

Weddings
at
WEETWOOD HALL



Welcome to

WEETWOOD HALL

Our aim at Weetwood Hall is to bring families together to celebrate love in the beautiful surroundings of Weetwood Hall Estate.

We are so much more than a wedding venue, we are a venue that stays with you and your family.

Our hope is that you not only find your perfect wedding venue but a special place you are always welcomed back to make everlasting memories.

Build Your Own Package

When having your wedding at Weetwood Hall Estate, everything listed below is included.
You can then build your package with your chosen menu, drinks and decorations
to suit the requirements and budget of your big day.

Master of ceremonies on the day
Red carpet entrance
Civil ceremony & wedding breakfast room hire for up to 50 guests
Use of cake stand and knife
Use of easel or mirror for table plan
Evening reception room hire
DJ & dancefloor
Complimentary Luxury Manor House Bedroom
Menu tasting for 2 people

	2022	2023	2024
January, February, November	£2,250	£2,500	£2,750
March, April, October	£2,500	£2,750	£3,000
May, June, July, August, September, December	£3,000	£3,250	£3,500

Drinks Packages Selector

DRINKS PACKAGE A
ON ARRIVAL

£21.00 PER PERSON

Glass of Buck's Fizz, Pimm's or Mulled Wine

DURING THE WEDDING BREAKFAST

1 glass of house red, white or rosé wine

FOR THE TOAST

Glass of Buck's Fizz

DRINKS PACKAGE B
ON ARRIVAL

£27.00 PER PERSON

Glass of Prosecco or a bottle of Corona

DURING THE WEDDING BREAKFAST

2 glasses of house red, white or rosé wine

FOR THE TOAST

Glass of Prosecco

DRINKS PACKAGE C
ON ARRIVAL

£32.00 PER PERSON

House Champagne, 'The Happy Couple' Cocktail or bottle of Peroni

DURING THE WEDDING BREAKFAST

Half bottle of premier red, white or rosé wine

FOR THE TOAST

House Champagne

SOFT DRINKS PACKAGE
ON ARRIVAL

£15.00 PER PERSON

Sparkling Apple Juice or bottle of non-alcoholic lager

DURING THE WEDDING BREAKFAST

Glass bottle of coke or J20

FOR THE TOAST

Sparkling Apple Juice



Canapé Menu Selector

**£4 PER CANAPÉ PER PERSON
3 CANAPÉS FOR £10 PER PERSON**

Mini fish & chunky chip with tartare sauce & dill fronds

Black pudding bonbons with honey, mustard mayonnaise & fried leek

Smoked salmon & chive cream cheese on rye bread with rocket

Serrano ham with sun blushed tomato, rocket & olive oil

Mini Yorkshire puddings with caramelised onions gravy & crispy onions

Chargrilled asparagus wrapped in Parma ham with charred red peppers

Wensleydale scones with beetroot, creamed goat's cheese & candied walnut (v)

Tempura coated king prawns with chilli dip & lime

Duck spring rolls with hoisin & julienne of spring onion

Lamb kofta, raita, diced tomato & red onion

Harrogate blue cheese & broccoli tartlet with black olive (v)



Wedding Menu Selector

Please choose one starter, one main* and one dessert for all of your guests

*Please speak to a member of our team if your party has any dietary requirements

STARTERS:

Smoked Mackerel & horseradish pate, pickled beetroot, crisp seed bread	£7.25
Chicken liver pate, fig chutney, sun blushed tomato crostini	£7.95
Poached salmon & dill parfait, pickled fennel, wholemeal croute	£7.95
Pressed ham hock, crostini & charred red pepper piccalilli	£7.95
Beetroot, spinach, sun blushed tomato & feta salad with toasted pine nuts	£7.00
Smoked chicken Caesar, baked pancetta, buttered croutes, parmesan & Caesar dressing	£8.00
Smoked haddock fishcake with dill pickled cucumber & caper mayonnaise	£8.50
Smoked salmon with Lilliput capers, red onions & lemon crème fraiche	£9.00
Pulled lamb shoulder croquettes with a fresh tomato & mint salsa	£9.00
Caprese salad, heritage tomatoes, bocconcini, basil pesto & balsamic	£6.95

MAINS:

