

# Silver

£40 per person

Please choose one starter, one main course, and one dessert, plus vegetarian alternative where required, to create your own bespoke menu.

## **Starter**

Roast tomato and basil soup served with toasted croutons (v)

Potted pork, leaf garnish and Yorkshire chutney (gf)

Mixed leaf salad with mozzarella, tomato, avocado and olives (v) (gf)

## **Main**

Yorkshire beef cooked bourguignon style finished with a puff pastry croute

Breast of local chicken served with a fresh tarragon, cream and white wine sauce

Roast haddock topped with Mediterranean tapenade and served with roasted cherry tomatoes

Mushroom stroganoff and basmati rice (v)

## **Dessert**

Apple and fruits of the forest crumble with custard

Profiteroles served with a warm chocolate sauce

White chocolate and raspberry cheesecake with a raspberry coulis

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Freshly brewed tea, coffee and mints

Prices include VAT at the prevailing rate.

Menu prices guaranteed for all weddings until 31<sup>st</sup> December 2018 (subject to any change in VAT)

# Gold

£45 per person

Please choose one starter, one main course, and one dessert, plus vegetarian alternative where required, to create your own bespoke menu.

## **Starter**

Smoked salmon parcel filled with prawns, crème fraiche and served with mixed leaf garnish (gf)

Chicken liver pâté served with silverskin onions, mini gherkins and mixed leaf salad (gf)

Goat's cheese and tomato tart with mixed leaves and onion marmalade (v)

## **Main**

Rump of Yorkshire lamb on rosti potato with a redcurrant and red wine sauce

Roast Yorkshire Rib-eye beef served with home-made Yorkshire pudding, red wine gravy and horseradish sauce

Breast of local chicken stuffed with sunblush tomato and chorizo served with a Provençale sauce

Fresh salmon fillet served with a cream, chive and white wine sauce

Roast vegetable bread and butter pudding with onion marmalade (v)

## **Dessert**

Chocolate roulade with a chocolate ganache served with fresh cream

Sticky toffee pudding served with a sticky toffee sauce and fresh fig garnish

Fresh fruit tart served with crème Anglais

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Freshly brewed tea, coffee and mints

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# Platinum

£50 per person

Please choose one starter, one main course, and one dessert, plus vegetarian alternative where required, to create your own bespoke menu.

## **Starter**

- Locally smoked duck breast with an orange salad and mustard vinaigrette (gf)
- Smoked salmon parcel filled with prawns, crème fraiche and served with mixed leaf garnish (gf)
- Chicken and pistachio terrine served with Yorkshire chutney and mixed leaves (gf)

## **Main**

- Fillet of Yorkshire beef with rosemary parsley and mushrooms wrapped in Parma ham with a red wine sauce in rosemary, parsley and sautéed mushrooms
- Rack of lamb with a mint and herb crust served with a red wine and redcurrant Jus
- Seabass fillets on spring onion mash with fresh tomato, spring onion, Coriander and lime salsa
- Asparagus Pithivier - Puff pastry, asparagus, crème fraiche, Swaledale cheese, cream sauce (v)

## **Dessert**

- Chocolate and raspberry brownie served with a warm chocolate sauce
- Tart au citron served with a raspberry coulis and fresh fruit garnish
- Mixed berry Pavlova filled with whipped cream and finished with raspberry coulis (gf)

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Freshly brewed tea, coffee and mints

Prices include VAT at the prevailing rate.  
Menu prices guaranteed for all weddings until 31<sup>st</sup> December 2018 (subject to any change in VAT)

## Canapés

**Whilst having your drinks reception and photographs, why not treat your guests to some canapés?**

- King prawn wrapped in Parma ham (gf)
- Blini with cream cheese and locally smoked salmon
- Mini Yorkshire pudding filled with roast beef and horseradish sauce
- Cocktail pork and leek sausage with Yorkshire chutney
- Mini fish and chips
- Mini hot dogs with sweet mustard and ketchup
- Mini lamb and mint burger served in a mini sesame bun
- Croustade with diced ratatouille and olive (v)
- Belly pork on celeriac remoulade
- Goat's chees and onion marmalade tartlet (v)

**Choice of three canapés            £6.20**

**Choice of five canapés            £9.65**

Or have a platter of a balanced selection of our chef's choice - At least forty canapés per platter - £75

We would recommend between three and five canapés per guest

## Evening Buffets

### **Menu Option 1 £10 per head**

- Served in small bread rolls, two rolls per person
- Hot Yorkshire bacon sandwich
- Hot Yorkshire sausage sandwich
- Warm roasted vegetables with mango chutney (v)
- Gluten free bread sandwiches available on request (gf)

### **Menu Option 2 £15 per head**

- Vegetable spring rolls with a sweet chilli dip (v)
- Vegetable samosas served with mango chutney(v)
- Onion bhajis with homemade raita (v)
- Mini Thai fish cakes served with Thai dipping sauce
- Crudités served with dips (v) (gf)
- Tortilla chips (v)
- Flat bread wrap filled with ham and salad
- Sticky chicken wings
- Pork spare ribs (gf)
- Assorted satay sticks with peanut dipping sauce (v) (gf)
- Crisps and assorted nuts (v) (gf)

## All our wedding packages include:-

Ample complimentary parking for you and your guests  
Red carpet welcome  
Private use of lawns and colonnades for photographs and drinks reception  
Fabulous, fresh locally sourced food  
Children aged under 5 eat free unless eating from the Little Farmer's menu  
Children aged under 12 eat at half price when taking half an adult portion  
Complimentary bottled still and sparkling water on each dining table  
White table linen and white linen napkins  
Use of a silver cake stand and knife  
An experienced duty manager who can be your toastmaster

We advise that you follow a set meal, however if you wish to offer your guests a choice on each course, let us know and we will price your chosen menu for you.

