



Weddings at The Wheatley...

CONGRATULATIONS

on your forthcoming nuptials, and thank you for considering us. Leave your planning worries behind, and let us offer our undivided attention and commitment to turning your wedding day vision into reality.

Our Inn is hidden in the beautiful Wharfe valley, with a rich history and a flawless Yorkshire stone appearance. Inside, our stylish country inn has a modern twist. Our distinctive and elegant décor is combined with the convivial charm and period features of the building. The Garden Room has a light and airy atmosphere creating an amazing ambience that makes it the perfect setting for your wedding ceremony and celebrations.

French doors open out onto our private garden terrace which is perfect for reception drinks in the Summer. The Folly in the garden is an interesting focal point, and perfect backdrop for your wedding photos. The spectacular Cow and Calf Rocks, just minutes away also provide an iconic setting for atmospheric wedding shots.

The inn offers 12 delightful boutique style bedrooms onsite with views across The Dales, all of which are en-suite, and 3 of these boast private balconies. Our talented kitchen team will work in harmony with the front of house staff in order to create a Wedding Breakfast to remember. Later enjoy a relaxed evening with friends and family, with music and food options to ensure that everyone has a fantastic and truly memorable time.



WHAT'S INCLUDED?

The services of our dedicated manager.

Room hire for your Wedding Breakfast and Evening Reception.

A Prosecco and Canapes drinks reception. Alternative/additional drinks are available at a supplement, just ask.

Glass of Prosecco for each guest for the toast.

Use of cake stand and knife.

White table linen and napkins (Optional)

Your own wedding menu, please select from the menus provided.

(Adaptations can be made for any dietary requirements.)

The Little Ones

For children 12 years of age or under we charge half price for half portions. Infants will not be charged if they do not require a meal. An alternative children's menu is available upon request.

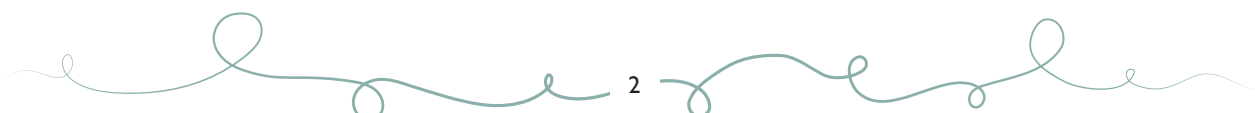
Bespoke Menus

In addition to the 'Bolton Abbey' and the 'Gastro' menus we provide, our team are happy to develop a bespoke menu should you prefer this. Together we'll guide you through and see how we can either integrate your ideas into one of the menus provided, or create one that perfectly matches your requirements.

Canapes

These are included, please discuss with the manager the options available and if you have any of your own requests.

We provide for 3 per guest, however you are welcome to pay a little extra to increase this.



BOLTON ABBEY MENU

£55 PER GUEST

Devilled Lambs Kidney & Roast Butternut Tartlet

Curried Sweet Potato Soup with Falafel Dumpling (VG) (GF Available)

Garlic King Prawns, Brioche Toast, Rocket & Pea Shoot Salad (GF Available)

Lemon Chicken & Toulouse Sausage Terrine, Tomato & Fig Jam, Sourdough (GF Available)

Bolton Abbey Park Farm Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Roast Parsnips, Buttered Carrots and Gravy
(some vegetables may change depending on season)

Homemade Nut Roast with all the trimmings (can be made to suit vegan requirements) (V/VG)

Pan Seared Silver Hake, Creamed Leeks, Rock Salt Roast New Potatoes (GF)
Confit Garlic, Chive & Manchego Risotto Balls, Spiced Tomato Sauce, House Salad (V)

Brandy Snap Basket, Vanilla Ice Cream, Strawberry Sabayon (GF)

Red Berry Crème Brûlée & Biscotti Biscuits (GF Available)

