



EWOOD
EXPERIENCE



Your Wedding at
Ewood Park



01254 222250 | events@rovers.co.uk

Your big day is our big day

The most important day of your life deserves the perfect setting, so where better to hold your wedding than in the larger-than-life surroundings of Ewood Park. Whether you are planning a small, intimate day or a celebration with up to 400 guests, our team of professionals are on hand to ensure everything goes without a hitch.

Our expert wedding planners will assist you with everything from customising room decor to the creation of your own bespoke wedding menu, guaranteeing you your perfect, tailor-made wedding. All suites, packages and menus can be tailored to your budget and requirements.

CIVIL CEREMONIES & PARTNERSHIPS

Jack's Lounge has been granted a licence to host wedding ceremonies, civil partnerships and the renewal of wedding vows. We charge £150.00 to hold your ceremony with us.

Please contact, in person, the Registrar at The Registrar's Office, King George's Hall, Northgate, Blackburn, BB1 1AA who will advise how to book their services and fees.

01254 222250 | events@rovers.co.uk



01254 222250 | events@rovers.co.uk

Our Spaces

We are fully licensed to host wedding ceremonies, civil partnerships, and the renewal of wedding vows. Our range of suites can accommodate up to 400 guests, overlooking the panoramic pitch views and providing the perfect backdrop for your big day!

Room	Wedding Breakfast	Evening Reception	Licensed For Ceremony	Bars	View of the Pitch
Premier Suite	150-250	250-350	Yes	2	Yes
Jacks Lounge	70-200	150-250	Yes	2	Yes
Clayton & Douglas Lounge	30-70	50-70	Yes	1	Yes
Directors Private Lounge	10-20	-	-	-	Yes
Legends Lounge	70-150	200-250	Yes	2	Yes
Red Rose Suite	50-100	80-150	Yes	1	Yes
Blues	50-100	200	-	1	No



01254 222250 | events@rovers.co.uk

Take a virtual tour of Our Rooms

Blackburn End Stand

Jack Walker Stand

Darwen End Stand



01254 222250 | events@rovers.co.uk



01254 222250 | events@rovers.co.uk

Drinks Reception

Why not pre order a drink for your guests on arrival, this will provide a nice warm welcome for your guests to your event. Choose to have something to toast or simply wine on the table, the choice is yours.

Champagne or Sparkling

Vitelli Prosecco, Veneto, Italy	£28.00 per bottle
Cavicchioli Pignoletto, Modena DOC Spumante	£31.00 per bottle
Jacquart Brut Mosaïque, Champagne, France	£47.50 per bottle
Palmer & Co, Brut Reserve NV , Champagne, France	£61.00 per bottle
Palmer & Co, Rose Reserve NV, Champagne, France	£92.00 per bottle

Wines

White, Rose & Red Wine from	£21.00 per bottle
Other options are available, please speak to your event designer for an extensive wine list	

Beers

Bottle of Birra Moretti or Heineken from	£3.90 per bottle
Other options are available, please speak to your event designer for an extensive wine list	

ACCOUNT BAR

Should you wish to provide an account bar at your event please discuss that with us, we can provide different options for you.

01254 222250 | events@rovers.co.uk



Canapé Menu

We would recommend choosing between 3-6 canapes to be served with your reception drink allowing you to have time to mingle with your guests and have photographs

Canapes at £1.75 each

Chipolata Sausage, Mustard Mayonnaise Dip
Asian Spiced Lamb Samosa, Cucumber Raita
Goats Cheese, Sweet & Sour Cherry
Homemade Sausage Rolls Tomatoes,

Wholemeal Crouton (v)
Raita Creamy Lancashire Cheese Rarebit (v)
Cauliflower Fritters, Curry Mayonnaise (v)

Canapes at £2.00 each

Tidgy Yorkshire Puds, Beef Horseradish Sauce

Chicken Satay, Crunchy Peanut Dip

Canapes at £2.75 each

Mini Fish 'n' Chips in Paper Cones
Fresh Asparagus Tips, Parma Ham
Potted Shrimps, Wholemeal Crouton

Tempura King Prawn, Jalapeno Dip
Wild Mushroom Risotto Balls (v)

