



REMARKABLE CELEBRATIONS



WELCOME

At Goodison Park we offer a range of welcoming function suites with modern décor and a unique venue experience. With an award-winning catering and events team dedicated to delivering truly memorable and unique events.

We understand the importance of selecting the perfect venue for your special day. Our team offer a wealth of experience and are on hand to support you ensuring your wedding day is all that you have dreamed of. The stadium proudly holds a civil marriage licence so you can hold your entire wedding celebrations at Goodison Park.

Weddings at Goodison Park are as unique as the couples that share their special day with us. We have worked hard in developing a range of packages from the traditional to the modern, all of which can be tailored according to your personal taste and budget. Our events team will work closely with you in bringing your vision to life, whether you're looking for a more relaxed occasion or formal affair.

The backdrop of the stadium provides unique surroundings for those first photographs as an official couple, creating memories that you and your guests will treasure forever.



INCLUSIVE WEDDING PACKAGES

SILVER

A wedding ceremony/civil partnership (optional), traditional afternoon tea and evening reception for 50 guests.

COSTS

In 2020: **£3,000** Additional guests:
In 2021: **£3,240** Daytime: **£24.95pp**
In 2022: **£3,499** Evening: **£22.95pp**

INCLUDES

- Hire of our licensed suite for your ceremony (optional)
- A function suite for your reception
- Dedicated wedding co-ordinator to assist with planning your special day
- Table linen, napkins, crockery, cutlery, glassware as required
- Venue decoration including table mirrors, table confetti, tealights and swags for the cake table and buffet table
- Personalised menu for the evening buffet



GOLD

A wedding ceremony/civil partnership (optional), wedding breakfast and evening reception for 60 guests.

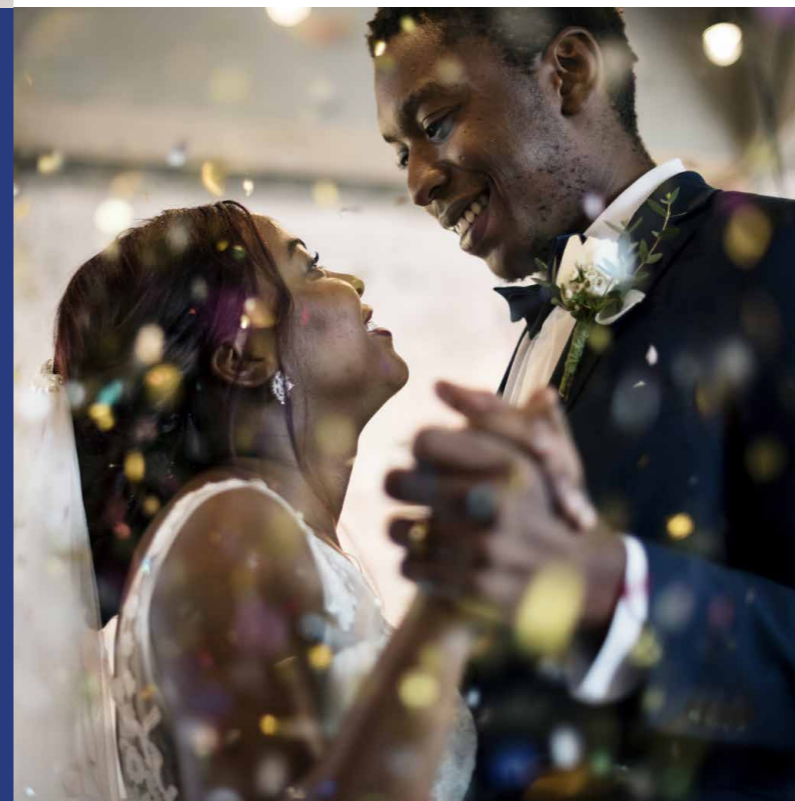
COSTS

In 2020: **£5,030** Additional guests:
In 2021: **£5,430** Daytime: **£52.00pp**
In 2022: **£5,865** Evening: **£24.00pp**

INCLUDES

- Hire of our licensed suite for your ceremony (optional)
- A function suite for your reception
- Dedicated wedding co-ordinator to assist with planning your special day
- Table linens, napkins, crockery, cutlery, glassware as required
- Venue decoration including 60 chair covers with colour co-ordinated sash, dressing of the top table and cake table, six table centrepieces for daytime reception
- Personalised wedding menus
- Personalised seating plan
- Use of cake stand base and cake knife
- Toast master to guide you through your special day
- Access to the Directors' area of the stadium for truly unique photographs
- Drinks package offering a bucks fizz welcome drink, a glass of wine during the meal and Prosecco for the toast
- Three-course wedding breakfast
- Evening finger food buffet (five item selection)

