



# Borrowed & Blue

Weddings  
at the home of  
Manchester City  
Football Club

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## A Warm Reception

Congratulations from all the team at the Etihad Stadium on your forthcoming wedding. We wish you all the very best and much happiness for your future together.

Celebrating one of the most memorable days of your life will be a pleasure once you have chosen one of our impressive suites, located within a stunning Stadium setting. Our experienced and professional staff can be relied upon to respond to your every need, ensuring your day is enjoyable from beginning to end.

Whether your wedding celebration is a small and intimate occasion or a large gathering, relax and let us arrange and host the event here at the Etihad Stadium. Savour fabulous food from our extensive selection of menus, tempt all your guests with an array of tantalising desserts and allow us to help you choose the perfect accompanying drinks.

Our Wedding Co-ordinator will be delighted to discuss your individual requirements with you. To make an appointment and start planning your special day, simply call us on **0161 444 4141 (Opt 1)** or email us at **weddings@mcfc.co.uk** for further details.

## The Wedding Ceremony

The Etihad Stadium is a striking venue and provides the perfect setting in which to hold both your marriage ceremony and your wedding reception.

We have a choice of rooms available to perform the ceremony, according to the size and number of your party.

Relax as the entire celebration flows effortlessly, all under one roof. The Registrar is available seven days a week, including Bank Holidays, with the latest ceremony at 4pm Monday to Friday and 4.30pm Saturday or Sunday. You can make arrangements up to twelve months in advance and we recommend you book early to avoid disappointment.

### Room Capacities

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The Mancunian: 100 Max

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The Boardroom: 200 Max

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Legends: 80 Max

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1894 Suite: 120 Max

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Citizens Suite: 250 Max

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Commonwealth: 200 Max

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To book the Registrar call direct on **0161 234 7878**. A room hire charge will apply to all civil ceremonies. Please contact the Conference & Events team on **0161 444 4141 (Opt 1)** or email us at **weddings@mcfc.co.uk** for further details.



## Your Choice of Suite



### The Boardroom

Day Guest from: 80  
Evening Guests from: 120

The prestigious Boardroom suite has its very own meet and greet area, and can accommodate first class hospitality and catering for up to 200 guests on your special day. Located in a prime position in the Colin Bell Stand, it is sure to impress.



### The Mancunian

Day Guest from: 40  
Evening Guests from: 80

This suite recognises the 'Spirit of Manchester', a modern suite which can accommodate up to 120 guests. Located in the Colin Bell Stand, this suite boasts spectacular panoramic views of the pitch and Stadium. This room is the ideal setting to hold your reception and make your wedding an event with a difference.



### Legends

Day Guests from: 40  
Evening Guests from: 80

In recognition of the football heroes who made the Club what it is today, the suite looks out over their battleground, with incredible panoramic views of the Stadium. Located in the South Stand and with plenty of natural daylight, this light, airy space provides a wonderful atmosphere for up to 160 guests.



### 1894 Suite

Day Guests from: 40  
Evening Guests from: 80

This suite commemorates the year Manchester City was officially formed, telling the story of the Club's history and heritage in photographic memories displayed around the room. Situated on the 2nd Floor of the East Stand, you can look out over the Stadium, take a deep breath, and feel at one with the history and status of our great Club. With its own private bar, the 1894 suite provides the perfect setting for a more intimate reception or ceremony and can accommodate up to 150 guests.



### Citizens Suite

Day Guests from: 100  
Evening Guests from: 150

'Citizens' had long been the nickname for Manchester City, reflecting the Club's strong relationship with the local community and the people of the City of Manchester. The Citizens' Suite is an impressive setting for the larger wedding. The suite's contemporary style provides a unique setting for the larger celebration for up to 320 guests.



### Commonwealth Suite

Day Guests from: 80  
Evening Guests from: 120

The heritage of the stadium lies in the Commonwealth and it's 72 nations who competed together in 2002 in a celebration of sporting excellence. The Etihad Stadium was the focal point of the largest and most successful sporting event held in the UK and this suite is named in commemoration of the games. With its own entrance on the ground level of the East Stand, this versatile suite is perfect for a sit down wedding breakfast for 200 guests or can be partitioned to accommodate a smaller reception.