Sticky Toffee Pudding, Toffee Sauce & Caramel Ice Cream

Yorkshire Cheese Board, Crackers and Chutney (GF Available)

GASTRO MENU

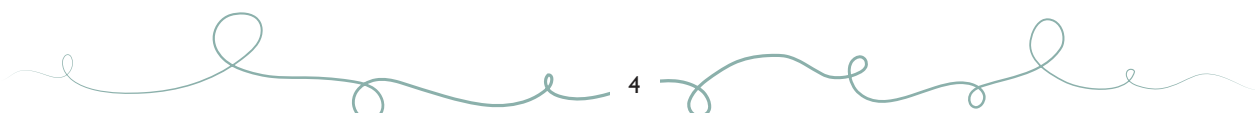
£60 PER GUEST

Smoked Lamb, Chargrilled Vegetables, Red Pepper Dressing
Grilled King Prawns, Lemon, Chilli, Garlic (GF)
Spiced Falafel Dumpling, Red Pepper & Orange Potage (VG)
Soup of the Day, Farmhouse Bread, Salted Butter (V) (VG & GF Available)

Sirloin of Beef, Thyme Rosti, Savoy Cabbage, Girolle's, Red Wine
and Truffle Sauce (GF)
Pan Seared Silver Hake, King Scallop, Rock Salt New Potatoes, Leek Potage (GF)
Pan Roasted Spiced Duck Breast, Parsnip, Fondant Potato, Apple,
Red Wine Sauce (GF)
Caramelised Red Onion & Yorkshire Brie Tart, Spiced Tomato Sauce, Olives,
Pine Nuts (V)

Warm Apple Tarte Tatin, Vanilla Ice Cream
Lemon Posset, Raspberry, Shortbread Crumb (GF Available)
English Lakes Ice Creams (GF)
Selection of Three Cheeses with Biscuits & Chutney (GF Available)

Freshly Ground Coffee, Yorkshire Tea & Chocolate Truffles



DRINKS

What's the perfect wedding meal without the perfect drinks to complement it? From House wines to Cellar wines we have them all, supplied by family owned Yorkshire wine merchant House of Townend, established in 1906.

Prosecco is included as part of the drinks reception, however if you would like an alternative fizz, we offer a number of alternatives:

Gardet Brut Reserve NV Premier Cru +£2.75 per glass

Ployez Jacquemart Extra Quality Brut NV +£3.50 per glass

Nyetimber Classic Cuvee +£4.75 per glass

Instead of Prosecco you can choose a more seasonal option for your guests, such as Pimms or Mulled Wine.

For your Wedding Breakfast we can offer a selection of different wines to match all tastes, or wine parings to go with each course.

We suggest an allowance of half a bottle per person.

Wine tastings can be arranged to find the best wines for your taste and budget, please speak to the manager to arrange this.

For the Evening Reception we can arrange a bottle bar for guests upon arrival using some fine local ales and craft ales from Ilkley/Saltaire Brewery should you wish.

(Due to our large selection of wines we do not offer a corkage service)

USEFUL INFORMATION

- There is a fee of £350 for the ceremony, which includes setting up the room and then re-setting for the Wedding Breakfast.
- This does not include the Registrar's fee, and you should make separate arrangements with the local Registrar. (See 'Local Recommendations')
- Please discuss the ceremony time with us before booking your registrar, as there are restrictions to when the Wedding Breakfast can be served to avoid service time clashes, and allow for the logistics needed to re-set the room for the Wedding Breakfast.
- The Garden and Board rooms combined can accommodate between 20 and 80 guests for a ceremony, 50-80 people for a Wedding Breakfast and up to 100+ for an evening reception.
(Weddings of less than 40 guests are subject to availability and at the discretion of the General Manager)
- Drinks can be served at the bar until 12 midnight.
- The DJ must finish at 12am in consideration of residents/neighbours.
- A provisional booking can be held for up to two weeks. To confirm the booking please complete a booking form and submit with a non-refundable deposit of £500.
- Bedrooms can be secured by your guests with a credit card assigned to each room via our website. Payment is not taken until departure.
- Alternatively you can block book all rooms for guests, we then require an allocation sheet to be completed by yourselves to ensure check in of all rooms is as swift as possible. Please provide more than 28 days notice of any rooms you do not require otherwise the full amount will be added to your final quote.

