



CONGRATULATIONS



CONGRATULATIONS ON YOUR ENGAGEMENT!

We're beyond excited that you're considering us to host your big day. Our team are absolutely ready to make your celebration as unique as your love story—from that first walk-through to your final dance move (no judgement on the dad dancing, promise).

Picture this: gorgeous function suites tailored to your vision in a historic Art Deco setting—practically begging for those timeless wedding snaps. We're all about making things seamless, without causing a budget-induced fainting spell, which means we'll help you find a package that's perfect for you, full of style and good vibes.

To make your celebration even more special, your guests can enjoy exclusive discounts on their stay. They'll appreciate the convenient parking, our cosy bedrooms and our welcoming restaurant, perfect for raising a glass to you throughout the weekend.

Ready to start planning the wedding everyone will be talking about? You bring your love, we'll bring the magic.

THE VENUE

Ready to say "I do" in an iconic Liverpool venue?

Crowne Plaza Liverpool - John Lennon Airport is your one-stop shop for your wedding. Whether you're planning a cosy gathering or a big blowout, our flexible spaces are here to make your day feel like the event of the year (because it is).

AERIAL SUITE

The incredible Aerial suite features its own private bar, stage, dance floor and lighting system. The room benefits from an outside patio area perfect for those important pictures or arrival drinks in the summer months. On the opposite side of the room the windows look out onto the original apron of the airport, now displaying some vintage aircraft. If you are looking to cater for a large number of guests, the Aerial suite is your perfect option.

MAXIMUM CAPACITIES

Ceremony	160
Wedding breakfast	160
Evening reception	300



BLENHEIM AND DE HAVILLAND SUITE

With its uniquely characterful features, such as a private bar, dancefloor and a private door to the grounds, the Blenheim and De Havilland is our favourite suite for mid-size weddings. This room benefits from lots of natural day light and overlooks the original apron which displays a selection of vintage aircrafts. Outside the room has a patio and garden area, ideal for photographs, drinks receptions, BBQ's and hog roasts.

MAXIMUM CAPACITIES

Ceremony	80
Wedding breakfast	80
Evening reception	120





OUTDOOR WEDDINGS

Our venue offers an amazing outdoor setting for those looking to create their dream wedding in a magical Tipi or Marquee from our nominated supplier. The hotels surroundings also make the perfect backdrop for those cherished photos.

Being located on the grounds of the hotel also means you and your guests can celebrate the night away and book an overnight stay where you can enjoy a freshly cooked English breakfast the following day.

CEREMONIES

KEEPING IT CIVIL

Weddings are all about bringing your favourite people together, from saying "I do" to dancing the night away. That's why we've made sure our hotel is fully licensed for Civil Weddings and Civil Partnership ceremonies—so you can celebrate every unforgettable moment all in one perfect spot.

Inclusivity? It's not just a word to us; it's our heartbeat. We're an LGBTQIA+ friendly space where every love story is celebrated and every couple can create their best memories. So, whatever your love looks like, we're here for it, ready to make your big day legendary.

It is the responsibilty of the couple to book the registrar for your wedding, the hotel cannot book this for you. All fees due to the registrar are separate to any fees for hire of our ceremony room.

Not all registrars will allow you to book more than 12 months in advance, if you are booking further in advance ensure you book your registrar as soon as their booking window opens.

When you meet with the registrar, you'll need to take proof of your name, age, nationality and address, plus additional documentation if you have been divorced or widowed.

In most cases, for a civil ceremony you also need to give at least 28 days' notice of your marriage. You do this by attending the district register office that is local to where you live, in person, even if it is different to the district in which you will get married. To give notice, you must have lived in the district for at least the past seven days.

