

Wedding Information

Your Wedding Reception at Rudding Park – some questions answered

At Rudding Park we firmly believe that your wedding day is one of the most important days of your life. For this reason we guarantee 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 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.

Our minimum number requirement is:

- ❖ Saturday (February 2010 – March 2011, excluding December) 90 adults
 - ❖ Saturday (April 2011 – September 2011) 120 adults
 - ❖ Friday and Sunday (February 2010 - March 2011, excluding December) 80 adults
 - ❖ Friday and Sunday (April 2011 – September 2011) 90 adults
- (Bank Holiday Sundays are classed as Saturdays)

Smaller weddings can be accommodated, please contact our Wedding Co-ordinator for more details.

Room Capacities

- ❖ For 80 or more guests, we would use the Radcliffe Room for the Wedding Breakfast with Reception Drinks taken in one of our other ground floor rooms.
- ❖ For 50 to 70 guests, we would use the Crosby Suite for the Wedding Breakfast with Reception Drinks taken in the Jupiter Room.
- ❖ For less than 50 guests, we can use a variety of rooms dependant upon numbers and availability

Menus

- ❖ Our menu prices start from £56.00 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 £10.50 per person.
(with the exception of January, February and March 2010 and 2011)
 - ❖ Wines/Drinks are charged for as chosen from our wine list (we do not offer a corkage facility)

Evening Party

The Supper Party menu offers a creative selection of dishes to keep you going until late into the evening. You may choose as many items as you wish; however we would request that you cater for the total number of guests attending in the evening. For every guest arriving after the wedding breakfast has been served a charge £8.50 per person applies. On a Saturday and Bank Holiday Sunday we ask for a minimum of two choices per person.

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
 - ❖ 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
- ❖ 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:

Radcliffe Room seats 90 – 180 guests £890	Drawing Room seats 40 – 80 guests £575	Library seats 40 – 80 guests £575
Boardroom seats up to 40 guests £350	Wyatt Room seats up to 30 guests £230	

In addition to the above there is a charge of £200 to cover the cost of the licence.

To book the Registrar or to check availability please contact Harrogate Registry Office on 0845 034 9480

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 and a copy of your wedding insurance certificate.
- ❖ A second deposit of £4000 for the Radcliffe Room and £1900 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.
- ❖ Inclusive of VAT at 17.5%

Wedding Menus

Menus and prices applicable from 1 March 2010 – 31 March 2011

Stephen Ashburn, our Banqueting Head Chef, was awarded the prestigious “Banqueting Chef of the Year Award” at the 2008 Craft Guild of Chefs Awards. We were delighted that he was honoured with such an accolade which was closely followed by the “Conference and Banqueting Team of the Year Award” at the Hotel Cateys in November 2008.

Our menu packages include canapés served during your Reception Drinks, your three course Wedding Breakfast followed by coffee and petit fours. Stephen and his team have created the following menus for you to choose from, with each menu offering a choice of three starters, main courses and puddings. You may wish to choose a set menu where each guest will be served the same starter, main course and pudding. Alternatively you may prefer to offer your guests the choice of the three alternatives within the menu package: if so we would require a menu pre-order no later than 3 days prior to the wedding. We are obviously happy to cater for vegetarians and other special diets; however these need to be discussed in advance with your Wedding Co-ordinator.

Should you wish to serve a specific dish which is not listed, please feel free to ask our team of chefs who will do their utmost to assist you.

The Supper Party menu offers a creative selection of dishes to keep you going until late into the evening. You may choose as many items as you wish; however please cater for the total number of guests attending in the evening. For every guest arriving after the wedding breakfast has been served a charge £8.50 per person applies. On a Saturday and Bank Holiday Sunday we ask for a minimum of two choices per person.