## Wedding Package

Whatever the requirements are for your wedding day, the Etihad Stadium offers the perfect solution.

Let our Wedding Co-ordinator help you plan a bespoke event or take advantage of one of the following celebratory packages:

### Gold Package

**The room hire rate for a Day and Evening Reception will include:**

- Top table flower arrangement
- Engraved cake knife to keep as a memento of your special day
- Seating plan
- Co-ordinating choice of linen (subject to availability)
- MCFC signed football
- A member of staff to act as a Toast Master
- The opportunity for up to ten guests to go pitch side with your photographer
- Complimentary invitation for the wedding couple to return to a Valentine's Day meal at the Etihad Stadium (The Valentines Day following your marriage)

### Silver Package

**The room hire rate for an Evening Reception will include:**

- Engraved cake knife to keep as a memento of your special day
- MCFC signed football
- The opportunity for up to ten guests to go pitch side with your photographer
- 50% discount for the wedding couple to return to the Etihad Stadium on Valentines Day (The Valentines Day following your marriage)

### Bronze Package

**The room hire rate for a Ceremony only will include:**

- Top table flower arrangement
- The opportunity for up to ten guests to go pitch side with your photographer

For more information please contact the Conference & Events team on **0161 444 4141 (Opt 1)** or email **weddings@mcfc.co.uk** for further details.



## Set Menus

When selecting your menu please ensure you choose the same starter, main course and dessert for all your guests. Vegetarian and Children's menu choices can be found at the end.

### Set Menu One **£28.00 per person**

Melons with raspberry sorbet, pear sauce and candied lemons

Potato soup with chive oil

Three soups in a bowl, comprising tomato, spinach and celery

Farmers salad of free range egg, dry cured Williams of Flynt bacon and mushrooms with rocket and balsamic

Free range chicken liver pate with spicy orange and red onion chutney and crusty bread

Crispy battered haddock and chips with mushy peas and tartare sauce

Pot roast shank of English lamb with bubble and squeak, roast chunky vegetables and fresh mint sauce

Steak and kidney pudding with carrots, wilted greens and new potatoes

Classical fish pie with creamy mash topping of cheddar cheese, sweetcorn and peas

Breast of free range chicken with peppercorns and brandy, scattered buttered vegetables and olive oil herby bakers

Sherry, jelly and berry trifle

Bread and butter pudding with ginger, spices and apricot custard

Simply profiteroles with hot chocolate sauce

Espresso coffee mousse with vanilla bean sauce

Warm thin apple tart with cherry sauce and ice cream

Coffee and mints

### Set Menu Two **£31.25 per person**

Caesar salad with crispy bacon, baby gem, parmesan and croutons

Pickled mushrooms with blue cheese and tarragon olive oil

Plain avocado with prawn cocktail

Thai fishcakes with pineapple and chilli salsa

British belly pork with roast apple, thyme gravy and poached potato

Fillet of Scottish salmon with pasta and red wine sauce

Braised British beef with carrot and swede mash, cauliflower cheese and braised potatoes

Cod loin wrapped in bacon with buttered savoy cabbage and a sauce of hazelnuts and cream

Mustardy mash with bangers, onion stew and peas

Crème brulee with a crunchy top

Classical rum baba with chantilly cream and red fruit

Iced berries and currants with hot white chocolate sauce

Manchester tart

Plate of four local cheeses with biscuits

Coffee and mints

## Set Menu

### Set Menu Three **£34.75 per person**

Confit of Goosnargh Duck with a little salad of watercress, shallot and fresh orange

Goats cheese salad with walnuts and honey

Crab soup with deep fried fresh ginger garnish

Mediterranean plate of vine tomatoes, ripped mozzarella cheese and black olive tapenade with pesto dressing

The three bears, comprising hot Glasson Dock smoked salmon with sweet and sour red onions, yoghurt and olive oil dressing

Meltingly tender ham hock on mustard mash with a light parsley jus, vichy carrots and deep fried leeks

Roast rib of English beef with roast tatties and parsnips, Yorkshire pudding and rich gravy

Braised rump of lamb on fondant potato with celery hearts, little peas and fresh mint sauce

