

Wedding Packages

PAVILIONS
..... of
HARROGATE

We are delighted that you are considering Pavilions of Harrogate for your wedding reception.

Your wedding will be one of the most important days of your life, and at Pavilions of Harrogate you will find an experienced and professional team dedicated to ensuring that your special occasion is an enjoyable and memorable one.

All our wedding packages include:-

- ❖ Experienced staff to help plan your special day
- ❖ Private use of one of our premier function rooms
- ❖ Plentiful FREE and adjacent parking for your guests
- ❖ Use of lawns and colonnades for photographs and drinks reception
- ❖ Maps provided to send with invitations
- ❖ Personalised menus and table plans
- ❖ Red carpet welcome
- ❖ White table linen and white linen napkins
- ❖ Use of a silver cake stand
- ❖ Complimentary bottled table water
- ❖ An experienced duty manager to act as toastmaster
- ❖ Complimentary children's activity bags for the over 3's
- ❖ Children aged under 5 eat free unless taking the Little Farmer's menu
- ❖ Children aged under 12 eat half price when taking half an adult portion
- ❖ Inclusion of VAT at 20%
- ❖ Food menu prices guaranteed for all weddings until 31st December 2011 subject to changes in the rate of VAT

Civil Ceremonies

All the rooms at Pavilions of Harrogate are licensed for civil ceremonies for anything up to 600 guests.

Please call us on **01423 544544** to discuss your individual requirements, or to enquire about room rates and details.

e-mail us at enquiries@pavilionsofharrogate.com
or visit our website at www.pavilionsofharrogate.com



Wedding Packages

WEDDING BREAKFAST MENUS

From the menus on the following pages, please choose one soup or starter, one main course, one vegetarian main course (if required), and one dessert, to create your own bespoke menu.

The price of your chosen menu is determined by the cost of the main course.

Freshly brewed tea or coffee with mints is complimentary with your chosen menu.

We advise that you follow a set meal, however if you want to offer your guests a choice on each course, let us know and we will price your chosen menu for you.

If any of your guests have specific dietary requirements please do let us know and our chef will provide something appropriate.

There are no additional room hire costs when taking one of the main meal menus

Menu ingredients:

*Our chef uses only the finest quality fresh ingredients, produced locally if possible.
It is our policy not to use genetically modified foods if possible.*

Nut allergies:

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.

All prices are per head and are inclusive of VAT at 20%.

If the rate of VAT changes prices will be adjusted to take into account the new rate.

Prices are valid for the period 1st January 2011 until 31st December 2011.

MAIN COURSE - MEAT AND POULTRY

All main courses are served with chef's selection of potatoes and seasonal vegetables

*Pork and leek sausage served with leek mash and honey and mustard gravy
£28.00*

*Cumberland ring sausage served with red onion mash and onion gravy
£28.00*

*Beef marinated and cooked in Burgundy served with a garlic croûte
£29.95*

*Chicken suprême with a cream, white wine and wild mushroom sauce
or*

*Chicken suprême sauté served with a Chasseur sauce
or*

*Chicken suprême stuffed with sun blush tomato with a Provençale sauce
£29.95*

*Confit of duck served with a red wine sauce and Parmentier potatoes
£30.60*

*Pork cutlet stuffed with apricots and served on mashed potatoes with a cream peppercorn sauce
£32.50*

*Roast rib of beef served with Yorkshire pudding and horseradish sauce
£34.95*

*Rump of lamb on a rosti potato served with a redcurrant and red wine sauce
£34.50*

*Loin of lamb with a herb crust served with a Madeira sauce
£38.50*

*Breast of duck with honey and pink grapefruit
£38.50*

*Fillet of beef en croûte - Prime fillet steak with sautéed mushrooms and pâté served on a pastry
base topped with a puff pastry crust
£39.95*

*Fillet of beef rolled in rosemary, parsley and sautéed mushrooms wrapped in Parma ham and
served with a red wine sauce
£39.95*

MAIN COURSE - FISH

*Salmon fish cakes served with a cream and chive sauce
£29.95*

*Fresh salmon fillet served with a lime and coriander sauce
£32.50*

*Pan fried cod served with a spring onion and bacon potato cake
£35.15*

*Fresh salmon fillet in vodka served with red cabbage
£35.65*

*Rolled fillets of sole with spinach served with a cider mustard sauce
£38.50*

MAIN COURSE - VEGETARIAN

Vegetable Moroccan tagine served with cous cous enhanced with mint

Creamed leeks, parsnips and Jerusalem artichokes topped with a horseradish crumble

Vegetable lasagne, served with a green salad

A warm tart of tomatoes, broccoli and basil served with a mixed salad

Wild mushroom Stroganoff served with Basmati rice

Peppers stuffed with tomatoes, rice, onions, parsley and pine nuts enhanced with garlic and cumin

