



Wedding & Reception Information

Our beautiful venue is ideal for any occasion. We are fully licensed for civil ceremonies and have over 20 years experience in events planning and management. We are proud to hold many 5 star review ratings through our Facebook page and have a great number of fabulous testimonials from many satisfied customers.

Formally a working 18th century Yorkshire stone built barn, the venue is superbly presented, retaining most of its original characters with beautiful open beams, wrapped in fairy lights and lovely high draped ceilings. It has a large gallery staircase with roses entwined around the balustrades and an integrated dance floor together with a modern lighting and sound system. The downstairs is of both vintage and modern style and benefits from an open log burning fireplace. The venue has beautifully planted garden areas to three sides and a substantial car park.

We can accommodate up to 120 guests for a ceremony, formal dining & banqueting events and up to 220 for informal parties over 2 floors. We are able to offer our beautiful downstairs area for smaller more intimate events where we are able to accommodate up to 50 guests at a time.

The menu options within this information guide are priced per person. Our pricing is simple and there are no 'hidden' costs, our individual menus will guide you through the options. All menus can be tailored to requirements and dietary needs without you having to make allowances to your menus.

We pride ourselves on offering a bespoke service and will endeavour to provide whatever it is you desire for your event. We can arrange all types of entertainment for you and your guests, from DJ's to a full swing band and firework displays over the golf range, we can even transform the premises to match your party theme should you require. So even if we have not covered it in our events pack, don't be afraid to ask as we are always open to new ideas. Should you be looking for an external service please ask as we can recommend many based on our experience working with them.

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All prices include VAT at 20% and are valid from 1st January 2021 to 31st December 2021

Canapés

A selection of canapés can be provided for your guests as an appetiser prior to your meal. They are perfect to accompany pre dinner drinks receptions.

£5.90 per person for 3 canapés choices

Further choices can be added at a cost of £1.85 each per person

Filo wrapped king prawn

Mini sausage & mash

Peking duck rolls

Italian bruschetta (v)

Cream cheese & smoked salmon pin wheels

Mini Yorkshire puddings with roast beef & horseradish

Mediterranean vegetable skewers (v)

Wild mushroom & goats cheese tarts (v)

NB: Canapés are an appetiser and are not designed to fill your guests, therefore these can only be ordered in conjunction with another meal or buffet.

Formal Dining Menus

Our formal dining menu has been designed in order for you to tailor your own menu. It is ideal for planning your wedding breakfast menu or other formal dining events.

Simply decide the number of courses you wish to have and then make your choices to offer your guests from the menus below as indicated.

Pre-orders will be required one month before your event.

Starters £8.35

Choose 3 starters to offer to your guests. We recommend 2 starters and 1 soup.

Traditional prawn cocktail with Marie Rose sauce

Grilled chicken Caesar salad with bacon and croutons

Chicken liver parfait, served with Melba toast, cranberry compote and dressed leaves.

Atlantic prawn and poached salmon filled crepe coated in a rich mornay sauce and grilled until golden brown.

Roasted portabello mushroom filled with caramelised red onion topped with goats cheese on balsamic vinegar dressed leaves. (V)

Antipasto Misto; a selection of Italian cured meats accompanied with mixed olives and dressed wild rocket salad with heart croutons

Duo of melon Parisienne laced with wild berries & drizzled with raspberry coulis. (V)

Spinach and feta tartlets served with cucumber & dill salad with minted yoghurt. (V)

Deep fried aubergine fritters on a bed of balsamic baby leaves with guacamole dip (v)
(vgn)

Soups

Minestrone with sun kissed tomatoes (V)
Seasonal vegetable (V)
Wild mushroom with chive and tarragon cream (V)
Carrot, parsnip and sweet coriander (V)
Spicy Chorizo, Italian beans and creamed garlic
Pea, ham and mint
Scotch broth with pearl barley

Intermediate Course £3.60

Duet of champagne and raspberry sorbet finished with mint, perfect to refresh your palate