LIVERPOOL REGISTER OFFICE

St Georges Hall, St Georges Place, Liverpool, L1 1JJ PHONE: 0151 233 3004

CIVIL CEREMONY ROOM HIRE £500



CLASSIC

40 DAY AND 70 EVENING GUESTS

2025 - £4,000.00 2026 - £4,100.00 2027 - £4,200.00

ADDITIONAL GUESTS

Day adults £50.00
Day children (aged 3-12 years) £25.00
Evening adults £20.00
Evening children (aged 3-12 years) £10.00





- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco for your day guests
- Glass of house wine per person served with the wedding breakfast
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco for your day guests
- Six item evening buffet
- Resident DJ and dancefloor
- White chair covers and coloured sashes
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests

TWILIGHT

50 ADULT GUESTS

2025 - £2,750.00

2026 - £2,850.00

2027 - £2,950.00

ADDITIONAL GUESTS

Evening adults £32.00 Evening children (aged 3-12 years) £16.00

- Room hire for evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco
- Selection of three canapés
- Eight item finger buffet
- Resident DJ and dancefloor
- White table linen and napkins
- Use of hotel cake stand and knife
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests





INTIMATE

MINIMUM 20 GUESTS, MAXIMUM 40 GUESTS

2025 - £65 per person 2026 - £70 per person 2027 - £75 per person

PACKAGE AVAILABLE SUBJECT TO AVAILABILITY

- Room hire for your reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Arrival drink of Prosecco
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Discounted accommodation for your wedding guests





MULTICULTURAL SELF-CATERED WEDDINGS

Planning a wedding that honours your cultural traditions? We've got you covered! Our venue is all about flexibility, giving you the freedom to celebrate your special day just the way you want—including self-catering options that keep your traditions and tastes front and centre.

With spacious event areas perfect for Sikh, Hindu, Muslim, Jewish, Caribbean, and other diverse celebrations, we're ready to host whatever your heart (and culture) desires. And let's be real, authentic cuisine is a must—so feel free to bring in your own specialised caterers. Need a little help? We've got a trusted list of caterers who know their way around multicultural weddings.

Check out our tailored self-catering package or let's chat about your unique vision. We're here to help you create a wedding experience that's all about your heritage, your traditions and your day.

SELF CATERED 2025 From £3,500 2026 From £4,000 2027 From £4,500

PACKAGE INCLUDES

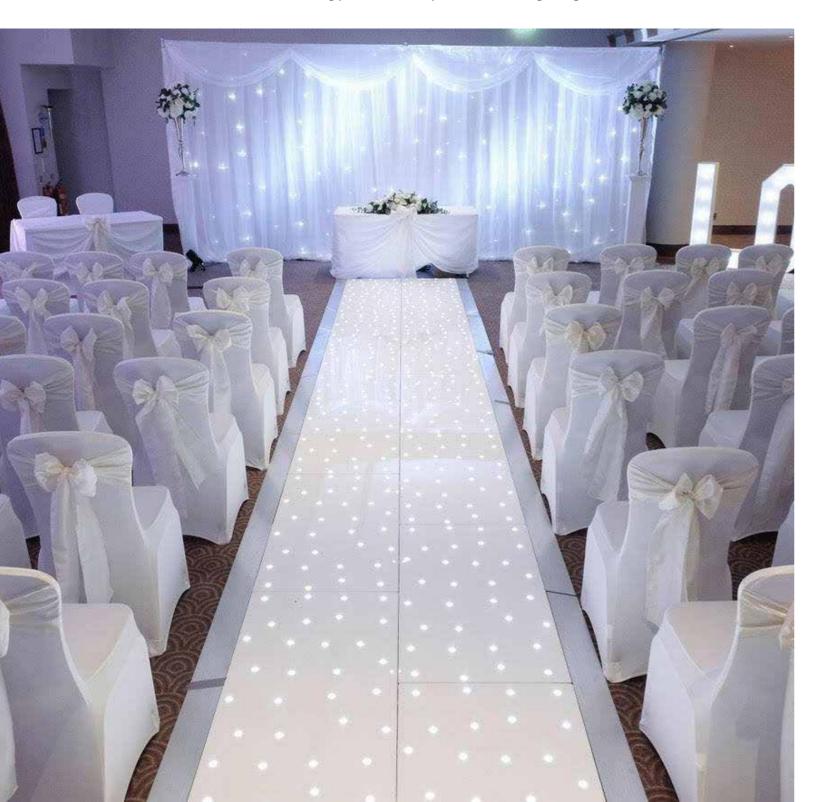
- Function room hire from 09:00 01:00 on the day
- A section of the kitchen*
- Event host on the day
- Corkage
- Dancefloor
- Tables and chairs
- White linen on the tables
- Basic set up of tables and chairs
- One complimentary bedroom

