

WELCOME TO HATFEILD HALL



Thank you for your recent enquiry and we are delighted that you are considering Hatfeild Hall as a possible venue for your forthcoming event. We would like to invite you to come along and meet with one of our dedicated co-ordinators and view our impressive facilities and discuss your event in more detail.

Please feel free to contact us through any of the details listed below:

The Hospitality Team

Telephone; 01924 377943 or 01924 200900 (**ext. 2**)

Email; events@hatfeildhall.co.uk

Website; www.hatfeildhall.co.uk

As you approach Hatfeild Hall via its long sweeping tree-lined drive, you realise that you are approaching a hidden gem, so convenient yet so remote. The setting of the Hall couldn't be bettered; from following the driveway, with the 18 hole golf course on each side, passing the impressive fountain on your left, the view suddenly opens up to reveal the majestic 18th Century Hatfeild Hall placed prominently, looking down over the surrounding Normanton Golf Club Course. Its tranquillity is breath taking and will certainly leave an impression on your guests.

Hatfeild Hall has much history to it, including the fabled Mulberry Bush opposite its entrance, where folklore has it that a cutting from it was replanted in Wakefield Prison and the rhyme "Here we go around the Mulberry Bush" originated.

Hatfeild Hall is located on Aberford Road, only 1 mile from Wakefield City Centre and has ample on-site parking with enough spaces to accommodate the largest of events.

Room Options and Layouts

We have three different rooms available, of varying sizes, enabling us to host small, medium or large events. The rooms we have are as follows:

The Hatfeild Suite

This suite is our main function room, it has its own private bar and a large dance floor. It is approximately 140 square meters, and can accommodate up to 195 guests. The room is air conditioned and has French windows which overlook a lawned area and the golf course.





The Mulberry Room

Overlooking the historic mulberry bush, this tastefully restored room is ideal for private dining. It is approximately 33 square meters, and can seat up to 24 guests.

The Annabel Room

A very popular choice, this well-appointed and tastefully restored room is ideal for private dining and can seat up to 24 guests.

Menu Choices

We offer a varied selection of attractive menus which we believe will suite every taste and satisfy the most particular guest. Our range of menus have been designed by Chris Tolson, our award winning chef, who has built up an enviable reputation over the last 10 years whilst at Hatfeild Hall.



Chris's menus have been designed to suit parties of various sizes and different budgets, however, if necessary, he will be only too pleased to meet with you to discuss your menu options further. You can contact Chris through our hospitality co-ordinators. Please find enclosed a selection of our current menus.

Prices and Booking Conditions

Room Hire – Evening Dinners & Parties

The Hatfeild Suite	£500.00
The Mulberry Room	£120.00
The Annabel Room	£120.00

NB: Please note that under no circumstances are you permitted to supply or consume your own food or drink for any function or event booked within any facility of Hatfeild Hall.

Music

Resident DJ	£320.00
Own DJ or band	£80.00

(This supplementary charge includes Hatfeild Hall's insurance for the DJ, cost of electricity and associated licences. Should you wish to provide your own DJ or band then Hatfeild Hall must be provided with the appropriate electrical certification).

Booking

Without any obligation your chosen date will provisionally be held for 14 days, after 14 days a non-refundable deposit, of £200.00, is required to confirm your booking. This can be paid by using your debit or credit card.

Terms & Conditions

- Your chosen date will be held for you for 14 days prior to any deposit been required.
- After 14 days, a non-refundable deposit of £500 for weddings and £200.00 for celebrations (credit/debit card) is required to confirm the booking on the agreed date.
- Your card details will be held in case of any breakages/damage incurred by your party, or late cancellation.
- Any damage (wilful or otherwise) caused by any member of your party will be paid for in full.
- Full payment of the balance is required no later than 6 weeks prior to the event.
- In the event of any cancellation up to 6 months prior to the event no additional charge will be made other than your loss of deposit. If notice of cancellation is received from you between 6 and 3 months prior to the event then 50% of the full cost of the event will be charged. If notice of cancellation is received from you within 3 months of the event then 75% of the full cost of the event will be retained.
- Our catering prices are subject to change and reviewed annually every January.

- You will be charged the catering prices valid at the date of your wedding or celebration, not the date of booking.
- In order to comply with the Food Safety Act 1990, Hatfeild Hall must supply all food, therefore outside caterers are not permitted.
- No intoxicating liquor or food shall be sold, supplied or brought on the premises, except under licence held by the Hall Manager.
- Fire – In the unlikely event of a fire all guests will use the entrances and exits to which they are directed.
- Hatfeild Hall is not responsible for any damage or loss to your belongings (including motor vehicles) either prior to the beginning of an event, during or after the event.
- Please be aware, golfers will be playing and all guests must be kept away from the course for safety reasons. The French windows in the Hatfeild Suite will remain closed during the day but can be opened from 7pm.