Savoury bread and butter pudding served with warm tomato salsa sauce

HOME-MADE SOUPS

Cream of leek and potato

French onion

Parsnip and apple

Celeriac and Stilton

Carrot and coriander

Broccoli and potato

Minestrone

Cream of mushroom

Pea and ham

Roast tomato and basil

STARTERS

Niçoise salad- Traditional French salad

Goat's cheese and tomato tart with mixed leaves and onion marmalade

Melon with seasonal berries and a fruit coulis

Smoked duck breast served on an orange salad with a wholegrain mustard vinaigrette

Smoked salmon and asparagus terrine served with mixed leaves

Shitake mushroom and leek terrine served with mixed Leaves

Pork rilette - A coarse pork pâté served with tomato chutney

Avocado and prawn salad dressed in a Marie Rose sauce

Smoked chicken and mango salad with a lime and mango dressing

Smoked salmon parcel - A pillow of smoked salmon filled with cream cheese, diced tomato, cucumber and radish

Smoked salmon parcel - A pillow of smoked salmon filled with smoked salmon mousse

Smoked salmon parcel - A pillow of smoked salmon filled with smoked Nidderdale trout and horseradish cream

Warm bacon salad - Mixed leaves, croutons, pine nuts and vinaigrette

Tricolour salad – strips of avocado, sliced tomato and sliced buffalo mozzarella, rocket and basil drizzled in olive oil and balsamic vinegar

COLD DESSERTS

Raspberry crème brûlée tart

French apple tart with Calvados

Baileys Irish Cream gateau

Home-made banoffee pie

Tart au citron served with a fruit coulis

Chocolate roulade - A light chocolate sponge with a chocolate cream filling

Profiteroles served with a warm chocolate sauce

Fresh fruit tart - Sweet pastry case with crème patisserie topped with glazed fruit

White chocolate and raspberry cheesecake

Chocolate pot served with orange polenta biscuits

Chocolate truffle terrine - A rich chocolate dessert

Tiramisu – an Italian coffee, sponge and mascarpone dessert

Chocolate nut torte with warm chocolate sauce

HOT PUDDINGS

Sticky toffee pudding served with a sticky toffee sauce

Banana and toffee crumble served with ice cream

Traditional apple pie with custard

Apple and blackberry crumble with custard

SUMMER PUDDINGS

(Available June, July and August)

Fresh British strawberries served with a Cointreau crème Anglais

Fresh summer fruit tart

Fresh raspberry or strawberry Pavlova

ADDITIONAL COURSES

SOUP or STARTER

To add a soup or starter to any of the menus

A choice of soup from the selector menu £5.05

A choice of starter from the selector menu £7.10

FISH

*Fresh tuna served cold and presented on a Niçoise salad
£8.00*

*Fresh poached salmon served cold with a dill crème fraîche and rocket salad
£8.95*

*Pan fried Queen scallops served on a bed of mixed leaves with a lime and ginger dressing
£10.15*

SORBET

*Lemon, blackcurrant or raspberry
£3.85*

CHEESE

*A selection of English cheeses served with celery and cheese biscuits
£5.36*

*A selection of French cheeses served with grapes and French bread
£5.90*

*A selection of Yorkshire cheeses served with Mrs. Croudson's fruit cake and Carr's water biscuits
£6.40*

*Mixed cheese platter served with celery, grapes, nuts, dried fruit and biscuits
£22.25 for five persons
£44.50 for ten persons*

BISTRO STYLE WEDDING BREAKFASTS

"Bistro style" - All main courses are served to the table for your guests to help themselves

*The price quoted includes any one soup or starter and a French cheese selection for each table
If you would prefer, the cheese selection can be substituted for a dessert chosen from the dessert
menu*

All starters are served with French bread and butter

*All main courses are served with a selection of potatoes, vegetables or salad.
Make your choices from the selector:*

Please choose two dishes from the main courses listed below:

Beef marinated and cooked in Burgundy

Coq au vin

Fillets of sole Provençale

French lamb casserole

Pork fillet in a mustard and cream sauce

Humble Bunny - A traditional rabbit casserole

Pheasant (when in Season) served in a red wine sauce

Vegetarian tagine

Spinach and Mushroom Cannelloni

Please choose three from the following:

Pomme frites

French beans

Baton carrots

New potatoes

Mange tout

Green salad

£34.95

COLD BUFFET MENU SELECTOR

*TAILOR YOUR OWN COLD BUFFET MENU FROM THE DISHES BELOW:
The price quoted includes any one soup or starter and a dessert chosen from the dessert menu*

[Choose THREE of the following dishes]