- Use of our cake stand base and cake knife
- Toast master to guide you through your special day
- Access to the Directors' area of the stadium for truly unique photographs
- Welcome drinks reception of Prosecco
- Traditional afternoon tea of sandwiches and cakes
- Evening deli bar buffet (deli bar with four finger food item selection)





TWILIGHT WEDDING PACKAGES

Our new Twilight wedding package provides you with the perfect setting for your evening wedding ceremony followed by an evening reception. Perfect for those summer months when the days are longer or those winter days by romantic candle light.

FURTHER INFORMATION

The following wedding packages are based on 60 guests minimum and are for ceremonies from 5pm. For couples not wishing to marry on our premises a discount of £200 will apply.

Venue decoration includes six table centrepieces from our available collection. This will increase with additional guests.

Additional upgrades for drinks and catering are available - supplements apply.

Photograph opportunities are available in the stadium during daylight hours only.

SAPPHIRE

A ceremony (optional) and evening buffet for 60 guests.

COSTS

In 2020: £3,430

Additional guests:

In 2021: £3,705

£40.95pp

In 2022: £4,000

INCLUDES

- Choice of suite for your ceremony (optional) and/or reception
- Dedicated wedding co-ordinator to assist with planning your special day
- Flowers for the ceremony table and candelabra for the aisle
- Table linens, mirror plate, choice of table centrepieces with tealight candles on six reception room tables
- Top table and cake table swags, white chair covers with choice of sash colours
- Glass of Prosecco for the toast
- Deli and hot fork buffet menu
- Use of cake stand and knife
- Printed seating plan and stand
- Toast master to guide you through your special day



DIAMOND

A ceremony (optional) and three-course sit down meal for 60 guests.

