



# Congratulations. . .



Congratulations on your engagement, from the team at the West Park! Let us help you begin your happily ever after, our friendly staff are here to make your day extra special.

The luxurious, boutique style West Park Hotel overlooks the Harrogate Stray. Serving the finest food and drinks in our brasserie and bar, we also have beautifully decorated bedrooms to match.

The West Park has a large exclusive private room situated at the rear of the hotel with its own bar and private patio area. With a seated capacity of up to 50 guests or 80 standing we are able to help you create the perfect venue for you and your friends and family to share your perfect day.

Our dedicated events team will handle your booking and answer any questions that may arise. With a wealth of experience and always on hand to offer ideas and suggestions.

Our chefs, the service staff and your dedicated wedding coordinator will ensure that every detail is meticulously planned, leaving you to enjoy the moment.

We have put together wedding menu suggestions, drinks ideas and evening buffets for you to choose from but we would be happy to help you tailor your own bespoke wedding package.



# Wedding Menu Selector

**£45.00 per person**

Our packages include:

Private use of the outside patio for photographs and drinks reception

Complimentary bottled still and sparkling water on each dining table with your wedding meal

White table linen

Table plan, place cards, and menus

Wedding planner and duty manager on the day

3-course wedding menu, which include canapés on arrival and tea/coffee with petit fours to finish

Cake knife available

From the lists on the following pages, please choose one starter, one main course and one dessert, plus vegetarian alternative where required, to create your own bespoke menu



# Canapés

Please choose 3 canapés from the list below

We suggest offering 3 canapés per person, which are included in your menu package.

Bleiker's smoked salmon blini, chive crème fraiche

Tomato, goats cheese and olive puff pastry tart

Honey and mustard sticky chipolatas

Crispy duck spring roll

Sausage roll and chutney

Smoked mackerel roulette on cucumber

Beef carpaccio, parmesan and rocket croute

Additional canapés - £1.50 (inc VAT) per canapé



# Starters

## **Classic Prawn Cocktail**

Crisp baby gem, paprika Marie Rose

## **Salmon Plate**

Hot smoked salmon, gravadlax and salmon roulade, with pickles and dill crème fraiche

## **Classic French Onion Soup**

grilled gruyere croutes

## **Caprese**

Buffalo Mozzarella, heritage tomatoes, basil, olive oil (v)

## **Yellison Goats Cheese, Pea and Mint Salad**

Grilled golden cross en croute, beetroot, pea, honey and mint dressing (v)

## **Trio of Duck**

Seared, smoked and rillettes, pickles, toasted sour dough

## **Poached Pear and Harrogate Blue Cheese Salad**

Candied pecans (v)



# Main Courses

## **Roasted Free Range Chicken**

Boulangère potatoes, honey glazed carrots, seasonal greens, forestière sauce

## **Fillet of Sea Bass (Or Salmon)**

Spring onion and olive oil, crushed new potatoes, sautéed spinach and salsa Verde

## **Duo of Dales Lamb**

Roasted rump of lamb and mini shepherd's pie, fondant potato, spring cabbage, mint and redcurrant reduction

## **Roast Duck Breast**

Dauphinoise potatoes, buttered Chantenay carrots and black cherry jus

## **Sirloin of Beef Bordelaise**

Fondant potato, spiced carrot and swede puree, baby spinach

## **Mushroom, Spinach and Blue Cheese Wellington (v)**

## **Feta and Spinach Parcels**

Tomato sauce (v)

Vegetarian dishes are garnished similarly to your chosen main course (where suitable)



# Desserts

## **Dark Chocolate Torte**

Pistachio ice cream, salted caramel and hazelnut tuille

## **Sticky Toffee Pudding**

Toffee sauce, vanilla ice cream

## **Baileys and White Chocolate Mousse**

Fresh fruits

## **Vanilla Crème Brulee**

Shortbread

## **Passionfruit Cheesecake**

Passionfruit sorbet

## **Bakewell Tart**

Berry coulis and vanilla ice cream

## **Cheese course**

**Individual full cheese board per person**

£8.95

**Sharing boards per table (per table 8/10 people)**

£29.95



# Children's Menu

Available for children aged 10 and under. Please select one dish for all the children from each of the 3 courses shown below

**£15.00 per child**

## Starter

Tomato soup

Garlic ciabatta cheese

Vegetable crudité

Yorkshire pudding, gravy

Tortilla chips, selection of dips

## Main

Chicken, cheese and lettuce wrap

Macaroni cheese, garlic bread(v)

