



WEDDING CEREMONIES & RECEPTION

at

Middlethorpe Hall

HOTEL, RESTAURANT AND SPA
YORK

*“Tis a very pretty place”
said Lady Mary Wortley-Montagu in 1713,
and Middlethorpe Hall still is today.*





The National Trust's Middlethorpe Hall provides a magnificent setting for weddings and receptions, standing in 20 acres of gardens and parkland, which include a fragrant rose and lavender garden a fascinating white garden, a restored 18th century Dovecote and a walled garden.

We are able to offer a variety of wedding packages:

For intimate weddings, from four to fourteen guests, the Upstairs Sitting Room offers a traditional setting for the ceremony and works well in conjunction with the Library for the drink reception and the Yellow Room for the wedding breakfast. These three rooms are located in the historic hall and overlook the south lawns;

As an original and unique option for the ceremony, the Dovecote is situated in the Walled Garden and can host up to twenty standing guests.

For larger weddings of up to fifty-six guests, the imaginatively restored Barlow Room, situated fifty yards from the main house, is licensed for marriage ceremonies. During the summer months the South Terrace is perfect for drink receptions. The Grill Room will then be the ideal venue for the wedding breakfast.

Finally Middlethorpe and its extensive grounds can be hired exclusively (excluding the Spa) for a day or a weekend of celebrations with the possibility of erecting a Marquee on the South Lawn.

We can arrange for music to be played during the ceremony and the wedding breakfast, but kindly note that dancing and discos are only available for guests that have exclusive use of the Hall.

Ashley Binder our Head Chef has produced a selection of Wedding Breakfast dishes for you to choose from and our Sommelier will be pleased to suggest wines to accompany the meal you have chosen.

To make this special occasion outstanding, you could reserve accommodation on the eve of your wedding and make use of the superb facilities at Middlethorpe Spa, where you will be able to pamper with a variety of Health and Beauty treatments or maybe a wedding make-over.

I trust you will agree that Middlethorpe Hall offers a variety of options, and we shall be only too pleased to discuss your requirements to ensure that your special day is one to remember.

A handwritten signature in black ink, appearing to read 'L. Chatard', written in a cursive style.

Lionel A Chatard
Director & General Manager

For further information or to arrange a meeting to discuss your requirements please contact Julia Betteridge, our Wedding Co-ordinator on 01904 661301 or e-mail j.betteridge@middlethorpe.com



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CHOOSING THE DAY:

Following confirmation that the hotel has the preferred date(s) available for your marriage and reception, all enquiries relating to the ceremony should be made directly to the Superintendent Registrar who can be contacted:

The Superintendent Registrar
The York Register Office
56 Bootham
York
YO30 7DA

Tel: 01904 553190

Email: ceremonies@york.gov.uk

Website: york.gov.uk/MarriagesAndCivilPartnerships

Office Opening Times: Monday – Friday 8.30 am – 5.00 pm

who alone can agree the arrangements for the ceremony together with the appropriate fee.



A GUIDE TO WEDDING COSTS:

Four options are available for weddings at Middlethorpe Hall & Spa:

Exclusive Use Weddings:

Middlethorpe Hall and its grounds can be reserved exclusively (excluding the Spa) for a day or weekend of celebrations, offering 29 individually designed bedrooms and suites, many majestic public rooms including the 18th century Drawing Room and the Oak Panelled Dining Room for you to entertain and enjoy.

Please note that reservations should be made at least a year in advance and can not coincide with York Race Days. Catering and beverages are an additional cost.

The cost for the exclusive use of the National Trust's Middlethorpe Hall starts from £15,500 Monday to Friday and £17,500 Saturdays, Sundays and Bank Holidays. A minimum spend of £3,000 is required in food and beverage. All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.



Marquees:

For an Exclusive Use only, guests wishing a marquee to be erected on the south lawn for the wedding breakfast or as a dance floor are welcome to do so (at an additional cost).





Middlethorpe Larger Wedding Package:

Our especially created package for up to fifty six guests includes:

- A Four Poster Bedroom for the bride and groom on the wedding night with fruit basket, homemade chocolates and a bottle of house champagne and full Yorkshire breakfast. This benefit is subject to availability.
- Hire of the Barlow Room for your Ceremony and of the Grill Room for your wedding breakfast;
- Cake stand and knife;
- Standard printed menus, place cards and table plan.

The cost of this package is £1,600 Monday to Friday and £1,850 Saturdays, Sundays and Bank Holidays which includes VAT. The cost of the meal and beverages is excluded.

Please note there will be an additional charge of £150 per additional hour for functions continuing after midnight.

A deposit of £1,600 is required to confirm the reservation and full payment is required two months before the wedding date.





Middlethorpe Smaller Wedding Package:

Our especially created package for up to fourteen guests includes:

- A Four Poster Bedroom for the bride and groom on the wedding night with fruit basket, homemade chocolates and a bottle of house champagne and full Yorkshire breakfast. This benefit is subject to availability.
- Hire of the Upstairs Sitting Room or Dovecote for your Ceremony and of the Yellow Room for your wedding breakfast;
- Cake stand and knife;
- Standard printed menus, place cards and table plan.

