

Weetwood Hall Estate

Weddings

Every great love story begins somewhere special...



Tawny Owl



Wedding Package

50 day guests & 80 evening guests

- Wedding team on hand throughout
- Menu tasting for the Bride and Groom in Convive, our hotel restaurant
- Red carpet entrance
- Private use of The Weetwood Room for your wedding ceremony
- Private use of The Jacobean Room for your wedding breakfast
- A glass of Bucks Fizz per guest after your ceremony
- Freshly prepared, three-course set meal with coffee and chocolates
- Two glasses of house wine per guest
- Chair covers & sash for your ceremony, wedding breakfast and your evening reception
- A glass of Bucks Fizz per guest to toast the happy couple
- Use of cake stand & knife
- Private use of The Lawnswood Suite for your evening reception
- Professional DJ playing until 12.30am
- Tawny Owl evening buffet menu
- Private function bar
- Overnight Manor House Superior double bedroom including breakfast. Complimentary Prosecco and Chocolates in the room for the newly weds.

£3,900.00

Something missing? Our dedicated Wedding Coordinator is more than happy to tailor our packages to suit your wedding dreams



Wedding Breakfast Menu

Please choose one starter, one main and one dessert for all of your guests.
As we only use fresh ingredients, your menu on the day will be a set menu
for all your guests (dietary requirements will still be catered for).

To Start

Italian plum tomato soup finished with
fresh basil beignets (V)
Confit of locally reared chicken, honey baked fig with
roasted hazelnut dress leaves
Smoked Yorkshire trout and horseradish pate, pickled
beetroot and crisp seedbread

Mains

Roast breast of chicken, thyme jus, Yorkshire pudding,
duck fat roast potato and seasonal vegetables
Slow roasted belly of pork with black pudding bonbon,
apple cider jus and seasonal vegetables
Herb crusted salmon, crushed new potatoes, chive butter
sauce and seasonal vegetables
Beetroot and caraway wellington served with celeriac puree,
glazed Chantenay carrots and fondant potato (V)

Desserts

Warm chocolate fondant with clotted cream ice cream
Deconstructed lemon and raspberry cheesecake
served in a glass
Warm treacle tart with lemon zest clotted cream

To Finish

Tea, coffee and Chocolates



Tawny Owl

Evening Buffet

A selection of tasty offerings from around the world:-

Onion bhajis, chicken pakora bites and vegetable samosas,
all accompanied by mint yoghurt dip and mango chutney

Crispy vegetable spring rolls and chicken satay skewers
served with hoi sin sauce and sweet chilli dipping sauce

Warm homemade chorizo sausage rolls
accompanied by a selection of pickles and chutneys

Pizza Selection

Classic margherita, pepperoni and red onion,
roast Mediterranean vegetable

Salad Selection

Homemade creamy coleslaw, Charlotte potatoes, mixed baby
garden leaf, traditional Waldorf salad, individual salad wraps,
Asian slaw with sesame, cherry tomato with Feta and olives

***Add something sweet for for dessert,
£4.50 per item per person***

Glazed lemon tart with raspberry coulis

Chocolate fudge cake with pouring cream

Warm cinnamon churros with chocolate sauce

Baked vanilla cheesecake with poached berries



Barn Owl

Wedding Package



50 day guests & 80 evening guests

- Wedding team on hand throughout
- Menu tasting for the Bride and Groom in Convive, our hotel restaurant
- Red carpet entrance
- Private use of The Weetwood Room for your wedding ceremony
- Private use of The Jacobean Room for your wedding breakfast
- A glass of Prosecco & your choice of three handmade canapes per guest after your ceremony
- Freshly prepared, three-course set meal with coffee and chocolates
- Two glasses of house wine per guest
- Chair covers & sash for your ceremony, wedding breakfast and your evening reception
- A glass of Prosecco per guest to toast the happy couple
- Use of cake stand & knife
- Private use of The Lawnswood Suite for your evening reception
- Professional DJ playing until 12.30am
- Barn Owl evening buffet menu
- Private function bar
- Overnight Manor House feature double bedroom including breakfast. Complimentary Prosecco and Chocolates in the room for the newly weds.

£4,700.00

Something missing? Our dedicated Wedding Coordinator is more than happy to tailor our packages to suit your wedding dreams



Wedding Breakfast Menu

Please choose one starter, one main and one dessert for all of your guests.
As we only use fresh ingredients, your menu on the day will be a set menu
for all your guests (dietary requirements will still be catered for).

