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**CEDAR COURT
HOTELS**
YORKSHIRE

YORKSHIRE WEDDINGS THE PERFECT SETTING

at Cedar Court Hotels





Welcome to your perfect day

At Cedar Court Hotels we love the planning and preparation to make your dreams become a reality.

Your dedicated events manager is with you every step of the way, to make sure every detail – big or small – is taken care of.



Your perfect venue...



1. BRADFORD

The go-to Yorkshire wedding venue for larger weddings and those needing outside catering. A spacious and flexible venue that suits all events with a well-curated list of preferred wedding suppliers and a fantastically landscaped courtyard perfect for those all-important group photos.

2. HARROGATE

An exceptional Grade II listed wedding venue full of period features whilst offering a view of the famous Stray parkland that will add a touch of elegance to your wedding day. This is one of Harrogate's finest four-star hotels providing the perfect romantic and charming wedding venue for your special day.



3. HUDDERSFIELD

It has long been one of West Yorkshire's most popular wedding venues. With modern facilities, a choice of refurbished banqueting suites and the personal touch of our wedding coordinator you can be confident in creating your dream day, no matter the size.

Civil Ceremonies

We never forget that your wedding day is one of the most memorable days of your life.

That is why we take personal pride in ensuring everything goes smoothly from beginning to end. We are fully licensed for civil ceremonies giving you the option to say 'I do' in one of our magnificent function spaces.

CIVIL CEREMONY ROOM HIRE

PRICES STARTING FROM £400

Including the following:

- Room hire
- Red carpet
- Top table and chairs
- Guest chairs
- Standard wedding ceremony décor

Please be advised, it is the responsibility of the wedding couple to confirm and arrange with the relevant local Register Office, the time and date of the ceremony, if your civil ceremony is taking place in our venues. Cedar Court Hotels do not book or arrange any Registrars.



Our Packages

at Cedar Court Hotels



Afternoon Tea

PACKAGE

PRICE FROM 2024 £2500, 2025 £2750, 2026 £3500



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Including the following:

- 30 day and 70 evening guests
- Dedicated Event Manager
- Room hire
- Sparkling wine welcome drink and toast
- White table linen
- Chiavari chairs
- Afternoon Tea (See page 12 for afternoon tea menu)
- A glass of sparkling wine for toast drink
- Use of the hotel's cake stand and knife
- Evening light bites (see page 15 for selector menu)
- Hotel DJ
- Overnight stay & full Yorkshire breakfast for the newlyweds
- Discounted accommodation rates for your guests



I do

PACKAGE **PRICE FROM 2024 £3500, 2025 £3800, 2026 £4200**

Including the following:

- 30 day and 70 evening guests
- Dedicated Event Manager
- Room hire
- Sparkling wine welcome drink and toast
- White table linen
- Chiavari chairs
- Wedding breakfast (Choose from one of our four 'I do' menus on page 13)
- A glass of sparkling wine for toast drink
- Use of the hotel cake stand and knife
- Evening light bites (see page 15 for selector menu)
- Hotel DJ
- Overnight stay with full Yorkshire breakfast for newlyweds
- Discounted accommodation rates for your guests





We do

PACKAGE

PRICE FROM 2024 £7990, 2025 £8800, 2026 £9700



Including the following:

- 80 day and 120 evening guests
- Dedicated Event Manager
- Room hire
- Chiavari chairs
- Sparkling wine welcome drink and toast
- Canapés (Choice of 3, see page 16 for options)
- Wedding breakfast (Choose from one of our four ‘We do’ menus on page 14)
- Glass of wine and toast drink with the wedding breakfast
- Use of the hotel’s cake stand and knife
- Evening light bites (see page 15 for selector menu)
- Hotel DJ
- Overnight stay with full Yorkshire breakfast for newlyweds
- Discounted accommodation rate for your guests



Night do

PACKAGE **PRICE FROM 2024 £2100, 2025 £2500, 2026 £2800**

Including the following:

- 70 evening guests
- Bucks Fizz arrival drink
- Evening light bites (see page 15 for selector menu)
- Hotel DJ
- White table linen
- Overnight stay with full Yorkshire breakfast for newlyweds (Available to book at Huddersfield and Harrogate only)



*My big girl is getting married
I'm so happy for you, girl
I hope you have a great time
I hope you have a great time
I hope you have a great time*



Garden Tipi

PACKAGE

PRICES STARTING FROM £3695



Including the following:

