

Congratulations On Your Engagement...

Your wedding day is the most important day of your life and here at the Craiglands we will ensure that no detail is overlooked. From your initial visit through to your final details meeting with us, we truly can make your dreams come true.

We pride ourselves on providing genuinely warm and personal service while you relax in the luxurious elegance of our Victorian house.

- Our personal attention will help guide you through every step of planning your special day
- Choose from a selection of stunning function rooms suitable for a variety of numbers and styles
- Red carpet and Champagne to greet you as you arrive at the hotel on your big day
- Beautiful gardens for your wedding photographs and arrival drinks
- Log fires in the winter, or sun terrace overlooking the gardens in the summer
- Use of elegant cake stand and knife
- Our stunning Bridal Suite for your wedding night
- A list of specialist suppliers to help you make the other aspects of your day extra special too
- Our Prompt List to assist you and to ensure we receive all the relevant information

Combining our expert knowledge and years of experience we have created six all inclusive packages which we believe will help guide you through creating your special day. Alternatively you can select from the brochure and create your own bespoke wedding, choosing from our silver, gold and platinum elements so that you can create the big day you have always dreamed of.

We know that this is a really exciting time for you and we'll be there every step of the way.

The most memorable day of your life starts here...

The Most Memorable Day Of Your Life Doesn't Need To Cost The Earth...

The Yorkshire Package

From Sunday to Thursday

3 course Yorkshire Wedding Breakfast
Yorkshire Tea and Parkin
Arrival Drink
Fizz for ladies, Local beer for Boys
Sparkling Wine to toast
Pie & Pea Supper
Dedicated Master of ceremonies
Chair covers with a sash
Colour of your choice
White table linen
Wedding stationery
Use of a cake stand & knife
Red Carpet arrival
Bridal suite for the night of your wedding

£45.00

For day & evening guest

£8.95

Per evening guest

*Perfect for any size wedding
Minimum room numbers apply*

The Summer Package

From April until September

Room for your Civil Ceremony (if required)
3 course wedding breakfast
Yorkshire Tea and freshly ground Coffee
Sparkling Arrival Drink
½ Bottle of Wine with the meal
Sparkling Wine to toast
Evening buffet
Dedicated Master of ceremonies
Chair covers with a sash
Colour of your choice
White table linen
Wedding stationery
Use of a cake stand & knife
Red Carpet arrival
Bridal suite for the night of your wedding

£4,995

60 day guests & 120 evening guests

£7,995

120 day guests & 120 evening guests

*Additional guests £61.00
Additional evening guests £13.95*

The Winter Package

From October until March

Room for your Civil Ceremony (if required)
3 course wedding breakfast
Yorkshire Tea and freshly ground Coffee
Drinks package
Evening buffet
Dedicated Master of ceremonies
Chair covers with a sash
Colour of your choice
White table linen
Wedding stationery
Use of a cake stand & knife
Red Carpet arrival
D.J for your evening entertainment
4 complementary bedrooms
Bridal suite for the night of your wedding

£3,995

60 day guests & 60 evening guests

£6,995

120 day guests & 120 evening guests

*Additional guests £61.00
Additional evening guests £13.95*

All packages are subject to availability
Prices for 2012 only and include VAT

The Summer Package and The Winter Package elements based on Silver menu, upgrade option available
The Yorkshire Package elements based on the Yorkshire menu only

The Most Memorable Day Of Your Life Starts Here...

The Luxurious Package

Restaurant with Exclusive Antler Bar

Room for your Ceremony (if required)
5 course Gold wedding breakfast
Yorkshire Tea and freshly ground Coffee
Gold Drinks package
Bottle of Champagne for the Top Table
Pianist during your wedding breakfast
Gold Evening buffet
DJ for your evening entertainment
Dedicated Master of ceremonies
Chair covers with a sash colour of your choice
Top table swag
Table centres
White table linen
Wedding stationery
Use of a cake stand & knife
Red Carpet arrival
4 Complimentary Executive Room Upgrades
Bridal suite for the night of your wedding

£9,595

90 Day Guests and 90 Evening Guests

*Additional guests- £95.00
Additional evening guests- £17.95*

The Diamond Package

Be the only Bridal Party

Additional Room for your Ceremony
(if required)
Ballroom and Saxon Suite
Any choice Wedding Breakfast Menu
Yorkshire Tea and freshly ground Coffee
3 choice menu supplement
Any choice Drinks Package
Any choice Evening Buffet
DJ for your evening entertainment
Dedicated Master of ceremonies
Chair covers with a sash colour of your choice
Top table swag
Table centres and balloons
White table linen
Wedding stationery
Use of a cake stand & knife
Red Carpet arrival
30 bedrooms
Bridal suite for the night of your wedding

