

weddings

Room Hire

Wedding Ceremonies

Stuart Room for up to 120 guests £400.00
Abraham Brigg Room for up to 80 guests £330.00
Ayrton Room and De Aldworth Room for up to 20 guests £200.00
Gazebo for up to 10 guests £200.00
These numbers include the bride and groom

Wedding Breakfast

Room hire for the reception is included
except for Saturday weddings (and Sunday's before a bank Holiday) when there is a charge of
£400.00 for the Stuart Room

If an evening reception is not required, the Stuart Room
must be vacated by 6.00pm

Minimum Numbers

From 1st April to 31st December

There is a minimum requirement of 80 guests during the day and 100 for the evening
reception for Saturday
(and Sunday's before a Bank Holiday) weddings.

There is a minimum requirement of 60 guests during the day and 80 for the evening reception
for a Friday or Sunday wedding.

A minimum of 15 bedrooms must be booked for Saturday weddings

The above prices are based on ceremonies and celebrations taking place before January 2009.
A new brochure will be issued from this date which will supersede all others



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Holdsworth House Canapés

The following selection of freshly prepared, home-made canapés is offered.

Please choose:

any 3 canapés for £4.50 per person

any 5 canapés for £6.95 per person

any 7 canapés for £9.25 per person

Cold Selection

Cheese straws

Smoked salmon, caviar and chive

Mediterranean vegetable en crouete, black olive tapenade

Smoked mackerel rilette

Egg mayonnaise en crouete

Cream cheese and dates wrapped in parma ham

Smoked salmon and crayfish roulade

Wild mushroom bouchee

Kalamati olives, feta and sunblushed skewers

Hot Selection

Parmesan and mustard puff pastry twists

Bacon and mustard roulade

Goats cheese and caramelised onion tartlets

Deep fried crispy salmon in filo pastry

Roquefort and smoked bacon tartlets

Chicken and roasted vegetable brochette

Mini Shepards pie

Atlantic cod fishcakes

Gressingham duck spring rolls

Prawn and sesame seed toast

All prices are inclusive of VAT

A discretionary 10% service charge will be added to the food and beverage elements of the total bill

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Holdsworth House Selection

White Wines		
101	Sauvignon Blanc <i>Camino del Sur, Chile</i>	£14.25
102	Chardonnay <i>Camino del Sur, Chile</i>	£14.25
103	Traminer-Riesling 2006 <i>South Eastern, Sacred Hill, Australia</i>	£14.75
104	Chenin Blanc 2006/07 <i>Coastal Region, Klippenkop, South Africa</i>	£14.95
105	Pinot Grigio 2006 <i>IGT Veneto, Vallade, Italy</i>	£15.95
106	Rioja Blanco 2006 <i>Viura, Bodegas Sonsierra, Spain – Rioja</i>	£16.95
107	Muscadet de Sevre-et-Main 2005/06 <i>Sur Lie, Château l’Oiseliniere de la Ramée, Chereau-Carré, France – Loire</i>	£18.75
108	Viognier 2006 <i>Commissioners Block, Neqtar Winery, Australia</i>	£18.75
109	Mâcon-Lugny 2006 <i>Les Genièvres, Louis Latour, France – Burgundy</i>	£24.50
110	Chardonnay 2005 <i>Vat 7, Deen de Bortoli, Australia</i>	£19.95
111	Sauvignon Blanc 2007 <i>Malborough, Mudhouse, New Zealand</i>	£27.50
112	Chablis 2006 <i>Domaine Séguinot-Bordet, France – Chablis</i>	£29.75
Rose Wine		
17	Rose, King Valley 2006 <i>Willowglen, South Africa</i>	£14.95
18	Rioja Rosado 2005/06 <i>Tempranillo, Bodegas Sonsierra, Spain – Rioja</i>	£16.95