- 70 guests
- Dedicated Event Manager
- Table set up with table linen
- Chiavari chair
- A glass of sparkling wine or beer
- Wedding breakfast from the Bespoke menus on page 18 (menu choice of up to £30.00pp)
- Overnight stay with full Yorkshire breakfast for newlyweds
- Discounted accommodation rates for your guests

Please be advised this is only available at Cedar Court Harrogate

Celebrate in Luxury

To make your wedding day even more memorable, we offer the bride and groom a complimentary suite for the night of their wedding. Enjoy the elegance and comfort of our beautifully appointed suites, designed to provide a perfect end to your perfect day.

Features of Our Suites:

- Spacious and elegantly decorated
- Plush bedding for ultimate comfort
- Modern amenities

Book your dream wedding with Cedar Court Hotels and experience unparalleled luxury and hospitality. Your perfect day deserves the perfect stay. For more information, contact our wedding team today.

Special 15% Discount for guests

We also extend a warm welcome to your wedding guests with an **exclusive 15% discount** on our luxurious rooms. Let your friends and family enjoy the comfort and convenience of staying onsite, ensuring they are well-rested and ready to celebrate with you.



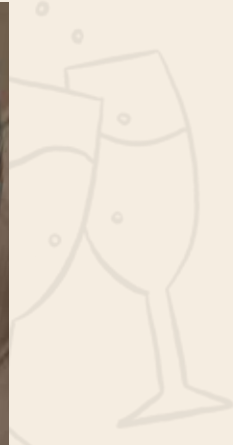
Tailor your taste

at Cedar Court Hotels

Build your own bespoke menu to suit your taste from the following menu options, make your selection, let us know your numbers and we will build a bespoke package personalised to your day.



Afternoon Tea Menu



Selection of finger cut sandwiches served on white & granary bread

- Smoked salmon, chive cream cheese, peppered cucumber
- Classic egg mayonnaise with rocket leaf (v)
- York ham, plum & apple chutney
- Roast beef, wholegrain mustard
- Coronation chicken & baby gem wrap

Sultana buttermilk scone, clotted cream & strawberry jam

- Layered chocolate opera cake
- Lemon & raspberry posset
- Glazed strawberry & custard tart

Served with Taylors of Harrogate speciality teas or coffee



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I do Menus

MENU ONE

Roasted plum tomato & red pepper soup (v)
Basil crème fraîche

Slow cooked belly pork
White onion mash, candied carrot, sugar snap peas, apple & sage puree. Port reduction sauce

Strawberry ripple cheesecake
Mint Chantilly cream, peppered strawberry puree

MENU TWO

Picked ham hock & sweetcorn press
Watercress & radish salad, sour dough shard, grain mustard cream

Herb crusted haddock fillet
Crushed new potatoes, creamed leeks, fine beans, chive butter sauce

Lemon & lime tart
Blackcurrant compote, ginger cream, Anglaise sauce

All menus include tea, coffee and chocolate mints

MENU THREE

Baked goats cheese (v)
Textures of vegetables, micro herbs, olive bread toast

Char grilled garlic & herb chicken breast
Red pepper risotto, sauteed courgette, pesto split chicken jus

Layered tiramisu mousse cake
Raspberry compote, espresso sauce, amaretti crumb

MENU FOUR

Wild mushroom & celeriac soup (v)
Stilton & herb crumb

6hr braised beef featherblade
Lyonnais potatoes, honey roasted roots, peppered fine beans, red wine gravy

Chocolate brownie delicé
White chocolate ice cream, raspberry puree



We do Menus

MENU ONE

Confit chicken terrine

Crisp pancetta, baby gem & mizuna leaf, redcurrant dressing

Baked salmon fillet

Crushed new potatoes, peas a la francaise, chantannay carrots

Clementine tart

Mandarin orange compote, milk chocolate sauce, Chantilly cream

MENU TWO

Seasonal tomato & buffalo mozzarella salad

Dressed rocket, herb oil, toasted pinenuts

Chicken breast wrapped in pancetta

Olive oil mash, fine beans & shallots, carrot puree, chicken & marjoram sauce

Warm chocolate fondant

Salted caramel ice cream, brandy snap curl, chocolate sauce

MENU THREE

Young leek, potato & watercress soup (v)

Parsley croutons

Roast sirloin of British dry aged beef

Duck fat roast potatoes, "Yorkshires own pudding" roasted roots, fine beans, rich claret gravy

