

Weddings at The Victoria Gallery & Museum

Set in the heart of
Liverpool, The Victoria
Gallery & Museum is a
Victorian Grade II
listed jewel of a
building with
breath-taking spaces
for your ceremony,
reception and wedding
breakfast

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&M



UNIVERSITY OF
LIVERPOOL



Wedding Breakfast Menu

STARTERS

- Roasted cherry tomato soup with crème fraîche and a basil dressing (V)
- Cream of leek and potato soup (V)
- Medley of field mushrooms, oven baked with garlic & parsley (V)
- Chicken liver pâté accompanied by an apple & sultana chutney, crisp leaves
- A combination of smoked salmon & prawn with a brandy laced marie-rose, served on baby leaf with a roast lime dressing
- Classic Caprese Salad – fresh plum tomato and mozzarella cheese served with basil vinaigrette (V)
- *All served with a selection of warm breads*

MAINS

- Choice of Welsh lamb shank or lamb rump served on a parsnip puree with a rich port wine, rosemary and redcurrant jus *
- Traditional roast sirloin of beef served with homemade Yorkshire pudding & a rich red wine sauce *
- Pan fried chicken supreme accompanied by sautéed woodland mushroom, pancetta & pearl onions combined in a rich red wine sauce
- Baked salmon served with a pink peppercorn veloute and braised fennel
- Aubergine and fine ratatouille tower (V)
- Polenta and ratatouille vegetable stack with a red pepper coulis (V)

DESSERTS

- Sticky toffee pudding
- Rhubarb and ginger crumble
- Brioche and chocolate pudding
- Passion fruit crème brûlée

COFFEE & MINTS

All main courses are served with fresh seasonal vegetables

**£3 supplement per person*

Inclusive Wedding Package £65 per person

- Dedicated wedding planner from time of booking through to your big day
- Sole use of the Victoria Gallery & Museum from 5pm until midnight
- Civil wedding ceremony in the elegant Leggate Theatre
- Drinks reception in the Tate Hall Museum
- Three course wedding breakfast in the Grand Entrance Hall
- Children's menu
- Two glasses of house wine per person
- Glass of bubbly for the toast
- Easel for table plan
- Candelabras for each table centre
- Complimentary use of cake stand and knife
- Cutting and serving of your wedding cake
- Coffee and mints

"We truly had a wonderful day and everything at the venue could not have gone more smoothly. You made the entire process so easy for us!"

Lauren & Alex
September 2019

Photograph by Emma Hillier

Children's Menu £7.50 per child

MAINS

- Homemade chicken nuggets
- Homemade fish goujons
- Pizza
- Sausages
- Penne pasta with a tomato & basil sauce with garlic bread
- *All served with chips, potato waffles or jacket potato, baked beans or vegetables*

DESSERTS

- Ice cream
- Fresh fruit salad

Evening Options

LIGHT BITES £5.50 each

- Roast pork baguette with apple sauce
- Turkey stuffing baguette with cranberry sauce
- Halloumi & red pepper baguette

FINGER FOOD £11.95 per person

- Platters of mini baguettes
- Roast chicken skewers
- Slice of quiche
- Crudites with dips
- Olives
- Vegetable spring rolls

Cheese Course

£35 per platter - each platter serves 10 people

- Selection of cheeses served with crackers, grapes and celery

Ceremonies may be held from 4.30pm on Fridays & Saturdays only, carriages at midnight.
Maximum capacity for a wedding breakfast is 100 and 130 for an evening reception.

Photographs by Emma Hillier

