



Hoyle Court

2012 / 2013

your exclusive wedding venue

Thank you for your enquiry, please find as requested, details of our packages, licensing fees, room hire, wedding breakfast menus & prices, drinks packages and booking forms.

As your day will be one of the most important events of your life, Hoyle Court will ensure that your wedding is treated with the individuality and attention that it deserves.

We can offer exclusive usage to complement our existing Civil Ceremony enabling us to host the entire wedding from one venue while remaining flexible to your personal requirements.

Contact our experienced management team for an appointment to view and discuss your requirements to make that special day yours.

*Hoyle Court Hall
Otley Road
Baildon
Shipley
West Yorkshire
BD17 6JS*

Telephone - 01274 584110

Email - events@hoylecourt.co.uk

Event Menus

The event selector menu is designed for you to easily choose a meal for you and your guests.

Simply choose **one** of each course and maybe a vegetarian option.

More choices can be offered but a supplemental charge will be levied

Minimum numbers apply to the ordering of all meals

Enjoy your function in our large superbly presented function room with private bar. There is also a beautiful garden and an extensive car park.

We can also arrange various types of entertainment for you and your guests, from a DJ to a concert pianist.

Smaller parties can be accommodated but minimum charges apply.

All prices valid to 31st Dec 2013

Prices subject to change for 2014.

Fees

The Marriage Ceremony

Hoyle Court's marriage license means you can have both your marriage ceremony and your wedding reception within the beautiful building and its surroundings.

Room Hire for civil ceremonies payable for All marriages on premises	£300
Registrars Fee:- Monday to Thursday –	£300 (2011)
Friday and Saturday-	£320 (2011)
Sunday and Public Holidays-	£375 (2011)
(Registrar's fees are payable directly to the Registrar's Office)	
Function Room Hire	£495

Your Complete Wedding Day

£54.95 per person (min 50)

J.V.C.P.U.D.J.N.G

Canapés (choice of 3)

Chair Covers (wide choice of sash colour)

Welcome Bucks Fizz

Wine with Meal (no wine pack)

Toast Drink (no wine pack)

Evening Buffet (Sausage/Bacon sandwiches with fries)

&

Wedding Breakfast A choice

Three Cheese Terrine

Served with mixed garden leaves home made tomato chutney and brown toast

Trio of Melon

Fan of watermelon, honeydew and galia melon with a winter fruit compote

Farmhouse Soup

Choice farm fresh vegetables in a vegetable stock finished with freshly cut watercress

Breast of Chicken

*Wrapped with smoked bacon, served on colcannon mash, red wine and mushroom sauce
And a vegetable parcel*

Roasted Loin of Pork

*Served on a bubble & squeak mash topped with caramelised apple,
cider pan gravy and chunky carrots*

Braised Beef Breton Style

*Beef medallion braised with root vegetables, Red wine and herbs served on a
Creamy butter mash garnished with Yorkshire pudding*

Poached Supreme of Salmon

Served on crushed new potatoes with a prawn and asparagus white wine sauce

Hot Apple Pie

Served with a sweet custard sauce

Chocolate Profiteroles

Homemade choux buns filled with cream and Belgian chocolate sauce

Lemon Cheesecake

Homemade using mascarpone cream cheese and lemon juice

Tea or Coffee and mints



Alternative Wedding Breakfast B @ £3.00 Extra p.p.

Chicken Liver Pate

Smooth liver pate with red onion marmalade, mixed leaf salad and toasted brioche

Warm Apple and Wensleydale Quiche

Served on a tomato salad and herb dressing

Fresh Asparagus Soup

*Fresh locally grown asparagus, fresh vegetable stock and cream served with a cheese straw

Traditional Roast Rump of Lamb

Served with pan gravy and mint sauce

Roast Topside of Beef

Served with a panache of vegetables, roast potatoes, pan gravy and Yorkshire pudding

Braised Turkey Olives

*Turkey escalope's filled with a chestnut stuffing served on a pea and cauliflower mash
with an orange & cranberry port wine sauce

Banoffee Pie

Individual pastry case filled with banana toffee sauce, topped with fresh cream and chocolate drizzle

Raspberry Pavlova

Fresh raspberries blended with Chantilly cream in a meringue shell and raspberry coulis

Belgian Chocolate Sponge

*Made using Belgian dark chocolate and a milk chocolate sauce

Tea or coffee and mints



Alternative Wedding Breakfast @ £8.00 Extra p.p.

