



# Events

at Ribby Hall Village





*Celebrate*  
WITH US

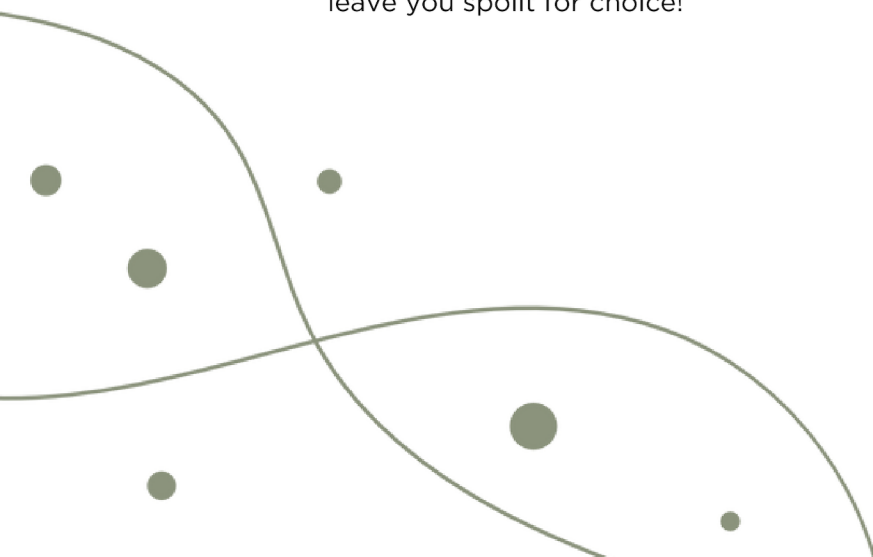
We would like to invite you to create and celebrate your special occasion here at Ribby Hall Village. Our promise is to transform your vision of a perfect event into a unique and memorable reality!

Our organised team of planners will draw on their planning experience and support you every step of the way. Leading up to your celebration, they will be ready to assist with any questions or ideas you may have about hiring the venue, the event facilities and hosting your event.

Our energetic, driven Operations Team will be working hard behind the scenes to prepare for your event, every glass to be polished, every knife and fork put in place - they have an eye for detail. During your event, they will be on hand to ensure everything runs smoothly.

We have a talented Brigade of Chefs who take great pride in producing food that is utterly amazing. By designing bespoke menus all guests are provided with an unforgettable dining experience.

We also have an impressive wine list and drinks selection that will leave you spoilt for choice!





# The Woodlands

The Woodlands offers understated glamour and provides a beautiful and elegant setting for your grand celebration. It's our largest room, accommodating up to 330 guests, and the perfect venue for Gala Dinners, Charity Balls, Large Corporate Events, Awards Ceremonies, School Proms and Graduation Balls, to name a few.

This suite benefits from its own private entrance, large private bar, patio area and stage.



# The Rowan

The Rowan is a modern, light venue which is decorated and furnished to enable you to complement your chosen colours and theme.

The suite benefits from a private entrance, reception area, extensive patio and gardens, its own private bar and can accommodate up to 200 guests.



# The Garden Room

The Garden Room is what we call 'a room with a view'. It can accommodate up to 110 guests and is stunning, bright and stylish.

It's ideal for intimate gatherings, drinks receptions and corporate dinners and with the patio area, our beautiful gardens are perfect for a lovely summer's day.



## YOUR *menu*

Our team of talented chefs have creatively chosen a selection of menus for your event. Whether you are looking for a delicious three course meal or a more informal buffet, our range of menus will leave you spoilt for choice.

## ALLERGENS

If you have a specific food or drink allergen request from any of the 14 FSA registered allergens, please inform us; we will take reasonable steps to prepare your order safely. We cannot guarantee a completely allergen-free environment or products during your visit.

V = Vegetarian

Ve = Vegan



## ARRIVAL DRINKS SUGGESTIONS

Glass of Bucks Fizz  
Fresh Orange Juice, Sparkling Wine

Sparkling Cosmopolitan  
Vodka, Triple Sec, Cranberry Juice and Sparkling Wine

Passion Mimosa  
Passoã and Sparkling Wine

Elderflower Gin Fizz  
Gin, Elderflower Cordial and Soda

Glass of Wine (175ml)

Bottle of Sol

Bottle of San Miguel

Bottle of Gluten Free Peroni

Glass of Prosecco

Glass of Champagne  
Laurent-Perrier Brut

## NON ALCOHOLIC

Fruit Fusion  
Orange Juice, Pineapple Juice, Cranberry Juice,  
Grenadine

Summer Breeze  
Passion Fruit Syrup, Orange Juice, Pineapple Juice,  
Lemonade

Glass of Fresh Orange

Ask your planner for drinks prices

125ml glasses of wine are available on request. Please note that all draught beers and lagers contain gluten unless specified otherwise and all wine and ciders contain sulphites unless specified otherwise. If you require further information please ask a team member for assistance.



# CANAPÉS

PLEASE CHOOSE 3  
£2.95 PER CANAPÉ

Duck Spring Rolls - Sweet and Sour Sauce

Sticky Balsamic & Mustard Pork Sausages

Buttermilk Chicken, Cajun Mayo

Mini Shepherd's Pie

Crispy Chilli Beef

Crab Bon Bons

Cheese Gougères **V**

Vegetable Spring Rolls, Sweet Chilli Sauce **Ve**

Beetroot Falafel **Ve**

# CHILDREN'S HOT MENU

PLEASE CHOOSE 1

Chicken goujons, fries and beans

Breaded fish fingers, fries and peas

PLEASE CHOOSE 1

Brownie with ice cream

Waffles and doughnuts

**£11.95pp up to age 12 years**





# EVENT *menu*

All guest preorders are to be given to your planner prior to your 2-week meeting. Guests with dietary requirements are catered for separately.

