

CONGRATULATIONS

Thank you for considering The Craighlands Hotel for your wedding venue.

Your brochure includes sample menus, drinks options and prices. Our packages are all suggestions, if you have alternative ideas or themes that you would like, please let us know as we will be delighted to tailor make your day.

Please accept with my compliments

- 🍷 My personal attention to guide you through every step of planning your special day
- 🍷 A Tasting with our Executive Chef to ensure your wedding breakfast is perfect
- 🍷 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
- 🍷 Award winning Executive Chef overlooking your wedding breakfast
- 🍷 Use of elegant cake stand and knife.
- 🍷 Gift box engraved cake knife presented to you as a keepsake of your special day.
- 🍷 Our stunning Bridal Suite for your wedding night
- 🍷 List of specialist suppliers offering discounts exclusively to The Craighlands wedding couples
- 🍷 Dinner for two with a bottle of house wine on your first anniversary

CANAPÉS

Thai Fishcakes with chilli sauce

Game pate pastries and ale chutney

Blue fin Tuna and Cucumber salsa

Tempura Prawns

Imperial dim sums with Plum sauce

Goats Cheese Crostini

Choose three types of canapés,
any extra are charged at £1.00 per type,
canapés will allow three per person

ADDITIONAL COURSES

SORBETS

Champagne

Mango

Blackcurrant

Raspberry

Lemon

Orange

SOUPS

Mushroom & Tarragon with Crème fraiche

Carrot and Coriander with crispy Leeks

Tomato and Basil with gruyeres crostini

Minestrone with Garlic and Herb Croutons

SILVER WEDDING BREAKFAST

Please choose one dish from each course to make your Silver choice

STARTER

Fan of Cantaloupe Melon with Exotic Fruits and a Malibu & Mango Sauce **V**

Yorkshire Vegetable Broth with toasted Fruit Bread Croutons **V**

Pork Pate Terrine with homemade Piccalilli and crusty Cob Bread

Crab and Avocado Tian with a Citrus Chive Dressing

Beef Tomato and Mozzarella tower dressed with a Picante Dressing

MAIN

Pan-fried Chicken Breast on a Colcannon Potato with a rich Madeira Sauce

Pork Roulade with an Apricot & Ginger Farce accompanied with a Sweet Sherry Sauce

Roasted Salmon Supreme with a Chilli and Orange Glaze and a Red Thai Butter

Stuffed Pancake of Wild Mushrooms and Tarragon topped with Mascarpone Cheese **V**

Pan-Fried Turkey Escalope with a Peach and Sage Cake and a Red Wine Sauce

DESSERT

Bitter Lemon Tart with a Mandarin Coulis

Coffee and Mint Torte served with a Baileys Anglaise

White Chocolate and Peach Mousse Torte with Apricot Coulis

Apple and Fruits of the Forest Crumble with hot Custard Sauce

Wensleydale and Cranberry Cheese with Real Ale Chutney

GOLD WEDDING BREAKFAST

Please choose one dish from each course to make your Gold choice

STARTER

Mini Yorkshire Pudding with Red Onion
and Stout Gravy **v**

Sweet Potato and Leek Chowder with
fresh Oregano **v**

Oak Smoked Salmon with an
Asparagus and Romaine Salad

Smoked Chicken Caesar Salad with
creamy Garlic and Herb dressing

Grilled Goats Cheese and Spinach
Tart with slow roasted
Tomato dressing **v**

MAIN

Lishman's Pork, Pork and Leek &
Tomato and Garlic Sausages
with Cheese Mash and roasted
Onion Gravy

Roasted Sirloin of Beef with Yorkshire
pudding and a Red Wine Sauce

Grilled Tuna Steak infused with fresh
Coriander and Lime Jelly

Tian of Mediterranean Vegetable
Risotto with a Red Pepper Essence **v**

Roasted rack of Yorkshire Lamb with
a Thyme and Redcurrant Potato Cake
and sweet Honey Jus