Baked chocolate & caramel tart

Butterscotch sauce, chocolate scroll

MENU FOUR

Duck liver parfait

Plum & apple chutney, toasted ciabatta, baby gem wedge, balsamic glaze

Slow cooked & pressed lamb shoulder

Braised red cabbage & apple, buttered fondant, roast parsnip, lamb & port jus

Vanilla pannacotta

Crushed meringue, vanilla pod mascarpone, raspberry gel

All menus include tea, coffee and chocolate mints



Evening Light Bites

4 from A, 3 from B £18.00

Additional items £2.00 from A, £2.50 from B

MENU A

Vegetable samosa with sweet chilli (v)
 Vegetable spring roll, soy & honey dip (v)
 Onion bhajis with mango chutney (v)
 Garlic & herb flatbread(v)
 Goats cheese & red onion quiche (v)
 Jacket potato wedges, sour cream dip (v)
 Rosemary sea salt baby jacket potatoes (v)
 Mediterranean pasta salad (v)
 Mixed leaf & coleslaw salads
 Roasted vegetables with houmous (v)

MENU B

Selection of sandwiches on rustic bread
 Chicken teriyaki skewers
 Pulled pork & Asian slaw ciabatta
 Salt & pepper chicken wings
 Selection of stone baked pizza slices (v option)
 Harissa chicken thighs
 Mini beef sliders, glazed cheddar, tomato relish
 Mini pork sausages, honey & grain mustard (v optional)
 Roasted vegetable & halloumi skewer(v)
 Beer battered haddock goujons, lemon salt, tartare sauce
 Selection of seasonal mini cheesecakes
 Northern Bloc individual ice cream tubs
 Freshly cut seasonal fruit, honey & seed yoghurt.



Canapés

Included in our We do Package or add on to any of our other packages.

Choice of 3 canapés £7.50, 4 canapés £9.00

Additional items £2.50

- Beer battered Haddock & triple cut chip, tartare sauce
- Cajun tuna bon bon, red pepper puree
- Mini duck spring rolls, plum sauce
- Roast sirloin of beef toastie, caramelised onion, mature cheddar
- Fajita spiced chicken fritter, whipped avocado
- Old English sausage, honey & grain mustard
- Chicken liver parfait, brioche croute, redcurrant nectar
- Asian pork fillet skewer, hoi sin dip
- Mini vegetable samosa, raita (v)
- Bocconcini & cherry tomato, basil croute (v)
- Mini onion bhajis, coriander mango chutney (v)
- Sun blushed tomato arancini, olive pesto (v)



Build your own bespoke menu to suit your taste from the following menu options, make your selection, let us know your numbers and we will build a bespoke package personalised to your day.

STARTERS

Pea & baby spinach risotto (v) £8.50

Yuzu mascarpone, tarragon oil, dressed peashoots

Smoked salmon pave £10.50

Crayfish tail & prawn cocktail, cherry tomatoes, pickled cucumber, micro herbs

Roasted parsnip & Bramley apple soup (v) £6.00

Rosemary oil

Smoked haddock & poached salmon fishcake £8.50

Wilted greens, chive butter sauce, crispy capers

Corn fed chicken & leek terrine £8.00

Baby leaf, red onion chutney, vierge dressing

Herb Panko breaded English brie (v) £8.00

Roasted beetroot puree, rocket & pear salad, toasted walnuts

DESSERTS

Classic sticky toffee pudding £8.00

Warm butterscotch sauce, clotted cream ice cream

Blueberry crème brûlée £8.00

Lemon sable biscuit, orange sorbet

Orchard bread & butter pudding £8.00

Glazed pears & apples, honeycomb ice cream, pouring cream

White chocolate cheesecake £8.00

Red berry sorbet, almond Anglaise, macerated berries

Trio of desserts £9.50

Valrhona chocolate pot, polenta & orange cake, blackberry iced parfait

Yorkshire & British farmhouse cheese £11.00

Selection of 4 cheeses, fruit chutney, water biscuits

MAIN

Honey glazed pork fillet £20.00

Thyme fondant, creamed savoy, butternut squash puree, cider jus

Chicken fillet roasted with cumin £18.00

Asian spiced potato, crisp onion bhaji, mango chutney, coriander chicken jus

Roasted lamb rump £22.00

Colcannon potato, buttered carrot puree, tenderstem broccoli, rosemary pan jus

6oz beef fillet medallion £28.00

Garlic & herb pressed potato terrine, creamed wild mushrooms, sauteed asparagus, heritage purple carrot, bearnaise sauce