"Subject to availability, please discuss requirements with your events planner. Cutlery, crockery and glassware can be rented at £3.50 per person to include washing, it is the responsibility of the organisers to set this. Staff to serve and clear food can be hired and pricing will be advised based on requirements. A charge for security may apply based on your guest numbers. Set up for the day prior may be available subject to availability and pricing will be advised upon enquiry. If providing your own alcohol, you will be required to apply for a Temporary Event Notice (TENs). A professional caterer must be hired and proof of public liability insurance, level two food hygiene and EHO rating must be provided in advance.

BESPOKE WEDDINGS

While our packages are designed to make planning a breeze, we're all about creating something totally bespoke if that's what you're dreaming of. With our "Bespoke Weddings" tool, you can customise every detail to build the perfect package that's all you.

Whether it's an intimate afternoon tea, a chilled BBQ vibe, or a lavish, formal celebration, we're ready to make it happen. Minimum spends apply, but don't worry—we'll share all the details once you've picked your date and started crafting your dream day. Let's make magic together!



DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic £8.00	Bottle of Corona £5.00
Glass of seasonal cocktail £10.00	Bottle of Budweiser £5.00
Glass of Pimm's No.1 and lemonade £8.00	Glass of house white wine (175ml) £6.95
Glass of Buck's Fizz £6.25	Glass of house red wine (175ml) £7.75
Glass of Prosecco £5.65	Glass of house rosé wine (175ml) £6.45
Glass of fruit juice £4.00	Half a bottle of house white wine £12.90
Jug of mocktail £12.00	Half a bottle of house red wine £14.00
Glass of mocktail £5.00	Half a bottle of house rosé wine £12.00
Bottle of J20 £3.50	Bottle of house white wine £25.85
Jug of squash £5.00	Bottle of house red wine £28.00

Corkage for wine, Prosecco and Champagne - £15.00 per bottle

WEDDING BREAKFAST MENU

Starters

Roasted tomato soup (ve) (gf) Chive oil

> Carrot and butternut squash soup (v) (gf) Crème fraîche

Ham hock and pea terrine Baguette croûtes, onion pickle

Chicken liver & Cognac pâté Tomato chutney, ciabatta croûtes

Trio of crispy prawns Zesty tomato dipping sauce £3.50 supplement

Chestnut, wild mushroom and pancetta gnocchi Baby spinach, rosemary

> Tomato and mozzarella salad (v) (gf) Almond pesto

Red onion and goats cheese tart (v) Balsamic dressing, rocket

Formaggio & sage tortellini (v) Sage butter

Smoked tofu, green bean & hazelnut salad (ve) (gf)

Trio of Melon (ve) (gf) Mojito style syrup

Mains

Lamb shank Fondant potato, seasonal greens, rosemary and red wine gravy £5.00 supplement

Chargrilled chicken supreme (gf) Dauphinoise potato, Cacciatore sauce

Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.50 supplement

Stuffed pork belly Celeriac dauphinoise, roasted Mediterranean vegetables

Crumb coated cod loin Herby new potatoes, tomato sauce £3.00 supplement

> Chimichurri cauliflower steak (ve) Sweet potato mash, kale, toasted seeds

Braised beef rib (gf) Celeriac mash, roasted root vegetables £3.50 supplement

Butternut squash & sage risotto (ve) (gf)

Vegan Wellington (ve) Spiced aubergine cous cous

Desserts

Chocolate clementine torte (ve) (gf) Raspberry sorbet £3.00 supplement

Sticky toffee pudding (v) (gf) Salted caramel ice cream

Eton mess (v) (gf)

Apple tart tatin (v) Cinnamon spiced berries

Glazed lemon tart (v) Vanilla ice cream

Vanilla profiteroles (v) Chocolate sauce, Irish cream liqueur cream

New York style cheesecake (v) (gf) Hazelnut praline £2.50 supplement

Chocolate coconut tart (ve) (gf) Forest fruits

Chocolate fondant (v) (gf) Clotted cream

British cheese and biscuits (v) Crackers, celery and chutney £4.00 supplement £10.00 as an extra course