£15,595

Based on 140 guests

*Additional guests- £110.00
Additional evening guests- £20.95*

The Exclusive Package

The Entire Hotel from 2pm until 11am

Any Room for your Ceremony
(if required)
Choice of any room for your Wedding Breakfast
and Evening Reception
Any choice Wedding Breakfast Menu
Yorkshire Tea and freshly ground Coffee
3 choice menu supplement
Any choice Drinks Package
Any choice Evening Buffet
DJ for your evening entertainment
Dedicated Master of ceremonies
Chair covers with a sash colour of your choice
Top table swag
Table centres and balloons
White table linen
Wedding stationery
Use of a cake stand & knife
Red Carpet arrival
61 bedrooms
Bridal suite for the night of your wedding

£20,995

Based on 140 guests

*Additional guests- £110.00
Additional evening guests- £20.95*

All packages are subject to availability
Prices for 2012 only and include VAT

To Have And To Hold From This Day Forward

To ensure that your perfect day starts here and ends here, we have a selection of rooms that are available for the use of Civil Ceremonies and Civil Partnerships. Allow us the honour to host the service of your marriage which forms the most important part of your day.

THE BALLROOM

A beautiful grand room with tall ceilings, detailed coving and panelled surround, Crystal chandeliers' and a 60 foot long dance floor makes the ideal red carpet walk way for the all important bridal runway.

Ceremony Room Hire - £895.00

Maximum 500 guests

CONSERVATORY

This room is located at the quiet end of the hotel. Surrounded by glass, the Conservatory offers an intimate room for a ceremony with panoramic views of the Moors.

Ceremony Room Hire - £395.00

Maximum 200 guests

MOORSIDE RESTAURANT

Located in the side elevation of the hotel, this stunning room has high ceilings, feature lighting and floor to ceiling windows. Overlooking the Rose gardens it is the perfect setting for marriage.

Ceremony Room Hire - £695.00

Maximum 250 guests

THE DALES SUITE

Situated on the first floor, with floor to ceiling windows and views across the valley. The Dales Suite is ideal for the smaller more intimate weddings

Ceremony Room Hire - £295.00

Maximum 80 guests

The local registrar can be contacted on 01274 432151 and they will be able to advise you of the legal requirements. Fees are paid directly to the registrar.

À La Carte Wedding Menu

Select your favourite dishes to create your own bespoke menu.

STARTERS

| | |
|---|-------|
| Mini Caesar Salad, chicken breast, ripped Cos lettuce, croutons, parmesan shavings with a classic Caesar dressing | £8.95 |
| Goats Cheese baked in filo, with a sweet pea and watercress salad, and sweet permento dressing | £8.95 |
| Chicken Liver Parfait with red onion chutney | £8.95 |
| Smoked duck, rocket, watercress and orange salad, fruit chutney | £9.25 |
| Wild Mushroom Tart, fried leeks, with a garlic sun blushed tomato chutney | £9.25 |
| Chicken and Red Pepper Terrine, sun blush tomato and garlic salsa, basil and red onion focaccia | £9.25 |
| Thai Fishcakes, oriental vegetable salad, with a sweet chilli jam | £9.25 |
| Salmon, Asparagus and Seabass terrine, lemon and coriander crème fraîche | £9.95 |
| Four cheese tart, red onion marmalade and warm asparagus puree | £9.95 |
| Chicken liver and truffle parfait, plum and apricot chutney, toasted brioche, balsamic, rocket leaves | £9.95 |
| Trio of Smoked Meat Salad; smoked chicken, smoked duck, local smoked sausage, with red onion marmalade | £9.95 |

MAIN COURSES

| | |
|---|--------|
| Honey Roasted Chicken, colcannon potato, roasted shallot, and red wine jus | £19.95 |
| Rump of Pork, roast baby new potatoes, apple puree and sage jus | £19.95 |
| Roasted Sirloin of beef, Yorkshire pudding with red onion gravy | £22.95 |
| Pan Fried Supreme of Corn Fed Chicken, stuffed with asparagus mousse served with Marsala and tarragon sauce | £22.95 |
| Roasted Rack of Lamb, chorizo and rosemary mash, thyme jus | £22.95 |
| Pan fried ducks breast, cranberry and redcurrant potato cake, Port wine jus | £24.95 |
| Roasted saddle of lamb, with apricot, rosemary and pork stuffing served on a pancetta mash, thyme and red wine sauce | £24.95 |
| Craiglands Individual Beef Wellington - Tender fillet of beef, mushroom and tarragon duxelle wrapped in bacon and puff pastry, Marsala wine jus | £24.95 |

You can give your guests a choice menu, just pick 3 starters, 3 mains and 3 desserts to offer to them. You will receive individual menu cards for your invitations and menu selected place cards for each guest. Supplement charge of £3 per person. The Diamond Package and The Exclusive Package are based on any menu, no supplement charge applies.

