

# Allerton Castle

with

Bradshaws of York



Wedding packages  
2023 and beyond



# Wedding Packages

The below prices are based on exclusive Allerton Castle hire for an adult day guest dining from The Baroness Menu, along with The Ampleforth Drinks Package and a choice of Evening Food.

	Mid-Week	Fridays	Saturdays, Sundays & Bank Holidays
<b>Low Season:</b> November/January/February	£130 per person Minimum 15 guests	£150 per person Minimum 40 guests	£160 per person Minimum 50 guests
<b>Mid-Season:</b> March/April/October/December	£150 per person Minimum 30 guests	£170 per person Minimum 50 guests	£180 per person Minimum 50 guests
<b>High Season:</b> May/June/July/August/September	£160 per person Minimum 40 guests	£190 per person Minimum 50 guests	£200 per person Minimum 60 guests

Children (aged 4 – 13) are charged at half adult day guest price.

Additional Evening Guests priced at £30 per person

**All prices are plus VAT at the current rate and subject to minimum numbers**



## Included in your Package:

- Exclusive use of Allerton Castle, its terraces, parkland, and grounds
- Service of a dedicated Wedding Planner who can act as informal Master of Ceremonies
- 3 course meal and drinks package from our trusted catering team
- Luxurious Palace Suite for your personal preparations and use during the day
- Billiards Room for close family and friends to relax pre-ceremony
- Great Hall for reception drinks, group photographs and evening party
- Ballroom for your wedding breakfast, speeches, and evening food
- Mezzanine Balcony and Memorial Gardens for photography
- Free car parking for up to 100 cars
- Facilities for a firework display (approved companies only)
- Complimentary food and wine tasting for the couple
- White linen tablecloths and napkins, white crockery, polished cutlery, and modern tulip style stemmed glasses
- Professional trained staff to serve your meal and drinks
- Use of our cake stand and knife, with cake cutting service
- A cash bar facility
- Gothic style oak easel for your table plan up to size A1
- Roaring fire with snug Chesterfields for relaxing by the impressive gothic fireplace in the Great Hall

**Please be aware there is an extra charge for the Ceremony, which is not included in the above prices**

# Menus

The following canapes, starters and desserts are for **all** menu packages.  
Please choose four canapes, one starter (plus a vegan option) and one dessert.

Also, one main course from the Baroness Menu, (plus a plant-based option)  
or upgrade your main course to either Countess Menu or Duchess Menu.

## Canapes

**Cheese and Chive Scone**  
mature cheddar, tomato relish (v, gf)

**Roast Beef with Horseradish**  
yorkshire pudding, watercress (gf)

**Welsh Rarebit Toast**  
caramelised onion chutney (v)

**Curried Tofu Kebab**  
coriander, chilli, coconut (ve, gf)

**Baby Cumberland Skewer**  
honey, mustard (gf)

**Pepperonata Croute**  
tomato, olives, basil (ve)

**Honey Roast Salmon Oat Cake**  
cucumber, lemon (gf)

**Chestnut Mushroom Polenta Cake**  
cream garlic, tarragon (ve, gf)

**Smoked Salmon Cracker**  
dill, lemon (gf)

**Semi Dried Cherry Tomato Crostini**  
mozzarella, pesto (v)

## Starters

**Beetroot Cured Salmon**  
honey roast salmon, capers, dill (gf)

**Somerset Brie**  
filo, shallot, balsamic (v)

**Twice Baked Cheddar Soufflé**  
watercress, mustard, chives (v)  
or add smoked haddock

**Chicken and Prosciutto Terrine**  
garlic, lemon, basil (gf)

**Roasted Cauliflower Shawarma**  
pomegranate, tahini, pistachio (ve, gf)

**Gravadlax**  
lemon and lime sorbet, cucumber (gf)

**Roast Butternut Squash Soup**  
feta, crème fraiche, coriander (ve, gf)

**Plum Tomato Tarte Tatin**  
caramelised onion, black olives (ve)

**Locally made bread and salted butter is  
included with all starters**

Key: v – vegetarian, ve – vegan, gf – gluten free

## Baroness Menu

### Roast Pork Fillet

prosciutto, white beans, thyme

### Charred Lamb Rump

tomato, lemon, olive

### Breast of Free-Range Chicken

mushroom, cream, tarragon

### Sirloin of Yorkshire Beef

toad in the hole, shallots, rosemary

## Countess Menu Upgrade

+ £6.00 per person

### Fillet of Yorkshire Beef

portobello mushroom, chicken liver, madeira

### Canon of Lamb

spinach, garlic, mint

### Breast of Guinea Fowl

smoked bacon, cider, mustard

### Roast Loin of Cod

chorizo, tomato, courgette

## Duchess Menu Upgrade

+ £12.00 per person

### Choice Menu

Any **five** canapes

Any **two** starters, main courses and desserts,  
plus a vegan option for each course