Roast breast of free range chicken on roast butternut squash and sage risotto with red wine syrup

Curried monkfish with soft lentils, roast tomatoes and mint raita

Four little chocolate desserts on one plate

Honey mousse with orange soaked apricots

Lemon tart with raspberry coulis

Tiramisu

Brandy snap basket of fresh fruit with ice cream

Coffee and mints

### Vegetarian Starters:

Sweet roast yellow pepper soup, coriander crème fraiche and toasted caraway flat breads

Roquefort and red onion marmalade tartlet, hazelnut dressing and baby sorrel salad

Chestnut mushroom soup scented with myrtle thyme

### Vegetarian Main Courses

Portobello mushroom and Kirkham's Lancashire cheese pie, roasted vine tomatoes and herby hash brown.

Risotto of garden sorrel, garstang blue rarebit, pestled basil and cobnut dressing

Sweet potato gnocchi, sautéed sprue's and sunchokes, wild sage emulsion and salad of bitter cress

### Children's Menu **£15.75 per child under 12 years old**

**Please note that children under the age of 2 years eat free.**

Cream of mushroom soup

Melon boat with fruit coulis

Goats cheese salad with croutons and honey

Pork and leek sausages with creamy mash, onion stew and garden peas.

Macaroni with a creamy cheese sauce.

Roast chicken breast with seasonal vegetables and herby roast potatoes

Ice cream with wafer and jelly bits

Lemon cherry yoghurt parfait with shortbread biscuit and farmers berries

Warm thin apple tart with cherry sauce and ice cream

## Wedding Chef's Table – Served Complete

A lazy graze through a variety of different foodie treats. Move from section to section creating a personalised meal to satisfy your appetite and inspire your senses. A winning formula inspired by our “Legends lounge” match day hospitality.

### The Soup Pot

Choose from today's selection of new, old and occasionally odd recipes. All made with the finest ingredients

### The Bakers Dozen

Traditional deli sliced breads, freshly baked by local Manchester bakers, Richardson's of Chorlton

### Great British Spud

A truly healthy eating option – exciting hot and cold fillings to satisfy all tastes. Create your very own combinations

### Tastes of Lancashire & Cheshire

We have chosen five individual farms in Lancashire and Cheshire that produce the finest traditional cheeses for every taste, and we've complemented these with some smashing crackers and picklin' Ric's chutneys

### The Chocolate Fondue

For something a little different, try dipping fruit, marshmallows and miniature doughnuts into a fountain of the finest Belgian chocolate

### Taffy's Deli

Savour a selection of British and continental meats, hand-raised pies, homemade pates and terrines

### You Shell Have A Fishy

An array of organic Scottish seafood including salmon, oysters, mussels, cockles and prawns

### A Little Gem

Crisp seasonal salads with dressings made from fresh, organic ingredients

### Classic Carvery

An array of the best local meat and poultry with thick gravies and traditional accompaniments

### Bhaji Blue

The Indian experience offers a wide range of authentic dishes to reflect the diversity of Indian cuisine which are complemented with spicy pilau rice

### Who Ate All The Pies

The home of real pies. Range of daily specials from the carvery

### Naughty But Nice

A collection of new, old sometimes odd puddings with double cream, chocolate, toffee and fruit sauces

**£46.00 per person**



## Evening Buffet Menus

### Finger Buffet

Create your own bespoke finger buffet from our extensive list of mouth watering options below. We recommend choosing around five items per guest (but do what you like... it's your buffet after all).