EVENING RECEPTION MENU

As Standard

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) Chips (ve) (gf) Houmous & crunchy veg dipping platter (ve) (gf)

Choose from

Chicken satay skewers Mini jacket potatoes (ve) (gf) Mini jacket potatoes, sour cream Southern fried chicken pieces & chives (v) (gf) Margherita pizza (v) Mini mozzarella & cherry tomato Margherita pizza (ve) skewers (v) (gf) Pepperoni pizza Vegan sausage rolls (ve) Fiorentina pizza (v) Smoked haddock & spring Spiced chicken drumsticks (gf) onion fishcakes Chicken & chorizo skewers (gf) Mini chorizo bites (gf) Potato wedges (ve) (gf) Mini steak & ale pie Ready salted crisps (ve) (gf) Sausage rolls Pigs in blankets Cod goujons, mushy pea dip Honey & mustard cocktail Mini spiced cauliflower pie (ve) sausages Mini pork, apple & black Buffet eggs pudding pie Wild mushroom & caramelised

Pork pie Cheese & onion guiche (v) Cheese & bacon quiche

Bakewell tart (v) (gf) Strawberry cheesecake (v) Mini jam doughnuts (v) Churros, chocolate sauce (ve) Dark chocolate brownie (v) Mini éclairs (v) Fresh fruit skewers (ve) (gf) Mini lemon tart (v) Triple chocolate muffin (v) Blueberry crumble muffin (v) Selection of freshly baked cookies (v)

10 pieces @ £23.95pp Standard items 7 from selection

onion tartlet (ve)

Spiced sweet potato wedges (ve) (gf)

12 pieces @ £26.95pp Standard items 9 from selection

14 pieces @ £29.95pp Standard items 11 from selection

Additional items are chargeable at @ £4.00pp

All starters include a bread roll (ve) (gluten-free alternative available (ve) (gf) Choice of butter (v) (gf) or sunflower spread (ve) (gf)

Tea & coffee with petit fours - £2.95 per person (v/ve) Sorbet course - £4.00 per person Blood orange or lemon Main course - £25.00 per person

Two-courses - £30.00 per person Three-courses - £35.00 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option) Choice menu includes three starters, three main courses and three desserts.

If you have chosen one of our packages, your evening buffet will include -

Classic Package Standard items 3 from selection

Twilight Package Standard items 5 from selection

HOT FORK BUFFET

From £28.95 per person

Standard items

Bread rolls (ve)

Soft herb and crisp leaf salad (ve) (gf)

Heritage tomato and basil salad (ve) (gf)

Vegetable, soft herb and spring onion salad (ve) (gf)

Choose one

Smoked mackerel, new potato and spinach salad (gf)

Chicken, broccoli, sweetcorn and cos salad (gf)

Spiced Korean tofu (ve)

Harissa roasted roots, baby spinach & goats cheese (v) (gf)

Harissa roasted roots & apple (ve) (gf) Choose two

Chinese chicken Singapore style
Served with noodles

Beef meatballs Served with mixed bean ragu

Soy glazed salmon Served with Chinese leaf, rice

Cumberland sausage (gf) Served with champ mash

Sri Lankan sweet potato, coconut & lentil curry (ve) Served with rice

Penang vegetable curry (ve)
Served with rice

Vegan meatballs (ve)
Served with mixed bean ragu

Baked pollock (gf) Served with new potatoes, fennel

Three bean chilli (ve) (gf)
Served with rice

Bermese Lemongrass chicken thighs (gf)
Served with pomegranate rice

Coconut piri piri chicken thighs Served with coconut rice

Mexican chilli orange chicken thighs Served with coconut rice Choose two

Jam sponge pudding (v)
Served with custard

Spotted dick (v)
Served with double cream

Churros (v)
Served with chocolate sauce

Apple & blackberry crumble (ve)
Served with custard

Chocolate fudge cake (v)

Chocolate clementine torte (ve) (gf)

Coffee and walnut cake (v)

Lemon posset (v) Served with shortbread

Chocolate orange cake (ve)

SET BUFFETS

£20.00 per person

Indian (v/ve)