À La Carte Wedding Menu

Select your favourite dishes to create your own bespoke menu.

FISH & VEGETARIAN MAIN COURSES

| | |
|--|--------|
| Grilled Tuna Steak, lime and red chilli marmalade garnished with butter sautéed Tiger King Prawn | £24.95 |
| Seared Salmon Fillet, saffron fondant potato, asparagus and white wine puree | £19.95 |
| Pan Fried Seabass Fillet, smoked salmon dauphinois potato, lemon beurre blanc | £22.95 |
| Tian of Roasted Mediterranean Vegetables, sweet potato fondant, tomato coulis | £16.95 |
| Baby Vegetable Wellington, with wild mushrooms and sage Marsala wine sauce | £17.95 |
| Open spinach and wild mushroom lasagne, garlic roasted tomato, parmesan tuille | £15.95 |

DESSERTS

| | |
|--|-------|
| Mango cheesecake, passion fruit and orange jelly with pineapple compote | £7.50 |
| Chocolate fudge brownie, chocolate ice cream | £7.50 |
| Sticky toffee pudding, caramel and vanilla sauce | £7.50 |
| Lemon Tart, raspberry ice cream parfait, strawberry coulis | £8.25 |
| Pistachio and Baileys Cheesecake | £8.25 |
| Bitter chocolate tart, Rum and raisin ice cream | £8.25 |
| Posh Bread and Butter Pudding, brioche and cassont bread baked in a sultana, apricot and vanilla egg custard, served with a rich anglaise sauce | £8.25 |
| Summer berry crème brulee with a shortbread biscuit | £8.95 |
| Trio of Desserts; hot chocolate fondant, pistachio tart, candied orange, amaretto coulis | £8.95 |
| Individual Tiramisu Torte; layers of sponge finger biscuits, sweetened mascarpone and coffee liqueur, served with an amaretto anglaise, and chocolate shavings | £8.95 |
| Caramelised Apple and Cinnamon Sponge with vanilla pod anglaise | £8.95 |
| YORKSHIRE TEA OR FRESHLY GROUND COFFEE WITH MINTS | £1.95 |

You can give your guests a choice menu, just pick 3 starters, 3 mains and 3 desserts to offer to them. You will receive individual menu cards for your invitations and menu selected place cards for each guest. Supplement charge of £3 per person. The Diamond Package and The Exclusive Package are based on any menu, no supplement charge applies.

Designed For You **Wedding Menu's**

Please choose one dish from each course to create your wedding menu.

THE YORKSHIRE MENU

STARTERS

Classic prawn cocktail, brown bread and butter

Mini Yorkshire Puddings, red onion and TadCast gravy

Wensleydale Cheese Tart

MAINS

Yorkshire Brie Parcel, potato and carrot rosti and leek puree

Lishman's of Ilkley Award winning sausages, Savoy cabbage, smoked bacon mash and red wine gravy

Ilkley Beer Battered Fish and Chips, served with mushy peas and Tartare sauce on The Financial Times

Traditional Roast Chicken dinner with all the trimmings

DESSERTS

Yorkshire Curd Tart served with clotted cream

Craiglands Mess, Chantilly cream, crunchy chocolate cookies, crushed meringue, sweet raspberries, chocolate sauce

Chocolate Bread and Butter Pudding, with Brandy custard

YORKSHIRE TEA OR FRESHLY GROUND COFFEE WITH PARKIN

This menu is only available with The Yorkshire Package

The Yorkshire Package is based on The Yorkshire Menu. The Summer Package and The Winter Package are based on the Silver Menu. Menu upgrade available- Gold Package upgrade charge £4.00 per person, Platinum Package upgrade charge £8.00 per person. The Luxurious Package is based on the Gold Menu The Diamond Package and The Exclusive Package are based on any menu.

