

# Wedding Information

## Your Wedding Reception at Rudding Park – some questions answered

Your wedding is one of the most important days of your life and we will therefore be delighted to ensure that your wedding will be the only one taking place at Rudding Park on your chosen day.

Rudding Park can accommodate all sizes of weddings ranging from 10 to 180 using different combinations of our banqueting rooms. Our two larger suites are the Radcliffe Room and the Crosby Suite. In order for us to ensure the privacy and smooth running of your special day we have certain guidelines in place. For ease of understanding these are highlighted below.

We would recommend an arrival time of approximately 3pm (or slightly later) to ensure the day runs without too many breaks. If you were to arrive at this time we would anticipate you would sit down to enjoy your meal at approximately 4.30pm with the evening party commencing at around 7.30/8.00pm. As such the evening party would commence straight after the speeches keeping the celebrations in full swing!

### Numbers

- ❖ Rudding Park can accommodate a maximum of 180 guests for a Wedding Reception
- ❖ We request a minimum of 130 guests for a Wedding Reception on a Friday or Saturday
  - ❖ A minimum of 110 guests is required for a Wedding Reception on a Sunday  
(Bank Holiday Sundays are classed as a Saturday)
- ❖ For less than 110 guests we have restricted availability for Wedding Receptions particularly during the popular summer months of April to September.

### Room Capacities

- ❖ For 110 or more guests, we would use the Radcliffe Room for the Wedding Breakfast. Reception Drinks would be taken in one of our other downstairs rooms. We ask that any party reserving the Radcliffe Room guarantees a minimum of 15 bedrooms in the hotel
- ❖ For 50 to 70 guests, we would use the Crosby Suite for the Wedding Breakfast with Reception Drinks taken in the Jupiter Room. We ask that any party reserving this room guarantees a minimum of 10 bedrooms in the hotel
- ❖ For less than 50 guests, we can use a variety of rooms dependant upon numbers and availability

## **Menus**

- ❖ Our menu prices start from £54.00 per person and include canapés served during Reception Drinks and a 3 course Wedding Breakfast
  - ❖ For any wedding taking place on a Saturday there is supplement of £10.00 per person
  - ❖ Wines/Drinks are charged for as chosen from our wine list (we do not offer a corkage facility)

## **Evening Buffet**

- ❖ We request that either an Evening Buffet is served catering for at least 75% of the total number of guests attending (Evening Buffet prices start from £17.95 per person). In this case there will be no charge for additional evening guests.
- ❖ Alternatively please choose from our Late Night Bites menu catering for all your guests (Late Night Bites are priced from £5.75 each). In addition to this there will also be an evening guest charge of £8.00 per person for all guests arriving after the Wedding Breakfast.

## **Your Personal Contact**

A dedicated Wedding Co-ordinator will handle your booking and answer any queries or questions that may arise. She will be your main point of contact at Rudding Park, helping to make all your arrangements.

A dedicated Duty Manager will be responsible for looking after you on the day itself, from the moment you arrive until the moment you leave. This same person will be available to meet with you a couple of days prior to the wedding to discuss any last minute details.

## **What's Included?**

- ❖ A red carpet welcome will await you on arrival
- ❖ Use of our extensive grounds for photographs
- ❖ Hire of a Reception Room for Reception Drinks & hire of a banqueting room for your Wedding Breakfast
  - ❖ The services of the Duty Manager as Toastmaster
    - ❖ Use of the stage and dance floor
  - ❖ White table linen (coloured linen can be arranged at an additional charge)
    - ❖ A round or square silver cake stand and knife
    - ❖ A list of recommended suppliers
  - ❖ Table plan, place cards and menu cards printed on Rudding Park stationery
    - ❖ Late bar licence enabling the evening party to run through until 1am
    - ❖ "Golf buggy send off" at the end of the evening
- ❖ Reduced accommodation rates and green fees for guests staying in the hotel and attending the wedding
  - ❖ Ample free car parking
  - ❖ Complimentary bottle of Champagne for the Bride & Groom

## Civil Ceremony

There is a room hire charge for a Civil Ceremony as follows:

<b>Radcliffe Room</b> seats 100 – 180 guests £840.00	<b>Drawing Room</b> seats 40 – 80 guests £550.00	<b>Library</b> seats 40 – 80 guests £550.00
<b>Boardroom</b> seats up to 40 guests £335.00	<b>Repton, Wyatt &amp; Chantrell Rooms</b> seats up to 30 guests £220.00	

In addition to the above there is a charge of £190.00 to cover the cost of the licence.

