

Celebrate Your Marriage
At



The Old White Lion Hotel
6-10 West Lane
Haworth
Keighley
BD22 8DU
Tel 01535 642313
enquiries@oldwhitelionhotel.com
www.oldwhitelionhotel.com



Congratulations On Your Forthcoming Wedding Celebration

It is with great pleasure we offer our facilities for your Wedding Reception We have the experience & the expertise to make your day a truly memorable one. This brochure is presented with our compliments and includes information on our Wedding packages including reception drinks, menu's for both Wedding breakfast and evening buffets and Accommodation.

We offer a wide range of options that you can tailor to your individual requirements.

We know how important your wedding day is and our wedding co-ordinator will work with you from your first enquiry to your final appointment. They will be pleased to show you round the hotel and advise you on all aspects of your wedding reception so that you can relax and enjoy your special day.



Reception Drinks



Silver Selection

On Arrival - A Glass of Wine, Sherry or Orange Juice

Served with your Wedding Breakfast - Specially selected House Wines to compliment your Menu

The Toast - A Flute of Sparkling Wine to toast your celebration

£9.10

Gold Selection

On Arrival - A Glass of Bucks Fizz, Mulled Wine or Orange Juice.

Served with your Wedding Breakfast - 2 Glasses of Specially selected House Wines to compliment your Menu

The Toast - A Flute of Sparkling Wine to toast your celebration.

£12.50

Platinum Selection

On Arrival - A Glass of Sparkling Rose Wine or Kir Royale

Served with your Wedding Breakfast - 2 Glasses of Sauvignon Blanc, Marlborough, New Zealand

The Toast - A Flute of Veuve Clicquot Brut Yellow Label

£21.50

Room Dressing and Layout

Best Man	<input type="checkbox"/>	
Groom's Father	<input type="checkbox"/>	
Bride's Mother	<input type="checkbox"/>	
Bridegroom	<input type="checkbox"/>	
Bride	<input type="checkbox"/>	
Bride's Father	<input type="checkbox"/>	
Groom's Mother	<input type="checkbox"/>	
Chief Bridesmaid	<input type="checkbox"/>	

Your Room usually can be dressed the night before. There are numerous seating arrangements depending on the amount of guests you have coming to the Wedding Breakfast this can be discussed at your pre wedding meeting. Chair cover hire is also available please see your wedding advisor

Wedding Menu's Choices



Entrées

Pate
Chicken Liver and Pork Pate served with toast

£6.00 Icelandic Prawn Cocktail £7.25
Finest Atlantic Prawns on crisp Iceberg Lettuce bound with a Marie Rose Sauce & Smoked Paprika

Seafood Selection
Prawns, Crayfish and Smoked Salmon with a Dill & Lemon Creme Fraiche

£7.50 Trio Three Cheese Parcel £6.75
Individual Filo Pockets filled with Wensleydale and Apricot, Feta & Sun blushed Tomatoes and Stilton & Leek with a Sweet Chilli drizzle and Balsamic Glaze

Brie & Caramelised Onion Tart
Yorkshire Brie and Caramelised Red Onion in a crisp Shortcrust Pastry Case

£6.00 Sautéed Garlic Mushrooms £6.00
English Button Mushrooms sautéed in Garlic Butter, served on a Leaf Bed and garnished with Bacon

Melon (V)
Carpaccio of chilled Melon, Cassis Coulis & Lemon Sorbet

£6.00 Venison & Pork Meatballs £6.75
Served with a Creamy Peppercorn Sauce

Soup served with a Crusty Roll
Choose one from a Choice of -
Carrot & Fennel, Mushroom & Madeira,
Leek & Potato, Roast Tomato & Red Pepper,
Broccoli & Stilton, Seafood Chowder

£5.00



Sorbet Course - To cleanse the
palette
Lemon, Orange, Champagne or
Blackcurrant

£4.00

Main Courses



Traditional Roasts served with Yorkshire Pudding Roast Sirloin of Beef, Roast Pork Loin or Roast Leg of Lamb	£10.50	Roasted French Style Breast of Chicken Served with a choice of Blue Cheese & Leek Sauce or Wild Mushroom & Red Wine Sauce	£14.00
Pork Loin Local Pork Loin served with Leek Potato Cake, Cox Apple & Calvados Jus	£12.50	Traditional Blade of Beef Slow braised Blade of Beef served with a Rich Onion Sauce, Carrots & Chive Mash	£12.50
Slow Braised Lamb Best end of Lamb braised in Garlic and home grown Rosemary with a Port Jus and Dauphonoise Potatoes	£15.95	Fillet of Beef With a Claret Sauce & Dauphonoise Potatoes	£19.50
Steamed Salmon Fresh Supreme of Scottish Salmon simply steamed & served with a Champagne & Asparagus Sauce or a rich Prawn and Lobster Sauce	£13.00	Oven Baked Cod Loin Succulent Cod Loin on a bed of Linguini with a Citrus Cream Sauce	£15.95
Chicken & Wensleydale A Plump Chicken Breast stuffed with Wensleydale and Apricot smothered with White Wine Sauce & topped with Cheese served with Fondant Potatoes	£12.50		

