



Weddings

Make a date with our events manager
and let the magic begin



Happily Ever After
Starts Here...


Creating a day as individual as you are!

At Herriots we understand that your wedding day is as individual as you are and should therefore reflect your personalities. Our wedding co-ordinator will be with you every step of the way to help you plan your day and advise on the personal touches that will make it special for the both of you, your family and friends.

There are many things to consider when getting married and so it is important that firstly, you discuss as a couple, how you would like your wedding day to be. What type of ceremony would you like? Do you want to get married in a church or have a civil ceremony? What things are important to you – specific date, location, food, colour scheme, entertainment, numbers of guests etc. You then need to prioritise these things and plan your budget so that you get the most from your special day!

Just as importantly and unlike many of the larger hotels, they will also be there on the day so that you can relax and savour every moment, whilst we take care of every detail. We are a privately owned hotel and pride ourselves on individuality. We have over 30 years of experience in bringing to life the thoughts, wishes and dreams of each of our couples, helping them to create their special day.

We recognise that already, you have a lot to think about and therefore have put this guide together to help you start to plan your day exactly how you want it.




We are with
you every step
of the way . . .

Herriots Hotel has received the 'Tripadvisor Award for Excellence' continuously each year and is accredited to their 'Hotel Hall Of Fame'. Also voted the 'Loved By Guests Award' by Hotels.com and Bookings.com 'Hospitality Hero Award'

This is a testament to the dedication and outstanding efforts of our staff, whose objective is to ensure every guest enjoys their experience and leaves wanting to return.

This is further confirmed as winners of 'The Good Hotel Award' and finalists for 'Small Hotel of the Year' in the White Rose Awards and the 'Best Wedding Venue category' in the North of England Wedding Awards.

. . . in creating
your dream
day





Civil Ceremonies

At Herriots we hold a civil wedding license for our Restaurant, Conservatory and Rosewood Suite.

Rhubarb Restaurant can cater for up to 50 guests

The Conservatory can cater from 50 to 80 guests

The Rosewood Suite can cater from 80 to 100 guests

It is important that your guests are accommodated in an appropriately sized room therefore the hiring of each of the rooms is subject to numbers.

You may wish to choose a larger sized room for your Wedding, however should your numbers fall to below 60% of the capacity of that room we reserve the right to host your function in one of the smaller rooms

To book the registrar for your Wedding or to check availability please contact Skipton Registry Office on **0845 034 9488**.

There will be a charge for the Registrar, which needs to be paid directly to them and is not included in our packages.

Ceremonies and Receptions

Once you have decided on when and where you would like to get married the first things you must book before anything else are the church or registrar and the venue.

We hold a civil wedding license for our Restaurant, Conservatory and Rosewood Suite. Civil ceremonies are becoming more and more popular as they give you more flexibility to tailor the ceremony to you. Choosing just the one venue removes the problem and costs of transporting you and your guests from the church to the reception.

The proceedings that relate to a civil wedding ceremony must be organised through Skipton Registry Office. This must be arranged directly by you as the hotel cannot be involved in the actual ceremony details or take responsibility for any of these arrangements.

We can however, help you choose a suitable room in relation to your numbers and advise you on different room layouts, along with ideas for decorating the room.

Room hire charges are applicable and the type of room most appropriate will depend on your number of guests.





*As individual
as you are*

Our Wedding Packages offer you a wide selection of menus from formal wedding breakfasts to more informal celebrations.

Included within your package:
Pre-wedding consultations with your wedding co-ordinator

The opportunity to discuss your menu with our experienced head chef

Hire of a room for reception drinks and private function room for your wedding breakfast

A choice of table linen and serviettes to co-ordinate with your scheme

Red carpet welcome for you and your guests
Silver cake stand & cake knife

A special rate for the Bridal suite for the Bride and Groom on the night of your wedding
Free car parking

Help and advice on booking other services for your special day including; flowers, photographers, cars and entertainment

Our menu selectors give you the choice to create your own Wedding Breakfast menu, which can be then enhanced with extras to delight your guests.

