



# THE BRIDGE

HOTEL & SPA



## Wedding Brochure 2019

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# The Perfect Venue...

The Bridge is an independent, privately owned 4 Star hotel and spa recently refurbished to the highest standard, set in the heart of Yorkshire.

Our professional team, including a dedicated Wedding Co-ordinator, will guide you through to ensure your special day is 'perfect'

- Licenced for Civil Ceremonies
- Wedding Breakfasts from 20 - 150
- Evening Receptions for up to 200
- Delightful Italian Courtyard
- Luxury Bridal Suites
- Luxury Thermal Spa with Beauty Treatments
- Unique, individually designed bedrooms

## TO MAKE YOUR WEDDING DAY COMPLETE WE ARE DELIGHTED TO INCLUDE THE FOLLOWING:

- A dedicated Wedding Co-ordinator to assist with all the arrangements for your 'special day'
- A red carpet welcome on arrival
- Personalised menus and table plan
- The Duty Manager will act as your Master of Ceremonies taking care of you and your guests throughout the day
- Discounted accommodation for your wedding guests
- A round or square silver cake stand and knife
- Use of the Italian terraced courtyard or terrazzo terrace for your photographs, reception drinks and evening barbecue
- White linen tablecloths and napkins
- Ample free parking for you and your guests
- All our rates are inclusive of VAT
- Children's menu available for ages 4-12
- Toddlers aged under three having the children's menu are free of charge

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- The Bridge offers one of the finest venues for atmosphere, food, wine and service in the area and with our wealth of experience and expertise, every couple can be confident their special day will be just perfect
- Silver-served menu prices start from £34.50 per person for 2019 Wedding Breakfasts held on a Saturday
- A 10% discount is available from a Wedding Breakfast held on a Friday or Sunday throughout the year
- A 15% discount applies for a Wedding Breakfast on a Monday to Thursday throughout the year
- Private carvery menu available from £33.50 per person for 2019
- An option of a relaxed summer barbecue menu from £33.00 per person for 2019
- Late availability offers available (ask your Wedding Co-ordinator for details)
- Our exciting spa complex offering a range of treatments and facilities
- An outdoor Gazebo for the romantic Wedding Ceremony of your dreams (weather permitting)
- Extensive complimentary car parking



## FUNCTION SUITES

### THE WALSHFORD SUITE

This extremely versatile, ground floor room is in regular demand for both weddings and other private functions. The adjoining bar area can be used as a reception room and a private bar for your guests. The French windows can be opened onto our Italian Courtyard, a lovely setting for your wedding photographs and a place where your guests can mingle before the meal.

In the evening, why not consider the use of this area for a barbecue (weather permitting) and the Walshford Room for your disco or band - a fun way to end your day..

### THE BYRON ROOM

The hidden treasure of The Bridge. The Byron Room is an enchanting ground floor room boasting one of the finest examples of 18th century rococo plasterwork in the north of England.

The room was painstakingly restored to its original glory having been left in the derelict Halnaby Hall. It is illuminated by a beautiful English cut crystal chandelier and boasts an Italian marble fireplace as a backdrop. The Byron Room is an ideal venue for Wedding Ceremonies and smaller, intimate Wedding Celebrations.

### THE RIBSTON SUITE

This suite is located on the ground floor with superb levels of natural light having the benefit of full-length French windows along one side of the room leading out onto the new south-facing terrazzo.

It contains a private bar and has direct access to the north entrance of the building. It also looks out onto the grounds, making it an ideal venue for both your wedding breakfast and evening reception. An evening barbecue is an ideal way to round off your celebrations.

### THE COURTYARD SUITE

With its oak-beamed ceiling, this split-level room is an extremely popular venue for the larger wedding breakfast.

The Courtyard Suite is reminiscent of a coaching inn from the 18th century. It is situated adjacent to the historic Byron Bar which is believed to be around 250 years old.

**Minimum/maximum numbers of adult guests for catering purposes are as follows:**

Suite	Wedding Breakfast		Evening Reception	
	Min	Max	Min	Max
<b>Byron</b>	20	50	20	70
<b>Ribston</b>	70	150	110	175
<b>Walshford</b>	50	75	90	200
<b>Courtyard Restaurant</b>	50	130	Not available	



## OVERNIGHT ACCOMMODATION

The Bridge Hotel has 37 individual bedrooms each offering comfortable accommodation to a high standard. There is a mixture of standard rooms and club rooms offering unique style, décor and vibrant colour schemes.

Once you have confirmed your booking, we are pleased to allocate a mix of standard and club rooms for your guests at a generous discount (subject to availability) together with a complimentary Bridal Suite. A deposit of £25.00 per room is required to confirm the reservation.

Any unsold rooms remaining eight weeks prior to your wedding date will be released without any obligation.

