, set aside a cranberry jelly, salad and pepper bread  
£5.80

## **Plump Atlantic Prawns**

Served on a bed of continental leaf, coated with a flamed brandy and chive Marie Rose sauce  
£6.25

## **Smoked Salmon and Celeriac**

Smoked salmon and celeriac ribbons bound with a dill dressing and set aside marinated cucumber and crème fraiche  
£6.35

# Soup Course

£4.95

Watercress & Potato  
Scotch Broth  
Carrot & Coriander  
Tomato & Red Pepper  
Butternut Squash & Sweet Potato  
Broccoli & Stilton  
Cream of Vegetable & Thyme  
Cream of Mushroom  
Cream of Asparagus  
Cream of Tomato  
Pumpkin & Parmesan  
Cream of Leek & Potato  
French Onion  
Parsnip & Orange  
Chinese Chicken & Asparagus  
Tuscan Bean Soup  
Turnip & Orange  
Red Onion & Beetroot  
Summer Pea & Mint  
Hot & Sour  
Corn & Crab Bisque

All served with roll & butter

# Fish Course

All dishes £6.25

## **Deep Fried Prawn Wontons**

Served with a lime and chilli jam

## **Pan-seared Fillet of Plaice**

Coated in a herb butter crust and served with caper and tarragon mayonnaise

## **Ribbons of Smoked Salmon, Cream Cheese, Chive and Penne Pasta**

Glazed with a rich mustard sabayon

# Sorbet

A delicious and refreshing taste between courses

£3.95

# Main Course

## **Tender Breast of Goosnargh Duckling**

Caramelised with demerara and set on a rich plum sauce  
£17.95

## **Grilled Tender Loin Pork Steak**

Pillowed on creamed spinach and coated with an orange and honey sauce  
£16.50

## **Cutlets of English Lamb**

Oven baked English lamb cutlets seasoned with rosemary and peppercorn crumb, set aside red onion and courgette jam  
£18.95

## **Char-Grilled Rib Eye of Beef**

Steak with caramelised shallots and sweet potato chips  
£18.25

## **Braised Lamb Henry**

Shank of lamb flavoured with balsamic, rosemary and redcurrant, pillowed on a bed of sweet potato and butternut squash mash  
£18.50

## **Plump Supreme of Chicken**

Filled with a basil and tomato farce, enveloped and baked in smoked ham  
£16.75

## **Pan-Fried Fillet of Pork Wellington**

Presented with apple duxelle, Château potatoes and a rich shallot and brandy cream  
£17.50

## **Medallions of Oven Roasted English Fillet of Beef**

Set on garlic gratin potatoes and a rich Madeira wine and oyster mushroom cream sauce  
£21.00

## **Seared Fillet of Chicken**

Scented with thyme, sherry and oyster mushrooms presented on saffron and shallot braised potato  
£16.95

*All main courses are served with Chef's choice of vegetables*

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# Main Course

## Traditional British Roasts

### Roast English Rib Eye of Beef

Served with roast gravy, Yorkshire pudding, English mustard and horseradish sauce  
£18.50

### Roast Leg of Lamb

Studded with aromatic rosemary, presented with a rich red berry and honey jus  
£18.50

### Roast Crown of Turkey

Served with a traditional garnish, chipolata sausage, roast gravy, sage and onion stuffing and cranberry sauce  
£16.50

### Roast Chicken

Slow roasted tender chicken supreme served with bread sauce, game chips and thyme gravy  
£16.50

## Fish Dishes

### Char-Grilled River Salmon

Presented on a crisp beetroot and horseradish salad finished with a lime sorrel crème fraiche  
£17.00

### Pan Fried Fillet of Ocean Fresh Sea Bass

Served with a coconut and green chilli curry  
£18.50

### Peppercorn and Dill Crusted Baked Cod

Served on a celeriac and butterbean puree, finished with a vine tomato coulis  
£16.50

### Sautéed Long Tailed King Prawns

Scented with garlic, lardons and brown cap mushrooms, coated with a rich cream sauce  
£17.95

### Grilled Black Sea Bream

Seasoned with milled black pepper and served on sautéed greens, finished with a drizzle of lemon and dill nut-brown butter  
£17.95

