

CONGRATULATIONS

Your wedding is one of the most important days of your life.

Our hotel boasts picture perfect views and stylish banqueting suites, it is hard to imagine a more perfect wedding venue.

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

Your own Craiglands' Wedding Host will be watching for the Bridal Party's arrival to greet you with a glass of Champagne as you step from the car onto the Red Carpet at our front door.

- 🍷 My personal attention to 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
- 🍷 Beautiful gardens for your wedding photographs and arrival drinks
- 🍷 Log fires in the winter, sun terrace overlooking the gardens in the summer
- 🍷 Use of elegant cake stand and knife
- 🍷 Our stunning Bridal Suite for your wedding night
- 🍷 List of specialist suppliers offering discounts exclusively to The Craiglands wedding couples
- 🍷 Dinner for two with a bottle of bubbly on your first anniversary

CANAPÉS SELECTION

Choose from these tempting nibbles to enjoy with your reception drinks

Grilled King Prawn, lime marmalade

Goat's cheese & Basil bruschetta, spiced tomato chutney

Chicken liver & mushroom parfait Encroute

Mini Yorkshire pudding, pork & apple puree

Miniature chicken sate

Tuna, coriander tartlet, saffron mayonnaise

Duck & Chinese vegetable spring roll, hoi sin dip

Battered fish goujon, lemon & lime mayonnaise

Crab & ginger fishcake, sweetened chilli sauce

Smoked salmon, asparagus roulade, chive crème fraiche

Garlic mushroom tartlet, crispy leeks

Soup Shots –
Bloody Mary
Wild Mushroom
Asparagus

3 Canapés £5.50 per person

4 Canapés £6.50 per person

5 Canapés £7.50 per person

SEASONAL WEDDING MENU'S

Please choose from the seasonal menus put together for you from our award winning chef or create your own bespoke menu from the dishes on the following pages.

SPRING/SUMMER

SILVER

STARTER

Goats cheese baked in filo,
sweet pea & Watercress salad
red pimento coulis

MAIN

Seared salmon fillet, Saffron fondant
Potato, champagne & asparagus
cream sauce

DESSERT

Lemon possett
Handmade shortbread & raspberries

£33.95 per person

GOLD

STARTER

Chicken and red pepper terrine
Sunblush tomato & garlic salsa Basil &
Red onion focciacia

MAIN

Roasted Lamb Rump, Rosemary and
Thyme Pancetta & crushed new
potatoes

DESSERT

Baked strawberry cheesecake with
gingerbread Ice-cream

£37.95 per person

PLATINUM

STARTER

Duo of salmon millefeuille, layered
rustic rye bread, flaked confit salmon
smoked salmon mousse

MAIN

Roasted fillet of beef, dauphinoise
potatoes, forestiere sauce

DESSERT

Summer Berry Ice cream terrine dark
chocolate dipped strawberries Vanilla
pod Anglaise

£41.95 per person

SEASONAL WEDDING MENU'S

Please choose from the seasonal menus put together for you from our award winning chef or create your own bespoke menu from the dishes on the following pages.

AUTUMN/WINTER

SILVER

STARTER

Leek & Ham hock soup Thyme dumplings

MAIN

Roast pork loin steak
Roasted garlic fondant potato
Sage apple chutney

DESSERT

Sticky date & toffee pudding
Butterscotch custard

£33.95 per person

GOLD

STARTER

Yorkshire cheese tart
Red onion wine chutney
Toasted cob bread

MAIN

Braised lamb shank
Minted peas & pancetta potato cake

DESSERT

Duo chocolate brownie
vanilla fudge ice cream

£37.95 per person

PLATINUM

STARTER

Game terrine, spiced fruit chutney
toasted brioche

MAIN

Traditional beef Wellington
parisienne potatoes
Marsala wine sauce

DESSERT

Caramilsed apple & cinnamon sponge
vanilla pod anglaise

£41.95 per person

AL A CARTE WEDDING MENU

Selected dishes available all year round that can be used to create your own individual menu.