### THE DISCOUNTED RATE FOR 2019 IS:

#### SATURDAY

Single room @ £114.00 B & B

Double/Twin room @ £129.00 B & B

Club Double/Twin room @ £144.00 B & B

#### FRIDAY AND SUNDAY

Single room @ £104.00 B & B

Double/Twin room @ £119.00 B & B

Club Double/Twin room @ £134.00 B & B

Monday - Thursday - Please discuss directly with us.

Extra beds or 'z' beds are also available in some rooms for children at £15.00 per child and £20.00 per adult. Travel cots are available free of charge

In order to assist you with your guest accommodation, we can supply flyers giving details of the date and room rates for your guests to reserve accommodation directly with reception.

### ADDITIONAL SERVICES AVAILABLE AT THE BRIDGE

In addition to the services provided, we also carry an extensive directory of local companies who may be able to assist in making your day as perfect as possible. Flowers, balloons, musicians, chauffeur services, photographers, videographers, beauty therapists, hairdressers, cake specialists and stationers.

We do offer a candy cart hire for a cost of £150 with a selection of 7 pick n mix sweets please ask a wedding coordinator for more details.

Chair Covers with a choice of colored sash at £3.50 per chair also matching table runners, top table and cake table swaging please ask about prices

Hire of Love, Mr & Mrs or A Love heart in lights starting from £160 please ask for more information

Hire of the Hotels Candelabras at £10 each including ivory candles

Hire of 2 Bay Trees for £40

Hire of Ivory post box for £40

We are pleased to offer the services of our Resident DJ "Sound Division" for your evening celebrations.

The charge for our DJ is £325 for 2019 from 7.00pm until 1.00am. Should you wish to use the DJ/Band of your choice, a music supplement of £100.00 is charged. If you require an earlier set up time this can be arranged at a surcharge agreed directly with us. Please note that should you choose to have your own live band or an alternative DJ, then they must hold Public Liability Insurance and a PAT testing certificate for equipment. A copy of these must be given to The Bridge on final confirmation.

Wedding Tasting can be added on for an additional charge on a Thursday evening at 7.00pm. Silver Service based on 2 people selecting 2 starters, 2 mains and 2 desserts at a cost of £28.00p.p. Carvery based on 2 people at a cost of £20.00p.p.



the courtyard spa

## The ultimate place to relax and spoil yourself

Unwind and relax in the spa relaxation lounge after experiencing our luxury thermal suite with Japanese foot spas, applewood sauna, eucalyptus crystal steam room, ice fountain and experience shower. Or just soak away your cares in our new hidden courtyard with a Canadian cedarwood hot tub followed by a soothing soak in our cedar wood hot tub then take a dip in the neighbouring cold plunge tub followed by a Nordic sauna.

**Please contact our Spa Booking Office to pre-book your session on 01937 543308 between 9.00am – 5.00pm**

The Spa features luxurious treatment rooms, nail bar and make-up area offering a wide range of treatments. Indulge yourself in one of the best spas in the Leeds area

**Wedding Packages tailored to your individual requirements available on request**

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## Exclusive use Ladies Evening

Perfect for a get together or a hen party available Friday – Sunday evenings from 7.30pm until 10.30pm

**Minimum of 8 people chargeable at £30.00p.p.**

This gives you private use of the spa facilities, glass of bubbly on arrival and enjoy a relaxing movie with popcorn in our relaxation room throughout the evening

Want to have some treatments? Enquire about booking our spa therapists for the extra special evening.

We also have some buffets and tapas available for your spa session. Please enquire about prices and menus.

**Please contact our Spa Booking Office to pre-book your session on 01937 543308 between 9.00am – 5.00pm**





## CIVIL CEREMONIES

We offer the option of Civil Marriage Ceremonies in all our function rooms and are now delighted to also include The Bridge Gazebo which is a beautiful additional feature and is one of the few outdoor wedding venues in Yorkshire

Licensed for civil marriages and civil partnerships and giving you the option of enjoying a romantic ceremony outside in the beautiful English countryside.

It is the perfect venue for either an intimate or larger outdoor ceremony with seating for up to 100 guests and will accommodate you both, your witnesses and the Registrar with guests seated outside to enjoy your marriage ceremony.

Your Wedding Party would then return to the main building for your Wedding Celebrations in one of our reception rooms.

The Gazebo can be beautifully dressed with flowers to match your colour scheme.

**A fee for the Gazebo of £200.00 would be charged plus the cost of the indoor ceremony room as detailed below.**

Don't let the British weather stand in your way. An indoor ceremony room will also be reserved. Should the weather be inclement we will refund £100.00 of the outdoor fee.

A decision regarding the outside ceremony will be made by the Hotel Management the night prior to your Wedding depending on the weather forecast at that time.

For further details please call us on 01937 580115 or email to [weddings@bridgewetherby.co.uk](mailto:weddings@bridgewetherby.co.uk).