Menu A

Cream of Leek and Potato Soup (v)

rocket infused olive oil

or

Carpaccio of Assorted Melon (v)

seasonal Pimms sorbet,

mint and lime syrup

or

Chicken Liver Parfait

seasonal chutney, warm brioche

-oOo-

Paprika Roasted Chicken Breast

sage rosti, green vegetables

or

Award Winning Masham Pork Sausages

spring onion mash potatoes, caramelised onion

or

Baked Salmon Fillet

herb and Gruyere crust, carrot mash, braised leek,

julienne pepper, lemon sauce

-oOo-

Sticky Toffee Pudding

Harrogate toffee sauce, vanilla ice cream

or

Strawberry and Raspberry Cheesecake Mousse

elderflower sorbet

or

Orange and Grand Marnier Creme Brulee

chocolate mint truffle, cinnamon tuille

-oOo-

Coffee and Tea

hand made Rudding Park petits fours

£56 per person

Menu B

Minestrone Soup (v)

parmesan croutons

or

Wedding Breakfast Salad

grilled tomato, poached egg, pancetta,

mini sausage, hollandaise sauce

or

Smoked Haddock and Goats Cheese Tartlet

salad leaves, mustard grain dressing

-oOo-

Lamb Rump crusted with Walnut, Herb and Artichoke

tartiflette potatoes, thyme jus

or

Grilled Seabass Fillet

herb linguine, baby spinach, shellfish chowder

or

Roast Pork with Crispy Crackling

baby roast potatoes and root vegetables,

apple sauce

-oOo-

Baked Chocolate Mocha Tart

espresso ice cream

or

Apple and Pecan Pudding

cinnamon custard

or

Mixed Berry Pavlova

Chantilly cream, berry sauce

-oOo-

Coffee and Tea

hand made Rudding Park petits fours

£59 per person

Inclusive of VAT at 17.5%

Menu C

Greek Salad Tartlet (v)

sun blushed tomato vinaigrette

or

Smoked Chicken Breast

beetroot and pomegranate salad

or

Locally Smoked Salmon with Caviar

green leaves, pickled cucumber

-oOo-

Roast Duck Breast

dauphinoise potatoes, wok scorched vegetables,
glazed orange segments, gooseberry sauce

or

Quince Glazed Pork Belly

chilli roasted sweet potato, cassoulet beans

or

Fillet of Cod topped with Sesame Seeds

roast lime, crushed new potatoes,
baby vegetables

-oOo-

Rhubarb Bakewell

rhubarb jam, almond ice cream

or

Baileys and Malteser Cheesecake

ginger biscuit, berry compote

or

Bramley Apple and Blackberry Charlotte

Poire William sorbet

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£62 per person

Menu D

Wild Mushroom Fricassee (v)

ciabatta, pesto dressing

or

Tartare of Whitby Crab and Chives

capers, parmesan crisp, red pepper dressing

or

Roast Pigeon Breast

bilberry and juniper risotto, smoked bacon jus

-oOo-

Roast Sirloin of Beef and Yorkshire Pudding

roast potatoes and root vegetables,
horseradish sauce, Bordeaux jus

or

Roast Fillet of Halibut

saffron fondant, tomato, clam white wine sauce

or

Two Bone Rack of Lamb

minted lamb faggot, fondant potato,
braised red cabbage, lamb jus

-oOo-

White Chocolate and Passion Fruit Fondant

praline wafer, passion fruit sorbet

or

Yorkshire Celebration

Yorkshire curd tart, local rhubarb and ginger
mousse, warm ginger parkin

or

Pecan Caramel Tart

cookies and cream ice cream

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£65 per person

Inclusive of VAT at 17.5%

Canapes Selection

Four canapes will be served for each guest in your party. Should you wish to serve additional canapes these will be charged at £1 per person per canape.

