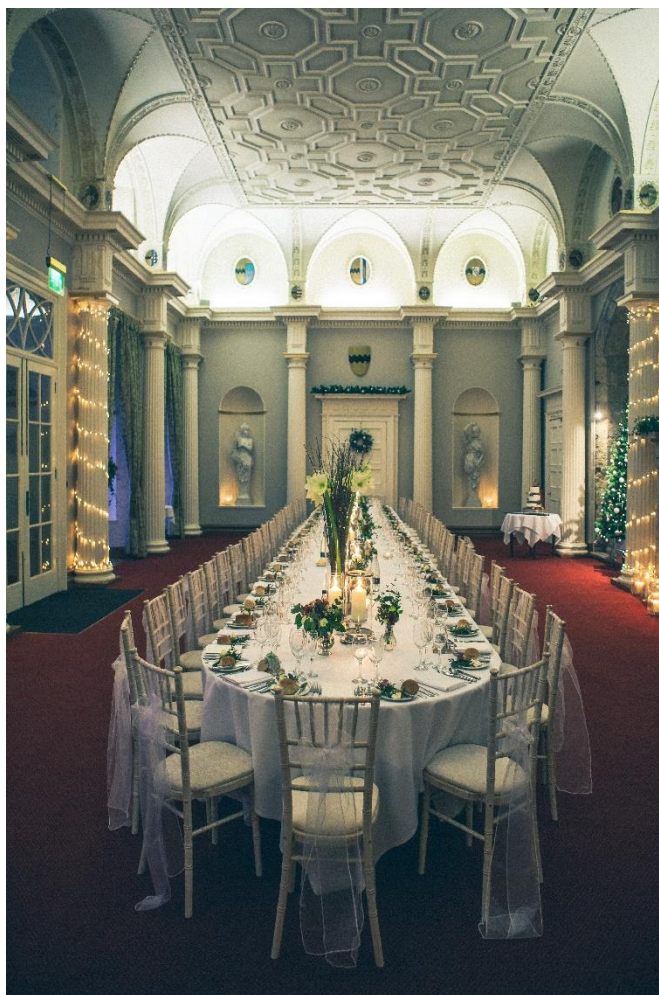




HAZLEWOOD CASTLE BESPOKE WEDDINGS



HAZLEWOOD CASTLE



HOTEL – RESTAURANT – DAY SPA
WEDDINGS & EVENTS

Hazlewood Castle is the perfect venue for smaller wedding celebrations, with several cosy lounges and elegant rooms which create an ideal setting for an intimate gathering.

We offer a wide range of dining options to suit all tastes, whether you prefer the complete privacy of your own personal dining room or the relaxed atmosphere of our Vavasour Restaurant.

Hazlewood Castle also has a choice of licensed rooms to accommodate your Civil Ceremony, along with our very own St Leonard's Chapel for a marriage blessing.

We will provide you with your own dedicated Wedding Planner who will look after you every step of the way, from your initial booking through to planning the finer details of the day itself.

Hazlewood Castle will also provide you with your own wedding day manager & professional, friendly staff. This ensures that the whole experience goes exactly the way you planned.

Hazlewood Castle does not charge for organising any of the above;
it's all part of the service!

Civil Ceremonies & St Leonard's Chapel

~ The Chapel for Blessings ~

Built in 1286, St Leonard's Chapel is situated to the East of the Castle, complete with Palladian altar piece, fine fretwork and glass decorated with symbols of passion. With its own organ, the Chapel offers an ambience conducive to larger gatherings with superb acoustics, gallery and remarkable light.

(For more information please contact Father Ian Walton Tel: 01937 587265 or email: osjuk@talktalk.net)

£395

Civil Ceremonies

~ The Victoria Room ~

Located in the far south West of the Castle, with its hooded stone fireplace, panelled woodwork, Grade 1 listed metallic wallpaper and dual aspect with natural light, this room is splendid for the smaller, more intimate civil ceremonies for up to 25 guests.

£175

~ The Old Dining Room ~

East of the Great Hall, the natural daylight, exquisite fireplace, Adam's work frieze and ceiling dominate this room. The elegance of the Old Dining Room will enhance any civil ceremony for up to 100 guests.

£350

~ The Great Hall ~

This Spectacular, South-facing room, overlooking the stunning view of Towton Moor, is medieval at its boldest with classical inspiration. Great columns, a marble fireplace, alcoves framing large statues and a high ceiling where oval medallions decorated with over fifty coats of armour encircle the room; all this make for a day in history with your wedding breakfast celebration in The Great Hall.

£1000

~ Outdoor ~

Castle Ground Pagoda

Hazelwood's Pagoda is available for a beautiful outdoor wedding ceremony or blessing for up to 100 guests.