Why not include a sorbet course to clear the pallet with a choice of

Raspberry sorbet
Orange sorbet
Lemon sorbet
Passion fruit sorbet
Mango sorbet

or add a cheeseboard to enjoy during the speeches

Reception Drinks

We have a selection of reception drinks to welcome your guests to your reception following your ceremony including;

Prosecco

Pimms with lemonade, mint, cucumber & seasonal fruit

Winter Pimms - cocktail of Pimms, Brandy and apple juice served warm with orange, apple & cinnamon

Bucks Fizz

Prosecco Cocktails: (inc selection of Kir Royale, Brandy Fizz, Bellini & Amaretto Fizz)

Bottled beer

Cocktails

Non- alcoholic punch

Orange juice

Canapés

Compliment your drinks reception with a tray of our homemade canapés; they are the perfect touch to keep appetites at bay whilst photos are taking place.

All served on silver trays to your guests as they mingle in the reception area.

You may choose a selection of 3 items from the list below.

Yorkshire cheese Bellini

Mini prawn cocktails

Smoked salmon and cream cheese roulade

Chicken liver parfait on toasted brioche

Feta cheese, melon and basil

Herb shrimps with crème fraîche

All Inclusive Package

There is a lot of planning involved in creating your wedding, not to mention cost. So we have put together a complete package to take away all the stress and strain of planning one of the most special days of your lives.

Our great package includes all of the following for 60 guests in the day and 100 guests in the evening. Please note these numbers include the Bride & Groom.

Red Carpet
Arrival Drinks
Reception Room Hire
White Table Linen including Napkin
White Chair Covers with choice of Colour Sash
Candelabra Table Centre Pieces
Dedicated Master of Ceremonies
3 Course Wedding Breakfast with your choice of 1 starter,
1 main course dish and 1 dessert from our menu selector
Tea or Coffee served after the meal
Glass of Wine with the meal
Sparkling Toast
Use of Cake Stand & Knife
Evening Reception Room Hire
Bacon & Sausage Sandwiches with Potato Wedges
Wedding DJ until Midnight
Private Bar until Midnight
Bridal Suite for the night of the Wedding
2 Complimentary Classic Double Rooms for the night
of the Wedding

This complete package from

£6000

*Eat, drink and be
married*

Wedding Packages

Herriots has built a strong reputation within the area, achieving most of its wedding and function business through recommendations from guests who have attended previous functions.

The use of creative, exciting menus using fresh local ingredients, ensure that your special event shall be remembered not only for the occasion, but for the cuisine itself.

Our wedding packages offer you a wide selection of menus and dishes from formal wedding breakfasts to more informal celebrations.

“The food was delicious and many of our guests commented on this and the attentiveness of the lovely staff”

To accompany these we offer excellent drinks packages with specially selected apéritifs and fabulous wines. For your evening reception we are able to offer you a number of options from hot and cold buffets, hot suppers and even BBQs in the courtyard!

Menu selectors are found within this guide and will be accompanied with a relevant price list.



Drinks

Wine:

Throughout the meal we can offer your guests wine to go with their meal, this is served to them at the table offering them a choice of house white or red wine depending on their preferences. Choose to offer your guests from one to three glasses per person. However, if you do wish to put bottles of wine on each table please ask to see a copy of our extensive wine list so you can pick your favourites from our selection.

May we also suggest you consider refreshment for those people not wishing to drink alcohol and the provision of bottled water on the tables.

If you wish to provide your own wines we have a corkage charge per bottle of wine and per bottle of champagne.

Toast:

It is customary for all of your guests to toast to your marriage. We offer a choice of either Champagne or Prosecco for your sparkling toast, which is also priced per guest.

Tea & Coffee:

If you would like to serve tea & coffee, this is served in the conservatory so guests can relax in the lounge whilst we prepare the suite for the evening reception.

Full details are included in your price list accompanying this brochure.

Added Extras

The Cake

We work closely with a local supplier who can offer our guests exclusively a complete Wedding Cake at very competitive prices, please ask for further information and photos.

Décor

Our florist works tirelessly and always leaves the venue looking sensational, however we understand that everyone has their own taste so we leave that to you but we can offer advice and recommendations if needed.

A list of recommended suppliers are available with this brochure.



3 Course Set Wedding Breakfast

Menu Selector

Please choose one starter, one main course and one dessert from the following:

Starters

Soups:

Roasted vine tomato and red pepper.

Butternut squash with toasted pumpkin seed, herbs and crème fraîche.

Toasted Kidderton ash goats cheese with a butter brioche finished with a tomato and shallot dressing.

