



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS



WEDDINGS
2027/2028

All About Us

Summat To Ate is an independently run restaurant with two function rooms in the heart of Hindley, Wigan. We are a traditional venue with a modern twist that offers a personal, professional and bespoke service to ensure your wedding day is exactly how you want it to be. We are on hand to take the stress out of your wedding day and work to any budget that you set us. We are fully licensed for wedding ceremonies and have created a range of food and drink options to allow you to fully customise your wedding day with us. With a strong emphasis on quality, we believe we can offer you and your guests a magical day to remember for much less than you might think.

Here at Summat To Ate, we can cater for your wedding day from start to finish including the wedding ceremony, wedding breakfast and evening reception. However, we can also just cater for wedding breakfasts or evening buffets. Whatever you want from your big day, we can offer it. We really do believe that it is your special day and that it should be exactly as you want it to be.

Summat To Ate comprises of our beautifully decorated restaurant, our smaller and more intimate first floor function room and our sleek and modern showcase top floor function room. All our rooms are fully accessible with a lift available to all floors. If you choose to have your wedding ceremony with us, our showcase function room would be set up and dressed exactly as you want it. Following your ceremony, you and your guests would make your way to our restaurant to be greeted by canapes and welcome drinks of your choice before enjoying a wonderful three course wedding breakfast and drinks. You would then return to one of our superb function rooms to enjoy your evening reception, followed by your evening buffet. Then you can enjoy dancing the night away surrounded by all your friends and family.

During the day, if holding your wedding ceremony with us, the minimum number of guests required is 30 for both the ceremony and wedding breakfast. There are no minimum numbers required for a wedding breakfast without a ceremony. For your evening reception, we can cater for between 50 to 150 guests.



Ceremony

We are a fully licensed venue and your ceremony would take place in our showcase function room for between 30 and 80 guests. The ceremony cost for marriage/civil partnership/vow renewal is £285. This does not include the local authority registrar fee and you would be responsible for booking the registrar for your required day and time.



Drinks Packages

ARRIVAL DRINKS

> Glass of Bucks Fizz	£5.00/head
> Bottle of Beer	£4.75/head
> Small House Wine	£6.00/head
> Glass of Pimms	£6.00/head
> Glass of Prosecco	£7.00/head
> J2O/Orange Juice	£3.50/head

WEDDING BREAKFAST DRINKS

> House Wine	£20/bottle
> Premium Wine	£25/bottle
> Standard Drinks Token	£5.00/head
> Premium Drinks Token	£6.50/head

TOASTING DRINKS

> Glass of Bucks Fizz	£5.00/head
> Glass of Prosecco	£7.00/head
> Glass of Champagne	£10.00/head

Canapés

£6.50/head

A selection of three handcrafted canapés

- > Smoked salmon blinis, dill creme fraiche
- > BBQ pulled pork sliders, pickle
- > Caprese skewers, balsamic glaze



Wedding Breakfast

Standard £35/head

Your choice of 1 starter, main course & dessert for your guests

Premium £40/head

Allow your guests a choice from 3 starters, main courses & desserts

Children £20/head

Garlic bread, chicken tenders with hand cut chips, ice cream

If you wish to have exclusivity of our restaurant during your wedding breakfast then please speak to a member of our team when booking.

Starters

- > Seasonal vegetable soup, chive creme fraiche, herb croutons (v)
- > Leek & new potato soup, chunky bread, farm butter (v)
- > Roasted tomato & red pepper soup, chunky bread, farm butter (v)
- > Wild & button mushrooms, garlic cream, chunky bread (v)
- > Chicken liver pate, apple & date chutney, crisp ciabatta
- > Prawn cocktail, baby gem lettuce, sun blushed tomatoes, lemon, brown bread croutons
- > Ham hock & parmesan arancini, roasted tomato coulis, basil & rocket salad