To book the Registrar or to check availability please contact Harrogate Registry Office on 01423 506949

## Booking Information

- ❖ Should you wish to make a provisional booking we are able to hold your preferred date for a maximum of 3 weeks.
- ❖ To confirm a booking we require our contract (known as a Conditions of Business form) to be signed and returned along with a deposit of £2000.00
- ❖ A second deposit of £4000.00 for the Radcliffe Room and £1900.00 for the Crosby Suite is required 6 months prior to the date.
- ❖ Full Payment is then required 4 weeks before the wedding, this is calculated on an average wedding spend.
- ❖ Any outstanding balance is invoiced after the event and payment is required within 30 days of the function date
- ❖ All the prices quoted are current and may be changed at the discretion of the management.
- ❖ We would recommend that wedding insurance is taken out to cover any possible eventualities.

## Wedding Menus

(Prices applicable from April 2009 - March 2010)

We have created four different wedding packages to include canapés served during your Reception Drinks and your three course Wedding Breakfast followed by coffee and petit fours. Whilst we offer you a choice of main course within each package price, the menu on the day is a set menu and we will ask you to provide us with your choice of starter, main course and pudding prior to your Wedding. We are obviously happy to cater for vegetarians and other special diets, however these need to be planned in advance with your Wedding Co-ordinator.

Should you wish to serve a specific dish which is not listed, please feel free to ask your Wedding Co-ordinator to liaise with our chefs who will do their utmost to assist you.

As a company, wherever possible, Ridding Park is keen to know of the provenance of their food and to limit the number of miles travelled from "gate to plate". We are proud that all of our lamb, beef and pork is reared within Yorkshire. Equally we endeavour to source as much of our fruit and vegetables from within the county as possible, although inevitably seasonality sometimes forces us to seek produce from further a field.

In order to guarantee full flavours of seasonal products we have suggested some dishes which are seasonal. If you would still like to serve one of these dishes out of season we will endeavour to provide it, but it may not have the full flavour as some of the ingredients may not be local or seasonal.

All of our main courses include seasonal vegetables on the plate as well as either potatoes, rice or pasta.

If you would like to serve additional vegetables, please refer to the end of this section to make your selection.

## Menu A

### Canapes

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#### A starter from the selection

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#### **Lemon and Coriander Marinated Chicken**

stir fry vegetables caramelised onion rosti,  
Burgundy jus

or

#### **Pork Rump with Crackling**

dauphinoise potatoes, braised celery

or

#### **Roasted Salmon on Sweet Potato Puree**

sunblushed tomatoes, citrus dressing

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#### A pudding from the selection

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#### Coffee and Tea

hand made Rudding Park petit fours

£54.00 per person

## Menu B

### Canapes

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#### A starter from the selection

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#### **Roast Chicken Breast wrapped in Parma Ham**

aubergine, tomato, olives and smoked goats cheese,  
sage potato cake, Madeira jus

or

#### **Slow Roasted Lamb Shank**

rustic red wine tomato sauce, Mediterranean  
vegetables, olive mash

or

#### **Venison Sausage wrapped in Pancetta**

clap shot mash, onion and juniper berry gravy

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#### A pudding from the selection

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#### Coffee and Tea

hand made Rudding Park petit fours

£57.00 per person

The above prices are applicable from April 2009 – March 2010.

Menu items are given as samples and are subject to change from April 2009.

## Menu C

### Canapes

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### A starter from the selection

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#### North Sea Seabass

marinated in lemon and dill, pan fried greens,  
dauphinoise potatoes

or

#### Medallions of Pork

red wine juniper onions and buttered peas, carrot  
rosti and a rich jus

or

#### Mint Marinated Lamb Rump brushed with

#### Redcurrant Jelly

Lyonnaised potatoes, Burgundy jus

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### A pudding from the selection

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### Coffee and Tea

hand made Ridding Park petit fours

£60.00 per person

## Menu D

### Canapes

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### A starter from the selection

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#### Baked Fillet of Cod

mushroom ravioli, spring greens,  
lemon and saffron dressing

or

#### Guinea Fowl Marinated with

#### Marjoram and Ginger

spring onion rosti, crispy roots, homemade rhubarb  
sauce

or

#### Roast Sirloin, Yorkshire Pudding

roast potatoes and root vegetables,  
horseradish sauce and red wine jus

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### A pudding from the selection

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### Coffee and Tea

hand made Ridding Park petit fours

£63.00 per person

The above prices are applicable from April 2009 – March 2010.

Menu items are given as samples and are subject to change from April 2009.

