



THE DW STADIUM



A WEDDING VENUE for all SEASONS

No matter what time of year... Enjoy a unique wedding day at the DW Stadium

DAYTIME

Your Food and Drink

- ♥ Arrival drink
- ♥ Glass of house wine
- ♥ Glass of Prosecco for the toast
- ♥ 3 course wedding breakfast

Your Room

- ♥ Pitch view lounge
- ♥ Pitch side photo opportunity
- ♥ Table centre pieces
- ♥ Chair covers and sash
- ♥ White, red or blue carpet on arrival
- ♥ Personalised menu cards
- ♥ Personalised seating plan

EVENING

Your Food

- ♥ Seasonal themed buffet

Your Room

- ♥ Table linen and napkins
- ♥ Balloon table decorations
- ♥ Personalised welcome board
- ♥ Late bar

Your Entertainment

- ♥ Resident DJ until 1am

ENHANCEMENTS Choose two of the following

- ♥ Large LOVE letters
- ♥ Personalised image projection
- ♥ Top table and cake table starcloth valance
- ♥ Ceremony aisle lanterns (6)

£3,990*

Say 'I Do' at the DW ~ Ceremonies from as little as £295.00**

Call 01942 774000 or email info@dwstadium.com

DW Stadium Official @DWStadium www.dwstadium.com

DW Stadium, Loire Drive, Robin Park, Wigan WN5 0UZ | 01942 774000 | info@dwstadium.com

*Price based on 50 daytime guests and 100 evening guests. Extra guests can be added at an additional charge.

**Price does not include the registrar's fee, please contact Wigan County Council to book your ceremony



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MENU CHOICES

YOUR WEDDING BREAKFAST MENU CHOICE

Soup of the day served with warm roll
Duo of melon, yoghurt panna cotta and mint syrup
Mushroom and brie tart with rocket and a balsamic garnish
Duck liver parfait with a spiced plum and ginger chutney,
rocket and orange salad

-oOo-

Pan fried chicken breast, rosemary and garlic dauphinoise potatoes
Red wine braised beef with a grain mustard mash
Pan-roasted salmon supreme, crushed new potatoes, wilted greens
and a chive beurre blanc
Chicken fillet stuffed with mozzarella cheese and green pesto, wrapped in
prosciutto ham with thyme roasted Mediterranean vegetables

Vegetarian Main Course Options

Roasted plum tomato risotto with parmesan and basil oil
Herb gnocchi, wild mushrooms and butternut squash
Cavatappi pasta tossed in a cacciatore sauce
Spring onion, pea and ricotta tart

-oOo-

Homemade sticky toffee pudding with toffee sauce
and vanilla bean ice cream
Eton mess cheesecake with a berry and orange cream
Chocolate fudge cake with vanilla bean whipped cream and fruit
Warm apple crumble tart served with crème anglaise

-oOo-

Fresh filter coffee and chocolate mints

YOUR EVENING BUFFET MENU CHOICE

Step 1

(Included in the price)

Assorted closed sandwiches and wraps with various fillings

Step 2

(Please choose one of the following)

Tossed salad
Coleslaw
New potato salad with spring chives
Caesar Salad
Tomato, basil and goat's cheese pasta salad
Beef tomato and red onion salad

Step 3

(Please choose one of the following)

Crispy lime and chilli chicken wings
Lamb kofta
Flavoured chicken legs
Meat Skewers - lamb, chicken, beef
Barbecue ribs

Step 4

(Please choose four from the following)

Chips
Jacket potatoes
Potato wedges
Sundried tomato and pork sausage rolls
Piccalilli pork pies
Asian dim sum
Assorted garlic breads
Assorted pizza
Spinach pakoras
Vegetable samosas
Assorted quiche