



Pavilions

OF HARROGATE



Informal Dining Menus



Celebrations at Pavilions of Harrogate

Yorkshire is renowned for three things; a warm welcome, awesome scenery and fabulous food and drink.

Whether it's an anniversary, milestone birthday, team building event or an informal get together, Pavilions of Harrogate is known for outstanding service and locally sourced food and drink.

At the heart of every successful event is our exceptional team. From your very first enquiry to the final coffee served on the night, our experienced and dedicated staff are by your side, ensuring every detail is taken care of. Our sales team will work closely with you to bring your vision to life, while our chefs and operations team work seamlessly behind the scenes to deliver a smooth, polished and memorable experience for you and your guests.

Here at Pavilions of Harrogate, we have a variety of rooms that can accommodate guest numbers from 10 to 450, most of which have access out onto our beautiful lawns. We have a selection of packages for you to consider for your event, each package is priced per head and includes room rental and catering.

Delicious Food

Delight your guests with exceptional food crafted by our award-winning caterers, Kings Catering. Ian and his team have been working with us for over 25 years and even helped open our farm shop, Fodder, where he visited over 300 local food producers and uses many in his menus.

As part of the Yorkshire Agricultural Society one of our primary objectives is to support farming and food producers from across the county.

We know and understand the journey from farm to fork and it's one we are proud to support and shout about because not only are we supporting local businesses and keeping food miles to a minimum, but we are sure that the quality is second to none.

Some of our local suppliers include:

- Eggs – Margaret Dawson, Boroughbridge (12 miles)
 - Pork pies – Voakes, Whixley (9 miles)
- Milk – Dales Dairies, Grassington (25 miles)
- Lamb – Clarkes Meats, Huddersfield (51 miles)
- Beef – Clarkes Meats, Huddersfield (51 miles)
- Sausages – Sykes Farm, Wetherby (10 miles)
 - Vegetables – Skipton (23 miles)





Finger Buffet Package

All finger buffets consist of sandwiches, savouries, crisps and pudding items

Sandwiches

Locally baked bridge rolls in brown, white and granary filled with:

Free range egg mayonnaise and cress [v]

Grated Wensleydale and Yorkshire chutney [v]

Roast beef and horseradish mayonnaise

Chicken, bacon and avocado

Poached salmon with mayonnaise and cucumber

Savouries

Voakes pork pie

Crudit , tortilla chips and dips [v]

Honey glazed mini pork sausages

Vegetable spring rolls [v]

Crisps

Desserts

Chef's selection of mini puddings (allowing two per person)

Tea and coffee

Prices available on request

Supper Buffet

Main Courses

Choose two of the following:

- Homemade thai green chicken curry with sticky rice
- Homemade moussaka - layers of aubergine, minced lamb and tomato in a feta cheese sauce
- Homemade beef casserole with herb dumplings and seasonal vegetables
- Homemade lamb tagine with herb cous cous
- Chicken "coq au vin" casserole, red wine, button mushrooms and smoked bacon
- Chef's selection of homemade pies with chips
- Chilli con carne with sour cream and mature cheddar

Choose one of the following:

- Homemade mushroom stroganoff with basmati rice [v]
- Homemade roasted vegetable lasagne with a mixed leaf salad [v]
- Homemade thai red vegetable curry with sticky rice [v]
- Chickpea, root vegetable and apricot tagine with herb cous cous [v]

Desserts

Choose two of the following:

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| Homemade sticky toffee pudding
with sticky toffee sauce [v] | Homemade apple and berry crumble
with vanilla custard [v] |
| Profiteroles with warm chocolate sauce [v] | "Aga" Pavlova with whipped cream,
fresh fruit and a coulis [v] |
| Homemade tiramisu [v] | |

Freshly brewed tea and coffee

Prices available on request





BBQ Package

Meat Options

Grilled beef burger served in a sesame bun

Grilled butchers sausages

Tandoori style chicken

For Vegetarians

Veggie burgers, veggie sausages [v]

Veggie kebabs [v]

Salads

Homemade coleslaw [v]

Homemade potato salad [v]

Homemade roast carrot, coriander & bean salad [v]

Dessert

Homemade chocolate brownie & warm chocolate sauce [v]

Prices available on request

Street Food Package

Informal Catering - served from buffet stands

Chicken or vegetable gyros

Served with tzatziki

OR

Chicken or vegetable fajitas

Served with guacamole, sour cream, cheddar cheese and salsa

Dessert

Homemade raspberry cheesecake

Prices available on request





Supporting a Yorkshire Charity

All our profits help fund the work of our charity, the Yorkshire Agricultural Society.

The Yorkshire Agricultural Society is a registered charity founded in 1837, best known for organising the Great Yorkshire Show and lesser known for its year-round work supporting rural families, farming and the countryside.

Each year, the Society invests over half a million pounds to organise educational events, promote agricultural careers, develop skills of those working in the industry, award grants and enable knowledge sharing.

The Society celebrates farming at the Great Yorkshire Show and Yorkshire Farming Conference, organises Countryside Days event for school children, and supports its farming networks: Future Farmers of Yorkshire, Farmer Scientist Network, Yorkshire Rural Support Network, Women In Farming Network, Yorkshire Food Farming and Rural Network.

When you book an event with us, you're contributing to a unique charity proudly at the heart of Yorkshire's farming, food, and countryside.

Thank you.



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