SILVER MENU

STARTERS

Chicken Liver Parfait with red onion chutney

Mini Caesar Salad, chicken breast, ripped Cos lettuce, croutons, parmesan shavings with a classic Caesar dressing (chicken optional)

Goats Cheese baked in filo, with a sweet pea and watercress salad, and sweet permento dressing

MAINS

Honey Roasted Chicken, colcannon potato, roasted shallot, and red wine jus

Rump of Pork, roast baby new potatoes, apple puree and sage jus

Seared Salmon Fillet, saffron fondant potato, asparagus and white wine puree

Open spinach and wild mushroom lasagne, garlic roasted tomato, parmesan tuille

DESSERTS

Mango cheesecake, passion fruit and orange jelly with pineapple compote

Chocolate fudge brownie, chocolate ice cream

Sticky toffee pudding, caramel and vanilla sauce

YORKSHIRE TEA OR FRESHLY GROUND COFFEE WITH MINTS

£35.95 per person

Designed For You **Wedding Menu's**

Please choose one dish from each course to create your wedding menu.

GOLD MENU

STARTERS

Smoked duck, rocket, watercress and orange salad, fruit chutney

Wild Mushroom Tart, fried leeks, garlic sun blushed tomato chutney

Chicken and Red Pepper Terrine, sun blush tomato and garlic salsa, basil and red onion focaccia

MAINS

Roasted Sirloin of beef, Yorkshire pudding with red onion gravy

Pan Fried Seabass Fillet, smoked salmon dauphinois potato, lemon beurre blanc

Pan Fried Supreme of Corn Fed Chicken, stuffed with asparagus mousse served with Marsala and tarragon sauce

Tian of Roasted Mediterranean Vegetables, sweet potato fondant, tomato coulis

DESSERTS

Lemon Tart, raspberry ice cream parfait, strawberry coulis

Pistachio and Baileys Cheesecake

Posh Bread and Butter Pudding, brioche and cassont bread baked in a sultana apricot and vanilla egg custard served with rich anglaise sauce.

YORKSHIRE TEA OR FRESHLY GROUND COFFEE WITH MINTS

£39.95 per person

PLATINUM MENU

STARTERS

Salmon, Asparagus and Seabass terrine, lemon and coriander crème fraîche

Four cheese tart, red onion marmalade and warm asparagus puree

Chicken liver and truffle parfait, plum and apricot chutney, toasted brioche, balsamic, rocket leaves

MAINS

Roasted saddle of lamb, with apricot, rosemary and pork stuffing served on a pancetta mash, thyme and red wine sauce

Craiglands Individual Beef Wellington - Tender fillet of beef, mushroom and tarragon duxelle wrapped in bacon and puff pastry, Marsala wine jus

Grilled Tuna Steak, lime and red chilli marmalade garnished with butter sautéed Tiger King Prawn

Baby Vegetable Wellington, with wild mushrooms and sage Marsala wine sauce

DESSERTS

Summer berry crème brulee with a shortbread biscuit

Trio of Desserts; hot chocolate fondant, pistachio tart, candied orange, amaretto coulis

Caramelised Apple and Cinnamon Sponge with vanilla pod anglaise

YORKSHIRE TEA OR FRESHLY GROUND COFFEE WITH MINTS

£44.95 per person

The Yorkshire Package is based on The Yorkshire Menu. The Summer Package and The Winter Package are based on the Silver Menu. Menu upgrade available- Gold Package upgrade charge £4.00 per person, Platinum Package upgrade charge £8.00 per person. The Luxurious Package is based on the Gold Menu The Diamond Package and The Exclusive Package are based on any menu.

To Make It More Memorable **Added Extras**

CANAPÉ SELECTION

Goat's cheese and garlic bruschetta,
spiced fruit chutney

Tuna and dill mayonnaise tartlet

Beer battered East Coast fish goujons,
homemade tartare

Mini vegetable spring rolls, hoi sin
dipping sauce

BBQ chicken skewer

Whitby prawn in breadcrumbs,
lemon mayonnaise

Chicken and almond pate and Port jelly tart

Smoked salmon, cream cheese
roulade, chive dip

3 Canapés £6.00 per person

4 Canapés £6.50 per person

5 Canapés £7.50 per person

SORBET SELECTOR

Raspberry, Orange
Champagne, Lemon

£3.95 per person

SOUP SELECTOR

Cream of leek and potato, Julienne of prune

Mediterranean vegetable and tomato,
sun dried tomato croutons

Yorkshire vegetable broth, herb dumplings

Trio of mushroom soup, chive and tarragon cream

Cream of asparagus and Sherry, fried leeks

Rustic tomato and basil soup, pesto croute

Cream of carrot and butternut squash soup,
garlic croutons

£6.95 per person

CHEESE SELECTION

Sharing table platter;

Choose 3 of the following, ideally serves a table of 6-10

Choose 5 of the following, ideally serves a table of 8-12

Mature Red Cheddar

Wensleydale and Cranberry

Yorkshire Blue

Brie

Smoked Cheddar

All served with homemade chutney,
fresh bread, and biscuits.