STARTERS

Wild Mushroom Tart, fried leeks
Garlic sunblushed tomato chutney
£7.95

Thai fishcake, oriental vegetable salad
Sweet chili jam
£8.95

Mini Caesar salad, ripped Cos lettuce
Croutons parmesan shavings with
Classic Caesar dressing (optional smoked chicken)
£7.95

Chicken liver & truffle terrine, plum and apricot
Chutney, toasted brioche, balsamic, rocket leaves
£8.95

Posh prawn cocktail, torn Cos lettuce, cucumber
And tomato jellies, plump prawns, bloody Mary mayo
£8.95

Trio of smoked meat salad, smoked chicken,
smoked duck, local smoked sausage, red onion marmalade
£9.95

MAINS

Roast sirloin of beef
roasted baby shallots, Yorkshire pudding, red wine jus
£19.95

Pan fried sea bass fillet, chorizo crushed potato, leek chowder
£18.95

Buttered corn-fed chicken breast, colcannon potato
Asparagus puree, Red wine jus
£18.95

Open spinach and wild mushroom lasagne, slow roasted
tomatoes, parmesan tuille
£17.95

Butternut squash and Yorkshire blue cheese risotto
tobacco onions
£17.95

Roasted saddle of lamb, stuffed with apricot and thyme
force meat, dauphinoise potatoes, smoked bacon jus
£19.95

AL A CARTE WEDDING MENU

Selected dishes available all year round that can be used to create your own individual menu.

DESSERTS

Mango & Mascarpone cheesecake
Raspberry salsa
£6.95

Trio of chocolate, hot chocolate fondant
Pistachio tart, candied orange, amaretto coulis
£7.95

Banana soufflé, hot chocolate sauce
Roasted pineapple compote
£6.95

Lemon tart, raspberry ice cream parfait
Strawberry coulis
£6.95

Individual tiramisu torte
Rum & Raisin doughnut, Chantilly cream
£6.95

SOUP SELECTOR

Carrot & red Lentil, fruit croutons

Woodland Mushroom, tarragon crème fraiche

Yorkshire vegetable broth, chive cream swirl

Rustic tomato, pesto oil, gruyere crouton

Cream of broccoli, toasted almond bread

£6.95 per person

SORBETS

A selection of sorbets available should you wish to make your wedding breakfast into a sumptuous 4 course meal. Including Raspberry, orange, champagne & lemon

£3.50

YOUR FAIRYTALE WEDDING

To tailor make your package and give your guests a choice why not create your own Al a Carte menu. Your guests will be able to pick from 3 starters, 3 mains and 3 desserts. You will also receive individual menu cards for each guest. Supplements start from £3 per person.

Our bride and grooms also get chance to sample their chosen menu before the day. Tasting start from £15 per person. You can also invite along the family at the cost of the menu chosen.

It is import 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.

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

PARTY THE NIGHT AWAY

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

Silver Evening Buffet - £12.95

Selection of closed sandwich's and tortilla crisps

Crispy vegetable spring rolls

Lishmans pork pie with pickles

Chicken Satays, peanut dip

Tomato & Gruyere cheese bruschetta

Prawn bites, caper & onion mayonnaise

Platinum Evening Buffet - £19.95

Selection of closed sandwich's and tortilla crisps

Duck spring rolls. Hoi sin dip

Potato shell, spicy beef filling

Chicken tikka strips, cucumber raita

Thai fish cakes, sweet chilli jam

Salmon goujons, lemon crème fraiche

Assorted finger fancies and jam doughnuts

Gold Evening Buffet - £16.95

Selection of closed sandwich's and tortilla crisps

Battered prawn balls, sweet chilli relish

Spiced potato wedges, assorted dips

Cajun spiced chicken drummers

Assorted egg flans

Salmon & lime bruschetta

Homemade onion bahjis, cucumber riatta

Night Bites - £12.95

Bacon Sandwich's

Chunky chip butties

Lishmans pork pie & mushy peas

Hot jacket potato, with cheese

Southern fried chicken, garlic mayonnaise

IN THOSE SUMMER MONTHS WHY NOT GET ALL YOUR GUESTS OUTSIDE FOR YOUR EVENING MEAL

BBQ - £20.00 per person

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)

Spit – roasted Yorkshire Dales Hog

£15.95 per head

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
(Minimum 90 Guests)

If you are planning on having an earlier wedding or would just like to make sure your guests don't go away hungry why not offer them late night bites? Only available when purchasing a evening buffet.