- A platter of home roasted Yorkshire ham served with wholegrain mustard*
- Coronation chicken with apricots and almonds*
- Fresh poached salmon with lime and coriander*
- Locally smoked chicken and mango served on a bed of mixed salad leaves*
- A platter of home roasted Yorkshire beef served with horseradish mayonnaise*
- Antipasti of continental meats served with olives, sun dried tomatoes and artichokes*
- Quiche Lorraine*
- Tomato, broccoli and basil quiche [v]*
- Asparagus quiche [v]*
- Carrot, almond and sunblush tomato loaf [v]*

[Choose FOUR of the following dishes]

- Home made traditional coleslaw [v]*
 - Home made apple coleslaw [v]*
 - New Potato and chive salad [v]*
 - Mixed leaf salad [v]*
 - Tomato, red onion and olive salad [v]*
 - Caesar salad [v]*
 - Niçoise salad*
 - Tomato, basil and mozzarella salad [v]*
 - Cous cous with vegetable jewels with a mint dressing [v]*
 - A salad of pasta with roasted vegetables with a sun dried tomato dressing [v]*
 - A salad of rice with diced peppers with a light curried mayonnaise dressing [v]*
- A basket of local freshly baked bread rolls with butter*

£32.35 per head

HOT AND COLD BUFFET SELECTOR

*TAILOR YOUR OWN HOT AND COLD BUFFET FROM THE DISHES BELOW:
The price quoted includes any one soup or starter and a dessert chosen from the dessert menu*

COLD DISHES

[Choose TWO of the following dishes]

Fresh poached salmon with lime and coriander

Tomato, broccoli and basil quiche [v]

Coronation chicken with apricots and almonds

Asparagus quiche [v]

Locally smoked chicken and mango served on a bed of mixed leaves

Carrot and almond loaf served with a tomato salsa [v]

HOT DISHES

[Choose TWO of the following dishes]

Chicken, bacon and tomato casserole

Roasted vegetable and mushroom lasagne [v]

A casserole of Yorkshire beef with Yorkshire ale

Tuscan style vegetables with cous cous [v]

Chicken served in a white wine, cream and fresh tarragon sauce

A mild vegetable curry served with basmati rice [v]

COLD SALADS

[Choose TWO of the following dishes]

Home made apple coleslaw [v]

Mixed leaf salad [v]

Tomato, red onion and olive salad [v]

Cous cous with vegetable jewels with a mint dressing [v]

A salad of pasta with roasted vegetables in a sundried tomato dressing [v]

A salad of rice with diced peppers with a light curried mayonnaise dressing [v]

ALSO INCLUDED:

Hot minted new potatoes and a selection of seasonal vegetables

£34.95 per head

CHILDREN

*Children are not forgotten by our chef at Pavilions of Harrogate.
You may wish them 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 for your younger guests from our Little Farmers menu.

*From the menus below, please select one main course and one dessert
(please note: all children to have same menu)*

LITTLE FARMERS MENU

*Cottage pie with peas
Pork sausage and mashed potato
Pizza and Salad
Spaghetti bolognaise
Chicken soldiers and chips
Battered fish 'n' chips*



*Home-made chocolate fudge cake and ice cream
Fresh fruit salad
Jelly and ice cream*

£11.75

*Whatever you decide for the younger guests we have complimentary activity bags available for the
over 3's to keep them occupied during the speeches*

CANAPÉS

MEAT

Ham and Dijon butter canapé

Curried coconut chicken sticks with a mango chutney dip

Lime marinated chicken skewer with an avocado cream dip

Sesame chicken with a mustard mayonnaise dip

Bengali chicken puff served with mango chutney

Flat bread wrap with smoked ham and a tarragon mustard cream cheese

Cocktail venison sausage with fruit chutney

Sun dried tomato wrapped in smoked bacon

Miniature cheese scone with bacon butter

Smoked chicken salad on a blini

Chipotle of beef on tortilla chips with sour cream

FISH

Croustade filled with poached salmon and a dill mayonnaise

Smoked salmon canapé with caviar

Whole tail scampi served with tartare sauce

King prawn wrapped in Parma ham

Monkfish and pancetta with a lemon aioli

Croustade filled with a lime mayonnaise, smoked salmon and cracked black pepper

CHEF'S FAVOURITES

Mini Yorkshire pudding with roast beef and horseradish

Mini fish and chips

Classic prawn cocktail puff - A prawn cocktail in miniature!

VEGETARIAN

Croustade filled with curried mayonnaise topped with a quail's egg

Cherry tomato filled with cream cheese topped with chives

A choux puff filled with asparagus cream cheese

Croustade filled with a finely diced ratatouille

Marinated feta and olive skewer

Flat bread wrap with roast pepper, goat's cheese and mint

Camembert with pear compote on pumpernickel

Blue cheese and walnut scones

Bloody Mary

SWEET CANAPÉS

Chocolate éclair

Banoffee pie

Cream meringue

Chocolate truffle thimble

Choice of three canapés £5.25

Choice of five canapés £8.40

Each additional canapé £1.80

Or have a platter of a balanced selection of our chef's choice

At least forty canapés - £60.95 per platter

We would recommend allowing between three and five canapés per guest

EVENING FINGER BUFFETS

If you have taken one of our Wedding Breakfast menus no additional room hire costs apply for your evening party.