Chicken supreme, asparagus, diced tomato & cream tarragon sauce	£19.50
Slow roasted pressed belly of pork with black pudding bonbon, apricot & star anise sauce	£19.50
Slow cooked braised lamb shank with roasted root vegetables, red wine & thyme sauce	£24.00
Mustard coated pork tenderloin, pig cheek bonbon with butternut squash puree & red wine jus	£20.00
Roast lamb rump with braised red cabbage, red currant & rosemary jus	£22.00
Chicken wrapped in Parma ham, stuffed with a mozzarella & spinach with asparagus sauce	£20.00
Herb crusted rack of lamb, steamed tender stem broccoli & red currant jus	£30.00
Fillet of beef with roast garlic tender stem broccoli, wild mushroom, pancetta & port sauce	£37.00
Pan roasted beef sirloin with roast vegetables, rich red wine & thyme reduction	£26.50
Haunch of Venison with a parsnip & thyme puree & blackberry sauce	£24.50
Corn fed chicken with sun dried tomato & mozzarella fritter, white wine & spinach cream	£21.50
Roast ribeye of beef with homemade Yorkshire puddings & onion gravy	£28.50

VEGETARIAN MAINS:

Goat's cheese and red onion tarte tatin, heritage tomato & roasted red pepper	£15.50
Wild mushroom & spinach gnocchi topped with parmesan & rocket	£15.50
Asparagus & wild mushroom lasagne, garlic cream, parmesan shavings	£15.50
Roasted butternut squash & sage risotto, toasted pine nuts & rocket	£15.50
Seasonal roast vegetable tarte tatin with crème fraiche & chive dressing	£15.50
Stuffed courgette with roasted root vegetables & rich tomato sauce	£15.50

Wedding Menu Selector

DESSERTS:

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£6.50
Eton mess, blueberries soaked in elderflower syrup, whipped cream & meringue	£6.50
Dark chocolate mint tart with Chantilly cream	£6.50
Lemon posset with fresh fig & shortbread biscuit	£6.50
Warm chocolate Brownie with chocolate sauce & vanilla ice cream	£6.50
Elderflower panna cotta with berries in port syrup	£6.50
Dark chocolate truffle with ginger ice cream	£6.50
Strawberry clotted cream cheesecake with white chocolate ice cream	£6.50
Lemon tart with fresh figs & raspberry sorbet	£6.50
Treacle tart with clotted cream ice cream	£6.50
White chocolate & raspberry tart with raspberry sorbet	£6.50

TO FINISH:

Tea & Coffee	£2.50
Tea, Coffee & Mints	£3.00
Tea, Coffee & Petit Four	£4.00



Additional Courses

IF YOU WISH TO MAKE YOUR MENU A FOUR, FIVE OR SIX COURSE OPTION, CHOOSE ONE DISH FROM EITHER THE SOUP, SORBET OR CHEESE COURSE.

SOUPS:

Pea soup, crispy onion & mint crème fraiche	£6.00
Tomato soup with pesto oil	£6.00
Roasted butternut squash soup with chilli oil	£6.50
Wild mushroom & brie soup with crispy mushrooms	£6.50
Smoked haddock & potato chowder with fried leeks	£7.50
Asparagus soup with soft poached hen's egg	£7.00
Leek & potato soup with tarragon oil	£6.50
Roasted root vegetable soup with parsnip crisps	£6.50
French onion soup with parmesan croute	£6.50
Cream of chicken soup with crispy chicken skin	£7.00

FISH COURSE/FISH MAINS:

Fillet of seabass, buttered spinach, dill & brown shrimp Buerre blanc	£11.00 / £18.95
Cod loin, cauliflower curry coconut & samphire	£12.50 / £20.00
Pan fried turbot with braised fennel, sea kale & shellfish bisque	£27.50 / £33.50
Fillet of salmon, pak choi & hollandaise	£11.00 / £20.00
Smoked haddock, braised leek & cheese sauce	£11.00 / £20.00
Fillet of mackerel, confit of tomato & basil crust	£10.00
Trout fillet, pea puree, toasted flaked almond & brown butter	£11.00 / £20.00
Monk fish in Parma ham, butternut squash puree & Verdi cream sauce	£22.50 / £28.50
Grilled lemon sole, asparagus & lemon butter	£14.00 / £22.50
Lobster with a light garlic butter sauce & straw potatoes	(Market price on booking)

SORBET:

Lemon	£4
Mango	£4
Raspberry	£4
Champagne	£4

CHEESE:

Yorkshire cheese, grapes, savoury biscuits	£7
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Evening Buffet Food

Hot Rolls Buffet

£16.50 per person

Bacon, Sausage and BBQ pulled pork rolls
served with sweet potato fries and potato wedges

BBQ

£21.50 per person

Selection of bbq meats
served with sweet potato fries and potato wedges

Hog Roast

Price available on request

Traditional Hog Roast
served with bread rolls, stuffing, apple sauce, sweet potato fries
and potato wedges

Late Night Snacks

Late night snacks are available as an additional add on for the evening reception - served at 10pm.