## Canapes

### **Chicken Satay**

peanut sauce

### **Mini Yorkshire Pudding**

roast beef and horseradish cream

### **Pimms Marinated Melon Pearls (v)**

strawberry and mint

### **Duck Spring Rolls**

sweet soy dip

### **Garlic Ciabatta Toasts**

atlantic prawns, chilli, parsley and ginger

### **Mini Cones of Fish and Chips**

homemade tartar sauce

### **Sautéed Tiger Prawns**

orange and Tequila

### **Smoked Salmon with Horseradish Cream**

on pumpernickel

### **Cherry Tomato and Feta Kebabs (v)**

### **Grilled Goats Cheese and Tomato Jam**

**Bruschetta (v)**

### **Chilled Venison and Cranberry Tartlets**

### **Brie and Red Onion Money Bags (v)**

*Vegetarian options are marked with a (v)*

(V) – Vegetarian canapés

## Starters

Please choose one starter or soup from the following selection. Vegetarian options are marked with a (v)  
Should you wish to serve an additional soup course your Co-ordinator will be able to advise you of the price.

### **Chicken Liver Parfait**

melba toast, red onion marmalade, salad leaves

### **Orange Roast Locally Smoked Salmon**

sakura cress and endive, dill vinaigrette

### **Smoked Trout and Whitby Crab Salad**

cockles and mussels, mixed leaves, sauce vierge

### **Melted Onion, Leek and Yorkshire Blue**

#### **Cheese Tart (v)**

root vegetable crisps, fruity balsamic dressing

### **Confit of Duck and Apricot Terrine wrapped in Parma Ham**

toasted brioche, port syrup, seasonal chutney

### **Carpaccio of Melon, Caramelised Pineapple**

#### **Kebab (v)**

sloe gin syrup

### **Locally Smoked Chicken,**

#### **Celeriac Remoulade**

damson syrup, watercress

### **Wild Mushroom and Tarragon Fricassee (v)**

toasted ciabatta, rocket and red chard, balsamic and pesto dressing

### **Rudding Park Breakfast Salad**

flat mushroom, poached egg and local sausage with crispy pancetta, tomato and hollandaise sauce

## Seasonal Soups

Fruit and vegetables inevitably taste better when they are locally grown and in season. To this end we have recommended the following soups depending upon the seasonality of the main ingredient. However should you wish to serve one of these soups out of season, our Chefs will be happy to prepare it for you.

### Spring

(available from March to May)

#### Spring Vegetable Broth (v)

chopped herbs

#### Pea and Mint

crispy parma ham

### Autumn

(available from September to November)

#### Cream of Pumpkin (v)

apple compote, toasted ginger and pumpkin seeds

#### Parsnip and Tarragon (v)

root vegetable crisps

### Summer

(available from June to August)

#### Chilled Melon

crab garnish

#### Tomato and Basil (v)

brioche croutons

### Winter

(available from December to February)

#### French Onion (v)

cheese croute

#### Leek, Potato and Smoked Haddock

saffron oil

## **Sorbets and Granitas**

Should you wish to offer a sorbet or granita course, please add £5.20 per person to the menu price.

**Elderflower Sorbet**

**Pomegranate Granita**

**Mandarin and Cinnamon Sorbet**

**Gin and Tonic Granita**

**Bramley Apple and Cider Sorbet**

**Pear and Red Wine Granita**

## **Vegetarian Main Courses**

Should any guests in your party require a vegetarian main course, please select one of the following options. Exact numbers of vegetarian options need to be confirmed to your Wedding Co-ordinator two days prior to the event.

**Herb Scented Risotto**

beetroot crisps, Cointreau syrup

**Spinach and Ricotta Tortellini**

tomato sauce, buffalo mozzarella

**Wild Mushroom and Potato Gateau**

light saffron cream sauce

**Mediterranean Vegetable Timbale**

red pepper coulis

## **Additional Vegetables** - all priced at £3.25 per person

**Real Chips**

**Buttered Spinach**

**Dauphinoise Potatoes**

**Assorted Vegetables**

**Glazed Mediterranean Vegetables**

**Cauliflower Mornay**

Additional vegetables will be served family style.

