

THE PERFECT VENUE FOR THE PERFECT WEDDING

PLATINUM PACKAGE

Our Platinum Package is a fully inclusive package and priced at:

£160.00 per person for 2019 Weddings

£162.50 per person for 2020 Weddings

- Wedding Co-ordinator to assist in planning your day
- Complimentary menu tasting for two (on one of our menu tasting days)
- Use of extensive Historic gardens and lakeside for a pre wedding photo shoot
- Use of Historic reception rooms for the Drinks Reception, Wedding Breakfast and your Evening Reception until 12.30am
- A Complimentary room in which to hold your Wedding Ceremony
- Front of House Manager for the duration of your event
- Use of extensive Historic gardens and lakeside for photographs
- Drinks Reception with 2 glasses of Sparkling wine served with a selection of soft drinks
- Chef's selection of 4 Canapés per person
(Mini Venison Burger with cranberry and brie, Seafood Cocktail with yuzu gel, Vegetable Spring Roll, Shredded Yorkshire Duckling with pickled cucumber & hoisin)
- Your choice from Chef's selected menus. Tea Coffee & Petit Fours
- Specially selected wines to accompany your meal
- Table plan, place cards and menus
- Chilled Champagne toast
- White table linen, fine crockery and glassware
- Use of our Wedding cake stand and knife
- Use of our Wedding card box
- Evening Refreshments - You choose your theme from: *Yorkshire Theme* (Pies and Butties) or *Indian* (Assorted Curries & Rice), *Mexican* (Chilli, Enchilada, Nachos) or *Traditional Roasted Hog*.
- House DJ for the Evening Reception until 12.00am
- Firework Admin Fee – if you wish to hold a display in the Grounds on the evening of the wedding.
- Late bar licence until 12.00am
- VAT at the current rate

Nothing is too much trouble to ensure your day is perfect. Your Wedding Co-ordinator will be happy to discuss any requirements you may have at any time.

PLATINUM PACKAGE MENUS

STARTERS

Duck Egg and Saffron Mayonnaise, Asparagus & Rocket (v)

Tartlet of Yorkshire Blue Cheese & Broccoli, Poached Pear & Watercress (v)

Pressed Chicken, Leek and Parma Ham, Walnut Vinaigrette

“Kedgerie” Fish Cake, Creamed Leeks, Coriander and Lime Pickle

Cured Ham Hock & Parma Ham Salad, Chicory, Pea Shoots, Apple & Pommery Mustard

Roulade of Smoked Salmon and Crab, Beetroot, Apple, Seaweed Crisp

MAIN COURSES

Baked Fillet of East Coast Cod, Provencal Potatoes, Sun-blush Tomato and basil

Breast of Free Range Chicken, Chervil Mousseline, Fondant Potato, Young Vegetables

Roast Rump of Yorkshire Dales Lamb, Pomme Anna, Roasted Vegetables, Black Olive Jus

Fillet of Pork, Truffled Cabbage, Bacon and Wild Mushrooms

Yorkshire Rib Eye of Beef, Yorkshire Pudding,
Chateau Potatoes & Rich Gravy

Searred, Marinated Halloumi, Courgette Puree, Young Vegetables, King Oyster Mushroom (v)

DESSERTS

Tartlet of Burnt English Cream, Strawberries & Mint

Dark Chocolate and Bread Pudding, Dark Cherry Sorbet, Pistachio Cream

Iced Eton Mess, Fresh Berries, Lemon Meringues

Hibiscus Crème Brulee, Poached Garden Rhubarb, Rhubarb & Ginger Sorbet

White Chocolate and Passionfruit Cheesecake, Coriander and Yoghurt Sorbet



RIPLEY CASTLE

HARROGATE

WINES TO ACCOMPANY YOUR MEAL

WHITE

Sir Thomas Ingilby's Selection, Candidato Blanco,
Viura, Spain

Berton Estate, Foundstone Pinot Grigio, Australia

Chateau de Campuget Grenache/ Viognier, France

Moscato Salento, Italy

Echeverria Sauvignon Blanc Reserva, Chile

RED

Sir Thomas Ingilby's Selection, Candidato
Tinto Tempranillo, Spain

Berton Estate, Foundstone Merlot, Australia

Chateau de Campuget Syrah, France

Negroamaro Salento, Italy

Echeverria Cabernet sauvignon Reserva, Chile

WHY NOT PUSH THE BOAT OUT?

We feel our Castle package includes everything you need for a truly memorable day.

