

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

Prices include VAT at the prevailing rate. Menu prices guaranteed for all weddings until 31st December 2022 (subject to any change in VAT)

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 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, and 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)

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

£12.50 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 2022, 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 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.



Weddings at Pavilions of Harrogate

Pavilions of Harrogate is a premier wedding venue set in over 200 acres of private grounds on the Great Yorkshire Showground. The Wharfe room, located in the North wing of the venue, has a capacity of up to 468 guests on 39 tables. Adjacent to the Wharfe room, you will find the Aire room, which is perfect for wedding ceremonies or welcome drinks and canapés before the wedding reception. Both rooms have access out on to the beautiful Wharfe garden, which would be privately yours for the day.

Pricing:

Wharfe and Aire rooms at £7,750 (inclusive of VAT)*

Swale and Esk rooms at £1,250 (inclusive of VAT)

Cover room at £300 (inclusive of VAT)

Fewston room at £300 (inclusive of VAT)

This price includes:

- Private use of the North Wing
- Private use of the Wharfe Garden
 - Tables, chairs, staging
 - Full corkage
- Full day hire from 8.00am (Access) until 12.00am Midnight (complete breakdown)
- Use of an industrial kitchen with walk-in refrigerator and ice machine for your drinks
 - Air conditioning in the Wharfe room throughout the event
 - Reserved car parking spaces for 10 cars
 - Complimentary car parking for over 500 cars
 - Car park attendants
 - Toilet attendants for 6 hours
- Use of the Showground for your wedding pictures when available*
- Venue to provide duty manager to ensure safety and comfort of your guests
(Your chosen caterer will provide a catering manager to run your day)
- Allocated time to deliver drinks to the venue the day before the wedding

Why not treat yourself to the stunning Swale and Esk Suite, used to welcome the Royal Family when they attend the Great Yorkshire Show. The Swale room is licensed for Civil ceremonies and the Esk room makes the most perfect dressing room, ideal for freshening up before your special day begins. Both rooms have access onto the balcony with spectacular views over the Showground and beyond.

Swale and Esk rooms at £1,250.00 (inclusive of VAT)*

Prices valid until 31st December 2020

* Subject to availability

Preferred Partners: Caterers

We have chosen the following caterers as preferred partners as not only are they versatile, friendly and provide fabulous food, they also provide excellent service staff and all the crockery, cutlery and glassware that you will need. This means that you don't have to worry about going to separate suppliers for all of these different elements and you can be sure that your guests are served in a prompt and professional manner.

Apna Khana

www.apnakhana.co.uk

07789902094

arun@apnakhana.co.uk

Mylahore

www.mylahore.co.uk/catering-and-events

01274 952 111

catering@mylahore.co.uk

Lola Caterers

www.lolacaterers.co.uk

07944611356

info@lolacaterers.co.uk

Aziz Catering

www.azizcatering.co.uk

01274 488 874

info@azizcatering.co.uk

Chana Catering

www.chanacateringservices.co.uk

07774638421

info@ariasuite.co.uk

RK Sweets

www.rkdining.co.uk

01772200505

Preferred Partners: Room decorators

It is important that you use a room decorator who understands your vision and has every last detail covered. We work with the following trusted decorators who can transform your ideas into reality.

Red Carpet Events

www.redcarpeteventsuk.co.uk

Amjid: 07516 392691

info@redcarpeteventsuk.co.uk

Aria Weddings

Rav: 07774638421

Info@ariasuite.co.uk

Frequently asked Questions

Are we allowed fireworks?

Unfortunately, due to the number of wooden outbuildings and neighbours within a close proximity of the venue, we do not allow fireworks on site.

Can we arrange our own entertainment and 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 and risk assessments from any entertainers that you hire.

How long is our room hire tenancy?

The tenancy for the Aire and Wharfe rooms is from 8.00am until 12.00am Midnight. The room must be cleared of all guests and supplier equipment by 12.00am and any hour (or part of) over the contracted tenancy time will be charged at £500 per hour. Bridal changing and ceremony in the President Suite tenancy from 8am until 6pm.

Can you help us with accommodation at local hotels?

Yes. Visit our website 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 do our best to accommodate them.

How long are the prices valid for?

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

Can we book a date provisionally?

Yes, we will hold a provisional booking until we get other interest up to a maximum of two weeks. 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 £1000 deposit is required to confirm your booking. An invoice for the outstanding balance will be sent out and must be settled 2 months prior to the 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 - 12 months' notice we will retain your deposit and require 50% of the total cost.
- Between 1 - 6 months' notice we will retain your deposit and require 75% of the estimated total cost.
- Between 1 - 30 days' notice we will retain your deposit and require 100% of the estimated total cost.

Are we allowed confetti cannons?

Yes, we do allow you to have confetti cannons, however, there is a clean-up charge of £150 which must be paid prior to the wedding. If a confetti cannon is used without authorization and payment, you will receive an invoice for £150.00 with the payment due within 14 days of receiving the invoice.

Can we arrive by Helicopter?

Yes, we have a helicopter landing area on the Presidents lawn in front of the Wharfe and Aire rooms*. You must request permission from Pavilions of Harrogate before you book a helicopter arrival. The Helicopter Company we use is Heli-Jet Aviation based at Leeds/Bradford Airport - www.helijet.co.uk

*Subject to availability