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## Puddings

Please choose one pudding from the following selection:

### **Sticky Toffee Pudding**

cinder toffee ice cream

### **Baked Orange and Fig Cheesecake**

hazelnut cream

### **Blackberry Mousse**

chocolate glaze, apple sorbet

### **White Chocolate Mousse**

passion fruit jelly, blackberry coulis

### **Seasonal Fruit Pavlova**

raspberry coulis

### **Pear Tart with Walnut Crumble Topping**

crème fraiche cream

### **Treacle Tart**

lemon curd ice cream

### **Chilled Chocolate Cheesecake**

marmalade ice cream

### **Bailey's Liqueur Parfait**

white chocolate mousse, dark chocolate sauce

### **Individual Lemon Torte**

tuille biscuit

### **Apple and Cinnamon steamed Sponge Pudding**

vanilla sauce

### **Iced Black Forest Parfait**

griottine cherry ice cream

## Cheese

Should you wish to conclude your meal with a platter of Yorkshire Cheese please add £8.50 per person or £40.00 per table to the cost of your chosen menu.  
(suitable for a maximum of 10 guests)

## Coffee & Tea

### **Coffee and Tea**

hand made Rudding Park petit fours

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## **Children's Menu**

Dotty's menu is available for children aged 10 and under. Please select one dish from each of the three courses shown below.

For guests aged between 11 and 16 we are able to offer a smaller portion of the adults' menu.

### **Selection of Crudites**

(strips of carrot, cucumber, red pepper and baby tomatoes)

### **Chef's Homemade Soup**

**Melon Balls**

**Garlic Bread**

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### **Chicken Nuggets, Chips and Beans**

**Mini Pizza with Ham, Cheese and Pineapple with Chips**

**Sausages in a Yorkshire Pudding with Mash**

**Roast Chicken Breast, Roast Potatoes and Vegetables**

**Tomato and Cheese Pasta**

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### **Ice Cream with Wafer Biscuit**

**Warm Sweet Waffle, Caramel Sauce**

**Fresh Fruit Salad, Vanilla Ice Cream**

**Mini Doughnuts, Chocolate Sauce**

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### **Dotty's Chocolates**

£22.00 per child

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# Evening Wedding Buffet Menu

## Savouries

### **Crispy Duck and Stir Fry Vegetable Wraps**

chinese barbeque sauce

### **Crispy Jacket Wedges (v)**

chilli con carne and sour cream

### **Mini Fish and Chips**

served in a cone with salt and vinegar

### **Griddled Tomatoes on Soda Bread (v)**

balsamic dressing

### **Tandoori Chicken Skewers**

### **Red Onion and Wensleydale Croissant (v)**

### **Charred Pepper Minute Steak Sandwich**

caramelised onions

### **Selection of Sandwiches (v)**

in various breads and wraps

### **Thai Fish Cakes**

cucumber relish

### **Aubergine and Spinach Tart (v)**

feta cheese

### **Sticky Five Spice Spare Ribs**

### **Stuffed Garlic Mushrooms with Proscuitto (v)**

## Puddings

### **Individual Fruit Tarts**

### **Chocolate and Cranberry Slice**

### **Dark Chocolate Eclairs**

### **Fresh Fruit Platter**

Please select **five** dishes for a menu price of £17.95 inc VAT per person

Please select **six** dishes for a menu price of £18.95 inc VAT per person

Please select **seven** dishes for a menu price of £19.95 inc VAT per person

The above prices are applicable from April 2009 – March 2010.

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## Late Night Bites Menu

**Bacon Muffins £5.75**

**Marinated Lamb Steaks in Flatbread £6.85**

**Chip Buttie on a Floured Bap (v) £5.75**

**Hot Roast Pork Baguette £6.85**

**Sausage Sandwich £5.75**

**Brie and Roasted Mediterranean Vegetable  
Ciabatta (v) £5.75**

**Roast Chicken Baguette £6.85**

sage and onion stuffing

The above prices are applicable from April 2009 – March 2010.  
Menu items are given as samples and are subject to change from April 2009.

## Suggested Reception Drinks and Wine List

Please find to follow our Reception Drinks and Wine List available from our current Wedding Pack (April 2008 to March 2009). Please note that prices are subject to an annual rate increase and items and vintages are subject to change.

