

# Welcome to Ace Bars & Catering wedding section

From the moment you start organising your special day our Ace Bars & Catering team will be there to guarantee you a professional service from start to finish.

Every wedding is completely different and unique so our approach is to provide you with a tailor-made service to suite your needs.

We also provide a fully stocked bar service with staff which enables you to have both your catering and drinks covered under one umbrella, without the need to find 2 separate companies

Our menus are designed to suite all types of budgets and styles, from full sit down meals, bbq's, hog roasts to name a few and with our team we can ensure you will have a special day.

All our staff are highly trained from our passionate chefs to front of house.

Please feel free to take a look at our wedding menus and use our contact page to get in touch to start the ball rolling.

**Wedding menu 1 £15.95**

## STARTERS

Chunky Sicilian Tomato Soup with Pesto Oil & Baked Crusty Roll

## MAIN COURSE

Roast locally Sourced Chicken Breast with Fondant Potato and Thyme Jus

## DESSERT

Baked Raspberry Cheesecake with Crème Chantilly and Raspberry Coulis

## COFFEE

Fair-trade coffee with homemade chocolates

## Wedding menu 2 £16.95

### STARTERS

Farm House Vegetable Soup with Lancashire Cheese

Dumpling & Crusty Roll

### MAIN COURSE

Locally Sourced Roast Pork Loin with Fondant Potato, Crispy Cracking,  
Cider Apple Sauce & Jus

### DESSERT

Strawberry Meringue with Crème Chantilly and Berry Compote

### COFFEE

Fair-trade coffee with homemade chocolates

## Wedding menu 3 £17.95

### STARTERS

Chicken Liver Pate with Plum Tomato Chutney & Warm Toasted Brioche

### MAIN COURSE

Pan-seared Scottish Salmon Fillet with Champ Potato and  
a chive beurre blanc

### DESSERT

Hot Sticky Toffee Pudding with Butterscotch Sauce and Crème Chantilly

### COFFEE

Fair-trade coffee with homemade chocolates

## Wedding menu 4 £18.95

### STARTERS

Thai Scented Fish Cake with Sweet Chilli Jam

### MAIN COURSE

Roast Leg of lamb with Crushed Rosemary Potatoes and Magners jus

### DESSERT

Baked Glazed Lemon Tart with Raspberry Coulis

### COFFEE

Fair-trade coffee with homemade chocolates



## Wedding menu 5 £20.95

### STARTERS

Leek & Potato Soup with Crumbled Lancashire Cheese With Crusty Roll

### MAIN COURSE

Roast Sirloin with Yorkshire Pudding, Fondant Potato and Merlot Jus

### DESSERT

Assiette à Dessert Including - Lemon Tart, Hot Sticky Toffee  
Pudding & Chocolate Bomb

### COFFEE

Fair-trade coffee with homemade chocolates

## Extra costings

Waiting staff on duty £10 per hour

Cutlery, crockery & glass hire 25p per unit

Gas oven hire £100.00

Bar Hire £195 includes staff, licence & all equipment

We can also supply a full wedding dressing service