### Stuff on Sticks **£2.35**

#### Two items per person

Pepper roast chipolatas with mustard

Free range chicken bites in treacle

Parma ham wrapped melon

Lemon and lime marinated salmon

Lancashire cauliflower fritters with curried mayonnaise

Cured Italian ham wrapped pear slices

### Vol-au-Vents **£5.75**

Scottish salmon and cold-water prawn

Goosnargh free range chicken and tarragon

Forest mushroom and truffle oil

Just free range chicken and caramelised sage and onion stuffing

Red onion and Ribblesdale goat's cheese

Bury black pudding, apple and onion chutney

Chilli con carne, crème fraiche and chive

### All Fingers and Thumbs

Tiny toad in the hole **£2.15**

Sweet potato wedges with sour cream **£3.95**

Little lamb patties with coriander and yoghurt dip **£2.70**

Crispy fish with tartare sauce **£2.80**

Little Cornish pasties **£3.30**

### All Fingers and Thumbs (Continued)

Cured ham, bocconcini and rocket pizza **£4.25**

Baby baked jacket spuds with crème fraiche and red chilli sauce **£2.45**

Mini samosas **£2.70**

Selection of iced, sugared, fruit filled and flavoured donuts **£3.00**

Assorted cup cakes **£3.25**

### Little Sarnies

**Choose four and get one of each choice for £4.85**

Lancashire rarebit toast bites

Little hot steak sandwich on French stick

Avocado with crostini of flaked crab

Soft roll of tuna and sweet corn

Free range egg, mustard cress and salad cream on brioche

Crumbly Lancashire cheese with chopped local tomatoes on toast

Flaked Scottish salmon with spring onion and new potato en croute

Brie and cranberry on little bridge rolls

Glasson Dock smoked salmon and egg on bridge rolls

Free range chicken and basil pesto on a finger roll

Pastrami with piccalilli on a little bridge roll

Smoked free range chicken, watercress and walnut finger sandwich

Chopped tomato, coriander and spring onion on bruschetta

**All prices are per person**

## Set Finger Buffets

### Menu One £15.50 per person

Seared free range chicken marinated with honey, garlic, spring onion and ginger

Potato and onion curry with coconut lime chutney and mango chutney

Warm crusty bread table

Peppered steak burger with corn and chilli relish

Local tomato, pea and red onion salad

Carrot, fennel, celery and cabbage 'slaw'

Cucumber and poppy seed salad with sunflower oil

### Menu Two £17.00 per person

Mini sarnies including little hot steak sandwich on French stick, soft roll of tuna and sweetcorn, Lancashire rarebit toast bites and free range chicken and basil pesto on finger roll

Slurp of Ann Forshaw's organic Lancashire yoghurt and honey pot and little slurp of piping hot, fresh soup - leek with dill herb

Sweet potato wedges with sour cream

Crispy fish with tartare sauce

Parma ham wrapped melon

## Fork Buffet Menu

### Fork Buffet £21.75 per person

Choose three main course options and combine them with three accompaniments in the vegetable and potato section.

Add your choice of three amazing desserts to create a bespoke two course buffet.

### Main Courses

Thyme roast free range chicken with sea salted roast tatties

Braised sage, sausage and chorizo hot pot

Hot roast ham with pineapple

Paprika red chilli beef stir fry with oodles of yummy noodles

Scottish stovie of corned beef with Houses of Parliament sauce and pickles

British belly pork cooked slowly with ginger, star anise and plum with rosemary roasties

Traditional Lancashire hotpot with red cabbage

Peppered steak burger with corn and chilli relish

Crispy battered haddock with chips in the traditional style with mushy peas

Cheddar cheese topped fish pie with buttery mashed potato topping

Baked Scottish salmon with soy sauce, sesame, pak choi and wild rice

Smoked haddock, parsley and boiled egg risotto with parmesan

Potato and onion curry with coconut lime chutney and mango chutney

Aubergine with garlic, coriander herb and minced English spiced lamb with plum tomatoes

Tuna, broccoli and cauliflower bake with pasta and black pepper

Macaroni with soft cheese sauce

### Vegetables & Potatoes

Roast parsnips, carrots and onions

Sweet corn, garden peas and mange tout

Cauliflower and broccoli in cheese sauce

Three seasonal salads with three dressings

Local tomato, pea and red onion salad

Carrot, fennel, celery and cabbage 'slaw'