*All main courses are served with Chef's choice of vegetables*

**Vegetarian Menu**  
**Please select one vegetarian dish**  
**All dishes are priced at £14.50**

**Tian of Mediterranean Vegetables**

Baked Mediterranean vegetables and cheese drizzled with olive oil and rosemary, served on baby leaf with a saffron and white wine sauce

**Crisp Aubergine Fritters**

Served with a spiced tomato chutney and a crisp leaf salad

**Roasted Pine Nut and Tomato Cake**

With avocado and mozzarella cheese

**Wild Mushroom Tartlet**

Flavoured with peppery watercress and English brie

**Caramelised Onion, Walnut and Courgette Tarte Tatin**

Presented on a red wine reduction

**Oven Roasted Butternut Squash**

Filled with curry spiced roasted vegetables and served with a red Thai sauce

**Cannelloni Pasta**

Filled with Ricotta cheese and spinach, topped with a rich tomato sauce

# Desserts

**All Desserts Are Priced At £5.85**

## **Raspberry and Vanilla Brulee**

Scalded cream whipped together with egg yolk, sugar and vanilla with a raspberry base and a crisp caramelised demerara crust

## **Bread and Butter Pudding**

Served with a crisp marmalade crust and hot custard sauce

## **Cinnamon spiced strawberries**

Served in a crisp brandy snap basket and capped with whipped cream

## **Profiteroles Glazed in Belgian Chocolate Sauce**

Home cooked choux pastry, filled with crème Chantilly and coated with a rich Belgian chocolate sauce

## **Rhubarb, Ginger and Whisky Crumble Tart**

Served aside vanilla ice cream

## **Eton Mess**

A classic combination of strawberries, meringue, whipped cream and berry coulis combined into a delightful jumble

## **An Array of Continental and English Shire Cheeses**

Garnished with seedless grapes and celery

## **Lemon Curd Cheesecake**

Presented with vanilla pod cream

## **Individual Tiramisu**

Rich coffee and hazelnut dessert set on Italian biscuit, flavoured with lashings of cognac

## **Raspberry and Almond Shortcake**

Shortcake filled with raspberry cream and red berry coulis, dressed with an iced water glaze

## **Homemade Warm Chocolate Brownie**

Glazed with a rich toffee sauce and vanilla ice cream

## **Assiette of Desserts**

Your choice of three desserts from the list below served in miniature  
set aside a vanilla cream  
**£7.25**

Profiteroles glazed in Belgian chocolate sauce  
Rhubarb, ginger and whisky crumble tart  
Individual tiramisu  
Lemon curd cheesecake  
Raspberry and almond shortcake  
Homemade warm chocolate brownie

As an extra course – Cheese Platter per Table  
**£30.00**

Coffee or tea served with fudge  
**£2.40**

Coffee or tea served with Chocolate Dipped Strawberries  
**£3.75**

Coffee or tea served with Homemade Petit Fours  
**£4.25**

### Liqueurs

Finish your meal in style: we can serve your guests a selection of liqueurs  
from **£2.75**

## **Chocolate Fountain**

### **An alternative sweet course**

Choose from a selection of strawberries, kiwi fruit, star fruit, water melon, mini doughnuts,  
profiteroles and marshmallow all coated in the finest warm Belgian chocolate  
**£5.85 per person**

### **Evening Chocolate Fountain Charges**

Minimum charge **£395** – up to 250 guests

**£455** – up to 300 guests

**£525** – up to 400 guests

# Evening Buffet & Supper Selection

## **Buffet A**

Bacon Barm Cakes

Served with tomato ketchup and brown sauce

£7.95

## **Buffet B**

Lancashire Hotpot

Pickled cabbage and beetroot finished with a pastry crust

£9.95

## **Buffet C**

Hot Turkey Barm Cakes

Served with sage and onion stuffing

Chips and salad

£10.75

## **Buffet D**

Please choose any two of the options below

1. Lasagne and house salad
2. Chicken stroganoff served with steamed rice
3. Sweet and sour pork served with fried rice and prawn crackers
4. Mexican chilli beef, tortilla chips with cheese and steamed rice
5. Steak and ale with a puff pastry lid and French fried potatoes
6. Turkey fricassee flavoured with white wine and served with rice and tossed salad
7. Traditional cottage pie served with mash crust and peas