Main Courses £32.70

**Choose 3 main courses to offer your guests.
We recommend you include 1 vegetarian option**

Succulent roast topside of beef with Yorkshire pudding and a rich pan gravy
Chicken breast stuffed with fresh basil & mozzarella, wrapped in bacon and served with a sage & white wine sauce
Rump steak chasseur, braised until tender, cooked with shallots, mushrooms, a hint of garlic, tomatoes and finished with red wine
Traditional roast turkey with all the trimmings. Bacon and chipolata sausage with cranberry and sausagemeat stuffing and a rich gravy
Braised lamb shank cooked with red wine, shallots and a duo of root vegetables, finished off with thyme & rosemary
Pork chops, pan fried with shallots, flambéed with brandy, fresh cream & spicy paprika sauce
Gently poached Scottish salmon steak with a creamy champagne and a pink peppercorn sauce
Grilled cod loin steak with dill & lemon butter
Artichoke hearts coated with creamed wild garlic mushrooms & melted Yorkshire blue cheese (v)
Baked aubergine layered with Mediterranean vegetables, char grilled with a cream sauce, mature cheddar and topped with a herb crust (v)
Slow roasted sweet butternut squash with sun dried tomatoes & spinach, laced with chillies (vgn)
Sautéed artichoke hearts with tender stem broccoli, fresh ginger and cashew nuts (v)(vgn)
(All the above are served with a trio of seasonal vegetables, roasted potatoes and buttered new potatoes)

Desserts £8.35 per person

Choose 3 items from the following menu to offer to your guests

Deep baked vanilla cheesecake with a daim bar and toffee topping
Meringue love nest with freshly whipped cream and sweet strawberries

Sticky toffee pudding with vanilla custard

Refreshing lemon torte with champagne sorbet

Hot chocolate fudge cake with vanilla pod ice cream

Celebration sherry trifle with lashings of sweet sherry

Home made summer berry crumble with pink custard

The honeymoon starts here with tropical fruit skewers and raspberry cocktail dip

Traditional home made deep filled apple pie with vanilla custard

Passion fruit and vanilla cheesecake with fresh cream

Platter of cheese, grapes and celery (£2.10 supplement)

To finish the meal, freshly brewed tea and coffee can be served to your guests with a selection of after dinner chocolates - £2.75 per person

Carvery Menu

2 Course Plated Carvery £36.25 per person

3 Course Plated Carvery £43.50 per person

Our carvery menus are a further option for a sit down meal, all plated and served to the table.

With the carvery simply select your 3 starters and 3 desserts from the Formal Dining Menu and then choose your choices of meats from the list below.

A choice of 1 meat for up to 40 guests or a choice of 2 meats for 41+

Roast topside of local Yorkshire beef

Roast leg of local Yorkshire lamb

Roast Norfolk turkey crown

Roast pork loin and delicious crackling

Honey glazed gammon

(All the above are served with a trio of seasonal vegetables, roasted potatoes, buttered new potatoes and Yorkshire puddings)

To add a vegetarian or vegan option to your menu, please choose one of the Formal Dining Main Courses

Children's menus available on request

Hog Roasts

2 Courses £36.25 / 3 Courses £44.50

Minimum 60 people. Due to the size and cost of a hog it is not possible to cater for smaller numbers

As with the carvery simply select your starters and desserts from the Formal Dining Menu

Traditional Yorkshire

Locally reared Yorkshire Dales hog slowly roasted for 8 hours

Delicious crackling

Hog roasted potatoes

Home made sage, onion, sausage meat and apple stuffing

Honey glazed roasted root vegetables

Yorkshire puddings

Home made apple sauce

Rich stock gravy

Selection of bread rolls

American Style

Locally reared Yorkshire Dales hog slowly roasted for 8 hours and served in a delicious Texan smoky barbecue sauce

Delicious crackling

Spicy potato wedges

Buttered sweetcorn

Chef's slaw salad

Balsamic and mustard seed dressed leaves

Chilli and tomato relish

Selection of bread rolls

Vegetarian Dishes

Personalised ploughman's pie

Sweet red pepper filled with creamed wild mushroom topped with grilled halloumi

Baked aubergine with ratatouille and herb crust

BBQ Menu

BBQ's are a fantastic alternative party option. Our team of chefs will cook for your party in our custom built BBQ area. This menu can be served to your guests plated by waiter service or buffet style.