Dessert Canapes at £1.50 each

Chocolate Brownie
Chocolate Dipped Strawberries
Chocolate Dipped Honeycomb

Mini Lemon Tart
Mini Manchester Custard Tart



01254 222250 | events@rovers.co.uk



Bespoke Menu Selector

Choose a starter, main course & dessert from the options below
adding coffee & chocolates to finish. The menu can be chosen to suit
your required budget for your special day

01254 222250 | events@rovers.co.uk

Starter

Chicken Liver Pate, Golden Raisins, Cumberland Sauce, Toasted Malted Wheat Bread	£5.25
Seafood Platter: Smoked Salmon, Seawater Prawns, Smoked Trout, Mackerel Pate, Shrimps	£8.50
Cumberland Sausage Scotch Egg, Curried Mayonnaise	£5.50
Pressed Ham Hock Terrine, Quail Egg, Garden Cress, Crackling	£5.50
Prawn Cocktail	£5.25
Salmon Fishcake, Cucumber Tartare Sauce, Black Lemon Gel, Dill Oil	£5.50
Chicken Caesar Salad, Sourdough Croute	£5.50
Crispy Duck Leg, Spring Onion & Coriander Salad, Hoi Sin Dressing	£5.50
Game Terrine, Streaky Bacon, Sourdough Croute	£5.50
Fresh Poached Salmon, Garden Leaf Salad Citrus Creme Fraiche	£6.25
Smoked Salmon, Capers, Onion, Herb Salad	£6.25
Treacle Cured Salmon, Beansprout & Spring Onion Salad, Pickled Ginger	£6.50
Warm Shrimps, Blade Mace Butter, Toasted English Muffin	£8.50
Goats Cheese & Caramelised Onion Tart, Rocket Salad (v)	£5.25
Plum Tomato, Red Onion & Curd Cheese Bruschetta, Balsamic dressing (v)	£5.25
Seasonal Melon and Fruits (v)	£5.25
Lancashire Cheese Souffl , Beetroot Chutney and Rocket (v)	£6.25

Soups

£4.00

Plum Tomato and Fresh Basil	Cream of Vegetable
Garden Pea and Fresh Mint	Leek, Watercress & Potato
Potato, White Onion and Rosemary	Curried Parsnip, Apple & Parsnip Crisps
Cream of Cauliflower & Lancashire Cheese	Butternut Squash & Ginger
Cream of Carrot and Garden Coriander	



01254 222250 | events@rovers.co.uk

Main Course

MEAT

Chicken, Tarragon Sauce, Thyme Anna Potatoes, Seasonal Vegetables	£14.00
Roast Breast of Chicken, Lemon & Thyme Stuffing, Roasting Juices, Potatoes & Vegetables	£14.00
Piri Piri Chicken, Thyme Anna Potatoes, Summer Garden Vegetables	£14.00
Chicken & Leek Turnover, Dauphinoise Potatoes, Garden Vegetables	£15.00
Carved Sirloin of Beef, Fondant Potato, Fine Beans, Turned Carrots, Red Wine Sauce	£19.50
Braised Beef in Red Wine, Caramelised Onions and Shallots, Button Mushrooms, Horseradish Potato Puree, Fine Green Beans	£16.50
Glazed Shank of Lamb, Chive Potato Puree, Glazed Carrots, Rustic Lamb Sauce	£16.50
Lancashire Hot Pot, Organic Carrots, Tangled Leeks, Garden Peas, Pickled Red Cabbage - Max 250 covers	£15.00
Confit Shoulder of Lamb, Glazed Shallots, Rosemary Puree Potatoes, Madeira Sauce	£16.00
Herb Crusted Rack of Lamb, Chive Potato Puree, Chargrilled Asparagus, Rustic Lamb Sauce	£17.00
Herb Coated Pork Loin, Honey Roasted Vegetables, Broccoli, Sage Jus	£14.00
Slow Cooked Pork Belly, Wholegrain Mustard Mash, Charred Fennel, Broad Beans & Peas, Cracklin	£15.00

FISH

Pan Fried Hake, Spinach, Potato Puree, Parsley Sauce	£14.00
Herb Crusted Salmon, Chive Puree Potatoes, Vine Tomatoes, White Wine Sauce	£14.00
Pan Fried Cod, Crushed New Potatoes, Shrimps and Blade Mace Butter, Wilted Spinach	£16.50
Roasted Hake Loin, Puy Lentil & Pancetta Casserole	£15.00



