

Dear Bride and Groom,

Congratulations on your engagement, and thank you for your interest in holding your wedding day at the Red Lion Hotel in Burnsall.

Situated on the banks of the River Wharfe and surrounded by some of the most stunning scenery in England, our 16th century inn is located in the heart of the beautiful Yorkshire Dales.

We are a family run business in operation for over 25 years, and we pride ourselves on a 'hands on' approach to guarantee a personalised service for your special day.

With over 20 years' experience as a wedding coordinator, eldest sister Sarah is well versed in all aspects of wedding planning, ensuring your big day runs smoothly and is exactly how you imagined it.

We are pleased to be able to offer all different types of ceremonies – white weddings, civil ceremonies, civil partnerships, renewal of vows and humanist.

From small and intimate to large and lavish, we have the perfect setting to host your special day. We can cater for anything from 2 to 90 guests in our riverside, garden and terrace function rooms and drinks under the covered terrace alongside the River Wharfe.

We are known far and wide for our excellent wedding food, much of it locally sourced. Do you want something different from our wedding menus? We are happy to discuss your requirements for your special day.

We have a superb range of local hand pulled ales and an extensive wine list to accompany your meal.



Red Lion wedding package

Your Red Lion wedding package includes:

- A welcome drink after your ceremony
- A choice of three homemade canapes per person
- A 3 course meal, buffet or barbeque
- Coffee and mints after your meal
- Half a bottle of red, white or rose per person
- A glass of prosecco per person to toast
- Your choice of evening food for all your day guests

Also included in the package:

- White linen napkins
- Tea lights for the tables and ceremony room
- Cake stand and knife
- In house master of ceremonies
- Private bar until midnight
- Professional wedding co-ordinator
- Honeymoon room for midweek wedding deals only, on the night of your wedding

Day	Price per guest
Friday and Saturday	£74
Monday to Friday, November – March	£68
Monday to Thursday, April – October	£70

**Please note we do not take weddings on Sundays, Bank Holidays, Easter, Christmas/New Year*



Function room hire

Not included in your wedding package is the room hire for our private function rooms. Idyllically situated on the banks of the River Wharfe, our terrace, garden and riverside rooms can accommodate anything from 2 to 110 guests.

Function room hire rates	
Friday and Saturday	£995
Monday to Friday - November to March	£500
Monday to Thursday - April to October	£550
Civil Ceremony only (dates at our discretion)	£750

Room hire includes the private function room and the outside covered area
In order to secure your booking, we require the cost of room hire as a deposit. Also payable at the time of booking is the full rate for the four bedrooms directly over the function room.



Civil Ceremonies

Please check availability with the Registrar as soon as possible.

Contact Skipton Registry office on:
01609 780780

registrars.skipton@northyorks.gov.uk

North Yorkshire County Council Registration Service
1 Belle Vue Square
Broughton Road
Skipton
North Yorkshire
BD23 1FJ

Local Churches

St Wilfrid's Church, Burnsall. Rev. Andrew 01756
Bolton Abbey Priory, Bolton Abbey. Rev. Jonathan Cain 01756 710238

How it works

Once you have chosen your preferred date and filled out the booking form at the end of this brochure, follow the steps below to choose your perfect package.

1. Pick your welcome drink
2. Choose three canapes per person
3. Choose one of the following for your main meal: three course sit down meal package, barbeque package, buffet package or afternoon tea package.
4. Choose your evening food



Welcome drinks

Pimms

Sparkling wine

Elderflower fizz

Raspberry fizz

Winter pimms

Mulled wine

Birra Moretti

Bucks fizz

Freshly squeezed orange juice

Non-alcoholic punch



Canapés

Mini fish and chips

Chicken Satay

Marinated olives, nuts & crisps

Lamb Kofta & mint yoghurt

Duck spring roll with plum sauce

Chicken goujons with sweet chilli sauce

Chicken liver pate on toasted sour dough

Prawn cocktail in Iceberg lettuce cups

Smoked trout mousse in a cucumber cup

Cherry tomato stuffed with crab & tarragon

Parmesan & rosemary shortbread, roasted tomatoes, feta & olives

Mini Yorkshire pudding, roast beef, horseradish



Starters

Up to 60 persons, chose three starters

Over 60 persons, chose two starters

Cream soup

Fish soup with aioli and gruyere cheese

Yorkshire Sharing slate platter (*2 people sharing*): Yorkshire blue, Wensleydale, smoked ham hock terrine, quiche, pork pie, sausage roll, balsamic onions, grapes, chutney, breads.

Melon and mango with fresh fruit or Parma ham

Salmon and coriander fishcake served with homemade mango chutney

Fresh salmon and prawn salad with Marie Rose sauce

Smoked salmon served with lemon and a rocket salad

Locally smoked duck, orange and walnut salad

Parfait of chicken and duck liver pate served with Cumberland sauce and granary toast

A terrine of local game served with our own chutney

Locally smoked chicken and avocado salad served on a bed of rocket with a basil and parmesan dressing.