DESSERT

Sticky Toffee Pudding
with Butterscotch Custard

Orange and Brandy Torte
accompanied with Shortbread disc
and Mint Coulis

Dark Chocolate Mousse
with Cherry Compote

Mandarin Cheesecake
with a Lemon and Lime Coulis

Strawberry Tart
with a Raspberry Fruit Puree

PLATINUM WEDDING BREAKFAST

Please choose one dish from each course to make your Platinum choice

STARTER

Thai Fishcakes with Sweet Chilli Sauce
and Cucumber Salsa

Cream of Asparagus Soup with crispy
Bacon Lardons

Sweet Pepper and Camembert Cheese
Tart with a sweetened
Rhubarb dressing **v**

Venison and Truffle Pate with Baby
Chard and Rocket Salad, Red Cherry
&
Apple and Sultana Chutney

Parma Ham and Green Fig Salad
with a Tomato and Garlic Coulis

MAIN

Individual beef fillet Wellington with a
Brandy and Green Peppercorn Sauce

Grilled Sea Bass fillet on a Pesto and
Pistachio Mash edged with
a Pine Nut Butter

Braised Lamb Shank with a Chorizo
and Pancetta Casserole

Grilled Goats Cheese with a roasted
Asparagus and Mushroom Comfit and
a sweet Potato and Pumpkin Rosti **v**

Roasted Ducks Breast stuffed with a
Pork and Black Cherry forced meat
served in a Raspberry and Port Sauce