Menus can be tailored to your requirements

BBQ No. 1 £22.50

Home made beef burgers
Butchers pork sausages
Barbecue spare ribs
Potato and chive salad
Chefs kitchen salad
Assortment of bread

BBQ No. 2 £29.95

Home made beef burgers
Spicy chorizo sausages
Barbecue spare ribs
Cajun spiced chicken breast skewers with peppers
Chefs slaw salad
Mixed green salad
Tortilla chips with cooling sour cream and chives
Assortment of bread

BBQ No. 3 £36.50

40z locally reared rump steak with cracked black peppercorns
Thai sweet chilli and coriander salmon
Locally made pork and apple sausages
Italian chicken with a pesto crust
Potato and chive salad
Chef's slaw salad
Mixed green salad
Assortment of bread

Vegetarian BBQ £22.50

Field mushrooms with chutney and goats cheese
Ratatouille stuffed peppers with a herb crust
Mediterranean vegetable kebabs
Served with the salads from the BBQ menus

Main Course Buffet Menus

Our extensive choice of buffet menus lend themselves to any occasion. Starters and desserts can be added to compliment your choice of buffet.

A Taste of Yorkshire Carved Buffet £36.25

The centre of attention, an amazing Yorkshire cheese board with grapes, celery & a selection of biscuits

Roast sirloin of locally reared beef accompanied with red cabbage & horseradish mousse

Yorkshire ham and egg - Roasted gammon joint with wholegrain mustard crust, served with free range egg mayonnaise and watercress

Personalised home made ploughman's pie

Baked sweet red peppers with sautéed field mushrooms in garlic butter topped with melted Yorkshire blue cheese

Allotment classic, organic mixed dressed salad

Baby new potatoes with fresh minted butter

Freshly baked bread knot and Yorkshire butter



The Cruise Buffet £34.50

Beautifully dressed whole Scottish salmon decorated with cucumber scales
Eye catching King and Atlantic prawn cocktail with thousand island dressing,
fresh lemon and dill

Moroccan spiced chicken breast with Caesar salad dressed leaves & heart shaped croutons

Caramelised red onion and goats cheese tart

Stuffed sweet red pepper with creamed wild garlic mushrooms topped with
melted Greek feta

Italian pasta salad with fresh pesto, peppers, cherry tomatoes and mixed olives

Sautéed potatoes with herbs de Provence

A trio of melon platter with tropical fruits

A selection of freshly baked continental bread rolls and butter

Around the World Finger Buffet £26.75

Home made Thai fish cakes
Onion bhajis
Deep fried breaded brie
Mini home made beef burgers
Southern fried chicken
Italian Bruschetta
Bourbon glazed spare ribs
Mexican spiced potato wedges
Served with a selection of dips

Our Deluxe Finger Buffet £20.50

A selection of open sandwiches served on continental bread rolls
A selection of filled wraps: Smoked salmon, cream cheese with fresh dill, humus and a duo of peppers and chicken Caesar salad
Home made free range Scotch eggs
Italian bread sticks with dolcelatte dip
Barbecue glazed chicken drumsticks
Tortilla chips with spicy salsa and cooling sour cream

Buffet & Supper Desserts £7.95

These are served buffet style with 1 choice per 30 guests

Tropical fresh fruit salad
Vanilla and passion fruit cheesecake
Traditional sherry trifle
Banoffee pie
Wild berry terrine
Platter of cheese, grapes and celery (£2.10 supplement)

English Tea Reception Menu £32.50

Our English tea reception menu is ideal for the vintage wedding reception. Our catering delicacies are served on vintage cake stands and china crockery

Suitable for up to 45 guests

Earl Grey, Peppermint or Yorkshire Tea served to every table

Jugs of home-made lemonade on every table

Savouries

A selection of finger sandwiches on white and wholemeal bread

Mini prawn cocktails

Welsh leek and Caerphilly tartlet with a hazelnut crumble crust

Mini deli wraps filled with either chicken Caesar or cream cheese & smoked salmon

Selection of savoury flans

Roasted seasoned chicken drumsticks

Cakes and Sweet Things

Sultana scones, double Devonshire cream, strawberry preserve

Chocolate dipped fresh strawberries

Lemon curd tartlets

Chocolate pecan brownies

Carrot Cake

The room will be trimmed with vintage bunting to fit your occasion



Hot Banqueting Dishes £23.50

**Suitable for day and evening events
One choice per every 30 guests**

Chilli con carne served with oven baked crisp jacket potatoes, crushed tortilla chips and topped with freshly grated cheddar cheese