*All Served with Roll and Butter*

£10.75

## **Buffet E**

Deep Fried Crisp Beer Battered Fish and Chips

Boxed and served to your table with tarter sauce, sliced bread and mushy peas

£12.00

## **Buffet F**

Indian Style Buffet

Chicken tikka massala

Vegetable biriani

Saag aloo

Chutney & assorted pickles

Nan bread

Popadoms

Pilau rice

£12.50

## **Evening Buffet & Supper Selection**

### **Buffet G**

Hot Baguette Sandwiches with a Selection of Fillings  
Roast beef, roast turkey, roasted basil and garlic vegetables  
(meats carved to order)  
French fries  
Mini meat and potato pasties  
Brie and cranberry tartlets  
House salad  
Moroccan styled fruity couscous  
Coleslaw salad  
£13.50

### **Buffet H**

Roast beef  
Honey roast ham  
Saddle of Lancashire turkey  
Plaice goujons with tartar sauce  
Chicken sate with peanut sauce  
Lamb samosas  
Vegetable spring rolls  
Stilton and asparagus quiche  
Tandoori chicken wings  
House salad  
Indian spiced salad  
Pasta salad  
Coleslaw salad  
Roll and butter  
Apple pie and cream and assorted gateaux  
£17.50

### **Buffet I**

#### **Hog Roast**

Served with apple sauce and sage and onion stuffing  
French fries  
Tossed salad  
Green bean and almond salad  
Coleslaw  
Pasta, olive and pesto salad  
£17.95

## **Evening Buffet & Supper Selection**

### **Buffet J**

#### **Hog Roast**

Served with apple sauce and sage and onion stuffing  
Roasted baby potatoes with sea salt and cracked pepper  
Warm vegetarian tart  
Baked focaccia bread with tomato, rosemary and buffalo mozzarella  
Chicory smoked pork ribs  
Chicken sate with peanut sauce  
House tossed salad  
Greek style salad  
Potato and chive salad  
Coleslaw salad  
£21.00

### **Buffet K**

Roast beef  
Honey roast ham  
(sliced hot to order)  
Saddle of Lancashire turkey  
Dressed poached salmon  
Warm tortilla wraps with a selection of fillings  
(oven roasted vegetables, minted lamb, Cajun chicken)  
Prawn platter served with Marie Rose sauce  
Smoked salmon and asparagus quiche tartlets  
Onion bhaji  
Vegetable samosas  
Assorted vegetarian quiche tartlets  
Chinese spring rolls  
Tortilla chips and dipping sauce  
Hot buttered new potatoes  
House salad  
Red onion and feta cheese salad  
Pasta salad  
Coleslaw salad  
Roll and butter  
An array of desserts and chocolate fountain  
£27.00

