

RUDDING PARK
— HARROGATE —

Small Weddings



Your Wedding to reflect Your Personality

Every couple wants something different for their wedding day. Your wedding at Rudding Park can be designed to reflect your personality, whether you are looking for a traditional or contemporary feel.

Let us share your excitement as we help curate the vision you have for your wedding day.





Smaller Weddings

Weddings for 30 guests £5,000

Additional guests £149.50 per person, £13.50 per person for evening

Applies to dates available within the next six months and includes:

Food and drink menu

Civil ceremony and wedding reception room hire

A Follifoot Wing Junior Suite with access to the Roof Top Spa



Traditional Elegance



Canapes

Yorkshire Inspired

(Choose 3)

cured yorkshire ham toast bacon jam (gf*)

yellison goats cheese & truffle honey profiteroles (v)

sticky beef & yorkshire pudding horseradish

fish & chips smoked cod roe, salt & pepper (gf)

wensleydale & charred leek tart (v, gf)

Further Away Flavours

seared tuna coriander, soy (gf*)

treacle cured salmon lime marshmallow (gf)

monkfish & pancetta bites lemon aioli (gf)

brioche hot dog onions & mustard

char-grilled aubergine ricotta & mint crostini (v, gf*)

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable

It is the responsibility of the guest to inform the Manager of any special dietary requirements prior to ordering. Allergen information relating to all our dishes is available, however we cannot guarantee total segregation of items not highlighted on the allergen regulations.

Wedding Breakfast Spring and Summer

1 April – 30 September

Choose 3 from each course including a vegetarian option

You can select more dishes from below or the Autumn & Winter menu for a supplement of £5 per dish

Starters

smoked salmon terrine horseradish cream, baby watercress, sourdough croute (gf*)

cream of leek soup potato straw, leek ash, goats curd (v, gf)

ham hock terrine piccalilli, caper dressing, lambs lettuce (gf)

crab cake sweet chili jam, asian slaw (gf)

red pepper & tomato soup tomato bread (v, ve*, gf*)

smoked chicken & chorizo arancini pea & wild garlic puree, pedron pepper (gf)

Mains

lamb rump cherry vine tomato, rainbow chard, pesto, lamb fat fondant potato (gf)

slow roast strip loin with all the sunday trimmings (gf*)

herb crusted cod loin parsley potato terrine, asparagus volute, asparagus spears (gf)

chicken supreme creamed leeks & pancetta, pom puree, baby leek (gf)

sea trout rosemary hasselback potato, spring vegetables, caviar sauce (gf)

primavera risotto asparagus, wild garlic oil (v, gf)

Puddings

sticky toffee pudding toffee popcorn, vanilla ice cream (v, ve*, gf*)

raspberry mousse lemon curd, meringue, elderflower (gf)

orange & thyme crème brulee rhubarb sorbet, yoghurt sponge (v, gf*)

strawberry pannacotta clotted cream ice cream, granola (gf)

lemon tart minted raspberries, meringue (v, gf*)

strawberry & champagne bomb (gf)

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Wedding Breakfast Autumn and Winter

1 October – 31 March

Choose 3 from each course including a vegetarian option

You can select more dishes from below or the Spring & Summer menu for a supplement of £5 per dish

Starters

- french onion soup** gruyere sourdough croute (gf*)
- parsnip & nutmeg soup** truffle honey parsnip crisps (v, ve*, gf)
- chicken liver pate** red onion marmalade, fig, sourdough
- goats cheese & red onion tart** pickled beetroot, shallot (v, gf*)
- charred mackerel** horseradish crème fraiche, dill pickled cucumber, rye bread (gf*)
- hoisin duck terrine** asian salad, crispy vermicelli (gf)

Mains

- braised beef** pomme puree, bourguignon garnish (gf)
- pork belly** ale cauliflower puree, roasted cauliflower, black pudding croquette (gf*)
- beef wellington** thyme chateaux potato, roast shallot puree (supplement)
- seabass** butternut squash, onoki mushroom, brown butter shrimp (gf)
- salmon supreme** smoked haddock and chive bon bon, vine cherry tomato, chive butter sauce (gf)
- wild mushroom pappardelle** chestnut & parmesan crumb (v)

