

YOUR BIG DAY LIKE NO OTHER.

WELCOME TO OULTON HALL AND CONGRATULATIONS
ON YOUR FORTHCOMING WEDDING.
PLEASE SEE BELOW FOR A LIST OF OUR NEW WEDDING
PACKAGES.

GOLD PACKAGE

- Three course wedding breakfast
- Use of our cake stand and knife
- Dedicated events manager
- Red carpet on arrival
- Yorkshire double room for the Bride and Groom
- Guaranteed wedding bedroom rates
- Dance floor

PLATINUM PACKAGE

- Canapés on arrival
- Four course wedding breakfast
- Use of our cake stand and knife
- Dedicated events manager
- Red carpet on arrival
- Guaranteed wedding bedroom rates
- Dance floor
- Complimentary suite for the Bride and Groom
- Complimentary menu tasting for 2 people

The above packages are available all year round and are priced per person based on the season.

LOW SEASON – GOLD PACKAGE

January, February, March, October, November

Packages are available from £72.00 per adult

HIGH SEASON – GOLD PACKAGE

April, May, June, July, August, September,
December

Packages are available from £82.00 per adult

Drinks packages available from £28.00 per adult

LOW SEASON – PLATINUM PACKAGE

January, February, March, October, November

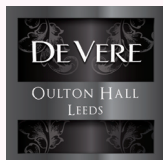
Packages are available from £78.00 per adult

HIGH SEASON – PLATINUM PACKAGE

April, May, June, July, August, September,
December

Package are available from £97.00 per adult

All prices inclusive of VAT.



REFRESHINGLY
UNIQUE

YOUR BIG DAY LIKE NO OTHER.

WANT AN ALL INCLUSIVE PACKAGE?
SEE BELOW FOR OUR RANGE OF PERFECT PACKAGES:

FRIDAY & SUNDAY PERFECT PACKAGE INCLUDES 50 DAY AND 100 EVENING GUESTS

Ceremony room hire
Arrival drink
Three course wedding breakfast
Drinks package 1
Use of our cake stand and knife
Dedicated events manager
Red carpet on arrival
Yorkshire double room for the Bride and Groom
Guaranteed wedding bedroom rates
Dance floor
Evening buffet A for 100 guests

Additional day guests charged at £80.00
Additional evening guests charged @ £19.95

SATURDAY PERFECT PACKAGE INCLUDES 60 DAY AND 100 EVENING GUESTS

Ceremony room hire
Arrival drink
Canapés on arrival
Four course wedding breakfast
Drinks package 2
Use of our cake stand and knife
Dedicated events manager
Red carpet on arrival
Guaranteed wedding bedroom rates
Dance floor
Complimentary suite for the Bride and Groom
Complimentary menu tasting for 2 people
Evening buffet A for 100 guests

Additional day guests charged at £90.00
Additional evening guests charged @ £19.95

LOW SEASON

January, February, March, October, November

Package available from £6500.00

HIGH SEASON

April, May, June, July, August, September,
December

Package available from £7995.00

This package can be upgraded to the
Platinum package for an extra £10.00 per adult

LOW SEASON

January, February, March, October, November

Packages available from £7995.00

HIGH SEASON

April, May, June, July, August, September,
December

Package available from £9500.00

All packages are subject to availability and some exclude bank holidays.

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WEDDING MENUS

CANAPÉS

HOT

Crab & Sweetcorn Tart
Seaton Cross Goats Cheese Rarebit
Anchovies and Parmesan Tronch
Mushroom a la greque
Tomato, Avocado and Basil Fritter

COLD

Chicken Liver & Foie Gras Parfait
Smoked Salmon, Rye, Pickled Cucumber
Beetroot Carpaccio, Feta, Rocket
Confit rabbit, Lavender
Mrs Bells Blue Cheese, Tomato, Grape Dressing

Canapés are £7.50 per person.