Savoury

Hot

Mini Fish and Chips

Mini Beef and Yorkshire Puddings

Mini Bangers and Mash
onion marmalade

Pork Satay Skewers

Red Onion and Brie Tartlet (v)

Hot and Sour Tiger Prawns

Mini Fish Cakes
tartar sauce

Hot

Sticky Toffee Pudding Mini Square

Mini Berry Crumbles

Cold

Greek Salad Skewer

Pimms and Melon Kebab (v)

Chicken Bites (v)
humous and kalamata tapenade

Celeriac and Pear Bruschetta (v)

Crab Mini Poppadoms

Bloody Mary Shot (v)

Smoked Salmon Roulade

Pudding

Cold

Raspberry Sable Stack

Sultana and Chocolate Eccles Cakes

Baileys Chocolate Profiterole Lollipop

Fondant Fancy

Liqueur Jelly Shots

(v) – Vegetarian canapes

Inclusive of VAT at 17.5%

“Taste Reviver”

Enhance your meal by adding a refreshing taste reviver to the menu. This is to be served as an intermediate course. Please add £3.25 per person to the menu price.

Lime and Soda Granita

Strawberry and Black Pepper Sorbet

Gin and Tonic Sorbet

Limoncello Sorbet

Pink Champagne Sorbet

Banana Sorbet

honeycomb crumbs

Vegetarian Main Courses

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

Oven Baked Thyme Butternut Squash

wild mushroom risotto, parmesan crisp

Artichoke, Asparagus, Tomato and Onion Tart

quail egg

Red Onion and Goats Cheese Spring Rolls

smoked paprika sauce, char grilled Mediterranean vegetables

Cheese Platters

Served as a cheeseboard for the table, serving 10 guests

Yorkshire Cheese Experience £43

four local cheeses, homemade chutney,
celery and grapes

or individually at £7.95 per person

Cheese Experience from Around the World £64

ten international cheeses, homemade chutney,
celery and grapes

or individually at £9.95 per person

Inclusive of VAT at 17.5%

Children's Menu at Rudding Park

Dotty's menu is available for children aged 10 and under. Please select one dish for all the children 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 at half the adult price.

Selection of Crudites

(strips of carrot, cucumber and baby tomatoes)

Salmon Kebabs with Baby Sweetcorn

Tomato Soup with Letter Pasta

Melon Balls and Mixed Berries

Garlic Bread with Cheese

Honey Chicken and Bacon Salad

-oOo-

Tuna Bake

Homemade Breaded Chicken Strips, Chips and Beans

Mini Pizza with Ham and Cheese, with Chips

Grilled Sausages, Mash Potato and Onion Gravy

Tomato and Cheese Spaghetti (v)

Baked Potato with a Cracked Egg

Macaroni Cheese with Bacon

-oOo-

Assorted Ice Cream with Wafer Biscuit

Marshmallows with Chocolate Sauce Dip

Fresh Fruit Salad, Vanilla Ice Cream

Mini Doughnuts, Chocolate Sauce

Rice Pudding

-oOo-

Dotty's Chocolates

£24.50 per child

Inclusive of VAT at 17.5%

Supper Party Menu

The Supper Party menu offers a creative selection of dishes to keep you going until late into the evening. Choose as many items as you wish; however please cater for the total number of guests attending in the evening. On a Saturday and Bank Holiday Sunday we ask for a minimum of two choices per person.

Hot

- | | |
|--------------------------------------|-----------------------------------------------|
| Bacon Muffin £6.30 | Satay Chicken Skewer £6.30 |
| Chip Butty (v) £6.00 | Mini Beef Burger £6.30 |
| Mini Cone of Fish and Chips £6.30 | Mini Pork and Apricot Pie £6.00 |
| Steak and Onion Ciabatta £6.50 | Red Onion and Wensleydale Croissant (v) £6.30 |
| Sausage Sandwich £6.50 | Lemon and Coriander Fishcake £6.50 |
| Pork and Apple Baguette £6.50 | Gazpacho Shot (v) £6.00 |
| Cheese and Tomato Toasties (v) £6.00 | Home Made Chorizo Dough Balls £6.00 |

Cold

- Assorted Wraps and Sandwiches £6.30
- Platter of Four Yorkshire Cheeses £7.50
(minimum of 10 guests)
- Whole Smoked or Poached Salmon £8.50
(minimum of 10 guests)
- Cold Meat Platter £8.50
salami, prosciutto, ham, smoked chicken, chorizo,
bruschetta, gherkins and pickles
(minimum of 10 guests)
- Seafood Tower £POA
(king prawns, oysters, crab, lobster)
(minimum of 20 guests)