Bacon Sandwich's
Chunky chip butties
Lishman's pork pies and peas
£8.00 per person

DRINKS PACKAGES

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

SILVER

A glass of sparkling wine or Pimms
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

£15.00 per person

GOLD

A glass of pink sparkling wine
per person on arrival

Half a bottle of Veramonte Reserva/
Chianti Celsus
per person with the meal

A glass of sparkling wine
per person for the toast

£18.00 per person

PLATINUM

A glass of champagne
per person on arrival

Half a bottle of Nobile Southern
Rivers/
Château de Camarsac, Bordeaux
per person with the meal

A glass of champagne
per person for the toast

£22.00 per person

WINE LIST

WHITE WINES

Hardys The Riddle Colombard-Chardonnay, South-Eastern Australia
Hardys The Riddle Riesling-Gewürztraminer, South-Eastern Australia
Pinot Grigio Provincia di Pavia, Collezione Marchesini, Italy
Footsteps Sauvignon Blanc, Central Valley, Chile
Nobilo Southern Rivers Sauvignon Blanc, East Coast, New Zealand
Sancerre, Les Collinettes, Joseph Mellot, France
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile
Chablis, Paul Deloux Vintage, France
Cullinan View Chenin Blanc, Robertson, South Africa

ROSÉ WINES

Hardys The Riddle Cabernet-Grenache Rosé, South-Eastern, Australia
Vendange White Zinfandel, California, USA
Pinot Grigio Rosato del Veneto, Collezione Marchesini Vintage, Italy

RED WINES

Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia
Vendange Cabernet Sauvignon, California, USA
Berri Estates Merlot, South-Eastern Australia
Finca Flichman Malbec Oak-Aged, Mendoza, Argentina
Château de Camarsac, Bordeaux Vintage, France
Marqués de Morano Rioja Crianza Tinto, Spain
Côtes du Rhône La Dentelière, Caves Saint-Pierre Vintage, France
Robert Skalli Reserve Pinot Noir, VdP de l'île de Beauté Vintage, France
Chianti Celsus, Trambusti Vintage, Italy
Finca Flichman Tempranillo, Mendoza, Argentina

BTL

£15.50
£15.50
£16.50
£16.50
£23.50
£26.00
£20.50
£29.00
£16.50

£15.50
£16.50
£16.50

£15.50
£16.50
£16.50
£17.50
£23.50
£27.00
£19.50
£29.00
£19.50
£16.50

CHAMPAGNES

Descombes Brut
Piper-Heidsieck Brut
Piper-Heidsieck Rosé Sauvage Brut
Moët & Chandon Brut Impérial
Veuve Clicquot Yellow Label Brut
Dom Pérignon Brut

BTL

£29.95
£45.00
£57.00
£49.00
£57.00
£195.00

FIZZ

Berri Estates Cuvée Brut, South-Eastern Australia
Berri Estates Brut Rosé, South-Eastern Australia

£17.00
£19.00

ARRIVAL DRINKS

Pimms & Lemonade
House wine by the glass (175ml)
Mulled Wine
Sparkling Wine
Bucks Fizz
Rose Sparkling Wine
Champagne
Rose Champagne
Champagne Cocktail

GLASS

£3.95
£3.80
£4.25
£4.30
£4.00
£4.80
£5.95
£9.95
£12.00

BECAUSE YOUR WEDDING DAY IS THE MOST IMPORTANT DAY OF YOUR LIFE...

EXCLUSIVE BRIDAL PACKAGE

Ballroom & Saxon Suite
Minimum numbers of 140 day guests
Platinum Breakfast
Platinum Drinks Package
Platinum Evening Buffet
30 bedrooms
Including Bridal Suite

£14,595

EXCLUSIVE HOTEL PACKAGE (from 11am till 11am the following day)

Any function room
Any wedding breakfast, drinks
package and evening buffet
(Based on 140 day guests)
61 bedrooms

£20,000

CRAIGLANDS WINTER WEDDING PACKAGE

From November till March
(selective dates apply)

60 guests to the wedding breakfast
60 drinks package
60 evening buffet
Chair covers with a sash colour of your
choice
Disco
5 Complementary bedrooms

£3995 - Moorside Restaurant

Fee for extra day guests - £61.00 a head

Fee for extra evening guests - £15.00

THE BEST ROOM IN THE HOUSE

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 honor to host the service of your marriage which forms the most important part of your day.

ST BERNARD BALLROOM

A beautiful grand room with tall ceilings and detailed coving and paneled surround, Crystal chandeliers' and a 50 foot long dance floor makes the ideal walk way for a red carpet for the all important bridal runway.

Maximum 250 guests - £895.00
Room hire charge
October – March*
minimum of 100 guests,
April – September
minimum of 100 guests
(Saturdays minimum of 140 guests)

MOORSIDE RESTAURANT

Located in the side elevation of the hotel, this stunning room with high ceilings, feature lighting and floor to ceiling windows over looks the Rose garden to the side and is the perfect setting for marriage.

