

THE OLD BARN AT ESHOLT

Wedding & Reception Information

Document Update: Nov 22 – V3

All prices include VAT at 20% and are valid 1st January 2026 to 31st December 2026.



The Old Barn at Esholt, Esholt Lane, Baildon, West Yorkshire, BD17 7RJ

Email: oldbarnesholt@gmail.com Tel: 01274 530 338



oldbarnesholt



@oldbarnesholt



@oldbarnesholt

Contents



Our Venue	1
Canapés	2
Formal Dining Menus	3, 4, 5
Carvery Menu	6
Hog Roast	7
BBQ Menus	8
Main Course Buffet Menus	9
English Tea Reception Menu	10
Evening Menu Choices	11, 12
Evening Buffet Menus	13, 14
Drinks	15, 16
Other Costs	17
Terms and Conditions	18
Booking Form	19

Our Venue



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 & Google pages and have a great number of fabulous testimonials from many satisfied customers. We are also proud to be 'winners' of the *I do* magazine's wedding award for best venue 2019 and finalists in 2020 & 2022.

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 compromise 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.

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.

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.

£8.00 per person for 3 canapés choices

(Further choices can be added at a cost of £2.45 each per person)

Filo wrapped king prawn

Mini sausage & mash

Peking duck rolls

Italian bruschetta (v)

Cream cheese & smoked salmon pinwheels

Mini Yorkshire puddings with roast beef & horseradish

Wild mushroom & goats cheese tarts (v)

Mediterranean vegetable skewers (v) (vegan)

Formal Dining Menus

Our most popular menu for the wedding breakfast. A minimum of 2 courses is required. Pre-orders will be required one month before your event. Children's menu available upon request.

Starters £11.75

(Choose 3 starters to offer to your guests. We recommend you include 1 vegetarian option to offer your guests).

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 Portobello 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) (vegan)

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

Deep fried aubergine or pea and mint fritters on a bed of balsamic baby leaves with guacamole dip (v) (vegan)

Soups

Minestrone with sun kissed tomatoes (v)

Seasonal vegetable (v)

Carrot, parsnip and sweet coriander (v)

Leek and potato (v)

(All our soups can be made suitable for vegans upon request).

Main Course £44.50

(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.

Gently poached Scottish salmon steak with a creamy champagne and a pink peppercorn sauce.

Grilled cod loin steak with dill & lemon butter.

Baked aubergine layered with Mediterranean vegetables, chargrilled 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.
(v) (vegan)

Roast vegetable Moroccan tagine with a cous cous timbale. (v) (vegan)

Braised lamb shank cooked with red wine, shallots and a duo of root vegetables, finished off with thyme & rosemary. (£2 supplement applies).

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

Desserts £11.75

(Choose 3 items from the following to offer 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.

Home-made summer berry crumble with pink custard.

Traditional home-made deep filled apple pie with vanilla custard.

Passion fruit and vanilla cheesecake with fresh cream.

Tropical fruit skewers with a duo of raspberry cocktail and chocolate dips. (v)
(vegan)

Vegan brownie served with soy cream or coconut and vanilla ice cream. (v)
(vegan)

Platter of cheese, grapes and celery *(£2.00 supplement)*.

(To finish the meal, freshly brewed tea and coffee can be served to your guests with a selection of after dinner chocolates - £3.75 per person)

Carvery Menu

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.

2 Course Plated Carvery £56.25 Per Person

3 Course Plated Carvery £68.00 Per Person

(Give your guests a choice of two meats)

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.

Gluten free gravy and Yorkshire puddings available on request.

Children's menus available on request.

Hog Roast

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.

2 Courses £56.25 Per Person / 3 Courses £68.00 Per Person

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.

Vegetarian & Vegan

Choose an option from the formal dining menu

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 & Vegan

Pulled jackfruit in smoky BBQ sauce

BBQ Menus

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.

The prices are biased on a two course BBQ, three course cost is an additional £11.75. Starters and/or desserts can be selected from the Formal Dining Menus.

BBQ No.1 £42.50

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

BBQ No. 2 £52.50

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 £59.95

4oz 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/Vegan BBQ £52.50

Field mushrooms with chutney and goats' cheese. *(or vegan 'cheeze')*
Sweet butterbean and chickpea burgers.
Mediterranean vegetable kebabs. *(Served with the salads from the other BBQ menus).*

Main Course Buffet Menus

Our buffet menus lend themselves to a more informal style occasion. Prices representative of two course dining. An additional course can be added for £9.50. Starters and/or desserts can be chosen from the formal dining menu.