Pudding

- Individual Fruit Tarts £6.00
- Dark Chocolate Eclairs £6.00
- Profiteroles with Chocolate Sauce £5.50
- Homemade Ice Cream Selection £8.50
with sweet treats (create your own pudding!)
(minimum of 10 guests)
- Fruit Skewer £6.00
- Mini Cheesecake £6.50
- Seasonal Fruit Pavlova £6.00
- Croquembouche
(profiterole cake)
for 50 guests £200
for 100 guests £400
for 130 guests £520

All prices are inclusive of VAT at 17.5%

Reception Drinks

(items may change on 1 April 2010)

	Per Glass
Champagne	£11.50
Champagne Rose	£12.00
Kir Royal (Champagne and Crème de Cassis)	£11.50
Bellini (Champagne and Archers)	£11.50
Kir (Creme de cassis and white wine)	£5.50
Mulled Wine	£4.50
Pimms and Lemonade	£4.50
Bucks Fizz	£7.00
Sangria (red wine fruit punch)	£5.50
Alcoholic Fruit Punch	£5.00
Manhattan (Bourbon and Vermouth with a dash of bitters)	£8.50
Mojito (Bacardi, fresh mint brown sugar and pear juice)	£8.50
Cosmopolitan (Vodka, orange, cranberry and fresh lime juice)	£8.50
Caipira British - Winner of our annual cocktail competition (vodka, Gin, crushed lime and bitter lemon)	£8.50
Non Alcoholic	
Fruit Punch (orange, cranberry, pineapple and lemonade)	£3.60
Apple and Pine Sling (apple and pineapple juice, lemonade and grenadine)	£3.60
Warm Apple Punch (ginger beer, apple, cinnamon and nutmeg)	£3.60

All prices are inclusive of VAT at 17.5%

Recommended Selections

These recommended drinks selections have been designed by our beverage team so that you have one less thing to worry about in the planning of your big day.

Emerald - £49.50

Taittinger Champagne Reception
(Two glasses per person)

Saint Veran 'En Creches', Domaine Saumaize, Burgundy, France
Chateau La Tour De By 2005, Bordeaux, France
(half bottle per person)

Still and Sparkling Mineral Water

Champagne Toast
(One glass per person)

Diamond - £61.50

Veuve Clicquot Or Taittinger Rose Champagne Reception
(Two glasses per person)

Chablis Premier Crus, Burgundy, France
Chateauneuf Du Pape, Southern Rhone, France
(half bottle per person)

Monbazillac, Chateau Belingard (Pudding Wine), France
(One glass per person)

Liqueur
(One glass per person, liqueur of your choice)

Still and Sparkling Mineral Water

Champagne Toast

Sapphire - £29.50

Sparkling Wine Reception
(one glass per person)

Pinot Grigio, Veneto, Italy
Rioja Crianza, Spain
(half bottle per person)

Sparkling Wine Toast
(one glass per person)

Golden - £39.50

Champagne Reception
(one glass per person)

Sauvignon Blanc, Bishop's Leap, Marlborough,
New Zealand
Chateauf du Pape Reserve Grand Veneur,
Southern Rhone, France
(half bottle per person)

Champagne Toast
(one glass per person)

Add a Glass of Pudding Wine, Monbazillac Chateau Belingard - £2.00 per

All prices are inclusive of VAT at 17.5%

Sample Wine List

Rudding Park offers an extensive wine list, which your wedding co-ordinator will be happy to discuss with you.

The wines below are a selection of wines taken from the list.

