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# TOP 100 STYLE GUIDE

ESQUIRE

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— V —

WEDDINGS

## GET IN TOUCH

For more information or to arrange a sneaky peak of the hotel, please contact our sales team:

98 Lord Street  
Southport, PR8 1JR  
01704 883 800

[salesandevents@thevincenthotel.com](mailto:salesandevents@thevincenthotel.com)



A MEMBER OF  
DESIGN HOTELS



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**THE HOTEL OOZES  
CONTEMPORARY STYLE**  
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WEDDING VENUE & SERVICES

## Bored of Traditional Wedding Venues?

If you want your special day to be a truly unique experience, then look no further than The Vincent, in Southport.

The UK's coolest new seaside hotel creates tailor-made weddings to suit every taste.

We can organise everything from a Vogue fashion photographer to take pictures of your special day and ice sculptures flowing with Grey Goose vodka to a special pre-wedding pamper in our boutique Spa.

And let us take all the hassle out of organising your big day with your very own in-house wedding planner.

The hotel, which is situated on Southport's main boulevard Lord Street, combines contemporary glamour with a fresh, stylish and quirky design.

But don't just take our word for it, come and enjoy the V-Wedding Experience for yourself.

## The V-Galleria

The hotel hosts civil wedding ceremonies in the stylish V-Galleria, which can be dressed to suit your requirements.

Following your "I Do's", the party can really begin.

We can accommodate up to 140 guests on a round seating plan and 200+ for your evening celebration.

Situated on the first floor, the Galleria enjoys access to a large balcony area where you and your guests can chill out, sip champagne and enjoy the views over tree-lined Lord Street.

We can organise bands, DJs, magicians or any performers you desire – just ask your wedding planner.



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**A HIP,  
DESIGN  
CONSCIOUS  
AMBIENCE**  
**”**  
LANCASHIRE LIFE



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**ONE OF THE  
WORLD'S 20  
HOT HOTELS  
FOR 2008**  
THE TIMES ”



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**THANK YOU FOR MAKING  
OUR WEDDING DAY PERFECT**  
ANDREW & VICTORIA RICHIE, AUGUST 2008

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## Wedding Tariff

Grand Galleria (capacity - 140 day, 200 night)  
Monday – Thursday £1000  
Friday – Sunday £2000

Galleria 1 or 2 (capacity Galleria 1 - 80 day, 120 night, Galleria 2 - 50 day, 80 night)  
Monday – Thursday £500  
Friday – Sunday £1000

Civil Ceremonies £300 this does not include Registrar's fee

Sink into bed after your big day in one of our exclusive guest rooms available from £140

### The Hire Charge Includes

Table Linen | Napkins | Cutlery | Crockery | Glassware | Cake Stand | Knife |  
Table Plan | Master of Ceremonies | Events Organiser

Canapés from £7.50pp  
Menu prices range from £30.00pp to £50.00pp  
Drinks packages are available

### Please Note

- Bank and public holidays will be charged at normal weekend price
- Menus can be individually tailored to your requirements and a meeting can be arranged with our chef
- Prices listed are subject to change



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**I THOUGHT YOUR SERVICE, ATTENTION TO DETAIL, FOOD ETC... WAS EXEMPLARY AND ALL OUR GUESTS WERE SUITABLY IMPRESSED. YOU REALLY MADE THE DAY GO SO SMOOTH**

TREVOR WILKINSON FATHER OF THE BRIDE 3RD AUGUST 2008

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**THE FOOD IS OUT  
OF THIS WORLD**  
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SKY TRAVEL

## Menus

Create your own wedding menu by selecting one dish for each of your courses

### Appetisers

Smoked Duck Carpaccio, Foie Gras Shavings, Pink Peppercorns and Balsamic Dressing | Foie Gras, Pear and Green Peppercorn Terrine, Brioche and Apple Chutney | Spicy Lamb Millefeuille Chickpea and Eggplant Dips, Lemon and Garlic Dressing | Rillettes - Coarse Duck Pate with Red Onion Compote and Pumpernickel Bread | King Prawns Marinated in Indian Spices | Smoked Salmon Romanoff with Beetroot and Apple Wood, Cream Cheese and Warm Mini Bagel | Tuna Tartar with Basil and Extra Virgin Olive Oil | Seared Salmon with Spiced Avocado Salsa, Mesclun Salad, Lime and Coriander Dressing | Pepper-Crusted Sakku Tuna, Rare Loin of Tuna with Vegetable Tacos | Roasted Goat Cheese, Vine Tomato and Red Onion Tart | Seasonal Melon with Honey and White Balsamic with Cottage Cheese |

### Mains

Roasted Prime Rib of Beef with a Horseradish-Baked Potato, Root Vegetables, Marinated Eggplant and Pan Flavors | Crispy-Roasted Duck with a Spiced Plum, Bacon-Stuffed Cabbage, Candied Turnips and Duck Jus | Fillet of Veal with Creamy Morel Sauce, Green Asparagus and Baby Leeks | Broiled Fillet of Halibut with Red Wine Reduction Garlic-Sautéed Spinach and Semi-Dried Tomato and Butter Sauce | Grilled Fillet of Sea Bass with Tomato Fondue, Shallot Cream and Bardolino Jus | Pan-Fried Fillet of Hake with Orange and Duck Lentil Stew, Glazed Carrots with Chardonnay Sauce | Gratinated Polenta Gnocchi, Grilled Marinated Vegetables and Tomato Sauce |

### Desserts

Pecan Pie with Maple Walnut Ice Cream | Bread and Butter Pudding with Custard and Coffee Ice Cream | New York Cheesecake with Raspberry Coulis | Thick Chocolate Brownie with Whipped Cream | Iced Strawberry Meringue | Watermelon Pave with Assorted Melon, Aromatic Herbs and Melon Coulis |



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**THE PLACE  
IS BUZZING**  
THE GUARDIAN  
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