DESSERT

Strawberry Mousse and Sable Biscuit
served with a
Spearmint and Vanilla Coulis

Individual Sherry Trifle
with Chocolate Chips

Raspberry and Mint Crème Brulee
with Tuile Leaf

Hot Chocolate Sponge
with Cream Vanilla Custard

An array of Yorkshire Cheeses
with Apple Chutney

CRAIGLANDS *DRESSED* BUFFET

Carved platter of Honey Roasted Ham

Carved platter of Grain Mustard Sirloin of Beef

Carved platter of Turkey with Cranberry Chutney

Poached Salmon with Lemon Crème Fraiche

Tomato and Basil Salad, Crunchy Coleslaw

Cucumber and Red Onion Salad, Tossed Leaf Salad

Apple and Walnut Salad, Potato and Chive Salad

Assorted Mixed Rolls, Hot Buttered New Potatoes

2 hot dishes from the selector

Assiette of Desserts

Coffee and Mints

HOT DISH SELECTOR

Yorkshire Lamb Hot Pot

Shepherds Pie and Mint Peas

Beef Bourguignon

Penne Pasta with creamed Wild Mushroom Sauce
and Garlic Bread

Chicken Carbonara with Garlic Bread

Smoked Haddock & Salmon Pie with Parsley Mash

Hot Chilli Con Carne with Fluffy Rice

Pasta Bolognese with Crusty Cob Bread

Vegetable Curry with Spiced Rice

Chicken Korma with Pilau Rice

SILVER EVENING BUFFET

Selection of Closed Sandwiches

Chicken Satay Skewers

Tomato & Basil Bruschetta V

Hoi Sin Duck Spring Rolls

Mini Chocolate Éclairs

GOLD EVENING BUFFET

Chicken Satay Skewers

Selection of Open Sandwiches

Hoi Sin Duck Spring Rolls

Battered Prawn Balls with Sweet Chilli Sauce

Spicy Potato Wedges with Assorted Dips V

Asparagus & Sweet Red Pepper Tart V

Selection of Fruit Tarts
and
Mini Chocolate Éclairs

PLATINUM EVENING BUFFET

Local Prize Winning Pork Pies

Hoi Sin Duck Spring Rolls

Mini Thai Fish Cakes with Lime Chilli Relish

Jacket Shell Filled With Spicy Chilli Con Carne and Cheese

Salmon Skewers with Ginger and Garlic

Assorted Filled Wraps With Rocket Salad

Chicken Tikka Skewers

Four Cheese Tart with Sun Dried Tomato

Fresh Fruit Kebabs
and
Assorted Finger Fancies and Doughnuts

LATE NIGHT BITES

Bacon and Tomato Muffins

Homemade Chunky Chip Butties

Hot Pork Pie and Minted Peas

CHILDRENS MENU

Cheddar Cheese and Bacon on Toast

Melon balls with Strawberries

Cream of Tomato Soup

Penne Pasta with Mushroom Sauce

Homemade Meatballs with Tomato Sauce

Cumberland Sausage ring with mash Potato and Gravy

Homemade Chicken Goujons with Baked Wedges

Homemade Cod and Parsley Fish Cake with a Potato Waffle

Mediterranean Vegetable Cannelloni with a rich Tomato Sauce

Chocolate Brownie

Fresh Fruit Salad

Warm Blueberry Muffin and Vanilla Custard

BBQ PACKAGE

Marinated Rump Steak

Beef Burger and Bun

BBQ Chicken Drumstick

Minted Lamb Kebab

Pork and vegetarian Sausages

Jacket Potatoes

Tossed Salads

Crunchy Coleslaw

Assorted Breads

DRINKS PACKAGES

ARRIVAL DRINKS

Pimms and lemonade	£4.25
Alcoholic Fruit Punch	£3.50
(Orange, Pineapple, lime and sweetened cranberry juices with vodka)	
Non-alcoholic fruit punch	£2.95
(As above without the vodka)	
Glass of house wine	£4.25
Mulled Wine	£4.50
Sparkling Wine	£3.95
Bucks Fizz	£3.95
Sparkling Rose	£4.25
Champagne	£5.95
Champagne Rose	£6.25
Champagne cocktails	£8.25

PACKAGES

SILVER PACKAGE

- 1 Glass of Sparkling wine on arrival
- 1 Glass of house wine with your meal
- 1 Glass of Sparkling wine for Toast

GOLD PACKAGES

- 1 Glass of Sparkling wine on arrival
- 1/2 Bottle of house wine with your meal
- 1 Glass of Sparkling wine for Toast

PLATINUM PACKAGES

- 1 Glass of Champagne on arrival
- 1/2 Bottle of house wine with your meal
- 1 Glass of Champagne for Toast

- Hardy's 'The Riddle' Colombard-Chardonnay,**
South East Australia 2004/5
Easy-drinking and refreshingly lively. Zingy Colombard and fuller, richer Chardonnay
£14.95
- Hardy 'The Riddle' Riesling-Gewurztraminer**
South-Eastern Australia 2006/7
£16.50
- Pinot Grigio Provincia Di Pavia, Collezione**
Marchesni, 2003/4 Italy
Lovely buttery style with typical Pear fruit
£14.95
- ValleAndino Sauvignon Blanc**
Casablanca Valley 2006/7
£16.50
- Veramonte Reserva Sauvignon Blanc,**
Casablanca Valley 2006/7
Deliciously crisp and aromatic with green apple, grapefruit and lemongrass flavour.
£19.95
- Noblio Southern Rivers Savignon Blanc,**
East Coast, 2004/5 New Zealand
Fresh and crispy with classic characters of gooseberry and tropical flavours
£21.95

WHITE WINE

Dry, Crisp and elegant

- Enchante Savignon Blanc-Semillon**
Bordeaux 2007
£26.00
- Robert Mandavi Woodbridge Chardonnay**
California 2005/6
£27.00
- Chablis Gloire de Chablis**
J.Moreau et fils 2006/7
A dry fruity Chablis with typical crisp almost steely chardonnay fruit
£29.00

ROSÉ WINE

- Hardy's 'The Riddle' Cabernet-Grenache Rosé**
South Eastern Australia 2007/8
£14.95
- Vendange White Zinfandel**
California 2006/7
£16.50

SPARKLING WINE

- Berri Estates Cuvee Brut,**
South Eastern Australia
£16.95
- Berri Estates Brut Rose,**
South Eastern Australia
£16.95

DRINKY PACKAGES CONTINUED

RED WINE

- 14 **Hardys 'The Riddle' Shiraz-Cabernet,**
South East Australia, 2003/4. Spicy pepper, raspberry and cherry fruit, blackcurrant, capsicum and mint.
£14.95
- 15 **Vendange Carbernet-Savignon,**
California 2002/3
Soft and easy drinking, full of ripe, blackcurrant fruit flavours and rounded Tannins.
£16.50
- 16 **Berri Estates Merlot**
South-Eastern Australia 2006/7
£16.50
- 17 **Fince Flichman Tempranillo,**
Mendoza, 2004/5. Argentina Light-bodied and easy-drinking with fresh berry fruit and warm roasted tannins.
£16.95
- 18 **Blackstone Maple Grove Merlot,**
California, 2002/3
Rich and fruit with deep, dark cherry flavours and soft, fresh tannins.
£24.00
- 19 **Marques de marano rioja crianza tinto**
2005/6
£27.00
- 20 **Ravenswood Old Vine Zinfandel,**
Amador Country, 2001/2 U.S.A
Very full bodied and flovoursome, a pronounced spicy character and warm berry fruit.
£29.00
- 21 **Drylands Pinot Noir**
Marlborough 2006/7
£33.00
- 22 **Chateau Musar Red Gaston Hocar**
Bekaa Valley, 2000
£35.00

