

SAY “I DO”
at The Old Courts

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Hello lovely couple

Here at The Old Courts we offer bespoke weddings in our beautiful Victorian Court Room.

Whether you're dreaming of an alternative, quirky wedding, a pretty vintage theme or a sparkly winter wonderland, we can make your ideas a reality.

It's always best to have a look around and discuss your requirements – we're always happy to meet you.



Ivy Package

80 Guests | from £2280

Evening Package (any time from 5pm)

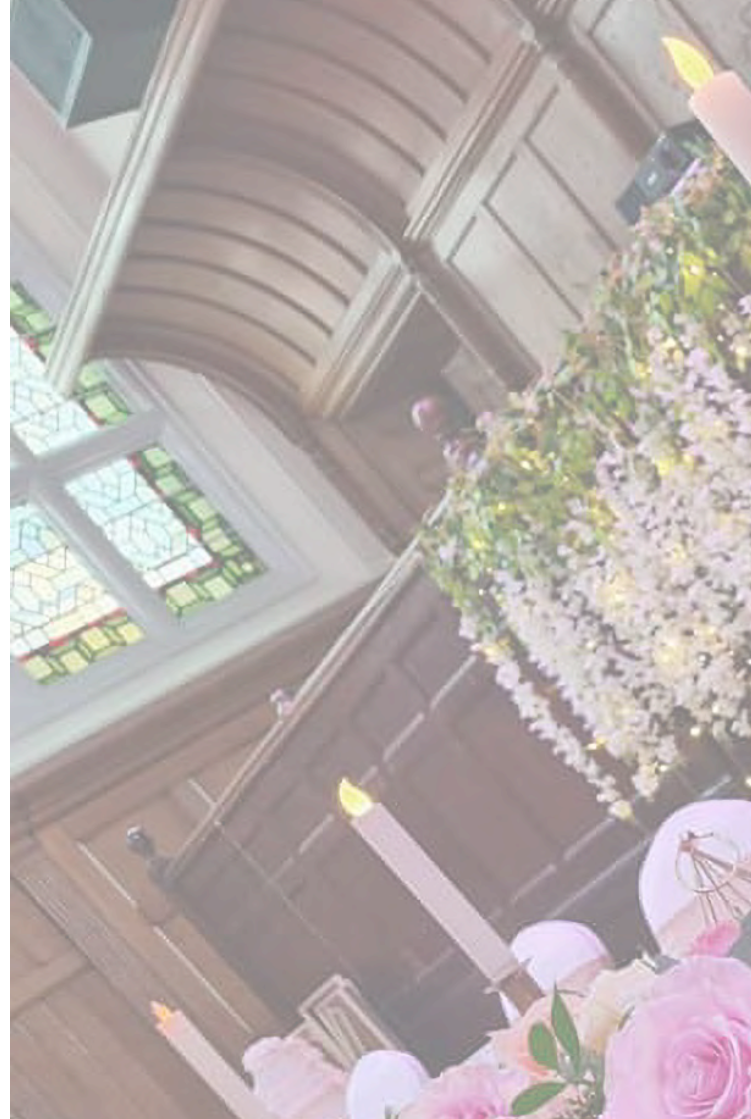
- Venue Hire
- Deluxe Cold Buffet/ Grazing Board with Sandwiches
- Resident DJ
- Table Linen Hire
- Meeting With Our Team

Dates	Mon - Thurs	Fri - Sun & Bank Holidays
Jan - March & Nov	£2280	£2600
April, Oct & Dec	£2500	£2800
May - Sep	£2700	£3072

Extra guests can be added for £12.00 per person.

Venue Dressing

Available from our preferred supplier **Arrangements by Alex** starting at £770 and full dressing from £1100.









Fern Package

60 Day Guests & 80 Evening Guests | from £4668

- Venue hire
- Wedding co-ordinator with up to 2 planning meetings.
- Individually Boxed Afternoon Tea Hamper (Day)
- Hot buffet (Evening)
- Resident DJ
- Table linen hire
- Projector & Screen Hire

Dates	Mon - Thurs	Fri - Sun & Bank Holidays
Jan - March & Nov	£4668	£4998
April, Oct & Dec	£5268	£5568
May - Sep	£5688	£5968

*Extra day guests can be added for additional £28 per head. Maximum of 70 day guests.
Evening guests can be added for £12 per person.*

Venue Dressing

Available from our preferred supplier **Arrangements by Alex** starting at £1100 for full dressing.