### Suggested Reception Drinks

	Per Glass	Per Bottle
Champagne	-	£38.00
Champagne Rose	-	£39.00
Kir Royale	£10.50	
Bellini	£10.50	
<b>Summer Selection</b>		
	Per Glass	Per Jug
Pimms and Lemonade	£3.85	£19.25
Alcoholic Fruit Punch <i>(Vodka, orange, cranberry, pineapple and lemonade)</i>	£3.85	£19.25
Non Alcoholic Fruit Punch <i>(As above without the Vodka)</i>	£2.90	£14.50
Bucks Fizz	£6.50	£29.50
<b>Winter Warmers</b>		
	Per Glass	Per Jug
Mulled Wine	£3.85	£19.25
Warm Apple Punch <i>(ginger beer, apple, cinnamon and nutmeg)</i>	£2.90	£14.50
Hot and Fruity Whisky <i>(Whiskey, mango, passionfruit, lime juice and fresh ginger)</i>	£3.85	£19.25
<b>Cocktails</b>		
	Per Glass	Per Jug
Sangria <i>(red wine fruit punch)</i>	£4.70	£23.50
Blue Lagoon <i>(Blue Curacao, pineapple and lemonade)</i>	£4.70	£23.50
Bloody Mary <i>(Vodka, tomato and seasoning)</i>	£4.70	£23.50
Virgin Mary <i>(as above without the Vodka)</i>	£3.40	£17.00
Apple and Pine Sling <i>(apple and pineapple juice, lemonade and grenadine)</i>	£3.40	£17.00

(Please note each jug contains 5 glasses)

## Wine List

### Champagne

HOUSE CHAMPAGNE £38.00

Magnum £76.00

Jeroboam £155.00

*A fine and biscuity character on the nose and a palate which lasts through to the finish. A very elegant Champagne.*

TAITTINGER NV £45.00

*Taittinger Brut Reserve NV has a high proportion of Chardonnay in the blend giving it elegance and finesse. It has fine, pale gold bubbles and aromas of biscuit and brioche.*

VEUVE CLICQUOT £52.00

Yellow Label – Brut

Jeroboam £210.00

*This is a consistently delicious Champagne, with plenty of fruit and depth.*

BOLLINGER SPECIAL CUVEE £53.00

*In a class of its own, this special cuvee is a full bodied robust wine producing a Champagne full of depth and structure.*

POL ROGER 1996 VINTAGE £61.00

*This Champagne has an elegant complexity and a superb balance with a very long finish. Churchill's favourite Champagne house.*

KRUG Vintage £190.00

*Krug only produces its vintage champagne in an exceptional year. It is a matter of bringing out particular characteristics of one year, whilst maintaining the Krug taste.*

### Rose Champagne

MOUTARD ROSE £39.00

*Refreshing and light. Apricot and peaches and a wonderful depth of flavour.*

TAITTINGER ROSE £50.00

*Taittinger Rose has a high proportion of Chardonnay in the blend giving it elegance and finesse*

LAURENT PERRIER ROSE £69.00

*A superb pink Champagne. Pure Pinot Noir with lovely intense and long lasting raspberry flavours.*

## Sparkling Wine

PROSECCO DI VALDOBBIADENE £32.00

*From Cole de Salici san Fior, Italy, the world's finest value in a high-quality Champagne "look-alike" with its crisp, apple freshness and lively sparkle, there may be no better way to toast the emergence of spring*

CLOUDY BAY PELORUS, £43.00

New Zealand

*Apple and citrus aromas with bready tones. A crisp, creamy palate and lingering nutty finish.*

## White

### Fresh Floral and Aromatic

SAUVIGNON BLANC £17.50

Terres d'Azur, Pays D'Oc, France

*Fresh and crisp, with wonderful zesty intensity.*

VIOGNIER £19.00

Le Beau Chene, France

*Fresh, creamy apricot flavour with hints of ripe pears and a lovely balanced finish.*

CHENIN BLANC £20.50

Avondale, South Africa

*Ripe, tropical fruit flavours, complemented with a lively crisp and balanced taste.*

SAUVIGNON BLANC £25.00

Goldridge, Marlborough, New Zealand

*This spirited wine boasts lively aromas of gooseberry, passion fruit, grapefruit and crisp red capsicum.*

SAINT VERAN 'EN CRECHES' £32.00

Burgundy, France

*A light, elegant and fruity wine with a pronounced scent of lime blossom. Ideal at the start of a meal.*

## **Creamy and Medium Bodied**

GRILLO SAUVIGNON BLANC £18.00

Ityneria, Sicily, Italy

*A fresh wine with notes of citrus and tropical fruit and a round harmonious palate.*

PINOT GRIGIO DELFRESCO £18.50

Venezie, Italy

*Packed with bright fruit aromas reflected on the palate with underlying minerality and a crisp clip of acidity.*

REISLING YALUMBA £22.00

South Australia

*Delicate and fragrant with floral aromas leading into generous tropical fruit flavours with zesty lemon freshness on the finish.*

PARKER STATION CHARDONNAY £23.00

Santa Barbara County, California, USA.