To Start

Chicken liver parfait, fig chutney & toasted brioche
Pressed ham hock terrine, crostini & Yorkshire piccalilli
Smoked haddock fishcake with dill pickled cucumber &
caper mayonnaise

Salad of heritage tomatoes, baby Mozzarella with basil &
balsamic glaze (V)

Mains

Butter roast chicken breast with crisp pancetta, fondant potato,
red wine jus with glazed market vegetables

Roast rib of beef, Yorkshire pudding, fondant potato, pan gravy
& glazed market vegetables

Fillet of seabass served with vegetable pappardelle,
saffron potatoes and a tarragon cream sauce

Morel and Cèpe mushroom risotto with
vegan parmesan crisp (V) (VE)

Desserts

Warm sticky toffee pudding with butterscotch sauce
and vanilla ice-cream

White chocolate & raspberry tart with Chantilly cream

Vanilla panna cotta with ginger infused rhubarb compote

Individual lemon meringue pie with suzette sauce

To Finish

Tea, coffee & Chocolates



Barn Owl

Evening Buffet



A selection of tasty offerings from around the world:-

Onion bhajis, chicken pakora bites and vegetable samosas all accompanied by mint yoghurt dip and mango chutney

Crispy vegetable spring rolls and chicken satay skewers served with hoi sin sauce and sweet chilli dipping sauce

Warm homemade chorizo sausage rolls accompanied by a selection of pickles and chutneys

Pizza Selection

Classic margherita, pepperoni and red onion, roast Mediterranean vegetable

Salad Selection

Homemade creamy coleslaw, Charlotte potatoes, mixed baby garden leaf, traditional Waldorf salad, individual salad wraps, Asian slaw with sesame, cherry tomato with Feta and olives

Barn Owl menu includes all of the above, our loaded fries and please choose two options from the below:

Mini fish and chips served with homemade tartare sauce

Sweet and sour chicken box served with egg fried rice

Mini beef and veggie sliders

Green Thai chicken curry box served with steamed rice

Chickpea and spinach curry served with Jeera rice

Mexican chicken fajitas served with salsa and soured cream

Add something sweet for for dessert, £4.50 per item per person

Glazed lemon tart with raspberry coulis

Chocolate fudge cake with pouring cream

Warm cinnamon churros with chocolate sauce

Baked vanilla cheesecake with poached berries



Snowy Owl

Wedding Package



50 day guests & 80 evening guests

- Wedding team on hand throughout
- Menu tasting for the Bride and Groom in Convive, our hotel restaurant
- Red carpet entrance
- Private use of The Weetwood Room for your wedding ceremony
- Private use of The Jacobean Room for your wedding breakfast
- Floral display for registration table in the ceremony
- A glass of Champagne & your choice of three handmade canapes per guest after your ceremony
- Freshly prepared, three- course set meal with coffee and petit fours
- Half a bottle of premium wine per guest
- Chair covers & sash for your ceremony, wedding breakfast and your evening reception
- A glass of Champagne per guest to toast the happy couple
- Floral centerpieces for the wedding breakfast
- Use of cake stand & knife
- Private use of The Lawnswood Suite for your evening reception
- Professional DJ playing until 12.30am
- Snowy Owl evening buffet menu
- Private function bar
- Overnight feature Four Poster bedroom including breakfast. Complimentary Champagne and Chocolates in the room for the newly weds.

£5,500.00

Something missing? Our dedicated Wedding Coordinator is more than happy to tailor our packages to suit your wedding dreams



Snowy Owl



Wedding Breakfast Menu

Please choose one starter, one main and one dessert for all of your guests.
As we only use fresh ingredients, your menu on the day will be a set menu
for all your guests (dietary requirements will still be catered for).

To Start

Yorkshire game terrine accompanied by sour dough toasts,
apple textures and port and bramble jelly
Assiette of oak smoked salmon with buttered rye bread, lemon gel
and cucumber salsa
Salad of Manzanilla olives and curly endive topped with Manchego and
Serrano ham croquette, tomato and sherry vinegar dressing
Pressed red pepper and aubergine terrine, goats cheese mousse
and sauce vierge (V)
Roasted butternut squash velouté with chilli and crème fraîche (V)