A Taste of Yorkshire Carved Buffet £59.95

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 homemade 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.

Around the World Finger Buffet £49.50

Homemade Thai fish cakes.

Onion bhajis.

Deep fried breaded brie.

Mini homemade beef burgers.

Southern fried chicken.

Italian Bruschetta.

Bourbon glazed spare ribs.

Mexican spiced potato wedges.

Served with a selection of dips.

English Tea Reception Menu

Our English tea reception menu is ideal for the vintage wedding reception. Our catering delicacies are served on vintage cake stands and china crockery. The room will be trimmed with vintage bunting to suit your occasion. Suitable for up to 45 guests. Children's menu available upon request.

*(Earl Grey, Peppermint or Yorkshire Tea served to every table.
Add a jug of Pimm's for £5.75 per adult).*

£49.50 Per Person

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 with double Devonshire cream and strawberry preserve.

Chocolate dipped fresh strawberries.

Lemon curd tartlets.

Chocolate pecan brownies.

Carrot Cake.

Evening Menu Choices

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

Hot Sandwiches & Wedges £12.50

(Our locally sourced meats are served hot in large freshly baked soft white bread rolls and are served with seasoned potato wedges).

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/Vegan paninis

Roasted pepper and Brie (v)

Welsh Rarebit (v)

Roasted pepper with vegan 'cheeze' (vegan)

Snack Menu £12.50 (per menu)

Indian Snacks

Onion bhajis

Vegetable samosas

Chicken tikka bites

Poppadoms and pickles

Raita and salad

OR

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 £15.50

Award winning local butcher's pork pie, mushy peas & mint sauce.
(vegetarian/vegan or gluten free available on request)

Pulled Pork £17.50

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



Evening Buffet Menus

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

Evening Buffet No.1 £15.50

A selection of open sandwiches on continental breads.
Cheese and tomato pizza slices.
Freshly baked sausage rolls and savoury vegetarian rolls.
Scotch eggs.
A selection of savoury crisps.

Evening Buffet No.2 £17.50

A selection of open sandwiches on continental breads.
Freshly baked sausage rolls and savoury vegetarian rolls.
Locally made pork pies.
Roasted chicken drumsticks.
Mini baked camembert rounds with cranberry compote.
A selection of savoury nibbles.

BBQ Evening Buffet £21.70

Mini home-made burgers.
BBQ Pork Ribs.
Sweet chilli chicken drumsticks.
Mediterranean vegetable kebabs.
Potato salad with freshly cut chives.
Chefs kitchen salad.

Vegetarian/Vegan BBQ Evening Buffet £21.70

Field mushrooms with chutney and goats cheese. (Or Vegan 'cheeze')
Vegetarian/Vegan burgers.
Vegetarian/vegan sausages.
Mediterranean vegetable kebabs.
Potato salad with freshly cut chives.
Chef's kitchen salad.

Hot Banqueting Dishes £22.95 Per Person

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.

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 Dishes

Mediterranean vegetable lasagne served with hand cut chips, balsamic dressed garden salad and garlic bread.

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.

(Various dishes can from the menu can be made vegan on request).

Extras

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

Extra Salad Bowls - £2.95 per item

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

Extra Side Orders - £3.50 per item

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

Drinks

The venue is fully licensed and stocks a broad range of popular top branded drinks for your guests to purchase. We suggest choosing a drinks package for our team of staff to serve to you guests on the day of your event. Drinks packages are at a discounted price from the bar tariff and are designed to be the best value for money.

Number 1 £22.25 per person

On Arrival - Bucks Fizz

With your meal - 1 glass of house wine
For the toast a glass of sparkling Prosecco

Number 2 £22.60 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 £23.30 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 £28.95 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 £32.95 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 £44.95 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 £9.80/£13.50

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

Adult Soft Drinks Package £23.30/£28.95

On Arrival - Freixenet 0%/San Miguel 0
With your meal – One or two glasses of Torres Natureo White Wine 0%
For the toast - Freixenet 0%

Welcome or after ceremony drinks suggestions are as follows:

Bucks Fizz (Fresh orange & sparkling Prosecco) - £7.95
Peach Sensation (Sparkling wine with lemonade and peach schnapps) - £8.30
Kir Royale - £8.30
Pimm's No.1 (with strawberries, cucumber and fresh mint leaves) - £8.50
Sparkling Prosecco - £8.10
Rose Prosecco - £8.50

Other Options

Corona with a wedge of lime
Various bottled beers/ales from
A glass of house wine from our wine menu
Espresso Martini
Passionfruit Martini
A glass of Lanson Black Label Brut Champagne
A glass of Lanson Rose Champagne

Other Costs

Room hire charges £550

Civil Ceremony room charge £640 (This does not include registrar fees which should be paid directly)

DJ Charge £520

Charge for using own DJ or Band £250 (This covers PRS fees and entertainment licence).