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Red Wines

201	Cabernet Sauvignon 2006 <i>Central Valley, Camino del Sur, Chile</i>	£14.25
202	Merlot 2006 <i>Central Valley, Camino del Sur, Chile</i>	£14.25
203	Tempranillo 2006 <i>Castillo del Romera, Spain</i>	£14.95
204	Shiraz 2006 <i>De Bortoli, Sacred Hill, Australia</i>	£15.50
205	Rioja 2005/06 <i>Tinto Joven, Bodegas Sonsierra, Spain - Rioja</i>	£16.95
206	Malbec 2006 <i>Vinas de Barrancas, Mendoza, Finca Flichman, Argentina</i>	£17.95
207	Cotes-de-Rhone 2004 <i>Les Deux Chènes, Mas de Boislauzon, France- Rhône</i>	£20.95
208	Merlot 2003/04 <i>Soft Press, Sarantos, Australia</i>	£20.50
209	Grenache 2005 <i>Old Vine, McLaren Vale, Simon Hackett, Australia</i>	£23.50
210	Cabernet Sauvignon 2004 <i>Vat 9, Deen de Bortoli, Australia</i>	£19.95
211	Pinot Noir 2005 <i>Coteaux de Verdon, Domaine de Valmoissine, Vin de Pays, Louis Latour, France</i>	£23.50
212	Château Martouret 2003/05 <i>Bordeaux Supérieur, France – Bordeaux</i>	£24.00
213	Pinot Noir 2006 <i>Marlborough, South Island, New Zealand</i>	£26.75

Champagne

36	Magenta, Brut <i>Epernay</i>	£33.75
39	Vilmart & Cie, Grand Reserve <i>Rilly-La-Montagne</i>	£40.00
37	Louis Roederer, Brut Premier <i>Reims</i>	£45.00

Sparkling Wine

38	Willowglen, Brut <i>de Bortoli, Australia</i>	£15.75
34	Cava, Castillo Perelada, Brut Reserva <i>Spain</i>	£18.75
35	Cava, Castillo Perelada, Demi Sec Reserva <i>Spain</i>	£18.75
35	Cava, Castillo Perelada, Rosada <i>Spain</i>	£18.75



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Reception Drinks by the glass

Summer Punch	£3.95
<i>A delicious chilled punch made with our house wine</i>	
Mulled Wine	£3.95
<i>Our red house wine warmed with spices - perfect for the winter months</i>	
Bucks Fizz or Kir Royale	£4.50
<i>Our house sparkling wine with fresh orange juice or crème de cassis</i>	
Pink Sparkling Wine	£4.50
<i>For something a little different</i>	
Pimms Cup	£4.75
<i>Iced with fruit and fresh mint</i>	
Winter Pimms	£4.75
<i>A warm spicy pimms</i>	
Magenta Brut	£6.00
<i>Our House Champagne</i>	
Magenta Rose	£6.50
<i>Our House pink Champagne</i>	
Elderflower Spritzer	£2.25
<i>Refreshing non alcoholic alternative</i>	
Celebration Fruit Cocktail	£2.50
<i>Non alcoholic cocktail</i>	

For your convenience we have devised 3 drinks packages. Please note the minimum drinks spend per person for your wedding is drinks package 1

Package 1 - £16.00 per person

Arrival Drink - A glass of summer punch or mulled wine
Wine – Half a bottle per guest of our house wines bin 101 or bin 102, bin 201 or bin 202
Toast - glass of Willowglen sparkling wine

Package 2 - £19.00 per person

Arrival drink - a glass of Bucks Fizz, Kir Royale or Pimms
Wine - Half a bottle per guest Bin 104 or Bin105, Bin 204or Bin 205
Toast - glass of Cava Brut, Demi Sec or Rosada sparkling wine

Package 3 - £29.00 per person

Arrival drink - a glass of Magenta House Champagne
Wine – Half a bottle per guest Bin 111 or Bin 112, Bin 211 or Bin 212
Toast – glass of Magenta House Champagne



Celebration Menus

For more than 45 years Holdsworth House has been the area's most exclusive venue, renowned for the high quality of its food, wines and service. In 2006 we were named **Yorkshire Life Magazine's Hotel of the Year** and, for the eleventh consecutive year, our kitchen and restaurant teams were awarded two AA Rosettes as well as featuring in The Good Food Guide. This same team will be responsible for your special occasion allowing you and your guests to relax and enjoy the day.