**A room hire fee is payable to The Bridge for Civil Ceremonies held on the premises:**

1 May – 30 September	Saturday - £350.00	Sunday & Friday - £300.00
1 October – 30 April	Saturday - £300.00	Sunday & Friday - £280.00
January – November	Mid-week (Mon - Thurs - £190.00 excluding Bank Holiday Mondays)	

If you live outside the Harrogate area, notice must also be given to the Superintendent Registrar of the district in which you live. This notice must be given in person by one of the couple. You cannot get married without giving due notice in the District(s) where you live.

You must make sure that all the legal requirements have been satisfied and that the Superintendent Registrar, who will be conducting the ceremony, has the relevant authorities in his/her possession well in advance of the marriage.

Food or drinks are not permitted by law in the marriage room for one hour prior to, or during, the marriage ceremony.

This information is provided by The Bridge as a guide only. It is the responsibility of the couple concerned to ensure it is now relevant.

## HARROGATE REGISTRY OFFICE

Once you have decided on a date, please contact the Registrars on 01609 780780 to book your ceremony.

**Fees for civil ceremonies payable directly to the Registry Office - from 1 April 2018 until 31 March 2019 together with a £50 Booking Fee are:**

Monday to Friday - £450.00 Saturday - £525.00  
 Sunday and Bank Holidays - £550.00



## DRINKS PACKAGES

To help with your budget, the following is a list of all inclusive drinks packages for 2017/2018

### **The Bridge Bronze Collection**

On arrival

One glass of Bucks Fizz, Mulled Wine, Pimms, Kir or Sangria

Wines with the meal - One glass of wine from our House selection

Toast - Sparkling wine

**£16.00 per person**

### **The Bridge Silver Collection**

On arrival

One glass of Bucks Fizz, Mulled Wine, Pimms, Kir or Sangria

Wines with the meal - Two glasses of wine from our House selection

Toast - Sparkling wine

**£19.25 per person**

### **The Bridge Premier Collection**

On arrival

One glass of Bucks Fizz, Mulled wine, Pimms, Kir, Sangria, Bottle lager  
or a glass of wine from our House selection

Wines with the meal - Two glasses of wine from our House selection or Bottle Lager

Toast - House Champagne

**£22.25 per person**

### **The Bridge Platinum Collection**

On arrival

One glass of sparkling wine, Bucks Fizz, Pimms, Kir, Sangria, Bottle lager

Or a glass of wine from our House selection

Wines with the meal - Two glasses of wine from our House selection or Bottle Lager

Toast - House Champagne

Includes selection of three canapés per person

**£25.25 per person**

### **The Bridge non-alcoholic Drinks Collection**

On arrival

One glass of fruit punch

Wines with the meal - One glass of non-alcoholic wine

Toast - Schloer

**£12.00 per person**

Want to upgrade to Bottle of Lager for arrival drink or through the meal £1.50  
supplement per bottle with Bronze or Silver packages

Upgrade to prosecco on our Bronze and Silver collection for only an additional £1.50 per person

We do not offer a corkage facility.



## WEDDING BREAKFAST MENUS

Our menus have been carefully selected to cater for all tastes and budgets.

To make things simple, the prices shown on the main course dishes also include the cost of a starter, dessert and coffee with chocolates.

The silver-served menu on the day is usually a set menu, one menu chosen for ALL the wedding party although we are happy to cater for any guests with special dietary requirements.

Should you require a choice silver-served menu of two starters, two main courses and two desserts, then an additional charge of £2.50 per person would be made.

Please discuss these at the wedding meeting with your Wedding Co-ordinator.

Soup can be chosen as an alternative starter at no extra cost. Alternatively, should a four-course menu be required, then soup can also be taken as an intermediate course at £4.00p.p.

### CANAPES

Served with Reception Drinks only

Mini Cod & Chips and Battered sausages & chips with mushy peas & tarte sauce in cones

@ £5.00 per person (all guests to be catered for) or

Please select any 4 canapés @ £5.50 per person:

**Served warm** Filo black tiger prawns with a chilli and ginger dip

Mini goats cheese parcels with a sweet pear & honey compote (V)

Spicy jalapeno halves wrapped in streaky bacon and stuffed with soft cheese (GF)

Baked baby potatoes with sour cream, chive & melted gruyere (V) (GF)

Red Thai fishcakes, cucumber & fresh mint yoghurt dip

Bite sized Yorkshire pudding filled with roast beef and horseradish

Glazed pork chipolatas with sticky pineapple chunks

**Served cold** Smoked salmon roulade, lemon & dill (GF)

Cherry tomato, fine fettle & olive skewer, basil marinade (V) (GF)

Yorkshire blue cheese & mushroom quichette (V)

Wild board terrine with a blackberry jelly & toasted bread • Mini prawn cocktail cups, sliced tomato & fennel

Serrano ham, peach & mozzarella skewers (GF)

Selection of Belgium chocolate dipped sweet selection e.g. fruit, Turkish delight, truffles

