

A romantic wedding scene featuring a bride and groom dancing. The groom, in a light grey suit, is seen from the back, embracing the bride. The bride, in a white dress with a lace veil, is smiling joyfully. They are surrounded by falling confetti. In the background, guests are visible, including a woman in a leopard print dress on the left and a woman in a bright pink dress on the right, both smiling. The setting appears to be an outdoor or semi-outdoor venue with a decorative metal railing and string lights.

Say Yes!

THE WHEATLEY ARMS

Wedding Package

Celebrate Your Wedding At The Wheatley Arms

Thank you for considering The Wheatley Arms for your wedding venue. Leave your planning worries behind, as we are only too happy to assist with your requirements to ensure that you and your guests have a wonderful day.

Our stunning Yorkshire Stone Inn is located in the beautiful Wharfe Valley. Its distinctive and elegant décor is combined with the charm and period features of the building. The Garden Room, where your reception will take place, is a light and airy space, with French doors opening out onto our private courtyard, the perfect setting for reception drinks in the summer. The Folly in the courtyard, along with surrounding garden lights, provides the perfect setting for your wedding photographs.

The Inn offers 12 delightful boutique-style en-suite bedrooms with stunning views across the Dales. Three of the rooms boast private balconies, including the bridal suite.

Please take your time and read through the information in our wedding brochure, and do not hesitate to call us with any questions that you may have.

We recommend that you start planning your wedding at least six months in advance, although more notice may be needed for a summer wedding due to the availability of dates.

You are more than welcome to come and discuss your requirements and view our function room. Just pop in and have a wander. If you have several questions, we suggest booking an appointment so that we can dedicate our time to you.

We look forward to hosting your wedding reception at The Wheatley Arms and assure you of our best attention for your special day.

Carol Freedman – General Manager







Wedding Package

Capacity

Our civil ceremony can accommodate up to 30 guests in the Yorkshire Bar and up to 60 guests in the Garden Room. We can seat up to 60 guests for the wedding breakfast, and the evening reception can accommodate up to 90 guests (standing).

Cost of Ceremony (2023/24)

Provisional Booking - £60 (non refundable)

Notice of Marriage - £35 each.

Please contact Bradford City Council for up to date prices.

Ceremony Fee (day dependent)

Monday - Wednesday - £430

Friday - £490

Saturday - £530

Sunday or Public Holiday - £590

Please discuss the ceremony time with us before booking your registrar.

Room Layout

The top table can seat a maximum of 6 guests. Our rectangular tables can accommodate 4-8 guests. If preferred, traditional long tables (arranged in a horseshoe pattern) may also be used.

Menu Options

From the wedding breakfast selection, each guest is asked to choose one starter, one main course, and one dessert. If more than one option per course is chosen, a pre-order is required from all guests. We offer vegetarian and vegan options upon request, which must also be pre-ordered.

Evening Supper

Please choose a menu from the selections.



Wedding Menu

Canapés

Choose any four canapés for £10 per head.

SMOKED SALMON & CREME FRAÎCHE BLINIS

FRESH TOMATO & BASIL BRUSCHETTA ON CIABATTA ^(v)

PANKO BREADED HALLOUMI FRIES ^(v)

TRUFFLE, GOATS CHEESE & BEETROOT TARTLET ^(v)

CHICKEN SATAY SKEWERS

CHORIZO & BLACK PUDDING SKEWERS

SUNDRIED TOMATO & SERRANO HAM BRUSCHETTA

MINI CHEESE BURGERS & TOMATO CHUTNEY

THAI SPICED HADDOCK & PRAWN BON BONS

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Images for illustrative purposes only.



Wedding Menu

Four Courses **£75 per head.**

Starters

ROASTED RED PEPPER & TOMATO SOUP

herb oil, creme fraîche & warm artisan bread

OVEN BAKED GOATS CHEESE CROSTINI

beetroot salad & balsamic glaze

HAM HOCK, HONEY & MUSTARD TERRINE

piccalilli, dressed salad & toasted artisan bread

SIMPLY SMOKED SALMON

crispy capers, melba toast, lemon & dill creme fraîche

THAI SPICED HADDOCK & PRAWN CROQUETTES

Asian slaw, sweet chilli, soy sauce & toasted sesame seeds

WHISKY & MAPLE GLAZED CHICKEN WINGS

& pub slaw

STUFFED PORTOBELLO MUSHROOM

with Yorkshire blue cheese, rocket & balsamic salad

GOATS CHEESE & SERRANO HAM

warm with sundried tomato & olive salad, drizzled with a balsamic reduction

In order for us to deliver your perfect Wedding Breakfast, if more than one choice is selected from our starters, mains & desserts, a pre order is required for all guests.