COSTS

In 2020: £3,500

In 2021: £3,780

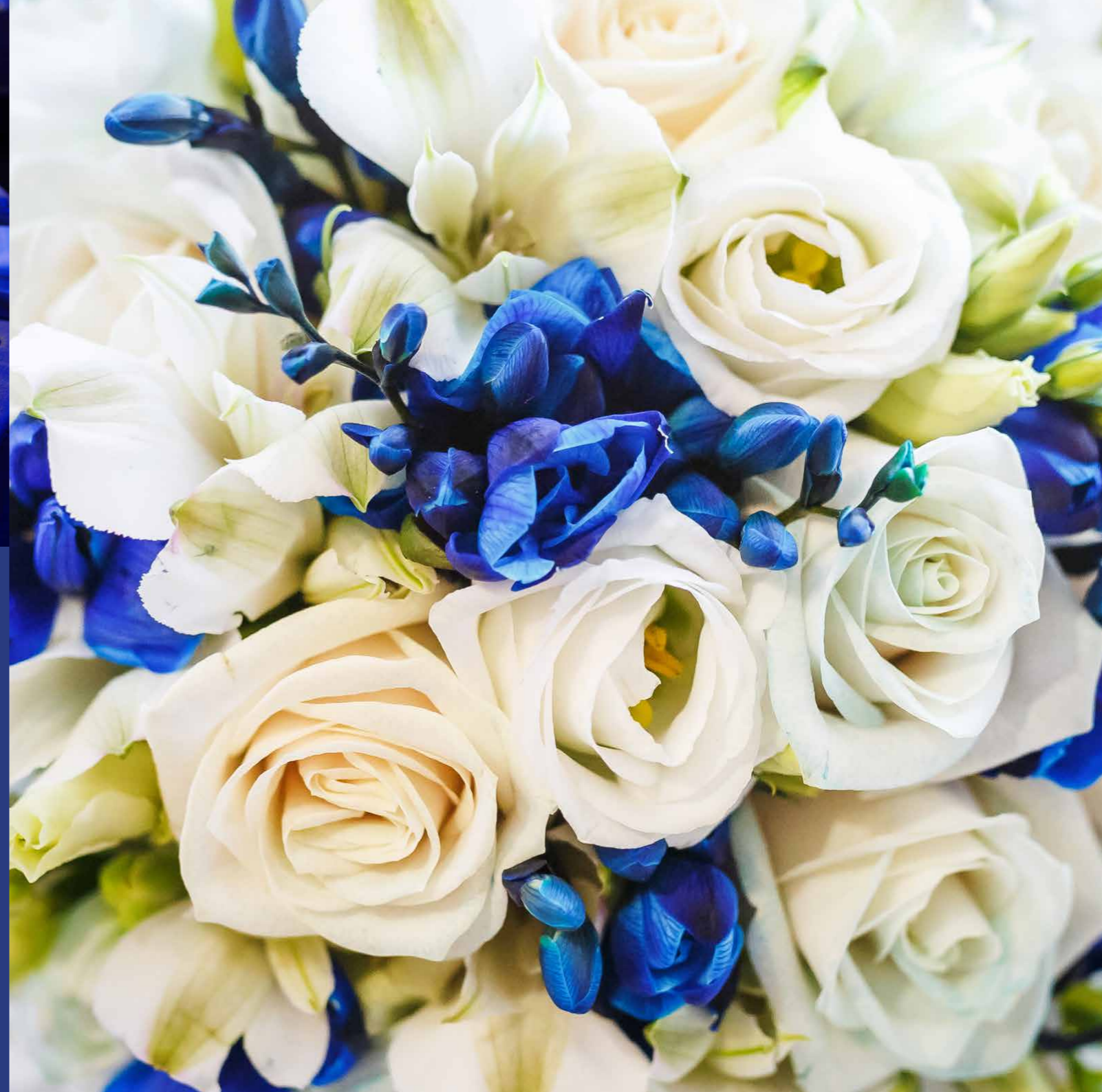
In 2022: £4,805

Additional guests:

£45.00pp

INCLUDES

- Choice of suite for your ceremony (optional) and/or reception
- Dedicated wedding co-ordinator to assist with planning your special day
- Flowers for the ceremony table and candelabra for the aisle
- Table linens, mirror plate, choice of centrepieces with tealight candles on six reception room tables
- Top table and cake table swags, white chair covers with choice of sash colours
- Glass of Prosecco for the toast
- Dinner menu of three-course sit down meal
- Use of cake stand and knife
- Printed seating plan and stand
- Toast master to guide you through your special day





MENUS

AFTERNOON TEA

Served as part of the Silver package
between 2pm and 6pm.

ASSORTED COCKTAIL SANDWICHES

Choose four fillings:

- Roast topside of beef and Dijon mustard
- Breast of Cheshire chicken with a coronation mayonnaise
- Tuna and lemon mayonnaise
- Honey roast ham and garden salad
- Cream cheese and cucumber
- Egg and mustard cress

Assorted mini patisserie

Sultana scones, vanilla cream
and heritage strawberry preserve

Freshly brewed tea or coffee

ADD A TREAT

Glass of Prosecco £5.40pp

Glass of Champagne £11.40pp



WEDDING BREAKFAST

Served as part of the Gold package.

Three-course meal £28.80pp

One menu for all guests, choose one starter, one main and one dessert.

Special diets will be catered for separately.

Includes Henllan bread rolls and butter, freshly brewed coffee and mints.