As we only use fresh produce the menu on the day will be a set menu

Our Head Chef, Garry Saunders, would be delighted to discuss any special requirement you may have and to suggest delicious alternatives for those with any dietary requirements. All of our menus can be tailored to your individual taste

Starters

Home made chicken liver parfait, creamy white truffle butter, toasted herb bread	£7.15
Timbale of Isle of Lewis smoked salmon, smoked mackerel and haddock with horseradish ketchup and saffron aioli	£7.15
Sliced seasonal melon wrapped with Bayonne ham, apple and fig chutney, wild rocket leaves and aged balsamic vinegar	£6.75
Magret duck breast uniquely smoked by our very own chefs, orange and soft herb salad	£6.75
Tartlet filled with a fricassee of wild mushrooms, garlic and parsley	£6.50
Pressed terrine of market fish with crab and celeriac remoulade	£6.95
Chevre goats' cheese baked in crisp filo pastry, Mediterranean vegetable salad marinated baby vine tomatoes	£6.50
Holdsworth House 'Royal Greenland' prawn cocktail with melon pearls	£6.75
Melon and seasonal fruits with orange caramel	£5.95

Soups Starter £5.50 Middle Course £3.50

Leek and potato with crumbled Stilton (v)
Wild mushroom and asparagus (v)
Roasted plum tomato and provencal vegetable (v)
Minestrone (v)
Cream of herby cauliflower (v)
Brown onion with gruyere cheese croustade
Carrot and coriander (v)



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Sorbets

Middle Course only £3.15

Orange and thyme
Mixed wild berry and star anise
Cider apple
Pink champagne
Pimms and mint
Lemon and lime

(If your favourite sorbet is not mentioned the chef would be happy to discuss it with you we can also give suggestions for a fish course if required)

Main Courses

Loin of rare breed lamb and wild mushroom duxelle baked in crisp pastry, dauphinoise potato, rosemary and redcurrant jus	£17.50
Cumberland sausage slow braised with root vegetables, champ mash and onion gravy	£16.95
Pan seared tranche of North Atlantic salmon with saffron crushed new potatoes, lobster sauce	£16.50
Hampshire pork fillet stuffed with goats cheese and garlic baked in crispy pancetta, ratatouille, glazed fine beans and fondant potatoes	£16.95
Maize fed chicken supreme chasseur, creamed cumin scented Savoy cabbage, glazed Chantenay carrots and butter roast potatoes	£16.45
Steamed fillet of plaice filled with a white fish and spinach mousse, roasted fennel, herb mash and dill sauce	£16.75
Traditional roast Sirloin of beef and Yorkshire pudding with creamed horseradish and rich claret gravy, roasted potatoes, seasonal vegetables	£17.50
Fillet of Beef Wellington roasted potatoes, glazed carrots and fine French beans	£22.50
Roast loin of Hampshire pork with confit pork belly stuffing, crispy crackling and apple and sage compote	£16.95

Extra portions of seasonal vegetables are available price at £1.25 per person



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Vegetarian

	starter	main
Shallot and goats cheese tarte tatin, young leaves and walnut oil		£15.95
Wild mushroom, thyme and asparagus risotto with truffle oil	£6.50	£14.95
Mille feuille of roasted Mediterranean vegetables with slow roasted tomatoes, pesto and pine nut dressing		£15.95
Fresh tagliatelle tossed in white wine, garlic and tomato sauce with parmesan	£6.50	£14.95
Filo parcel of creamed leeks and smoked cheese served with salad and tomato chutney	£6.95	£15.50

Desserts

Glazed lemon tart, raspberry sorbet	£6.50
Dark chocolate torte, pistachio ice cream	£6.75
Classic crème brûlée, biscotti biscuit	£6.50
Seasonal fruits and berries with home made meringue nest	£6.50
Home made jam roly poly, vanilla custard	£6.75
Brandy snap basket, honey ice cream and poached William pear	£6.50
Sticky toffee pudding with toffee sauce and vanilla seed ice cream	£6.75
Farmhouse cheeses with oatcakes	£7.00
Selection of Farmhouse cheese for the table (per table of 10 can only be taken as an additional course)	£30.00
Coffee and chocolates	£3.10
Coffee and Holdsworth petit four	£3.95

All prices are inclusive of VAT

A discretionary 10% service charge will be added to the food and beverage element of the total bill

The above prices are based on receptions taking place before January 2008.

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Evening Celebrations

The Stuart Room is the ideal venue to continue your celebrations with an evening party. This exclusive area has its own private entrance, delightful courtyard garden, lounge area and cloakroom. Included in the buffet price is the hire of the room with private bar. Should no catering be required a room hire charge of £1500.00 will apply.