YOUR EVENING RECEPTION

White table linen (Optional)

DJ entertainment available (see below)

Should you wish to host only your Evening Reception at The Wheatley, there is a room hire charge of £350.

Please look through our drinks options and consider what you wish to offer guests.

DJ Service

Our experienced DJ will work with you to put together a playlist to suit all of your guests. Music can continue until 12am. DJ fee is £200-£250
If you want to keep the party lively, our DJ can host a 'dance off,' awarding prizes you've chosen prior to the event.

A few suggestions to enhance your evening

'Mr & Mrs' Treasure Hunt for your guests to participate in. Hiding pictures of yourself and your partner with the history of your relationship and anecdotes to make them laugh (or cry!)

Personalised Gin Bar, or DIY Cocktail table for your guests as the night progresses.



BUFFET MENUS

Should you wish to have a buffet instead of a sit down meal we do charge an additional £300 room hire.

Hot Roast Topside of Beef, Horseradish and Rocket

Cider & Marmalade Roast Ham

Roasted Mediterranean New Potatoes, Basil Pesto

Homemade Sausage, Sage and Apricot Rolls

Lishman's of Ilkley Pork Pies

House Salad

Celeriac Coleslaw

Hand Cut Chips

£21.50

Antipasti

Cider & Marmalade Roast Ham

Topside of Bolton Abbey Beef , Horseradish and Rocket

Selection of Lishman's award winning British Salamis and cured Meats

British Cheeses, Homemade Chutneys, Olives and Home-dried Tomatoes

Panzanella Salad

Orzo and Tuscan Vegetable

Rocket and Parmesan Salad

Garlic and Tomato Pittas

£23



'Late Night Snack Attack'

Sausage Sandwiches

Bacon Sandwiches

Hand Cut Chips

£8

Hot Buffet (Minimum of 40 guests)

Choice of 2 Hot Dishes;

Beef Lasagne with Garlic Bread

Beef Chilli and Rice

Lamb Hot Pot with roast New Potatoes

Coq au Vin with roast New Potatoes

Thai Chicken Curry and Jasmin Rice

Sweet Potato, Spinach and Chickpea Curry with Coconut Rice

Mediterranean Vegetables, Penne Pasta Tossed in Tomato and Basil Sauce

Homemade Sausage, Sage & Apricot Rolls

Caramelised Onion & Brie Tart

Cartmel Smoked Salmon and Greenland Prawn Platter

Home Roast Turkey Breast, Garlic Mayonnaise

House Salad

Tomato, Red Onion & Pesto Salad

Saffron and Dill Potato Salad

For Dessert... (Both will be served for parties of 40 or more)

Traditional Sherry Trifle

Sticky Toffee Pudding, Butterscotch Sauce

£30

Centrepieces for the buffet table

Dressed Salmon £120

Honey Glazed Ham £80

Platter of 50 Oysters on Ice £180

LOCAL RECOMMENDATIONS

Registry office: Bradford, 22 Manor Row, Bradford, BDI 4QR
Telephone Number: 01274 432151

We are keen to support local businesses so please
consider the below companies:

Florist:

Floral Dance (01943 969918) www.floraldance.co.uk

Décor & Wedding Planning:

Bronte Bespoke Events (07835 704511) www.brontebespokeevents.co.uk

Photography:

Karen Ross Photography (01943 605515) www.karenross.co.uk

Wedding Dress:

The Aisle (01943 968230) www.theaisle.online

Bespoke Suit Tailors:

