

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

b
Bluecoat

Contents	Your Building	08
	Your Day	18
	Your Food	20
	Your Support	32

**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.



An 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

Price
From £960



Flooded with natural light, The Sandon Room is characterised by its original floor to ceiling windows and 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.



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.



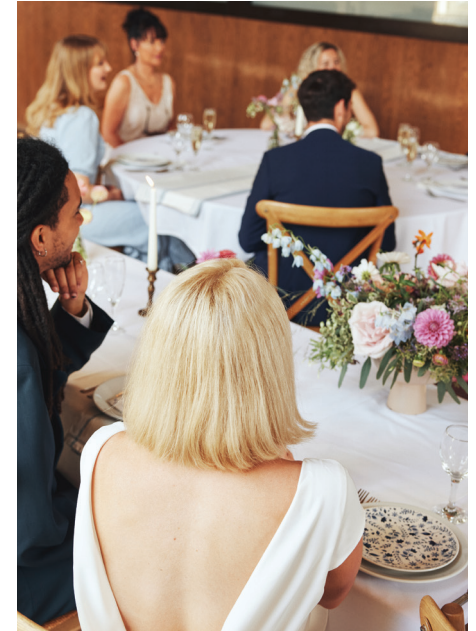
The Bistro.



Dinner
90 people

Evening
150 people

Price
From £1,920



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

Price
From £1,440



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

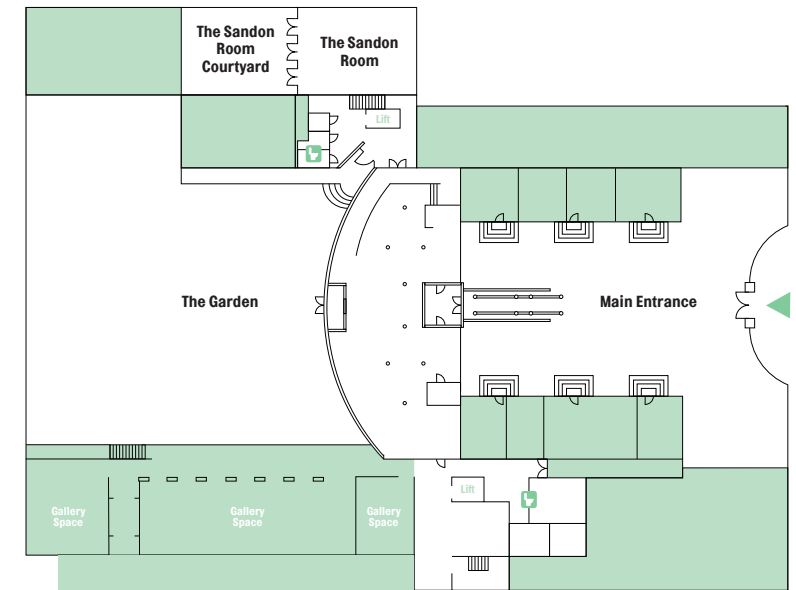
Dinner & Dancing
The Bistro Dinner 90 People

The Bistro Evening Reception 150 People

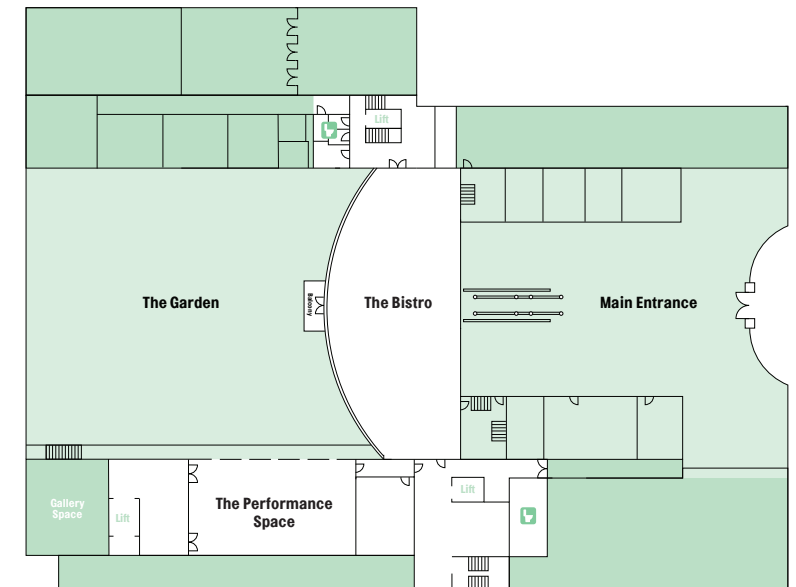
The Performance Space Dinner 110 People

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 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 and 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, Head Chef

Please note that our menu changes seasonally and bespoke options are available.

3 Course £39.00 pp



Starter

Sweet potato and chipotle soup,
toasted coconut, chefs bread

Whipped goats cheese,
candied apple salsa, golden beets

Pressed ham,
pickled carrot, watercress,
smoked Halen Mon sea salt

Main course

Pan roasted chicken breast,
charred leek, roasted onion jus,
crisp bacon

Lentil ragu,
sautéed wild mushroom, crisp kale

Roast cod loin,
peperonata, harissa ketchup

Accompaniments:
Garlic butter potatoes, muscavado
carrots, seasonal greens

Dessert

Caramelized pecan cheesecake,
salted caramel, black pepper popcorn

Red wine, cinnamon poached apple,
torched English custard, salted crumb

Rum soaked chocolate sponge,
dark chocolate truffle, golden raisins

5 Course £55.00 pp

Amuse bouche

Whipped feta, red pepper
ketchup, profiterole

Soup

Celeriac veloute, chestnut,
sage brown butter



Starter

Five spice braised pork belly,
miso apple dressing, radish, pink ginger

Devonshire crab rilette,
avocado puree, pickled chilli

Arran oak smoked cheddar beignet,
walnut pesto, confit garlic

Main

Rump of lamb,
minted pearl barley, broad beans, pan juices

Pan fried sea bass fillet,
pickled fennel, Bagna cauda, capers

Beetroot and carrot wellington,
aubergine caviar, pomegranate molasses

Accompaniments:
Heritage carrots, sea salt and rosemary roasted
new potatoes, minted petit pois

