

WELCOME TO HATFEILD HALL



May we offer our congratulations on your forthcoming wedding. Thank you for considering Hatfeild Hall to host your special day. We would like to invite you to come along and meet your personal wedding co-ordinator, where you can view the impressive facilities and discuss your day in detail. Our first consideration is to ensure we make your day a special one.

Please contact us through any of the ways below to arrange your meeting.

The Hospitality Team

Landline Phone Numbers; 01924 200900 and 01924 377943

Email; events@hatfeildhall.co.uk

Visit our web site; 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 Hall. Its tranquillity is breath-taking and will certainly leave an impression on your guests. This is all before you have even set foot inside the building itself....



The 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 round the Mulberry Bush" originated.

Hatfeild Hall is located on Aberford Road, only approximately 1 mile from Wakefield City Centre.

There are many idyllic settings for the imaginative photographer to exploit to their full potential.



From outside, with the views over the golf course with the fountain or mulberry bush as the backdrop, to inside and the grand staircase in the main entrance which seems to typify the unique setting. All of these can contribute towards your fabulous memories of your special day when viewing your album afterwards.

Hatfeild Hall has on-site parking with enough space to accommodate the largest of weddings. It also has an arrival place outside the main entrance for your Wedding car/limousine to park and allow some early pictures to be taken of the couple.

Ceremonial Rooms

Hatfeild Hall is licensed to hold civil marriage ceremonies within its historic rooms. It has two smaller rooms (the Annabel and the Mulberry) tastefully decorated and restored to their original condition. These can accommodate up to 30 seated guests plus 10 standing.

The Hatfield Suite which has French doors overlooking a grassed lawn, which can accommodate approximately 100 seated guests, plus 19 standing.

Wedding Reception rooms

All three rooms are available for your wedding breakfast. The Annabel and Mulberry are ideal for the smaller wedding, whereas the Hatfeild Suite can accommodate 120 guests plus a top table of 9. For an evening reception it can accommodate up to 195 guests.

When decorated all rooms have a magical look and atmosphere about them and make the perfect venue for either the smaller or larger wedding reception.



The Hospitality team are always available to yourselves to discuss any specific room layout requirements you may have. There is a variety of innovative table plans to choose from as well as deciding from a range of colour schemes for decorating the chairs. You have the choice of either decorating your own tables (flowers/balloons) or we can arrange through our partners for them to decorate them on your behalf.

Wedding Breakfast and Buffet

We offer a selective choice 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. His menus have been designed to suit the various size of party as well as different budgets, however, if necessary, Chris will be only too pleased to sit and meet with you to accommodate your specific wishes. You can contact him through the hospitality coordinator.

Celebration Time

Following the speeches, the choice is yours as to whether you want some nice background music playing whilst guests chat away with one another, and for you to decide when you would want the DJ to “liven it up a bit” for the party side of the wedding to begin. Our regular DJ will tailor the evening's music to suit your requirements. Please tell us of any specific choice you have made for your “first dance” to ensure that the DJ has it.

We do hope this has given you some insight into the wonderful experience you can expect by holding your wedding at Hatfeild Hall. Please don't hesitate to contact any of the hospitality team on the contact numbers shown at the beginning of this brochure.

Finally, if for some reason you decide to hold your wedding at another venue, may we wish you all the very best on your special day.



Prices

The hospitality team will discuss which choices would be best to suit your budget. We attach a separate pricing sheet which list most things individually for you to choose accordingly.

We also offer a totally comprehensive wedding design package, which saves you the time of searching around for individual services, so we can provide the whole package, from limousine, photographer, ceremony, flowers, cake. Always ensuring the highest standards of quality at all times to enhance your special day.

Individual Prices;

Hosting the ceremony

- Hiring Annabel or Mulberry Rooms for the wedding ceremony £400
- Hiring the Hatfeild Suite for the wedding ceremony £550
- Decorating chairs in the Annabel / Mulberry room or Hatfeild Suite, £2.50 per chair.

Hosting the wedding reception

- Hiring the Annabel or Mulberry Rooms for the reception £225
- Hiring the Hatfeild Suite for your Wedding Breakfast, £450 (if hired after the wedding ceremony this will be reduced to £300)
- Decoration of the chairs in the Annabel room, Mulberry room or Hatfeild Suite — £2.50 per chair. (not applicable if the same amount of chairs are decorated for the ceremony as well, see above)

Hosting the evening celebration

- Hatfeild Suite 'Evening only' room hire £500
- Evening room hire, following a daytime wedding reception £150
- Decoration of the chairs — £2.50 per chair.
- Hiring of resident DJ £320
- Use of own DJ £80 to cover insurance, associated licences, electricity, subject to provision of approved electrical certification.

Drinks Packages;

a) Reception drink, (glass of bucks fizz) toast drink, (glass of Prosecco) £9.00 per head

b) Reception drink, (glass of bucks fizz) Glass of House red/white/rose wine when seated at tables, Toast drink, (glass of Prosecco) £13.00 per head

Individual Drink Prices;

- Reception bucks fizz £3.50 per head
- Glass of house red/white/rose wine when seated at tables £5.00 per head
- Glass of Prosecco for toast £5.50 per head
- Coffee and Mints £2.50 per head.