Take advantage of our Cherry Blossom orchard and the stunning Yorkshire scenery.

£600

We are licensed for civil ceremonies and blessings

(To book on your civil ceremony please contact Selby district registrar– Tel : 01609 780780)

Drinks Menu

Please note: Our Drinks packages are available for a minimum of 10 guests. If you have fewer guests, please ask your wedding coordinator for alternative options

Knight Package

£30.00 per person

Arrival Drink – 1 Glass per person

Please choose from one of the following:

Pimms, Bucks Fizz, Prosecco,
Aperol Spritz, Elderflower Pressé

Two Glasses of wine per guest with the
Wedding breakfast

Glass of Prosecco for the Toast

Queen Package

£38.00 per person

Arrival Drink – 2 Glasses per person

Please choose from one of the following:

Pimms, Peach Bellini, Prosecco, Kir Royale,
Aperol Spritz, Elderflower Pressé

Two Glasses of wine per guest with the
Wedding breakfast

Glass of Prosecco for the Toast

Wedding Wines for the Knight & Queen's Drink Package:

White

Cintila (Portugal)

Flavours of tropical fruit and
toasted pineapple through to a
spicy finish

Rosé

Cintila (Portugal)

An enticing aroma of fresh
strawberries and cream with a
soft and spicy finish

Red

Cintila (Portugal)

Juicy notes of red damsons and
plums, soft and easy drinking

King Package

£48.00 per person

Free Flowing Arrival Drinks

Please choose from one or two of the following:

Champagne

Prosecco

Peach Bellini

Kir Royale

Pimm's

Aperol Spritz

Bottled Beers

Non-alcoholic Prosecco

Elderflower Pressé

Half a bottle of wine per guest with the Wedding breakfast

Glass of Champagne for the Toast

Wedding Wines for the King Drink Package: (Please choose a red, a white and a rosé)

White

Sauvignon Blanc

Tierra Antica
(Chile)

Rosé

Zinfandel Blush

Sunset Point
(USA)

Red

Merlot

Vellas
(Chile)

Chardonnay

Boundary Line

(Australia)

Les Boules Rosé

Pays d'Oc

(France)

Cabernet Sauvignon

Tempranillo 'Antina'

Casa del Valle
(Spain)

Wine upgrades available, please ask for detail

Canapés

Please select from the following

Wedding Canapés – Please choose three or five

Cheeseburger Crostini with Tomato Relish

Chicken Satay Skewer (GF)

Duck Tart with Honey & Sesame

Chicken Liver Pate with Onion Relish

Miniature Pies (Steak & Ale and Chicken & Tarragon)

Black Pudding Sausage Roll

Hot Roast Beef in Little Yorkshire Puddings

Smoked Salmon Blinis

Mini Smoked Salmon Sandwiches (GF/DF)

Tempura Tiger Prawns

Smoked Salmon and Cream Cheese Roulade

Selection of Cold Croutes with various Toppings

Cucumber and Goat's Cheese (GF/V)

Mini Welsh Rarebit (V)

Marinated Melon Skewer (GF/DF/VE)

Little Jacket Potatoes with Chilli Relish (GF/DF/VE)

Pea, Spinach & Ricotta Arancini (V)

Cherry tomato, Olive and Bocconcini brochette (V)

Samosas (V)

Dim Sum (V)

£9.50 per person, for 5 canapés per person

£6.50 per person, for 3 canapés per person

Wedding Breakfast Menu

Menu A

(Please choose a set menu for your guests, or alternatively a choice of two dishes can be offered if you can provide a pre-order)

Butternut Squash, Garlic and Sage, Focaccia Croutons

Galia, Honeydew & Watermelon Pearls, Midori & Mint Syrup with Mango Sorbet

Smooth Chicken & Duck Liver Parfait with Homemade Chutney & Toasted Brioche

Hazlewood Chicken Caesar Salad, with Baby Gem, Pancetta & Parmesan

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Carved Pork Loin with Yorkshire Pudding, Mustard Mash, Cider & Herd Roasted Gravy

Pan Fried Chicken Breast with Spring Onion Mash, Bacon, Mushroom & Button Onion Jus

Herb Crusted Roast Salmon Supreme, Crushed New Potatoes & Pesto Cream

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Profiteroles, with White & Dark Chocolate Sauces

French Apple Tart with pear Anglaise & Caramel Ice Cream

Sticky Toffee Pudding with a ball of Toffee Ice Cream

£65.00 per person

Menu B

(Please choose a set menu for your guests, or alternatively a choice of two dishes can be offered if you can provide a pre-order)

Warm Salad of Chicken & Chorizo with Wild Rocket & Mesculan Leaves, Balsamic & Chilli Dressing