Please choose FOUR canapés from the above, additional items charged at £1.00 per choice per person

STARTERS

COLD

Oak Smoked Salmon, Osietra Caviar Crème Fraiche, Garden Leaves
Pressing of Harome Chicken, Wild Mushrooms, Madeira Dressing
Smoked Duck, Wardolf Salad, Apple Dressing
Smooth Chicken Liver & Foie Gras Parfait, Bacon & Onion Brioche, Seasonal Chutney
Galia Melon, Berry Salad, Vanilla Syrup (v)

HOT

Seasonal Mushrooms, Fennel Toast, Truffle Oil, Parmesan *£2.00 Supplement (v)
Baked Crottin Goats Cheese, Roasted Vegetables, Tomato Dressing
Smoked Haddock & Goats Cheese Fishcake, Watercress, Lemon Dressing
Wensleydale & Spring Onion Tart, Tomato Relish

SOUP

£5.00 supplement as an intermediate or complimentary if you are on the Platinum Package.

Creamed Leek & Potato Soup, Chives, Crème Fraiche (v)

Roast Plum Tomato, Red Pepper & Basil (v)

Veloute of Butternut Squash, Toasted Seeds, Sage Cream (v)

Roast Parsnip, Apple Puree, Rosemary Oil (v)

Cream of Mushroom & Madeira, Tarragon, Crème Fraiche (v)

SORBET

£5.00 supplement as an intermediate or complimentary if you are on the Platinum Package

Plum Tomato

Lemon

Pink Grapefruit & Sweet Ginger

Pear & Green Peppercorn

Passion Fruit

Strawberry & Pepper

Raspberry

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MAIN COURSE

Fillet of Sea Bass, Anna Potato, Confit Fennel, Tomato Fondue, Herb Butter Sauce

Roast Sirloin of Yorkshire Beef, Roast Root Vegetables, Chateau Potato, Yorkshire Pudding

Rump of Lamb, Olive Mash, Brasied Green Lentils, French Beans

Pork Cutlet, Creamed Leek, Fondant Potato, Wolds Apple Reduction

Fillet of Salmon, Crushed New Potatoes, Spinach, Hollandaise

Supreme of Cornfed Chicken, Dauphinoise, Mushroom & Bean Fricassee, Port Sauce

Breast of Duck, Pak Choi, Caramelised Sweet & Sour, Ratte Potato *£5.00 Supplement

Rack of Dales Lamb, Ratatouille Style Vegetables, Saffron Pomme Puree *£5.00 Supplement

Fillet of Beef, Rosti, Wild Mushrooms, Madeira Parsnip Puree *£10.00 Supplement

VEGETARIAN

Open Lasagne of Asparagus, Wild Mushroom, Artichoke, Parmesan Crust

Pithivier of Butternut Squash, Chick Peas, Spinach and Red Onion Relish

Goats Cheese, Shallot & Oregano Tart, Watercress Salad

Casserole of Quorn, Puy Lentils, Root Vegetables Topped with Mash and Glazed with Swaledale Cheese

Mrs Bells Blue Pasta, Sautéed Chestnut Mushrooms

DESSERTS

COLD

Glazed Lemon Tart, Raspberry Sorbet
Chocolate Truffle Tart, Mango Sorbet
Baked White Chocolate Custard, Plum Compote
Rhubarb Frangipane Tart, Cinnamon Ice Cream
Raspberry Crème Brulee, White Chocolate Ice Cream
Vanilla Cheesecake, Berry Compote

HOT

Apple & Rhubarb Crumble, Vanilla Ice Cream or Custard
Bread & Butter Pudding, Vanilla Ice Cream or Custard
Caramelised Rice Pudding, Prunes, Armagnac
Jam Roly Poly, Vanilla Ice Cream or Custard
Sticky Toffee Pudding Vanilla Ice Cream or Custard

CHILDREN'S MENU

2 courses £7.50, 3 courses £10.00

16-17 years olds can have the adult meal with no alcohol for £60.00

Homemade Tomato Soup
Melon with Raspberry Dipping Sauce
Garlic Bread

Spaghetti Bolognese
Poached Seasonal Fish, New Potato, Vegetables, Cheese or Parsley Sauce
Beans on Toast
Chicken nuggets or Fish Fingers, Chips and peas
Roast Chicken Breast in a Giant Yorkshire Pudding with Vegetables and Gravy

Brownie, Banana, Ice Cream
Seasonal Fruit, Dipping Sauce
Selection of Chocolate Bar Ice Creams
Bowl of Custard with or without Banana

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DRINKS PACKAGES

Please select one drinks package for all your guests.

