



**HOGHTON TOWER**  
LANCASHIRE



YOUR WEDDING AT  
**HOGHTON TOWER**





# Congratulations

*on your engagement!*

This marks the start of something truly unforgettable. Whether you have long envisioned a wedding in a historic setting or you are only just beginning to picture your perfect day; we are honoured you are considering Hoghton Tower as the beginning of your next chapter.



*A setting steeped in*  
**Grandeur**

Standing proudly above the Lancashire countryside, Hoghton Tower is a fortified stately home steeped in over 500 years of history. With its dramatic stone walls, elegant courtyards, and sweeping views, it offers a wedding backdrop that is both iconic and deeply personal.

This is a place where monarchs were received, artists were inspired, and history was made and now, it's where your own story begins.

Choose a ceremony in the stunning Banqueting Hall, an intimate exchange of vows in the Inner Courtyard, or a heartfelt gathering in the characterful Billiard Room, followed by a memorable wedding breakfast and an unforgettable evening of celebration, where you and your guests can dance the night away to your chosen entertainment.

With each space as characterful as the last, Hoghton Tower is an extraordinary setting for modern love stories.













## *Included in the* **Package**

- Exclusive use of the venue from 1:00 pm to 12:00 am
- Access the day before for set-up (10:00 am to 2:00pm)
- A dedicated space for your evening entertainment and celebration
- Your choice of ceremony locations:
  - The Banqueting Hall (120 guests)
  - The Inner Courtyard (ideal for outdoor ceremonies)
  - Billiard Room (for intimate gatherings)
- Exclusive use of the Banqueting Hall for up to 120 seated guests, including our historic top Sirloin table for your wedding breakfast.
- Access to our beautiful private gardens for your wedding photos and guests
- Fully licensed bar
- Two-nights self-catering accommodation for the couple (Irishman's Tower)

# *Your wedding* Timeline

12 months before

- Choose your ceremony and reception locations
- Reserve your date at Hoghton Tower
- Confirm your registrar or celebrant
- Select your caterer or arrange tastings with our recommended partners
- Draft a guest list
- Book key suppliers (photographer, videographer, entertainment)

10 months before

- Begin working with a florist and venue stylist
- Schedule tastings with your preferred caterer
- Book musicians or a DJ
- Shop for your dress/suit/outfits
- Send Save the Dates

8 months before

- Plan your wedding breakfast menu
- Finalise bridal party looks
- Begin honeymoon planning
- Organise guest accommodation if needed





# Wedding Venue Hire

Why not have it all? Intimacy and splendour. Magical gardens and grounds, courtyards, archways, oak-panelled halls, amazing views wherever you look. Our memorable, fairy tale wedding venue is the perfect setting for your unforgettable day.

Reception, wedding breakfast and evening celebration

Season		2026	2027	2028
Low Season January - March	Saturday	£6500	£6500	£7000
	Mid Week	£5500	£5500	£6000
Mid Season April - June September - October	Saturday	£8500	£8500	£9000
	Mid week	£7500	£7500	£8000
High Season July - August	Saturday	£9500	£9500	£10,000
	Mid Week	£8500	£8500	£9000
Festive Season November - December	Saturday	£9000	£9000	£9500
	Mid Week	£8000	£8000	£8500

Add a civil ceremony for £780

Maximum 120 persons during the day, up to 40 additional guests for evening.

Catering and drinks package prices not included.

Prices include VAT

Registrar fees are not included



## A More Intimate Option

Small wedding offer, includes Afternoon Tea with a glass of prosecco or bottle of beer - from £3800

- 4 hours hire from 12:30 – 16:30
- Up to 40 persons.
- Add civil ceremony from £500 to £780.
- Additional serving of prosecco and beer at £6.50pp
- Bottle bar can be made available.

## Catering Options

Price for 3 Course Wedding Breakfast, evening snack and corkage for 100 guests start from £63.95 per person.