VEGETARIAN

Mushroom, Spinach & Goats Cheese Wellington, Tomato Fondue, Crushed New Potatoes	£14.00
Whole Roast Pepper with Mediterranean Vegetables, Cous Cous, Goats Cheese, Buttered New Potatoes, Tomato Fondue	£14.00
Creamed Spinach, Mushroom & Leek Tart, Buttered New Potatoes, Seasonal Vegetables	£14.00
Chunky Winter Vegetables & Three Bean Stew, topped with Creamy Mash	£14.00
Tomato, Red Onion & Goats Cheese Tart, Buttered New Potatoes, Rocket Salad	£14.00
Crisp Filo Parcel of Mediterranean Vegetables and Feta, Crushed New Potatoes, Tomato Ragout	£13.00
Butternut Squash & Parmesan Risotto, Parmesan Shavings	£13.00
Green Pod Vegetable Risotto, Parmesan Crisp	£13.00



01254 222250 | events@rovers.co.uk

Dessert

Burnt English Vanilla Custard, Shortbread Biscuit	£6.00
Sticky Toffee Pudding, Butterscotch Sauce	£6.00
Chocolate & Orange Pudding, Chocolate Sauce	£6.00
Meringue & Seasonal Berries, Cream	£6.00
Baked Chocolate Fudge Slice, Chocolate & Orange Mousse, Orange, Caramel Hazelnuts	£6.00
Raspberry Cheesecake, Cream	£6.00
Double Valrhona Chocolate Pot, Honeysnap Wafer, Cream	£6.50
Strawberry Eton Mess	£6.00
Bramley Apple Crumble Cheesecake, Apple Crisp	£6.00
Lemon Posset, Mini Meringues, Blueberries	£6.00
Treacle Tart, Raspberries, Cream	£6.00
Trio of Mini Desserts: Strawberry Cheesecake, Lemon Tart, Chocolate Fudge Slice	£8.00
Individual Cheese Platter	£7.50
Freshly Brewed Coffee & Chocolates	£2.75



01254 222250 | events@rovers.co.uk



01254 222250 | events@rovers.co.uk

Banqueting Menu

Please choose a set menu for your event consisting of 1 starter, 1 main course, 1 dessert. Please also select a vegetarian main course alternative available for pre order.

Dietary requirements & halal meals can be catered for upon request. If you would like a bespoke menu please refer to our banqueting menu selector where further options are available.

£22

STARTER

Plum Tomato and Fresh Basil (v)
Garden Pea and Fresh Mint (v) Potato, White Onion and Rosemary (v)
Cream of Cauliflower and Lancashire Cheese (v)
Cream of Carrot and Garden Coriander (v)
Cream of Vegetable (v)
Garden Leek, Watercress & Potato Soup (v)
Curried Parsnip, Apple & Parsnip Crisps (v)

Tomato, Red Onion & Lancashire Curd Cheese Bruschetta, Basil Oil (v)

Chicken Liver Pate, Cumberland Sauce, Sourdough Toast

MAIN COURSE

Breast of Chicken, Thyme Anna Potatoes, Seasonal Vegetables, with a choice of one of the following sauces; Madeira, Garlic Cream, Wholegrain Mustard, Butter, Lemon & Chive or White Wine & Mushroom

Slow Cooked Beef, Button Onions and Mushrooms, Horseradish Mash, Fine Green Beans, Rich Beef Gravy

Breast of Chicken, Champ Mash, Creamed Leeks & Chestnut Mushrooms, Buttered Puff Pastry

DESSERT

White Chocolate & Raspberry Creme Brulee, Shortbread Wafer
Lemon Posset, Mini Meringues, Blueberries (GF)
Chocolate Fudge Slice, Chocolate & Orange Mousse, Cream

Freshly Brewed Coffee & Chocolate Mints



Menu 2

STARTER

Twice Baked Cheese Souffle, Herb Salad, Beetroot Chutney
Crispy Duck Leg, Spring Onion & Coriander Salad, Hoi Sin dressing
Smoked Salmon, Capers, Onions, Herb Salad