The cost of this package is £1,000 Monday to Friday and £1,450 Saturdays, Sundays and Bank Holidays which includes VAT. The cost of the meal and beverages is excluded.

Please note there will be an additional charge of £150 per additional hour for functions continuing after midnight.

A deposit of £1,000 is required to confirm the reservation and full payment is required two months before the wedding.





Create your own Wedding Package:

Charges Period	For the Ceremony	For Breakfast/Reception	
		Sun.- Thurs.	Fri. & Sat.
The Barlow Room	£1,600		
The Grill Room		£255.00	£285.00
The Pineapple Room		£205.00	£245.00
The Yellow Room		£175.00	£205.00
The Dovecote	£850.00		
Upstairs Sitting Room	£850.00		
Dovecote	£850.00		

A discretionary 12.5% service charge will be added to all food and beverage items.

Please note there will be an additional charge of £150 per hour for functions continuing after midnight

Miscellaneous:

	Charges
Many other arrangements possible	On request
Musical entertainment**	On request
Flowers	On request

****Please note that (except for an Exclusive Use), in deference to our residential guest, we do not allow dancing.**

Please note there will be an additional charge of £150 per hour for functions continuing after midnight.





ACCOMMODATION FOR GUESTS:

We have pleasure in offering your guests special accommodation rates please contact Julia directly for the rates that will apply.

Rates are inclusive of accommodation, Yorkshire breakfast in the restaurant, use of Middlethorpe Spa facilities, complimentary Wi-Fi and parking and VAT.



RELAXATION AT MIDDLETHORPE SPA:

A visit to Middlethorpe Spa offers you the ultimate experience in pampering, to relax and unwind, a time to de-stress before your wedding. Enjoy luxurious treatments from the exclusive Aromatherapy Associates' range.

Let us take care of you!

Relax in the spa and enjoy full use of the swimming pool, sauna, steam room, spa bath and gym.



There is a wide range of beauty treatments available at the spa, why not speak to one of our highly experienced therapists, who can offer help or advice.

Tel: 01904 661317



MENUS FOR WEDDING BREAKFASTS:

Our wedding breakfast menus have been created for parties of ten or more. We ask that you select the same menu for all of your guests, choosing one dish for each course.

Food Tastings are not included in the packages and will be charged as taken.

Vegetarian options, special diets and bespoke menus available on request

Also we have instructed our suppliers to provide non-genetically modified (GM) food, and we monitor this situation, it is possible that some of our dishes may contain GM food either by contamination from cross-pollination, or supplier error.

Allergens and Special Diets:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Drinks Reception

<i>Bucks Fizz/sparkling wine</i>	<i>£8.50 per glass</i>
<i>Bucks Fizz/Champagne</i>	<i>£ 13.50 per glass</i>
<i>Kir Royal</i>	<i>£15.00 per glass</i>
<i>Pimms / Winter Pimms</i>	<i>£24.50 per jug</i>
<i>Non-alcoholic Fruit Punch</i>	<i>£13.00 per jug</i>
<i>Champagne from</i>	<i>£75.00 per bottle</i>
<i>Sparkling Wine from</i>	<i>£42.00 per bottle</i>
<i>Harrogate Still and Sparkling Mineral Water</i>	<i>£5.50 per bottle</i>

Our current award winning wine list can viewed on our website www.middlethorpe.com

ALLERGENS AND SPECIAL DIETS:

Although we offer a selection of organic and bio-dynamic wines, it should be assumed that all wines on this list contain sulphur dioxide.

Guests' own wines or alcohol may not be brought into or served at Middlethorpe Hall & Spa.

Please note that we do not offer a corkage charge.

A discretionary 12.5% service charge will be added to all food and beverage items.



Canapés Selection

Selection of three £4.95 per person

Selection of five £6.50 per person

Selection of seven £8.15 per person

Pea Mousse, confit tomato, Yorkshire fettle (V)

Whipped Stilton, pickled walnuts, celery (V)

Yellison Goats' Cheese, beetroot, apple (V)

Battered Cod Goujons, tartare sauce

Smoked Salmon Rilletes, radish, fennel

Mini Shepherd's Pie

Black Pudding Scotched Quails Egg

Steak Tartare, truffle egg yolk

Smoked Haddock Fritter, lovage emulsion

Ham Hock Ballontine, pineapple and chilli jam

Alternative Selection - £5.95 per person

A healthy alternative of crudités with a selection of dips

A discretionary 12.5% service charge will be added to all food and beverage items.



Wedding Breakfast Menu

Our wedding breakfast menus have been created for parties of ten or more. We ask that you select the same menu for all of your guests, choosing one dish for each course.