Wedding Menu

Mains

ROASTED RIB OF BEEF

Yorkshire pudding, goose fat roast potatoes, seasonal vegetables & roasting gravy

SEARED BREAST OF CHICKEN

spinach & wild mushroom fricassée, fondant potato & tenderstem broccoli

PAN FRIED RUMP OF LAMB

dauphinoise potatoes, creamed leeks with cavolo nero

ROASTED PARMA HAM WRAPPED HAKE

pesto crushed new potatoes, tenderstem broccoli, chilli & lentil herb cream

CAJUN SPICED FILLET OF SALMON

roasted garlic new potatoes & Mediterranean vegetables, roasted red pepper coulis

PORK FILLET TENDERLOIN

black pudding mash, roasted carrots, tenderstem broccoli, wholegrain mustard sauce

ROASTED MEDITERRANEAN VEGETABLE & GOATS CHEESE TART TATIN

garlic sautéed potatoes, roasted cherry vine tomatoes, tenderstem broccoli, roasted red pepper coulis (v)

WILD MUSHROOM STROGANOFF

basmati rice & garlic ciabatta

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Wedding Menu

Desserts

TRIO OF CHOCOLATE

dark chocolate brownie, milk chocolate mousse, white chocolate tart & raspberry coulis

STICKY TOFFEE PUDDING

warm caramel sauce & vanilla ice cream

APRICOT CRUMBLE TART

fruit coulis & vanilla ice cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

& berry compote

SELECTION OF CHEESE

plum & apple chutney, fine artisan crackers, celery & grapes

LEMON MERINGUE SUNDAE

vanilla ice cream, homemade lemon curd, meringue pieces, lemon sorbet & whipped cream

VANILLA CREME BRÛLÉE

& shortbread biscuits

RICH CHOCOLATE BROWNIE

warm with lush chocolate sauce, raspberry & white chocolate ice cream

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TO FINISH - Coffee & Chocolate Mints

We are more than happy to discuss your personal requirements, after all, it is your special day.

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Evening Supper Menu

Classic Buffet Menu

£15.⁹⁵ per person.

A SELECTION OF OPEN ROLLS

Ham & piccalilli, cheese & chutney, tuna mayonnaise,
roast beef & horseradish, egg mayonnaise

A SELECTION OF QUICHE

MARGHERITA PIZZA

SAUSAGE ROLLS

WHISKY & MAPLE GLAZED CHICKEN WINGS

CHUNKY POTATO SALAD

Hot Buffet Menu

£16.⁹⁵ per person.

CHILLI-CON-CARNE

A SELECTION OF ARTISAN BREADS

NACHOS

THAI GREEN CHICKEN CURRY

HAND CUT SEASONED CHIPS

ROASTED MEDITERRANEAN VEGETABLE

OR BEEF LASAGNE

Late Night Snack Attack

£10 per person.

BACON BUTTIES

MARGHERITA PIZZA

SAUSAGE BUTTIES

HAND CUT SEASONED CHIPS

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Bar Hours/DJ

Drinks can be served up to 12.30am
The DJ must finish at 12.00am in consideration of residents & neighbours.

Reception Drinks

We can create a bespoke package to include drinks on arrival, wine with the meal, and champagne or prosecco for the toast. These can be chosen from our regular drinks/wine menus. Wine tasting may be organised to find the best wines for your taste and budget. Please speak to the manager to arrange this. We suggest half a bottle of wine per person for the wedding breakfast. We do not offer a corkage service.

Bookings

On confirmation of the reception booking the following pre-payment schedule applies, based on the total estimated revenue:

£500 deposit

50% at 6 months prior

Final balance 8 weeks prior

Young Guests

Half portions from our wedding menus are available for children under 12 at £25 per head. We also have an alternative menu for children under 5.

Room Charges

For weddings of 40 guests and less, a room hire charge of £300 will be required.

If you are only planning an evening event, there will be a charge of between £300 - £500 depending on numbers and time of year.

Bedrooms

You can block book all twelve bedrooms for your guests. We then require an allocation sheet to be completed by yourselves to ensure timely check-in. We must be informed of room cancellations six weeks before the event. Otherwise, the full amount will be added to your final quote.

Alternatively, your guests may secure their room with a credit card assigned to each room via our website www.wheatleyarms.co.uk



What's Included...

- The services of our dedicated wedding host.
- Room hire for your wedding breakfast and evening reception (dependant on numbers).
- White table linen.
- Use of cake stand and knife.
- Complimentary stay over in a luxury suite with full English breakfast 'one year on' to celebrate your first anniversary.

We can assist you with...

- Floral arrangements for your tables.
- Room decorations & dressings.
- Lighting backdrops/balloons/table gifts.
- Resident DJ (costs can be provided upon request).

Registry Office

City Hall, Centenary Square, Bradford, BD1 1HY.
Telephone: 01274 432151.





Photography Acknowledgements

Mollie Higgins (Front cover) - www.molliehigginsphoto.co.uk

Jennifer Thoburn - www.jenniferthoburnphotography.com/weddings

Save the date!



**Make the Wheatley Arms the
perfect choice for your special day**

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THE
WHEATLEY
ARMS

WHEATLEY LANE - BEN RHYDDING - ILKLEY - LS29 8PP - 01943 670030 - events@wheatleyarms.co.uk - www.wheatleyarms.co.uk