Mozzarella, plum tomato and basil salad

Rocket salad with parmesan, balsamic and olive oil

New potatoes with butter and mint

Potato mash with bacon bits, garlic and fine beans

Local potatoes baked in their jackets

Baker's wedges with fresh herbs and sea salt

### Desserts

Posh glass of coffee tiramisu

French thin apple tart with crème fraiche

Hot posh chocolate and pear crumble with chocolate sauce

Manchester tart

Chocolate bread and butter pudding with custard sauce

Strawberry and almond trifle

Fresh cut fruit salad

Profiteroles with chocolate sauce

Platter of three local cheeses



## Drinks Packages

### Drinks Reception

Classic Bucks Fizz **£3.65pp**

Electric Blue cocktail **£4.15pp**

Glass of wine **£3.25pp**

Sparkling wine **£4.15pp**

Champagne **£5.45pp**

### Silver **£14.35 per person**

Glass of passion drop champagne cocktail

Glass of either Frost Pocket Sauvignon Blanc or Merlot to accompany the meal

Glass of sparkling wine for the toast

### Gold **£18.35 per person**

Glass of white peach Bellini

Two glasses of either Pinot Grigio or Merlot to accompany the meal

Glass of sparkling wine for the toast

### Platinum **£20.00 per person**

Glass of 'True Romance' champagne cocktail

Two glasses of either Frost Pocket Sauvignon Blanc or Merlot to accompany the meal

Glass of sparkling wine for the toast

For information please visit

[etihadstadium.co.uk](http://etihadstadium.co.uk)

Book now to avoid disappointment

on **0161 444 4141 (Opt 1)**

or email [weddings@mcfc.co.uk](mailto:weddings@mcfc.co.uk)

for further details.



## Wine Menu

To accompany our delicious menus we've put together an array of wines and champagnes from the old and new world.

### Champagne

**Henriot Brut Souverain NV** **£45.00**  
Champagne, France

*Chardonnay and a family dedicated to quality; that means the recipe Henriot can only be found in restaurants serving the finest cuisine*

**Henriot Brut Rose NV** **£60.00**  
Champagne France

*Salmon Pink cashmere with a delicate, persistent mousse*

**Processco Brut, Agreo,** **£23.50**  
**Ruggeri**

Veneto, Italy  
*A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish*

### White Wines

**Sauvignon Blanc,** **£25.50**  
**The Frost Pocket, Lawsons Dry Hills**

Marlborough, New Zealand  
*They saw it in the jungle - 'Um Bungo'? Well not quite, but a tropical fruit salad of wine*

**Pinot Grigio, delle Venezie,** **£21.00**  
Veneto, Italy

*How very dare them. A wonderfully soft and nutty classic Pinot Grigio*

### White Wines (Continued)

**Chenin Blanc, Stormy Cape** **£20.00**

Western Cape, South Africa  
*Fresh, enticing and tropical, a summer's night in Malibu*

**Chablis, Domaine Pico-Race** **£35.50**

Burgundy, France  
*'Anything but Chardonnay'. Chablis produces a unique style of Chardonnay: dry, crisp elegant and refined*

**Reserve Chardonnay,** **£19.50**

**Tooma River Warburn Estate**  
South Eastern Australia  
*Sun blushed fruit, not Genoa cake, but a beautiful Aussie wine*

**Ugni Blanc Vin de France,** **£16.25**  
**La Cadence**

Languedoc Roussillon, France  
*An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas with lively, herb and apple flavours on the palate*



## Wine Menu (Continued)

### Rosé Wines

**Pretty Gorgeous Rose, Pays d'Oc** £18.00  
Languedoc Roussillon, France  
*A dash of Muscat grapes fills the glass with a wonderful bouquet of ripe strawberries, it really is 'pretty gorgeous'*

**Rose, Weighbridge, Peter Lehmann** £20.50  
South Australia  
*Glug, quaff, slurp. All of the above and more with this fruity, crisp rose bursting with summer fruit*

### Red Wines

**Merlot, La Paz, MontGras** £18.50  
Central Valley, Chile  
*"Pass La Paz please". Velvety soft and fun. Chile makes fantastic value Merlot – and this is one!*

**Shiraz, Weighbridge, Peter Lehmann** £24.50  
Barossa Valley, Australia  
*Peter Lehmann was crowned the "King of the Barossa" and this is the reason why it is a rich, spicy delicious Shiraz*

**Cabernet Sauvignon Man Vinters** £21.00  
Western Cape, South Africa  
*The choice of three men: Marie, Anette and Nicky were the wives of the founders and there are not many bolder and juicier reds than this*

**Rioja Crianza, Vina Cerrada** £26.75  
Rioja, Spain  
*Soft velvety and delicious, this wine combines flavours of toast, cinnamon, caramel and butter aromas with black fruit to make the perfect wine*