Fish goujons, skinny fries, peas

Ham and cheese pizza

Beef burger, cucumber and tomato, sesame bun, chips

Grilled sausages with skinny fries

## Dessert

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Marshmallow brownie, chocolate sauce and chocolate ice cream

Selection of mixed berries, fruit sorbet

Assorted ice cream, mini marshmallows



# Evening Buffet

## **Pulled Pork Sandwiches**

Slow roast pork shoulder in baps, celeriac slaw, smokey BBQ sauce

£7.95

## **Selection of Pizzas and Fries**

Salami, Margherita and Mediterranean vegetable pizzas

£9.95

## **Roast Beef Baps**

Roast potatoes and gravy

£9.95

## **Bacon or Sausage Ciabatta**

(or a mixture of both) with condiments

£6.95

(prices are per person)





# Evening Buffet

## Yorkshire Tapas

Please choose 5 items from the choices below

### SAVOURY

- Mini West Park dry aged beef burgers in brioche bun
- Mini croque monsieur with Yorkshire ham and cheddar
- Honey and mustard glazed mini sausages
- Duck spring roll and sweet chilli sauce
- Sweet potato wedges and chive crème fraîche
- Onion bhajis, apple chutney
- Pork, apricot, sage and sausage rolls
- Lamb skewers and mint sauce
- Smoked ham croquettes and red onion marmalade
- Smoked haddock and prawn fishcake and sweet chilli dip sauce

### SWEET

- Chocolate and marshmallow brownie with chocolate sauce
- Crème pâtissière tart, kirsch cherry
- Sticky toffee pudding and toffee sauce

£19.95

(Prices are per person)

(Additional items £3.50 per item)



# Drinks Ideas

## Champagne and Fizz Cocktails

	By the Glass
Classic Champagne Cocktail Brandy, a dash of bitters poured over a brown sugar cube topped with Champagne	£8.95
Kir Royal Crème de Cassis, a dash of white wine muddled with fresh blackberries, strained and layered with Champagne	£8.00
Summer Pimms Pimms, strawberries, cucumber, mint, lemon, blackberries, ginger beer, lemonade and Hendricks Gin muddled and served in a bespoke pitcher	£15.95 (per pitcher)
Winter Pimms Pimms, cucumber, mint, lemon, blackberries, ginger beer, lemonade and Sloe Gin muddled and served in a bespoke pitcher	£15.95 (per pitcher)
Aperol Spritz White wine with aperol, orange juice and Prosecco – the West Park's version of the classic	£7.95
Cucumber and Elderflower Fizz Fresh cucumber, Hendricks Gin and St Germain elderflower liquor topped with apple juice and Prosecco	£8.00
Strawberry and Vanilla Fizz Fresh strawberries with vanilla vodka, crème de fraise liquor and vanilla syrup layered with Prosecco (just ask if you would like the classic peach)	£8.50



# Drinks Ideas

## Sparkling Wines and Champagnes

By the Bottle

Prosecco Spumante Cielo Italy Light and delicate, with notes of orchard fruit and white flowers	£25.95
Sparkling Rosé, "Le Colture" Brut NV, Italy The perfect party pink, with its delicate mousse and ripe, red berry flavours.	£25.95
Jacques Boncoeur, Brut NV France Distinguished and supremely drinkable	£44.95

## Wines - House Selection

By the Bottle

### Rosé

<b>Cabernet/Merlot Rosé</b> La Brouette, France	£20.95
<b>Pinot Grigio Blush</b> Montevento Italy	£23.95

### White

<b>Ugni Blanc/Columbard</b> , La Brouette, France	£17.95
<b>Sauvignon Blanc</b> , Panul Estate, Chile	£22.95
<b>Pinot Grigio</b> , Montevento, Italy	£23.95
<b>Sauvignon Blanc</b> , Lofthouse Estate, New Zealand	£30.95
<b>Unoaked Chardonnay</b> , Grenadiers, France	£24.95
<b>Chablis</b> , Vincent Dampf, France	£36.95