Mains

- > Roast rump of aged beef, seasonal vegetables, goose fat roast potatoes, pan gravy, Yorkshire pudding
- > Chicken breast, sauteed new potatoes, seasonal vegetables, porcini & french mustard cream sauce
- > Braised featherblade of beef, roasted squash, chantenay carrots, broccoli, chive whipped potato, red wine jus
- > 8oz pork steak, whipped potato, baby carrots, tenderstem broccoli, garlic & herb cream sauce
- > Penne arrabbiata, charred asparagus spears, baby spinach, garlic pesto (vg)
- > Roasted butternut squash risotto, parmesan & truffle cream, dressed rocket (v)
- > Grilled salmon, buttered new potatoes, courgettes, broccoli, prawns, caper & dill sauce
- > 12oz 50 day dry aged rump steak
- > 10oz 70 day dry aged marbled sirloin steak (£6 supplement)
- > 10oz 50 day dry aged ribeye steak (£6 supplement)
- > 8oz centre cut fillet steak (£10 supplement)

All steaks are served on our speciality hot rock with chunky chips, tomato, confit mushroom & peppercorn sauce.

Desserts

- > Chocolate brownie, raspberry textures, vanilla cream
- > Raspberry & prosecco posset, fresh raspberries, white chocolate, shortbread biscuit
- > Baked vanilla & white chocolate cheesecake, honeycomb
- > Apple & blackberry crumble, crème anglais
- > Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream
- > Lemon drizzle sponge, lemon cream, strawberries
- > Duo of Gold's vanilla bean ice cream

Evening Buffet

Standard

£12/HEAD

- > Selection of meat/vegetarian sandwiches, wraps & bagels
- > Heritage tomato & red onion salad, balsamic glaze
- > Pork pies & sausage rolls
- > Lemon & herb dressed baby potato salad
- > Caramelised onion & goats cheese tarts
- > Red pepper hummus, artisan breads, olive oil
- > Creamy herb coleslaw
- > Crispy chicken tenders
- > Homemade scotch eggs

Premier

£14/HEAD

- > Selection of meat/vegetarian sandwiches, wraps & bagels
- > Heritage tomato & red onion salad, balsamic glaze
- > Mini cumberlands, honey & wholegrain mustard
- > Lamb koftas, tzatziki
- > Caramelised onion & goats cheese tarts
- > Smoked salmon, cream cheese, mini brioche toast
- > Cured meats & craft cheese board, frozen grapes, celery
- > Red pepper hummus, artisan sourdough, olive oil
- > Creamy herb coleslaw
- > Lemon & herb dressed baby potato salad
- > Crispy chicken tenders
- > Moroccan cous cous
- > Homemade scotch eggs
- > Pork pies & sausage rolls

Rolling Buffet *available from 9:30pm only*

(SELECTION OF 3) £18/HEAD

SELECTION OF 5 £2/HEAD SUPPLEMENT

- > Fish & chip cones, tartare
- > Korean BBQ pork tacos, guacamole
- > Hoisin duck bao buns, pickled cucumber
- > Roast beef & gravy Yorkshire puddings, horseradish cream
- > Vegetarian Moroccan tagine bowl, pickled red cabbage
- > Garlic & mozzarella pizza twist
- > Pepperoni & mozzarella pizza twist
- > Lamb koftas, mini naan, tzatziki
- > Three meat mini platter, pickles
- > Three cheese & chutney board



Evening Buffet Continued...

Hot Buffet

(2 MAINS & 2 SIDES) £14/HEAD

3 MAINS & 3 SIDES £4/HEAD SUPPLEMENT, EXTRA SIDE £2/HEAD SUPPLEMENT

MAINS

- > Fragrant malaysian & coconut chicken curry
- > Slow cooked beef ragu lasagne
- > Lancashire lamb hot pot, crispy hot pot potatoes
- > Vegetarian moroccan tagine, pickled red cabbage
- > Creamy white fish pie, parmesan pastry
- > Slow cooked beef & ale stew with root vegetables
- > Aged cheddar & caramelised onion pie, flaky crust

SIDES

- > Dauphinoise potatoes
- > Heritage tomato & red onion salad, balsamic dressing
- > Rosemary & thyme roasted new potatoes
- > Charred Tenderstem, sage & lemon dressing
- > Warm garlic & herb focaccia & butter
- > Butter braised pilaf rice
- > Spiced bombay potatoes