### Red Wines (Continued)

**Pinot Noir, Yering Station** £30.50  
Victoria, Australia  
*Yarra Valley in Victoria plays homage to finest red Burgundy. Silky rich and elegant Pinot Noir: delicious*

**Carignan Vin de France, La Cadence** £16.25  
Languedoc Roussillon, France  
*A bright cherry red colour packed with red berry aromas and a hint of nutmeg. The palate is full bodied and fruity*

**Still Water (1 litre)** £4.20  
**Sparkling Water (1 litre)** £4.20



## Need A Little Advice?

Over the next few pages are some of the more common questions asked, a wedding countdown to help you prepare for your big day and wedding etiquette and traditions.

We have the experience to guide you through the big decisions, offering not just answers to your questions but plenty of ideas that will make your day memorable:

**Q: How far in advance should I book my wedding?**

A: As soon as possible to avoid disappointment.

**Q: Should I organise my own flowers for the day?**

A: You can either provide your own or we can recommend florists to help you co-ordinate everything from bouquets to button holes.

**Q: Can you arrange entertainment on the day?**

A: Whether it's a DJ, band or children's entertainer we will be able to source this for you. You can, however, provide your own.

**Q: Who organises the order of events?**

A: We will help you decide on the details, including when to start the speeches and toasts, cut the cake and begin the entertainment.



## Wedding Countdown

### 12-18 Months to go

**The most important thing when it comes to planning your dream day is to start as early as possible. At this point it is essential to:**

- Set the date, budget and decide who's organising each aspect of the wedding
- Contact the Wedding Co-ordinator and book the Etihad Stadium for your wedding ceremony and reception. Pay the deposit to confirm the suite and date
- Decide on numbers and start to draw up the all-important guest list
- Order invitations, stationary and wedding cake
- Book photographers, wedding cars and DJ/band for the wedding reception to avoid disappointment
- Choose your bridesmaids, best man and ushers
- Take out wedding insurance
- Choose 'THE' wedding dress, with accessories to match, plus your bridesmaids dresses

### 6 Months to go

**With six months to go it's time to start paying attention to the detail and it's time to:**

- Register your wedding gift list
- Book your honeymoon particularly if you are travelling in peak season
- Decide on the theme and colour of your flowers and table centres. Once done, order from the florist
- If you have small children book entertainment or crèche facilities
- Arrange suits for the men - the best man, ushers, fathers not forgetting the groom

### 4 Months to go

**With four months left, time is moving ever so quickly - it's time to prepare everything so:**

- Post all your wedding invitations with directions to the Stadium enclosed
- Select the wedding rings
- Finalise the order of service with the Minister or Registrar
- Organise a meeting with the Wedding Co-ordinator at the Etihad Stadium to go through menus, drinks packages and timings on the day
- If you are changing your name inform banks, passport office and other authorities

### 3 Weeks to go

**Nothing should be left to the very last minute so it's time to:**

- Confirm final numbers and guests list with the Wedding Co-ordinator at the Etihad Stadium and pay the final balance
- Arrange the wedding rehearsal
- Confirm timings with the cars, florist and photographer
- Give the DJ/band a list of songs that you would like played
- Go for the final wedding dress fitting
- Collect the wedding rings and make sure they fit



### 1 Week to go

**Not long to go now and as the countdown begins it's time to:**

- Meet the Wedding Co-ordinator at The Stadium bringing along your seating plan, place cards and any gifts for your bridesmaids, groomsmen and parents. Discuss any final details and meet the Duty Manager who will be there on the day
- Collect wedding dress and accessories
- Pack for your honeymoon and make sure you have the tickets, ensuring the name on your tickets is the same as your passport
- Pack your passport

### The Big Day

#### Enjoy yourself

The Duty Manager from Manchester City will be on hand throughout the entire day to co-ordinate and manage your wedding, ensuring a seamless service throughout. It will truly be a day you'll never forget.