Smoked Fillet of Trout

Served on a beetroot slaw salad with a hint of horseradish, wild rocket and mustard dressing

Three Tomato and Basil Soup

Beef, plum and vine tomatoes blended with vegetable stock, fresh basil and double cream

Asparagus and Pancetta Roulade

Fresh asparagus wrapped with pancetta baked on a flat field mushroom with cheese sauce

4 Rack of Lamb

Served on a barley ragout with a port wine jus and dauphine potatoes

Roast Entrecote Steak Forestiere

*Roasted prime sirloin steak with mushroom onion and red wine sauce
served on a garlic mash and braised leeks*

Roast Duck Breast

Served pink, accompanied with a herb bread pudding, green beans wrapped with bacon and a traditional bigarade sauce

Curd Cheese Tart

Traditional curd cheese tart served with clotted cream and strawberry compote

Vanilla Fruit Charlotte

Vanilla mousse on a sponge base with fresh berries, orange and cointreau coulis

Summer Fruits Terrine

Summer fruits encased in fruit soaked bread served with Chantilly cream and raspberry coulis

Tea or coffee and mints



Buffet Menus

Yeadon B.B.Q. £9.00 extra p.p.

Chinese Pork Steak
Cajun Chicken Pieces
Pork Sausages
Beef Burgers
Mixed Leaf salad
Jacket potatoes
Coleslaw salad
Tomato and red onion salad
Tuna Pasta & Sweet corn
Various dips and pickles

Rawdon Finger Buffet £8 extra p.p.

Selection of homemade sandwiches
Spicy chicken pieces
Potato wedges & dips
Scotch eggs
Various homemade pizzas
Bacon and tomato quiches
Onion bhajis
Vegetable samosas

Saltaire Fork Buffet £10 extra p.p.

Chicken curry
Beef chilli
Mushroom stroganoff
Rice pilaff
Roasted mini rosemary jacket potato
Chefs mixed salad
Tomato salad
Bread choice

PLEASE NOTE:- extra evening guests

*Bacon/Sausage Sandwiches £6.00
B.B.Q. £15.00
Rawdon Buffet £14.00
Saltaire Buffet £16.00
Yorkshiremans Buffet £29.00*

***Yorkshiremans Buffet £3.00 extra p.p.
Instead of Wedding Breakfast***

Trio of melon with summer fruit compote
Or

Tomato and Basil Soup

Decorated Salmon
Honey Roast Ham
Sliced Turkey Breast
Thai Red Chicken curry
Sauté of beef stroganoff
Pilaff of rice and peas
Vegetable chilli
Buttered new potatoes
Chefs mixed salad
Pasta, tuna and sweet corn salad
Coleslaw salad
Three tomato and basil salad
Selection of pickles and dressings
Selection of homemade bread rolls

Homemade Belgian chocolate cheesecake
Homemade apple and apricot pie

Tea or coffee and mints

Vegetarian Options for Main Courses

Tomato and Mozzarella Stack

Layered slices of beefsteak tomatoes and fresh buffalo mozzarella with fragrant basil leaves, served with green salad.

Roast Vegetable and Goats Cheese Tart

A medley of Mediterranean vegetables and mild creamy goats cheese baked in a short crust pastry case and served with a herb salad garnish.

Feta, Tomato and Onion Tart

Succulent tomato and tangy red onion with Provençal herbs baked in a short crust pastry case and served with a herb salad garnish.

Grilled Haloumi Cake

Served on roasted pepper salad with a pesto dressing.

Drinks Packages
To compliment your Special Day

<u>Package No.1</u> (included in pack)	<u>Package No.2</u> <u>£6 extra pp</u>	<u>Package No.3</u> <u>£12 extra pp</u>
On arrival	On arrival	On arrival
Canal & Nubiola Brut Or Bucks Fizz	Glass of Sherry Or A glass of Pimms	Champagne Or A glass of Pimms
To compliment your meal	To compliment your meal	To compliment your meal
Santiano White Red Or Rose	Pantheras Malbec Or Pinot Grigio	Lourensford Shiraz Or Chablis Josselin
For the Toast	For the Toast	For the Toast
Canal & Nubiola Brut	Yellow Glen Pink	Champagne

Booking Form

Name:-.....

Address:-

.....
.....
.....

Postcode:-.....

Telephone:-.....

Mobile:-.....

Email:-.....

Function:-

Civil Ceremony:- Yes / No

Approximate Number of Guests:-

Date Required:-

Time Required:-

I would like to reserve Hoyle Court according to the above details and enclose a deposit of £595.00 (non refundable).

All Prices to December 31st 2013

Signature:-..... Date:-.....

(Please make cheques payable to Arden Management)

Hoyle Court Special

Four Tier Cheese Wedding Cake

Bottom Tier
Double Gloucester

1st Tier
Whole English Blue Stilton

2nd Tier
Olde Yorke Ewes Cheese

Top Tier
Wensleydale Truckle

Served with a selection of Biscuits, Homemade Malt Loaf, Grapes and Chutney.

only

£359.00

An ideal way to finish either your Wedding Breakfast or Buffet/B.B.Q