(prices are subject to increase and wines are subject to change throughout the year)

Champagne

HOUSE CHAMPAGNE £46.00

Magnum £87.00

Jeroboam £175.00

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

TAITTINGER NV £54.00

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 £57.00

Yellow Label – Brut

Jeroboam £210.00

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

Rose Champagne

MOUTARD ROSE £48.00

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

TAITTINGER ROSE £56.00

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

Sparkling Wine

PELORUS £48.00

Cloudy Bay, New Zealand

Produced using the traditional method, and aged for 2 years on the yeast lees.

Predominantly chardonnay giving wonderful finesse. Fresh and crisp apples with yeasty undertones.

France

WHITE

SAUVIGNON BLANC

£22.50

Vin de Pays, France

Fresh and crisp, with wonderful zesty intensity.

RED

PINOT NOIR

£23.50

Vin de Pays, France

Fresh red berry fruit style with a juicy flavour and the slight presence of chocolate. A pleasant and subtle finish.

Loire Valley

WHITE

SANCERRE

£37.00

Loire, France

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

Burgundy

WHITE

CHABLIS

£37.00

Daniel Dampf, Burgundy, France

Traditional Chablis, dry, flinty and elegant. A light sense of oak on the palate with steely elegance.

RED

FLEURIE Vieilles Vignes

£32.00

Marcel Joubert, Beaujolais, France

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

Rhone Valley

RED

COTES DU RHONE

£24.00

Vignobles Gonnet, Rhone, France

It is fresh and light with ripe, red berry fruit, balanced and refined in style.

CROZES HERMITAGE £33.00

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.

Italy

WHITE

PINOT GRIGIO £24.00

Veneto, Italy

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

RED

CENT'ARE IGT DI SICILIA NERO D'AVOLA £24.50

Duca di Castemonte

Almost sweet attack of cherries combined with hints of chocolate and a good texture through to a firm finish.

Spain

RED

TEMPRANILLO CASTILLO D'MONT BLANC £23.00

Barbera de la Conca, Spain

Hearty red wine from Spain's regal Tempranillo. Superb quality and value. Easy drinking.

RIOJA 'CRIANZA' £27.00

Magnum £55.00

Rivallana, Spain

Fine combination of the Tempranillo grape and new oak, it shows all the characteristics of spices and soft tannins.

Australia

WHITE

CHARDONNAY COLOMBARD £22.50

South East Region, Australia

Crisp and quite full-bodied, with attractive peach, citrus and melon notes

SAUVIGNON BLANC / SEMILLON £26.00

Head Over Heels, Victoria, Australia

A refreshing blend, showing lime and melon flavours and a pleasant herbaceous finish.

RED

HEAD OVER HEELS BLACK SHIRAZ £25.50

Berton Vineyards, South Eastern Australia

Rich, dark berry fruit with sweet vanilla oak. A wine of great complexity.

Matured in oak barrels for 12 months adding a smokey dimension.

New Zealand

WHITE

SAUVIGNON BLANC £29.00

Bishop's Leap, Marlborough, New Zealand

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

RED

PINOT NOIR £29.00

Tuatara Bay, Marlborough, New Zealand

Ruby red with a deep crimson centre. A classic Marlborough Pinot Noir of strawberry, raspberry and black cherry all bound in spicy French oak.

South Africa

WHITE

CHENIN BLANC £25.00

Avondale, South Africa

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

RED

PINOTAGE £25.00

South Africa

Ripe berried fruit, soft and subtle on the palette.

South America

Argentina & Chile

WHITE

UNOAKED CHARDONNAY

Echeverria, Curico Valley, Chile

£22.50

Fresh, gentle aromas of fruits and flowers. Delicate flavours of pears and apples.

RED

MERLOT

Colchagua Valley, Chile

£22.50

The nose presents an extraordinarily intense blast of pure, concentrated, black fruit, lightly minted with hints of beeswax. The palate is equally focused, sweet and ripe.

North America

WHITE

PARKER STATION CHARDONNAY

Santa Barbara County, California, USA.

£29.00

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

RED

ZINFANDEL FESS PARKER

California, USA

£29.00

A powerful spicy wine with typical black pepper, plum and berry fruit aromas. This wine is very full-bodied but has ripe, velvety tannins giving a smooth rounded finish.