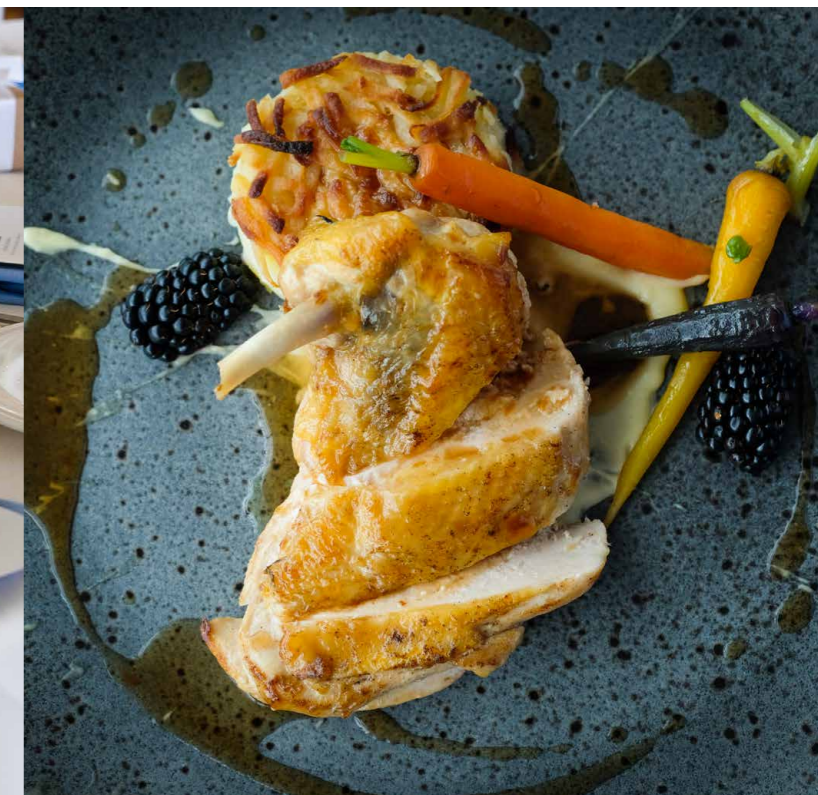
MAINS

- Cheshire chicken supreme, carrot purée, charred leeks, pomme fondant and wild mushroom and cream sauce
- Braised shin of beef Daube, wholegrain mustard mash, tenderstem broccoli, roast carrot and sticky red wine jus
- Pan fried North Atlantic cod, basil giant couscous and a creamy fish sauce **£11.00**
- Loch Duart salmon with champ potato, English peas and chorizo **£11.00**
- Dingley dell pork belly with black pudding, apple compôte, mustard mash, glazed young vegetables and crispy kale
- Welsh rump of lamb, dauphinoise potato, thyme roasted roots, ruby port and redcurrant jus **£11.00**
- Tomato and mozzarella gnocchi, sunblush tomato, pesto and parmesan (v)
- Bubble and squeak risotto with crispy egg (v)

The package includes a soup starter, chicken, beef or pork main, plus any dessert. The other items are available at a supplementary cost per person as shown.

STARTERS

- Leek and russet potato soup (v)
- Roast plum Roma tomato and sweet basil soup (v)
- Spiced carrot and coriander soup (v)
- Country vegetable soup (v)
- Severn and Wye smoked salmon, whipped wasabi cream, focaccia croûte and lemon oil **£7.35**
- Pressed ham hock and pea terrine, pickled vegetables, mustard hollandaise **£6.75**
- Aromatic crispy duck with a pea salad and tahini dressing **£7.35**
- Pressed chicken and apricot terrine, fig and balsamic chutney, cranberry tuille **£6.75**
- Churrasco belly pork, crackling, fresh corn and chilli salsa **£2.45**
- Heirloom tomato, buffalo mozzarella, basil and aged balsamic vinegar (v) **£2.45**
- Black tiger prawn thermidor with basmati rice **£4.35**



DESSERTS

- Vanilla bean cheesecake, macerated hedgerow berries, raspberry gel, black pepper tuille
- Orchid apple crumble tart, spiced Cornish clotted cream, salted caramel sauce
- Belgian truffle brownie wedge, caramelised white chocolate shard, mango coulis
- Warm sticky toffee pudding, with proper custard, rum and raisin syrup
- Madagascan vanilla bean and white chocolate crème brûlée, shortbread biscuits

ADDITIONAL COURSES

After dinner cheeseboard £10.00

Petit fours £1.50pp

LATE NIGHT SNACK

Available at a supplement

Dingley Dell back bacon muffin with HP Sauce or Heinz tomato ketchup **£5.80pp**

Dingley Dell pork sausage muffin with HP Sauce or Heinz tomato ketchup **£5.80pp**

Chunky chip brioche **£5.00pp**

Beer battered cod goujon muffin with zesty tartare sauce **£5.40pp**

Pulled pork brioche, topped with chunky coleslaw and chilli flakes **£6.10pp**



EVENING DELI BUFFET

'A little bit of everything' deli is part of the Silver package.

SANDWICH OR SALAD INGREDIENTS

A selection of healthy ingredients to create your own ultimate sandwich or salad

- White hoagie, wholemeal hoagie, soda, seeded, gluten free breads and butter
- Flaked tuna with lemon juice, North Atlantic prawns
- Carved honey ham, sliced Cheshire chicken breast, sliced roast beef
- Grated cheddar cheese, sliced boiled free-range egg
- Heritage tomatoes, cucumber, red onion, giant couscous salad
- Coleslaw, potato and chive salad, mixed green salad leaves

FINGER FOOD ITEMS

Choose four finger foods:

- Mini vegetable spring roll, chilli dip (v)
- Mac 'n' cheese bites, tomato salsa (v)
- Mini steak 'n' ale pie
- Mini Cheshire cheese and onion pie (v)
- Sourdough pizza bites (v)
- Southern fried potato wedges and sour cream and chives (v)
- Oriental king prawn rolls, Chinese dipping sauce
- Cod goujon, tartare sauce
- Duck and hoisin mini spring rolls, soy and chilli dipping sauce
- Chicken and chorizo mini skewers, red pesto dip
- Salt 'n' pepper breaded chicken goujon, sweet chilli dip
- Spinach and feta goujon, red pepper aioli

EVENING FINGER FOOD BUFFET

Served as part of the Gold package.