Iris

Iris Package

60 Day Guests & 80 Evening Guests | from £6228

- Venue hire
- Wedding co-ordinator with up to 2 planning meetings
- Three course meal (Day)
- Deluxe Grazing Board/Deluxe Cold Buffet (Evening)
- Resident DJ
- Table linen hire
- Projector & Screen Hire

Dates	Mon - Thurs	Fri - Sun & Bank Holidays
Jan - March & Nov	£6228	£6528
April, Oct & Dec	£6828	£7128
May - Sep	£7248	£7548

*Extra day guests can be added for additional £50 per head. Maximum of 70 day guests.
Evening guests can be added for £12 per person.*

Venue Dressing

Available from our preferred supplier **Arrangements by Alex** starting at £1100 for full dressing.









Willow Package

60 Day Guests & 80 Evening Guests | from £7848

- Venue hire
- Wedding co-ordinator with up to 2 planning meetings
- Three course meal (Day)
- Deluxe Grazing Board/Deluxe Cold Buffet (Evening)
- Resident DJ
- Table linen hire
- Welcome drinks
- 1/2 bottle of Wine with Wedding Breakfast per person
- A Prosecco Toast
- Tea, Coffee & Biscuits
- Projector & Screen Hire

Dates	Mon - Thurs	Fri - Sun & Bank Holidays
Jan - March & Nov	£7848	£8148
April, Oct & Dec	£8448	£8748
May - Sep	£8868	£9168

*Extra day guests can be added for additional £72.50 per head. Maximum of 70 day guests.
Evening guests can be added for £12 per person.*

Venue Dressing

Available from our preferred supplier **Arrangements by Alex** starting at £1100 for full dressing.





Something extra...

- Prosecco & Peroni drinks reception £5 per head
 - Prosecco toast £5 per head
 - House wine by the bottle £20
 - Served tea & coffee with a biscuit £2.50 per head
 - Large bottles of water £4 per bottle
 - Wedding coordinator for the Ivy Packages £200
 - Corkage at £10 per bottle
 - Wedding favours gift wrapped £2.50pp with individual stamp +£10
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Ceremony Only from £660

- Hire for 2 hours (completed by 4pm)
- Includes chair covers up to 70 chairs
- Lanterns for the aisle
- Petals
- Register tables with skirts & lanterns





Frequently Asked Questions

Can we get married at The Old Courts?

Yes, if you've booked a package, the cost is an extra cost of £440 to cover the extra staff. Venue dressing from £220 with **Arrangements by Alex**. You will need to book a time with the registrar at Wigan Council and pay their associated fees which are additional to ours. Please bear in mind, if you decide to get married here the ceremony room is the same room as the reception room so your guests will need to wait in the Judges Chamber and therefore the maximum number of guests for this is 70. Ceremonies on Ivy Packages can be added from 5pm and ceremonies on Fern and Iris can be added from 2pm.

What is the venue capacity?

For daytime guests the most we can cater for is 70. For evening receptions, we recommend a maximum of 120 due to the size of the bar however we will only have 70 chairs and 7 tables in the main room at night. Although there is additional seating in the Judges Chamber and we find a lot of our guests enjoy dancing and mingling.

What time do you close?

Last orders is 11.30pm, the bar shuts at 11.45pm and the venue closes at midnight.

Do you have disabled access?

We have a Supatrak suitable for standard sized wheelchairs – maximum width 700mm. This climbs the stairs to make every floor of the building accessible. This can only be used by one wheelchair at a time and is operated by a member of staff. For more information on the Supatrak please discuss with a member of the team who'll also be happy to show how it works.

Have a question for us?

Feel free to contact us with any questions. 01942 834747 or joanned@theoldcourts.com



Testimonials

Don't take our word for it, hear what our customers have to say about us....

“We want to say a HUGE thank you to everyone at The Old Courts for all your work and help with our wedding. We had the best day, better than we ever imagined and the venue was so, so brilliant. We got so many positive comments about the venue and the DJ from our guests. We feel very lucky that we had you there on the day as our coordinator, you were amazing, a massive support and you made our day go smoothly.”

-Laura Atherton

“Myself and my wife Kay had our wedding at The Old Courts in September and it did not disappoint! We highly recommend the venue to anyone looking for a wedding or party venue! The staff made sure our day ran smoothly and nothing was too much trouble. Becky was very helpful all the way through the planning of the day and we couldn't have asked for anyone more laid back and cheerful through the stress of the wedding planning. The Court Room and its originality is perfect for anyone looking for a venue with character and personal charm.”

-Michaela Moorhouse

“We cannot thank you enough for everything that you did – our day was special and perfect, and every single member of staff was superb and went above and beyond for us and each of our guests. All of them have commented about how amazing the venue was! You made us feel so welcome and special and your hard work enabled us to have the most beautiful, fun and relaxed day. We were so nervous but you guys made it so easy and enjoyable. Its been an absolute pleasure working with you and all of your staff.”

-Kirsty Knight









Hot Buffet Options

Shredded Hog Roast

• Succulent shredded hog roast served on a soft bread roll with sage and onion stuffing accompanied with seasoned potato wedges.