This menu is also suitable as a main meal  
daytime £30.00

**Sweets can be served with all buffet menus with an additional charge**

# Departing Snacks

Served at 11.45pm

**Minimum of 100 guests to be catered for**

**Choose one item from the selection below  
£2.50 per person**

**Mini Bacon Barms  
Mini Meat and Potato Pasties  
Mini Chip Cones**

# Rivington Hall Barn

## Wine List 2011

	WHITE WINE	
1.	<b>Vouvray, Ackerman – France</b> <i>Medium sweet, fresh, clean &amp; fragrant 4</i>	£15.75
2.	<b>Chablis, Chateau de Viviers – France</b> <i>Classic, elegant Chardonnay with attractive fruit flavors 1</i>	£20.75
3.	<b>Pinot Grigio, Lavilla Nanni – Italy</b> <i>Medium body with a crisp, ripe &amp; fruity bouquet 2</i>	£14.50
4.	<b>Chardonnay, Nuviana – Spain</b> <i>Fresh &amp; clean with plenty of tropical fruit, wonderfully balanced with a nice clean finish 2</i>	£15.25
5.	<b>Semillon Sauvignon, Tyrrell's Moore's Creek – Australia</b> <i>Grassy Sauvignon and clean lemon citrus Semillon flavours 2</i>	£16.25
6.	<b>Voignier, Trivento – Argentina</b> <i>An intriguing mix of apricot, honey and tropical fruits 3</i>	£15.25
7.	<b>Sauvignon Blanc, La Pintora – Chile</b> <i>Easy drinking, fruity and well rounded finish 2</i>	£14.95
	SPARKLING WINE & CHAMPAGNE	
8.	<b>Royal St Charles Brut – France</b> <i>Dry, light with a soft, fruity palate</i>	£14.95
9.	<b>Rose Ackerman Saumur Brut 1811 – Loire, France</b> <i>A freshly scented rose with a red berry fruit character and a lasting sparkle</i>	£17.25
10.	<b>Prosecco Spumante Piu Extra Dry NV – Italy</b> <i>A stylish dry light wine with a soft fruity palate</i>	£16.95
11.	<b>Cava Portaceli Brut Reserve – Spain</b> <i>Medium in body with a soft, fresh and attractive, elegant finish</i>	£15.50
12.	<b>Yves Lallement Brut NV</b> <i>Dry with an attractive fruity flavour. An excellent value champagne</i>	£28.95
13.	<b>Yves Lallement Brut Rose NV</b> <i>An excellent rose champagne with attractive red fruit character</i>	£32.25
14.	<b>Moet et Chandon Brut Imperial NV</b> <i>Pale gold in colour with creamy, biscuity, aromas and a soft dry finish</i>	£39.00

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## Wine List 2011

- RED WINE
15. **Cabernet Sauvignon, Remy Pannier – France** £14.95  
*Fruity, easy drinking with medium body C*
16. **Montepulciano d'abruzzo, Vallade – Italy** £14.95  
*Spicy with cherry fruit flavours, rich and well rounded C*
17. **Rioja, Vega Del Rayo Reserva – Spain** £17.95  
*Richly flavoured and spicy, combining ripe plum with cinnamon & soft vanilla flavours D*
18. **Shiraz, Concha Y Toro – Chile** £15.50  
*A soft, supple Shiraz. Full bodied with rich spicy fruit and soft easy tannins C*
19. **Pinot Noir, Barwick Estate White Label – Australia** £16.95  
*Medium bodied with balanced tannins, a touch of spice and an abundance of ripe blackcurrant and dark berry fruit C*
20. **Cabernet/Merlot, Babich – New Zealand** £17.25  
*Deep in colour with blackberry fruit aromas, balanced tannins and a touch of spice C*
21. **Merlot, La Pintora – Chile** £14.95  
*Rich and concentrated berry fruits and a hint of chocolate C*
22. **Malbec, Trivento – Argentina** £15.50  
*Rich berry fruit aromas with medium palate & generous rounded tannins and a well balanced finish C*
- ROSE WINE
23. **Pinot Grigio Rose, Ancora – Italy** £15.50  
*Fresh and dry with summer fruit flavors*
24. **Rioja Rosado, Marques de Caceres – Spain** £16.25  
*Deliciously rich with fleshy fruit flavours. A lively, fresh and elegant wine*
25. **Zinfandel Rose, Linden Hills – California** £14.25  
*Delightful aromas and flavours of strawberry and raspberry that are paired with hints of ruby grapefruit*
- HOUSE WINE
26. **Red, White & Rose** £12.75  
*We have carefully chosen these excellent, reasonably priced wines.  
Please ask for our latest choices*

**We are always looking to update our wine list and from time to time we may introduce new wines. It may not always be possible to source the exact supplier listed but we will always source an equivalent wine.**

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# Additional Extras

These are people that have worked at the Barn before and have been good, however music/flowers are down to personal taste and we recommend you speak with suppliers about your requirements before booking

## DJ's

Mr T – 0800 3285738

Danny Haydock - 01942 876849

## Bands

Barn Dance Band – The Old Pequiar Band – Telephone 01772 423936

Northern Xposure – Contact Clifton on 0776 137 447

Funtime Frankies – 01772 623380 [www.funtimefrankies.co.uk](http://www.funtimefrankies.co.uk)

Groovy Revolution – 07830196118 [www.groovyrevolution.com](http://www.groovyrevolution.com)

## Florist

Margaret Scard – [www.thegildedlily.co.uk](http://www.thegildedlily.co.uk) – 07867988462