You may wish to offer your evening guests one of the following buffets

SILVER

Hot bacon sandwich

Hot sausage sandwich

Roasted vegetable sandwich

£8.15 per head

PEARL

A selection of cut sandwiches in brown and white bread:

Grated Cheddar cheese and pickle

Egg mayonnaise

Ham and tomato

Mini Melton Mowbray pork pie

Vegetarian quiche

Choux puff with herb cream cheese

Crisps and nuts

£9.45 per head

RUBY

A selection of cut sandwiches in brown and white bread:

Roast ham and tomato

Tuna mayonnaise and cucumber

Roast beef and horseradish

Cheese and chutney

Mini quiche Lorraine

Choux puff filled with salmon mousse

Sesame chicken with a mustard dip

Deep fried Stilton mushrooms

Bouchées with creamed mushrooms

Crisps and nuts

£11.75 per head

GOLD

Spring rolls with chilli dip

Pakoras with raita

Samosas with mango chutney

Onion bhajis

Vegetable tempura and dipping sauce

Crudités with various dips

Sticky chicken wings

Pork spare ribs

Assorted satay sticks

£13.00 per head

DIAMOND

Brown, white and granary bridge rolls filled with:

Fresh poached salmon mayonnaise

Wensleydale cheese and tomato

Chicken, bacon and avocado

Prawn and lemon mayonnaise

Tuna and cucumber flat bread wrap

Tomato and mozzarella crostini

Bouchees filled with smoked salmon mousse

Chicken goujons with a sweet and sour dip

Sundried tomato wrapped in bacon

Crisps and nuts

A selection of desserts in miniature:

Little tartlets

Chocolate éclairs

Banoffee pies

£15.25 per head

WEDDING DRINKS

We have four drinks packages available, but we are happy to make alternative recommendations for a drinks selection to suit your own tastes and budget.

Still and sparkling bottled water will be available with our compliments during the meal.

Fruit juice will be offered to guests as a soft alternative to drinks in the following selections:

"Something old"

*Reception ~ 1 Glass of House Wine
With your meal ~ 2 Glasses of House Wine
For the toast ~ 1 Glass of Sparkling Wine
£12.00 per person*

"Something new"

*Reception ~ 1 Glass of Bucks Fizz
With your meal ~ 2 Glasses of House Wine
For the toast ~ 1 Glass of Sparkling Wine
£12.50 per person*

"Something borrowed"

*Reception ~ 1 Glass of Pimms No. 1 Cocktail
With your meal ~ 2 Glasses of House Wine
For the toast ~ 1 Glass of Sparkling Wine
£13.15 per person*

"Something blue"

*Reception ~ 1 Glass of Blushing Bride's Bellini Cocktail
(Sparkling wine and peach liqueur)
With your meal ~ 2 Glasses of House Wine
For the toast ~ 1 Glass of Sparkling Wine
£14.15 per person*

For House Champagne instead of Sparkling Wine please add £3.60 per glass

Bringing your own wine.

If you would like to bring your own wines to be served, we will happily store, chill and serve your wine and champagne subject to a corkage charge of £8.50 per 75cl. bottle.

FREQUENTLY ASKED QUESTIONS

Can we arrange our own entertainment and floral decorations?

~ Yes, but 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.

How late can the bar remain open?

~ The bar will normally close no later than 12.30am. If you require a later bar, please enquire.

Can you help us with accommodation at local hotels?

~ Yes. Visit our website www.pavilionsofharrogate.com and 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 accommodate them.

How long are the prices valid for?

~ Food prices are valid for all 2011 weddings, subject to any further changes in the rate of VAT.
~ Drinks prices are subject to change, but we will give you a minimum of four weeks notice of any changes.

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 your booking, we will raise a contract. Your reservation will be considered confirmed once we have received your signed contract and deposit. We will also require provisional numbers at this time.

How much deposit do we pay?

~ A deposit of £500 is required to secure your booking.

When do we pay the balance?

~ We require final numbers 14 days prior to the day. This number will be the minimum we will charge for. The invoice for the balance must be settled no later than 7 days prior to the day. We will send you an invoice after the day for any additional items incurred which must be settled in full within 21 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 refund your deposit.

~ between 12 weeks and 12 months notice we will retain your deposit.

~ between 14 days and 12 weeks notice we will require 75% of the estimated total cost.

~ less than 14 days notice we will require 100% of the estimated total cost.