

RUDDING PARK
— HARROGATE —

Smaller Weddings

Your Wedding at Rudding Park

Good things come in small packages

A smaller guest list gives you space to focus on what matters most - the people, the food, the atmosphere and moments that feel unmistakably yours. Whether that's an elegant ceremony followed by lunch, or an evening centred around the table rather than the dancefloor.

Here we share everything you need to understand small weddings at Rudding Park: the spaces, inclusions and how you can shape your experience from the moment you're engaged, to the day you say 'I do' and beyond.

Spaces

Indoor Ceremonies

If you're looking for a wealth of character and elegance, discover our reception rooms with high ceilings, floor to ceiling windows and views of the gardens.

Outdoor Ceremonies

Prefer to say your vows outside? Our landscaped gardens offer several picture-worthy locations - each with its own sense of place.

Discover the Jupiter Terrace, framed by seasonal colour and classical details, or the Jupiter Lawn and Rudding House as the backdrop.

Wet Weather Planning

An indoor space must also be reserved 'just in case', it is Britain after all, for which there is an additional room hire charge.

Enhance Your Wedding Day

Details that make the day feel unmistakably yours

Styling & Atmosphere

Think important details like music that sets the pace, a moon arch for picture moments, a red carpet entrance - or garden games that add personality. From DJs and live bands to photobooths and thoughtful practical touches, we're here to help put plans in motion.

Love Island

Take a rowing boat across to Love Island, located on a lake in the grounds at Rudding Park, and experience some alone time, toasting your first moments as a married couple.

To Spa or Par?

The celebration doesn't always start with the ceremony. A morning in the Roof Top Spa private cabana or a relaxed round on the Repton Short Course can set the tone before the day begins.

Recommended Celebrants

We are delighted to partner with four recommended celebrants, giving couples greater choice for a more personal ceremony.

Chapel Blessing

A unique feature is our 19th Century Rudding Park Chapel, which makes the most beautiful venue for a wedding blessing – seeing is believing.

Bridal Hair

Our hair stylists can help bring your vision of your perfect wedding hair to reality, alleviating any hair related stress on your wedding day.

Pricing & Inclusions

Small weddings are available on selected dates within six months of the wedding date, making them ideal for couples looking to plan something beautifully considered, without a long lead time.

All small weddings include:

A dedicated wedding coordinator to guide you through planning

Duty Manager to support on the day

Civil ceremony and wedding reception room hire

Canapes, three course wedding breakfast, drinks Option 1 evening food

A Follifoot Wing Junior Suite the night of your wedding with access to the Roof Top Spa and breakfast the following morning

Price guide for weddings with 30 guests: £5,820

Additional day guests £179 per person

Additional evening guests £15 per person

The Booking Journey

We know you'll have a million things to consider, so, to give you time, we'll provisionally hold your preferred date for up to three weeks – no pressure.

To secure your booking, we'll need:

- A signed Conditions of Business form
- A 50% deposit
- A copy of your wedding insurance certificate

The practical bit (we'll keep it brief)

The remaining balance is due one month before the wedding, based on anticipated guest numbers.

Payments are taken automatically from the card on file for ease, and a final invoice is prepared once numbers are confirmed, around one week before the day. Any outstanding balance is settled ahead of the wedding and a credit card is held securely to cover any incidental items, which are settled after the event.

Pre & Post Celebrations

Ways to extend the experience - because the best celebrations don't have to start or end, on the day

Spa Days

A spa experience is a popular choice for pre-or post-wedding celebrations. Book a private cabana for up to 10 guests, or take the space exclusively

Golf Days

Tee-off with a golf day, play our 18 hole Hawtree Course, 6 Hole Repton Short Course and TrackMan Driving Range

Cinema Screening

Host a relaxed pre-wedding get-together in our 14-seat private cinema, share favourite films, or relive your wedding day by screening your video together

FIFTY TWO

The best parties happen in the kitchen! Discover our immersive dining experience - think great food & drink, paired with up to 20 of your friends and /or family. Shall we pop the Champagne on ice?

Stargazing

On clear nights, the Roof Top Spa offers a natural setting for stargazing — a relaxed, outdoor moment to experience before or after the wedding day

Private Dining

Private dining offers a chance to catch up - before the wedding, or once the day has passed. No matter how exclusive or grand your event, we can offer the perfect space to suit the occasion

Cookery Demos or Cocktail Making

From hands-on cookery demonstrations to cocktail sessions led by our team, discover interactive experiences, fun for all

Final Details

Confetti Moments

We partner with Flowers by Colette to offer natural petal confetti. Priced at £1 per handful, the petals are sustainably picked, dried on site and fully biodegradable – slow-falling, photogenic and planet-friendly.

This is the **only** confetti permitted on site, so we recommend letting guests know in advance.

A Note on Food & Drink

All food and drink served during your wedding must be provided by us. This helps us maintain quality, consistency and licensing standards across the day. As a guide, a £500 charge applies if alcohol not purchased at Rudding Park is consumed on the premises.

Guest Bedrooms

Bedrooms are often in demand, so we encourage early planning to avoid disappointment.

Up to 10 bedrooms can be reserved at a preferential rate. Additional rooms are available to guests at the best rate at the time of booking. Bedrooms are available from 3pm on the day of arrival.

If early access is important, we recommend booking the room for the night before. Likewise, guests should arrive dressed and ready for the celebrations, as rooms may not be available earlier unless booked in advance. We can't guarantee room availability unless bedrooms are reserved at the time of confirming your wedding.

Rates & Availability

Your wedding rate is the best available at the time of booking and applies to your allocated rooms. As with all hotels, public rates may fluctuate depending on demand, promotions and seasonality. All prices are inclusive of VAT at the current rate.

And Finally...

If you're ever unsure, just ask. We're here to guide you and make sure nothing feels rushed or unclear - from your first visit, through to the morning after.

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
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** pesto, 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 mousse** champagne sorbet, macerated strawberries (gf)

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Wedding Breakfast Autumn and Winter

1 October – 31 March

Choose 3 from each course including a vegetarian option
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*)
- 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

You can also select from items below for an additional charge per person:
starter £7.50, main £12.50, 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)

beef wellington thyme chateaux potato, roast shallot puree (supplement)

Puddings (v)

cold raspberry soufflé 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

£6 per person
(ve, gf)

martini & lemonade sorbet

raspberry & sorrel sorbet

grapefruit & bergamot sorbet

sicilian lemon sorbet

champagne sorbet

gin & tonic sorbet

Amuse Bouche

£6 per person
(v, gf)

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*)

£98 per table or £15 per person

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

£121 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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Enhance your 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*)

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Enhance your 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

Option 1 - per person

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

Half bottle of wine, Pinot Grigio or Merlot

One glass of Prosecco

Option 2 - per person

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)