£7.95 per person

FISH SELECTOR

Salmon, Asparagus and Seabass terrine,
lemon and coriander crème fraîche

Trio of smoked seafood, on a bed of red
chard & watercress salad,
lemon & lime dressing

Seafood bisque, poached cod, white wine
and dill cream reduction

£7.95 per person

TEA, COFFEE AND...

Mints served as standard,
but why not add...

| | |
|-----------------------|--------------------------|
| Jelly Babies | <i>£0.45</i> |
| Chocolate Truffles | <i>£1.25</i> |
| Parkin | <i>£1.75</i> |
| Piece of Cake | <i>£1.75</i> |
| Bronte Biscuits | <i>£1.75</i> |
| Mini Cupcakes | <i>£2.50</i> |
| | <i>Prices per person</i> |
| Afternoon Tea Fancies | <i>£30.00</i> |
| | <i>Price per table</i> |

Children's Wedding Menu's

It is important to us that the little ones also enjoy the day whilst receiving healthy and tasty food. Children under 12 have the option of having half an adult's meal at half the cost or choosing from the following menu at £15.00. If you choose to have one of our packages, additional children are charged at half the additional guests price.

STARTER

Glazed cheese and bacon on toast

Trio of melon with strawberries

Fresh Pasta with rich tomato sauce

MAINS

Grilled chicken breast
Sesame bun, baked wedges

Cod Fish cake
Creamed potatoes, buttered peas
Mediterranean vegetable lasagne
Garlic bread

DESSERTS

Seasonal fresh fruit plate

Warm chocolate fudge cake
vanilla ice cream

Jam roly poly with custard

Menu Tasting

Our Bride and Grooms also get the chance to sample their chosen menu before the big day. Bride and Groom tasting is just £15.00 per person for 3 courses followed by tea or coffee with additional dishes at the brochure price. You can also invite along family and friends at the brochure cost of the menu selected. Only available when pre booked Sunday through to Friday.

Drinks Packages

Give your event a little added fizz with one of our drinks packages.

SILVER

A glass of Sparkling Wine
per person on arrival

Half a bottle of House Wine
per person with the meal

A glass of Sparkling Wine
per person for the toast

£16.95 per person

PLATINUM

Champagne Bar on arrival
Guests choose from; Kir Royal, Champagne,
Bellini, Champagne with fresh strawberries, or Bucks Fizz

Half a bottle of Wine of your choice
per person with the meal

A glass of Champagne
per person for the toast

£24.95 per person

GOLD

A glass of Pink Sparkling Wine or Pimms
per person on arrival

Half a bottle of House Wine
per person with the meal

A glass of Champagne
per person for the toast

£19.95 per person

SOFT DRINKS

A glass of Shloer
per person on arrival

Orange Juice
with the meal

A glass of Shloer
Per person for the toast

£6.95 per person

Wines included in the Platinum Package are Bin Numbers 1-8 and 11-19 only, please see 'From The Bar' on the next page.
The Summer Package and The Winter Package are based on the Silver Menu. Menu upgrade available- Gold Package upgrade charge £3.00 per person,
Platinum Package upgrade charge £8.00 per person. The Luxurious Package is based on the Gold Menu.
The Diamond Package and The Exclusive Package are based on any menu.

From The Bar

Create your own drinks package, or why not add more fizz to your big day.

DRINKS BY THE GLASS

| | |
|---------------------------------|--------|
| House wine by the glass (175ml) | £3.80 |
| Pimms & Lemonade | £3.95 |
| Bucks Fizz | £4.00 |
| Mulled Wine | £4.25 |
| Sparkling Wine | £4.30 |
| Rose Sparkling Wine | £4.80 |
| Champagne | £5.95 |
| Rose Champagne | £9.95 |
| Champagne Cocktail | £12.00 |

FIZZ BY THE BOTTLE

| | |
|--------------------------|--------|
| Berri Estates Cuvée Brut | £17.95 |
| Berri Estates Brut Rosé | £19.95 |

CHAMPAGNES BY THE BOTTLE

| | |
|-----------------------------------|---------|
| Descombes Brut | £34.95 |
| Piper-Heidsieck Brut | £47.50 |
| Moët & Chandon Brut Impérial | £55.00 |
| Piper-Heidsieck Rosé Sauvage Brut | £57.50 |
| Veuve Clicquot Yellow Label Brut | £62.50 |
| Dom Pérignon Brut | £199.00 |