Confit of duck leg served with caramelized apple

Haggis, carrot and parsnip mash

Fresh handpicked white crab meat and Waldorf salad

Portobello mushroom filled with spinach, walnuts and cambozola

Vegetarian or vegan starter

All starters are served with a homemade roll



Main Courses

Up to 60 persons, chose three main courses

Over 60 persons, chose two main courses

Roast sirloin of beef, Yorkshire pudding, roast potatoes

Roast leg of Wharfedale lamb, redcurrant & mint gravy

Roast loin of pork, crackling, apricot & sage stuffing, apple sauce

Beef wellington, fillet of beef, mushroom duxelles, puff pastry (£6.00 supplement per person)

Traditional lamb or beef stew, slow cooked, with dumplings

Red Lion fish pie

French coq au vin, red wine, shallots

Breast of chicken stuffed with Yorkshire blue cheese, wrapped in Parma ham served with a creamy leek sauce

Supreme of salmon roasted, served with asparagus & hollandaise

Chefs fish dish

Weatherheads traditional pork sausage, coarse grain mustard mash, gravy

Vegetarian dish (v)

All served with vegetables & potatoes



Desserts

Up to 60 persons, chose three desserts

Over 60 persons, chose two desserts

Lemon tart, lemon sorbet, raspberry sauce

Jam roly poly & custard

Fruit crumble & custard

Chocolate sponge, chocolate sauce, vanilla ice-cream

Sticky toffee pudding, caramel sauce, vanilla ice-cream

Crème brulee, ginger biscuit, raspberries

Classic English Eton mess, meringue, strawberries

Summer pudding & cream

Summer berry cheesecake

A selection of Yorkshire cheeses, grapes, apple, biscuits, chutney (*£1.50 supplement per person*)



Barbeque Menu

This menu can be taken instead of main courses listed above

Salads: Baby spinach and mushroom, cous cous, tomato and coriander, Greek, coleslaw

A choice of potatoes: new potatoes, minted potato salad, dauphinoise or chips

Crusty bread and butter, homemade pickles and relishes

Please chose three meats per person from the following list:

Tomato sausage (V)

Beef burger with sticky onion and cheese

Lamb kebab and minted yoghurt dip

Gammon steak

Pork chop

4oz Sirloin steak (£4.50 supplement per person)

5oz Rib eye steak (£4.50 supplement per person)

Spare ribs with BBQ sauce

Chick pea and coriander cake

5oz marinated chicken supreme with satay sauce

Soy sauce marinated salmon, teriyaki sauce

A choice of puddings from the dessert menu.



Carving Buffet

This menu can be taken instead of main courses listed above

Ham traditionally roasted with honey and cloves

Moroccan lamb

Whole poached salmon served with mayonnaise and prawns

Sweet potato, cauliflower and lentil curry

Coleslaw

Seasonal vegetables/or extra salad

Tomato and coriander salad

Lemon, mint, raisin, apple and cucumber cous cous

Greek salad

One choice of potatoes: Roast new potatoes, minted potato salad, dauphinoise or chips

A selection of home-made pickles and relishes, crusty bread and butter

Summer pudding with cream

Lemon tart with raspberry coulis

Wensleydale and Yorkshire blue cheese and biscuits

Coffee and mints



Evening food

Bacon or sausage sandwich and chips

Cold sandwich and chips (selection of)

Hot roast shoulder of pork sandwich with apple sauce, stuffing and chips. (*£2.50 supplement per person*)

Ploughman's – Locally made Pateley Bridge pork pie, pickle, cheeses, salad, breads and chutney

Cheese buffet – A cheese board will be laid out for your guests to enjoy. A choice of 4 cheeses are available and are served alongside crackers, butter, grapes, apple and homemade chutney.

BBQ – Locally produced sausage, homemade burgers, chicken drumsticks, bread and salad. (*£4.50 supplement per person*)

Homemade pizza – selection of toppings

Extra evening guests charged per person from £6.50 - £11.00



Children's menu

To start

Homemade garlic ciabatta bread

Soup and roll

Melon & sorbet

Main course

Homemade chicken goujons, chips, beans/peas or vegetables and potatoes

Homemade fish goujons, chips, bean/peas or vegetables and potatoes

Pasta, meatballs with tomato sauce

Sausage, mash/chips, beans/peas or vegetables and potatoes

Dessert

Ice-cream

Chocolate brownie, chocolate sauce, ice-cream

Lemon tart, lemon sorbet

Two courses £12.95. Three courses £16.95

Or half portion of the adult choices @ half price.



Red Lion booking form

Please complete and return to the Red Lion within 14 days of your provisional booking being made.			
Name of Bride and Groom:			
Address:			
Telephone:	Home:		
	Mobile:		
Email address:			
Date of wedding:			
Civil Ceremony time:		Church time	
Time of wedding breakfast:		Time of evening reception:	
Number of day guests:		Number of evening guests:	
Do you require accommodation?		How many rooms:	
Date of accommodation:			
Do you require our DJ?			
Signature:		Date:	

Please note – Once signed this document becomes legally binding. We urge you to make sure you have read and understood the terms and conditions which are situated in the back of the wedding brochure before signing.

****I confirm that I have read and accept the terms and conditions**.**

When you have completed this form, please return to Mrs Sarah Howes, The Red Lion Hotel, By the Bridge at Burnsall, Near Skipton, North Yorkshire, BD23 6BU.

Email: sarah@redlion.co.uk