**Set Menu: £29pp**

One Starter, Main & Dessert

**Choice Menu: £31pp**

Two Starters, Mains & Desserts

## STARTERS

Homemade Soup served with a Bread Roll  
(Please choose one from our selection)

Rosemary Focaccia Bruschetta, Roast Garlic **Ve**  
& Sun Blush Tomato  
Rocket & Pesto Salad

Chicken Liver Pâté, Buttered Apple Purée  
Cider Apple Chutney, Toasted Brioche

Trio of Melon, Watermelon Soup **Ve**  
Strawberry Sorbet, Basil

## MAIN COURSE

Slow Cooked Bowland Beef  
Caramelised Onion Jam, Brie, Green Beans, Shallots Garlic  
& Herb Mash, Red Wine Braising Jus

Roast Breast of Chicken  
Textures of Shallot, Fondant Potato, Pancetta  
& Baby Onion Jus

Curried Hake  
Bombay Potato, Onion Bhaji, Coriander & Coconut Velouté

Braised Shoulder of Lamb  
Mash, Pea Purée, Root Vegetables, Mint Jus

Chargrilled Aubergine Meze **Ve**  
Houmous, Cous Cous, Vegan Feta, Antipasti

Courgette Fritters **V**  
Tabbouleh, Moroccan Carrot Salad, Raita

Cranberry, Brie & Mushroom Wellington **V**  
Fondant Potato, Porcini Jus

Puy Lentil, Aubergine and Red Pepper Stew **Ve**  
Fennel Flatbread

## SOUP OPTIONS

Thai Curried Butternut Squash Soup **Ve**  
Coriander and Chilli Oil

Slow Roasted Tomato and Basil Soup **V**

Cream of Vegetable Soup **V**  
Crème Fraîche

Roasted Mushroom and Tarragon Soup **V**

Pea and Ham Soup

Roast Chicken Soup  
Crispy Shallots, Pumpkin Seeds

## DESSERT

Baked Vanilla Cheesecake  
Strawberries, Crème Chantilly

Lemon Tart  
Raspberry, Whipped Clotted Cream

Dark and White Chocolate Gâteau  
Milk Chocolate Ice Cream

Sticky Toffee Pudding  
Vanilla Bean Ice Cream, Caramel Sauce

## ADD ON

Tea or Coffee served from a station  
£1.50 per person





# BUFFET *menus*

## HEARTY CLASSICS SERVED AT A BUFFET STATION

Peppered Steak Pie Topped with  
Light and Flaky Puff Crust Pastry  
Served with Chunky Chips, Glazed Carrots  
and Rich Beef Gravy

Lancashire Slow Cooked Lamb  
and Root Vegetable Hotpot  
Braised Red Cabbage and Bread Rolls

Traditional Bowland Beef Lasagne  
Garlic Focaccia, Baby Leaf Mixed Salad and  
a selection of Dressings

Homemade Bowland Beef Chilli  
Nachos, Guacamole, Spicy Tomato Salsa,  
Chive and Sour Cream Dips and Steamed Rice

Malay Chicken Curry  
Medium Spiced Curry with Chicken Pieces  
in a Creamy Coconut Sauce, served with Naan  
Breads, Onion Bhajis, Steamed Rice, Mango  
Chutney and Raita

**One Option: £17pp**

**Two Options: £19pp**

**Add a Sweet Treat: £6.50pp**

# STREET FOOD SERVED IN BASKETS

Char Grilled Porterhouse Burger,  
Bacon, Cheese, Fries

Korean Chicken, Asian Slaw, Salt  
& Pepper Fries

Ribby Fried Chicken, Corn on  
the Cob, Fries

Spicy Moroccan Lamb  
Flatbread, Fries

Margherita Pizza Twist, Fries

**One Option: £17pp**

**Two Options £19pp**



# FAQs

## **Will a room hire be charged?**

Please discuss with your event planner. Should a room hire need to be applied, the fee will be based on your individual requirements.

## **How long can we provisionally hold a suite before we pay the deposit?**

Two weeks, after which a non-refundable deposit of £500 would be required to confirm your booking.

## **At what stage do we go through all the finer points of the event?**

We will invite you back to The Village two to three months before your event to go through the details and arrangements for the whole event. You will be taken care of by one of our experienced event planners who will act as your single point of contact to discuss any alterations or queries you may have leading up to the day. From there our Operational Team will coordinate the event on the day/evening.

## **When will you require the final numbers for the event?**

The final chargeable numbers are required fourteen days before the event.

## **Can you accommodate guests with special dietary requirements?**

If you have a specific food or drink allergen need, please inform us; we will take reasonable steps to prepare your order safely, although we cannot guarantee a completely allergen-free environment or products. Full details of guests with allergies are required no later than two weeks prior to the event.

## **What time does the bar close?**

On Fridays and Saturdays last orders are called at 12:00am and music is to conclude at 12.30am. From Sunday to Thursday last orders are called at 11:30pm and music will also conclude at this time.

## **Do you recommend any entertainment?**

Ribby Hall Village can source any form of entertainment to meet your budget and needs. We are also happy for you to select your own entertainment; we would require comprehensive liability insurance of minimum 5 million and pat-tested certificates - as explained in the terms and conditions.

## **Do the prices include VAT?**

All prices quoted include VAT at the current rate.

## **Are there any special accommodation prices?**

Yes we can offer limited discounted rates for your event, please ask your planner.





Ribby Hall Village | Ribby Road | Wrea Green | PR4 2PR

[ribbyhall.co.uk/your-event](https://ribbyhall.co.uk/your-event)

0800 085 1717 [events@ribbyhall.co.uk](mailto:events@ribbyhall.co.uk)