## Wedding Etiquette and Traditions / Seating Plan

### Etiquette

**(noun) - A set of rules or customs which control accepted behaviour in particular social groups or social situations.**

The simple rule to remember about wedding etiquette is never do or say anything that has even the slightest potential to offend. Weddings are surrounded by tradition, many of which have been replaced or forgotten over time. Here are just a few examples to illustrate the expected protocol.

### Something Old..

.. something new, something borrowed, something blue, and a silver sixpence in your shoe - the lesser known final line of the rhyme, symbolised happiness, spiritual and financial wealth. The bride wears something old as a symbol of her old life that she is leaving behind. Something new refers to the new hope in her new life. A borrowed item (usually a garter) from a happily married woman is believed to pass on good luck to the newlyweds. Blue symbolises purity, faithfulness and her commitment to her new husband.

### The Kiss

In days gone by, prior to a handshake and written contact, a kiss was the couples way of publicly accepting the contract of marriage.

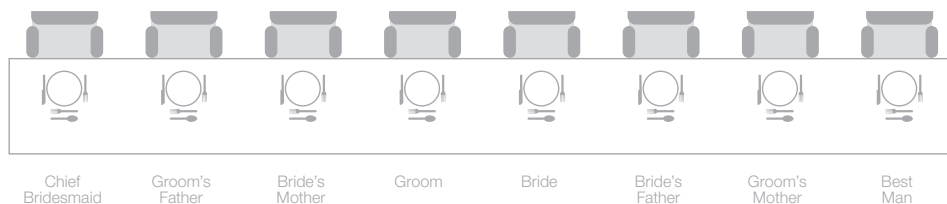
### Cutting the Cake

The cake is traditionally cut after the speeches and toasts, and would normally conclude the formal part of the wedding reception. It was believed, in order for the bride to bear children, she (with the help of her groom) should cut the first slice. Today the first cut is more symbolic to the couple's shared future together. The couple normally pose for photographs just prior to cutting the first slice, allowing guests to take snaps of the occasion. The cake is said to spread good fortune to all who eat it, hence the reason for sending a slice to all those who were unable to attend the wedding.

### Traditional Seating Plan

To avoid confusion it is essential to have a seating plan. Handwritten place cards - in the style of the invitation, numbers on tables and a plan of the room will help guests find their seat with the minimum of fuss. The ushers can be utilised to direct arriving guests to their table and help any who are having difficulty finding their seat. It may be a good idea to have a few extra places available for unexpected guests. The most popular layout is a long top table for the bridal party and a series of small round tables for the guests. Smaller display tables for the cake and gifts should also be provided.

Remember, we are committed to making this a day to remember and our professional staff are on hand throughout to ensure everything runs smoothly. All you have to do is enjoy the day and savour every last minute.



## Multicultural Weddings at the Etihad Stadium

Here at the Etihad Stadium we pride ourselves on being experts in multicultural weddings. With our extensive knowledge of different faiths, we are confident we can manage your wedding with great expertise.

Choose from one of our fabulous and versatile banqueting suites, while our dedicated team will be on hand to advise you on the most suitable suite for your special day.

The Citizens Suite can easily be adapted for all types of weddings, receptions and ceremonies and can seat up to 320 guests, while the Commonwealth Suite with its own entrance on the ground level of the East Stand, seats up to 240 guests or can be partitioned to accommodate a smaller reception. Both suites have all the facilities you would expect including disabled access.

If you wish to choose your own caterer, we will be delighted to make them welcome in our superbly appointed kitchens. With the basic kitchen needs on hand to allow them to prepare your food of choice, ready for serving to your guests. However, our in house chefs have a range of specially prepared menus which can meet your specific requirements.

For a larger occasion our East Executive Concourse can seat up to a maximum of 800 guests, further details on this suite can be provided upon requested.

Please contact the Conference & Events team for further details on **0161 444 4141 (Opt 1)** or email [weddings@mcfc.co.uk](mailto:weddings@mcfc.co.uk)



## How to Book

### Provisional Booking

After a consultation with one of our team, a provisional booking may be made and held, under no obligation, for 14 days.

### Confirmation

To confirm your booking please send written confirmation with a non-refundable deposit of £1000.00. Upon receipt we will send you your booking confirmation with your initial details, along with the terms & conditions for you to check, sign and return. Once these have been received your booking will then be confirmed.