Sliders

£12.95 per person

Margherita Pizza

£12.95 per person

Warm Pork Pie & Peas

£12.95 per person

Served with selection of salads and chunky chips

Venue Dressing

CHAIR COVERS
WITH A BOW TO MATCH YOUR
COLOUR SCHEME
FROM £3.50 PER CHAIR

CHIAVARI CHAIRS
AVAILABLE ON REQUEST

FLORAL CENTERPIECES
FROM £40 PER TABLE



Wedding Accommodation

When holding your wedding with at Weetwood Hall Estate, you & your guests will receive preferential discount of 10% on our best available rate for bedrooms on the night of your wedding.

A guaranteed allocation of 10 bedrooms will be reserved at the time of confirming your wedding for each of your guests to reserve their own room. Full payment is required at the time of booking from each guest. Further terms & conditions apply.

Any bedrooms not taken from the guaranteed allocation will be released and placed back on general sale 8 weeks prior to the wedding date. If further rooms are required these are subject to availability and will be charged at the best available rate.

On confirmation of your wedding, you will be given all the details of how your guests can book their accommodation.



Booking Terms & Conditions

Prices in this brochure are valid until 30th December 2024 and are inclusive of VAT at the current rate.

PROVISIONAL BOOKINGS

You can make a provisional booking, which will be held for 14 days to allow you to coordinate other arrangements. You will have the opportunity to view our wedding contract which gives you full details of booking terms and conditions, should you wish to confirm your booking. If the provisional booking remains unconfirmed after 14 days we will automatically release the booking.

CONFIRMATION AND DEPOSITS

When you wish to confirm your date, you will be issued with our wedding contract which details full booking terms and conditions, this must be signed and returned along with your deposit payment. To confirm your booking, we will require a non-refundable deposit of £1000 accompanied by the signed wedding contract. We require three further non-refundable deposit payments in advance of the day; 50% nine months prior to the wedding. Full payment is required 6 weeks prior to the wedding.

RESTRICTED DATES

There are certain dates in the year e.g. Christmas Day, New Year's Eve and New Year's Day that will be subject to a minimum spend per person. If you are interested in planning your big day on any of these dates then please ask for details.

DIETARY REQUIREMENTS

Please inform a member of our team if you or any of your guests have a food allergy or intolerance. Although great care is taken, we cannot guarantee that foods produced and served do not contain traces of other food products.

CONFETTI

Please be considerate of our local environment, we ask that only biodegradable confetti is used by guests attending your wedding.

ACCOMMODATION

Bedrooms are available for check in from 3pm, if guests wish to guarantee the availability of their bedroom before 3pm it must be booked for the night prior also.

The hotel is unable to guarantee the availability of additional bedrooms unless they are reserved at the time of booking your wedding. The wedding rate is not a fixed rate and as such the hotel cannot guarantee that all bedroom rates will be the same. Promotional rates may be available on public sale at various times according to demand and are subject to availability. In the unfortunate event that your guests need to cancel their bedrooms they can do so free of charge up to 7 days prior to arrival.

WEDDING APPOINTMENTS

6 months prior to the wedding you will be required to attend a mid appointment and your menu tasting. At 6 weeks prior to your wedding, you will go through your final details with the wedding & events team - you will then be issued with your final payment amount due 6 weeks prior to the wedding. Contact the hotel sales team to make your appointments on 0113 230 6000.

DAMAGE

You are responsible for any loss or damage to the premises or building of Weetwood Hall Estate caused in relation to your wedding.

GIFTS

Weetwood Hall Estate is not responsible for any loss, damage or storing of wedding gifts. You are responsible for the movement and storage of any gifts and for ensuring that they are taken with you at the end of your wedding.

FOOD AND BEVERAGE

No food products or alcohol may be brought onto the premises and consumed by clients or guests without the agreement of Weetwood Hall Estate. A £500 charge will be applied should alcohol not purchased from Weetwood Hall Estate be consumed on the premises. All reference to wine within our drinks packages, will be from our pre-selected house list of wines.

CANCELLATION POLICY

Cancellation must be confirmed in writing by recorded delivery by the booking party, to the hotel. In the event of a wedding date change, cancellation charges will be applied from the original date booked. Weddings are booked many months, and often years, in advance, if you cancel at short notice it is very unlikely that we will be able to take a replacement wedding booking and in such circumstances the following cancellation charges will apply.
More than 9 months before the wedding: Loss of non-refundable deposit paid.
Between 9 months and 6 weeks before the wedding: 50% of the total booking value ex VAT
Less than 6 weeks before the event 100% of the total booking value ex VAT



Otley Road, Leeds, West Yorkshire. LS16 5PS

0113 230 6000

sales@weetwood.co.uk

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