Puddings (v)

- sticky toffee pudding** toffee popcorn, vanilla ice cream (v, ve*, gf*)
- black forest gateaux** (v, gf*)
- toffee apple delice** caramelized plum, sticky toffee oats (gf)
- dark chocolate cheesecake** coconut ganache, malibu pressed pineapple
- baked bergamot custard tart** white chocolate, earl grey tea gel (v, gf*)
- passionfruit pannacotta** white chocolate ice cream, vanilla & passionfruit marshmallow (gf)

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Enhance your Wedding Breakfast

Choose 3 from each course including a vegetarian option

You can also select from items below for an additional charge per person:
starter £7.50, main £10, pudding £7.50, three courses £25

Starters

beef carpaccio yorkshire pecorino, roquette, IPA vinegar glaze (gf)

king scallops pea, pancetta, tempura samphir (gf)

kinderton ash goats cheese tart truffle honey, chicory (v, gf*)

Mains

beef striploin sticky beef cheek, potato terrine, spinach & wild mushrooms, jus (gf)

pork fillet wellington savoy cabbage, black pudding, apple, chateaux potatoes

brill fillet crab hash, lobster sauce, tender stem broccoli (gf)

Puddings (v)

cold raspberry souffle coconut sorbet, raspberry crumble (gf)

chocolate & champagne bomb honeycomb, red berries (v, gf)

british cheese selection chutney, fruitcake, crispbread (gf*)

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Taste Revivers (ve, gf)

£4 per person

martini & lemonade sorbet

raspberry & sorrel sorbet

grapefruit & bergamot sorbet

sicilian lemon sorbet

champagne sorbet

gin & tonic sorbet

Amuse Bouche (v, gf)

£4 per person

gazpacho (ve)

pea & mint (ve)

cauliflower & truffle

white onion & chive

carrot & coriander (ve)

Cheese

Available individually or as a platter for a table of 10 guests to share

three yorkshire cheeses home made chutney, celery, figs, grapes (gf*)

£85 per table or £15 per person

five british cheeses home made chutney, celery, figs, grapes (gf*)

£105 per table or £16 per person

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Evening Food

2 items per person included – £7 per additional item per person

peri peri king prawn (gf)

oriental duck pancakes

spring rolls courgette, beetroot, feta (v)

bacon muffins red and brown sauce (gf*)

pork sliders brioche, sweet chilli, red cabbage slaw (gf*)

roast beef toasted ciabatta, rocket, horseradish (gf*)

chunky chip rolls red and brown sauce (v, ve*,gf*)

salmon fish and chips tartar sauce (gf)

wild mushroom & tarragon risotto balls saffron mayo (v, gf)

mini rudding park burgers focaccia, relish, gem (gf*)

luxury hot dog brioche sub roll, smoked cheddar, onions, mustard

buttermilk fried chicken caesar bites (gf)

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Evening Food

Choose 4 mains including a vegetarian option, 3 sides and 2 puddings

BBQ

upgrade £32 per person

steak & potato skewers rosemary (gf)

chilli marinated belly pork slices (gf)

6oz burger yorkshire blue (gf*)

bbq corn parmesan (v, ve*, gf*)

charred chicken tikka, yoghurt (gf)

tiger prawn skewer lemon grass, coriander, lime (gf)

bbq baby back ribs (gf)

cumberland sausage (gf*)

citrus marinated seabass parcel (gf)

cauliflower steak harissa (v, ve, gf)

Sides

grilled peach green bean and red onion (ve, gf)

sweet potato fries sea salt (ve, gf)

garden salad honey & mustard dressing (v, gf)

kohlrabi & carrot slaw (v, gf)

classic caesar salad (v*, gf*)

roasted baby potatoes smoked garlic (ve*, gf*)

