



OULTON HALL  
*Yorkshire*

# OUR WEDDING PACKAGES

## 2019

### ALL INCLUSIVE PACKAGES

#### OULTON HALL GOLD PACKAGE (Includes 50 day and 80 evening guests)

Three course wedding breakfast  
Drinks package 1  
Use of our cake stand and knife  
Dedicated events manager  
Red carpet on arrival  
Complimentary Junior Suite  
Guaranteed wedding bedroom rates  
Dance floor  
Evening Buffet 1 for 80 guests

Additional day guests charged at £85.00 pp  
Additional evening guests charged at £22.00 pp

#### LOW SEASON (October to April)

Package available from:  
£6900

#### HIGH SEASON (May to September)

Package available from:  
£7900

#### OULTON HALL PLATINUM PACKAGE (Includes 60 day and 100 evening guests)

Canapés on arrival  
Four course wedding breakfast  
Drinks package 2  
Use of our cake stand and knife  
Dedicated events manager  
Red carpet on arrival  
Complimentary Junior Suite  
Guaranteed wedding bedroom rates  
Complimentary wedding breakfast taster for 2  
Dance floor  
Evening Buffet 1 for 100 guests

Additional day guests charged at £95.00 pp  
Additional evening guests charged at £22.00 pp

#### LOW SEASON (October to April)

Package available from:  
£8900

#### HIGH SEASON (May to September)

Package available from:  
£9900

\* CIVIL CEREMONY ROOM HIRE £500.00

All prices inclusive of VAT. All packages are subject to availability and some exclude bank holidays.



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## OULTON HALL DIAMOND PACKAGE (Includes 100 day and 130 evening guests)

Canapés on arrival  
Four course wedding breakfast  
Drinks Package 3  
Use of our cake stand and knife  
Dedicated events manager  
Red carpet on arrival  
Complimentary Suite  
Guaranteed wedding bedroom rates  
Complimentary wedding breakfast taster for 2  
Dance floor  
Evening Buffet 1 for 130 guests

Additional day guests charged at £115 pp (Low Season)  
Additional day guests charged at £120 pp (High Season)  
Additional evening guests charged at £22.00 pp

### LOW SEASON (October to April)

Package available from:  
£13900

### HIGH SEASON (May to September)

Package available from:  
£14900

\* CIVIL CEREMONY ROOM HIRE £500.00

All prices inclusive of VAT. All packages are subject to availability and some exclude bank holidays.



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## DRINKS PACKAGES

### DRINKS PACKAGE 1 £32.00 PER ADULT

**Drinks Reception – Please choose one**

Sparkling Wine  
Pimms

**Wedding Breakfast**

House Red Wine  
House White Wine

**Toast Drink**

Sparkling Wine

### DRINKS PACKAGE 3 £42.00 PER ADULT

**Drinks Reception – Please choose up to two**

Sparkling Rose  
Moet & Chandon Champagne  
Pimms  
Bottles of Peroni  
Bucks Fizz  
Kir Royale

**Wedding Breakfast**

Your Choice of Red & White Wine from our wine list  
(up to the value of £32.00 per bottle)

**Toast Drink**

Moet & Chandon Champagne

### DRINKS PACKAGE 2 £36.00 PER ADULT

**Drinks Reception – Please choose up to two**

House Champagne  
Pimms  
Bottles of Peroni  
Bucks Fizz  
Kir Royale

**Wedding Breakfast**

Your Choice of Red & White Wine from our wine list  
(up to the value of £28.00 per bottle)

**Toast Drink**

House Champagne

### DRINKS PACKAGE 4 £52.00 PER ADULT

**Drinks Reception – Please choose up to two**

Veurve Cliquot Champagne  
Veurve Cliquot Rose Champagne  
Perrier Jouet  
Perrier Jouet Rose  
Mojitos  
Pimms  
Bottles of Peroni  
Kir Royale

**Wedding Breakfast**

Your Choice of Red & White Wine from our wine list  
(up to the value of £40.00 per bottle)

**Toast Drink – Please choose one**

Veurve Cliquot Champagne  
Veurve Cliquot Rose Champagne



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## **Weddings Menu**

### **~To Start~**

Baked goat's cheese  
textures of vegetables, micro herbs, olive bread toast

Ham hock, grain mustard & parsley terrine  
caramelised apple purée, baby watercress & radish salad