CHAMPAGNE

- 23 **Descombes, Brut**
Elegant and Stylish, a light, refreshing palate with a delicious biscuity finish
£29.95
- 24 **Piper-Heidsieck Sauvage Brut**
Young, lively fruit flavours and a fresh, vivid aroma.
£39.95
- 25 **Piper-Heidsieck Rose Sauvage Brut**
Hints of ripe red fruit flavours and a crisp, lively mousse. Fresh, red berry aromas and a hint of spice.
£47.00
- 26 **Moet and Chandon Brut Imperial**
Flowery aroma, a long, biscuity flavour and good level of acidity.
£46.00
- 27 **Veuve Clicquot Yellow Lable Brut**
Rich and dry with great depth of flavour.
£51.00
- 28 **Dom Perignon Brut**
A dry, complex, classic deluxe Champagne from the best vineyards of the region.
£126.00

BUDGET PLANNER

Description	£	Numbers	Total
Canapés	£5.00		
Silver Wedding Breakfast	£28.00		
Gold Wedding Breakfast	£32.00		
Platinum Wedding Breakfast	£36.00		
Additional Course	£2.95		
Dressed Buffet	£36.00		
Silver Evening Buffet	£11.95		
Gold Evening Buffet	£14.95		
Platinum Evening Buffet	£18.00		
Late Night Bites (each)	£8.95		
Childrens Menu	£12.50		
BBQ Package	£20.00		
Silver Drinks Package	£8.95		
Gold Drinks Package	£12.95		
Platinum Drinks Package	£17.50		
Arrival Drink			
Wine for the Meal			
Toast Drink			
		Total	

Description	£	Numbers	Total
Civil Ceremony	£300.00		
Chair Covers	£3.95		
DJ	£300.00		
Antler Bar Exclusive	£500.00		
Guest account bar			
Bedrooms			
Entertainment			
Bridal Dress			
Suits			
Church			
Wedding Stationary			
Cake			
Cars			
Photographer			
Recommended Florist			
Hotel Florist			
Favours			
Table Decorations			
		Total	

SUPPLIER LIST

Cinderella's
Bridal Wear
01756 791007

Time Menswear
Menswear
01943 816671

John Turner
Toastmaster
07831 475923

Ambiance
Chair Covers
01274 617725

Steve Myer Photography
Photography
stevemyers.co.uk
01274 582946

In Bloom
Florist
inbloom.co.uk
01756 796801

Occasional Magic
Magic
occasionalmagic.co.uk
01132370056

NJB Entertainment
Professional DJ Services
njbentertainments.co.uk
07970 417236

Winpenny Photography
Photographer
winpennyphoto.co.uk
01943 462597

Pink Tulip
Wedding & Event Stationery
07967 665495

Cake Craft
Wedding Celebration Cakes
cakecraft.gbr.cc
01274 616191

Annabel Bailey
Make Up
annabelbailey.co.uk
07739 460299

The Chocolate Waterfall
Chocolate Fountain
thechocolatewaterfall.co.uk
0800 881 8281

Dawson & Taylor
Fun Casinos
01943 466708

Sweet Indulgence
Wedding Favours
01943 816 927

Matthew Schofield
Pianist
07843 447280

Silver Box
Jewellery
01756 797644

Sheila Marchant
Designer Women's wear & Accessories
01943 604406

Gas Bags
Balloons
07863 549367

4th Coming Events
Professional Entertainment
0113 368 3848

Mark Ostyn
Violinist
01274 642847

PPS Limited
Videographer
01274 581712

Yesteryear Classic Vehicles
Classic Cars and Coaches
yesteryearcars.co.uk
01274 420444

Mulberry Tree
Flowers
01943 873569

Thynne Design
Bespoke Wedding Stationery
thynnedesign.co.uk
01274 519019

Asha Munn
Photographer
07891 275773

Leafy Couture
Florist
leafycouture.co.uk
07974 089122

Sarah Victoria Beauty
Beautician
01943 602206

Bradford Registrars
01274 432151