This price includes linen, crockery, cutlery, glassware and service.

Prices for street food and buffet options can be provided on request.





# *Optional* Extras

While Hoghton Tower is a stunning canvas on its own, you can personalise your wedding day with a range of enhancements:

- Vintage car arrival driven into our historic courtyard
- Fairy-lit Minstrels' Gallery
- Seasonal garden photo backdrops
- Fireplace-lit receptions in cooler months
- Post wedding Afternoon Tea or Buffet Wedding Breakfast options



# Our Suppliers

We work with some of the region's most creative and reliable wedding professionals, and we are happy to recommend our trusted industry partners, featuring; photographers, stylists, florists and musicians to help you with your planning.

	Tel	Email / Web
Catering		
Carringtons Catering	01695 632 252	<a href="mailto:info@carringtons-catering.co.uk">info@carringtons-catering.co.uk</a> <a href="http://www.carringtons-catering.co.uk">www.carringtons-catering.co.uk</a>
D'vine Catering	01704 868 301	<a href="mailto:info@totallydvine.co.uk">info@totallydvine.co.uk</a> <a href="http://www.totallydvine.co.uk">www.totallydvine.co.uk</a>
Wedding Insurance		
Events Insurance Services Ltd		<a href="http://www.events-insurance.co.uk">www.events-insurance.co.uk</a>
Florists		
Lancashire Floristry	07809 127 547	<a href="mailto:info@lancashirefloristry.co.uk">info@lancashirefloristry.co.uk</a>
Harrison's Flowers	07947 654802	<a href="http://www.harrisonsflowers.co.uk">www.harrisonsflowers.co.uk</a>
Photography		
Peter Austin Photography		<a href="https://peteraustinphotography.com">https://peteraustinphotography.com</a>
Master of Ceremonies		
Toastmaster	07947 469 540	<a href="mailto:markbutler.blackburn@virgin.net">markbutler.blackburn@virgin.net</a>



	Tel	Email / Web
Table Linen & Chair Covers		
Simply Bows	07876 743 554	<a href="http://www.simplybowsandchaircovers.co.uk">www.simplybowsandchaircovers.co.uk</a>
Musicians & DJ's		
Brothers of Swing	07904 661 393	<a href="http://www.brothersofswing.co.uk">www.brothersofswing.co.uk</a>
Northern String Quartet	07904 812 238	<a href="mailto:www.northernstringquartet@gmail.com">www.northernstringquartet@gmail.com</a>
The DFC Experience	01772 733 337	<a href="http://www.thedfcexperience.co.uk">www.thedfcexperience.co.uk</a> Instagram: @thedfcexperience
DJ Gary Mills	07920 102 370	<a href="http://www.djgarymills.co.uk">www.djgarymills.co.uk</a>
Alltrack Promotions Entertainment	07774 000 247	<a href="http://www.alltrackpromotions.co.uk">www.alltrackpromotions.co.uk</a>
Wedding Transport		
Malvern Wedding Cars	01254 248 822	<a href="http://www.malvernweddingcars.co.uk">www.malvernweddingcars.co.uk</a>

We have partnerships with local accommodation providers, with exclusive discounts for Houghton Tower wedding parties. Please contact a member of the team for more details.



# Carrington's

## *Catering*

Guests: 120 day guests | 160 evening guests

### **Canapes**

Toad in the hole, onion marmalade  
Smoked haddock and whiskey shots  
Chicken satay skewers  
Goats cheese crostini  
Butternut squash and chilli arancini

### **To Start**

Parcel of smoked salmon, kingp rawns and dill,  
cucumber and dill pickle, herb dressing

### **Main Course**

Sirloin of Lancashire beef, stuffed puddings,  
roscoff onion, baked cauliflower, real ale gravy

### **Something Sweet**

Trio of English desserts  
possett, crumble, sticky toffee

### **Evening Hot Snacks**

Cheeseburger with tomato relish and maple glazed bacon  
lamb or chicken kebabs, flat bread, houmous & tzatziki  
Griddled haloumi, herb ciabatta & rommesco sauce (v)