*Aromas of tropical fruit, pineapple, and citrus with a hint of toasted oak.*

## **Powerful and Intense**

MACHON UCHIZY £28.00

Magnum

£56.00

Domaine Talmard, Burgundy, France

*More weight than often found in Macon. A great Chardonnay, with an almost biscuit finish.*

SANCERRE LES COLLINES BLANCHES £29.50

Chavignol Loire, France Domaine Hubert Brochard

*Fresh and fragrant fruit with overtones of gooseberries balanced by bright refreshing acidity.*

CHABLIS PREMIER CRUS £40.00

Montmans Domain Dauvissat, Burgundy, France

*A fine example of a premier cru with flavours of honey and apple - rich and oily on the palate. The grower does not believe in oaking his wines as he is able to extract good concentration from low yields.*

MEURSAULT PREMIER CRUS £58.00

Domain Roux, Burgundy, France

*This wine has great complexity and an abundance of exotic floral aromas.*

## **Rose**

GROOT CONSTANTIA £21.00

Blanc de Noir, South Africa

*Made from Cabernet Sauvignon and Merlot, this is a pale coral coloured rose, delicately flavoured, with a slightly off dry finish.*

CHATEAU DE SOURS ROSE £28.00

Bordeaux, France

*Skilfully blended with the fruit of younger vines to merge depth of flavour with lighter, easier drinking.*

## **Red**

### **Soft and Fruity**

CABERNET SAUVIGNON £17.50

La Granja, Valle Cental, Chile

*Deep violet colour, intense and complex on nose with lots of pepper, dark berries and a soft mint at the end.*

SHIRAZ VIOGNIER £18.50

Les Templier, Cotes de Thongue, France

*Deep purple juice brimming with blackcurrant flavours and ripe tannins.*

FLEURIE £28.50

Les Vignes Val, Beaujolais, France

*Known as the "Queen of Beaujolais" for its fine deep colour and floral bouquet followed by the silky texture and harmonious finish.*

### **Spicy yet Rich**

SHIRAZ CABERNET BROKEN EARTH £19.00

South Eastern Australia

*This blend of Shiraz and Cabernet Sauvignon displays spice and pepper characters, with approachable tannins on the finish.*

CARMENERE £21.00

Gran Hacienda, Valle Del Rapel, Chile

*Fresh crushed fruit, plush and rich on the palate, dusty fruit flavours*

MALBEC KAIKEN £22.00  
Mendoza, Argentina  
*Dark reddish-purple in colour, with appetising plums and blackberries on the nose and palate.*

CROZES HERMITAGE £29.50  
Domain Pochon, Northern Rhone, France  
*Partially aged in oak and partially in tank ensuring the capture of the freshness of the fruit. Aromas of spices, liquorice and ripe red fruits.*

GEVREY CHAMBERTIN LES FORNEAUX £49.00  
Domain Marchand, Burgundy, France  
*Beautiful example of a good intense Burgundy. Vigorous and powerful plum and chocolate flavours.*

### **Smooth Medium Weight**

TEMPRANILLO CASTILLO D'MONT BLANC £18.50  
Barbera de la Conca, Spain  
*Hearty red wine from Spain's regal Tempranillo. Superb quality and value. Easy drinking.*

DON JACOB RIOJA GRAN RESERVEA 1995/ 1996 £36.00  
Bodegas Corral, Spain  
*A mature wine, softened through strictly controlled ageing, in cask and bottle, to produce a smooth, mellow and plummy wine.*

### **Elegant Classics**

SHIRAZ PENNY HILL £37.50  
McLaren Vale, Australia  
*Aged in oak for 18 months, this big but elegant wine displays dark chocolate combined with typical fruitcake and blackcurrant.*

BAROLO LA ZOCCOLAIO £45.00  
Italy  
*This superior selection has been matured in the traditional way for four years in large old oak barrels before bottling. A wine with great complexity and smoothness.*

CHATEAU BATAILLY 1988

£83.00

Pauillac Bordeaux, France

*Bright ruby red colour. A fine cohesive nose that is full of raspberries and cherries. Rounded on the palate with a fine tannic structure and a good balance.*

## **Pudding Wine**

HOLLICK "the Nectar"

£23.00

37.50cl

Coonawarra, Australia

*Riesling aromas of apple blossom and orange peel, followed by intense apricot and luscious honey on the palate.*

RECIOTTO

£36.00

50cl

Tedeschi, Italy

*Only made in the best years from the 2 hectare Monte Fontana vineyard. A seductive velvety texture with a distinctive natural sweetness. You could be mistaken in thinking that this is a sweet red wine, and not a pudding wine.*

## **Port**

GRAHAMS L.B.V (Late bottle Vintage)

£36.00

*Rich full and fruity, attractive bouquet*

## Special Accommodation Rates

Special accommodation rates are available for guests attending your Wedding and staying at the Hotel, and these are listed below. Please note, the rates are per room and include full English Breakfast, morning newspaper, service and VAT at 17.5%. These rates are applicable from 1 April 2009 until 31 March 2010.