Chicken liver parfait with a roast plum chutney and toasted brioche.

Poached salmon salad, beetroot and horseradish relish.

Pressed ham hock terrine with mustard aioli, and dressed leaves.

Asparagus risotto with parmesan shavings and truffle oil.

Main Courses

Littondale roast beef and Yorkshire pudding with goose fat roasted potatoes and root vegetables.

Roasted loin of pork with apple and pear compote, goose fat roasted potatoes and roasted root vegetables.

Roast leg of lamb served with fondant potato and root vegetables.

Salmon supreme with a white wine dill sauce, parsley new potatoes and root vegetables.

Roast chicken supreme in a baby leek and bacon sauce served with dauphinoise potatoes and root vegetables.

Wild mushroom and brie wellington served with a cream sauce and root vegetables.

Roasted vegetable tagliatelli with pesto and parmesan cheese.

Desserts

Baked lemon tart with fresh raspberries.

Strawberry Eton Mess.

Raspberry crème brûlée with homemade shortbread.

Sticky toffee pudding with butterscotch sauce.

Chocolate truffle torte with a fresh berry compote.

Cheeseboard

After dessert why not serve your guests with a board of fresh local cheeses served with all the accompaniments, apple, celery, homemade chutney and cheese biscuits.

Choose 4 from the following;
Yorkshire Blue, Wensleydale, Smoked Wensleydale, Yorkshire fettle, Lancashire tasty, Cheddar, Stinking Bishop, Unpasteurized Brie, French Brie, Somerset Brie, Camembert Rustic, Black-stick Blue, Edam, Stilton, French Goats Cheese

Each board serves a table of 8



Children's Menu

For children up to the age of 8 years.
Please select one choice from each.

Starter:

Mini soup

Melon with fresh fruit

Garlic bread

Main Course:

Sausage & mash with baked beans

Mini fish & chips

Cheese & tomato pizza bread with salad

Penne pasta with tomato sauce

Dessert:

Duo of ice-cream



We can recommend our local resident DJ who will play your favourite songs from a request list provided by you prior to the date.

He will lead your evening reception by announcing you both to the dance floor to dance for the first time as a married couple and ensure all your guests party the night away.

We also have a catalogue of live bands, which we have used in the past if you would prefer live music, but please be aware all entertainment must finish at midnight.



Desserts

Complete your menu with a homemade dessert

Baked lemon tart with fresh raspberries

Traditional trifle

Sticky toffee pudding with butterscotch sauce

Chocolate truffle torte with a fresh berry compote

Homemade scones with strawberry jam & butter

Vanilla cheesecake with a choice of topping:

strawberry, summerfruits, mandarins,

white chocolate or dark chocolate

Congratulations and Celebrations

Evening Reception

Following your wedding breakfast, you may wish to hold an evening reception where you are able to invite a larger number of guests to celebrate with you.

Menus

Hot Supper Menu

Choose 2 dishes from the following selection:

Lamb hotpot

Vegetable lasagne

Chicken curry with Basmati rice

Chilli con carne with rice/nachos

Beef and ale pie

Cheese and onion pie

Fish pie

Add seasoned potato wedges or mixed salads for a small additional cost

Buffet Menu

Selection of closed sandwiches

Homemade pork and leek sausage rolls served warm

Selection of homemade quiches served warm

Breaded chicken goujons with garlic mayonnaise

Jacket wedges

Mixed salad of lettuce, tomatoes & red onions

Potato salad, pickles and sauces

You may also extend this standard menu by adding 2 or 3 items from

the following:

Char-grilled chicken marinated in lemon, thyme and garlic

Haloumi cheese and roasted vegetable kebabs with pesto dressing

Strips of gammon with pineapple salsa

Lamb kofta kebabs

- Moroccan spiced cous cous

- Tomato, red onion and basil

- Roasted Mediterranean vegetables

- Asian spiced coleslaw

- Tossed mixed salad

- Mixed bean and rocket pesto

- Penne pasta with balsamic button mushrooms

- Salad leaves with oranges

- Selection of bread

BBQ Menu

Char-grilled chicken marinated in lemon, thyme & garlic

Grilled specialist sausage with tomato and chutney

Flame grilled beef burger

Strips of gammon with pineapple salsa

Haloumi cheese and roasted vegetable

kebabs with pesto dressing

Plus choose 5 items from the above

list that are marked with a •



A warm welcome for you

Awarded a Certificate of Excellence by Tripadvisor and accredited by the AA and The Deliciously Yorkshire Breakfast brand, for offering quality accommodation, high levels of service and fresh local dishes, shows that you, your family and guests will be looked after by our excellent team of staff from the minute they walk through our door to the minute they leave.