Mains

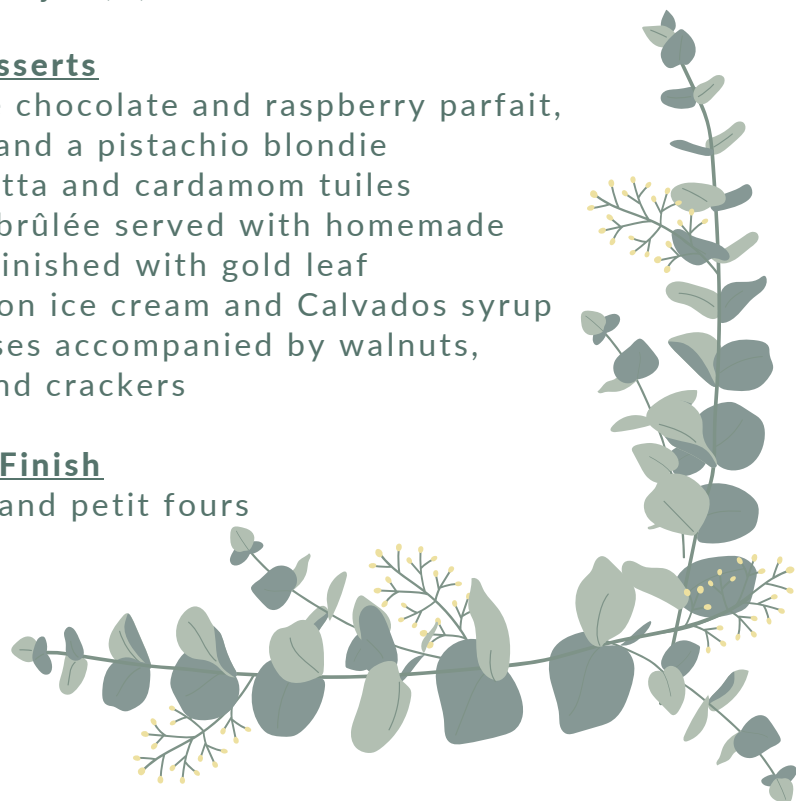
Slow cooked organic Yorkshire featherblade steak, fondant potato,
wild mushroom and madeira jus and caraway glazed carrots
Baked filet of turbot with a lemon thyme crust, braised fennel,
potato cake and beurre nantais sauce
Roast rump of Nidderdale lamb with hotpot potatoes,
braised red cabbage and rosemary jus
Poached supreme of corn fed chicken stuffed with a morel mushroom
mousse forestière potatoes and red wine reductions
Baked chestnut and wild mushroom pithivier, sablé potatoes and
madeira jus (V)

Desserts

A trio of chocolate: iced white chocolate and raspberry parfait,
dark chocolate tart and a pistachio blondie
Passionfruit panna cotta and cardamom tuiles
Madagascan vanilla crème brûlée served with homemade
lemon shortbread finished with gold leaf
Warm tarte tatin with cinnamon ice cream and Calvados syrup
Selection of artisan cheeses accompanied by walnuts,
honey and crackers

To Finish

Tea, coffee and petit fours



Snowy Owl

Evening Buffet



A selection of tasty offerings from around the world:-

Onion bhajis, chicken pakora bites and vegetable samosas all accompanied by mint yoghurt dip and mango chutney

Crispy vegetable spring rolls and chicken satay skewers served with hoi sin sauce and sweet chilli dipping sauce

Warm homemade chorizo sausage rolls accompanied by a selection of pickles and chutneys

Pizza Selection

Classic margherita, pepperoni and red onion, roast Mediterranean vegetable

Salad Selection

Homemade creamy coleslaw, Charlotte potatoes, mixed baby garden leaf, traditional Waldorf salad, individual salad wraps, Asian slaw with sesame, cherry tomato with Feta and olives

Snowy Owl menu includes all the above, our loaded fries and please choose four options from the below:

Mini fish and chips served with homemade tartare sauce

Sweet and sour chicken box served with egg fried rice

Mini beef and veggie sliders

Green Thai chicken curry box served with steamed rice

Chickpea and spinach curry served with Jeera rice

Mexican chicken fajitas served with salsa and soured cream

Add something sweet for for dessert, £4.50 per item per person

Glazed lemon tart with raspberry coulis

Chocolate fudge cake with pouring cream

Warm cinnamon churros with chocolate sauce

Baked vanilla cheesecake with poached berries



Canapé Menu



3 Canapés for £10 per person

Included in Barn Owl and Snowy Owl Packages

- Mini fish and chunky chip with tartare sauce and dill fronds
- Black pudding bonbons with honey, mustard mayonnaise and fried leeks
- Smoked salmon and chive cream cheese on rye bread with rocket
- Serrano ham with sun blushed tomato, rocket and olive oil
- Mini Yorkshire puddings with caramelised onions gravy and crispy onions
- Chargrilled asparagus wrapped in Parma ham with charred red peppers
- Wensleydale scones with beetroot, creamed goat's cheese and candied walnut
- Tempura coated king prawns with chilli dip and lime
- Duck spring rolls with hoisin and julienne of spring onion
- Lamb kofta, riata, diced tomato and red onion
- Harrogate blue cheese and broccoli tartlet with black olive

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to tailor our packages to suit your wedding dreams**





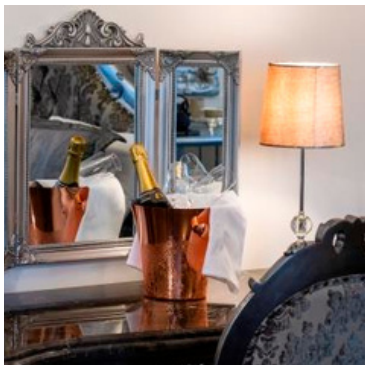
Wedding Accommodation

When holding your wedding with at Weetwood Hall Estate, you and your guests will receive preferential discount of 10% on our best available rate for bedrooms on the night of your wedding.