### Red

<b>Grenache/Syrah</b> , La Brouette, France	£17.95
<b>Merlot</b> , Panul Estate, Chile	£22.95
<b>Cabernet/Carmenere</b> , El Campesino, Chile	£23.95
<b>Pinot Noir Reserve</b> , Vina Mar, Chile	£27.95
<b>Shiraz</b> , Haywood Estate, Australia	£30.95
<b>Rioja Crianza</b> , Bodegas Zugober	£30.95
<b>Malbec</b> , Bodega Ruca Malen, Argentina	£35.95



# Drinks Ideas

## *By the Bucket*

A selection of bottled beers/lagers and ciders (5 per bucket) £20.00  
Choice of either Corona, Peroni & Ashai

## *Non-Alcoholic Cocktails*

Classic Homemade or Pink Lemonade £9.95 per pitcher

Apple and Blackberry Virgin Mojito £10.00 per pitcher  
Fresh blackberries, mint and lime wedges muddled with  
Apple syrup and topped with cranberry juice

If you would like to bring your own wines and champagnes to be served, we will happily store, chill and serve for you, subject to a corkage charge of £15.00 per 75cl bottle of wine and £25.00 per 75 cl bottle for sparkling wines and champagnes

We do not offer corkage options for any soft drinks, spirits or beers and lagers, these must be purchased through us.



# Frequently Asked Questions

## **Can we have our own bespoke wedding package?**

We have put together a wedding menu selector for you, which are just ideas and suggestions – please do let us know if you would like to tailor your own wedding package.

If any of your guests have specific dietary requirements or allergies, please do let us know and our chef will provide something appropriate. Some of the dishes on these menus may contain nuts or nut derivatives. If you or any of your guests have nut allergies, please discuss these with us.

## **Can we bring our own food?**

We champion local producers, and the provenance of our produce is at the heart of all our food and menu decisions. However, other than your wedding cake, unfortunately, we cannot allow any food not provided by ourselves to be consumed at the event.

## **Can you provide a Master of Ceremonies or Toastmaster?**

Yes, our duty manager will make all the formal announcements for you.

## **Do you offer food tastings?**

Tastings, where possible, can be provided. We appreciate that if you do not know us, you may wish to visit the West Park and experience what we are about.

The first tasting is complimentary as part of a confirmed booking, and we are happy to provide this as a lunch or dinner and you can relax and eat your menu. This does not include drinks. Client tastings must be booked in advance so that we can ensure your wedding coordinator, or another member of the team, is there for your questions and comments. Please arrange with your wedding coordinator, for a Monday to Thursday, during our normal opening hours.

## **How late can the bar remain open?**

The bar will normally close at midnight.

## **Can we arrange our own entertainment and floral decorations?**

We have a range of suppliers that you may wish to use and their details are below.

You are welcome to arrange your own supplies, but please be aware that we will need to see evidence of public liability insurance from any entertainers that you engage.



# Your Wedding Planning Checklist

**12-18 MONTHS** ♥ Set your budget ♥ Set your date Choose ♥ Choose and book your venue ♥ Put together your guest list ♥ Decide on a church or civil ceremony ♥ Book your church or registrar ♥ Take out wedding insurance

**9-12 MONTHS** ♥ Choose bridesmaids, best man and ushers ♥ Send out your Save the Date cards ♥ Choose and book your photographer and videographer ♥ Get your transport sorted ♥ Book your DJ and/or band ♥ Decide on your menu ♥ Start looking at wedding dresses and work out what you like

**6-9 MONTHS** ♥ Book extra entertainment such as a magician ♥ Choose and book your florist ♥ Choose and book your cake maker ♥ Start shopping for your wedding dress and get it ordered! ♥ Buy your shoes, underwear and accessories ♥ Order or start making your wedding favours ♥ Book hair and make-up

**3-6 MONTHS** ♥ Choose bridesmaids dresses ♥ Get your groom swear sorted ♥ Buy your wedding rings ♥ Book your honeymoon ♥ Book your wedding night accommodation ♥ Choose readings, poems and hymns ♥ Agree your order of service with your vicar or registrar ♥ Set up your gift list ♥ Start writing your vows

**0-3 MONTHS** ♥ Send out invitations ♥ Have your dress fittings ♥ Start wearing in your shoes at home ♥ Buy gifts for your bridal party ♥ Write speeches and thank yous ♥ Trim your hair (nothing drastic!) and have a hair trial ♥ Trial run of bridal make-up

**FINAL WEEK** ♥ Confirm numbers with venue and caterers ♥ Brief your bridesmaids, ushers and best man on your plans and give them emergency numbers ♥ Confirm all your timings with suppliers! ♥ Pay final balances ♥ Collect groom swear if you've hired it (don't forget to arrange someone to return hired items too!) ♥ Collect your wedding dress from your boutique ♥ Have a manicure and pedicure ♥ Get some beauty sleep!

