



Celebration Menus

We can cater for all celebratory events from Christenings to Anniversaries, Baby Showers to Birthdays and even Weddings.

Call 015242 62455 to speak to a member of our events team for more information.

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PLEASE NOTE:

All prices include VAT at 20%, white tablecloths and buttermilk paper napkins.

Room hire is an additional charge and varies depending on the time or your event, which room you will be using and whether or not you will have exclusive use. This cost covers the set up and cleaning for your event.

A minimum number of 25 people is required, or will be charged for, for an evening event.

Canapes

Our canapes will be served on silver trays by staff and can be served as a stand-alone course or in replacement of a starter.

Please ask a member of our events team for more information.

£2 per canape per person, with a minimum of 3 canape choices.

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Homemade chicken and brandy pate served on toasted bruschetta

Cherry tomatoes filled with goat's cheese and smoked aioli topped with chive rolls

Walnut and blue cheese toasts

Scottish smoked salmon, cream cheese and dill roulade

Ratatouille of vegetables served in baby baked potatoes

Chorizo and King prawn Skewers

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We will also prepare a selection of our tasty bites on oatcakes (gluten free)

Private Dining Menu

Set menu: £19.95 per person and everyone has the same menu, plus vegetarian options.

Choice menu: £22.95 per person. Guests can choose from a choice, selected by you, of 2 starters, 2 mains (plus a vegetarian option so 3 choices in total) and 2 desserts. A full pre-order is required 10 days before the event.

Please note: Minimum numbers apply; a minimum of 10 people eating before 4pm and a minimum of 20 people from 5pm onwards.

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Starters

Homemade soup, croutons and locally baked bread with butter

Traditional prawn cocktail with our own Marie rose sauce, wholemeal bread and butter

Homemade pate with oatcakes and red onion chutney

Chef's whisky baked potted salmon with salad garnish and wholemeal bread

Mains

Traditional roast of Dalesbred beef, Yorkshire pudding and roast potatoes

Shank of locally reared lamb with a rich gravy and mint sauce

Plump Dalesbred chicken breast braised slowly in a rich red wine sauce with a bouquet of fresh herbs

Fresh tuna steak, cooked on the chargrill, served on a Greek salad (£2 supplement)

Grilled Portobello mushrooms with goat's cheese, served on a mixed salad (V)

Desserts

Homemade sticky toffee pudding with hot fudge sauce and vanilla ice cream

Fresh cream profiteroles with chocolate sauce

Apple and cinnamon crumble with custard

Individual lemon posset with all butter shortbread

Fresh filter coffee or Yorkshire tea with a mint available for £2 per person.

Celebration Fork Buffet

1 x meat or fish option

2 x salad options

1 x hot savoury option

Homemade coleslaw

New potatoes

Locally baked bread

£9.95 per person

Meat or fish options:

Home roasted Dalesbred Ham
Home roasted Dalesbred Beef
Whisky and honey baked salmon fillets
Icelandic prawn cocktail
Continental meat selection
Quarter roasted chicken
Coronation chicken
Lamb Koftas

(£2 per person for additional options)

Salad Options:

Mixed green salad
Greek Salad with feta and olives, drizzled in oregano dressing
Potato salad
Roasted vegetable salad
Cous cous salad

(£1 per person for additional options)

Hot Savoury options:

Pork pies
Sausage rolls
Honey and mustard sausages
Vegetable samosas
Pizza bites (children's option)
Chicken nuggets (children's option)
Fish fingers (children's option)

(£1.50 per person for additional options)

Additional Extras

Homemade Sweet potato wedges **£1.75**
Chips **£1.00**
Wedges **£1.50**
Mixed olives **£1.00**

(Additional prices are per person)

Celebration Finger Buffet

A selection of freshly made sandwiches

Hot pork pies

Vegetable Samosas

Chips

£8.95 per person

Buffet Desserts

Please choose two from the following options:

Raspberry pavlova with whipped cream

Lemon tart

Apple pie

Fresh cream profiteroles

Warm chocolate brownies

White chocolate cheesecake

£4.25 per person *(for 2 choices)*

Fresh filter coffee or Yorkshire tea with a mint: £2 per person

A selection of homemade traybakes: £2.75 per person

Home Cooked Favourites (Our hot buffet options)

Served out of our kitchen or our hot server, depending on numbers and style of event.