SALAD

Choose two salads:

- Thyme roasted Mediterranean vegetable and orzo pasta and basil pesto (v)
- Baby new potato, red onion and tangy crème fraîche (v)
- English garden salad: radish, cherry tomato, spring onion, beetroot and herby vinaigrette (v)

- Caesar salad: gem lettuce, plum tomato, toasted croutons and parmesan dressing (v)
- Giant Israeli couscous, chickpeas, fresh herbs, rocket and sundried tomato dressing (v)
- Heritage tomato and red onion and a balsamic glaze (v)
- Asian slaw (v)



SELECTION OF SANDWICHES

Choose four fillings:

- Roast topside of beef and Dijon mustard
- Breast of Cheshire chicken with a coronation mayonnaise
- Tuna and lemon mayonnaise
- Honey roast ham and garden salad
- Cream cheese and cucumber (v)
- Egg and mustard cress (v)

FINGER FOOD ITEMS

Choose four finger foods:

- Mini vegetable spring roll, chilli dip (v)
- Mac 'n' cheese bites, tomato salsa (v)
- Mini steak 'n' ale pie
- Mini Cheshire cheese and onion pie (v)
- Sourdough pizza bites (v)
- Southern fried potato wedges and sour cream and chives (v)
- Oriental king prawn rolls, Chinese dipping sauce
- Duck and hoisin mini spring rolls, soy and chilli dipping sauce
- Chicken and chorizo mini skewers, red pesto dip
- Salt 'n' pepper breaded chicken goujon, sweet chilli dip
- Spinach and feta goujon, red pepper aioli
- Cod goujon, tartare sauce



ENHANCEMENTS

Additional finger food items
£2.95pp per item

Additional salad bowl
£0.90pp per salad

Assorted mini patisserie platter
£4.95pp

FORK BUFFET SAMPLE MENU

Served as part of the Sapphire package.

MAINS

Choose three main items
(one to be vegetarian)

- Teriyaki beef skewer
- Salmon with soy, garlic, ginger and chilli
- Honey and mustard glazed gammon
- Piri-piri or lemon chicken pieces and garlic aioli
- Pan fried North Atlantic cod and tapenade
- Sweet potato, caramelised red onion and goats cheese tartlets (v)
- Griddled Mediterranean vegetables, halloumi and basil pesto (v)
- Crisp potato skins, concass of tomato and onion, gratinated cheddar cheese and sour cream and chives (v)

ENHANCEMENTS

Additional hot items **£7.50pp**

Additional sides **£1.80pp**

Salad bowl **£1.80pp**

Complemented with an artisan bread board. Choose two sides:

COLD SIDES

- Thyme roasted Mediterranean vegetable and orzo pasta and basil pesto (v)
- Baby new potato, red onion and tangy crème fraîche (v)
- English garden salad, radish, cherry tomato, spring onion, beetroot and herby vinaigrette (v)
- Caesar salad, gem lettuce, plum tomato, toasted croutons and parmesan dressing (v)
- Giant Israeli couscous, chickpeas, fresh herbs, rocket and sundried tomato dressing (v)
- Heritage tomatoes with red onion and a balsamic glaze (v)
- Asian slaw (v)

HOT SIDES

- Five spice potato wedges (v)
- Stir fry vermicelli rice noodles (v)
- Basmati rice (v)
- Buttered baby new potatoes (v)
- Barbecued corn on the cob (v)
- Sautéed sesame and soy pak choi (v)
- Sweet potato fries (v)



BAR SERVICE

All our meeting and function spaces have a private bar facility which can be made available by prior request to enhance your event.

This can be operated on a cash or account basis.

DRINKS RECEPTION

Prices from **£3.95pp**

Includes a glass of house wine or bottled beer and must be ordered in advance.

Alternative drinks and package prices are available upon request.

To make your celebration extra special, why not treat your guests to a glass of Prosecco or Champagne.

Glass of Prosecco **£5.40pp**

Glass of Champagne **£11.40pp**

Please cater for 100% of your guests

BOOK YOUR WEDDING TODAY

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