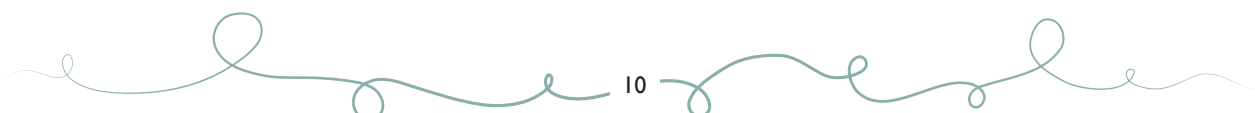
Norton & Townsend (0345 066 2030) www.nortonandtowntsend.co.uk

Celebrant:

The Elegant Celebrant (07900 474852) www.elegantcelebrant.co.uk

In Summary

The Wheatley team are here to ensure that everything is planned to perfection, and that you and your guests have the best possible day. We are happy to help in any way we can so please don't hesitate to talk to us about how we can make your Wedding Day perfect for you.



BOOKING FORM

Name

Address

.....

.....

.....

Postcode

Telephone Number

Email Address

Date of Wedding

Time of Ceremony

Ceremony Venue

Time of Reception

Number of Guests Wedding Breakfast

Evening

How many rooms required

I enclose a cheque for £ as a deposit and enclose a signed copy of the terms and conditions.

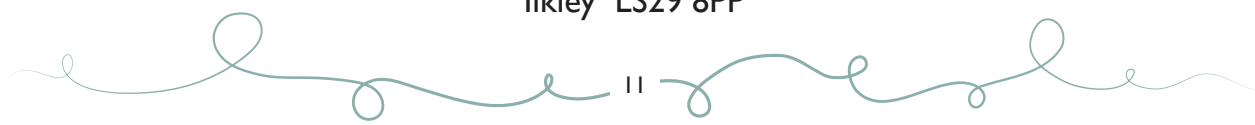
Do you require our DJ?

Signature

Date

When finished please return this form and the deposit to:

The General Manager
The Wheatley Arms ,Wheatley Lane, Ben Rhydding,
Ilkley LS29 8PP



TERMS & CONDITIONS OF BOOKING

Definitions: The “Venue” and “We” means The Wheatley Arms The “Client” and “You” mean the organising body/company and organiser responsible for commissioning of and payment for the event.

1. Bookings/Reservations

- 1.1 Bookings are provisional until receipt of deposit of £500.00, relevant booking information and a signed copy of these terms and conditions. We reserve the right to cancel a booking without liability in the event of non-payment of a deposit.
- 1.2 Deposits are non-refundable.
- 1.3 Who the event is for and not the person making the booking, will determine the hire charge applicable.
- 1.4 Approximate numbers and a guide to type of catering required must be specified at the time of booking.
- 1.5 If numbers attending fall more than 20% of those originally booked, the right is reserved to charge an amendment fee.
- 1.6 A minimum of 80% of total guests for an evening buffet must be catered for.
- 1.7 Final numbers must be given to The Wheatley Arms a minimum of four weeks before the event. This is the minimum number you will be charged for. A final balance invoice will then be issued. No refunds or credit will be given if numbers decrease after this time.
- 1.8 We suggest you take out appropriate Wedding Insurance at the time of booking.

2. Payment

- 2.1 On confirmation of your booking a deposit is required.
- 2.2 Card details will be held on record to secure any provisional and confirmed bookings of bedrooms. The Wheatley Arms reserves the right to charge this card for any unpaid rooms, damages done to the premises, any of the bedrooms and any unpaid tabs after the event.
- 2.3 A final balance invoice will be issued six weeks prior to the event. If there is any query with the invoice this must be raised before the event. Final Payment is required a minimum of one month before the event.
- 2.4 Any additions less than one month before the event will be added to a further invoice. This must be settled within 24hours of the event if it hasn't been settled beforehand.
- 2.5 All prices quoted include VAT at the prevailing rate unless otherwise stated.
- 2.6 All prices in our quotation are current at the time of going to print. The Wheatley Arms reserves the right to amend food and beverage prices should costs increase substantially due to seasonal fluctuations or any other change for which prior notice will be given where possible.

