



**A home for art,
artists, and your
special day.**



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**We're here for your special day,
with an environment that expresses
your love for history, culture,
creativity and Liverpool.**

**From the moment you enter
our unique space, you will
feel like you're home.**

**So, choose a place that's a
little different. One that values your
time and money. One that guarantees
an inclusive experience to remember.**

**And one, where every penny
you spend, gives back to the city,
the people and the arts.**

A day that
reflects you.





A historic location for your historic day.



Our Grade I listed building and city-centre garden is the backdrop to a classic or contemporary experience that you can make your own.



Experience the magic of the Bluecoat, and become part of its 300 year history. Located in the heart of Liverpool, our Grade I listed building is nestled between an iconic courtyard and secluded garden, an oasis from city life and the perfect backdrop to your special day.

As the UK's first contemporary arts centre, our interior spaces are a striking combination of heritage features and modern design. Whether you're looking for classic elegance or effortlessly cool minimalism, the Bluecoat has a space for you.

Your Building.





The Sandon Room & Secret Courtyard.

Ceremony
60 people





Flooded with natural light, The Sandon Room is characterised by its original floor to ceiling windows & french doors which open out onto the Bluecoat's secret courtyard. Blurring the lines between indoor and outdoor, The Sandon Room & Courtyard are ideal for wedding ceremonies and intimate alfresco drinks.

The Garden.

A high-angle photograph of a man and a woman walking away from the camera on a stone path in a lush garden. The man is wearing a dark suit and the woman is wearing a bright pink dress. They are surrounded by various green plants, shrubs, and trees. The path is made of large, irregular stone tiles. The overall atmosphere is peaceful and romantic.

Post-Ceremony Drinks
70 people



Our much-loved garden is bursting with life throughout the seasons. Home to Japanese Maples, ash trees and seasonal flora, this leafy oasis provides an evergreen backdrop to your special day. Available for semi-private hire, the Garden is a must for after-ceremony drinks during spring and summer and warm autumn days.



The Bistro.



Dinner
90 people

Evening
150 people



The Bistro has been many things over the last three centuries; a chapel, a concert hall, and the site of Yoko Ono's performance art. Today the walls are adorned with contemporary art and its beautiful balcony overlooking the garden continues to provide the perfect backdrop for dinners and receptions. With double height windows, the Bistro has a bright & airy feel.

The Performance Space.

Located in the new art wing, the performance space embodies a modern, minimalist aesthetic with raw concrete walls and an architecturally striking skylight. The space offers great flexibility whatever your wedding plans.

Ceremony
120 people

Dinner
110 people

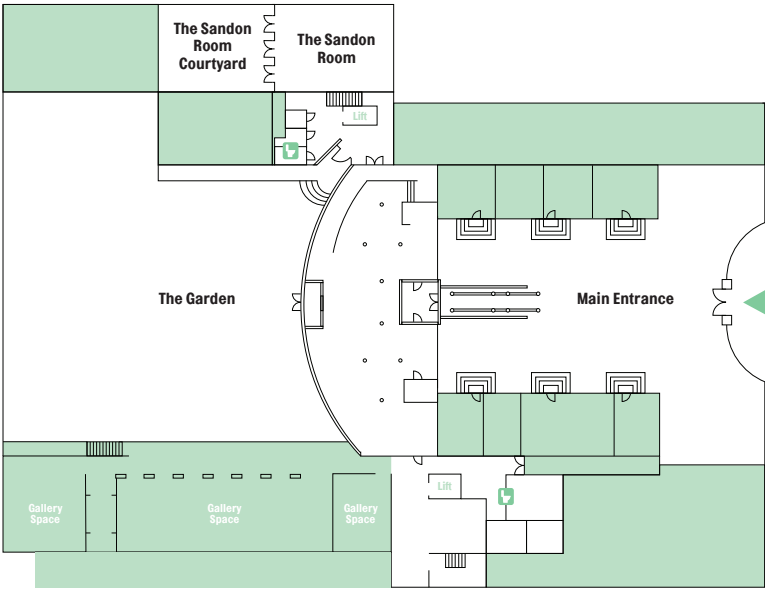
Evening
250 people



A guide to your perfect day.