## Photographer

John Brandwood – [www.brandwoodweddings.co.uk](http://www.brandwoodweddings.co.uk) – 01204 495613

## Toastmaster

Stephen T Sanders – 01942 879569 [www.toastmastermc.co.uk](http://www.toastmastermc.co.uk)

William Sheldon – 01942 810024 [www.williamsheldon@btinternet.com](mailto:www.williamsheldon@btinternet.com)

# Finishing Touches

We can provide tea lights @ £4 per table

Disco Lighting – Kristian 07980997104

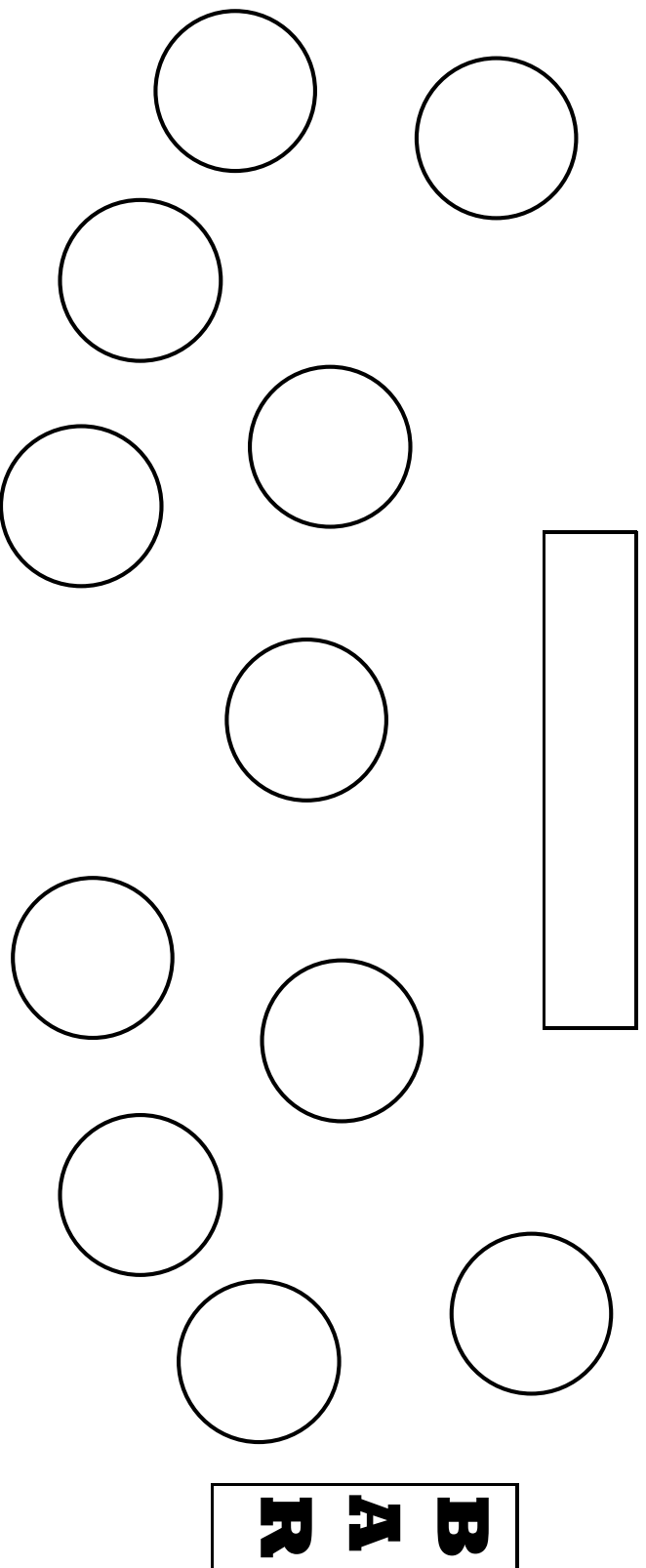
Ceiling Drapes – Brian Parkinson 01257 483663

Sparkly Backdrop – Dawn @ creative cover hire 01772 614461

Sparkly Dance Floor – Peter @ absolute centre stage 0845 0949430  
[www.absolutecentrestage.co.uk](http://www.absolutecentrestage.co.uk)

