



HACKNESS GRANGE
COUNTRY HOUSE HOTEL



Weddings
at HACKNESS GRANGE



Congratulations

Weddings at Hackness Grange

The choice of venue for your perfect day is a very important decision to make. This brochure will help you make that decision easier.

The classic 19th century English Manor House provides a magnificent location for wedding celebrations of up to 160 guests. Surrounded by woodland and overlooking its own tranquil lake, the hotel's setting provides a wonderful back drop for the biggest day of your life.

Tell us your vision of the perfect wedding day and Hackness Grange staff are experts at turning your wedding day dream into reality. With breathtaking scenery and a picture postcard venue that accommodates all tastes, there's no better place to hold your event of a lifetime.

What we offer

- Bespoke and seasonal wedding packages are available.
- Dedicated Wedding Coordinator to guide you through your planning stages to your special day.
- Complimentary room for the Bride & Groom in the hotel to include full English breakfast.
- Preferential hotel rates for all wedding guests.
- Silver cake stand & knife.





Extra Touches

Civil Ceremonies and Partnerships

At Hackness Grange we have a choice of two venues that are licensed to hold civil ceremonies.

For reservations and availability you will need to contact the local registrar on: 0845 034 9486.

Any arrangements made for your civil ceremony or partnership will be confirmed by the Registrars' Office.



Receptions

A perfect setting for your big day, with panoramic views over the gardens, wonderful food and attentive service to create a day you will never forget.

Johnstone Suite – 50 to 160 guests for the wedding breakfast and up to 200 for the evening party.

The Derwent Restaurant – 30 to 50 guests with traditional furniture and features, for smaller, more personal weddings.



Photography and Room Dressing

We require that all non-recommended photographers and room dressers set up an appointment with the Wedding Coordinator in advance of your day to discuss suitable arrangements.



Services and Accommodation



Fireworks

Fireworks are permitted on the grounds of Hackness Grange by prior arrangement only.

Extra Services

- Chair Covers with a choice of coloured sashes.
- Wedding Menu Food Tasting.
- Pre Wedding Dinner – Why not arrange a dinner/get together with family & friends the night before your big day.
- Resident DJ.

Please speak to our Wedding Coordinator if you would like details of any of the above extra services.

Bride and Groom Accommodation

A complimentary room is included with all our seasonal wedding packages.

We can also offer an extended stay at reduced rates, subject to availability.

Guests Accommodation

We offer preferential rates for wedding guests who wish to stay overnight in the hotel. Full English breakfast and use of all the on site leisure activities are included.

Wedding Menus

Canapés♥

Olive, sun blushed tomato & goats cheese scone filled with pesto cream cheese

Poached salmon, crème fraiche & dill cucumber crown

Crab & chive tartlet

Duck spring roll with hoi sin

Chicken liver parfait served en croute

Mini rare roast beef & horseradish filled Yorkshire puddings

Spicy five-bean tartlet topped with crème fraiche

Cheese & whole grain mustard cheese straws

Starters

Cap mushrooms filled with spinach & walnuts topped with melted goats cheese served on rocket with a sweet roast pepper & tomato coulis

Stack of cantaloupe honeydew & watermelon served with a refreshing blackcurrant sorbet

Chicken liver parfait served with homemade ginger & beetroot chutney

Smoked salmon & prawn parcel served on a bed of leaves with a light lemon & dill mayonnaise

Creamy mushrooms topped with melted Stilton served with puff pastry cheese straws

Crispy duck, watercress, cucumber & spring onion salad dressed with hoi sin & ginger sauce

Yorkshire pudding served with rich onion gravy

♥ Subject to a supplemental charge

Starters plus♥

Tian of prawn, crab & avocado

Smoked chicken breast, with walnuts, rocket & cucumber served with a Yorkshire blue cheese dressing

Cantaloupe & crab salad

Guests can choose 2 starters, plus a vegetarian option.

Soups OR Sorbets♥

(Johnstone & Derwent Deluxe package only)

Roast tomato & sweet red pepper served with basil infused croutons

Cream of Courgettes & Brie

Country house vegetable soup

Cream of wild mushroom

East coast crab bisque with brandy♥

Orange, lemon, strawberry, mango, blackcurrant, raspberry

Champagne sorbet♥

All guests must choose the same soup / sorbet.