	Capacity
Guest arrival	
Main Entrance	
Ceremony	
The Sandon Room	60 people
The Performance Space	120 people
After Ceremony Drinks	
The Garden	70 people
The Sandon Room Courtyard	70 people
Dinner & Dancing	
The Bistro Dinner	90 People
The Bistro Evening Reception	150 People
The Performance Space Dinner	110 People
The Performance Space & Bistro Evening Reception	250 people

Ground Floor



First Floor



Dining & Canapés





Your head chef.



The culinary artist behind our wedding menu will give your guests a meal to remember for a lifetime.

Our head chef's approach to the menu started with the Bluecoat building itself. Inspired by the blending of historic and modern, the menu adds a contemporary twist to classic dishes. Whether it's the much-loved cheesecake served with black pepper popcorn or the traditional veggie Wellington accompanied by aubergine caviar, the menu seamlessly combines old and new, past and present.

With a focus on freshness & sustainability, the menu is reflective of seasonal produce from locally sourced suppliers.

"I really wanted to create a menu as special as the occasion itself, a meal to make your wedding day truly unforgettable."

– Andrew Tomenson,
Head Chef

3 Course



Starter

Sweet potato and chipotle soup,
toasted coconut, bread (ve)

Whipped goats cheese,
caramelized fig, beetroot (v/gf)

Pressed ham,
celeriac remoulade, parsley oil (gf)

Main course

Pan roasted chicken breast,
pomme puree, confit garlic, tenderstem,
jus (gf)

Harissa roasted cauliflower,
herb cous cous, preserved lemon (ve)

Roast cod loin,
polenta, pickled tomato, salsa verde

Dessert

Eton mess cheesecake,
meringue, fruits of the forest
compote (v)

Red wine, cinnamon poached apple,
torched English custard (v/gf)

Chocolate tart,
hazelnut crumb, crème fraiche (v)

Canapés

4 Canapés

5 Canapés

Tomato and caper boudrain, crostini (ve)

Real ale raebit, sourdough (v)

Vegetable spring roll, lime and chilli jam (ve)

Bluecoat's famous sausage rolls

Bite size scouse pies (gf)

Goats cheese and red pepper tartlets (v)

Tikka spiced paneer (v/gf)

Evening Bites

Late Night Sandwiches

Crispy smoked thick cut back bacon

Hand cut triple cooked chip butty (ve)

Real ale welsh Rarebit (v)

Street Food

Choose 3

Buffalo chicken wings, blue cheese dip (gf)

Nachos, salsa picante, nacho cheese sauce, jalapenos (v)

Fried mozzarella fingers, marinara sauce (v)

Loaded fries, parmesan, truffle, black pepper (v/gf)

Three cheese mac, mozzarella, cheddar, parmesan

Supper

Scouse, slow cooked beef, crusty bread,
pickled cabbage and beetroot (gf)

Butter chicken, coconut rice, naan, raita, pickles

Carnitas, braised pork, black bean, pico de gallo,
tortillas

Classic lasagne, beef and red wine ragu, garlic
bread, balsamic mixed leaf salad

Beef bourguignon, bacon lardons and mushroom
provencale stew, buttered mash potato (gf)

Thai green curry, aubergine, baby corn, jasmine
rice (gf/v)

Sharing Menu

To start

Charcuterie, salami Milano, prosciutto crudo,
cornichons, hummus, baba ghanoush, selection
of breads

Main course

Grilled lemon chicken, chive and horseradish
potatoes (gf)

Spiced falafel, tabbouleh, pomegranate dressing
(ve)

Hot smoked salmon, radish, watercress, dill
creme fraiche (gf)

Dessert

Eton mess, elderflower cream, summer berries
(gf)

**Dishes can be adapted to suit dietary
requirements and allergies.**

Soak up the atmosphere with a selection of drinks.

From a carefully selected wine list to seasonal non-alcoholic spritzes, our drinks menu has been curated to showcase locally sourced suppliers.

