

Celebrate Your Marriage  
At



The Old White Lion Hotel  
6-10 West Lane  
Haworth  
Keighley  
BD22 8DU  
Tel 01535 642313  
[enquiries@oldwhitelionhotel.com](mailto:enquiries@oldwhitelionhotel.com)  
[www.oldwhitelionhotel.com](http://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

£11.50

## 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.

£15.00

## Platinum Selection

On Arrival - A Glass of Sparkling Rose Wine

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

The Toast - A Flute of Veuve Clicquot Brut Yellow Label

£25.00

# 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  
Duck Liver Pate served with Toast

£7.75 Icelandic Prawn Cocktail £8.95  
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

£8.50 Trio Three Cheese Parcel £8.50  
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

£7.25 Sautéed Garlic Mushrooms £7.25  
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

£7.25 Venison & Pork Meatballs £8.25  
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

£6.45



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

£5.00

## Main Courses



|  |        |  |        |
|--|--------|--|--------|
| Traditional Roasts served with Yorkshire Pudding<br>Roast Sirloin of Beef, Roast Pork Loin or Roast Leg of Lamb  | £14.25 | Roasted French Style Breast of Chicken<br>Served with a choice of Blue Cheese & Leek Sauce or Wild Mushroom & Red Wine Sauce | £14.50 |
| Pork Loin<br>Local Pork Loin served with Leek Potato Cake, Cox Apple & Calvados Jus  | £14.50 | Traditional Blade of Beef<br>Slow braised Blade of Beef served with a Rich Onion Sauce, Carrots & Chive Mash                 | £15.00 |
| Slow Braised Lamb<br>Best end of Lamb braised in Garlic and home grown Rosemary with a Port Jus and Dauphonoise Potatoes   | £17.95 | Fillet of Beef<br>With a Claret Sauce & Dauphonoise Potatoes   | £23.50 |
| Steamed Salmon<br>Fresh Supreme of Scottish Salmon simply steamed & served with a Champagne & Asparagus Sauce or a rich Prawn and Lobster Sauce                        | £15.00 | Oven Baked Cod Loin<br>Succulent Cod Loin on a bed of Linguini with a Citrus Cream Sauce                                     | £16.95 |
| Chicken & Wensleydale<br>A Plump Chicken Breast stuffed with Wensleydale and Apricot smothered with White Wine Sauce & topped with Cheese served with Fondant Potatoes | £14.50 |  |        |



## Vegetarian Selection

|  |        |  |        |
|--|--------|--|--------|
| Red Pepper & Wild Mushroom Lasagne (V)<br>Served with Garlic Bread   | £13.50 | Roast Parsnip & Cashew Nut Loaf<br>Served with Mashed Potatoes and Tomato & Onion Sauce                                      | £13.50 |
| Millies Feuilles<br>Pan roasted Shallots, Carrots, Spring Onion, Sweet Potato & Wild Mushroom set amongst Filo Pastry layers and a Tomato Dressing | £13.50 | Wild Mushroom Stroganoff (V)<br>Sautéed wild Mushrooms bound in a Mustard, Paprika Cream Sauce Served with White & Wild Rice | £13.50 |

# 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

£8.75

## 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 £6.95

## Freshly Ground Coffee & Mint Chocolate

£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

—————  
Freshly Ground Coffee served with Mint Chocolate

# Evenings Celebrations

Buffets priced per person  
(minimum of 40 persons)



## Cold Finger Buffet 1 £9.75

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 & Onion, Bell Pepper & Pesto Pizza  
Crudités & Blue Cheese Dip

## Hot & Cold Finger Buffet 2 £10.70

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, Onion & Bell Pepper & Pesto Pizza  
Mature Cheddar, Parma Ham & Ricotta & Roasted Mediterranean  
Vegetable Quiches

Chef's Rolls filled with Sausage, Cornish, Pasties, Cheese & Onion Bites  
Cajun Seasoned Potato Wedges with Tomato Ketchup & a Chive  
Mayonnaise Dip

## Canapés Buffet 3 £15.00

Smoked Salmon & Dill, Homemade Chicken Pate, Basil Cream  
Cheese & Sun Blushed Tomato, Caramelised Onion & Blue  
Cheese, Fresh Salmon Mousse & Prawn Bruschetta & Pastry Tart  
Selection

Mini Homemade Sausage Rolls, Cornish Pasties, Cheese &  
Onion Puff Pastry Bites

Mature Cheddar Volute & Parma Ham & Prawn Cocktail Vol AuVonts  
Mini Quiche Selection



## Evening Supper Buffet 4 £ 9.50

(Self Service)

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

Beef Chilli & Rice

Chicken Curry & Rice

Vegetable Curry & Rice

Choose only ONE of the above or for an extra choice for your guests there will be an extra surcharge of £2.00 per persons

Buffets 4 requires more formal place settings so we recommend a limit of 60 persons for individual table settings whilst still allowing the dance floor to remain clear

## Sweets £35.00

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

Tiramisu

Lemon Meringue Pie

French Lemon Tart

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

## Music & Entertainment

Sorry but we do not have a resident DJ

You can book your own DJ/Disco

We are licensed to play music up

until 11.45pm.



# Accommodation

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

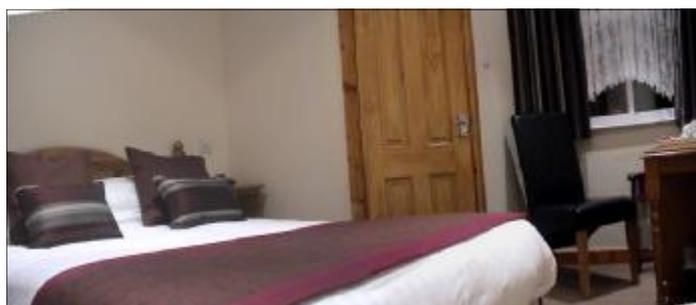
Stop over with us and make your evening an even more enjoyable one.

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: ..... H/Chair.....

Menu choice:

Room Hire Charge.....

Starter.....

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

Wine with Meal.....

Toast.....

Deposit Paid .....(Min. £150 Wedding / £50 Party) 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