Main Course

Tender braised beefsteak served with a classic chasseur sauce

Griddled breast of chicken served with a creamy wild mushroom sauce

Roast turkey served with chestnut stuffing, bacon wrapped chipolata & cranberry sauce

Roast topside of beef served with Yorkshire pudding & horseradish

Fillet of salmon served with a creamy smoked salmon, leek & white wine sauce

Slow roasted loin of pork served with caramelized apple and red wine jus

Paupiette of lemon sole filled with spinach served with a cream vermouth sauce

Mains extra♥

Crab crusted cod loin served with a lemon & lobster butter

Roast sirloin of beef served with Yorkshire pudding & horseradish sauce

Pan fried duck breast served with a black cherry sauce

Guests may choose two mains plus a vegetarian option.

Vegetarian Selection

Starters

Cap mushrooms filled with spinach & walnuts topped with melted goats cheese served on rocket with a sweet roast pepper & tomato coulis

Stack of cantaloupe honeydew & watermelon served with a refreshing blackcurrant sorbet

Creamy mushrooms topped with melted Stilton served with puff pastry cheese straws

Yorkshire pudding served with rich onion gravy

Guests may choose two starters.

Main Course

Baked flat mushroom filled with ratatouille topped with melted goats cheese

Quorn stroganoff served with wild rice

Asparagus & cherry tomato risotto topped with Parmesan shavings & dressed rocket

If you cannot see a vegetarian dish that you would like or require a Vegan option, please discuss your needs with your wedding co-coordinator and our Chef will be more than happy to see if he is able to accommodate to your needs.

Guests may choose 2 mains.

Vegetables and Potatoes

Potatoes fried with bacon seasoned with garlic & rosemary

New potatoes hot dressed and minted

Traditional roast potatoes

Fondant potatoes poached in butter and chicken stock

Cajun potatoes wedges seasoned with Cajun spices

Roasted new potatoes with olive oil and sea salt

Dauphinoise potato classic French dish of layered potato♥ with crème & garlic

Honey glazed carrots

Cauliflower florets

Broccoli

Whole green beans

Puree of Swede with nutmeg

Garden peas

Roast Courgettes

Savoy cabbage served with Bacon and Walnuts♥

A choice of one potato dish and 2 vegetable dishes is included in the price of your main course.

Desserts

Raspberry & white chocolate cheesecake

Strawberry pavlova

Chocolate orange torte

Traditional Sherry trifle

Apple crumble with creamy vanilla pod custard sauce

Profiteroles served with warm chocolate sauce

Sticky toffee pudding served with vanilla ice cream & toffee sauce

Guests may choose two deserts.

Cheese and biscuits♥

Platter of Yorkshire cheeses with Celery and Grapes,
served with Biscuits

Platter of Yorkshire cheeses with Tomato Chutney and
Walnut Bread

All guests must choose the same.

Sweet Canapés♥

Chocolate & ginger brownie

Chocolate & vanilla cup cakes

Strawberries with chocolate fondue dip

Mini fruit tartlet

Strawberry & pistachio nut scones served with clotted cream

Caramel profiteroles

English lemon posset served in a shot glass

Tea / Coffee

With home made chocolates♥

With petit-fours♥

With Champagne truffles♥

All guests must choose the same menu.

Evening Buffet Selection

OPTION ONE

Selection of open and closed sandwiches with assorted fillings *,
wedges of savory quiche, assorted vol-au-vents
warm sausage rolls, spicy chicken wings
vegetable spring rolls

Choice of one:

Buttered new potatoes, chips

potato salad, pasta with tomato salsa,

green salad

OPTION TWO

Choice of two:

Lasagna

“The Grange steak and ale pie”

Chicken Thai Green Curry

Chilli con carne

Choice of three:

Selection of open and closed sandwiches with assorted fillings*,
wedges of savory quiche, assorted vol-au-vents,
battered new potatoes, chips
potato salad, pasta with tomato salsa, green salad

OPTION THREE

Hog Roast

Choice of two:

wedges of savory quiche, assorted vol-au-vents,
battered new potatoes, chips,
potato salad, pasta with tomato salsa, green salad

Optional change*

Hot pork baps served with Apple Sauce

Roast beef baps served with Horseradish Sauce Bacon or
Sausage sandwiches

Traditional hotdogs or hamburgers

Good Luck...





HACKNESS GRANGE
COUNTRY HOUSE HOTEL



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