

RUDDING PARK  
— HARROGATE —

Weddings

## Your Wedding at Rudding Park

Whether you're planning a larger celebration with everyone you love in one room, or something a little more understated with a strong sense of occasion, we're here to guide your journey.

From elegant rooms designed to flow from ceremony to reception and into the evening or gardens that frame the day; there's freedom to shape a celebration that feels considered, personal and entirely your own.

Here we share everything you need to plan your wedding with clarity: the spaces, what's included, pricing and more ways you can make every moment more 'you'.

# Spaces

## **Radcliffe Room in Rudding House**

80–180 guests

Our largest wedding space offering regency and timeless elegance. With its generous ceiling height and adaptable layout, the room can be styled to suit anything from classic, formal dining to a more relaxed setting, with space for live entertainment and a dancefloor.

## **Crosby Suite in Rudding House**

50–72 guests

Located on the first floor, this space can be divided into three smaller rooms, with proportions that suit ceremonies and receptions complete with dancefloor, integrated bar and views over the Vale of York.

## **Outdoor Ceremonies**

Up to 120 guests

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.

## **Marquee Weddings**

400-900 guests

Rudding House and the surrounding grounds provide a spectacular setting for a marquee, which can also be adjoined to Rudding House giving guests direct access to the marquee.

# 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

Let's make wedding planning transparent, with no unexpected costs or compromises.

Discover three pricing options, Classic, Timeless & Signature,  
with scope to make your wedding feel entirely your own.

### All 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

## Food & Drink

	Classic	Timeless	Signature
Wedding breakfast	✓ Three-course set menu	✓ Three-course choice menu	✓ Three courses from the Enhance your Wedding Breakfast selection
Canapes	–	✓	✓
Evening dining	✓	✓	✓ Upgraded from the Enhanced Evening Food selection
Reception drinks	✓ Option 1	✓ Option 2	✓ Champagne reception
Toast drink	✓ Option 1	✓ Option 2	✓ Champagne toast
Wine with meal	✓ Option 1	✓ Option 2	✓ ½ bottle per guest of our premium wines (Chablis / Chateauf-neuf-du-Pape)
Cheeseboard	–	–	✓
Menu tasting for two	–	✓	✓
Taste revivers	–	–	✓

## Styling & Entertainment

	Classic	Timeless	Signature
Cake stand Wedding post box	✓	✓	✓
Pillar lights in Radcliffe Room Red carpet Moon arch Garden games	–	✓	✓
Dressing Room	–	✓	✓
Floral allowance	–	✓ £550 Radcliffe Room £380 Crosby Suite	✓ £750 Radcliffe Room £550 Crosby Suite
DJ	–	✓	✓
Band	–	–	✓
Love Island experience	–	✓	✓
Photobooth Taittinger Champagne tower Louis / Dior chairs Confetti petals	–	–	✓
Chapel blessing Outdoor ceremony Recommended celebrant	–	–	✓

## Accommodation & Experiences

	Classic	Timeless	Signature
Accommodation for the couple on the day	✓ Junior Suite and breakfast	✓ Junior Suite, two hours Roof Top Spa and breakfast	✓ Two nights in a Suite, with dinner, bed, breakfast and Roof Top Spa with cabana access the night before.
Anniversary stay	–	✓ Dinner, bed, breakfast and Roof Top Spa experience on your 1st anniversary	✓ Dinner, bed, breakfast and Roof Top Spa experience on your 1st anniversary
Guest bedrooms	–	–	✓ 5 guest bedrooms night prior and night of wedding
Additional experiences on the day prior to wedding	–	–	✓ An immersive dining experience for up to 12 guests at FIFTY TWO including wine pairing  Private Cabana experience for up to 12 guests

# Price Guide

Based on 50 guests, Crosby Suite				Based on 80 guests, Radcliffe Room			
Classic	2026	2027	2028	Classic	2026	2027	2028
Jan, Feb, Nov additional guests	£7,000 £125pp	£7,450 £ 130.50pp	£7,750 £136.50pp	Jan, Feb, Nov additional guests	£11,000 £125pp	£11,500 £130.50pp	£12,000 £136.50pp
Mar, Apr, Oct, Dec additional guests	£9,000 £150pp	£9,450 £157pp	£9,950 £164.50pp	Mar, Apr, Oct, Dec additional guests	£13,000 £150pp	£14,750 £157pp	£15,500 £164.50pp
May – Sept additional guests	£13,000 £200pp	£13,750 £ 209pp	£14,500 £219pp	May – Sept additional guests	£17,000 £200pp	£17,750 £209pp	£18,750 £219pp
Timeless	2026	2027	2028	Timeless	2026	2027	2028
Jan, Feb, Nov additional guests	£9,000 £157pp	£9,450 £164.50pp	£10,000 £172pp	Jan, Feb, Nov additional guests	£14,000 £157pp	£14,750 £164.50pp	£15,500 £172pp
Mar, Apr, Oct, Dec additional guests	£13,000 £ 182pp	£13,750 £191pp	£14,500 £200pp	Mar, Apr, Oct, Dec additional guests	£16,000 £182pp	£16,950 £191pp	£17,750 £200pp
May – Sept additional guests	£15,000 £ 232pp	£15,750 £243pp	£16,500 £254.50pp	May – Sept additional guests	£21,000 £232pp	£22,000 £243pp	£23,000 £254.50pp
Signature	2026	2027	2028	Signature	2026	2027	2028
Jan, Feb, Nov additional guests	£36,000 £428.50pp	£37,750 £ 446pp	£39,750 £466.50pp	Jan, Feb, Nov additional guests	£55,000 £428.50pp	£57,750 £446pp	£60,750 £466.50pp
Mar, Apr, Oct, Dec additional guests	£38,000 £448.50pp	£39,950 £ 469.75pp	£42,000 £495pp	Mar, Apr, Oct, Dec additional guests	£57,000 £448.50pp	£59,950 £469.75pp	£62,950 £495pp
May – Sept additional guests	£39,000 £473.50pp	£40,950 £ 495.75pp	£43,000 £522pp	May – Sept additional guests	£59,000 £473.50pp	£61,950 £495.75pp	£65,000 £522pp

## 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 £2,000 deposit
- A copy of your wedding insurance certificate

The practical bit (we'll keep it brief)

The remaining balance is spread across the planning journey, with three staged payments, each based on 20% of the anticipated total:

- 14 months before your wedding
- 10 months before your wedding
- 6 months before your wedding

Full payment is due two months before the wedding. This is calculated using anticipated guest numbers, with a final invoice prepared once numbers are confirmed, around one week before the day.

For ease, payments are taken automatically from the card on file, and a credit card is held to cover any incidental items, which are settled after the wedding.

All prices quoted are current at the time of booking.

## 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)

## Northern Bloc Ice Cream Freezer

Guests to help themselves – £425 for 100 mini tubs (100ml)

madagascan bourbon vanilla, chocolate & sea salt, strawberry & black pepper, peppermint chip, black treacle, ginger caramel, white chocolate & raspberry ripple, vegan pear & ginger milk chocolate & salted caramel, hazelnut & tonka bean, vegan caramel sea salt

## Crepe Chef Station

Made to order – £7 per person

fillings: nutella, orange, strawberries, marshmallows, ice cream

sauces: dark chocolate, red berry, butterscotch, maple syrup

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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

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### **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\*)

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### **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\*)

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**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)