

DESIGN YOUR *day*

We have included the menus and drink options to create your own package for your guests. In addition, included in our prices are the following services

- ❖ Pre-wedding menu tasting for the happy couple
- ❖ Wedding planner to support all arrangements right up to your special day
- ❖ Complimentary overnight bed and full English Breakfast for the newlyweds, in a 4 Poster Suite and a bottle of Champagne
- ❖ Use of Hollins Hall Hotel Leisure Club for the married couple during your stay
- ❖ A red carpet arrival
- ❖ White linen table cloths and white linen napkins
- ❖ Hollins Hall Toastmaster
- ❖ Use of cake stand and knife
- ❖ Complimentary three-month leisure club membership at Hollins Hall Hotel and Country Club for the married couple
- ❖ Complimentary car parking
- ❖ Fixed accommodation prices for your guests

CIVIL *ceremony*

Room hire charges for a civil ceremony are as follows:

Hawksworth Suite	£375.00
Bronte Suite	£325.00
Thompson Room	£200.00

It is your responsibility to book the Registrar for your wedding.
Please contact Bradford Registrar office on **01274 432151**.
There will be an extra charge for the Registrar payable to the Registry office.

What happens next?

Contact our wedding coordinator to book a show round to see
what we can offer for your big day.
Call **01274 534275** or email **weddings762@theelitevenueselection.co.uk**

You can provisionally hold your preferred date for a couple of weeks while you contact
your church or registrar for availability.

To confirm your date with us, a non refundable deposit of £1000 will be required. A confirmation
letter will be sent to you which requires both partners signatures and should also outline the
time and venue where your ceremony will be held.

We highly recommend the purchase of wedding insurance.

SAPPHIRE *Menu*

FROM £37 PER PERSON

STARTER

Cream of Tomato Soup *with basil oil*

Pressed Ham Hock *with leeks, peas, mustard and watercress*

Poached Chicken Salad *with crispy bacon, egg and mustard dressing*

Cherry Tomato Risotto

MAIN

Chicken Supreme *with pancetta, leeks, roast shallots and dauphinoise potatoes*

Roast Turkey Crown *with Yorkshire pudding and roast potatoes*

Loin of Pork *with cream and peppercorn sauce with creamed potatoes*

Pan Fried Sea Bass *with Mediterranean vegetables, spiced tomato sauce*

All mains served with seasonal vegetables

DESSERT

Sticky Toffee Pudding *with vanilla ice cream*

Raspberry Crème Brûlée *with shortbread*

Salted Caramel Profiteroles *with toffee sauce*

Apple Pie *with clotted cream*

Freshly Brewed Tea or Coffee *with mints*

Served from our station for guests to help themselves

RUBY *Menu*

FROM **£42 PER PERSON**

STARTER

Goats Cheese *with heritage beetroot and basil*

Cream of Vegetable Soup *with thyme croutons*

Classic Prawn Cocktail *with lemon, brown bread and butter*

Chicken Liver Parfait *with tomato chutney and brioche*

MAIN

Low & Slow Short Rib of Beef *with Yorkshire pudding and roast potatoes*

Duck Breast *accompanied by sweet potato mash and a thyme jus*

Roast Chicken Breast *with new roast potatoes, Yorkshire pudding and thyme jus*

Pan Fried Salmon *with lemon & dill velouté and creamed mash*

All mains served with seasonal vegetables

DESSERT

Vanilla Panna Cotta *with strawberries, basil and shortcake*

Clementine Tart *with clotted cream*

New York Baked Cheesecake *with a berry compote*

Freshly Brewed Tea or Coffee *with mints*

Served from our station for guests to help themselves

PLATINUM *Menu*

FROM **£47 PER PERSON**

STARTER

Severn & Wye Smoked Salmon *with pickle cream, dill and toasts*

Shaved Duck Salad *with orange soaked raisins and celeriac*

Roast Squash and Pumpkin Soup

Prawn & Crayfish Cocktail *with soy noodles*

MAIN

Roast Sirloin of Beef *with Yorkshire pudding, thyme, sea salt and roast potatoes*

Rump of Lamb, Pressed Shoulder *roast potatoes and mint gravy*

Poached Sea Trout *with new potatoes, crab, chilli, vine cherry tomatoes and lemon*

Breast of Chicken *with asparagus, lemon butter sauce and new potatoes*

All mains served with seasonal vegetables

DESSERT

White Chocolate and Raspberry Cheesecake *with a raspberry coulis*

Traditional Cheese and Biscuit Platter *with celery, grapes and chutney*

Summer Fruit Pudding *with Chantilly cream, vanilla ice cream and a raspberry coulis*