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips & chutnies

Asian noodle buffet

Tonkatsu chicken udon noodles, chilli tofu udon noodles **(ve)**, vegetable and duck spring rolls Hot roast pork rolls

Roast pork & stuffing rolls, coleslaw, corn salsa, chips, vegetable & herb salad, selection of sauces

Katsu curry buffet

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

Add additional items for Asian Buffets @ £5.00pp
Spicy Korean Chicken
Shichimi Squid
Steamed Pork Mandu Dumplings
Steamed BBQ Beef Mandu Dumplings

CANAPÉS

Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

Feta and parma ham (gf)
Chimichurri houmous crostini (ve)
Mushroom and tarragon bruschetta (ve)
Smoked mackerel mousse
Goat's cheese & red onion crostini (v)
Sweet potato falafel & houmous (ve) (gf)
Smoked salmon & lemon crème fraîche rolls (gf)

Blue cheese & pear crostini (v)

Mini rarebit crumpets (v)

Chicken liver & cognac pâté crostini

Pea & ham terrine (gf)

Korean BBQ pork belly bites

Marmite cheese straws (ve)

Prosciutto & cheese straws

SUNDAY LUNCH

Set menu, served plated

Starters

Roasted tomato soup (ve) (gf) Chive oil

Tomato and mozzarella salad (v) (gf) Almond dressing

Formaggio and sage tortellini (v)
Sage butter

Chicken liver pâté Piccalilli, ciabatta croûtes Mains

Classic roast
Choice of sirloin of beef, shoulder of pork or roast turkey breast. All served with roast potatoes, mashed potato, roast parsnips, red cabbage, carrots, green beans, Yorkshire pudding, stuffing, thyme gravy

Steak & ale pie Mashed potato, green beans, thyme gravy

Baked salmon (gf) Lemon hollandaise, fondant potato, greens

Vegan Wellington (ve)
Spiced aubergine cous cous

Chocolate clementine torte (ve) (gf) Raspberry sorbet

Desserts

Sticky toffee pudding (v) (gf)
Salted caramel ice cream

Eton mess (v) (gf) Spiced berries

Baked New York style cheesecake (v) (gf) Hazelnut praline

All starters include a bread roll (ve) (gluten-free alternative available (v) (gf)
Choice of butter (v) (gf) or sunflower spread (ve) (gf)
Tea & coffee with petit fours - £2.95 per person (v/ve)
Two-courses - £25.95 per person
Three-courses - £29.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option) Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

Standard Afternoon Tea £19.95 per person
Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich
Ham and tomato sandwich
Egg and cress sandwich (v)
Sultana scone, clotted cream,
butter and jam (v)

Mini éclair (v)
Chocolate brownie (v) (gf)
Lemon drizzle cake (v)
Bakewell tart (v) (gf)
Tea or coffee

BBQ

From £29.95 per person Additional items £3.50 per person

Always as standard

Iceberg lettuce (ve) (gf)

Sliced tomato, cucumber and onion (ve) (gf)

Corn salsa (ve) (gf)

Vegetable, soft herb and spring
onion salad (ve) (gf)

Tomato salsa (ve) (gf)

Coleslaw (ve) (gf)

Bread baskets (ve)

Pasta salad (ve)

Potato salad (ve) (gf)

Choose five

Beefburger in a bun
Sausage in a roll
Chicken thigh (gf)
BBQ pork rib (gf)
Corn on the cob (ve) (gf)
Chicken & chorizo skewers (gf)
Plant based burger in a bun (ve)
Vegetable skewers (ve) (gf)
Halloumi skewers (v) (gf)
Fruit skewers and maple syrup (ve) (gf)
Chocolate banana (v) (gf)
Glazed pineapple (ve) (gf)

MIDNIGHT SNACKS

£8.50 per person Chips included as standard

Bacon sandwiches
Sausage sandwiches
Vegan sausage sandwiches (ve)
Fish goujons

A selection of the above can be chosen, however, this will be split equally based on guest numbers.

CHILDRENS MENU

£20.00 per child (3-12 years) Under 3's eat free

Tomato soup (ve) (gf available)
Cheesy garlic bread (v)
Houmous dipper platter (ve) (gf)

Tomato pasta (ve) (gf)
Chicken nuggets
Jumbo cod fish finger

Fresh fruit salad (ve) (gf)
Banana pancake (v)
Arctic roll (v)



All menus are subject to change due to seasonality and product availability.