A guaranteed allocation of 10 bedrooms will be reserved at the time of confirming your wedding for each of your guests to reserve their own room. Full payment is required at the time of booking from each guest with a 7 day cancellation policy. Further terms and conditions apply.

Any bedrooms not taken from the guaranteed allocation will be released and placed back on general sale 8 weeks prior to the wedding date. If further rooms are required these are subject to availability and will be charged at the best available rate.

On confirmation of your wedding, you will be given all the details of how your guests can book their accommodation.



Booking Terms & Conditions



Prices in this brochure are valid until 30th December 2024 and are inclusive of VAT at the current rate at the time of your wedding..

PROVISIONAL BOOKINGS

You can make a provisional booking, which will be held for 14 days to allow you to coordinate other arrangements. You will have the opportunity to view our wedding contract which gives you full details of booking terms and conditions, should you wish to confirm your booking. If the provisional booking remains unconfirmed after 14 days we will automatically release the booking.

CONFIRMATION AND DEPOSITS

When you wish to confirm your date, you will be issued with our wedding contract which details full booking terms and conditions, this must be signed and returned along with your deposit payment. To confirm your booking, we will require a non-refundable deposit of £1000 accompanied by the signed wedding contract. We require three further non-refundable deposit payments in advance of the day;
50% nine months prior to the wedding.
Full payment is required 6 weeks prior to the wedding.

RESTRICTED DATES

There are certain dates in the year e.g. Christmas Day, New Year's Eve and New Year's Day that will be subject to a minimum spend per person. If you are interested in planning your big day on any of these dates then please ask for details.

DIETARY REQUIREMENTS

Please inform a member of our team if you or any of your guests have a food allergy or intolerance. Although great care is taken, we cannot guarantee that foods produced and served do not contain traces of other food products.

CONFETTI

Please be considerate of our local environment, we ask that only biodegradable confetti is used by guests attending your wedding.

ACCOMMODATION

Bedrooms are available for check in from 3pm, if guests wish to guarantee the availability of their bedroom before 3pm it must be booked for the night prior also.

The hotel is unable to guarantee the availability of additional bedrooms unless they are reserved at the time of booking your wedding.

The wedding rate is not a fixed rate and as such the hotel cannot guarantee that all bedroom rates will be the same. Promotional rates may be available on public sale at various times according to demand and are subject to availability. In the unfortunate event that your guests needs to cancel their bedrooms they can do so free of charge up to 7 days prior to arrival.

WEDDING APPOINTMENTS

6 months prior to the wedding you will be required to attend a mid appointment and your menu tasting. At 6 weeks prior to your wedding, you will go through your final details with the wedding & events team - you will then be issued with your final payment amount due 6 weeks prior to the wedding. Contact the hotel sales team to make your appointments on 0113 230 6000.

DAMAGE

You are responsible for any loss or damage to the premises or building of Weetwood Hall Estate caused in relation to your wedding.

GIFTS

Weetwood Hall Estate is not responsible for any loss, damage or storing of wedding gifts. You are responsible for the movement and storage of any gifts and for ensuring that they are taken with you at the end of your wedding.

FOOD AND BEVERAGE

No food products or alcohol may be brought onto the premises and consumed by clients or guests without the agreement of Weetwood Hall Estate. A £500 charge will be applied should alcohol not purchased from Weetwood Hall Estate be consumed on the premises.

All reference to wine within our drinks packages, will be from our pre-selected house list of wines.

CANCELLATION POLICY

Cancellation must be confirmed in writing by recorded delivery by the booking party, to the hotel. In the event of a wedding date change, cancellation charges will be applied from the original date booked.

Weddings are booked many months, and often years, in advance, if you cancel at short notice it is very unlikely that we will be able to take a replacement wedding booking and in such circumstances the following cancellation charges will apply.

More than 9 months before the wedding: Loss of non-refundable deposit paid.

Between 9 months and 6 weeks before the wedding: 50% of the total booking value ex VAT

Less than 6 weeks before the event 100% of the total booking value ex VAT

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