Canapés Menu

- * Mini smoked haddock fishcake with dill mustard mayo (H)
- * Croque monsieur with shallot marmalade (H)
- * Crostini of buffalo mozzarella, tomato jam and roquette pesto (V)
- * Fish and chip cones with pea puree and tartare sauce (H)
- * Mini Mac's (H)
- * Blinis with smoked salmon and crème fraiche (C)
- * California rice rolls assorted vegetable fillings (V)
- * Baby Yorkshire puddings with local sausages and sweet onion confit (H)
- * Crostini of parma ham with sun blush tomatoes (C)
- * Shredded spiced vegetable spring rolls with dipping sauce (V)
- * Roast fig and goats cheese parcels (V) (H)
- * Satay chicken sticks with a mint yoghurt dip (H)
- * Fresh salmon kebabs Peking style (H)

2019 - All canapés are priced at £2.50 each with a minimum selection of 3 per person

2020 - All canapés will be priced at £3.00 each with a minimum selection of 3 per person

(H) HOT (V) VEGGY (C) COLD

Celebrations Menu

Choose one starter, then one main and one dessert for all guests. Note – multiple choices will incur a supplement charge of £1.00 per person.

STARTER CHOICES

- * Cream of Tomato and Basil soup served with selection of breads (V)
- * Duo of Melons with seasonal fruits and coulis (V)
- * Chicken liver parfait served with homemade chutney and brioche toast.
- * Smoked Haddock, leek and parsley risotto cake served warm with grain mustard cream sauce

MAIN COURSE CHOICES

- * Pan Roast Chicken Breast with a classic chasseur sauce
- * Fillet of salmon topped with creamed spinach encased in puff pastry
- * Roast Pork loin served with cider and grain mustard gravy, homemade apple sauce and seasoning
- * Classic Roast Beef served with Yorkshire puddings, roasted potatoes and red wine onion gravy

SELECTION OF SEASONAL VEGETABLES

DESSERT CHOICES

- * Bakewell tart served with whipped cream
- * Sticky toffee pudding with toffee sauce and ice cream
- * Passion fruit cheesecake
- * Caramelised crème brulee

2019

£28.50 per person

2020

£30.50 per person

Finger Buffet Menu

1. Closed sandwiches in white and wholegrain bread - Choice of 4 fillings to include:
 - * Cheddar cheese and pickle(v)
 - * Ham salad with mustard
 - * Prawn mayonnaise
 - * Cream cheese and
 - * Tuna and sweet corn mayonnaise
 - * Pesto Chicken with rocket leaves
 - * Roast beef salad with creamed horseradish
 - * Egg mayonnaise, tomato and cress (v)
2. Fingers sweet balsamic onion and feta cheese tart (1 per person) (v)
3. Hot chicken pieces marinated in sweet honey and mustard
4. Goujons of fish served with tartar sauce and lemon wedges
5. Handmade sausage rolls with apple and sage in puff pastry
6. Vegetable Samosas with mint yoghurt dip(2 per person) (v)
7. Vegetable spring roll with sweet chilli dip(2 per person) (v)
8. Assorted pizza slices (1 per person)
9. Garlic and herb bread (2 slices per person) (v)
10. Twice baked jacket stuffed with cheddar, spring onions and crème fraiche (v)
11. Cous Cous salad with lightly spiced vegetables, semi dried fruits and coriander (v)
12. Mixed leaf salad with tomato, cucumber and peppers (v)
13. Classic creamy homemade Coleslaw salad (v)
14. Tuna pasta salad with green beans, tomato, shallot and olives.
15. Lincolnshire pork pie wedges (1 per person)
16. Deep fried jacket potato wedges (v)
17. Grilled cheese nachos with salsa, sour cream and jalapeños (v)
18. Prawn toasts and hoi sin dipping sauce
19. Thai style fish cakes with chilli dipping sauce (1 per person)
20. Goats cheese and caramelised onion parcel (1 per person) (v)

	2019	2020
8 Options	£17.25	£18.25
9 Options	£18.00	£19.00
10 Options	£18.75	£19.75

Pie & Peas Buffet

Available Monday - Friday evenings and Sunday lunchtimes (minimum 50 guests)

Please choose one of the following....

CHICKEN AND LEEK PIE...

...Stanacre farms diced chicken in a creamy leek & tarragon sauce,
topped with short crust pastry and served with Mushy peas and
pickled red cabbage

HOMEMADE STEAK AND POTATO PIE...

