YORK HOUSE HOTEL


## Your Perfect Day

## WE WANT TO HELP MAKE YOUR DAY

## AS MAGICAL AND UNIQUE AS YOU ARE

York House Hotel is a Grade II listed building holding many of the original features $\&$ character of it's creation in the 1770 s. The spacious function room echoes the 18th Century Georgian style that York House has carried throughout the centuries.

Your wedding at York House Hotel will be an event you'll remember for a lifetime. As a family run hotel, we really care about your special day and we take pride in ensuring everything is as perfect as can be. We have years of experience in organising weddings so you can rest assured that all the little details will be taken care of, leaving you stress free.


You will be in the best hands as our fantastic team of chefs will create a very special wedding breakfast or buffet full of culinary delights to suit you and your wedding party. Our expert wedding co-ordinator will also be on hand to help with anything you need.

As part of the Wedding package, the Bride and Groom will get a complimentary Bridal Suite and there are also 25 extra comfortable en-suite rooms available should your guests wish to stay.

For a beautiful wedding day setting that understands your day should be as unique as you are, York House Hotel is the clear choice.

## Our Wedding Packages Prosecco Afternoon Tea AVAILABLE FOR ONLY £2,095

## Package Includes:

Daytime and evening room hire
Prosecco arrival for 40 guests
Afternoon tea served on 3 tier cake stands

Afternoon room changeover with dancefloor

Evening buffet for 50 guests
Bridal Suite for Bride \& Groom

## AFTERNOON TEA MENU

Each afternoon tea cake stand served between 2 people
A selection of sandwiches:
Smoked salmon \& cream cheese
Egg mayonnaise and cress
Tuna mayonnaise \& cucumber
Yorkshire ham and mustard
Cheddar cheese and tomato
Chef's selection of miniature cakes
Homemade scones served with clotted cream and strawberry preserve

Tea and coffee


## Evening Buffet Menu

Mini scotch eggs, chicken goujons, sausage rolls, selection of salads, pizza slices, garlic bread, selection of sandwiches potato wedges, chips


## OUR Wedding Packages FUll Wedding Package AVAILABLE FOR ONLY £2,395

## Package Includes

Daytime and evening room hire
Prosecco on arrival for 40 guests
3 Course wedding breakfast for 40 guests (menu 1 or 2 on following page)

Afternoon room changeover
Evening buffet for 50 guests
Bridal Suite for Bride \& Groom

## BUFFET MENU INCLUDED

Pizza slices Onion bhajis
Spring rolls Garlic bread
Sandwiches Potato wedges
Salads

This buffet menu can be upgraded if required for a supplement (alternative menus available on request)


## Wedding Package Menus

These menus are included with the full wedding package. Additional guests can be added for $£ 42.95$ per person.

Menu 1- $£ 42.95$ per person Starters
Baby Spinach \& Ricotta Salad (v)
With walnut \& red onion finished with walnut dressing
Smoked Salmon Cornette
Served with rocket, lemon dressing \& seafood sauce
Prosciutto, Tomato \& Avocado Salad
Beef tomatoes, baby mozzarella, prosciutto served with avocado
Cream of Watercress Soup (v)
Served with poached eggs \& fresh bread

## Main Course

Chicken Breast Cleopatra
With tiger prawns \& lobster bisque sauce
Salmon en Croute
Fillet of salmon in puff pastry with duxelle mushrooms, shallots \& parsley sauce
Rack of Lamb with Herb Crust
Roasted rack of lamb with fine herb roasted vegetables served with thyme jus
Caramelised Onion Tart (v)
Served with rocket, shaven cheese \& tomato \& basil sauce

## Dessert

Pear and Almond Tart (v)
Served with crème anglais
Red Berry Cheesecake (v)
Served with vanilla ice cream \& raspberry coulis
Vanilla Crème Brâlée (v)
Topped with caramelised sugar

Menu 2- $£ 42.95$ per person Starters
Seafood Salad
With continental salad \& lemon dressing Garlic Mushrooms (v)
Mushrooms in a rich, creamy garlic sauce
Duck Liver Pate
Served with brioche \& onion jam
Cream of Celery Soup (v)
Served with a poached egg $\&$ fresh bread