Whether you opt for our drinks package or want to create something a little more bespoke, our team is on hand to make sure you and your guests have a drink in hand for all the key moments of your day.

Drinks Package Menu

Our standard offering includes:

- An arrival glass of prosecco, bottle of beer or non alcoholic spritz
 - Half a bottle of house wine per person
 - A glass of prosecco to toast.
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Your questions answered.

How much will our wedding cost?

Your wedding will be priced on your specific requirements. Our room hire prices start from £1,284.

How do we confirm our event?

To confirm your booking, we require a non-refundable payment of £500.

Can we arrange a menu tasting?

Yes, you can. We host a number of menu tastings throughout the year which will give you a chance to explore our menu and chat to our Head Chef.

Can we set up the day before our event?

Yes, where possible we allow you to set up the day before at an additional charge.

Can we use our own suppliers?

Yes, you can. Alternatively, we are happy to share a list of recommended suppliers for floristry, cakes, event styling and photography to help make planning as smooth as possible.

Can we use our own caterers?

The Bluecoat has its own exclusive in-house caterers who have crafted our delicious wedding set menus. If you have specific requirements, our catering team is happy to discuss individual tastes and tailor our menus accordingly.

Do we have a wedding coordinator?

Yes, our events coordinator is on hand to guide you through the planning process and our experienced delivery team will ensure that your day runs smoothly.

Create memories that keep on giving.



As a charity, our mission is to bring art to all. By hosting your wedding at the Bluecoat, you are helping us keep admission to our exhibitions free for everyone, and directly supporting our art programmes for local schools and neurodivergent artists.



Your love is met by ours.

With a dedicated event coordinator and delivery team, exclusive in-house caterers and a handpicked list of recommended suppliers, we're here to guide you on your wedding planning journey and make your wedding day truly unforgettable.

Get in Touch

We'd be delighted to talk to you about holding your wedding ceremony or reception at the Bluecoat.

Contact events@thebluecoat.org.uk
or call 0151 702 5324

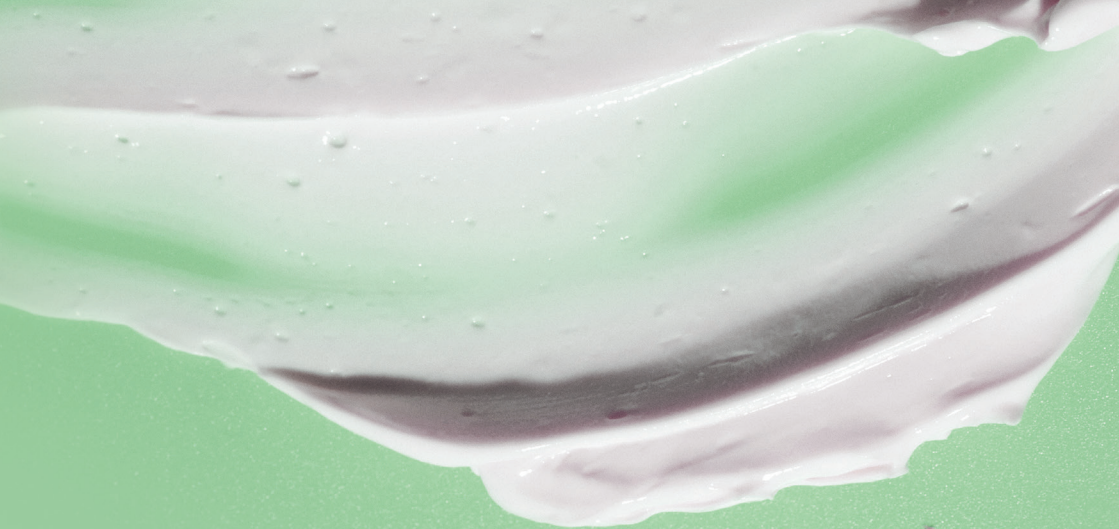
All photos without credits by Sophie Traynor.

Flowers by Arta's Flowers

Flowers on front cover by Freckles & Flowers



Credit: DaisyBell Photography



The Bluecoat

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