Venue charge after midnight £250 per hour + £99 per hour for the DJ .

Chair covers with a choice of over 50 sash colours £5.95



The Old Barn Esholt Event Terms & Conditions

Please read and understand our terms and conditions before paying a deposit for your event.

Booking Cancellation Terms:

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

- o 12 full months or more notice £450 deposit only.
- o More than 6 full months but less than 12 full months notice 25% of the total booking value.
- o More than 3 full months but less than 6 full months notice 50% of the total booking value.
- o 3 full months or less notice 100% of the total booking value.

Settlement of Account:

We require a payment for 50% of the event value 6 months before the event date. Full payment as well as conformation of final numbers and information is due 1 month before the event. Payments can be made via bank transfer, card or cash. Any additional accounts incurred after final payment or on the date of the event are to be settled in full immediately.

Deposit:

A non-refundable deposit of £450 is required at the time of booking the event in order to secure the date. When paying the deposit please ensure that the estimated guest numbers and chosen packages are as accurate as possible to reduce the need for large changes in cost.

Customer Liability:

Please be aware that the customer will be liable to pay should any of the following occur:

- o If after the full venue inspection there are any damages or breakages, the customer will be liable to pay the full cost of repairs or replacements.
- o If there are any alterations to the event (changes in guest numbers/packages etc) after deposit payment that result in more than a 10% reduction in value of the event the customer will still be liable to pay 90% of the original quote. Prime dates are offered based on function value.
- o Should any guests be found to be consuming their own drinks, illegal substances or engaging in dangerous/abusive behaviour then there is a risk of the customer being fined up to £1000 and having their event closed early.

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 due to previous bad experience with external catering. We don't want our fantastic reputation to be tarnished by anything out of our control. We try and meet all guest requests so if there is something not on the menu that you want, please let us know and we will see if we can accommodate. We will serve your wedding cake to you and your guests at a cost of £1.75 per person and an additional £1 per person if you wish to have pouring cream.

DJ's, Bands & External Services:

We have an in house music system that 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 or any other special requests. If making a special request to our DJ please ensure you give him at least two weeks' notice. 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 ask that when putting up decorations to make sure that you are respectful to what is already in place and that you do not use anything that may cause damage when removed. Please also ensure that they can be easily removed by us at the end of the event.

All confetti must be biodegradable and party cannons/confetti cannons of any type are prohibited. All candles should be non-drip and enclosed in a holder.

Other Points:

Given the current economic climate, all prices are subject to change. We will guarantee that any price increases will not result in an overall event cost increase of more than 10% of the original cost agreed at the time of booking.

All music and entertainment contractors must comply with management's requests including noise level requests. Failure to comply could result in the event being closed early. 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 we may take another booking alongside yours. This is at our discretion. We will store any items/decorations personal to your function 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 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. Cakes need to arrive on the day of the event. Due to timings of function set ups we now only allow our chair covers to be used.

Upon payment of deposit you are agreeing to our T&C's. Weddings are being booked so far in advance that we recommend you take out wedding insurance to cover costs in the unfortunate event of a cancellation.

Booking Form

Booking Form

Please read and understand our terms and conditions before paying your deposit and completing this form. Payment of deposit is contractually binding and means you agree to our Ts&Cs. After making a provisional booking, please complete the form and arrange to pay your deposit to confirm your event. If the event is a wedding, please include full names and signatures for both getting married. If the event is not a wedding, then please complete the form with one name and signature. BACs payments are accepted, account details available on request.

Name(s):...../.....

Address:.....

Postcode:.....

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

Choice Day:.....Eve:.....

Event Date:.....

No. Guests day:.....No. Guests eve:.....

Deposit Amount:.....

Deposit Paid By:.....Date of Payment:.....

Cheques should be made payable to Ghyll Beck Leisure Ltd. Payment of deposit in person or by phone constitutes reading and understanding our terms and conditions with or without signing this booking form.

I have read and understood the terms and conditions:

Signed:..... Signed:.....

Date Signed:.....

Reservation Conditions: All deposits and monies paid on account are non-refundable or transferable in the event of cancellation. Prices are inclusive of VAT at 20%.