Rose From Around the World

CHATEAU DE CAMPUGET ROSE

AC Costiere de Nimes, France

£25.00

Lovely pink colour, good weight for a rose showing bright berried fruit through to a crisp and lingering finish.

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 2010 until 31 March 2011.

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

Suite at £190

Superior double room at £135

Executive double room at £115

Special Rate for Guests

Superior double room for double occupancy at £200

Superior double room for single occupancy at £180

Executive double room for double occupancy at £170

Executive double room for single occupancy at £150

Family Supplements – When sharing an adult's room, children up to the age of 16 are charged £39 per child including breakfast.

When sharing an adult's room, children 17 and over are charged £76 per person including breakfast.

Cots are provided complimentary

For bookings in 2010 and January, February and March 2011, we require a guarantee that your party will take a minimum of 10 bedrooms on the night of the Wedding.

For bookings from April to December 2011 we require a guarantee that on the night of the wedding, your party will take a minimum of 20 bedrooms for weddings in the Radcliffe Room, or 15 bedrooms for weddings in the Crosby Suite.

All the rooms from your agreed allocation are guaranteed. If there are fewer bedrooms booked than the contracted amount then full cancellation charges will apply. 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. The Wedding Rate is the best rate available to you at this time and the above rates will apply to all rooms within your group allocation. Discounted and promotional rates may be available on public sale at different times as our rates increase and decrease subject to demand.

Suggested Wedding Services

Stationery

Linda Abrahams
27 Chelwood Drive
Leeds, LS7 2AT
0113 2950098
www.lindaabrahams.co.uk

Pink Tulip
Email. invites@pinktulipcards.co.uk
07967 665495
www.pinktulipcards.co.uk

Video

Craven Image Studios
01535 646444
www.cravenimagestudios.co.uk

Photographers

Steve Ramsden Photography
Sutton Grange Farm, York Road
Sutton On The Forrest
York, YO61 1EN
01904 479063
01347 811117
www.steveramsdenstudio.co.uk

Mark Swinford
95-97 Long Row
Horsforth
Leeds, LS18 5AT
0113 2591161
www.markswinford.co.uk

Javan Liam
6 Strawberry Dale Ave
Harrogate, HG1 5EA
01423 500357
www.javanliam.co.uk

Tim Hardy
01423 527622
07770 476416
www.timhardy.co.uk

Flowers

Flowers by Colette
07946 348713
coletteswinburn@ntlworld.com
www.flowersbycolette.co.uk
(Rudding Park's in house florist)

Cakes

Patisserie Viennoise

34 Westgate
Otley
West Yorkshire
01943 467927
www.otleypatisserie.com

FeeBee's Cupcakes

36 Rosewood Crescent
Harrogate
HG1 4NL
07964 036209

Vintage/Car Hire

Superior Motor Cars

Billage Farm, Bolton
York, YO41 5QS
01759 368544
www.superiormotorcars.co.uk

Hair & Make-up Specialists

Debonnesse Beautiful Hair & Make up

Deborah Chalmers 01765 690026
Shirley Knowles 01423 864778
www.weddingdayhair.co.uk

Specialist Details

White Wedding Company

Wedding Co-ordination
01423 779784
07743 542304
www.whiteweddingcompany.com
sue@whiteweddingcompany.com

Blessing Services

Bishop Michael
41 Ingleborough Way
Leyland, PR25 4ZS
01772 436817
07889 380398

Fireworks

Ferrensby Fireworks

The Woodyard
Farnham Lane, Ferrensby, HG5 9JG
01423 340656
info@ferrensbyfireworks.co.uk

Chair Cover Hire

Creative Cover Hire

01772 614461

01772 619660

enquiries@creativecoverhire.co.uk

www.creativecoverhire.co.uk

Ambience Cover Hire

15 Hunters Row

Boroughbridge YO51 9PE

07795 614425

northyorks@ambiencehire.com

www.ambiencevenuestyling.com

Music

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

Audio Events (Disco)

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