## Plant Based Options

### Crispy Tofu

miso, mushrooms, noodles

### Sausage Casserole

lentils, root vegetables

### Spiced Vegetable Tagine

lemon, coriander cous cous

### Artichoke and Leek Tart

cream, spinach and tarragon

## Desserts

### Lemon Tart

raspberry crème fraiche

### Sticky Toffee Pudding

butterscotch, vanilla ice cream (gf, ve available)

### Crème Brulee

shortbread biscuit (gf available)

### Apple Tarte Tatin

clotted cream ice cream, apple wafer

### Chocolate Torte

berries, whipped cream, (gf available)

### Bread and Butter Pudding

orange, crème anglaise

### Baked Vanilla Cheesecake

lemon, blueberry (gf, ve available)

### Strawberry Frangipane Tart

almond, mascarpone

**Tea, coffee and handmade chocolates are included with all menus**

## **Selection of Yorkshire cheeses, oat cakes, biscuits, apple chutney**

£40 per table of 8

Complimentary for the Countess and Duchess  
menus

## **Children's Menu**

Please select one meal for all children (one option  
from each course)

### **Starters**

Tomato Soup (v)  
Garlic Bread with Cheese (v)  
Antipasti- Cheese, Ham, Vegetable Sticks,  
Apple Slices

### **Mains**

Breaded Chicken Strips, Fries, Beans  
Sausages, Chips, Peas  
Cheesy Pasta in Tomato Sauce(v)

### **Desserts**

Chocolate Brownie, Vanilla Ice Cream  
Selection of Ice Creams  
Chocolate Chip Cookies and Cream

## **Cheese Wedding Cake**

We have an extensive list of British and  
Continental cheeses served with grapes, figs, oat  
cakes, biscuits and apple chutney

From £8.50 per person

## **Evening Food**

Choose one of the three menus below

## **Street Food**

Please choose one plus a Vegan option

### **Lamb with Cumin**

pickles, chilli, pitta

### **Chicken Tikka**

raita, mango chutney, naan

### **Homemade Falafel**

hummus, yoghurt, flatbread (ve/v)

### **BBQ Pulled Pork**

slaw, sweetcorn relish, brioche

### **Chana Masala**

onion bhaji, spinach, chapati (ve)

### **Beef/Veg Chilli Burritos**

guacamole, cheddar, tortilla (ve/v)

## **Finger Buffet**

Selection of Open Sandwiches

Falafel, Hummus, Pickled Carrot Wrap(ve)

Locally-made Pork Pie, Piccalilli

Onion Bhaji, Pickle Tray Accompaniments (ve)

Chicken and Smoked Bacon Caesar Salad

Cheddar Cheese and Onion Puff Pastry Roll (v)

Tomato, Feta and Pepper Frittata(v)

## **Sharing Platter**

Continental Meats and Cheeses

Olives and Sun Dried Tomatoes (ve)

Pepperonata (ve)

White Bean and Basil Dip (ve)

Bread Selection, Flavoured Oils

# Drinks Packages

## Ampleforth drinks package

**Drinks Reception – two drinks per guest  
Select two alcoholic and one non-alcoholic drinks**

Pimm's Number 1 Cup  
Prosecco Il Fresco Villa Sandi  
Continental Lager 330ml  
Elderflower Presse  
Raspberry Lemonade

**Three glasses of wine per guest  
Select one white and one red**

Tonada Sauvignon Blanc, Chile  
Marsanne Viognier, Xavier Roger, France  
Pinot Grigio Ca' Tesore, Italy  
Tonada Merlot, Chile  
Hornhead Malbec, Xavier Roger, France  
Rioja Vega Tempranillo, Spain

**Toast – one glass per guest**  
Prosecco Il Fresco Villa Sandi

## Fountains drinks package upgrade + £9.00 per Person

**Drinks Reception – two drinks per guest  
Select two alcoholic and one non-alcoholic drinks**

Pimms Number 1 Cup  
Baron de Beaupre Champagne  
Continental Lager 330ml  
York Gin and Fevertree Tonic  
Elderflower Presse  
Raspberry Lemonade

**Three glasses of wine per guest  
Select one white and one red**

Kuki Marlborough Sauvignon Blanc, New Zealand  
Chenin Blanc, Freedom Cross, South Africa  
Principe de Viana Chardonnay, Spain  
Chateau Moulin de Mallet, France  
Kuki Pinot Noir, New Zealand  
Principe de Viana Crianza, Spain