### Bride and Groom's rate (on wedding night only)

Suite at £185

Superior double room at £130

Executive double room at £110

### Special Rate for Guests

Superior double room for double occupancy at £195

Superior double room for single occupancy at £175

Executive double room for double occupancy at £165

Executive double room for single occupancy at £145

Family Supplements –when sharing an adult's room,

When sharing an adult's room, children up to the age of 16  
are charged £37.00 per child including breakfast.

When sharing an adult's room, children 17 and over  
are charged £74.00 per person including breakfast.

Cots are provided complimentary

For bookings using the Radcliffe Room, we shall require a guarantee that your party will take 15 bedrooms at the Hotel, and 10 bedrooms for bookings using the Crosby Suite, on the night of the Wedding. Dependant upon our availability we are happy to increase your guaranteed allocation of bedrooms up to a maximum of 25. These additional rooms can be held until 6 weeks prior to the wedding when any rooms not reserved will be released back into the hotel's availability. We assume that guests can telephone and book directly from your allocation unless you advise us otherwise. Once the agreed allocation of bedrooms has been reached further rooms will be available to your guests at the best available rate.

Please note we cannot guarantee the availability of bedrooms unless they are reserved at the time of booking your wedding.

## Suggested Wedding Services

### Stationery

**Linda Abrahams**

27 Chelwood Drive  
Leeds, LS7 2AT  
(0113) 2950098  
[www.lindaabrahams.co.uk](http://www.lindaabrahams.co.uk)

**Pink Tulip**

Email. [invites@pinktulipcards.co.uk](mailto:invites@pinktulipcards.co.uk)  
07967 665495  
[www.pinktulipcards.co.uk](http://www.pinktulipcards.co.uk)

### Video

**PPS (Paramount Production Services) Ltd**

The Lythe, Station Road,  
Baildon, BD17 6HS  
(01274) 581712  
[www.ppsvideo.com](http://www.ppsvideo.com)

**Simon Manning Wedding Videography**

07840 252639  
[Simon.manning@hotmail.co.uk](mailto:Simon.manning@hotmail.co.uk)

**Craven Image Studios**

01535 646444  
[www.cravenimagestudios.co.uk](http://www.cravenimagestudios.co.uk)

### Photographers

**Javan Liam**

6 Strawberry Dale Ave  
Harrogate, HG1 5EA  
(01423) 500357  
[www.javanliam.co.uk](http://www.javanliam.co.uk)

**Mark Swinford**

95-97 Long Row  
Horsforth  
Leeds, LS18 5AT  
(0113) 2591161  
[www.markswinford.co.uk](http://www.markswinford.co.uk)

**Steve Ramsden Photography**

Sutton Grange Farm  
York Road  
Sutton On The Forrest  
York, YO61 1EN  
(01904) 479063  
(01347) 811117  
[www.steveramsdenstudio.co.uk](http://www.steveramsdenstudio.co.uk)

**Andrea Barrett**

Lincroft House,  
Landseer Drive  
Leeds  
LS13 2QU  
(0113) 2575728  
[www.andreabarrettphotography.co.uk](http://www.andreabarrettphotography.co.uk)

**SMW Photography**

4 Manor View, Oswaldkirk  
York, YO62 5YJ  
(01439) 788150  
[www.smwphotography.co.uk](http://www.smwphotography.co.uk)

**Presence Photography**

Snow Cottage, Horsefair  
Boroughbridge, YO51 9AA  
(01423) 324773  
[www.presence-photo.com](http://www.presence-photo.com)

## Flowers

### Lynda Moss Flowers

Studio 4c  
Follifoot Ridge Business Park  
Pannal Road  
Follifoot  
Harrogate, HG3 1DP  
(01423 874600)  
[www.lyndamosflowers.co.uk](http://www.lyndamosflowers.co.uk)

### Flowers by Karen

Oxford Street  
Guiseley  
Leeds, LS20 9AX  
(01943) 873492  
[www.flowersbykaren.com](http://www.flowersbykaren.com)