If any of your guests have specific dietary requirements please do let us know and our chef will provide something appropriate (v = vegetarian, gf = gluten free).

## Children

You may wish your younger guests simply to take a smaller portion of what you have chosen for your other guests, in which case any under-fives eat free and under twelves eat at half the adult price.

Alternatively you may like to choose from our Little Farmer's menu for your younger guests.

*From the menus below, please select one main course and one dessert  
(please note: all children to have same menu)*

### LITTLE FARMER'S MENU

#### MAIN COURSE

Pork sausages with mashed potatoes and gravy  
Home-made chicken goujons with chips and tomato ketchup on the side  
Penne pasta in a tomato sauce with ciabatta bread  
Fish and chips with garden peas and tomato ketchup on the side

#### DESSERT

Vanilla ice cream with raspberry sauce  
Jelly and ice cream  
Fresh fruit salad  
Chocolate fudge cake with ice cream

**£14.00**

## Drinks Packages

### **Drinks Package 1 - £20 per person**

Reception - 1 Glass of Prosecco  
With your meal - 2 Glasses of House Wine  
For the toast - 1 Glass of Prosecco

### **Drinks Package 2 - £25 per person**

Reception - 1 Glass of Pimms No. 1 Cocktail  
With your meal - 2 Glasses of Pinot Grigio or Merlot Santa Alvara  
For the toast - 1 Glass of Prosecco

### **Drinks Package 5 - £35.00 per person**

Reception - 1 Glass of Laurent Perrier  
With your meal - 2 Glasses of Sauvignon Blanc Featherdrop Hill or Malbec Porteno  
For the toast - 1 Glass of Laurent Perrier

If you would like to bring your own wines to be served, we will happily store, chill and serve your wine and champagne subject to a corkage charge of £14.50 per 75cl bottle.

## Frequently Asked Questions

### **Can we arrange our own entertainment and floral decorations?**

Yes of course. We are happy to offer any advice you need. Please be aware that we will need to see evidence of public liability insurance from any entertainers that you engage.

### **Can you cater for special diets?**

If any of your guests have specific dietary requirements or allergies please do let us know and our chef will provide something appropriate. Some of the dishes on these menus may contain nuts or nut derivatives. If any of your guests have nut allergies, please discuss these with us.

### **How late can the bar remain open?**

The bar will normally close at 12.30am.

### **Can you help us with accommodation at local hotels?**

Yes. Visit our website [www.pavilionsofharrogate.co.uk](http://www.pavilionsofharrogate.co.uk) and go to the Visit Us page, click on the accommodation link which will allow you to check availability and make bookings at local hotels.

### **Do you have disabled facilities?**

Yes. All rooms have full disabled access and facilities. Do please advise us if you have any guests with special needs and we will accommodate them.

### **How long are the prices valid for?**

Food prices are valid for until 31<sup>st</sup> December 2018, subject to any further changes in the rate of VAT.

Drinks prices may change, but we will give you a minimum of four weeks' notice of changes.

### **Can we book a date provisionally?**

Yes, we will hold a provisional booking until we get other interest up to a maximum of one week. We will make every effort to contact you before releasing your booking.

### **How do we confirm our booking?**

Once you have verbally confirmed, we will raise a contract and a non-refundable deposit of £1000.00 is required to confirm your booking.

An invoice for 50% of the outstanding balance will be sent out and must be settled 6 months prior to the date. A further 25% must be settled 3 months prior to the date and the remaining 25% must be settled in full 30 days prior to the date.

We require final numbers and menu choice 30 days prior to the day. This number will be the minimum we will charge for.

We will send you an invoice after the day for any additional items incurred which must be settled in full within 14 days of invoice date.

### **What if we have to cancel?**

We advise all our clients to make insurance arrangements to cover against cancellation and other eventualities. We can suggest specialist wedding insurance providers.

If you cancel and give us:

- more than 12 months' notice we will retain your deposit.
- between 6 months and 12 months' notice we will retain your deposit and require 50% of the estimated total cost.
- between 1 month and 6 months' notice we will retain your deposit and require 75% of the estimated total cost.
- between 1 day and 30 days notice we will retain your deposit and require 100% of the estimated total cost.

## *Additional Costs*

If you have one of our Wedding Breakfast menus no additional room hire costs apply for your evening party. For evening parties only, a room hire charge will apply.

Room charges for licensed ceremony rooms apply at the following rates:-

Swale up to 60 guests -£500

Aire up to 400 guests -£1000

Calder up to 200 guests - £750

Price includes private room for registrar pre-ceremony interview