

Silver Package

Arrival drink

1 glass of Pimms No.1 Cocktail or bottled beer, per person

During your drinks reception

Chefs selection of canapes (3 per person)

For the speeches

1 Glass of Cava, per person

For your Wedding breakfast

Please choose one starter, one main course, and one dessert to create your own bespoke menu.
½ bottle of house wine per person served with the wedding breakfast.

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 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

Freshly brewed tea, coffee and mints

During the evening reception

Served in small bread rolls, two rolls per person
Hot Yorkshire bacon sandwich
Hot Yorkshire sausage sandwich
Warm roasted vegetables with mango chutney (v)

Also includes:

Private use of lawns
Use of silver cake stand and knife
Red carpet welcome
Toastmaster
Wedding food tasting

£80.00 per head
Minimum of 50 day guests

£10.00 per additional evening guest

Gold Package

Arrival drink

Glass of Prosecco with top up or 1 glass of Pimms No1 cocktail

During your drinks reception

Chef's selection of canapes (3 per person)

For the speeches

1 Glass of Prosecco, per person

For your Wedding breakfast

Please choose one starter, one main course, and one dessert to create your own bespoke menu.
½ bottle of 'Le Charme' Sauvignon Blanc or 'Le Charme' Merlot per person, served with the wedding breakfast.

Starter

Smoked salmon parcel filled with prawns, crème fraiche and served with mixed leaf garnish (gf)
Chicken liver pâté served with silver skin 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
Breast of local chicken stuffed with sun blush tomato and chorizo served with a Provençale sauce
Roast Yorkshire Rib-eye beef served with home-made Yorkshire pudding, red wine gravy and horseradish 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

Freshly brewed tea, coffee and mints

During the evening reception

Served in small bread rolls, two rolls per person
Hot Yorkshire bacon sandwich
Hot Yorkshire sausage sandwich
Warm roasted vegetables with mango chutney (v)

Also includes:

Private use of lawns
Use of silver cake stand and knife
Red carpet welcome
Toastmaster
Wedding food tasting
Uplighters around the room

£85.00 per day guest
Minimum of 50 day guests

£10.00 per additional evening guest

Platinum Package

Arrival drink

Reception - 1 Glass of House Champagne per person

During your drinks reception

Chef's selection of canapes (5 per person)

For the speeches

1 Glass of Champagne, per person

For your Wedding breakfast

Please choose one starter, one main course, and one dessert to create your own bespoke menu.
½ bottle of 'Kuraka' Sauvignon Blanc or 'Xavier' Malbec per person, served with the wedding breakfast.

Starter

Locally smoked duck breast with an orange salad and mustard vinaigrette (gf)
Smoked salmon parcel filled with prawns, crème fraîche 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, and Coriander and lime salsa
Asparagus Pithivier - Puff pastry, asparagus, crème fraîche, 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)

Freshly brewed tea, coffee and mints

During the evening reception

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)

Also includes:

Red carpet welcome
Private use of lawns
Star cloth behind entertainment
Uplighters around the room
Use of silver cake stand and knife
Toast Master and Duty Manager

£90.00 per day guest
Minimum of 50 day guests

£10.00 per additional evening guest

Wedding ceremonies

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:-

The White Pavilion and Swale up to 60 guests -£750
Calder up to 200 guests - £750
Aire room up to 400 guests -£1500

Price includes private room for registrar pre-ceremony interview

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

£15.00

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.

Do you have disabled facilities?

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

How long are the prices valid for?

Package prices are valid for until 31st December 2020, subject to any further changes in the rate of VAT.

Bar 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 you 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.