Woodland mushroom, baby spinach & shallot risotto  
Italian hard cheese, olive oil, balsamic glaze (v)

Flaked smoked trout & mackerel salad  
fennel shavings, orange fillets, soft herbs, horseradish cream

Bocconcini mozzarella  
semi dried tomato, roasted artichoke, aubergine caponata, micro leaves (v)

Confit of chicken liver parfait  
redcurrant glaze, tomato & onion bread, fig & apple chutney, baby leaf

Smoked salmon press  
grapefruit pickled vegetables, champagne vinaigrette, micro red amaranth

Pulled pork rilette, baby leaf & pear salad  
redcurrant & chilli dressing, pumpkin bread shard

Herb roasted chicken Caesar  
classic salad, crisp croutons, baby gem & cos lettuce, anchovies, Caesar dressing

### **~ Intermediates/ Soups ~**

*(or as a starter on a 3 course package)*

Cream of baby leek & potato soup (v)  
tarragon crème fraîche

Mediterranean plum tomato & rice soup (v)  
basil oil, garlic croutons

Woodland mushroom & celeriac soup (v)  
madeira wine, double cream, thyme leaves

Asparagus & pea velouté (v)  
truffle oil, pea shoots

### **~ Sorbets ~**

Lemon with lemoncello

Champagne with roasted peach coulis

Raspberry

Blackcurrant with Chinese stem ginger

Orange

**~Mains~**

Chicken roulade

baby spinach & woodland mushroom centre, sautéed potato, chicken jus

Lemon butter chicken

smoked paprika potatoes & courgette, coriander fondue

Eight-hour braised beef featherblade

double cream mash, peppered fine beans, port wine & thyme gravy

**~Mains Continued~**

Roast sirloin of grass fed British beef

Yorkshire's own pudding, goose fat roast potatoes, herb & red wine jus

Breast of chicken

leek & wild mushroom mousse, dauphinoise potato, chicken & tarragon sauce

Sugar baked breast of duck

crispy kale, ginger roasted carrot, potato fondant, piquant blackberry sauce

Duo of lamb

herb crusted rack & slow cooked shoulder, colcannon potatoes, port & redcurrant jus

Baked fillet of pork

roasted onion & potato mash, apple compote, cider sauce

Glazed pork loin & belly

rosemary potatoes, celeriac, chestnut mushrooms, madeira sauce

Grilled Atlantic cod loin

caper crushed new potato, steamed broccoli, parsley butter sauce

Crispy skin sea bass

warm barley & broad bean salad, lightly spiced parmentier potato, watercress butter sauce

Spiced carrot & chick pea

vegan feta & coriander - baked in rice flour pastry, harissa dressing (v)

Herb buttered gnocchi

roasted aubergine, baby spinach, woodland mushrooms, tomato & smoked garlic fondue (v)

Chanterelle mushroom risotto

roasted squash pureé, crispy fried kale, herb foam (v)

~Desserts~

Chocolate & cherry delice  
dark chocolate glaze, black cherry compote, clotted cream

Sticky toffee pudding  
butterscotch sauce, vanilla pod ice cream

Red berry & vanilla pod crème brûlée  
cinnamon biscuits

Dark chocolate & salted caramel tart  
caramel gel, chocolate scroll

Clementine tart  
orange sorbet, chocolate sauce

Iced milk chocolate parfait  
raspberry & ginger cream, macerated raisins, chocolate scroll

Vanilla pod panna cotta  
honey poached plums, plum gel, anglaise sauce

Marbled lemon & blackcurrant cheesecake  
lime Chantilly, blackcurrant coulis

Trio of berries  
glazed strawberry tart, blackberry pannacotta, raspberry arctic roll  
(£2.00 supplement)

Selection of Yorkshire and British farmhouse cheese  
fruit chutney, grapes, biscuits

Cheese platter – 10 portions  
(£80.00)

Please choose one option from each course, plus a vegetarian option for all of your party.

Alternatively, you can offer your guests 3 starters, 3 mains and 3 desserts, to include a vegetarian option. A copy of all pre-orders and the table plan is required 6 weeks prior to your event.  
£15 supplement per person applies.