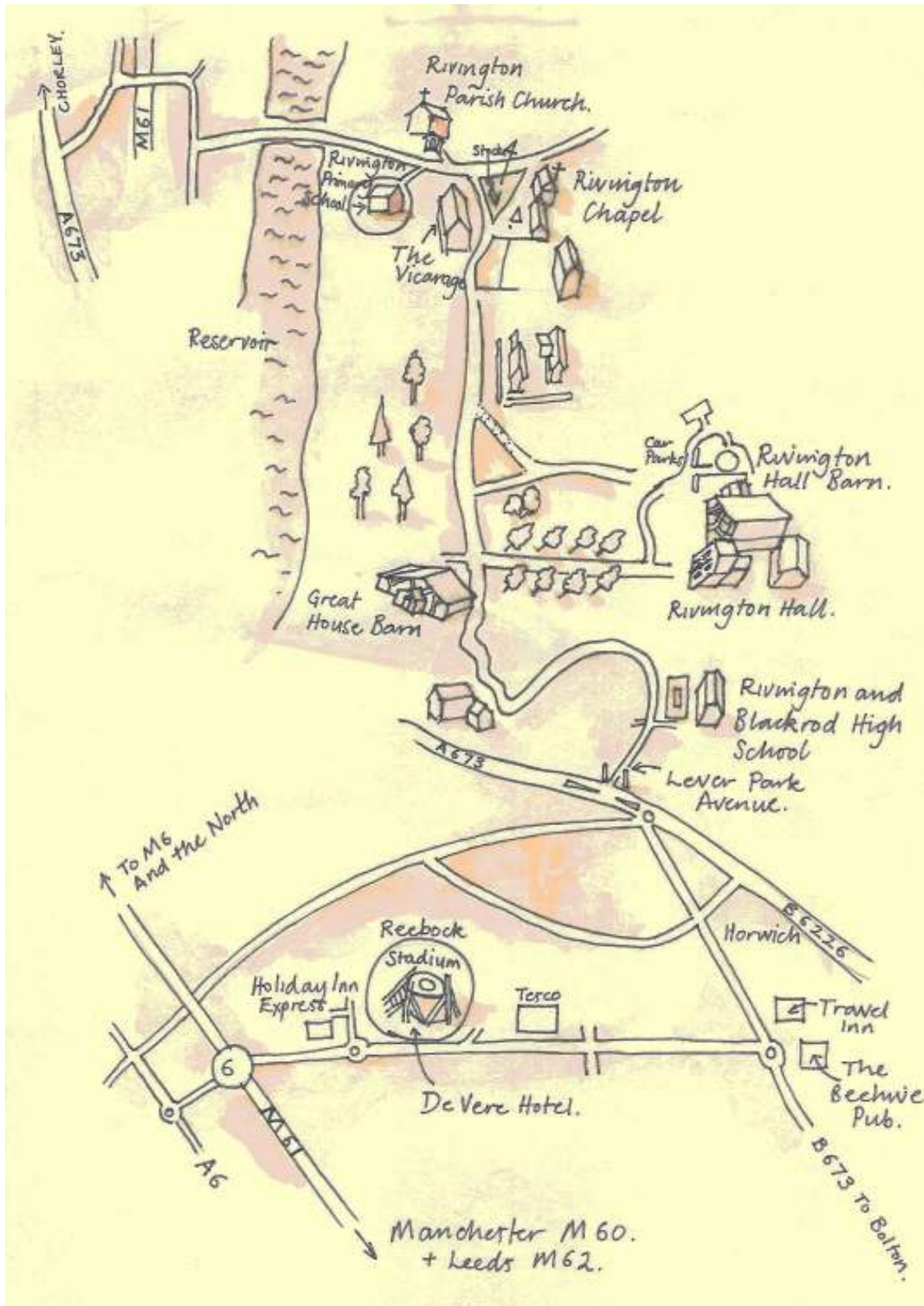
# Sample Table Plan

The Top Table can be one long table or a round table.  
Each round table can comfortably seat 8 to 10 guests.  
This is only a sample and numbers of tables will alter depending on the size of your party



**Front Entrance**

# Rivington Hall Barn map



**Rivington Hall, Rivington, Bolton, BL6 7SB**