WHITE WINES

| | |
|--|--------|
| 1. Hardys The Riddle Colombard-Chardonnay, South-Eastern Australia | £15.95 |
| 2. Oben Grove Riesling-Gewürztraminer, Rhein Germany | £15.95 |
| 3. Pinot Grigio del Veneto, Collezione Marchesini, Italy | £16.95 |
| 4. Footsteps Sauvignon Blanc, Central Valley, Chile | £16.95 |
| 5. Cullinan View Chenin Blanc, Robertson, South Africa | £17.50 |
| 6. Robert Mondavi Twin Oaks Chardonnay, California USA | £21.50 |
| 7. Luis Felipe Edwards Reserva Viognier, Rapel Valley, Chile | £21.50 |
| 8. Nobile Southern Rivers Sauvignon Blanc, East Coast, New Zealand | £22.50 |
| 9. Sancerre, Les Collinettes, Joseph Mellot, France | £29.50 |
| 10. Chablis, Paul Deloux Vintage, France | £29.50 |

ROSÉ WINES

| | |
|--|--------|
| 11. Hardys The Riddle Cabernet-Grenache Rosé, South-Eastern, Australia | £15.95 |
| 12. Vendange White Zinfandel, California, USA | £16.95 |
| 13. Pinot Grigio Rosato del Veneto, Collezione Marchesini Vintage, Italy | £17.95 |

RED WINES

| | |
|--|--------|
| 14. Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia | £15.95 |
| 15. Luis Felipe Edwards Lot 40 Cabernet Sauvignon, Rapel Valley, Chile | £16.95 |
| 16. Finca Flichman Malbec, Mendoza, Argentina | £17.50 |
| 17. Berri Estates Merlot, South-Eastern Australia | £17.95 |
| 18. Côtes du Rhône La Dentelière, Caves Saint-Pierre Vintage, France | £19.50 |
| 19. Chianti Riserva, Piccini, Italy | £23.50 |
| 20. Château de Camarsac, Bordeaux Vintage, France | £24.50 |
| 21. Blackstone Merlot, California, USA | £24.50 |
| 22. Marqués de Morano Rioja Crianza Tinto, Spain | £26.50 |
| 23. Houghton The Bandit Shiraz-Tempranillo, Western Australia | £26.50 |
| 24. Robert Skalli Reserve Pinot Noir, l'île de Beauté Vintage, France | £28.50 |

Please note that bookings confirmed more than 6 months in advance may be subject to a price increase.

Party The Night *Away*

As your evening reception is in full flow present your guests with a delicious buffet, choose from modern classics to all time favourites.

EVENING BUFFET

All served with a selection of closed sandwich's and tortilla crisps

Chicken Satays, peanut dip
Tomato & Gruyere cheese bruschetta
Prawn bites, caper & onion mayonnaise
Duck spring rolls. Hoi sin dip
Crispy vegetable spring rolls
Potato shell, spicy beef filling
Chicken tikka strips, cucumber raita
Thai fish cakes, sweet chilli jam
Salmon goujons, lemon crème fraîche
Spiced potato wedges, assorted dips
Assorted egg flans
Salmon & lime bruschetta
Homemade onion bahjis, cucumber riatta
Bacon Sandwich's
Chunky chip butties
Lishmans pork pie & mushy peas
Hot jacket potato, with cheese
Southern fried chicken, with garlic mayonnaise

Silver choose 4 £13.95

Gold choose 6 £17.95

Platinum choose 8 £20.95

The Summer Package and The Winter Package are based on the Silver Menu.
Menu upgrade available- Gold Package upgrade charge £4.00 per person, Platinum Package upgrade charge £7.00 per person.
The Luxurious Package is based on the Gold Menu.
The Diamond Package and The Exclusive Package are based on any menu.

BBQ

Marinated rump steak
Homemade burger and floured bap
BBQ chicken drumstick
Marinated lamb kebab
Vegetarian & Pork Sausages
Jacket Potatoes
Tossed salads, coleslaw, crispy bread

(Served by 9pm)

£22.00 per person

YORKSHIRE DALES HOG ROAST

Locally Reared Yorkshire Dales Hog
Slowly Spit-Roasted for up to 8 Hours
Served with delicious Crispy Crackling
Homemade Stuffing, Fresh Seasonal Salad
Plenty of Fresh Bread Rolls
Apple Sauce & Mustard

(Served by 9pm)
(Minimum 90 Guests)

£24.95 per person

Finishing Touches

It's the little touches that complete your day, please see below the extras that we can provide for you. If there's something that you want but it's not listed, please do not hesitate to ask... 'anything is possible'!