Burger Bar

All served on a brioche bun and accompanied with 'build your own' cheese, lettuce, tomato and onion and a side of seasoned potato wedges.

Pick 3 of the following:

- British beef burgers
- Southern fried chicken burgers
- Zinger burgers
- Vegetarian burgers
- Vegan burgers



Curry Cornucopia

Pick 3 of the following:

- Chicken tikka curry served with pilau rice accompanied with onion bhajis, vegetarian samosas, poppadoms, and mango chutney.
- Vegetable tikka curry served with pilau rice accompanied with onion bhajis, vegetarian samosas, poppadoms, and mango chutney.
- Vegan chickpea and roasted vegetable curry pot served with pilau rice.

Little Italian

All served with garlic bread, a house salad and homemade coleslaw.

Pick 3 of the following:

- Beef lasagne
- Vegetable lasagne
- Macaroni cheese
- Chicken in an arrabiata sauce
- Roasted vegetables in an arrabiata sauce
- Vegan roasted red pepper pasta

Paella

Served with crusty bread and butter and a wedge of lemon accompanied with Italian herb potato.

Pick one of the following:

- Chicken and chorizo paella
- Seafood paella
- Mixed paella



Pastry Corner

Pick 3 of the following:

- Lancashire hot pot with a short crust pastry with red cabbage, beetroot and silver skin pickled onions served with crusty bread and butter, hp brown sauce, salt, and pepper.
- Vegan and/or gluten free hot pot with a short crust pastry with red cabbage, beetroot and silver skin pickled onions served with crusty bread and butter, hp brown sauce, salt, and pepper.
- Cheese, potato and onion pie accompanied with red cabbage, beetroot and silver skin pickled onions served with crusty bread and butter, hp brown sauce, salt, and pepper.
- A selection of individual pies: meat and potato, peppered steak or cheese pie accompanied with creamy mash potato, mushy peas, and gravy.

Boxed Afternoon Tea Hampers*

- Mini Melton Mowbray pork pie
- Whittle mini meat & potato pastry
- Deli roll with a choice of fillings
- Mrs Mc's apple & cinnamon swirl
- Scone with jam & chantilly cream.
- Salted caramel fudge brownie slice
- Fresh fruit & berries

Evening Breakfast Barms

- Bacon and sausage barm cakes, a three- item breakfast barm accompanied with a slice of mature cheddar cheese and a portion of hash browns.
- Vegetarian or vegan sausage barsms served with hash browns and cheese slices.

Deluxe Cold Buffet

Gluten free & vegan options available

- Sliced cooked meat served with crusty bread rolls and butter.
- Tuna and red onion, egg mayonnaise on a seeded brown bread, cheddar cheese or cheese and pickle on a 50/50 bread.
- Selection of wraps: Piri piri chicken with sweet chilli/Tuna, red onion and cucumber/Cheese and salad.
- Classic savoury selection veggie option included Indian selection with mango chutney.
- Premium chicken satay with sweet chilli sauce.
- Fresh lemon and black pepper salmon with north Atlantic prawns.
- Luxury cheese board with a selection of chutneys, olives, grapes, and crackers.
- Crudite board with hummus and dips (vegan).
- Mixed salad bowl.

Deluxe Grazing Boards*

- Selection of four sandwiches
- Whittles sausage roll
- Melton mowbray pork pie
- Whittles cheese turn over
- Veggies dippers with hummus
- Selection of grapes & tomatoes.
- Cheese, celery, crackers & chutney
- Salami & deli meats

*Not suitable for nut intolerances.



Three Course Meal

Starter

- Vegetable/Mushroom/ Tomato Soup - Served with Roll & Butter
- Paté with Red Onion Marmalade & Side Salad with Crusty Bread
- Garlic Cream Mushrooms with Garlic Croute +£1
- Melon with Fruit Coulis
- Smoked Salmon & Prawn Salad +£4 with Brown Bread

Main

Served with; Mixed Seasonal Vegetables,
Choice Of Potato Mashed, Roast, New, Dauphinois

- Roast Topside of Beef with Yorkshire Pudding
- Chicken Supreme with Tarragon Cream Sauce
- Braised Beef In Red Wine Gravy +£1
- Roast Turkey with All The Trimmings
- Pork Loin with Mushroom & Stilton Sauce
- Sausage, Mash & Onion Gravy
- Salmon in Champagne Sauce

Dessert

All Served with Cream

- Strawberry Cheesecake
- Lemon Meringue Pie
- Sticky Toffee Pudding with Butterscotch Sauce
- Apple & Blackberry Pie
- Chocolate Fudge Cake
- Eton Mess
- Chocolate Salted Caramel Torte +£1
- Baileys Cheesecake +£1









THE OLD COURTS | CRAWFORD STREET | WIGAN | WN1 1NA