Vegetarian Selection

Red Pepper & Wild Mushroom Lasagne (V) Served with Garlic Bread	£12.50	Roast Parsnip & Cashew Nut Loaf Served with Mashed Potatoes and Tomato & Onion Sauce	£12.50
Millies Feuilles Pan roasted Shallots, Carrots, Spring Onion, Sweet Potato & Wild Mushroom set amongst Filo Pastry layers and a Tomato Dressing	£12.50	Wild Mushroom Stroganoff (V) Sautéed wild Mushrooms bound in a Mustard, Paprika Cream Sauce Served with White & Wild Rice	£12.50



Desserts



Chocolate Profiteroles

Filled either with a Chantilly Cream or Baileys Mousse with a Rich Dark Chocolate Sauce

Creme Brulee with Raspberry & Black Pepper Tuille

Baked Vanilla Custard with Caramelised topping served with a Raspberry and Black Pepper Tuille Biscuit

Homemade Apple & Billberry Pie

Served with Custard, Cream or Ice-cream

Chocolate Tear Drop

Rich Dark Chocolate filled with Chef's Vanilla and Cinder Toffee Ice-cream



Baked White Chocolate Cheesecake

Rich Baked American style Cheesecake served with Morrello Cherries

Yorkshire Cheese Selection

Selection of Locally sourced Cheeses with grapes Celery Home made Oatcakes & Crackers

£8.25

Seasonal Fruit Pavlova

Cream topped Meringue Nest with a selection of Berries & Tangy Coulis

Old English Sherry Trifle

Layers of Fresh Fruit, Sponge soaked in Sherry, Custard and Freshly Whipped Cream

Homemade French Lemon Tart

Tangy Lemon Tart in a Vanilla sweet Pastry crust with a rich Vanilla Ice-cream

Sticky Toffee Pudding

With Pecan Toffee Sauce served with freshly whipped Cream

All Desserts £5.95

Freshly Ground Coffee, Mints & Petit fours

£4.00



Sample Menu

Starters

Chicken Liver & Pork Pate served with Toast

Tomato & Red Pepper Soup served with a Crusty Roll

Seafood Selection Prawns Crayfish & Smoked Salmon with a Dill And Lemon Creme Fraiche

Sorbet to cleanse the palette

Mains

Traditional Blade of Beef
Slow braised Blade of Beef served with a Rich Red Onion Sauce,
Carrots and Chive Mash

Oven Baked Cod Loin
Succulent Cod loin on a bed of Linguini with a Citrus Cream Sauce

Slow Braised Lamb
Best End of Lamb braised in Garlic and home grown Rosemary with a Port Jus and
Dauphinoise Potatoes

Desserts

Homemade French Lemon Tart
Tangy Lemon Tart in a sweet Vanilla sweet Pastry Crust with Rich Vanilla Ice-cream

Chocolate Profiteroles
Filled with a Chantilly Cream or Baileys Mousse with a Rich Dark Chocolate Sauce

Seasonal Fruit Pavlova
Cream topped Meringue Nest with a selection of Berries & a Tangy Coulis

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Freshly Ground Coffee served with Mints & Petit Fours

Evenings Celebrations

Buffets priced per person (minimum of 40 persons)



Cold Finger Buffet 1 £8.25

Assorted Open Sandwiches Honey Roast Ham, Tuna Mayonnaise, Egg Mayonnaise, Slow Roasted topside of Beef & Mature Cheddar & Spring Onion
Chicken Breast Bites includes Seasoned, Tandoori & Cajun Style
Homemade Sausage Rolls & Traditional Pork Pie & Pickle
Ham & Pineapple & Vegetarian Cheese, Onion, Bell Pepper & Pesto Pizza
Crudité (Bread sticks Finger Vegetables & Nachos chips & Dips)

Hot & Cold Finger Buffet 2 £8.70

Selection of Assorted sandwiches from above with the addition of below all served Warm

Chicken Breast Bites includes Seasoned, Tandoori & Cajun Style
Ham & Pineapple, Pepperoni & Vegetarian Cheese, Onion, Bell Pepper & Pesto Pizza

Mature Cheddar, Parma Ham & Ricotta & Roasted Mediterranean Vegetable Quiches

Chef's Rolls filled with Sausage, Cornish, Cheese & Onion
Asian Onion Bhajis & Samosas

Canapés Buffet 3 £11.55

Salmon & Rocket Pastry bites

Mini Sausage, Cornish, Cheese & Onion Puff Pastry Rolls

Parma Ham & Prawn Cocktail Vol Au Vonts

Smoked Salmon & Dill, Parmesan, Chicken & Pork Pate, Tomato & Mozzarella, Caramelised Onion & Blue Cheese Bruschetta