However if you feel like really pushing the boat out:
why not choose one of these hand selected *upgrades*:

RECEPTION DRINKS

House Champagne	£4.00 per person
Grand Marque (Taittinger, Moët & Chandon or Veuve Clicquot) toasts included	£9.50 per person

ADD AN ADDITIONAL COURSE

Sorbet Course:	£3.50 per person
Fish Course:	£7.00 per person

CHEESE

Tiered Cake of Cheese – Cheddar, Blue, Soft and Smoked served with Bread, Crackers, Grapes, Celery
& Home Made Chutneys
£350.00 (serves approx. 70)
To include 2 bottles of Port **£400.00**

A selection of British Farmhouse Cheeses served with Bread, Crackers, Grapes,
Celery & Home Made Chutneys
£70.00 per board (serves 10)
To include a bottle of Port the cost is £100.00 per board

LATE BAR LICENSE

Extend the bar license by 1 hour (2 hours maximum)
£150.00 per hour

WHY NOT PUSH THE BOAT OUT?

WINE

£5.00 per person

WHITE

San Marzano Verdeca, Puglia Italy

Chateau de Campuget Invitation White, Rhone, France

Berton Vineyards, Moscato, South Australia

Echeverria, UN-Wooded Chardonnay Reserva, Curico Valley, Chile

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

RED

Anniversario 62 Primitivodi Di Manduria, Puglia, Italy

Chateau de Campuget "1753" Syrah, Crostieres de Nimes, Rhone Valley, France

Berton Vineyards, Coonawarra Reserve Cabernet Sauvignon, Eden Valley, South Australia

Echeverria Merlot Gran Reserva, Curico Valley, Chile

Saint Clair Pinot Noir, Marlborough, New Zealand

CHILDREN'S MENU

*The menu below is designed for children up to the age of 12 years.
(We respectfully request one menu is chosen for all children in your Wedding party)*

Melon and Strawberries

BBQ Chicken Skewer

Cheesy Garlic and Tomato Bread

oOo

Penne Pasta and Vegetable Bake served with Salad

Pork Sausage and Mashed Potato, Garden Vegetables

Baked Free-range Chicken Breast, Roast Potatoes, Garden Vegetables

oOo

Ice Cream Sundae

Sticky Toffee Pudding, Toffee Sauce, Ice Cream

Fresh Fruit and Berry Salad

oOo

Orange Squash

£30.00 per child

VEGETARIAN OPTIONS

(The following dishes can all be chosen as either starters or main courses and we do respectfully request that one menu is chosen for all vegetarians within your party)

Wild Mushroom Stroganoff with Wild Rice and Parmesan Shavings

Roasted Pepper, Courgette and Shallot Tartlet

Fresh Cannelloni stuffed with Goat's Cheese and Spinach, Roast Aubergine and Vine Tomato Sauce

Ravioli of Wild Mushroom and Truffle, Asparagus and Courgettes

Yellison Farm Goat's Cheese, Beets, Chard and Watermelon

Platter of Seasonal and Garden Vegetables, Courgette Puree
and Truffle Dressing

Buffalo Mozzarella, Vine Tomatoes, Rocket Leaves and Basil Infused Potatoes



RIPLEY CASTLE

HARROGATE

EVENING LIGHT BITES

Classic Bacon or Pork Sausage, Bread Bun
Potato Wedges and Dip
£12.50 per person

Hot Roast Pork Rolls with Stuffing, Crackling
Apple Sauce, Potato Wedges and Dip
£12.50 per person

Brie, Sun Dried Tomato and Basil Ciabatta,
Potato Wedges and Dip (v)
£12.50 per person

Hot Roast Beef Rolls
with Caramelised Onion & Horseradish,
Potato Wedges and Dip
£12.50 per person

The Ripley Castle Burger, Potato Wedges and Dip
£12.50 per person

EVENING BUFFET

Please select 4 dishes from the following

Spicy Beef Chilli Con Carne, Sour Cream
and Wild Rice

Lamb Koftas, Spiced Couscous
Potato Wedges

Sausage and Chive Mash with Onion Gravy

New Potato Salad with a Herb Dressing (v)

Poached Salmon with Pea and Chive Tagliatelle

Wild Mushroom and Goat's Cheese Tarts (v)

Sweet Potato and Truffle Risotto, Roasted
Chestnut Mushrooms (v)

Mozzarella, Tomato and Fresh Basil Slice (v)

£22.50 per person

SELECTION OF PIES

Please choose 2 pies from the following selection

Served with Potato Wedges, Mushy Peas and Gravy

Beef and Local Ale
Chicken, Leek and Mushroom
Cheese, Potato and Onion
Leek, Mushroom and Tarragon
Pork Pie

£12 per person

CHEESE

A selection of British Farmhouse Cheeses served with Bread, Crackers, Grapes, Celery
and Home Made Chutneys

£70.00 per board (serves 10)

To include a bottle of Port the cost is £100.00 per board

Tiered Cake of Cheese – Cheddar, Blue, Soft and Smoked served with Bread, Crackers, Grapes, Celery
and Home Made Chutneys

£350.00 (serves approx 70)

To include 2 bottles of Port **£400.00**