THE FINISHING TOUCHES

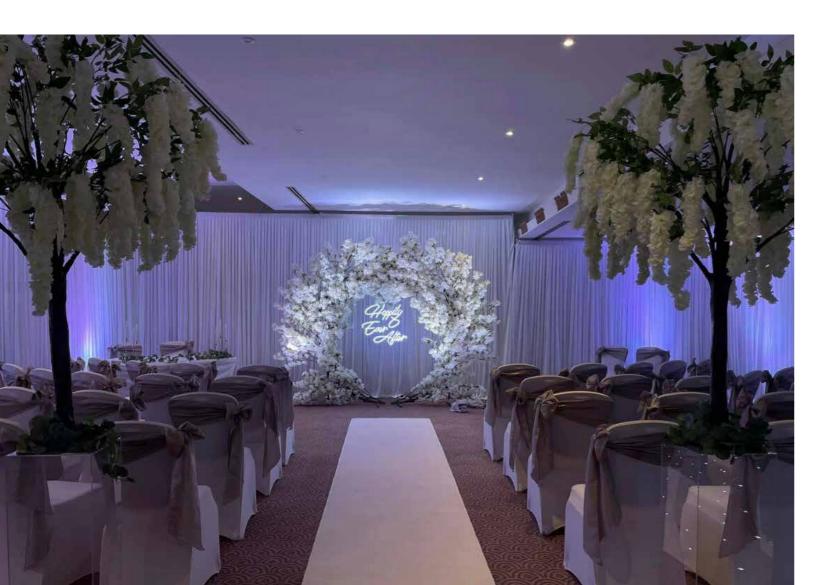
Civil ceremony room hire £500

DJ £250

Chair covers and coloured sashes £1.95 per chair

For venue dressing and decorations our nominated supplier is Sapphires

www.sapphiresdecor.co.uk
sapphires@blueyonder.co.uk



RESIDE



STAY THE NIGHT

We're excited to offer your guests an exclusive discount of 15% off our best flexible bed and breakfast rate. This includes a hearty full English breakfast, access to our leisure facilities, and complimentary Wi-Fi*.

At Crowne Plaza Liverpool - John Lennon Airport, we have 164 rooms designed to make your stay as comfortable as possible. Choose from our bright and airy standard double and twin guest rooms, or indulge in a bit of luxury with our premium rooms. We've thought of everything—from practical touches like an ironing board and in-room tea and coffee to added extras like bathrobes, slippers, and luxury toiletries in our premium rooms. We're here to make sure your stay is seamless and memorable.

*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival

WEDDING CHECKLIST

12+ MONTHS IN ADVANCE:	3-6 MONTHS IN ADVANCE:
☐ Who is going to pay for what? ☐ Budget allocation, set the date and book the venue ☐ Set theme	☐ Buy Wedding rings☐ Agree order of service☐ Attend food tasting and finalising menu
☐ Plan and book entertainment ☐ Start thinking about wedding dresses ☐ Start compiling the guestlist ☐ Appoint bridesmaids/Best Man	2-3 MONTHS IN ADVANCE:
Send save the date cards Book photographer/videographer Book registrar	☐ Final dress fittings ☐ Buy gifts for Bridal party ☐ Choose special song requests ☐ Buy guestbook
9-12 MONTHS IN	
ADVANCE:	4 WEEKS IN
□ Book wedding cars□ Book florist□ Decide and order Wedding dress	ADVANCE: Write speeches Contact entertainment Stag and hen do's
6-9 MONTHS IN	Choose your witnesses
ADVANCE:	☐ Chase up guests and finalise seating plan
☐ Book additional entertainment ☐ Order Wedding cake ☐ Wedding party suits/dresses	1 WEEK IN ADVANCE:
 Wedding favours and stationary Send invitations and gift list Plan stag and hen do's Book honeymoon Book hair and make-up 	☐ Confirm final numbers ☐ Confirm final supplier details ☐ Brief the Bridal party ☐ Collect suits and dresses



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