### STARTERS

Warm cod & pancetta fishcakes, swiss cheese sauce

Roasted smith apple, onion & goats cheese tartlet, toasted walnut and honey dressing (V)

Fantail of melon with seasonal fruits & orange sorbet (Vegan)

Warm creamy garlic mushrooms with a fresh parsley & sliced fig loaf (V)

Ceaser salad, chicken strips with crusty bacon, cos lettuce parmesan flakes and traditional Ceaser dressing

Light Yorkshire farmhouse terrine with toasted farmhouse bread and spiced chutney

Buffalo tomato, avocado & tofu salad with basil pesto & reduced balsamic (Vegan)

Whitby prawn cocktail with sliced tomato & fennel (GF)

Roasted red pepper & spinach tartlet with melted mozzarella & reduced balsamic (V)

Poached Scottish salmon terrine with a chilled champagne parsley butter sauce, crusty ciabatta

Roasted red pepper, black olive bruschetta's (Vegan)

Trio of melon balls, raspberry sorbet, crushed mint syrup (V) (GF)

Dovetail of honeydew melon with orange sorbet & passion fruit syrup (V) (GF)

Prawn & Whitby crab cocktail spiced tomato & coriander sauce, buttered farmhouse bread (supplement of £2.50p.p.)

Beetroot gravadlax of salmon, asparagus spears, capers with a tangy orange and dill dressing (GF) (supplement of £2.50pp)



# WEDDING BREAKFAST MENUS

## SOUPS

All served with a selection of bread rolls & butter

Woodland mushroom with mascarpone (V)

Carrot & ginger soup with lemon crème fraiche (V)

Cream of vegetable with herb croutons (V)

French onion & cider with parmesan croutons (V)

Yorkshire beef broth with herb dumplings

Courgette & rocket soup with bishop's blue (V)

Garden green pea soup with horseradish cream (V)

Roasted sweet potato, chorizo oil & parsnip Crisps

Chicken & oyster mushroom with beansprouts & Asian vegetables

Roast plum tomato with fresh basil (V)

Baked pumpkin & smoked bacon, honey toasted seeds

White onion & Wensleydale

The above soups can also be taken as an intermediate course @ £4.00 per person

## SORBETS

Black Cherry & Kirsch, Blackcurrant, Lemon,  
Mango & Passion fruit, Zesty lemon & lime or Orange & raspberry  
£2.30

Prosecco, blackcurrant, Pink Champagne or Bucks Fizz  
£2.75

## MAIN COURSES 2019

Roast breast of chicken, sage & onion stuffing, chipolata sausages & roast gravy - £34.50

Breast of chicken with button mushrooms, bacon lardons & tarragon cream - £34.50

\Traditional Easingwold sausages with creamed potatoes & chives with a rich onion gravy - £34.50

Traditional roast pork, crispy crackling, Sticky apples & roasted root seasonal vegetables - £35.00

Poached Scottish salmon supreme on fine beans, lemon & dill butter sauce - £37.00

Rock salt & thyme rubbed pork loin, highland whisky & mustard sauce - £37.00

Breast of chicken stuffed with black pudding & pear wrapped in streaky bacon with  
Yorkshire blue cheese sauce - £37.50

Rosemary & garlic roasted sirloin of beef, Yorkshire puddings & rich red wine sauce - £38.50

Slow roasted shank of lamb in black sheep ale, garlic & fennel creamed potatoes - £39.00

Crispy seabass fillet, sizzling ginger & chilli Asian stir fry, spring onion - £40.00

Cherry glazed breast of Gressingham duck, sautéed asparagus wrapped in serrano ham,  
cherry & port jus - £40.50

Lemon and rosemary crusted lamb rump with crushed potato & rich tomato sauce- £40.50

**Includes a choice of two potatoes & two vegetables:**

Minted baby new • Thyme & rock salt roasted • Croquette • Dauphinoise • Sweet potato mash  
Creamed potatoes with butter & chives

Oven roasted root vegetables • Broccoli florets with tomato hollandaise

Honey-glazed carrots • Carrot & swede mash with nutmeg • Cauliflower mornay

Leek gratin • Mangetout with baby sweetcorn

Glazed Mediterranean vegetables in tomato sauce • Garden peas with bacon

Herb-scented sugar snap peas

# WEDDING BREAKFAST MENUS

## VEGETARIAN MAIN COURSES

Please choose one vegetarian main course for all your vegetarian guests:

- Caramelised red onion tart tatin topped with goats' cheese
- Sun-blushed tomato & wild mushroom tagliatelle, toasted pine nuts & rosemary pesto
- Leek & pea risotto with Mascarpone and baby spinach
- Butternut squash & Ribblesdale goats' cheese lasagne with red pepper coulis
- Fresh basil fettuccini with roasted Mediterranean vegetables
- Cherry tomato & thyme linguine
- Smoked cheddar & leek potato cake with hot pepper relish
- Mixed vegetable stir fry with long grain rice (Vegan)
- Stuffed bell pepper with cous cous and a rich tomato sauce (Vegan)
- Seasonal vegetable hot pot (Vegan)
- Mushroom & asparagus risotto (Vegan)