Maple roasted duck breast £22.00

Sauteed potatoes, cavolo nero, swede fondant, blackcurrant & port sauce

Grilled Atlantic cod fillet £19.00

Ratatouille vegetables, chive mash, scorched cherry tomatoes, pancetta cream

Seasonal vegetable risotto, herb oil (v) £16.00

Pan fried gnocchi, mushroom, peas & baby onion, white wine cream (v) £16.00

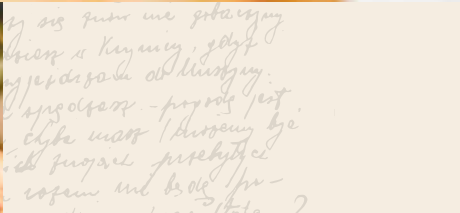
Vegetable daal, naan bread, mango chutney (v) £16.00

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request. If you choose to have a choice of starters, mains, and desserts for guests to choose their options there will be a £7.50 admin fee per person added and we will require menu selections to be completed through our banqueting booking system.



Cheese boards per table £75.00

Selection of 4 cheeses, fruit chutney, water biscuits.
(Serves 10 - 12 people)



Why not add some extras to your big day...

SOUP £5.00

- Cream of cauliflower, herb croutons, smoked cheddar (v)
- Sweet potato & butternut squash, chilli flakes (v)
- Roasted carrot, coriander crème fraiche (v)
- Traditional pea & ham, flat leaf parsley

SORBETS £4.00

- Red berry, mandarin & orange, blackcurrant, mango,
- Sicilian lemon, Champagne

EVENING DESSERTS TABLE

A selection of Chefs mini desserts

- 150 desserts £300.00
- 200 desserts £375.00

LATE NIGHT SNACKS FOR EVENING WEDDING EVENT / BBQ EVENT

- Grilled back bacon served in a white bap £6.00
- Grilled sausage pattie served in a white bap £6.00
- BBQ pulled pork or beef served in ciabatta £7.50
- Vegetarian burger served in a white bap £6.00

All served with sauces / relish

BBQ MENU £25.00

Char grilled 6oz Beef burger

Served with a brioche bun, sliced Monterey jack cheese, relishes

Cajun marinaded chicken thighs

Minted garlic dip

Pork & herb sausage ring

Sauteed onions, wholegrain mustard

Pan sealed Salmon fillet

Lime & flat parsley mayonnaise

Vegetable & halloumi skewers, pesto oil (v)

Vegetarian burger, Quorn sausage, brioche bun & relish (v)

Vegetarian choices catered for with pre ordered numbers

Selection of salads to complement the above dishes

Baked bananas & pineapple, butterscotch sauce,
coconut ice cream

Classic Eton mess



Childrens Menu

And for those little people at your big day...

2 courses £13.00, 3 course £17.00

Available for children up to the age of 12 years

STARTERS

Cheesy garlic bread slices (v)

Tomato soup with crusty roll (v)

Sliced seasonal melon, berries, yoghurt (v) (gf)

DESSERT

Warm chocolate fudge brownie, vanilla ice cream (v)

Warm bananas in custard (v)

Three Ice cream & berry sundae (v)(gf)



All children are also provided with the following:
Highchair if required, Children's fun pack