Dessert

Toasted peanut and milk chocolate tart,
crème fraiche, feuilletine

Poached strawberry shortbread,
elderflower mousse, basil sugar

White chocolate and coconut parfait,
mango salsa, pineapple semi gel

Canapés

3 Canapés

£6pp

5 Canapés

£8.50pp

Smoked salmon tartare, blini, chive cream

Tomato and caper boudrain, crostini

Seared beef teriyaki, watercress, sesame

Real ale rarebit, sourdough

Tikka paneer, raita

Evening Bites

Late Night Sandwiches

£6pp

Crispy smoked thick cut back bacon

Hand cut triple cooked chip butty (vv)

Real ale Welsh rarebit (v)

Street Food

£15pp

Buffalo wings, classic serve with
Blue Cheese Sauce & Celery (gf)

Loaded nachos: Refried Beans & Salsa smothered
in Tex Mex Jalapeno Cheese Sauce (v)

Crispy fried mozzarella with Piquante Marinara (v)

Sweet

£4pp

Double chocolate salted caramel brownies (v)

Evening Buffet

£22.50pp

Choose 1

Sticky chilli, fried buttermilk chicken,
Korean bbq sauce, black sesame

Baked truffle mac and cheese, petit pois,
pecorino, herb crumb

Southern style slow cooked pork shoulder,
pinto beans, chorizo

Chick pea masala, spinach, toasted coconut

Baked aubergine mellanzane,
white wine bechamel, buffalo mozzarella

Yucatan style slow cooked sweet potato,
cassava, sweet pickled onion, coriander

Choose 1

Salt and pepper chips

Jalapeno buttered corn

Cajun skin on potato wedges

Baked lemon and coriander rice

Accompaniments

£5pp

Country style slaw

Mixed salad

Selection of breads to accompany your food choice

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 is £23.95pp to include:

- 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.
-



Your vision realised.



From overnight stays to wedding invites, from dressing the space to filling it with music, your big day can be brought to life by recommended suppliers that will bring your artistic vision to life.

Hotels

School Lane Hotel
schoollanehotel.co.uk

Floristry

Arta's Flowers
artasflowers.co.uk

Freckles and Flowers
frecklesandflowers.com

Venue Styling

Spark Alice
sparkalice.com

Photography

Raw Photography
raw-weddingphotography.co.uk

Jessica Lang Photography
jessicalangphotography.co.uk

Emma Hillier
emmahillierphotography.com

The Struths
struthphotography.com

Attire

Florianni
florianniofficial.com

Music

Wedding Jam
weddingjam.co.uk

Cantanti Singers
aimeeharrissoprano.com/cantanti

Gifts

Anthony Wong
anthonywongjewellery.co.uk

Bluecoat Display Centre
bluecoatdisplaycentre.com/

Stationery

Siobhan Harrison
siobhanataprillrose.com

Cakes

Laura's Little Bakery
lauraslittlebakery.com

Five Cake Shop
fivecake.co.uk



Your questions answered.

How much will our wedding cost?

Your wedding will be priced on your specific requirements. Our room hire prices start from £960.

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.

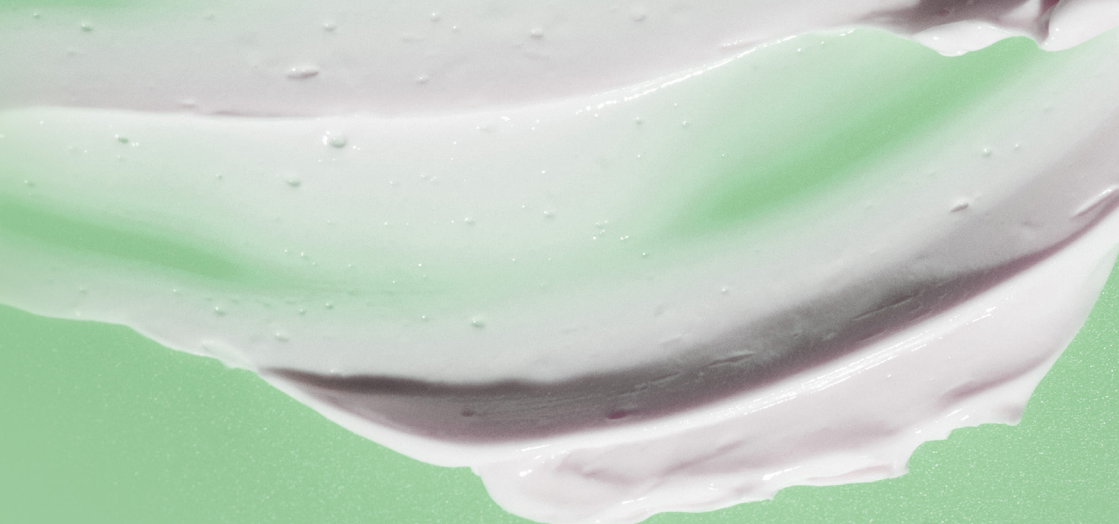
Get in Touch

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





The Bluecoat

thebluecoat.org.uk
events@thebluecoat.org.uk
0151 702 5324