Vegetarian options, special diets and bespoke menus available on request

Soups & Veloutés

White Bean Velouté, duck confit, black truffle, parsley £10.75

Roast Tomato Soup, basil Parmesan, sherry vinegar caramel £9.75

Celeriac and Apple Velouté, whipped goats' cheese, apple jelly £9.75

Cauliflower Velouté, almonds, curry, coriander £9.75

Leek and Potato Soup, baked potato espuma, chives £9.75

Cold First Courses

Smoked Salmon Rilette, beetroot, cucumber, crème fraîche, dill £14.00

Sliced Smoked Salmon, chive and horseradish cream, lemon, herb salad £13.50

Peking Duck Terrine, spiced plum, cucumber, spring onions, crisp pancake wafers £13.00

Ham-hock Terrine, spiced pineapple compote, quail egg £12.50

Marinated Wild Mushrooms, whipped goats' cheese, basil, balsamic syrup £13.00

Beetroot Terrine, goats' cheese fritter, shallot, watercress £12.00

Warm First Courses

Roast and Braised Quail, lentils, smoked bacon, grapes £14.00

Chicken and Mushroom Tortellini, wild mushroom, baby onions, Savoy cabbage £13.00

Duck Confit Ravioli, Asian vegetables, honey and five spice dressing £13.00

Roast Diver-caught Scallop, cauliflower, potato, curry, coriander £16.50

Confit Organic Salmon Fillet, cucumber, baked potato foam, sustainable caviar, crab essence £14.00

Pan-fried Organic Salmon Fillet, tomato, spring onion, roast garlic, red wine sauce £13.00

Pan-fried Red Mullet Fillet, black olive potato, ratatouille, basil butter sauce £12.50

Sorbet

Pink Champagne Sorbet - £7.00

Seasonal Fruit Sorbet - £7.00



Main Courses

Roast Sirloin of Dales Beef, Yorkshire pudding, red wine sauce £27.50

Poached and Roasted Breast of Goosnargh Chicken, fondant potato, spinach, wild mushrooms, smoked bacon £26.00

Forty-eight Hour Braised Belly of Pork, black pudding, celeriac, apple, Savoy cabbage £26.00

Roast Rump of Dales Lamb, couscous, caper, raisins, preserved lemon £28.50

Slow-cooked Yorkshire Dales Fillet of Beef, roast shallot, mushroom ravioli, bok choy, red wine sauce £31.50

Roast Loin of Venison, haggis, parsnip, orange, cabbage, dark chocolate £28.00

Pan-fried Fillet of Halibut, smoked pork belly, cabbage, grain mustard £30.00

Pan-fried Fillet of Sea Bass, anise carrot, bok choy, wild mushrooms £28.00

Roast Fillet of Cod, creamed potato, pesto, fennel, roast chicken sauce £27.00

Pan-fried Fillet of Hake, chorizo lentils, creamed potato, red wine sauce £25.50

Pan-fried Fillet of Sea Bream, roast garlic purée, tomato, crushed new potatoes, basil vinaigrette £24.50

A selection of seasonal vegetables will accompany the main courses and will be served family style.

Puddings

Dark Chocolate Tart, salted butter caramel, popcorn ice-cream £12.00

Iced Banana and Pistachio Parfait, caramelised banana, pistachio ice-cream £10.50

Caramelised Lemon Tart, mascarpone sorbet, lemon curd, raspberries £11.50

Iced Chocolate and Coffee Parfait, vanilla foam, cinnamon doughnuts £12.00

Baked Egg Custard Tart, nutmeg ice-cream £11.00

Hot Passion Fruit Soufflé, white chocolate and passion fruit cream, passion fruit macaroons £14.00

“Profiteroles”, vanilla ice-cream, hot chocolate espuma, caramelised banana £13.00

Apple Crumble Tartlet, butterscotch sauce, vanilla ice-cream £12.00

Vanilla Crème Brulée, poached pear, bitter chocolate sorbet £12.50

Lemon Mascarpone Mousse, poached seasonal fruit, lemon curd macaroon £12.00

Vanilla Parfait, strawberries, raspberries, black olive, basil £12.00

Hot Chocolate Fondant, salted butter caramel, malted ice-cream £13.50

Cheese Course

A Selection of British and Irish Cheese, tomato chutney, grapes, celery £15.00

A platter of Cheese for guests to share (8 guests) £41.50

Freshly brewed Coffee/ Selection of Teas and petit fours £7 per person

A discretionary 12.5% service charge will be added to all food and beverage items.



TERMS OF BOOKING:

- We do not allow confetti at Middlethorpe Hall & Spa;
- Photographs may take place in the hotel grounds by prior arrangement;
- To conform with national legislation, Middlethorpe Hall is now a no-smoking hotel throughout, including all public rooms, bedrooms and suites;
- The booking is accepted on the understanding that (except for exclusive use) the Wedding Party will only have the use of the reception rooms reserved upon confirmation, allowing all the remaining public rooms for the exclusive use of hotel's residential guests;
- Guests' own wines or alcohol may not be brought into or served at Middlethorpe Hall & Spa. Please note that we do not offer a corkage charge;
- Please note that (except for an Exclusive Use), in deference to our residential guests, we do not allow dancing.
- A discretionary 12.5% service charge will be added to all food and beverage items.