3. Cancellation

Upon acceptance and confirmation of your booking by The Wheatley Arms, a legally binding contract exists. If you are forced to cancel your booking for any reason we reserve the right to make a cancellation charge which may include fees to cover any reserved bedrooms. Cancellation charges are as follows.

Date of Cancellation by You	Cancellation Charge Payable
6 months prior	20% of the estimated event value in addition to the deposit paid
3 – 6 months prior	50% of the estimated event value in addition to the deposit paid
2 month prior	75% of the estimated event value in addition to the deposit paid
1 month or less	100% of the estimated event value in addition to the deposit paid

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The Wheatley Arms reserves the right to cancel an event under the following circumstances:

- 3.2 If the booking might, in the opinion of The Wheatley Arms prejudice the reputation of the inn and/or Individual Inns.
- 3.3 The Wheatley Arms, or any part of it, is closed due to circumstances beyond our control. In this event a refund of any advance deposit will be paid but would have no other liability
- 4. General
 - 4.1 Guests may not consume food or drink not supplied by The Wheatley Arms.
 - 4.2 The use of outside catering is not permitted unless it has been agreed prior to the event with a manager.
 - 4.3 Should evidence be found, during or after the event, of alcohol having been consumed on the premises that was not purchased from The Wheatley Arms we reserve the right to charge a fine up to a maximum of £50 per item. The final amount will be determined by the management.
 - 4.4 Please note that the Garden and Board rooms seat up to 70 with maximum capacity of 120 guests for evening receptions.
 - 4.5 Guests using The Wheatley Arms must comply with all regulations concerning licensing, fire, health and safety.
 - 4.6 Hazardous or dangerous items may not be brought into the inn without prior permission.
 - 4.7 Should guests act in an improper or disorderly way, or refuse to comply with reasonable requests from our staff, The Wheatley Arms reserves the right to terminate your event. Should this occur, no money will be refunded to you. The manager's decision is final.
 - 4.8 The client agrees to take full responsibility, and reimburse The Wheatley Arms, for the cost of repair arising from any damage to the property, contents or grounds by their guests, employees or agents. The Wheatley Arms reserves the right to impose a charge of £150.00 for soiling caused by irresponsible behaviour.
 - 4.9 The Wheatley Arms reserves the right to approve any externally arranged entertainment, services or activities that you have arranged.
 - 4.10 It is the responsibility of the third party to provide all risk assessments and insurance for all activities, conducted on site, all must be provided on request.
 - 4.11 The client is responsible for ensuring that any Band/DJ/Musician/privately or arranged third party employed by them complies with all the statutory and management requirements. Any band, DJ, Disco Musician must be fully self contained.
 - 4.12 Any band or musician must comply with the terms stated within the "public entertainment code of conduct".
 - 4.13 The Wheatley Arms will not be held responsible for any loss or damage to the property owned by, or in the custody of the client or his guests, agents or employees. Cars are parked in The Wheatley Arms Car Park entirely at the risk of the owners and their guests.
 - 4.14 The Wheatley Arms name, logo and telephone number may not be used in any advertising or publicity without prior approval of the inn.
 - 4.15 No sign, display posters or other material may be fixed to the walls of the venue without authorisation of the Manager.
 - 4.16 The Wheatley Arms will be liable to you and your guests for injury or loss and damage only where and to the extent we have been negligent. Otherwise there shall be no liability whatsoever.

TERMS & CONDITIONS OF BOOKING

Name of Client

Date of Event

Type of Event

I agree to the terms and Conditions as outlined above.

Signed Date

Signed on behalf of The Wheatley Arms

..... Date





Wheatley Lane, Ben Rhydding, Ilkley, LS29 8PP
Tel: 01943 816496 Email: info@wheatleyarms.co.uk Web: wheatleyarms.co.uk

