

RUDDING PARK
— HARROGATE —

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.



Your Wedding

Includes:

A Thank You for Choosing Rudding Park

£1000 resort credit for Radcliffe Room weddings

£500 resort credit for Crosby Suite weddings

Planning

An experienced team of wedding specialists to guide you through the planning process. They will ensure everything is as you would wish and provide reassurance along the way.

A Rudding Park Wedding Planning Folder to help you keep on track and make a note of all your plans, ideas and inspiration.

Your own personal Duty Manager on your wedding day to ensure every aspect runs smoothly. You will have the chance to meet them prior to your wedding and they will be on hand to calm any last minute nerves.

Ceremony and Reception

Civil ceremony room in Rudding House or the Kitchen Garden

An allowance towards flowers, styled by the Rudding Park in-house florist. This gives you greater flexibility and freedom to choose where and how you want to create maximum impact.

From £525 for Radcliffe Room weddings and £365 for Crosby Suite weddings

Red carpet at Rudding House

White wedding post box for your guest cards

Garden games including Jenga, Connect 4 and Boules

Moon Arch creating the picture perfect backdrop

Food and Drink

Three course wedding breakfast with formal table service and Drinks Package A

Includes:

Pre-wedding menu tasting for two

Complimentary food and drinks from the wedding package for the happy couple on the day

Round or square cake stand

Dressing Room

Exclusively for the wedding couple to freshen up throughout the day

Love Island

The ultimate Insta-worthy wedding experience

Located on a lake in the grounds at Rudding Park, you can take a rowing boat across to Love Island where you will be able to enjoy some alone time and toast your first moments as a married couple with a glass of Champagne. Complete with a weeping willow and moon arch, Rudding Park Love Island offers the perfect setting to capture a range of stunning Insta-worthy images.

Available for weddings taking place May – September

Into the Night

Party into the evening with a disco or jukebox – your stage and dance floor await!

Celebrate your wedding night in a Follifoot Wing Junior Suite with Roof Top Spa access

First Wedding Anniversary

Where better to celebrate than your wedding venue

Experience an overnight stay including dinner, bed, breakfast, and access to the Roof Top Spa

Additional Incentive

For Radcliffe Room weddings taking place in January and February (and a selection of other dates), receive five complimentary Ribston Wing Bedrooms

The Beauty of Rudding Park is its Versatility

Rudding Park can suit all sizes and styles of wedding and our dedicated team will take great pride in exceeding expectations to ensure you have a memorable day.

Rudding House

Radcliffe Room 80 to 180 guests

Crosby Suite 50 to 72 guests

Jupiter Room 20 to 45 guests

Outdoor Wedding Ceremonies

Following changes in the law, we are excited couples can now choose to host their civil ceremony outside. At Rudding Park, we have a range of beautiful locations to choose from for up to 120 guests.

Civil Ceremony

If you are having a civil ceremony you will need to book the Registrar. Please contact Harrogate Registry Office on 01609 780780. There is a charge for the Registrar payable direct to the Registry Office.

Rudding Park Chapel

One of our key features is the 19th Century Chapel and whilst it may not be possible to hold a full religious service within the Chapel, it makes the most beautiful venue for a wedding blessing, following a civil ceremony from £760.

Wedding Exclusivity at Rudding House

Guarantee yours is the only wedding taking place at Rudding House, exclusivity charge from £1750. Please be aware there may be other events taking place.

Pre and Post Wedding Celebrations

Sharing this time with friends and family is important. We can provide a range of options from spa treatments, afternoon tea in the Breeze House, a private cinema screening, a round of golf and an overnight stay. Thinking ahead, a 'back from honeymoon brunch' is a lovely way to get friends and family together to share your memories.



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



Outdoor Wedding Ceremonies



Which will you choose?

JUPITER TERRACE

The perfect setting for a ceremony. The ready-made aisle leads you to the archway with 'bust of Jupiter'. Depending on the time of year the beautiful Wisteria or Magnolia adds beautiful colour and a sense of romance to the Terrace.

JUPITER LAWN

Create an aisle to the original steps in the gardens from which couples can say their vows. The lawn offers a flexible space with Rudding House in the background and views of the grounds beyond.

KITCHEN GARDEN

The Breeze House and lawn is a lovely setting and sits adjacent to the kitchen garden, where over 500 different herbs, salads and fruit are grown.

REGENCY ROMANCE

Iconic Rudding House evokes a real a sense of romance – perfect as the backdrop for any wedding ceremony. The house occupies pride of place on a plateau looking eastwards across the slopes that were once part of the medieval Knaresborough Forest.

Outdoor Ceremonies £13 per person for up to 120 guests
Please note, an indoor space must also be booked as a wet weather plan for which
there is an additional room hire charge.



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

Please select one dish from each course to create a set menu for your guests.

Alternatively you may have a 'choice' menu (3 items per course) including a vegetarian option for a supplement of £5 per person. Select items from the Autumn & Winter menu for a supplement of £5 per dish ordered.

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)

(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 Autumn and Winter

1 October – 31 March

Please select one dish from each course to create a set menu for your guests.

Alternatively you may have a 'choice' menu (3 items per course) including a vegetarian option for a supplement of £5 per person. Select items from the Spring & Summer menu for a supplement of £5 per dish ordered.

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

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 delicé** 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)

(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.

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*)

(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.

Taste Revivers (ve, gf)

£4 per person

martini & lemonade sorbet

raspberry & sorrel sorbet

grapefruit & bergamot sorbet

sicillian 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

(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.

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)

(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.

Evening Food

Yorkshire Hog Roast

From £20 per person or £13 per person upgrade (maximum of 80 guests per roast)

yorkshire hog roast

red onion & sage stuffing, crackling, caramelised apple compote, fried onions, ciabatta or floured baps (gf*)

Outdoor Roast

Upgrade from £32 per person

rosemary & sea salt focaccia (v) oils, dips, butter

yorkshire hog roast

red onion & sage stuffing, crackling,
caramelised apple compote, fried onions,
ciabatta or floured baps (gf*)

or

spit roast free range chicken

lemon & herb butter, rosemary stuffing,
ciabatta or floured baps (gf*)

butternut squash

gnocchi & yorkshire blue cheese, pine nuts (v)

cajun spiced corn on the cob (ve, gf)

Sides (Choose 3)

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 (v, ve*, gf)

Puddings (Choose 2)

make your own ice cream sundae (v, 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*)

(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.

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*)

(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.

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*)

(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.

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

WEDDING PRICES

Valid 1 April 2023 to 31 March 2024

Weddings from £7,600 for 50 guests and £11,600 for 80 guests
Room Prices from £150 bed and breakfast for a Ribston Wing Room

Weddings from £11,600 for 50 guests and £17,300 for 80 guests
Room Prices from £225 bed and breakfast for a Ribston Wing Room

Valid 1 April 2024 to 31 March 2025

Weddings from £8,000 for 50 guests and 12,500 for 80 guests
Room Prices from £165 bed and breakfast for a Ribston Wing Room

Weddings from £12,300 for 50 guests and £18,300 for 80 guests
Room Prices from £235 bed and breakfast for a Ribston Wing Room

Additional costs apply subject to your requirements

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

If there are fewer bedrooms booked than the contracted amount then full cancellation charges will apply. We assume guests can telephone and book directly from your allocation unless you advise us otherwise.

10 bedrooms can be reserved at the preferential wedding rate, with further rooms available to your guests at the best available rate.

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.

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.

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

The Wedding Rate is the best rate available to you at this time and will apply to 10 rooms within your group allocation. Discounted and promotional rates may be available on public sale at different times as public rates increase and decrease subject to demand.