



OULTON HALL

Yorkshire

WEDDING PACKAGES 2020-22

Our range of perfect packages

OULTON HALL GOLD PACKAGE

(Includes 50 day and 80 evening guests)

Three course wedding breakfast
Drinks package option 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 option 1 (80 guests)

Additional day guests – (Low) £101 pp (High) £115 pp
Additional evening guests - £22.00 pp

LOW SEASON (September to April)
Package from: £7900

HIGH SEASON (May to August)
Package from: £8900

OULTON HALL PLATINUM PACKAGE

(Includes 60 day and 100 evening guests)

Canapés on arrival
Four course wedding breakfast
Drinks package option 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 option 1 (100 guests)

Additional day guests – (Low) £115 pp (High) £130 pp
Additional evening guests - £22.00 pp

LOW SEASON (September to April)
Package from: £9900

HIGH SEASON (May to August)
Package from: £10900

OULTON HALL DIAMOND PACKAGE

(Includes 70 day and 120 evening guests)

Canapés on arrival
Four course wedding breakfast
Drinks package option 3
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 option 1 (120 guests)

HIGH SEASON (May to August)
Package from: £12900

Additional day guests - £127 pp
Additional evening guests - £22 pp

LOW SEASON (September to April)
Package from: £11900

Additional day guests - £117 pp
Additional evening guests - £22 pp



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OUR 'EXCLUSIVELY YOURS' WEDDING PACKAGE

Available for bookings in January and February

(Package based on 60 guests attending, from £6450)

Additional guests - £90 pp

Additional evening guests - £5 pp

GUARANTEED TO BE OUR ONLY WEDDING ON YOUR CHOSEN DAY

Use of our snow machine for unique photographs

Complimentary room hire for your civil ceremony

Sparkling wine for your drinks reception

Canapés served to your guests

Three course wedding breakfast
(including a half a bottle of house wine per person)

Tea, coffee & after dinner mints

A glass of sparkling wine to toast

Complimentary Junior Suite for the night of your wedding

Guaranteed wedding bedroom rates

Dance floor

Hot sandwiches in the evening



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OUR INTIMATE WEDDING PACKAGE

(Package based on 40 guests attending)

Low season – September to April from £5995

High Season – May to August from £6995

Additional guests – (Low) £107 pp (High) £121 pp

Additional evening guests - £6 pp

A PERFECT PACKAGE FOR A MORE INTIMATE CELEBRATION

Complimentary menu tasting for the bride and groom

A dedicated events manager for your special day

White chair covers and our grand candelabras for your table centrepieces

Exclusive use of our exquisite Repton Suite - licensed for civil ceremonies

A private drinks reception of Champagne and canapés, with views of the gardens

A sumptuous four course wedding breakfast

Bespoke wines chosen to compliment your menu

Two bedroom suites for your bridal party and a luxurious honeymoon suite for you
on the night of the wedding

Hot sandwiches in the evening



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WINTER WONDERLAND

Available for bookings in November, December, January and February

(Package based on 60 guests attending, from £5900)

Additional guests - £80 pp

Additional evening guests £10 pp

Guaranteed snow! Complimentary use of our snow machine

Complimentary room hire for your civil ceremony

Mulled or sparkling wine for your drinks reception

*Festive canapés at your drinks reception

*Traditional three course Christmas fayre
(including a half a bottle of house wine per person)

Tea, coffee & mince pies

Master of Ceremony

A glass of sparkling wine to toast the happy couple

Hot chocolate and marshmallows to warm you up in the evening!

Hot evening sandwiches

Use of our cake stand and knife

Complimentary Junior Suite for the night of your wedding

Guaranteed wedding bedroom rates

Dance floor

*alternative menus available on request



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WEDDING DRINKS PACKAGE

The perfect accompaniment

DRINKS PACKAGE OPTION 1

£32.00 per person

DRINKS RECEPTION:

Sparkling wine or Pimms

WEDDING BREAKFAST:

House red wine & white wine

TOAST DRINK:

Sparkling wine

DRINKS PACKAGE OPTION 3

£42.00 per person

DRINKS RECEPTION (Choose up to 2):

Sparkling rosé

Moët & Chandon Champagne

Pimms

Bottles of Peroni

Buck's Fizz

Kir Royale

WEDDING BREAKFAST:

Red & white wine selection from our wine list

(up to a value of £32.00 per bottle)

TOAST DRINK:

Moët & Chandon Champagne

DRINKS PACKAGE OPTION 2

£36.00 per person

DRINKS RECEPTION (Choose up to 2):

House Champagne

Pimms

Bottles of Peroni

Buck's Fizz

Kir Royale

WEDDING BREAKFAST:

Red & white wine selection from our wine list

(up to a value of £29.00 per bottle)

TOAST DRINK:

House Champagne

DRINKS PACKAGE OPTION 4

£52.00 per person

DRINKS RECEPTION: (choose up to 2)

Veuve Clicquot Champagne

Veuve Clicquot Rosé Champagne

Perrier-jouët

Perrier-jouët rosé

Mojitos

Pimms

Bottles of Peroni

Kir Royale

WEDDING BREAKFAST:

Red & white wine selection from our wine list

(up to a value of £40.00 per bottle)

TOAST DRINK:

Veuve Clicquot Champagne or

Veuve Clicquot Rosé Champagne



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WEDDING MENU

STARTERS

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



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SORBETS

Lemon with lemoncello; Champagne with roasted peach coulis;
raspberry; blackcurrant with Chinese stem ginger; orange

MAIN COURSE

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

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 purée, crispy fried kale, herb foam (v)



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DESSERTS

Chocolate & cherry délice
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 dish if required) for your party.

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

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with information for each dish



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CHILDREN'S MENU

CHILDREN'S PICNIC

For ages 1 – 4 at £12.95 per child

Cheese or ham sandwiches

Crisps

Cheese portion

Fruit salad

Cookie

Novelty ice cream

CHILDREN'S 3 COURSE MENU

For age 5 up to 15 at £21.95 per child

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, we simply remove the alcohol.



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CANAPÉ MENU

Choose four different options from our hot and cold selection
£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 purée (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)
- Woodland mushroom & celeriac soup, madeira wine, double cream, thyme leaves (v)
- Asparagus & pea velouté, truffle oil, pea shoots (v)



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EVENING BUFFET MENU

OPTION 1:

£22.00 per person

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

OPTION 2:

£27.00 per person

Hot roast beef ciabatta, caramelised red onion, beef gravy

Cajun marinated 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 beef burger, 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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