Chicken tikka masala with saffron infused pilau rice & garlic naan bread

Irish stew with rosemary and Guinness dumplings

Pulled beef and chianti lasagne served with hand cut chips & balsamic dressed garden salad and garlic bread

Steak & ale pie with golden short crust pastry, hand cut chips and mushy peas

Chicken, leek and mushroom pie served with hand cut chips and garden peas

Vegetarian Options

Mediterranean vegetable lasagne served with hand cut chips & balsamic dressed garden salad

Sweet red peppers stuffed with garlic mushrooms and topped with melted mature cheddar served with hand cut chips & balsamic dressed garden salad ,

Three bean vegetarian chilli served with oven baked crisp jacket potatoes, crushed tortilla chips and topped with freshly grated cheddar cheese

Vegetable bhuna with saffron infused pilau rice & garlic naan bread

Cheese, leek and mushroom pie with hand cut chips

Mac and cheese with home-made garlic bread

Slow roasted sweet butternut squash with sun dried tomatoes & spinach, laced with chillies & balsamic dressed garden salad (vgn)

Evening Menu Choices

These menus are only intended for evening parties and are not suitable as a main meal

Hot Sandwiches £7.25

Our locally sourced meats are served hot in large freshly baked soft white bread rolls.

Choose from the following or a mix of all

Locally sourced sausage & bacon
Roast topside of local beef and onion
Roast loin of pork with home-made apple sauce

Vegetarian Panini choices

Roasted pepper and Brie panini
Sautéed mushrooms and Stilton panini
Welsh Rarebit
Roasted pepper panini (vgn)

Snack Menu £9.50 per menu

These are an ideal choice either taken on their own or even better added to another menu

Indian Snacks

Onion bhajis
Vegetable samosas
Chicken tikka bites
Poppadoms and pickles
Raita and salad

Chinese Snacks

Filo wrapped king prawns
Vegetable spring rolls
Duck and hoi sin rolls
Prawn crackers
Sweet chilli dip and oriental noodle salad

Pie & Peas £11.50

Award winning local butchers pork pie, mushy peas & mint sauce

Suckling Pig, Pulled Pork £12.50

Suckling pig pulled pork served hot in large freshly baked soft white bread rolls
Mini roasties
Stuffing balls
Home-made apple sauce

Evening Buffet Menus

These menus are only intended as an evening buffet and are not suitable to be selected for a daytime event

Evening Buffet No 1 £10.75

A selection of sandwiches on white and brown bread
Cheese and tomato pizza slices
Freshly baked sausage rolls
Selection of miniature vegetable quiche
Mini savoury eggs
A selection of nibbles and crisps

Evening Buffet No 2 £13.25

A selection of sandwiches on white and brown bread
Freshly baked cheese and onion and sausage rolls
Locally made pork pies
Creamed mushroom and goats cheese tart
Seasoned roast chicken wings
A selection of nibbles and crisps

BBQ Evening Buffet £15.75

Mini home-made burgers or hot-dogs
BBQ Pork Ribs
Sweet chilli chicken wings
Buttered corn on the cob
Potato salad with freshly cut chives
Chefs kitchen salad

Vegetarian BBQ Evening Buffet £15.75

Field mushrooms with chutney and goats cheese
Mini vegetarian burgers
Mediterranean vegetable kebabs
Buttered corn on the cob
Potato salad with freshly cut chives
Chef's kitchen salad

Extras

Perfect to add to hot sandwiches, snacks or evening buffet menus

Extra Side Orders - £2.35 per item

Oven baked crisp jacket potatoes
Garlic bread
Hand cut chips
Spicy potato wedges

Extra Salad Bowls - £1.85 per item

Chef's dressed mixed house salad
Crispy coleslaw
Italian pasta salad with pesto and olives
Potato salad with freshly cut chives

Drinks Options

It is entirely your choice whether to put drinks on for your guests. Depending on budget constraints and what type of event you are holding would determine what pre paid drinks if any, would be appropriate. The venue is fully licensed and stocks a broad range of popular top branded drinks for your guests to purchase. However you may wish to put on a drinks reception for your guests upon arrival at our venue or in the case of a wedding held at our premises then a drinks reception after the marriage has taken place.