### Leaf Floral Design Studio

18 Harrogate Road  
Rawdon, Leeds, LS19 6HJ  
(0113) 391 0014  
[www.leaf.uk.com](http://www.leaf.uk.com)

### Caine

3b, John Street  
Harrogate  
HG1 1JZ  
(01423) 528695

## Cakes

### Patisserie Viennoise

34 Westgate  
Otley  
West Yorkshire  
(01943) 467927  
[www.otleypatisserie.com](http://www.otleypatisserie.com)

### Pauline Hook

The Fieldings  
1 Harewell Close  
Glasshouses  
Harrogate, HG3 5DY  
(01423) 711937

### Simply Cakes

65a Harrogate Road  
Chapel Allerton  
Leeds LS7 3PQ  
(0113) 2692238

### FeeBee's Cupcakes

36 Rosewood Crescent  
Harrogate HG1 4NL  
07964036209

### Formal Wear

**Greenwoods Menswear**  
14 Parliament Street  
Harrogate HG1 2QZ  
(01423) 561012  
[www.1860.com](http://www.1860.com)

### Bridal Wear

**Louella Bridal Wear**  
Beaumonts of Harrogate  
34/36 Hookstone Road  
Harrogate HG2 8BW  
(01423) 873767

## Vintage/Car Hire

### Vintage Motors of Harrogate

42 Beckwith Road  
Harrogate, HG2 0BN  
(01423) 506680

### Superior Motor Cars

Billage Farm, Bolton  
York, YO41 5QS  
(01759) 368544  
[www.superiormotorcars.co.uk](http://www.superiormotorcars.co.uk)

### Keith Snowden

(01765) 604417 or (0836) 687190

### Silver Wing Chauffeurs

Lyncroft 226 West End Lane  
Horsforth, Leeds LS18 5RU  
07990534084  
[www.silverwingchauffeurs.com](http://www.silverwingchauffeurs.com)

## Hair & Make-up Specialists

### Debonnesse Beautiful Hair & Make up

Deborah Chalmers (01765) 690026  
Shirley Knowles (01423) 864778  
[www.weddingdayhair.co.uk](http://www.weddingdayhair.co.uk)

### The Therapists

Victoria (07921) 398370  
Amanda (07919) 432332  
Lynda Ryan (07834) 633315  
[www.thetherapists.co.uk](http://www.thetherapists.co.uk)

## Specialist Details

### White Wedding Company

Wedding Co-ordination  
(01423) 779784, (07743) 542304  
[www.whiteweddingcompany.com](http://www.whiteweddingcompany.com)  
[sue@whiteweddingcompany.com](mailto:sue@whiteweddingcompany.com)

### Tinies Childcare

The Old Vicarage, Market Place,  
Castle Donnington, DE74 2JB  
(01332) 856396  
[www.tinies.com](http://www.tinies.com)

### Wedding Gift Lists

#### Share Jewellery

58a Street Lane  
Leeds, LS8 2DQ  
(0113) 2685066  
[www.sharejewellers.com](http://www.sharejewellers.com)

### Blessing Services

#### Bishop Michael

41 Ingleborough Way  
Leyland, PR25 4ZS  
(01772) 436817  
(07889) 380398

## Chair Cover Hire

Creative Cover Hire  
(01772) 614461/619660  
enquiries@creativecoverhire.co.uk  
www.creativecoverhire.co.uk

Ambience Cover Hire  
12 Walton Place  
Harrogate HG3 1LE  
07795614425  
northyorks@ambiencehire.com

## Music

### Leodians String Quartet

1 The Mews  
Butts Lane  
Lunby, Nr South Milford  
Leeds LS25 5JA  
(01977) 689091

### Serenata

6 Weetwood Crescent  
Leeds  
LS16 5NS  
(0113) 2757793

### Tom Roberts Jazz Showband

4 Lancaster Park Road  
Harrogate  
HG2 7SW  
(01423) 884517

### Yorkshire Entertainment

25 Chanterlands Avenue  
Hull  
HU5 3SS  
(01482) 441190  
www.yorkshireentertainment.co.uk

### Arena Entertainment

Regents Court  
39 Harrogate Road  
Leeds LS7 3PD  
(0113) 2392222  
www.arenaentertainments.co.uk

### The Event Music Company

Aspect Court, 47 Park Square East  
Leeds  
LS1 2NL  
(0113) 3836100  
www.eventmusic.co.uk

### NYMD (Disco)

26 Fieldway  
Harrogate, HG1 3JZ  
(01423) 564899  
mobile: 07860 516973  
www.nymd.co.uk