The Hazlewood Prawn Cocktail

Deep Fried Camembert with Cranberry Relish & dressed Wild Leaves

Pea and Ham Soup with Mint and Sour Cream

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Four Hour braised Shank of Nidderdale Lamb with Creamy Mash and a Redcurrant & garden Rosemary Jus

Pan Roast Chicken Supreme with Dauphinoise Potatoes, Pancetta & Diane Sauce

Pan fried Sea Bass Fillet, Chorizo, roasted New Potatoes and Sun-dried Tomato Pesto

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Apple & Caramel Cheesecake with Honeycomb Ice Cream

Warm Chocolate Brownie, Salted Caramel Sauce and Vanilla Ice Cream

Traditional Eton Mess

£75.00 per person

Menu C

(Please choose a set menu for your guests, or alternatively a choice of two dishes can be offered if you can provide a pre-order)

Slow Roasted Tomato & Basil Soup

An Italian Platter of Parma Ham, Buffalo Mozzarella, Roast Figs & Marinated Plum Tomato

Supreme of Smoked Salmon served warm with Sweet & Sour Red Onions
& Chive Yoghurt

Goats Cheese & Caramelised Onion Tart, Tomato Chutney with Micro Herb Garnish

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Honey Duck Breast with Kirsch soaked Cherry Sauce & Dauphinoise Potatoes

Pan fried Fillet of Beef with Beef Dripping Confit Potato, Asparagus and Sauce Béarnaise

Lemon & Honey roasted Chicken Supreme with Chateau Potatoes and a Thyme Jus

Roast Sirloin of Yorkshire Beef with Yorkshire Pudding, Roast Potatoes & Traditional Gravy

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Sharp Lemon Tart with fresh Strawberries and Vanilla Bean Ice Cream

Classic Crème Brulee served with a Shortbread Biscuit

Strawberry & Prosecco Cheesecake with White Chocolate Ice Cream

£85.00 per person

Vegetarian & Vegan Menu

Starter

Tempura battered cauliflower fritters, dressed salad, sweet Chilli jam

Oven baked portobello mushroom, rocket and orange salad, tarragon oil

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

Grilled courgette, pine nut & asparagus salad with lemon dressing

Tomato gazpacho with pine nuts and garlic croutons

Thai noodle salad with peanut sauce, a mix of cabbage, red bell pepper and coriander

Beetroot falafel bites with chilli houmous, dressed salad and pitta croutes

Main

Lightly spiced nut roast, sauteed new potatoes, shallot jus

Five bean cassoulet mille feuille, roasted Chantenay carrots, tomato pesto sauce

Cauliflower, chickpea, spinach & sweet potato curry, coconut braised pilau rice

Roasted celeriac and wild mushroom risotto, white truffle oil

Mixed mushrooms tossed in a tangy tamarind sauce, sprinkled with sesame seeds, crispy tofu pieces, cucumber, mint and coriander

Miso roasted sweet potato with spiced chickpeas and crispy shallots

Sticky five spice tofu skewers on rice pilaf served with seasonal greens and toasted sesame seeds

Vegan & Dairy Free Desserts

Coconut milk panna cotta, mango salsa & mango sorbet

Warm chocolate brownie with dark chocolate sauce, raspberry sorbet

Sticky toffee pudding, butter scotch sauce, vanilla ice cream

Summer fruit pudding, wild berry compote, soya yogurt

Raspberry and apple frangipane, coconut ice cream

Blackcurrant cheesecake, pouring cream

Evening Buffet Menu

Gold Evening Buffet Menu @ £22.50 pp

Please select 5 choices

Nachos with melted cheese, salsa & guacamole
Cantonese style chicken with sweet and sour sauce
Crusty topped slow braised beef and ale pie
Smoky beef and bean chilli with coriander rice
Penne Arrabiata melt
Bacon roll with ketchup
Baked potatoes with cheddar cheese
Whitby breaded scampi and chips
Grilled Cumberland ring, Kaiser roll
Falafel, pitta and hummus

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Included
Assiette of desserts
Chef's cheeseboard

Silver Evening Buffet Menu @ £20.00 pp

Please select 5 choices

Traditional sandwiches
Skin on chips
Puff pastry sausage rolls
Chicken tikka skewers
Duck or Vegetable spring rolls
Cherry tomato tartlet
Mini prawn cocktails
Mini Onion bahjis
Spinach and potato pakora
Smoked belly pork pieces with barbecue sauce
Baby leaf salad and coleslaw

Hot Sandwiches @ £15.00pp

Please select 1 choice

Beechwood smoked bacon in a crusty artisan baguette
Hot Roasted pork loin bap, sage and onion stuffing and caramelised onions
Classic Cumberland ring with grain mustard and tomato chutney
Tomato, mozzarella and pesto panini
Cajun Chicken fillets with lime mayonnaise in a Kaiser roll
"Chip butty" with salt, vinegar and ketchup Served with salad and coleslaw

Served with wedges & tossed mixed salad

Add dessert of cheese for £6.50 per person

Wedding Extras

Any of the below are available may be chosen to enhance your special day, please ask for details.