Many of your guests may have travelled a long way, so why not ask about special weekend break packages on offer to your guests.

If arriving the night before, play the host with a fun cocktail and nibbles hour to greet your guests as they arrive in the conservatory, before enjoying dinner together in our Rhubarb restaurant.

Post-wedding day brunches and Sunday lunches are also becoming very popular as they are a last chance for everyone to spend time together in a relaxed laidback setting and chat about the great time they have had. Plus all those booking Sunday lunch will receive a FREE late check-out!

Accommodation

As we are a relatively small hotel we only allow wedding parties a maximum of 10 rooms for a 1 night stay.

Guests who may wish to extend their stay to 2 or more nights would not be included in this quota.

Rooms are booked directly through reception. Please call 01756 792781, where a member of our team will be happy to assist with your booking requirements.

and your guests

The detail is in the planning

Approximately 12 weeks prior to the wedding, a further more detailed meeting will be held in order to fine-tune every single detail of your magical day.

Things to think about for this meeting include:

Where you would like to receive your guests?

When would you like to cut the cake?

In which order will the speeches be made?

Cake stand and table, present table?

Music and entertainment arrangements along with timings?

When will the cake, favours and place cards be delivered?

Guest accommodation requirements?

Four weeks prior to the wedding reception, we need to receive your final numbers. A pro-forma invoice will then be prepared.

Two weeks prior to the wedding reception full payment is required. We will then arrange a final detailed appointment to go through all your details one last time.

We are always asked about wedding etiquette, and whilst we can offer you advice about the traditional formalities of weddings, it is very important to remember that this day is your chance to indulge in what you want and really is a day that should be all about you.

However, whilst organising a wedding can be very exciting, it can also be very daunting and sometimes you do not know where to start.

We have therefore put together a list of the most popular things we are asked about with details from people who have all worked with us in bringing to life the hopes and dreams of our couples.

We have not featured any live entertainment, as this is something that is personal to the tastes of the individual. We do however, have an excellent resident DJ that we offer at a very competitive rate.

*It's now time to start
organising the rest...*



Why you should choose Herricks...

- Dedicated wedding co-ordinator who will give expert advice in helping you create your special day throughout the planning and on the actual day itself
- Privately owned, celebrating over 30 years of success and hundreds of happy couples
- Fabulous photo opportunities along the canal and Aireville Park.
- Our picturesque courtyard creates a sheltered sun trap for reception drinks, whilst the conservatory, which overlooks it, is an equally charming backdrop whatever the weather.
- The opportunity to discuss your menu with our experienced head chef
- A choice of table linen and napkins to co-ordinate with your scheme
- A special rate for the Bridal Suite for the Bride and Groom on the night of your wedding inclusive of full Yorkshire breakfast
- Help and advice on booking other services for your special day
- Awarded a Certificate of Excellence by Tripadvisor for consecutive years from its introduction, gaining us a place in their prestigious "Hall Of Fame" for consistently offering quality accommodation, high levels of service and fresh local dishes. This shows that you, your family and guests will be looked after by our excellent team of staff from the minute they walk through our door to the minute they leave.
- Finalist for consecutive years for Best Wedding Venue (voted for by past wedding couples) in The North of England Wedding Awards



Reserving the Date

In order for us to give your event the attention it deserves we ask that you contact the hotel initially so that we can arrange an appointment for you with our wedding co-ordinator. This is an exploratory meeting and does not commit you to anything.

At this initial meeting we will show you around the hotel and offer advice and ideas of how you might wish to plan your day. You may at this time wish to discuss available dates. We also have a portfolio of previous weddings to help give you some ideas.

A provisional booking can be made at this stage however, this may only be held for 14 days. On confirmation of your date a non-refundable deposit of £350.00 will be required.





We would like to thank all our lovely couples who have given their permission to use their wonderful photos of their magical day in our brochure



Herriots Hotel

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