Please note that our bar tariff is subject to inflation.

Our suggested drinks are priced per person and can be mixed to suit you guests requirements.

Welcome or after ceremony drinks suggestions are as follows:

- Bucks Fizz (Fresh orange & sparkling Prosecco) £5.85
- Peach Sensation (Sparkling wine with lemonade and peach schnapps) £5.99
- Kir Royale £5.99
- Pimm's No.1 (with strawberries, cucumber and fresh mint leaves) £6.35
- Sparkling Prosecco £5.99
- Rose Prosecco £6.35
- San Miguel Fresca/Corona with a wedge of lime £4.25
- Various bottled beers £4.25
- A glass of house wine - £5.40
- A glass of Lanson Black Label Brut Champagne - £9.60
- A glass of Lanson Rose Champagne - £10.80

Cocktail drinks reception – All £8.35 per person

Pina Colada / Long Island Iced Tea / Fresh mint Mojito / Tequila Sunrise

We can also arrange bottled guest ales should you require

Number 1 £16.25 per person

On Arrival - Bucks Fizz
With your meal - 1 glass of house wine
For the toast a glass of sparkling Prosecco

Number 2 £16.50 per person

On Arrival - Peach Sensation or Kir Royale
With your meal - 1 glass of house wine
For the toast a glass of sparkling Prosecco

Number 3 £17.25 per person

On Arrival - a cold glass of Pimms No1
With your meal - 1 glass of house wine
For the toast a glass of sparkling Prosecco

Number 4 £21.50 per person

On Arrival - a glass of sparkling Prosecco
With the meal - 2 glasses of house wine
For the toast a glass of sparkling Prosecco

Number 5 £23.65 per person

On Arrival - a glass of Lanson Black Label Brut Champagne
With the meal - 1 glass of house wine
For the toast a glass of Lanson Black Label Brut Champagne

Number 6 £31.25 per person

On Arrival - a glass of Lanson Rose Champagne
With the meal - 2 glasses of house wine
For the toast a glass of Lanson Rose Champagne

Soft Drinks Package - £7.25/£8.35

On Arrival – Fresh Orange/Appletiser or Shloer
With your meal – 1 or 2 glass(es) of red or white Shloer
For the toast a glass of sparkling Appletiser

Soft Drinks Choices - £2.75

Appletiser
Sparkling Shloer
Fresh orange juice & sparkling lemonade
Fruit punch

San Miguel 0.0% (alcohol free) is also available £4.25

Other Costs

Room hire charges £400
Civil Ceremony room charge £475 (This does not include registrar fees which should be paid directly)
DJ Charge £420
Charge for using own DJ or Band £185 (This covers PRS fees and entertainment licence)
Venue charge after midnight £185 per hour + £90 per hour for the DJ (available up to 2am only)
Chair covers with a choice of over 50 sash colours £4.75

Terms & conditions

Please make sure you read and understand before signing and/or paying a deposit. Upon payment of deposit you are agreeing to our T&C's. Due to weddings being booked so far in advance we recommend that you take out wedding insurance to cover costs in the unfortunate event of a cancellation.

Booking cancellation terms

For all events there is an agreed cancellation fee to cover lost revenue. Cancellation charges:-

12 full months or more notice £450 deposit only

More than 6 full months but less than 12 full months notice 25% of the total booking value

More than 3 full months but less than 6 full months notice 50% of the total booking value

3 full months or less notice 100% of the total booking value

Settlement of account

All accounts to be settled in full 1 month prior to the start of the event by either cash, card or bank transfer. Any additional accounts incurred on the date of the event are required to be settled in full immediately at the end of the event by cash or card.

Deposit

A deposit of £450 is required at the time of booking the event in order to secure the date. The deposit is held until the day after the event and is refundable in full upon the following conditions:

- No damage or breakages have occurred. In the event of damages or breakages, the deposit will be withheld in order to pay for repairs and replacements where necessary. Any further costs over the deposit value will be charged to the customer separately and payment is required by return of invoice.
- Guest numbers may be changed until 1 month prior to the event date after which time contracted numbers will be charged in full.
- A significant reduction in contracted guest numbers in attendance will result in loss of deposit.
- Should any guests be found to be consuming their own drinks at an event, this will automatically result in loss of full deposit & the confiscation of any alcohol and possible early closure of your event. **PLEASE INFORM YOUR GUESTS OF THIS.**
- The deposit is held separately to any function costs and is not deductible from the event payment. The deposit is held for damages, breakages etc and is therefore retained until the following day when a full inspection of the premises has taken place. Should damages exceed the deposit taken then all additional costs will be charged onto the party organiser and by accepting the terms and conditions of this booking, you acknowledge that you are liable in full for any damages caused.