**Gluten Free mains can be catered for please request this with your wedding coordinator**

## DESSERTS

- Coco dusted white chocolate cheesecake swirled with a Pimms black cherry & elderflower jam
- Belgium chocolate brownie with vanilla pod ice cream and a rich dark chocolate sauce
- Lemon crème brulee with liquored orange segments & traditional Yorkshire shortbread
- Roasted crushed hazelnut banana & Harrogate toffee Eton mess (GF)
- Exotic fresh fruit salad (Vegan) (GF)
- Marbled chocolate & orange sponge with marmalade ice cream
- Golden syrup sponge with honeycomb ice cream (GF)
- Rich sticky toffee pudding with butterscotch sauce & honeycomb ice cream
- Bramley apple strudel with a berry coulis (Vegan)
- Blossom honey bavarois with a peach & apricot compote
- Rich chocolate pudding with belguim chocolate sauce (GF)
- Iced strawberry & mint parfait with crushed meringue & sticky strawberry syrup
- Warm double chocolate chip brownie with vanilla pod ice cream (GF)
- Baileys crème caramel with frosted raspberries
- A selection of cheese & biscuits with grapes, celery & crackers (V) (GF)
- Warm double chocolate chip brownie with vanilla pod ice cream (GF)
- Trio of Bridge miniature desserts:
  - Belgium chocolate brownie with a velvet mocha sauce • Vanilla cheesecake with crushed honeycomb ~
  - Crunchy waffle basket with honeycomb ice cream
  - (£2.50p.p. supplement)

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Including freshly-brewed coffee & chocolates

## CHEESE

Cheese Platter:  
served with Yorkshire & continental cheeses,  
biscuits, celery & grapes  
(£45.00 per table of 10 guests)



## 4 COURSE SET MENU SELECTION

### MENU A

Trio of melon balls, raspberry sorbet, crushed mint syrup (V) (GF)

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Cream of vegetable with herb croutons (V)

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Roast breast of chicken, sage & onion stuffing, chipolata sausages & roast gravy

A selection of seasonal vegetables & potatoes

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Belgium chocolate brownie with vanilla pod ice cream and a rich dark chocolate sauce

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Fresh ground coffee with mints

**£37.00 per person**

### MENU B

Light Yorkshire farmhouse terrine with toasted farmhouse bread and spiced chutney

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French onion & cider with parmesan croutons (V)

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Traditional roast pork, crispy crackling, Sticky apples & roasted root vegetables

A selection of vegetables & potatoes

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Coco dusted white chocolate cheesecake swirled with a Pimms black cherry & elderflower jam

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Fresh ground coffee with mints

**£38.00 per person**

### MENU C

Whitby prawn cocktail with sliced tomato & fennel (GF)

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Prosecco blackcurrant Sorbet

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Rosemary & garlic roasted sirloin of beef, Yorkshire puddings & rich red wine sauce

Fresh market vegetables & potatoes

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Trio of desserts:

Belgium chocolate brownie with a velvet mocha sauce

Vanilla cheesecake with crushed honeycomb

Crunchy waffle basket with honeycomb ice cream

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Fresh ground coffee & hand-made chocolate truffles

**£40.00 per person**



## PRIVATE WEDDING CARVERY MENU

Pre-orders are not required with this menu

Trio of melon balls, raspberry sorbet, crushed mint syrup (V) (GF)  
Light Yorkshire farmhouse terrine with toasted farmhouse bread and spiced chutney  
Roast plum tomato with fresh basil (V)

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Rosemary & garlic roasted topside of beef, Yorkshire puddings & rich red wine sauce  
Maple-baked ham, caramelised black cherry salsa  
Poached Scottish salmon supreme, lemon & dill butter sauce  
Mushroom & Asparagus Risotto (V)  
Chef's Selection of market fresh potatoes & vegetables

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Coco dusted white chocolate cheesecake swirled with a Pimms black cherry & elderflower jam  
Rich sticky toffee pudding with butterscotch sauce & honeycomb ice cream  
Selection of English cheeses with water biscuits, grapes & celery

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Freshly-brewed coffee & chocolates

**From £33.50 per person**

## CHILDREN'S MENU

Children attending can have either a smaller portion  
of the wedding breakfast at £17.50 each

or

One choice for all children from the children's selection below  
at £15.50 per child aged 3 - 12 (ages 2 and under are f.o.c.)