Menus (2019)

- Canapés £8.00 for a selection of 3 per person – with a minimum of 40 guests.
- Wedding Menu £36.00 per person (supplement of £1 per guest for multiple choices)
- Hot Carving Buffet £14.75 per person (min 50 guests)
- Gourmet Buffet £21.00 per person
- Asian Buffet £13.50 per person (min 50 guests)
- Finger Buffet Menu £17.25 per person for 8 options, £18.00 per person for 9 options, £18.75 per person for 10 options,

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.
- Photographs at the fountain. These will be arranged with the event co-ordinator. This will normally be once the golf course is closed.

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 £8.00 for a selection of 3 per person, based on a minimum of 40 guests

2020 - All canapés are priced at £9.00 for a selection of 3 per person, based on a minimum of 40 guests

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

Wedding Menu

Please choose one of the following for all guests, multiple choices will incur a supplement charge of £1.00 per guest

STARTER CHOICES

- * Classic Prawn Cocktail with Melba toast
- * Roast tomato and basil soup, croutons and pesto (V)
- * Smoked Haddock and leek fish cakes served with dressed salad and herb mayonnaise
- * Half crown of melon dressed with fresh seasonal fruits and coulis (V)
- * Goat's cheese and tomato tart with rocket pesto (V)
- * Mini Cumberland bangers and mash with red onion marmalade

MAIN COURSE CHOICES

- * Oven baked chicken breast with a leek and herb stuffing, wrapped in smoked bacon with a red wine and tomato jus
- * Salmon fillet, grilled Mediterranean vegetables and potato gnocchi with a tomato and herb dressing
- * Fillet of pork Wellington served with a Madeira sauce
- * Pot-roasted Lamb with Dauphinoise potatoes and a bourguignon sauce
- * Roast Sirloin of beef with Yorkshire pudding and onion gravy
- * Vegetarian dishes available upon request

SELECTION OF SEASONAL VEGETABLES

- * Sugar snap peas, broccoli, cauliflower carrots, choice of new or roast potatoes

DESSERT CHOICES

- * White chocolate and raspberry Brulee with shortbread biscuit
- * Caramelised lemon tart
- * Sticky toffee pudding with toffee sauce and ice cream
- * Banoffee cheesecake with whipped cream
- * Summer berry meringue nests with raspberry coulis
- * Individual Cheese plate (Stilton, cheddar, brie) with celery, biscuits and grapes

2019 - £36.00 per person. (Price includes Tea / Coffee and Mints)

2020 - £37.00 per person. (Price includes Tea / Coffee and Mints)

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

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

2020

£14.75 per person

£15.75 per person

Gourmet Buffet

Minimum numbers of 50 guests.

- * Peppered roast beef hand carved served with horseradish and mustard sauce,

OR,

Decorated salmon garnished with prawns , lemons and cucumber and served with marie rose sauce.

- * Gammon glazed with grain mustard and Demerara sugar hand carved
- * Turkey breast and leg ballotine hand carved served with cranberry sauce
- * House salad
- * Coleslaw with shredded apple and sultanas
- * New potato and shallot salad with watercress and French dressing
- * Jewelled cous-cous salad with dried fruits and olive oil dressing
- * Selection of artisan breads and butter and dipping oils

(Either Gammon or Turkey can also be replaced with the Decorated Salmon, but this will incur a supplement of £2.00 per head)

2019

2020

£21.00 per person

£22.00 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

Summer & Winter Wedding Special

(Minimum 50 guests)

Summer Price Available April to October

Winter Price Available November to March

STARTER (please choose one)

- * Roast tomato and Basil soup with bakers basket bread
- * Melon duo with seasonal fruits and raspberry puree

MAIN COURSE (please choose one)

- * Local Stanacre Farm chicken breast with a classic tarragon cream sauce
- * Roast loin of pork with stuffing and homemade apple sauce and cider jus
- * Served with seasonal vegetables

DESSERT (please choose one)

- * Sticky toffee pudding ice cream and toffee sauce
- * Milk Chocolate cheesecake

Other options available upon request. They may incur a supplement charge

(Price - includes Tea / Coffee and mints)

	2019	2020
Summer	£28.50 per person	£29.50 per person
Winter	£25.00 per person	£26.00 per person

White Wine

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

Rosé Wine

Millstream Rosé - South Africa £3.60 £13.95

A fruity and friendly medium-dry pink glugger.

Jack and Gina Zinfandel Rosé - California £17.95

Medium-sweet with delicious red fruit flavours and plenty of lively acidity.

Aimery Cabernet Sauvignon Rosé - France £17.95

This rosé wine has a pleasant strawberry flavours and a crispy dry finish.

Red Wine

Prices for 2019 175ml Bottle

Millstream Cinsaut/Ruby Cabernet - South Africa £3.60 £13.95

Medium bodied with ripe red berry and spice flavours

Aimery Cabernet Sauvignon, Vin de Pays d'Oc - France £17.95

Marked leafy Cabernet aromas, with soft supple tannins on the palate

Stellar Running Duck Shiraz - South Africa £17.95

Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish.

Finca de Oro Rioja - Spain £4.80 £18.95

A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas

Domaine de La Baume Merlot, Vin de Pays d'Oc - France £19.95

A youthful and intense red wine that is mid to full bodied on the palate with plenty of dark berry fruit, spice and oak.

Andean Vineyards Malbec, Mendoza £19.95

A mid-bodied and warming red wine that has a good attack of damson and spice aromas.

Saint-Émilion Fortin Plaisance - France £26.95

Dark berry fruit and a touch of oak are followed by a mid-bodied palate

Chateau Marcadis Lalande de Pomerol - France £29.95

A classic complex mid bodied Bordeaux red that has dark fruit, stylish oak and some savoury notes.

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.