**Toast – one glass per guest**  
Baron de Beaupre Champagne

## Rievaulx drinks package upgrade + £16.00 per person

**Drinks Reception – two drinks per guest  
Select two alcoholic and one non-alcoholic drinks**

Pimms Number 1 Cup  
Pol Roger Brut Reserva  
York Gin and Fevertree Tonic  
Masons Vodka Cocktail  
Yorkshire Craft Ale 330ml  
Elderflower Presse  
Raspberry Lemonade

**Three glasses of wine per guest  
Select one white and one red**

Sancerre Domain Sylvian Bailly, France  
Gavi I Risi, Giribadi, Italy  
Irvine Springhill Pinot Gris, Australia  
Château Puy-Razac Grand Cru St Emilion, France  
Mandel Lunta, Argentina  
Rioja Vega Gran Reserva, Spain

**Toast – one glass per guest**  
Pol Roger Brut Reserva

## Pre-ceremony drinks and snacks

**A variety of drinks are available to pre-order  
for the Bridal Party in the Palace Suite and  
the Groom's Party in the Billiards Room**

Prosecco Il Fresco Villa Sandi - £31.50 per bottle  
Baron de Beaupre Champagne - £40.50 per bottle  
Continental Lager - £4.75 per 330ml bottle  
Yorkshire Craft Ale - £4.75 per 330ml bottle  
Raspberry Lemonade - £7.00 per litre  
Orange Juice - £5.25 per litre  
Elderflower Presse - £7.00 per litre

**A variety of pre-ceremony snacks are  
available with the above, please ask for  
details**

# Helpful Information

Allerton Castle is a Grade 1 Listed Building and certain restrictions apply in accordance with the guidelines of English Heritage, Health and Safety, and Fire Regulations. This is to ensure the protection of the property, its fabric, fixtures, and furnishings alongside the safety of you and your guests.

## Location

Allerton Castle is located between Harrogate and York in North Yorkshire. We are less than half a mile from the A1M, Junction 47, which is very convenient for guests travelling from the North or South. There are many hotels and B&Bs with a range of accommodation, just ask one of our Wedding Planners who will be happy to point you in the right direction.

## Booking

We would love to meet you and show you round our lovely Castle and can hold a date for you for up to 2 weeks while you consider your options. On booking, we ask for a non-refundable deposit of £1500 to confirm your Wedding Day. A further payment of £3500 is due 60 days before your Wedding Celebration. The balance, plus any upgrades, and a bond of £500 are due 30 days before your Wedding Celebration. As guest numbers are likely to change, we ask for final guest number to be confirmed at least 14 days before your Wedding.

## Ceremonies and Blessings

You can upgrade your packages to include a Civil Ceremony or Blessing, for up to 100 guests at £800+VAT.

For a Civil Ceremony you must make all arrangements with Harrogate Registrars. We recommend you do this as soon as possible.

## Your Day

The package fee paid is for the day of your Wedding Celebration from 12pm. If there is no Wedding or Event the day before, the Bridal Party may have access from 10.30am. We will be as flexible as possible and try to cater for all your needs.

Last orders for the bar will be called at 11.15pm. Bar closes at 11.30pm with dancing and music allowed until 11.45pm. Your Wedding Planner will discuss timings with your suppliers, **we highly recommend you ask all guests to pre-book taxis due to our location.** Cars can be left in the car park overnight.

## **Guest Numbers**

The maximum number of guests is 100 for a Ceremony or Blessing in the Great Hall and for dining in the Ballroom. We can host a total of 250 guests in the Great Hall for an Evening Reception.

## **Castle Quirks**

We do allow confetti, but we ask for it to be biodegradable and that it is only thrown outside. In the event that confetti or petals are thrown inside the castle, a clear up charge will apply.

To preserve the oak floors, English Heritage requires that all high heels must be larger than a postage stamp or that heel covers are worn on slim heeled shoes, which we can provide at a cost.

Candles and open flames are not permitted at the castle.

## **Food and Drink**

Catering on the day is provided by Bradshaws of York whose friendly and professional team aim to provide you with the most delicious food and excellent service. They have a flexible attitude towards your menu and are happy to work with you to create a menu of your choice. You are very welcome to bring your own Wedding Cake, which can be cut and served for you at no extra charge. However, consumption of own food and drink is not permitted within the castle or its grounds (except babies' food). Food Safety regulations state that leftover food cannot be taken away (except Wedding Cake).

**The majority of special diets and allergies can be catered for. These will be discussed in detail at your Wedding planning meeting.**

## **Wedding Insurance**

We strongly suggest you take out Wedding Insurance to include £5m public liability damage and cover. You are responsible for any damage caused at Allerton Castle by yourselves, your guests, or your suppliers.



# Allerton Castle

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