Pies and Pasties *served hot with mushy peas*

£6/HEAD

- > Meat pies
- > Sausage rolls
- > Cheese & onion pasties
- > Meat & potato pasties

Mini Desserts

(SELECTION OF 3) £5/HEAD

SELECTION OF 5 £2/HEAD SUPPLEMENT

- > Choice of mini cheesecake (Irish cream, lemon curd or lotus biscoff)
- > Peach & frangipane tartlets
- > Mini chocolate eclairs
- > Cherry bakewell slice
- > Custard tarts
- > Lemon drizzle sponge
- > Meringue nests, cream & berries



Venue Dressing

Here at Summat To Ate, we want to make your special day completely stress free which is why we offer in house venue dressing, enabling us to take care of every aspect of your big day. We have a stunning range of centerpieces which are sure to impress. All our centerpieces have been designed to compliment both our restaurant and functions rooms. We are happy to work with you to create the perfect centerpiece so please just ask. We also offer everything from chair sashes to a donut wall. Whatever you desire, we are on hand to create!



Blossom Tree

£30

Large blossom tree on a selection of tables surrounded by cream petals and scatter crystals. Please select any of our other centrepieces for your other tables.

Fishbowl

£12

Large fishbowl filled with clear pebbles and a cream rose bouquet. Presented on a mirror base with clear scatter crystals and cream or coloured petals.



Martini Glass

£12

Large martini glass filled with clear pebbles and your choice of flowers or feathers. Presented on a mirror base with clear scatter crystals and cream or coloured petals. LED lights in bright white or warm white are optional.

Lanterns

£15

A large and medium lantern filled with clear pebbles and ivory candles surrounded by clear scatter crystals.





Wine Glass

£12

Large wine glass filled with clear pebbles and LED roses in cream. Presented on a mirror base with clear scatter crystals and cream or coloured petals.

Tall Vase

£12

Tall glass vase filled with clear pebbles and your choice of flowers. Presented on a mirror base with clear scatter crystals and cream or coloured petals.



Mini LED Lit Tree

£12

Cream coloured LED lit tree presented on a wooden log surrounded by clear scatter crystals and cream or coloured petals.

Hanging Bird Cage

£12

Vintage hanging bird cage filled with a tealight and presented on a wooden log surrounded by clear scatter crystals and cream or coloured petals.



Bird Cage

£14

Large vintage bird cage filled with tea lights and presented on a wooden log surrounded by clear scatter crystals and cream or coloured petals.



Top Table Backdrop

£150

Create an intimate feel for your wedding breakfast by adding our luxurious top table backdrop.

Lace Chair Sashes

£2.00

We have beautiful lace chair sashes in cream which compliment the restaurant perfectly during your wedding breakfast.



Organza Chair Sashes

£2.00

Organza chair sashes are available in a variety of colours - perfect for your wedding ceremony or evening function.

Favours

Organza bags of any colour, hessian bags or mini jam jars topped with hessian and lace filled with your choice of foil wrapped chocolate hearts, mint imperials or gummy sweets.

KIDS ACTIVITY PACK £5.00

ORGANZA BAGS £3.00

HESSIAN BAGS £3.50

MINI JAM JARS £4.00

DRINKS TOKENS £5.00



Love Letters

FULL SET £150
HEART ONLY £90

Large illuminated LOVE letters. Heart can be set to any colour.



Seating Plan

£100

Allow us to take the stress away as we create your seating plan, name cards and table numbers for you.

LED Lit Spiral Trees

£25

Two LED lit spiral trees to add a statement to your wedding ceremony.



Post Box

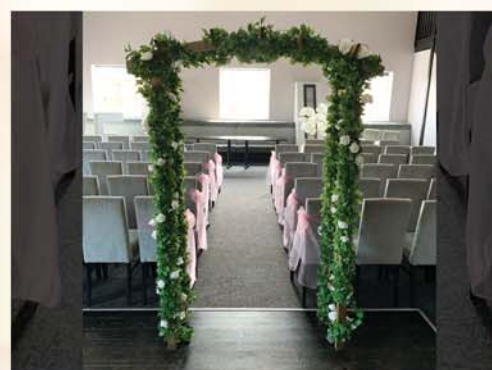
£30

The perfect place for all your guests to post their cards so they are all kept in one place.