Maximum 200 guests - £695.00
Room hire charge
October – March*
minimum of 60 guests
(Saturdays minimum of 80 guests),
April – September
minimum of 80 guests
(Saturdays minimum of 100 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.

Maximum 180 guests - £395.00
Room hire charge
October – March*
minimum of 40 guests
(Saturdays minimum of 60guests),
April – September
minimum of 60 guests
(Saturdays minimum of 80guests)

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.

*This excludes the month of December where the Saturdays minimum number applies.

BUDGET PLANNER

Description	£	Numbers	Total
Canapés			
Wedding Breakfast			
Additional Course			
Evening Buffet			
Children Menu			
Drinks Package			
Account Bar			
Ceremony/Church			
Chair Covers			
Day Time entertainment			
Evening Entertainment			
Bedrooms			
The Dress			
Bridesmaid dresses			
Groom & Ushers suits			
Stationary			
Cake			
Cars			
		Total	

Description	£	Numbers	Total
Photographer			
Videographer			
Bouquets			
Favours			
Table Decorations			
Hen Party			
Stag Party			
Honeymoon			
Other:			
		Total	

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 that 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 you're confirmed booking the hotel will make every effort to resell the space on your behalf. However we reserve the right to charge cancellation fee against the total contracted business.

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

The hotel will be verbally notified immediately of any cancellation, postponement or partial cancellation, followed by confirmation in writing. Cancellation is from the time of written confirmation.

4. Number of guests

The hotel will be informed of approximate number of guests at the time of confirmation of booking. Final numbers of guests must be confirmed not less than 28 days prior to the event. If the final number is less than 33% of the original number booked a cancellation fee of 50% of the shortfall in the agreed price will be charged. If attendance falls and discounts have been agreed based upon the numbers attending, the hotel reserves the right to charge full room rental at the current rate.

5. Prices

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

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.

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.

SUPPLIER LIST

NJB Entertainment
Professional DJ Services
www.njbentertainment.co.uk
07970 417236

Ambiance
Venue Styling
www.ambiencevenuestyling.com
01274 617725

Leafy Couture
Florist
www.leafycouture.co.uk
07974 089122

Cinderella's
Bridal Wear
www.dreamdress.co.uk
01756 791007

Silver Box
Jewellery
www.thesilverboxonline.co.uk
01756 797644

Annabel Bailey
Make Up
www.annabelbailey.co.uk
07739 460299

PPS Limited
Videographer
www.ppsvideo.com
01274 581712

Winpenny Photography
Photographer
www.winpennyphoto.co.uk
01943 462597

Steve Myer Photography
Photography
www.stevemyers.co.uk
01274 582946

Xposure
Photography
www.xposureiseverything.co.uk
01274 531860

Ian Cave Photography
Photographer
www.iancave.co.uk
01943 817894

Matthew Schofield
Pianist
www.matthewschofield.co.uk
07843 447280

The Mulberry Tree
Florist
www.themulberrytree.uk.com
01943 873569

Exclusive wedding cars
Car Hire
www.exclusiveweddingcars.co.uk
01274 643845

Quilling Magic
lena@quillingmagic.co.uk
www.quillingmagic.co.uk

GFS Catering
Hog Roast
www.gfscatering.co.uk
01943 839393

Flouncy Flouncy
Jewellery
07525 722397

Micheal Kellet
Master of Ceremonies
www.englishtoastmasters.co.uk
01924264475

Kuku Chocolate
Chocolate favours
07792992904

Amity Rose
Florists
www.amityrose.co.uk
01943 607717

Personilsed Chocolates
01943 863999

Jefferson & Buckey
Hairdressers
01943 605864

Occasional Magic
Magician
jon@occasionalmagic.co.uk
0113 2370056

In Bloom
Florists
www.inbloom.co.uk
01756 79680

Angels Retreat
Make up Artist
01943 607468

The Green Room
Florist
01943 607649

Harvey & Co
Hair Stylists
01943 817487

Dawson & Taylor
Fun Casinos
www.funcasinosinos.net
01943 466708

Thynne Design
Bespoke Wedding Stationery
jonny@thynnedesign.co.uk
07738 421410

Fruition Photography
www.thisisfruition.com
01535 271718

Sarah's Cake Studio
www.sarahscakestudio.co.uk
01943 865483

Perfectly covered
Venue Styling
07949 441636

Red Bus Days
www.redbusdays.com
07931 917259

Hoos
Wedding gifts
www.ourhoos.co.uk
0845 8050730