Evening Buffet £12.00 per person

Selection of sandwiches in various breads and wraps
Wensleydale and caramelised red onion quiche
Poached salmon and dill vol au vents
Lemon and coriander chicken drumsticks,
curried mayonnaise
Vegetable spring rolls,
hoisin and sweet chilli dipping sauces
Puntaletti pasta salad with goats cheese, pine nuts,
parsley and cherry tomato
New potatoes with crème fraiche and spring onion

Evening Buffet £15.00 per person

Includes all of the above with the following additions

Selection of homemade pizzas
Meat and vegetarian toppings
Local pork pie
with pickles
Holdsworth House Coleslaw
Crispy jacket wedges
Garlic mayonnaise/sour cream and chive
Caesar salad with bacon, parmesan and crispy croutons



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Hot Buffet £12.50 per person
Please choose 2 of the following

Chili con carne
Mild chicken curry
Holdsworth House salmon and smoked haddock pie
Lasagne al forno
Vegetable Moussaka
Locally sourced beef and mushroom stroganoff
Local pork pie and mushy peas

All dishes are served as described with traditional accompaniments,
mixed salad and freshly baked garlic bread

Late Supper
from 10.00pm onwards

£12.50 per person

Smoked back bacon 'butties'
Cumberland sausage with caramelised onions sandwiches
Crispy jacket wedges with garlic mayonnaise/sour cream
Vegetarian option
Grilled garlic open cap mushroom, vine tomato and rocket

All prices are inclusive of VAT
A discretionary 10% service charge will be added to the food and beverage
element of the total bill

The above prices are based on Receptions taking place before January 2009.
A new brochure will be issued from this date that will supersede all others



**HOLDSWORTH HOUSE HOTEL AND RESTAURANT
BOOKING AGREEMENT**

Date of the celebration.....

Name Name

Address

.....

Post Code Tel No Day Eve

Email:

Do you wish to have your ceremony at Holdsworth House

Time of arrival at Holdsworth House for ceremony or reception

Please note: **The latest sit down time for the meal is 4.00pm.**

Please tick which room you require

Stuart Ayrton De Aldworth Abraham Brigg Gazebo

Number of Guests

Do you wish to reserve the Stuart Room for an Evening Celebration

For how many guests **Evening celebrations start at 7.30pm**

Minimum agreed number Bedrooms required on allocation

ANTICIPATED REVENUE

Room Hire	£
Ceremony Room Hire	£
Drinks Package/Wine	£
Wedding Breakfast	£
Evening Buffet	£
Total	£ <hr/>

An optional 10% service charge will be added to the food and drink element of the final bill.

If an evening reception is not required, the Stuart Room must be vacated by 6.00pm or a room hire charge of £1500.00 will be incurred.

WE CONFIRM THAT WE HAVE READ AND ACCEPT THE TERMS OF BOOKING AND ACCEPT THEM JOINTLY AND INDIVIDUALLY. WE ENCLOSE A NON-REFUNDABLE DEPOSIT OF £900.00 MADE PAYABLE TO HOLDSWORTH HOUSE HOTEL.

Signed Signed

Print Name Print Name

Date.....Date

2008

**HOLDSWORTH HOUSE HOTEL AND RESTAURANT
TERMS AND CONDITIONS OF BUSINESS
Ceremonies, Receptions and Evening Celebrations**

BOOKING

Once a provisional reservation has been made an option on the date will be reserved for 14 days after which time the reservation will be released automatically if a deposit has not been received.

To secure a reservation we require a non refundable/non transferable deposit of £900 the completed booking form and terms and conditions signed by both parties.

The client should make an appointment approximately 8 weeks prior to the event to discuss menu choices, wines etc.
We require the table plan, place cards and final numbers for the day and evening receptions 7 days before the function.

For functions Holdsworth House Hotel requires that the organiser(s) enter into an insurance policy which will provide cover in the event of any unforeseen circumstances. Holdsworth House Hotel will refuse to accept any such bookings until a copy of the insurance policy is provided.

Holdsworth House Hotel will not be liable for anything outwith the company's control or any act of God, Force Majeur, third party involvement or any suppliers recommended by Holdsworth House Hotel. Holdsworth House Hotel will only be liable under the Hotel Proprietors Act, Section 2 of 1956.