Floral Archway

£50

Ivy covered archway decorated with flowers.



Candy Cart

£100

Treat your guests! Our candy cart comes full of mixed sweets. A lovely addition to your special day!



Donut Wall

Add the wow factor with our amazing donut wall.
Filled with a mix of donuts.

56 DONUTS

£85

112 DONUTS

£125

Dance Floor Backdrop

£150

Create the perfect backdrop for your first dance and party with our beautiful cream and fairy light lit dancefloor backdrop.





MIDWEEK WEDDING OFFER

- ◆ *Free Room Hire*
- ◆ *Wedding Ceremony*
- ◆ *3 Course Wedding Breakfast for 30 people*

Please select one option below. If you wish to give guests a choice of all three food options there will be a £5/head supplement.

Choose 1 Starter

- > Roasted tomato & red pepper soup served with chunky bread & farm butter
- > Toasted garlic ciabatta
- > Wild and button mushrooms, garlic cream

Choose 1 Main

- > 6oz 50 day dry aged rump steak served on our speciality hot rock with chunky chips, tomato & confit mushroom
- > Chicken breast, sauteed new potatoes, seasonal vegetables, porcini & french mustard cream sauce
- > Steak & ale pie, chunky chips, mushy peas

Choose 1 Dessert

- > Baked vanilla & white chocolate cheesecake, honeycomb
- > Chocolate brownie, raspberry textures, vanilla bean ice cream
- > Duo of Gold's vanilla bean ice cream

- ◆ *Evening Buffet for 60 people*

£1395

Additional daytime guests £20/head. Additional evening guests from £6/head.

Terms and Conditions of Room Hire

- ◆ To secure your date a £350 deposit is required. This deposit is non-refundable in the event of cancellation. This deposit is returned to you within 7 days of your wedding and is not deductible from the final balance.
- ◆ The deposit is not transferable between dates.
- ◆ Evening room hire fee of £250 for the top floor and £150 for the middle floor.
- ◆ For the evening buffet, the minimum number to be catered for is 50 in the smaller function room & 100 in the larger function room. Unfortunately, you can't mix your buffets and you must choose just one catering option.
- ◆ Payment schedule:
 - o 25% of the expected total – 6 months before your wedding date
 - o 50% of the expected total – 1 month before your wedding date
 - o The remaining balance – 2 weeks before your wedding date
- ◆ All payments made towards the function are final and are non-refundable under any circumstances.
- ◆ Excessive damage to any of our property or excessive disturbance will result in part or all of your deposit being forfeited.
- ◆ We operate a strict zero tolerance to drugs policy. If we suspect anybody of using or carrying drugs on the premises the full deposit will be forfeited.
- ◆ We do allow you to bring in a celebration cake, however any desserts must be catered for through Summat To Ate.
- ◆ We do not allow you to supply your own candy cart, love letters or donut wall.
- ◆ The use of real candles in table decorations is permitted within the restaurant. However, they are NOT permitted in either function room & LED candles must be used.
- ◆ Tampering of any safety equipment (e.g. fire alarm/fire extinguishers) will also result in your full deposit being forfeited. This equipment is there for the sole purpose to save lives in the event of an emergency.
- ◆ The premises are licensed until midnight - Last orders will be called at 11.30pm and we will stop serving at 11.45pm. Music must be stopped no later than midnight and failure to do so is a breach of our license which will affect your deposit.
- ◆ All of your personal property must be cleared from the room on the day of your event. We will not be held responsible for any loss or damage.
- ◆ The room must be vacated no later than 12.30am.
- ◆ Should the restaurant be closed due to circumstances outside of our control, a refund for all monies paid will be issued in gift vouchers only or an alternative date can be arranged.
- ◆ Monies paid are non transferable with the restaurant.
- ◆ Sellotape is not permitted to stick items to the walls. Blu-tac is permitted so long as removed after use. Nothing is allowed to be stuck to any walls in the larger function room.



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