~ Luxury Drinks Package ~

Enhance your wedding with an exclusive use of Champagnes from Moët Hennessy and our award winning Vavasour Wines from New Zealand

~ Helicopter ~

Arrive and depart in style by helicopter.

~ Spa Morning ~

Enjoy a morning of indulgence in our very own Imagine Day Spa.

~ Ice Cream Bicycle ~

Sweet treat for you & your guests

~ Fish and Chip Van ~

Add to the theatre of your evening with a fish & chip van accompanying your buffet

~ Musician ~

Enhance your ceremony, drinks reception & wedding breakfast with live music.
(Saxophonist, Solo Pianist, Solo Cellist, Male Vocalist with Backing Music & Trombone, Female Vocalist with Backing Music)

~ Entertainment ~

Why not excite your guests just that little more with some live entertainment during your wedding
(Magician, Photo booth, Chocolate Fountain or Candy Cart)

~ Outdoor Activities ~

Hazlewood Castle has a variety of outdoor activities available in our woodlands with
Live For Today Adventures

(Quad Biking, Axe Throwing, Paintballing, Laser Tag, Crossbows, Air Rifles, Archery)

The perfect opportunity for an adventure before or after your special day.

Or

Maybe this sound like an idea for your Stag or Hen do...

Little Extras

White Chair Covers with Co-ordinating Sash	£4.00 per chair
Colour Co-ordinating sash for Chiavari Chair	£1.50 per chair
Colour Co-ordinating drape for Chiavari Chair	From £2.50 per chair
Menu Tasting	From £85
Celebration Disco & Dance Floor	£480.00
Hire of the Great Hall for an evening reception	£1,000.00

Included in all Wedding Packages

We always include the following:

White Table Linen & Napkins

Cake Stand & Knife or Sword

Wedding Planner

Wedding Day Manager

Use of music speaker

Use of the Castle Grounds for Photographs

Discounted Accommodation Rates for your Guests

The Vavasour Restaurant

Located in the Castle cellar with bags of original features, The Vavasour Restaurant & bar offers an intimate dining experience. is ideal for a post wedding dinner if you have fewer than 16 guests.

Please ask your wedding co-ordinator for more details and our current menus!



Wedding Accommodation

Any guests wishing to stay at Hazlewood Castle can enjoy a 15% discount on our published rates. For information on our various rooms and their location within the Castle please refer to our website:

<https://www.hazlewood-castle.co.uk/stay>

All rooms will be available from 3pm on the day of arrival and must be vacated by 11am on the day of departure.

Please note: In order for these prices to be applied your guest should contact our reservations team:

Email- info@hazlewood-castle.co.uk or Tel- 01937 53 53 02

These prices cannot be applied to online bookings.

Wedding Accommodation Terms & Conditions

All Bedroom prices Include Full Hazlewood Breakfast and VAT

Rates are based on two people sharing a room, please ask for single occupancy rates

Full payment is required at the time of booking to reserve a bedroom (Refundable in full if cancelled no later than 1 month prior to the wedding date)

Any bedrooms which remain unallocated will be released 16 weeks prior to the wedding date

The Small Print

Booking Information

Should you wish to make a provisional booking, we are able to hold your preferred date for a maximum of two weeks, giving you time to speak to your families and organise the wedding ceremony.

To confirm the date we require an initial non-refundable deposit of £500.00, along with our signed contract and wedding prompt list. Six months prior to the wedding date a further 40% of the total cost of your wedding is required. The outstanding balance is due six weeks prior to the wedding date.

Food Allergies & Intolerances

Our dishes are produced in an environment with nuts, wheat, eggs, milk & other allergens

Food allergies & intolerance should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

Numbers

A private dining room can be reserved for a minimum of 10 guests. For less than 16 guests we will be able to accommodate your wedding celebrations in our Vavasour Restaurant

Children's Policy

Children are charged at 50% of the package price between the ages of 3 - 12 years. After this they are charged at the full package price

Wedding Co-ordinators

Should you have any questions, please do not hesitate to contact our wedding co-ordinators:

Melissa Hamer:		Weddings@hazlewood-castle.co.uk		01937 53 53 15
Kelly Brownridge:		Conference@hazlewood-castle.co.uk		01937 53 53 13
Emma Waterworth		Events@hazlewood-castle.co.uk		01937 53 53 30