Dark Chocolate Tart *with orange crème anglaise*

Freshly Brewed Tea or Coffee *with petit fours*

Served from our station for guests to help themselves

BUFFET *Menus*

FORK BUFFET ONE **£23.95 PER PERSON**

Shredded Beef Chilli
with rice

Chicken curry
with naan bread

Shellfish Paella

**A Selection of Cooked
Meat and Fish**

Jacket Potatoes

Seasonal Vegetables

Selection of Desserts

FORK BUFFET TWO **£26.95 PER PERSON**

Lamb Hot Pot

Pulled Pork

Smoked Fish Pie

Grilled Halloumi

**A Selection of Cooked
Meat and Fish**

Jacket Potatoes

Seasonal Vegetables

Selection of Desserts

FORK BUFFET THREE **£19.95 PER PERSON**

**Selection of Italian Meats,
Olives, Focaccia and
Bread Sticks**

Tomato & Mozzarella Salad

Mixed Leaves

Beef Lasagne

**Pork Meatballs in a
Bolognese Sauce with Pasta**

**Mediterranean Vegetable
Gnocchi with grilled
Mozzarella**

Garlic Bread

Chips

BUFFET *Menus*

BBQ MENU

£22.95 PER PERSON

4oz Beef Burgers

Gloucester Old Spot
Pork Chops

Lightly Spiced
Chicken Thighs

Ginger and Honey
Marinated Salmon Skewers

Vegetable Skewers

Corn on the Cob

Salad and Selection
of Buns

SNACK BUFFET

£16.50 PER PERSON

CHOOSE 6 ITEMS

Selection of Sandwiches

Tomato and Mozzarella
Bruschetta

Homemade Quiche

Chicken Goujons
with garlic mayo

Sausage Rolls

Haddock Goujons
with tartar sauce

Ham and Mushroom
Bruschetta

Cheese and Onion Pasties

Selection of Pizza

SANDWICH BUFFET

£16.95 PER PERSON

*A selection of warm ciabatta
and baguettes with hot fillings*

Top Side of Beef
with onion gravy

Braised Pork
with apple sauce

Roast Chicken
with pesto

Served with Chips or Wedges

DRINKS *package*

PACKAGE ONE £22 PER PERSON

Arrival	<i>Glass of bucks fizz or mulled wine</i>
Wine	<i>Glass of red or white</i>
Toast	<i>Glass of prosecco</i>

PACKAGE TWO £26 PER PERSON

Arrival	<i>Glass of prosecco or bottled beer</i>
Wine	<i>Two glasses of red or white</i>
Toast	<i>Glass of prosecco</i>

PACKAGE THREE £32 PER PERSON

Arrival	<i>Glass of prosecco or bottled beer</i>
Wine	<i>Half bottle of red or white</i>
Toast	<i>Glass of Champagne</i>

TAILOR YOUR OWN PACKAGE

Pitcher of Pimm's

£22

Pitcher of Cocktail

£25

*Choice of: Mojito,
Strawberry Daiquiri,
Singapore Sling,
Alabama Slammer*

Bottled Beer FROM

£5.30

Still or Sparkling Mineral Water (1 LITRE)

£4.95

Jug of Orange Juice

£6.50

Jug of Fruit Cordial

£5.50

EXTRA *Menus*

AFTERNOON TEA MENU

Finger Sandwiches:

Smoked Salmon with Caper Aioli

Ham and English Mustard

Cheddar and Chutney

Two Scones

with clotted cream and strawberry jam

A Selection of Tea Time Cakes

£25 PER PERSON

CANAPÉS

Thai Chicken Skewers

Mini Peppered Steak Pie

Mini Cheeseburgers

Mini Pepperoni Pizza

Mini Duck and Hoisin Spring Rolls

Tempura Prawns

Smoked Salmon Blinis

Vegetable Spring Rolls

Goats Cheese and Caramelised Onions

Three canapés per person **£7.00**

Four canapés per person **£8.50**

Five canapés per person **£9.50**

Six canapés per person **£11.00**

EXTRA *Menus*

CHILDREN 12 YEARS AND UNDER

Main courses will be served with adult starters unless otherwise requested
Alternatively, a half portion from your wedding breakfast adult menu is available at £20 per child

MAINS

Fish Goujons *with chips*

Chicken Burger *with chips*

Macaroni Cheese

Sausage and Mash *drizzled with gravy*

Cheese and Tomato Pizza *with chips*

DESSERT

Ice Cream

Chocolate Mousse

Fresh Fruit Platter

£15.00

VEGETARIAN AND VEGAN CHOICES

STARTERS

Red Wine Poached Pear Salad *with a classic vinaigrette*

Sweetcorn Arancini *and tomato chutney*

Baked Mushroom, *white and garlic cream sauce, with sourdough toast*

Choice of Homemade Vegetarian Soups

MAINS

Mediterranean Vegetable Gnocchi *with grilled mozzarella*

Mushroom Pearl Barley Risotto *and/or blue cheese*

Roasted Aubergine *with spiced rice, tomato and balsamic sauce*

Penne Pasta *with black olive, basil pesto and spinach*

ROOM UPGRADE *prices*

You have the option to upgrade your complimentary superior room on your wedding night to one of our suites.

FOUR POSTER SUITE

COMPLIMENTARY UPGRADE

BAILDON SUITE

£150 PER NIGHT

SPECIAL *additions*

Let us take the hassle out of booking your wedding disco and any extra lighting requirements you may have. Lighting helps set the stage and helps create a perfect atmosphere for your wedding day. Transform your venue with colours that compliment your wedding colours. We work with Wedding Venue Lighting who provide stunning enhancements to your wedding with their professional décor lighting and dance floor hire services.

DJ AND DISCO

- ❖ DJ **£450**
- ❖ DJ and Up Lighting **£550**

WEDDING LIGHTING

- ❖ Starlight Backdrops

*Star cloths are perfect for going behind the top table, behind bands and DJs and also provide a stunning backdrop on any wall. Black and white star cloths are available and come in 9 metre lengths **£375***

- ❖ White or Black Starlight Dance Floor

*Add a truly sparkling effect to your evening reception with a starlight dance floor **£650***

- ❖ LOVE Letters

*Standing 5ft tall the LOVE letters make a real showcase at your wedding **£350***

- ❖ Up Lighting

Colour paint your wedding with light, creating a wonderful atmosphere both for your wedding breakfast and evening reception. We can colour match the lights to your wedding day scheme.

*Dance floor and LOVE Letter package **£750***

For further information and to make your booking please speak with your wedding co-ordinator