| | | | |
|---------------------------|-------------------------|--|----------------|
| Place cards | <i>£2.50 per 10</i> | Chair cover per chair | <i>£4.00</i> |
| A3 Table plan | <i>£5.00</i> | Chair cover and sash per chair from the Craiglands colour selection | <i>£5.00</i> |
| Table Numbers | <i>Complimentary</i> | Chair cover and sash per chair from the supplier colour selection | <i>£5.50</i> |
| Table Number Stands | <i>Complimentary</i> | | |
| Table Menus | <i>Complimentary</i> | Top table swag | <i>£40.00</i> |
| Table confetti per table | <i>£1.50</i> | Balloon cluster of 3 per table | <i>£5.95</i> |
| Round Centrepiece Mirrors | <i>£5.00</i> | Balloon cluster of 5 per table | <i>£7.95</i> |
| Black Candelabras | <i>£6.50</i> | DJ in the Conservatory | <i>£300.00</i> |
| Tea Lights and Holders | <i>Complimentary</i> | DJ in the Restaurant | <i>£300.00</i> |
| Pianist | <i>Price on request</i> | DJ in the Ballroom | <i>£325.00</i> |

All Packages include complimentary elements plus place cards, table plan and chair covers with sash colour from the Craiglands selection. The Luxurious Package also includes round centrepiece mirrors, black candelabras, DJ, sash colour from supplier selection and top table swag.

The Diamond Package and The Exclusive Package include all elements above that are required by the Bride and Groom.

Pianist only included in The Luxurious Package during the wedding breakfast

Wedding Prompt List

To assist you with your big day and to ensure we receive all the relevant information we require, please see below;

Before booking

- Arrange an appointment with our wedding coordinators to view the Craiglands Hotel*
- To enable the coordinator to advise you on the best options for your day, please discuss your guest number and preferred dates*

At the time of booking

- Book the registrar / Church - Bradford registry office
01274 432 151*
- Return your signed contract*
- Advise your ceremony / church service time to the coordinator*
- Pay your £500.00 deposit*

7 month prior to your big day

- Please contact our wedding coordinators to arrange your menu tasting (optional)*
- After your menu tasting decide and advise our wedding coordinators of your choices.*

5 month prior to your big day

- Please contact your wedding coordinator to arrange 4 month meeting*
- Any bedrooms included in your package must be allocated to your guests*

Ready for your 4 month meeting

- Number of guests attending Ceremony / Wedding Breakfast / Evening reception*
- Menu choices*
- Your requirement for any entertainment*
- Drinks package or other drink options*
- Chair cover requirements*

3 months prior to your big day

- 50% payment required*

6 weeks prior to your big day

- Please contact your wedding coordinator to arrange your final details meeting*

Ready for your final details meeting

- Final numbers attending Ceremony / Wedding Breakfast / Evening reception*
- Table plans*
- Table decoration requirements*
- All external supplier details (Cake, flowers etc)*
- Special dietary requirements & children's menu*
- 100% payment required*

*We advise all bedrooms required for your guests are booked direct with reception on 01943 430001.
Wedding accommodation rates are advance purchase only, please advise your guests to book early to avoid disappointment.*