## Main Course

Stuffed Chicken Breast
With mozzarella, spinach \& asparagus, served with wild mushroom sauce

## Grilled Fish Platter

Selection of fish- sea bass, salmon, monkfish, scallops \& tiger prawns grilled \& served with lemon dressing

Beef Stroganoff
Sautéed beef with shallots, mushrooms, mustard, brandy \& paprika in a creamy sauce served with basmati rice
Stuffed Selection of Vegetables (v)
Aubergine, courgette \& peppers served with roast pepper sauce

## Dessert

Opera Gateau (v)
Layers of sponge filled with chocolate mousse \& rich chocolate sauce Poached Exotic Fruits (v) Served with vanilla cream
White Chocolate Crème Brûlée (v) Topped with caramelised sugar

## Wedding Package Menus

These menus incur a $£ 5$ supplement per person if used with the wedding package

Menu 3- $£ 47.95$ per person Starter
Three Prawn Salad
Tiger prawns, king prawns \& black prawns served with avocado rocket salad with seafood sauce
Duo of Parma Ham
Ogen melon and galia melon with parma ham
Spinach \& Ricotta Ravioli (v)
Served with wild mushroom sauce

## Chicken Consommé

With baby vegetables \& mushroom ravioli

## Main Course

Crispy Breast of Duck
Barbary duck breast served
with peppercorn sauce
Stuffed Saddle of Lamb
Stuffed with spinach, garlic \&
fine herbs with thyme jus
Trio of Fish
Wild sea bass, sea bream and dorade fillet pan roasted served with saffron cream sauce Wild Mushroom Risotto (v)
Wild mushrooms with creamy risotto rice

## Dessert <br> Lemon Tart (v)

Served with cassis sorbet
Opéra Gateau (v)

Layers of sponge with rich chocolate mousse \& chocolate sauce
Vanilla Crème Brûlée (v)
Topped with caramelised sugar

Menu 4- $£ 47.95$ per person Starter
Seafood Casserole
Selection of seafood in lobster bisque sauce in puff pastry
Crispy Duck and Bacon Salad
Duck and bacon with crispy salad, mustard sauce $\&$ shaven parmesan cheese

Selection of Bruschetta
A selection of different bruschettas:
N'Duja salami/ roast peppers \& tomato/ cream cheese \& smoked salmon (vegetarian bruschetta also available)

Cream of Lobster Bisque
Finished with whipped cream and fine cognac

## Main Course

Corn Fed Chicken Breast
Stuffed with fine herbs \& duxelle mushrooms with petit chablis cream sauce
Grilled Fish with Five Spices
Salmon, sea bass, halibut \& monk fish served with a five spice sauce and spinach Lamb Shank
Braised in rich red wine \& fine herbs served with potato mash
Asparagus Mille Feuille (v)
Asparagus casserole with layers of puff pastry \& a white wine sauce

## Dessert

 Trio of Desserts (v)Panacotta, tarte tartin \& treacle sponge pudding Chocolate Fondant (v)
Perfect for chocolate lovers
Raspberry Crème Brâlée (v) Topped with caramelised sugar

## Wedding Styling

## FUlL STYLING PACKAGE ONLY

We offer a full professional in house Wedding and event styling package including high quality decorations \& floral arrangements. As a full package this takes care of all the decoration details so that you do not have to worry about dealing separately with florists \& venue decorators.

## This full package includes:

Chair covers * Chair sashes *Brooches for chair sashes Tablecloths (whitel damask) *Table runners (if required) Cloth napkins* Candles and candleholders Fresh floral centrepieces for all tables and mantlepieces

Please note that plates will be brought out when the food is served.
We currently use either plain white or gold rimmed plates as seen in the photographs.


Vintage style decoration package


Moroccan style decoration package


Venetian style decoration package


Elegance decoration package

# YORK HOUSE HOTEL 

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You can find our wedding profile on www.hitched.co.uk