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## CHILDREN'S MENUS

### CHILDREN'S PICNIC

(1 – 4 Age Group)

£12.95pp

Cheese or Ham Sandwiches

Crisps

Cheese Portion

Fruit Salad

Cookie

Novelty Ice Cream

### CHILDREN'S 3 COURSE MENU

(5 – 15 Age Group)

£21.95pp

#### Starters

Tomato Soup

Seasonal Melon, Grapes & Strawberries

Garlic Bread Slice

#### Mains

Roast Chicken in a Giant Yorkshire Pudding,

Vegetables & Gravy

Pasta Shapes & Tomato Sauce

Fish Fingers, Chips & Peas

#### Desserts

Novelty Ice Cream

Warm Doughnuts, Fruit Kebabs & Chocolate Sauce

Chocolate Fudge Cake & Vanilla Ice Cream

## YOUNG ADULTS MENU

Young adults can have the adults menu for £70pp, we simply remove the alcohol.

## CANAPÉS

(Choose four different options to suit your party)

£7.50 per person

#### Cold Options:

Smoked coronation chicken tartlet

Marinated mixed Mediterranean olives (v)

Red pepper houmous on toasted flatbread (v)

Smoked salmon, capers & red onion on pumpernickel bread

Pesto, bocconcini & cherry tomato skewer

Woodland mushroom frittata, celeriac & truffle pureé (v)

Duck liver & orange parfait with redcurrants

#### Hot Options:

Duck spring roll with plum sauce

Yorkshire cheese rarebit with tomato chutney (v)

Crispy fried smoked paprika risotto balls (v)

Tempura sesame chicken with lemon gel

Vegetarian pancake roll with sweet chilli dip (v)

Pulled pork tortilla with bourbon BBQ glaze

Crab & sweetcorn fritter with baby watercress

A little bit more than a canapé

(Choose three options for your event)

£10.00 per person

Mini burger, tomato chutney & crispy onion bits (vegetarian optional)

Tempura hake fillet, sweet chilli dip

Chicken shawarma flat bread & tahini sauce

Lamb samosa with minted yoghurt

Sweet potato, goat's cheese & spring onion turnover (v)

Buffet Option One  
(£22.00)

Asian spiced, marinated chicken thighs  
*minted yoghurt*

BBQ pulled pork folded flatbread  
*crisp vegetable slaw*

Chilli minced beef  
*tortilla chips, grated cheddar & salsa*

Tuna savoury & mozzarella melt

Market vegetable quiche (v)

Salt baked jacket potatoes  
*chive crème fraîche*

Mixed leaf & red onion salad

Plum tomato, cucumber & mixed pepper salad

Buffet Option Two  
£27.00

Hot roast beef ciabatta  
*caramelised red onion, beef gravy*

Cajun marinaded chicken skewer  
*coriander dip*

Homemade pork, apple & sage sausage rolls

Breaded plaice goujons  
*roasted lemon & watercress mayonnaise*

Stone baked pizza  
*variety of meat and vegetarian toppings*

Wensleydale & plum tomato individual quiche (v)

Herb sautéed new potatoes

Tuna pasta salad

Seasonal mixed salad  
*balsamic glaze*

Fresh fruit platter

Additional Items

Mini beefburger  
*relish & slider bun £4.50*

Lamb kofta  
*sweet chilli, raitha dips £3.50*

Fish finger ciabatta  
*tartare sauce £4.00*

Teriyaki salmon skewer £3.50

Two additional salads £4.00





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## WEDDING STAYS AT OULTON HALL HOTEL

We offer a guaranteed wedding rate for your guests the night of your wedding (this applies to the first 10 bedrooms at the wedding rate, subject to availability).

Further bedrooms are subject to availability and best available rate at the time.

All of our bedrooms are double or twin rooms and include bed and breakfast.

### UPGRADES RATES PER ROOM PER NIGHT

DOUBLE SUPERIOR	VIQ	SUITE
£20	£50	£195
The Double Superior is more spacious than a standard room and will have the following extras: King size bed, Mineral Water, Fluffy Bath Robes.	The VIQs are our newly refurbished rooms with the following extras: Bose Sound System, Sky Movies HD, Smart TV, Espa Toiletries, Starbucks Coffee Machine, Mineral Water.	A Suite comprises of a larger bedroom and is situated in the original part of the hotel. Suites have the following extras: King size bed, Mineral Water, Fluffy Bath Robes, Slippers, Espa Toiletries.



