



Allerton Castle

with

Bradshaws of York



Wedding packages
2024 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.

	Monday-Thursday	Friday, Saturday, Sunday & Bank Holidays
Low Season: January/ February/ March/ November	£150 per person Minimum 30 guests	£180 per person Minimum 50 guests
Wedding Season: April/ May/ June/ July/ August/ September/ October/ December	£175 per person Minimum 50 guests	£205 per person Minimum 60 guests

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

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

Chicken Teriyaki Skewer
sesame, miso

Roast Beef with Horseradish
yorkshire pudding, watercress

Welsh Rarebit Toast
caramelised onion chutney (v)

Thai Style Tofu Kebab
coriander, chilli, sticky rice (ve)

Baby Cumberland Skewer
honey, mustard

Homemade Gnocchi
mushroom, cream garlic (ve)

Honey Roast Salmon Oat Cake
cucumber, lemon

Filo Cheesy Rolls
tomato dip (v)

Smoked Salmon Cracker
dill, lemon

Semi Dried Cherry Tomato Crostini
mozzarella, pesto (v)

Starters

Beetroot Cured Salmon
root vegetable slaw, tarragon

Somerset Brie
filo, shallot, balsamic (v)

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

Chicken, Leek and Mushroom Terrine
prosciutto, garlic, tomato

Roasted Cauliflower Shawarma
pomegranate, tahini, pistachio (ve)

Gravadlax
Cucumber, fennel, sweet mustard dressing

Roast Butternut Squash Soup
crème fraiche, chilli, coriander (ve)

Plum Tomato Tarte Tatin
red onion, black olive, basil (ve)

Baked Ham and Cheddar Croquettes
pea puree, mustard

Baked Ricotta
beetroot, thyme, hazelnut

Key: v – vegetarian, ve – vegan

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

Baroness Menu

Roast Pork Fillet

prosciutto, white beans, sage

Charred Lamb Rump

tomato, lemon, olive

Breast of Free-Range Chicken

mushroom, cream, tarragon

Sirloin of Yorkshire Beef

toad in the hole, shallots

Plant Based Options

Crispy Tofu

miso, mushrooms, noodles (ve)

Sausage Casserole

lentils, root vegetables (ve)

Spiced Vegetable Tagine

falafel, coriander, yoghurt (ve)

Artichoke and Leek Tart

cream, spinach, tarragon (ve)

Countess Menu Upgrade

+ £7.00 per person

Fillet of Yorkshire Beef

mini oxtail cottage pie,
truffled mushroom ragout

Canon of Lamb

tomato, lemon, olive

Breast of Guinea Fowl

smoked bacon, cider, mustard

Baked Loin of Cod

chorizo, tomato, courgette

Desserts

Lemon Tart

raspberry, crème fraîche

Sticky Toffee Pudding

butterscotch, vanilla ice cream (ve available)

Crème Brûlée

shortbread biscuit

Apple Tarte Tatin

clotted cream ice cream, apple wafer

Rich Chocolate Torte

white chocolate, berries

Tiramisu in a Glass

cappuccino ice cream

Vanilla Mascarpone Cheesecake

Passion fruit, citrus, mint

Double Chocolate Brownie

Orange, double cream

Roast Pineapple

Coconut, rice, mango (ve)

Vanilla Poached Pear

almond crumble, chocolate sauce (ve)

Traditional Ginger Sponge

Ginger beer syrup, clotted cream

Duchess Menu Upgrade

+ £13.00 per person

Choice Menu

Any **five** canapes

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

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

Selection of Yorkshire cheeses

Yorkshire Blue, Fountains Gold Cheddar
Mature Wensleydale, Fruit Chutney,
Savoury Biscuits

£45.00 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 £9.00 per person

Evening Food

Choose one of the three menus below

Street Food

Please choose one plus a Vegan option
All options come with chips, lettuce, tomato and
cucumber salsa

Lamb with Cumin

pickles, chilli, pitta

Chicken Tikka

raita, mango chutney, naan

Baked 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)

Mac and Cheese

meatballs, mustard slaw

Finger Buffet

Selection of Open Sandwiches

Falafel, Hummus, Spinach and Carrot Wraps(ve)

Locally-made Pork Pie, Piccalilli

Onion Bhaji, Mint and Coriander Raita(ve)

Chicken and Bacon Caesar Salad

Homemade Vegan Pasty (ve)

Mixed Peppers, Cherry Tomatoes, Pesto,
Courgette, Capers

Red Onions, Olives, Balsamic (ve)

Sharing Platter

Continental Meats and Cheeses

Olives and Sun Dried Tomatoes, 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 + £10.00 per Person

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

Pimms Number 1 Cup
Prosecco Il Fresco Villa Sandi
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 + £17.00 per person

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

Pimms Number 1 Cup
Baron de Beaupre Champagne
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

Contact us now

The Rolph Foundation
Allerton Castle
Allerton Mauleverer
North Yorkshire
HG5 0SE

01423 330927

info@allertoncastle.co.uk



Bradshaws of York
Unit 3 London Ebor Business Park
York
YO26 6PB

01904 780507

Judi@bradshawsofyork.com