MAIN COURSE

Chicken & Creamed Leeks Wellington, Anna Potatoes,
Green Pod Vegetables
Glazed Shank of Lamb, Rosemary Mash, Braised Tarleton Onions, Fine
Green Beans, Rustic Lamb Sauce
Confit Duck Leg, Dauphinoise Potatoes, Blackberry Sauce

DESSERT

Double Chocolate Pot, Simpsons Orange Cream, Honeysnap Wafer
Meringue, Seasonal Berries, Cream
Treacle Tart, Cream

Freshly Brewed Coffee & Chocolate Mints

£25



01254 222250 | events@rovers.co.uk

Finger Buffet Menu

Choose from a selection of buffet style menus, these are popular suggestions however please do discuss with your event designer if there is something you would like to have that you don't see and we would be happy to discuss this with you

Bacon & Sausage Rolls	£6.50
Hot Beef, Caramelised Onion Rolls, mustards & pickles	£8.50
Add Fries	£2.00

£9.50

Homemade Potato Pie, Pickled Red Cabbage
Lancashire Cheese, Potato & Onion Pie, Pickled Red Cabbage (V)
Beef Chilli & Rice (GF)(DF)

£12.50

Lemon & Herb Chicken Skewers, Lemon & Garlic Mayo Dip	Onion Bhajis (V)
Wholegrain Mustard Sausage Rolls	Vegetable Samosa, Lemon & Cumin Dip (V)
Seasoned Potato Wedges (V)	Tossed English Salad (V) (GF) (DF)
	Coleslaw (V)

TRADITIONAL FINGER BUFFET**£15.75**

Mini Goats Cheese, Beetroot & Caramelised Onion Tarts (V)

Wholegrain Mustard Sausage Rolls

Selection of Filled Sandwiches

Panko Coated Chicken Strips, Spicy Tomato Relish

Mini Roasted Jackets and Sour Cream (V) (GF)

Coleslaw (V)

Tossed English Salad (V) (GF) (DF)

Mozzarella and Cherry Tomato Skewers, Basil Oil (V) (GF)

Falafel, Cucumber and Yogurt Dip (V)

DESSERT**£4.00**

Individual Lemon Posset, Mini Meringues, Blueberries (GF)

Sticky Toffee Pudding, Butterscotch Sauce

Chocolate Orange Pot

White Chocolate & Raspberry Cheesecake

Meringue, Seasonal Berries, Cream (GF)

Hot Fork Buffet

Choose a up to 3 choices from the selection below. We recommend 2 meat dishes and 1 vegetarian option. For events with less than 30 guests attending please select 1 meat & 1 vegetarian option.

All dishes served with seasonal vegetables and accompaniments

Traditional Lancashire Lamb Hot Pot, Pickled Red Cabbage (GF)

Smoked Fish & Prawn Pie, topped with Lancashire Cheese

Roast Chicken, Leek & Mushroom Pie, Potato Wedges

Homemade Beef Lasagne, Garlic Bread

Beef Steak and Mushroom Pie, Potato Wedges

Roast Chicken Breast, Wild Mushrooms, Braised Onions, Garlic and Tarragon Sauce, New Potatoes

Wholewheat Pasta Bake, Roast Peppers, Cherry Tomatoes, Feta, Spinach, Garlic Bread (V)

Three Bean Chilli, Rice (V, GF & DF)

Lancashire Cheese, Onion & Potato Pie, Pickled Red Cabbage (V)

Chicken Tikka Balti Curry, Jasmine Rice (GF)

Vegetable Curry, Jasmine Rice (V & GF)

£16.50

Sticky Toffee Pudding, Butterscotch Sauce

Chocolate Orange Pot

White Chocolate & Raspberry Cheesecake

Meringue, Seasonal Berries, Cream (GF)

Lemon Posset, Mini Meringues, Blueberries (GF)

Fancy Something Different?

All our catering is homemade and produced freshly in house from products sourced as locally and ethically as possible, this enables us to be a little more flexible with what we can offer. If you'd prefer just an evening reception or something less formal, please let us know your thoughts and ideas and we will tailor a quote to suit your requirements.

01254 222250 | events@rovers.co.uk





EWOOD EXPERIENCE

BLACKBURN, LANCASHIRE

T 01254 222250

E events@rovers.co.uk **W** www.roversevents.co.uk

Blackburn Rovers Football Club, Ewood Park, Blackburn, Lancashire, BB2 4JF