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## ARRANGING YOUR MARRIAGE

Your marriage or civil partnership needs to be arranged at approved premises. This is a guide to the stages you will need to go through. We're here to help along the way:

- Provisionally hold your preferred date and time at Oulton Hall Hotel.
- Contact the Superintendent Registrar at Leeds Register Office to ensure that staff will be available at your chosen date and time, if necessary, make a provisional booking.
- If staff are available, you can confirm your wedding with us.
- You will both need to 'give notice' to the Superintendent Registrar of the district where you live.
- You cannot give your notice more than 12 months in advance of your ceremony, although you will be able to make a provisional booking.
- The fee for giving notice is approximately £40.00 each.
- You will also need to pay a fee, usually 3 months in advance, for the Registrars to attend your wedding or civil partnership

### **Please contact Leeds Registry Office direct:-**

Leeds City Council  
2 Great George Street  
Leeds  
LS2 8BA

Telephone : 0113 222 4408

[register.office@leeds.gov.uk](mailto:register.office@leeds.gov.uk) OR [www.leeds.gov.uk](http://www.leeds.gov.uk)

## WHAT HAPPENS NEXT?

*The following is an overview of where to go from here*

<b>When</b>	<b>What Happens</b>
Now	Contact the hotel to book a show round and view the facilities at Oulton Hall on 0113 201 4462 or email <a href="mailto:oultonweddings@qhotels.co.uk">oultonweddings@qhotels.co.uk</a>
Next	Provisionally hold your preferred date at the hotel for two weeks while you contact your church or registrar for availability.
Then	Confirm your date with Oulton Hall Hotel. A contract will be sent to you. Once signed and returned with a £1,000 deposit, your date and arrival time will be confirmed.
4 months prior	Meet with your wedding co-ordinator to discuss the arrangements for your wedding. Following your appointment, the details and an invoice will be sent to you for your 40% deposit.
6 weeks prior	Your final appointment with your wedding co-ordinator to confirm all of your details and numbers and arrange payment of your final balance, which is due one month prior to the wedding.
1 week prior	Arrange to deliver any gifts, favours, wedding cake, decorations etc. to the hotel.
Wedding Day	Meet with your events manager who will look after you on the day. <b>ENJOY YOUR SPECIAL DAY!</b>



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## FREQUENTLY ASKED QUESTIONS

- **Can the hotel hold more than one wedding per day?**  
Oulton Hall can hold two weddings in one day, however there must be at least a two hour time difference between the arrival times of each party.
- **Do you allow fireworks/Chinese lanterns?**  
Unfortunately we do not allow fireworks or Chinese lanterns at the hotel. However we do allow sparklers with prior notice.
- **Do you have outdoor space for a marquee?**  
Although we do have plenty of outdoor space, we do not have the ground space for a marquee.
- **Do you allow confetti?**  
We only allow real or dried flower petals to be used as confetti and this is only outside, we do not allow paper confetti – even if it is biodegradable. Please advise your guests of this.
- **Do you allow candles?**  
We do allow candles as long as there is something underneath to catch the wax.
- **Do you allow outside catering?**  
We do allow outside catering in the Oulton Suite only. Please see our Venue Hire Brochure.
- **Can we use our own suppliers and is there an additional cost?**  
Yes you can use all of your own suppliers and there is no additional cost.
- **Do you provide an easel for our table plan?**  
Yes, we have an easel that can be used in your wedding for no additional cost.
- **Do you provide table number holders for the tables?**  
Yes, we do provide table number holders at no additional cost.
- **Do children and babies count in our final numbers?**  
We only include children that will be eating from our menus for your final numbers, however you will have to allow for space at a table for a baby (whether they are eating or not).
- **When can our suppliers set up?**  
They can have access from 8am on the day of the wedding.
- **I don't have 60 day and 100 evening guests?**  
Ask us about our Bespoke Packages.
- **Can my dog come to our wedding?**  
Yes, we welcome dogs at our hotel.