Catering

We pride ourselves on the quality of our food and therefore should you require food to be served at your event then this will be provided only by our Chefs. Customers cannot bring their own food nor do their own catering. This is due to bad experiences with outside caterers bringing poor food or running out of food. We don't want our fantastic reputation to be tarnished by anything out of our control. If there is something not on the menu that you want please let us know and we will see if we can accommodate.

DJ's, Bands & External Services

Our music system is fully integrated with a fantastic light and laser display which our resident DJ is fully trained in operating. Our DJ is happy to organise individual play lists, themes, speciality nights with integrated party games, special requests etc (two weeks notice is required) or leave the choice of music to him. He is committed to ensuring that you and your guests have a memorable evening. Should you choose to bring your own entertainment, then they must bring all their own equipment, which must be PAT tested (certificate to be provided) and safe to use. We accept no liability for equipment brought to our venue. Any equipment must comply with regulations as set out in the Health & Safety at work act and all 3rd party contractors at your event must have current Public Liability Insurance in place at the time of your event. Copies of electrical testing certificates and insurance policies must be available upon request. Should any of our equipment be damaged as a result of a 3rd party contractor, all damages will be charged in full directly to the customer. If anybody is injured using externally contracted equipment then the 3rd party contractor will be held liable for the accident.

Decorations

We love decorations! All we ask is that when putting up decorations please make sure that you are respectful to what is already in place and that they will not damage anything when removed (eg Selotape on wallpaper). Please also ensure that they can be easily removed by us at the end of the event. Party cannons are not allowed at any time. All candles should be non drip.

Other points

All music and entertainment contractors must comply with management's requests including noise levels. Failure to comply could result in the event being finished early and deposits being lost.

Both upstairs and downstairs rooms can be run as separate function rooms all with their own facilities. If your party is not big enough to utilise the entire building (120+) we may take another booking alongside yours. This is at our discretion.

We will store any items personal to your function e.g. table decorations, flowers, presents, cards, etc. However these are stored entirely at your risk and we accept no responsibility for breakages or loss. You are advised to take all items with you at the end of your function. We recommend that a quality cake stand is used, should a plastic one be supplied then it is the responsibility of the party host to re-package this in its entirety immediately after the event and return it to the supplier. NB: cakes need to arrive on the day of the event.

Chair covers. Due to timings of function set ups we now only allow our chair covers to be used.

If you wish to serve your **wedding cake** to guests as a dessert please note there will be a fee of £1 per guest. An additional charge of £1 per guest will be made if you want us to provide pouring cream.

Booking Form

First telephone 01274 530338 to make a provisional reservation.
Complete the form, enclose your deposit and send to

The Function Manager
Ghyll Beck Leisure Ltd, The Old Barn at Esholt
Esholt Lane
Baildon
BD17 7RJ

BACs payments are accepted, account details available on request

Contact Name:.....

Company/Party Name:.....

Address:.....

.....

Tel Day:.....Tel Eve:.....

Menu Choice:.....

Event Date:.....

No. of Guests:.....

I enclose £.....deposit. 10% or £450 (£450 minimum deposit)

(Cheques should be made payable to Ghyll Beck Leisure Ltd. Please write the event and date on reverse)

I have read the terms and conditions and agree to the terms of booking.
Payment of deposit in person or by phone constitutes reading and understanding our
terms and conditions with or without signing this booking form

Signed:.....Date:.....

Reservation Conditions:

All deposits and monies paid on account are non refundable or transferable in the event of cancellation.

All details in this brochure are provisional and are subject to confirmation.

All deposits are required within 7 days of making a reservation.

All final balances must be paid 1 month prior to event date.

The Management reserve the right to withdraw unconfirmed reservations.

Prices are inclusive of VAT. At 20%