### First Course

Home-made House soup  
Seasonal melon with a strawberry sauce  
Warm garlic bread

### Main Course

Tomato & basil pasta cheese bake  
Chicken dippers with chips & beans  
Traditional bangers & mash with onion gravy

### Desserts

Vanilla pod ice-cream with raspberry sauce  
Chocolate brownie and vanilla pod ice-cream  
Banana split with ice-cream



## BARBECUE OR BUFFET WEDDING MENUS

### **BARBECUE ON THE TERRACE @ £33.00**

Char-grilled rump steak with sweet caramelised onions & sautéed mushrooms

Baked lemon & blossom honey glazed chicken drumsticks

Easingwold Thyme and mustard pork sausages

Fiery king prawn and cherry tomato skewers, fresh chilli and coriander

Aubergine, red pepper & courgette skewers with yogurt dip (V)

Red cabbage & celery coleslaw with toasted cashew nuts • Avocado & smoked Applewood bacon farfalle pasta salad

Creamy baby new potato and spring onion salad

Mixed tossed salad with feta & olives

Grilled cob with a rosemary and sea salt butter

Garlic roasted potatoes and chives

Freshly-baked granary roll

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Profiteroles dipped in Belgium white chocolate filled with Harrogate lemon curd

or

Fresh strawberry with a wild berry sauce

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Freshly-brewed coffee station & chocolates

### **DECORATED BUFFET @ £33.50 per person**

Starter of choice from starter selection

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Whole dressed Scottish salmon with a panache of prawns & lemon cocktail sauce

Traditional beef casserole with Masham black sheep ale

Chicken strips in a creamy mushroom pancetta and Wensleydale sauce

Selection of sliced meat & cured with sweet pickles & chutneys

Broccoli, sundried tomato & goats cheese quiches

Small hand raised pork pies with fruit compote

Baby spinach, cherry tomato & bocconcini salad

Roasted & thyme baby potatoes

Fresh rocket & olive salad, rock salt & lemon

Steamed long grain rice

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Dessert of choice from dessert selection

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Freshly-brewed coffee & chocolates

Gluten Free mains can be catered for please request this with your wedding coordinator

# EVENING BUFFET/BARBECUE MENUS

To continue your wedding celebrations well into the evening,  
the following buffet or barbecue menus will be available for your guests.

## **EVENING BUFFET @ £15.50 per person**

Please choose six items from the following.  
Each additional item add £2.50

Selection of sandwiches on farmhouse bread • Margarita & meat feast pizza  
Seasoned potato wedges with tomato slasa & sour cream • Spicy buffalo chicken wings, chipotle BBQ dip  
Mini oriental savouries with mango chutney & mint yoghurt • Teriyaki & sesame chicken skewers  
Individual pork pies with spiced chutney • glazed pork chipolatas with sticky pineapple chunks  
Mixed pitted olives with feta cheese & basil • three cheese & onion quiches  
Selection of sliced cured meats • Salt & pepper pork ribs  
  
Chocolate & toffee eclairs with fresh strawberries

## **EVENING BUFFET @ £17.25 per person**

Please choose six items from the following.  
Each additional item add £2.50

Mini chilli & cheese dogs • Red Thai chicken skewers, coriander & yoghurt dip  
BBQ baby back ribs with dipping sauce • Roasted potato wedges with paprika & smoked cheese  
Mini fish bites with a chilli marmalade • Pizza slices with prosciutto, mozzarella & olives  
Open top poached salmon ciabatta rolls with rocket, crème fraiche & black pepper  
Giant beer battered onion rings with garlic & parsley mayonnaise • selection of filled tortilla wraps  
Tomato, red onion & goats cheese bruschetta with basil oil • Crudities with tortilla chips and dips  
  
Zesty lemon tartlets • Fresh fruit platter

## **EVENING HOG ROAST ALL INCLUSIVE MENU (SUBJECT TO AVAILABILITY) £17.50/per person**

Seasoned Hog roast • Crispy crackling • Garlic Roast potatoes with thyme  
Potato & crème fraiche salad with spring onions • Traditional sage & onion stuffing  
Crunchy coleslaw • Freshly-baked soft rolls & butter • Corn on the cob with rosemary butter  
Selection of mustards • Sweet sticky apple & mint sauce

## **EVENING SUPPER @ £15.00 per person**

Please choose two items from the following:

Steak baguettes with sautéed onion & mushroom, rustic skin on chips  
& red cabbage slaw, selection of mustards and homemade sauces  
Dales lamb hot pot with sweet potato, roasted root vegetables & fresh garden mint  
Beef lasagna with parmesan & crusty garlic bread  
Spicy chicken tikka masala with scented basmati rice  
Roasted vegetable with lentils, spinach and a rich tomato sauce (V)

# EVENING BUFFET/BARBECUE MENUS

To continue your wedding celebrations well into the evening,  
the following buffet or barbecue menu will be available for your guests.