Suppliers List

NJB

Professional DJ Services
www.njbentertainment.co.uk
07970 417 236

Smooch

Wedding Rings
www.smoochrings.co.uk
01895 825 900

Phil Lyons & The Swingettes

Entertainment
078255 53449

Woodbank Nurseries

Florist
01274 562 971

Debenhams

Wedding gift service
www.debenhams.com
0113 205 5091

Balloon World

Balloon & table decorations
www.balloon-world.co.uk
07711 529945

Active Hire

Leisure Hire
www.activehire.co.uk
0845 230 4473

Nyla Russel

Make Up Artist
078417 56543

Advance Wellness

Chiropractor Clinic
www.chiropractorilkley.com
01943 600 948

Steve Myers Photography

Photographer
www.stevemyers.co.uk
01274 567 174

The Sugar Rooms

Event Accessories
www.thesugarrooms.co.uk
0787 0950 089

Matthew Schofield

Wedding Pianist
www.matthewschofield.co.uk
07843 447280

Soft Touch

Cover band & disco
longmary@talk21.com

Accent Jewellery

Jewellery & Accessories
www.accentjewelleryilkley.co.uk
07814 014660

Fair Trade Wedding Stationery

Wedding Stationery
www.fairtradeweddingstationery.com
01977 602385

The Mulberry Tree

Floral Design Studio
www.themulberrytreetree.com
01943 873 569

Jon Gordon

Occasional Magic
www.occasionalmagic.co.uk
0113 237 0056

Caroline Kelly

Wedding Hair
01943 865 841

By Betty

Headwear
07815 704 961

Lawson's Cheese Direct

Specialist cheese
www.cheesesdirect.com
01756 700082

Exclusive Wedding Cars

Wedding Cars
www.exclusiveweddingcar.co.uk
01274 643 845

Suppliers List

Wedding Bells of Otley

Bridal Wear
www.weddingbellsofotley.co.uk
01943 465 222

Picture Perfect Photography

Photographer
www.pictureperfectphotographyuk.co.uk
07547 181 463

Touch Beauty

Beauty Therapy
07773 086 901

Perfectly Covered

Venue Styling
07949 441 636

Black Caesar

Entertainment
07999 295 682

Bouncy Castles of Ilkley

Bouncy Castle Hire
www.bouncy-castle-hire-ilkley.co.uk
01943 435 849

Emma White

Wedding Pianist
0113 247 0590

Greenwood Menswear

Formal Menswear
01274 659 650

PPS Ltd

Wedding Films
www.ppsvideo.com
01274 581 712

Cinderella's

Bridal Wear
www.dreamdress.co.uk
01756 791 007

Frank the Harp

Harpist
01282 815 787

Fruition Photography

Photographer
www.thisisfruition.com
01535 271 718

The Green Room

Florist
www.thegreenroomflorist.com
01943 607 649

Colour Wheel

Florist
07825 511 871

TaylorMade Treats

Cupcakes & Favours
www.taylormadetreats.co.uk
07758 31 52 52

The Bridal Gown, Otley

Bridal Wear
www.thebridalgown.net
01943 466 680

The Wedding Ring Shop

Wedding Rings
www.theweddingring-shop.co.uk
0113 239 3131

Ambiance

Venue Styling
01274 617725

Ian Cave Photography

Photographer
01943 817 894

Xposure Photography

Photographer
www.xposureiseverything.co.uk
01274 531860

The Craiglands Hotel

Wedding Terms & Conditions

1. Confirmation of booking

A provisional booking is normally held for 14 days unless alternative arrangements have been agreed. A provisional booking places neither party under obligation to confirm the booking. The provisional booking will be released if we do not hear from you within 14 days of the booking.

2. Deposit and Payment

A minimum deposit of £500 is required to confirm your booking. This deposit is non refundable and non-transferable. A further payment of 50% of the estimated cost is payable 3 months prior to your wedding. Final details will be agreed 4 weeks before the wedding and final payment will be due at this point. In the event of a booking made within 3 months of the event a 50% deposit will be required.

3. Cancellation Charges

In the unfortunate event that you have to cancel or postpone your confirmed booking, the hotel will make every effort to resell the space on your behalf. However we reserve the right to charge a cancellation fee against the total contracted business and projected spend per head. Cancellation within 25-36 weeks of the event: 50% of total value will be charged. Cancellation within 13-24 weeks of the event: 75% of the total value will be charged. Cancellation within 0-12 weeks of the event: 100% of the total value will be charged. You have to verbally notify the hotel immediately of any cancellation, postponement or partial cancellation, followed by confirmation in writing. Cancellation is from the time of written confirmation.

4. Prices

Please note that bookings confirmed more than 6 months in advance may be subject to a price increase.

5. Number of guests

You will inform the hotel of your approximate number of guests at the time of booking. The hotel will work out your minimum number of guests to be contracted from these numbers. Final numbers of guests must be confirmed not less than 28 days prior to the event. If the final number is less than the contracted minimum signed for at the time of booking, the shortfall in the agreed will be charged. If attendance falls and discounts have been agreed based upon the numbers attending, the hotel reserves the right to charge full published rates.

6. Accommodation

Any bedrooms held on allocation for guests will be automatically released 4 weeks prior to the event if guests have not booked them and paid the standard deposit. Bedrooms included in any package are responsibility of the bridal party to confirm, the rooms will be released 4 weeks prior to the event if not confirmed. Any discounted rates offered are subject to availability and are advance purchase rates only. Bookings made through other channels may differ in price and booking terms and conditions.

7. Loss or Damaged

The hotel limits its liability for loss of or damages to property of guests by conspicuously displaying notices in accordance with section 2 (3) of the Hotel Proprietors act 1958.

8. Hotel Property

Any loss or damage of Hotel property by a client, or an agent acting on behalf of a client, or a guest invited by a client is the responsibility of the client. The cost of making good any such loss or damage will be charged to the client.

9. Miscellaneous

The hotel reserves the right to amend the contract without obligation by reason of strike, lockout, fire, restrictions of deliveries or any other special circumstances beyond the control of the hotel.