£8.95 per person for one option or £9.95 for two options from the list below.

This list is just an example of the items we can serve so if you have particular theme in mind or a favourite meal, we would be more than happy to discuss the options.

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Beef chilli served with rice and nachos

Chicken curry served with basmati rice, poppadums and mango chutney

Beef lasagne served with a fresh, crisp salad and garlic bread

Steak Pie served with chunky chips and peas

Beef hotpot topped with sliced potatoes and served with chunky chips and peas

Vegetable lasagne served with a fresh, crisp salad and garlic bread

Vegetable curry served with basmati rice, poppadums and mango chutney

American BBQ Buffet: sticky BBQ sausages, spicy chicken fajitas, sweet potato fries, sweetcorn cobs and 'slaw (£9.95)

Chips can be added to those not currently served with chips for an additional £1 per person.

Afternoon Tea

A selection of freshly made sandwiches

Mixed crisps

Locally baked cakes and traybakes

A choice of freshly brewed Westmorland coffee or Yorkshire Tea

£9.95 per person

Fizzy Afternoon Tea

A selection of freshly made sandwiches

Mixed crisps

Locally baked cakes and traybakes

A choice of freshly brewed Westmorland coffee or Yorkshire Tea

A glass of prosecco

£13.95 per person

Welcome Drinks

Prices per person

Prosecco £3.00

Pimms £2.75

House wine £4.25

Bottled Beers £3.00

Soft Drink (Pepsi, Diet Pepsi, Lemonade) £1.50

Cordial and soda or fruit juice £1.00

Table wines

House Merlot: Bottle £14.95 or Glass £4.25

House Sauvignon Blanc: Bottle £14.95 or Glass £4.25

We have a full selection of wines available on request. We do not allow wine to be purchased elsewhere and served.

Napkins

Prices per person

Buttermilk (wrapped or folded) 40cm x 40cm 3 ply napkin: Included

Alternative colours 40cm x 40cm 3 ply napkin to order: £0.25

Luxury (Various Colours): £0.50

White Cloth (Pressed and folded): £1.00

Terms and Conditions for Celebrations.

Confirmation

Provisional bookings will be taken without obligation and held for 14 days. However after this period, if written confirmation and deposit are not received the booking will be deemed cancelled. To secure your function, please complete our booking form and forward with the agreed deposit together with this form signed in agreement.

Deposits & Payment

All deposits are non-refundable.

15 – 50 guests £50.00

51 – 100 guests £100.00

A letter of confirmation will be sent acknowledging receipt of your deposit. **50% of the total remaining payment must be received at least two weeks prior to the event.** An account, deducting your overall deposit will be sent after the event, and settlement is due within seven (7) days. You are also welcome to pay the full amount before the day or on the day of the event if you wish. All prices quoted include VAT at the current standard rate of 20%.

Cancellation

Cancellation fees are as follows:	
From the booking date, up to 28 days prior to the event date	loss of any deposit paid and the cost of any additional expenses.
After 27 days prior to the event date	75% of the full amount quoted when booked

Guest Numbers

We will contact you at least 4 weeks prior to the event to discuss and finalise details. A meeting will be arranged with yourself, our front of house manager and head chef.

An indication of the final numbers should be given at least two weeks prior to the function. Exact final numbers must be given five days before the function and this will be the **minimum number charged**. If the numbers reduce after this date, you will still be charged for the number quoted at the 5-day deadline. Any increase in number will be charged as extra.

When you give your final numbers, please indicate: breakdown of adults and children (under 12) eating, vegetarians and guests with special dietary requirements, high chairs requirements and food requirements for children.

Loss or Damage

Unreasonable amounts of cleaning up after a function may incur a nominal charge based upon equipment and labour costs. Wenningdale Leisure Ltd does not accept responsibility for any loss or damage to guest's property, however caused. The management reserve the right to ask a guest to leave the premises if their behaviour is thought to be inappropriate. If any damage or cleaning costs are incurred due to their behaviour we reserve the right to pass these charges directly onto you.

Licencing Information

Our bar is licensed until 12.30 am Monday-Saturday, 11.30 pm Sunday. All music must cease at 1 am Monday-Saturday, 12 pm Sunday.

Forgotten something?

Where possible we will endeavour to cater for any last minute changes or requirements you may have. However, please be aware that they may not always be possible due to staffing and/or delivery dates.