## **EVENING BARBECUE ALL INCLUSIVE MENU @ £17.25 PER PERSON**

Prime beef burgers served with mature cheddar cheese  
Yorkshire Easingwold pork sausages  
Lemon & garlic roasted chicken drumsticks and thighs  
Roasted baby corn, salted chive crème fraiche  
Hand cut potato wedges with smoked cheese & bacon sauce  
Red cabbage coleslaw & chive  
Mixed green salad with basil virgin oil  
5 Bean and wild rice salad with chopped coriander  
Selection of mustards & sauce  
Freshly-baked soft rolls & butter

## **EVENING BARBECUE ALL INCLUSIVE MENU @ £19.25 PER PERSON**

Minute steak with caramelized red onions  
Yorkshire Easingwold pork sausages  
Lemon & garlic roasted chicken drumsticks & thighs  
Salt & pepper pork rib, bourbon BBQ dip  
Roasted corn on the cob, rosemary butter • Red cabbage coleslaw & chive  
Roasted baby potatoes with thyme • baby spinach, cherry tomato & bocconcini salad  
Bistro style salad with balsamic & olive oil dressing • selection of mustards & sauces  
Freshly baked bread basket

## **EVENING ANTIPASTI BUFFET @ £16.50 PER PERSON**

Selection of sliced cured meats & salami  
Board of cheese with sun blushed tomatoes  
Pitted black & green olives • Grissini sticks with dipping pots  
Crusty rosemary & sea salt focaccia • Selection of stone baked pizzas  
Watermelon, cucumber & mint salad  
Roasted baby potatoes seasoned with parmesan, garlic, paprika & parsley

## **EVENING PLOUGHMAN'S ALL INCLUSIVE BUFFET @ £16.50 PER PERSON**

Selection of sliced meat & accompaniments  
Board of local cheese with homemade chutney & jam  
Traditional farm house terrine with toasted artisan breads  
Dressed baby gem & cherry tomato salad  
Pickled onions • Beetroot • Gherkins  
Celery & apple salad, creamy lemon dressing  
hand raised pork pie & sweet pickle

## **EVENING SANDWICHES @ £9.00 PER PERSON**

Please select one option. All evening guests to be catered for:  
Hog Roast, Sausage, Bacon  
All served with Chips or Wedges

Gluten Free mains can be catered for please request this with your wedding coordinator



## WEDDINGS & CIVIL CEREMONIES

### ORDER OF CEREMONY & ETIQUETTE

Outlined below are the traditional order of civil ceremonies and wedding breakfasts. This is a guide only and our team is more than happy to tailor-make this to suit your requirements

#### **CIVIL CEREMONY**

- Bridegroom's party and wedding guests arrive
- Registrar arrives and meets with the Bridegroom
- Registrar meets with the Bride (either in the hotel if the Bride has checked-in early or as the Bride arrives)
- Bridegroom and guests are shown into the ceremony room
- Registrar proceeds to room and prepares for the ceremony
- Bridal party enters the room
- After the ceremony the Bride, Bridegroom and guests move outside for photographs (weather permitting)

#### **THE WEDDING BREAKFAST**

- The Bride and Bridegroom and guests arrive at the front of the hotel and are received on the red carpet (weather permitting)
- Reception drinks are served and photographs are taken. During this time the Bride and Bridegroom are photographed cutting the cake
- The Duty Manager organises the receiving line
- If there is no receiving line, guests are asked to make their way through into the function suite
- Guests move into the function suite followed by top table guests
- Entrance of the Bride and Bridegroom
- Grace may be said
- The wedding breakfast is served
- The Bride and Bridegroom cut the wedding cake after the main course
- Cake is served with the coffee and the wine for the toast is served
- Speeches – Duty Manager will announce all three speeches if required.





## BOOKING INFORMATION

We are pleased to accept a provisional reservation and would hold your preferred date for a period of two weeks.

To confirm a reservation, we require a signed copy of the hotel's Conditions of Business together with a non-refundable deposit of £800.00. Please indicate the time and location of your Wedding Ceremony when making your reservation.

A further payment of £1,200.00 will be required six months prior to your Wedding Day.

Approximately three months prior to your wedding day, your Wedding Co-ordinator will be delighted to meet with you to discuss all the final details for your special day.

A pro-forma invoice would then be issued four weeks prior to your wedding and final numbers and full payment are required two weeks before the wedding date.

All the prices quoted are valid for 2019. However, these may be changed at the discretion of The Bridge without prior notice.

The function bars close at 12.30am and the music at 1.00am. A residents' only bar is then available at the hotel's discretion.

An optional Staff Gratuity will be added to your pro forma invoice.

Confetti may be thrown in the grounds of The Bridge. However, exploding balloons or confetti cannons are not permitted in any area of the hotel. We also do not allow Chinese lanterns to be set off at any time.