Puddings

make your own ice cream sundae (ve*, gf*)

strawberry & champagne cheesecake

mochi ice cream balls chocolate & hazelnut (ve, gf)

vanilla & cinnamon roasted pineapple (v, gf)

yorkshire cheese experience three cheeses, celery, grapes, home made chutney (gf*)

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Children's Menu

Available for children under 12
Children between 12 and 16 dine from the main menu with a 50% discount

Select one dish for all children from each of the three courses below:

tomato soup (ve, gf)

melon & orange segments (ve, gf)

buttered corn on the cob (v, ve*, gf)

cheesy garlic bread (v, gf*)

mini fish & chips (gf)

macaroni cheese (v)

yorkshire pork sausages

margherita pizza (v, gf*)

banana split vanilla & chocolate ice cream (v, ve*, gf)

fresh fruit salad (ve, gf))

chocolate brownie vanilla ice cream (v, ve*, gf)

ice cream choose from vanilla, strawberry or chocolate (v, ve*, gf*)

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Drinks

Package A - per person

(Included on all dates)

One glass of Pimm's, Sloemotion or a bottle of beer

Half bottle of wine, Pinot Grigio or Merlot

One glass of Prosecco

Package B - per person

(Included on peak dates. On off peak dates a £10 supplement per person applies)

One and a half glasses of Prosecco

Half bottle of wine, Viognier or Shiraz

One glass of Prosecco

Soft Drinks

Choose one for Reception and one for Toast:

Virgin: Cosmopolitan, Mojito, Caipirinha

Choose two for Wedding Breakfast:

Fevertree, apple, orange, pineapple or cranberry juice

(all guests to have the same)

Children

Mocktail

apple, orange, pineapple or cranberry juice

(all guests to have the same)



Wedding Hair at Rudding Park Hair Studio

Our wedding hair specialist is here to help bring your vision of your perfect wedding hair to reality. With a wealth of experience creating beautiful wedding hair looks for the whole wedding party, we will ensure you have confidence and peace of mind to alleviate any hair related stress on your wedding day.

From pretty ponytails to the classic half-up, half-down with romantic soft curls; to a chic chignon for an elegant and formal vibe or 'bo-ho' with loose waves; your pre-wedding hair trial provides the perfect opportunity to visualise different creative hair styles; designed to suit you and your vision to create your 'perfect hair day'!

To find out more, email hairstudio@ruddingpark.com

Booking Information

Should you wish to make a **provisional booking** we are able to hold your preferred date for a maximum of three weeks.

To confirm a booking we require our contract (known as a Conditions of Business form) to be signed and returned along with a deposit of £2,000 and a copy of your wedding insurance certificate.

Three subsequent payment installments, each based on 20% of the total anticipated spend, are required; fourteen months prior to the date, ten months prior to the date and six months prior to the date.

Full Payment is required two months before the wedding. This is calculated on an average wedding spend based on anticipated numbers.

Installments and full payments will be taken automatically from the card on file for the amounts due.

A final invoice is prepared at final numbers stage (one week prior to the date of the event) with any outstanding amount settled prior to the date of the event. A credit card number is required to cover any further incidental items which will be automatically charged to the card after the wedding.

All prices quoted are current and may be changed at the discretion of the management.

Please be considerate towards our environment – we ask that biodegradable confetti is used by guests attending your wedding. A £500 charge will be applied should alcohol not purchased at Rudding Park be consumed on the premises.

Inclusive of VAT at current rate

ROOMS

Rooms are available to your guests at the best available rate.

We cannot guarantee the availability of bedrooms unless they are reserved at the time of booking your wedding.

Please advise all your guests to arrive at Rudding Park prepared and dressed for your wedding celebrations as bedrooms will not be available until after 3pm unless booked and paid for the night before their expected arrival.

Bedrooms are available for check-in from 3pm. If you wish to guarantee the availability of your bedroom before 3pm, you must book your bedroom the night before your expected arrival as stated above.