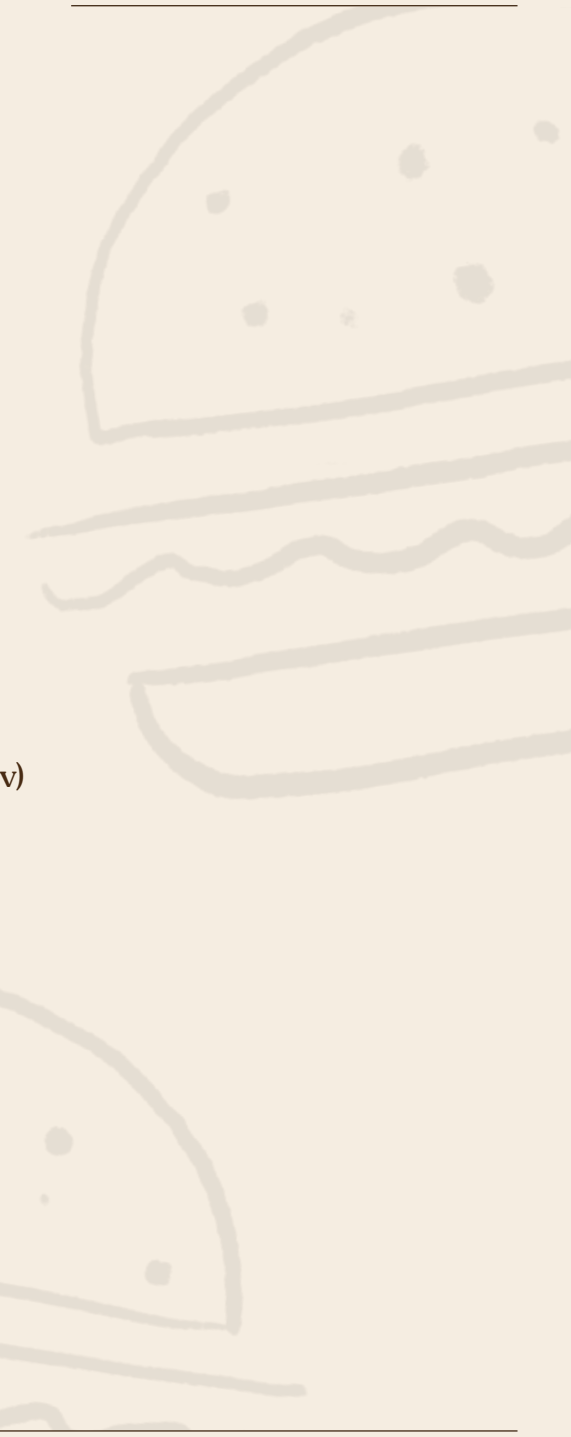
MAINS

Cod goujons. Chips, garden peas

Pork sausages, buttered mash, vegetables, gravy

Penne pasta, tomato sauce, grated cheddar (v)

Margherita pizza, mayonnaise & bbq dips (v)





DRINKS OPTIONS

Why not kick off your event with some extras...

Bottomless arrival Prosecco & Beer

(45 mins per person) - £15.00

Drinks vouchers

175ml house wine, selected beer, spirit & mixer and soft drink - £6.00

One serving of Wine with your meal.

(price per glass) - £6.00

Mobile Bar

(can include draught, card payments only, 100 people or additional bar for larger events) - £250.00

Pour your own Draught beer

Ideal for parties of 40 or more (from £340.00 max 2 options below)

- Heineken - £495.00
- Birra Moretti - £520.00
- Magic Rock Saucery - £340.00
- Inches Cider - £495.00

DRINKS PACKAGES

Silver – £48.00

Bottle of House Red
 Bottle of House White
 Bottle of Purezza Still Water
 Bottle of Purezza Sparkling Water

Gold – £55.00

Bottle of Flowerhead Sauvignon Blanc, Valle Central Region, Chile
 Bottle of The Butcher of Buenos Aires Malbec, Mendoza, Argentina
 Bottle of Purezza Still Water
 Bottle of Purezza Sparkling Water

Platinum – £90.00

Bottle of Outnumbered Sauvignon Blanc, Matahiwi Estate, New Zealand
 Bottle of Vega del Rayo Rioja Reserva, 2015, Rioja, Spain
 Bucket of 5 bottled beers
 Bottle of Purezza Still Water
 Bottle of Purezza Sparkling Water

Beer Package – £20.00

Bucket of 5 bottled beers

Celebration Package – £190.00

2 Bottles of Champagne Gremillet Sélection Brut NV, Champagne, France
 2 Bottles of Le Dolci Colline Prosecco Spumante Brut NV, Venetie, Italy
 Bottle of Purezza Still Water
 Bottle of Purezza Sparkling Water

Spirit Package – £125.00

Bottle of Vodka, Gin, Bacardi or Jack Daniels
 2 Jugs of Coca Cola Zero and 1 jug of Lemonade (Gin 2 jugs of tonic only)

Soft Drink Package – £32.00

Bucket of 4 Appletiser, 4 J20's and 4 Coca Cola Zero



YOUR PERFECT DAY BOOK YOUR WEDDING

at Cedar Court Hotels

Call our central team on 01274 905 620



BRADFORD



events.bradford@cedarcourthotels.co.uk

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