**Walshford, Wetherby, North Yorkshire LS22 5HS**

**Telephone: 01937 580115**

**Fax: 01937 580556**

**E-mail: [weddings@bridgewetherby.co.uk](mailto:weddings@bridgewetherby.co.uk)**

**[www.bridgewetherby.co.uk](http://www.bridgewetherby.co.uk)**

# GUEST COMMENTS

"We would like to thank you and all the staff at The Bridge for everything you did to help to make our wedding a perfect day for us. We appreciated your attention, both in the months preceding and on the day itself, to all the small details we had requested. Many of our guests commented on how helpful and friendly the staff were, especially Sophie, who was still very cheerful and attentive at one o'clock in the morning. From our arrival to departure the following morning, both the food and service were excellent. We would highly recommend The Bridge as a wedding venue. *Lindsey & Sally (July 2011)*

"Just a quick note to say thank you for making our wedding reception perfect. The food and service were excellent and the table decorations were perfect. Thank you so much." *John & Melissa (August 2011)*

"Just wanted to thank you for all your hard work last Saturday. You made Simon & Rebecca's day absolutely wonderful, clearly a day to remember. The room looked stunning and the food was adorable. Thank you for making our daughter's day extra special." *Julie & Nigel Whitehead (August 2011)*

"Can we just express our gratitude for a wonderful day we had at Sam and Nadia's wedding. Everything went so well it was a delight to be part of the wedding party. Please let the management know that we had so many comments of how professional and efficient the staff were and the venue looked fantastic. Finally a big thank you to you for helping us plan such a great day for our daughter." *Richard & Hazel Kedzierski (August 2011)*

"Just to say thank you for our wonderful wedding day. Please convey our thanks to the duty manager and also to Jacqui, who became a firm favourite with many of our guests. She was extremely professional and has a fantastic sense of humor. The waiters and waitresses were fantastic too – nobody had to wait unduly for their meal. What can I say about the Chef and the food. I think the term surpassing fantastic would suffice. Starters beautifully presented and tasted as good as they looked. Chicken wonderfully moist and one of our guests commented that the mashed potatoes were the best he'd ever tasted. Vegetables done to perfection. Roast potatoes wonderful. Desserts once again fantastic – plenty of it and mouth-wateringly wonderful." *Gordon & Sharron (August 2011)*

"A massive thank you to you and the Hotel for our fantastic wedding. All our guests said how lovely the food and service was – we couldn't fault it. Thank you for all your help." *Jonathan & Kate (September 2011)*

"Thank you for making our Wedding Day so special. It was everything we had ever dreamed of. You all did a fantastic job." *Chris & Hollie (September 2011)*

"We wanted to write and let you know how pleased we were with Heather & Marc's wedding celebration. The room looked lovely and everyone enjoyed the food. We would like to say a big 'thank you' to all the staff who worked hard to make the day a great success." *Karen & Rod (Bride's parents – October 2011)*

"I would like to place on record our thanks for all your hard work in ensuring that Charlotte and Stuart's Wedding Day was such a memorable and successful occasion. The courtesy and helpfulness which you extended to us when we met and also to Charlotte and Stuart throughout the planning of the wedding and on the day itself, were greatly appreciated. We have had many favourable comments from the wedding guests, not only on the choice of The Bridge but on the quality of the food at the wedding breakfast and the helpfulness of all your staff." *Peter & Karen (Bride's parents – November 11)*

"We just wanted to thank you and your staff at The Bridge for the wonderful day we had on the 17 September when our son and his fiancée were married. Everything was perfect – the hotel, the food, the service, the staff, the rooms we stayed in and the breakfast the next morning was out of this world. Everyone who attended has told us it was the best wedding they have ever been to. Please pass on our thanks to all your staff for the attention and service we received. – a simply perfect day. *Bridegroom's parents (September 2011)*

"We both just want to say a huge thank you for helping to make our Wedding Day so special. The day was the best ever and that really was down to you and the team. You made everything so easy and we have received so many compliments on how great the venue and staff were. Many thanks." *Jo and Matthew (December 2011)*

"Thank you so much for all your hard work on our Wedding Day. It really was the best day of our lives." *Gemma & Chris (December 2011)*

"We recently got married at The Bridge and had a lovely day. June was really helpful in the run up to the wedding and nothing was too much trouble for her on the day. The catering staff were all of a very high standard and the food was excellent. Both the ceremony room and the reception room were dressed beautifully and the courtyard area was an ideal spot for some lovely photographs. We felt that The Bridge offered a very high quality wedding at a very reasonable price and we would highly recommend this venue to any couple looking to get married in the near future." *Sonya & David (March 2012)*

"We would just like to say thank you very much for making our Wedding Day so special. The day was perfect. Please pass on our gratitude to the staff involved." *Fiona & Ian (March 2012)*

"We just wanted to say a big thank you for making our day perfect and making sure that everything ran so smoothly – all the staff were brilliant." *Katie & Jamie (April 2012)*

"Thanks for all your help in making our wedding so special. Everybody was so helpful and the day couldn't have gone any better. We would like to especially thank June for all her hard work in the run up to the Wedding and on the day. Everything was perfect and all our guests had a lovely day." *Victoria & Sam (April 2011)*