PAYMENT

Prices are applicable from 1st January for 1 year. A new brochure will be issued from this date and all prices charged will be those for the current year regardless of when the wedding was booked.

A pro forma invoice will be issued 6 months prior to the date of the function based on the figures provided on the booking form. 25% of the total balance will be payable by return.

A further pro forma invoice will be issued 4 weeks before the event for the total amount. A further 90% of the total balance must be paid 3 weeks prior to the function. This invoice will be based on the numbers given by the client and will cover the cost of room hire, food, reception drinks, entertainment and wines. An optional 10% service charge will be added to the food and beverage element of this bill. Any outstanding balance must be settled on departure.

Final numbers should be advised 7 days before the reception and this will form the basis of the final account. The charge to the client will be based on either the actual numbers attending the function or the 'minimum agreed numbers' on the booking agreement, whichever is the greater.

If after the event there is an outstanding balance it should be settled on departure.
Should the final invoice indicate a credit balance this will be returned to the client.

ROOM HIRE AND MINIMUM NUMBERS BETWEEN 1st APRIL TO 31st DECEMBER

During this period there is a minimum requirement of 80 guests for Saturday celebrations (and Sundays before a bank holiday) and 60 guests on Friday and Sunday and these will be the minimum numbers charged for even if the final numbers fall below them. A minimum of 15 bedrooms must be booked for Saturday celebrations (and Sundays before a bank holiday).

A room hire of £400 will apply for Saturday weddings in the Stuart Room throughout the year and Sundays prior to a bank holiday
Unless exclusive use is arranged it will be necessary to restrict access to certain parts of the hotel for the evening reception.
If an evening reception is not required the Stuart Room must be vacated by 6.00pm or a room hire of £1500 will be incurred.

ACCOMMODATION

A special rate is available for your guests to include continental breakfast.
Please advise your guests that the rooms will not be available until 2.00pm on the day of arrival and checkout time is before 11.00am on the day of departure.

Any accommodation held and not confirmed in writing or guaranteed with a credit card will be automatically released two months before the date of the wedding.

CEREMONIES

It is not possible to hold a civil ceremony at Holdsworth House unless it is followed by a reception as outlined in the celebrations brochure.
Once a date has been agreed with the hotel independent arrangements should be made with the Registrar who can be contacted on 01422 353993

Signed..... Print Name Date

Signed..... Print NameDate

ENTERTAINMENT AND DECORATION

Prior consent must be obtained from the hotel for any form of entertainment or decoration which the client wishes to employ for a function. Corkage facilities are not available. We regret that table confetti can not be used to decorate the tables or the function rooms and the only type of candles which can be lit are night lights. Confetti cannot be thrown in the hotel gardens. A £150 cleaning charge will be levied to the final account if confetti is thrown in the gardens.

We cannot accept responsibility for outside contractors and service providers.

CUSTOMER PROPERTY

Whilst every effort is made to safeguard clients property, Holdsworth House will not be held responsible for any loss or damage howsoever caused. Nor can we be responsible for gifts or decorations that have been delivered to or, handed over to a representative of the hotel. The hotel shall not be liable for any loss or damage except within the constraints of the hotel proprietors act 1956.

DAMAGE

The client will be responsible for any damage caused to the hotel by themselves, a subcontractor or their guests and shall pay to make good any such damage or loss of business caused as a result.

CANCELATION

If a booking is cancelled 120-180 days before the confirmed date 50% of the anticipated revenue will be charged.

If a booking is cancelled 120-60 days before the confirmed date 75% of the anticipated revenue will be charged.

If a booking is cancelled 60 days before the confirmed date 90% of the anticipated revenue will be charged.

'Anticipated revenue' is the total estimated value of business including VAT, based on costs given to the client, on confirmation, and set out on the booking agreement.

WE CONFIRM THAT WE HAVE READ THE ABOVE CONDITIONS OF BUSINESS AND ACCEPT THEM JOINTLY AND INDIVIDUALLY. WE UNDERSTAND CANCELLATION CHARGES ARE APPLICABLE AND WILL BE CALCULATED IN ACCORDANCE WITH THESE TERMS AND CONDITIONS.

Signed Print Name Date

Signed Print Name Date