# D'vine

## *Catering*

Guests: 80 day guests | 100 evening guests

### **To Start**

Chicken liver pâté topped with apple gel | red onion marmalade  
dressed endive & garlic thyme crout

Ham hock | braised ham hock set with herbs & mustard  
pickled vegetables, smooth piccalilli, toasted ciabatta

Portabella mushroom | topped with Lancashire cheese, spring onion and bacon  
with balsamic dressed salad

Thai fish cake | Sweet chilli sauce, citrus lime vinaigrette dressed leaves

Duck spring rolls | Braised duck with spring onion, chilli  
& finished with Asian slaw, plum and hoi sin sauce

Chicken & black pudding terrine | Chicken, black pudding,  
pickled vegetables & walnuts with micro cress

Goat's cheese | Warm goat's cheese tart with balsamic pearls  
and chilli beetroot salad

Melon soup | Balls of melon with lime, mint,  
and warm madeleines

Cured salmon | Pickled cucumber salad, apple gel  
& horseradish mousse

Salmon Rilette | crispy ciabatta, dill onion, apple gel,  
pickled radish, horseradish mousse



# D'vine

## *Catering*

Guests: 80 day guests | 100 evening guests

### **Main Course**

Sage Butter Chicken | Dauphinoise potato, leek wrapped fine beans,  
buttered carrots, red wine jus

Sauté chicken | boulangere potatoes, wilted greens and  
Chantenay carrot medley, creamy cider sauce

Roast chicken | stuffed with chorizo sausage topped with a tomato ragu,  
buttered fondant potato, fine beans, carrot

\*Lamb rump | mustard mash, braised greens and a port jus

\*Biryani lamb shank | coconut rice, onion bhaji

Roast pork loin | pistachio and apricot stuffing, cider cream, roast new potato,  
savoy cabbage, buttered carrots

\*Four way pork | pressed pork belly, black pudding bon bon, pork scratching &  
pork loin served with wilted greens & fondant potato

28 days matured Roast Beef | Yorkshire pudding, thyme and garlic roasted potatoes,  
carrot and parsnip & red wine gravy (\*upgrade to signature Sirloin Roast Beef – served pink)

\*Feather blade of braised beef | pumpkin pickled shallots,  
thyme & rosemary rosti finished with black garlic and redcurrant jus

\*Beef short rib | Braised beef short rib with dauphinoise potato served with baby vegetables

Fish pie | posh fish pie topped with chive mash served with a warm tarter sauce,  
sat on a vegetable medley

# D'vine

## *Catering*

Guests: 80 day guests | 100 evening guests

### **Main Course**

Seared Salmon | chorizo salsa, pak choi, avocado puree, black olive crumb,  
thyme infused fondant potato

Gnocchi | squash & girolle mushrooms with crispy basil

Risotto | wild mushroom with Parmesan, kale and truffle oil

### **Something Sweet**

Vanilla cheesecake | served with fresh berries, cherry gel, vanilla whipped cream

Sticky toffee pudding | butterscotch sauce, vanilla ice cream

Eton mess | vanilla cream with fresh berries, dried raspberries and a strawberry mint consommé

Chocolate fudge | chocolate fudge cake served with vanilla sweetened cream

Blueberry tart | warm blueberry tart, hot custard

Lemon tart | sweetened cream, fresh berries, blackcurrant coulis

Cinnamon spiced apple pie | pouring cream

Crème brûlée | Shortbread biscuits

Trio Dessert



[www.hoghtontower.co.uk](http://www.hoghtontower.co.uk)

Hoghton Tower is a place where past and present meet, where stone archways frame first looks, and where every couple adds their own chapter to the Tower's long love story. We'd be honoured to help you begin yours here.

Photo credit: [www.peteraustinphotography.com](http://www.peteraustinphotography.com)