...Sykes house farm steak braised with chunks of potatoes in a
rich ale gravy encased in a short crust pastry served with Mushy
peas and pickled red cabbage

2019

£11.75 per person

2020

£12.75 per person

Asian Buffet

(Minimum 50 guests)

- * Chicken tikka masala
- * Pilau rice with toasted almonds and coriander
- * Selection of naan breads and dips
- * Selection of vegetable bhajis and samosa's (V)
- * Chick pea and chilli salad (V)
- * Mild curry spiced coleslaw with mango and coriander (V)

2019

£13.50 per person

2020

£14.50 per person

Hot Carving Buffet

Minimum numbers of 50 guests.

- * Roast loin of pork served with homemade apple sauce and stuffing

OR

- * Roast Topside of beef with a peppered crust

SERVED WITH

- * Buttered bread buns
- * Coleslaw Salad
- * Mixed leaf salad
- * Warm new potatoes OR French fries (please choose one)

A selection of sauces and dressings to compliment

2019

£14.75 per person

2020

£15.75 per person

White Wine

	Prices for 2019	175ml	Bottle
Millstream Chenin Blanc - South Africa Light and fresh with an attractive quince and pear character		£3.60	£13.95
Ponte Pinot Grigio - Italy Very light and neutral, revealing just a hint of green fruit			£17.95
Seppelt Moyston Unoaked Chardonnay - Australia A restrained and delicate Chardonnay, showing hints of melon and banana			£17.95
Muscadet sur Lie, Chateau du Jaunay - Loire, France Cox's apple and pear fruit are complimented by the dry, light bodied and high acid structure			£17.95
Finca de Oro White Rioja , - Spain Fresh, clean and youthful with attractive apple and peardrop aromas.	£4.80		£18.95
Silver Lake Sauvignon Blanc, Malborough - New Zealand Fresh and zest with a ripe gooseberry fruit and a crisp finish	£4.95		£19.95
Sancerre, Bougrier - Loire, France A well structured dry white wine, with a stony, leafy, green fruit aroma			£26.95
Domaine de La Baume 'Les Maries' Sauvignon Blanc, Vin de Pays d'Oc – A light bodied, crisp dry white wine that shows pronounced cut grass and elderflower aromas.			£18.95

Rosé Wine

Millstream Rosé - South Africa A fruity and friendly medium-dry pink glugger.	£3.60		£13.95
Jack and Gina Zinfandel Rosé - California Medium-sweet with delicious red fruit flavours and plenty of lively acidity.			£17.95
Aimery Cabernet Sauvignon Rosé - France This rosé wine has a pleasant strawberry flavours and a crispy dry finish.			£17.95

Red Wine

	Prices for 2019	175ml	Bottle
Millstream Cinsaut/Ruby Cabernet - South Africa Medium bodied with ripe red berry and spice flavours		£3.60	£13.95
Aimery Cabernet Sauvignon, Vin de Pays d'Oc - France Marked leafy Cabernet aromas, with soft supple tannins on the palate			£17.95
Stellar Running Duck Shiraz - South Africa Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish.			£17.95
Finca de Oro Rioja - Spain A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas		£4.80	£18.95
Domaine de La Baume Merlot, Vin de Pays d'Oc - France A youthful and intense red wine hat is mid to full bodied on the palate with plenty of dark berry fruit, spice and oak.			£19.95
Andean Vineyards Malbec, Mendoza A mid-bodied and warming red wine that has a good attack of damson and spice aromas.			£19.95
Saint-Émilion Fortin Plaisance - France Dark berry fruit and a touch of oak are followed by a mid-bodied palate			£26.95
Chateau Marcadis Lalande de Pomerol - France A classic complex mid bodied Bordeaux red that has dark fruit, stylish oak and some savoury notes.			£29.95

Sparkling Wine

Prices for 2019

Bottle

Symphoniae Prosecco DOCG Extra Dry - Italy

£22.95

A pleasantly attractive DOCG Prosecco that is off-dry and has ripe yellow fruit aromas

Ponte Aurora Rose Extra Dry - Italy

£22.95

Cherry Pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé.

Segura Viudas Cava Brut - Spain

£22.95

Pale pink Cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate.

Freixenet Cordon Negro – Spain

£22.95

Made from a blend of traditional Cava grapes this is a zest, lemon scented sparkler with flavours of melon and peach fruit.

Champagne

H Lanvin & Fils Brut - France

£36.95

Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate.

Taittinger Brut Reserve NV - France

£70.00

Toasty and biscuity on the nose with a good weight of fruit in the mouth.

Taittinger “Nocturne” Mosaic Sec - France

£70.00

A smooth rounded Champagne that also has a classic toast and butter aromas

Single Serve Wine

Prices for 2019

Bottle

Ponte Prosecco Extra Dry

£6.00

Clean, dry and crisp, with a minty finish.

H Lanvin & Fils Brut

£10.95

Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate.

Salmon Run Sauvignon Blanc

£5.50

A light bodied and crisp new Zealand Sauvignon that has classic asparagus and pineapple chunk aromas.