**And finally...enjoy your day**



# Terms and Conditions

Any booking is subject to written acceptance by Provenance Inns and Hotels Limited and is subject to the following conditions.

## **How to make a Booking**

Once you're definite decision has been made to hold a function with The West Park we will require written confirmation and a deposit of £500. Bookings will be treated as PROVISIONAL until signed confirmation and necessary deposit has been received.

Final payments to be made no later than 2 weeks prior to the event based on the agreed estimate and pro forma between both parties. (Cleared funds)

Final numbers must be given to The West Park at least 2 weeks before the function. The amount payable by the client will be calculated on this number, or the number who actually attend, whichever is greater.

Should you choose to have a band or disco for your evening reception, we would ask that you reserve a minimum of 5 bedrooms at the West Park Hotel (these will be the bedrooms located above our private dining room) and a bed and breakfast rate will be agreed with you at the time of booking.

## **Payment and Invoices**

All payments to be made by Bank Transfer, Cash or Debit Card or Credit Card.

Any outstanding balance is to be settled immediately after the event, or by return on receiving any invoice, unless formal credit facilities have been agreed.

Interest on overdue invoices shall accrue from the date when payment becomes due and will accrue until full payment is received. (This will accrue from day to day at 5% above Lloyds bank's rate from time to time in force and shall accrue at such a rate after, as well before any judgement.)

A discretionary service charge of 10% applies and will be added to your final invoice.

## **Cancellation Policy**

If a client cancels a reservation less than 6 months in advance of their booking, any deposits paid are non-refundable.

Cancellation within eight weeks of event will carry a charge of 50% of all anticipated charges.

Cancellation within 4 weeks month will carry a charge to the client of all anticipated charges.

In all instances, notification of cancellation must be made in writing and will be effective from the date received by The West Park.



### **Reduction in numbers**

The West Park reserves the right to set a minimum number to be charged for the event.

Confirmed numbers become the minimum of guests you will be charged for unless the actual number of guests that attend your function is greater.

### **Client's use of The West Park**

The client and persons attending the function or conference shall:

Not act in an improper or disorderly manner and comply with any reasonable request made by The West Park employees

Be mindful of our neighbours when using the outside areas at the West Park Hotel and comply with any reasonable requests, relating to noise levels, that may be made by the West Park employees

Not carry out any electrical or other works at the premises including amplification and lighting without our prior consent.

Not bring dangerous or hazardous items into The West Park.

Not consume any food or drink not supplied by The West Park without prior written consent.

Any person or item in breach of these conditions may be refused admission or removed from the premises.

The West Park cannot be held responsible for any presents or guests possessions which are handed in to The West Park staff.

### **Liability**

The client shall be liable for any loss or damage to the property or injury to person's including The West Park staff and shall indemnify The West Park against any other loss or liability arising from the function.

The client is responsible to Provenance Inns and Hotels Ltd for any damage caused by the client or his/her guests, agents, employees etc.

Children are to be supervised at all times and The West Park will not be liable for any accident or injury.

### **Prices**

All prices are inclusive of VAT at the prevailing rate and are valid until 31<sup>st</sup> December 2018





# Our Preferred Partners

You are welcome to use your own suppliers for your wedding, but below are a few of our preferred partners

## Flowers

Helen James Flowers	01423 567767
Flowers by Caine	01423 528695
Four Seasons	01423 565136

## Music

DJ Mark Green	0786 505 0212	<a href="mailto:mark@djmarkgreen.co.uk">mark@djmarkgreen.co.uk</a>
Jukebox Hire	01609 600130	<a href="mailto:steve@jukeboxhire.co.uk">steve@jukeboxhire.co.uk</a>

## Photography

Tim Hardy	01423 527622
Jamie Sia	0795 045 1423

## Wedding Cakes and Cheese Towers

Mama Doreen's Emporium	01423 313282	
Piece of Cake Harrogate	0777 2078 326	(biscuits for cheese provided @ £3 per person)
Cheeseboard of Harrogate	01423 508837	

## Place Cards and Table Plans

Just a Little Note – Helen Morgan 07949 856811

## Car Hire

Elite Taxis	01423 538509
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