Feta & Olive, Goats Cheese and Cherry Tomato Tarts

Mini Quiche Selection

Prawn & Sesame Toast

Dips – Sweet Chilli, Garlic Mayo, Salsa & Blue Cheese

Hot & Spicy Buffet 4 £12.95

Vegetable Curry, Beef Chilli, Szechwan Pork & Cajun Chicken & Scorched Peppers

Accompanied with a selection of Rice, half Jacket Potatoes, Naan Bread, Popadoms, Grated Cheese, French Bread, Salsa & Sour Cream

Evening Supper Buffet 5 £ 7.15

(Self Service)

Chef's Homemade Meat & Potato Pie Mushy Peas & Gravy

Beef Chilli & Rice

Chicken Curry Rice & Naan Bread

Thai Green Pork Curry & Noodles



Choose ONE of the above or why not 2 to give your guests a choice

Buffets 4 & 5 require more formal place settings so we recommend a limit of 66 persons for individual table settings whilst still allowing the dance floor to remain clear

Sweets £26.35

Why not finish your Buffet with our Sweet selection to make it easy these are served in portions of 10 to accommodate all tastes, here's our selection of Homemade Sweets to get your mouth watering

Chocolate Profiterole Stack

Chocolate Fudge Cake

Raspberry Pavlova

Fresh Fruit Salad

Old English Sherry Trifle

Bilberry & Apple Pie

Creamy Carrot Cake

Baked Pear & Frangipan Tart

Lemon Meringue Pie

Cherry Meringue Pie

To save embarrassment before asking The Hotel does not allow outside catering or corkage under any circumstances



Music & Entertainment

Evening entertainment we do have our own resident DJ which can be booked or you may want to choose your own. We are licensed to play music up until 11.45 pm.

Accommodation

Having the facilities of 14 comfortable en-suite rooms, why not save the hassle of your journey home!

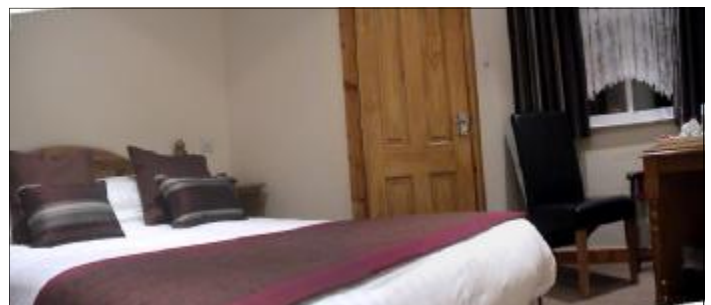
Stop over with us and make your evening an even more enjoyable one.

No worries about drinking & driving or a taxi to organize.



- All rooms En-suite
- Fully Centrally Heated
- Satellite Colour Televisions
- Direct Dial Telephone system
- Tea & Coffee Making Facilities
- Hair Dryers
- Ironing Boards available
- WiFi Through out (FOC)

Enjoy our hotel facilities and wake up to a Full English Breakfast before you make your way home relaxed and refreshed. Sorry we do not take Saturday Night only Bookings, but do great value Two Day Breaks. Please ask for our Separate Accommodation Brochure.



Booking Information

I (Name)Have read and accept the Terms and Conditions and would like to confirm a booking for:

Function Date Tel No.....

Address.....

.....
.....

Post Code.....

E-Mail:.....

Type of celebration:.....

Number to cater for :.....

Menu choice:

Room Hire Charge.....

Starter.....

Mains.....Sweets.....Drinks on arrival.....

Wine with Meal.....

Toast.....

Deposit Paid(Min. £150) Today's date.....

This deposit is non refundable or transferable under any circumstances.

Evening No of Guests

Buffet Type

No to Cater for

All prices are subject to alteration without prior warning & include Vat at the current rate.

Please note to avoid embarrassment we do not allow any drinks to be brought on to the Premises, (Corkage) or Outside Catering.

Due to EHO regulations food is not to be removed from the premises & will be removed on the evening in accordance with the current legislation



Terms Of Booking



1. Your selection of menu must be notified at least 14 days prior to function.
2. The final number attending any function must be given no later than 48 hours prior to the date of the function. This will be the final number charged for and regretfully there can be no exceptions.
3. No booking is secure until the Confirmation of Booking form is signed and returned with the non returnable or transferable deposit for £150. The signatory to the booking form will be responsible for the conduct of the party. Any damage will be charged for.
4. Prices charged will be those current on the date of the function. The customer may wish to check on current prices when giving final numbers. All prices quoted include VAT at the current rate. Gratuities are at the customers discretion.
5. There is a £100 room hire charge for the private use of the Bramwell Suite
6. A cancellation fee of £150 will be made for any function cancelled within the period of 8 weeks prior to the date of the function.
7. All the functions must be paid for in full on the day of the function, unless prior arrangements have been made.
8. Only Food and Drink provided by the hotel is allowed to be consumed on the premises.
9. The Hotel's Music and Entertainment Licence, as displayed, expires at 11.45 pm. We regret therefore that both bar service and any form of entertainment has to cease at 11.30 pm. The function room to be vacated by 12.00 midnight.



Notes