### Arrangements

You are required to advise us of your detailed catering and bar arrangements no later than 3 weeks prior to your wedding date. Please telephone to arrange an appointment to discuss your requirements in detail. A full wedding programme and invoice will then be sent to you confirming all your arrangements.

### Final Numbers

Final numbers are required 3 weeks prior to the function. A final invoice will then be submitted for payment which is due 2 weeks in advance of your wedding date.

Please note a charge may be made for any reduction in numbers. The Club should be notified of any change in final numbers 3 days prior to the function and any increase in numbers must be paid for.

### Cancellation

In the event of cancellation with less than 3 months' notice the deposit paid is non-refundable and in addition cancellation charges set out by the Club's terms & conditions will apply. In event of cancellation by the Club due to fixture commitments etc, the Club will refund all monies paid.

### Insurance

We recommend wedding insurance is purchased at booking stage.

### Prices

Please note that prices in the brochure are valid for all receptions at the Stadium at the date of print, prices will increase an average of 10% year on year. All prices printed are exclusive of VAT.



## Directions

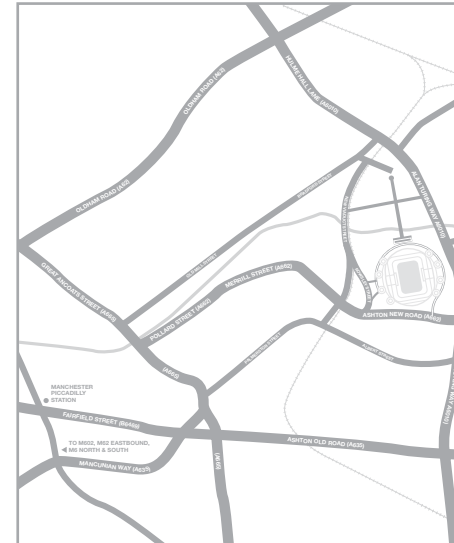
### By car from the North

- Follow the M60 round to junction 23
- Exit right on to A662 (Ashton New Road)
- The Stadium will be reached on the right after the junction with the A6010 (Alan Turing Way)

### By car from the East

- Follow the M67 and join the M60 at junction 24
- Follow the M60 north to junction 23
- Exit left on to A662 (Ashton New Road)
- The Stadium will be reached on the right after the junction with the A6010 (Alan Turing Way)

Manchester City Football Club  
Etihad Stadium, Etihad Campus  
Manchester M11 3FF

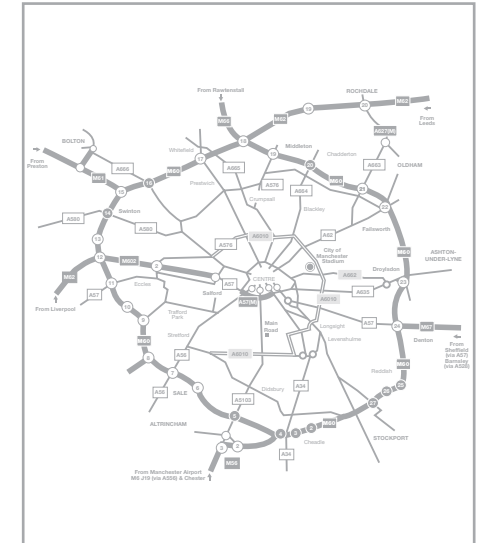


### By car from the South

- Follow signs for city centre on the M56, which becomes the A5103 (Princess Road)
- Continue to the city centre, turning right onto the elevated A57(M)
- Follow this to the end, through two sets of lights and turn right onto Every Street.
- At the end of Every Street turn right onto A662 (Ashton New Road)
- The Stadium will be found on the left

### By car from the West

- Join the M60 at junction 12 (M62) or junction 15 (M61)
- Follow M60 round the north of Manchester to junction 23
- Exit right on to A662 (Ashton New Road)
- The Stadium will be reached on the right after the junction with the A6010 (Alan Turing Way)



# Conference & Events

e. [weddings@mfcfc.co.uk](mailto:weddings@mfcfc.co.uk)

w. [etihadstadium.co.uk](http://etihadstadium.co.uk)

ETIHAD  
AIRWAYS