The package includes one arrival drink, two glasses of wine with the meal and one toast drink.

Children will be provided with a soft drink.

OPTION 1 - £28.00 PER ADULT

Drinks Reception – please choose one

Sparkling Wine

Pimms

Wedding Breakfast

House Red Wine

House White Wine

Toast Drink

Sparkling wine

OPTION 2 - £32.00 PER ADULT

Drinks Reception – please choose up to two

House Champagne

Pimms

Bottles of Beer

Bucks Fizz

Kir Royale

Wedding Breakfast

Your choice of red & white wine

from our wine list (up to the value of £28.00)

Toast Drink

House Champagne

OPTION 3

- £38.00 PER ADULT

Drinks Reception – please choose up to two

Sparkling Rose

Moet & Chandon Champagne

Pimms

Bottles of Beer

Bucks Fizz

Kir Royale

Wedding Breakfast

Your choice of red & white wine
from our wine list (up to the value of £32.00)

Toast Drink

Moet & Chandon Champagne

OPTION 4

- £49.00 PER ADULT

Drinks Reception – please choose up to two

Verve Cliquot Champagne

Verve Cliquot Rose Champagne

Perrier Jouet

Perrier Jouet Rose

Mojito's

Pimms

Kir Royale

Bellini

Bottled Beer

Wedding Breakfast

Your choice of red & white wine from
our wine list (up to the value of £40.00)

Toast Drink – Please choose one

Moet & Chandon

Moet & Chandon Rose

Verve Cliquot

Verve Cliquot Rose

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BUFFET MENUS

Buffet A @ £19.95

Crostini of Goats Cheese & Pepper
Tempura Chicken, Caramelised Sweet & Sour
Smoked Salmon & Rocket Quiche
Mini Jacket Potato, Crème Fraiche, Chives
Stuffed Field Mushrooms
Tomato, Mozzarella, Basil Salad
Mixed Leaf Salad
A Selection of Mini Pastries, Tarts & Sweets

Buffet B @ £20.95

Salmon Goujons, Herb Salsa
Chicken Brochettes, Lemon, Honey & Thyme Glaze
Selection of Sandwiches
Spring Rolls, Dipping Sauce
Waldorf Salad
Mixed Baby Leaf Salad
Rosemary Roasted New Potatoes
A Selection of Mini Pastries, Tarts & Sweets

Buffet C @ £22.95

Yorkshire Rarebit on Toast
Mini Smoked Haddock & Goats Cheese Fishcake, Tarter Sauce
Selection of Tortilla Wraps
Corn Muffins with Avocado & Red Pepper Salsa
BBQ Spare Ribs
Potato & Spring Onion Salad
Mixed Baby Leaf Salad
A Selection of Mini Pastries, Tarts & Sweets

Dessert options

A Seasonal Fruit Platter @ £25.00 (serves 50 guests).

Midnight Munchies

Must be taken in conjunction with an evening buffet

Bacon butties on floured bap
Sausage Sandwich
Warm Sausage Rolls

Each item priced at £4.95 per person

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CIVIL ROOM HIRE & CAPACITIES

	Civil Wedding	Wedding Breakfast	Evening Reception	Civil Facility Fee
Oulton Suite	80 – 250	80 – 250	80 – 250	£1250.00
Repton Room	40 – 90	40 – 70*	N/A	£1000.00
The Claret Jug	60 - 90	60 - 90	80 - 150	£1000.00

*70 guests can only be seated if the top table has 8 or less guests.

Between May-September the platinum package must be taken with a minimum of 60 guests.

Please note we do not hold weddings on Christmas Eve, Christmas Day or Boxing Day.

All prices include VAT at the current rate.

ARRANGING YOUR MARRIAGE

Your marriage or civil partnership needs to be arranged at approved premises. This is a guide to the stages you will need to go through. We're here to help along the way:

- Provisionally hold your preferred date and time at Oulton Hall Hotel.
- Contact the Superintendent Registrar at Leeds Register Office to ensure that staff will be available at your chosen time and date, if necessary, make a provisional booking.
- If staff are available, you can confirm the your wedding with us.
- You will both need to 'give notice' to the Superintendent Registrar of the district where you live.
- You cannot give your notice more than 12 months in advance of your ceremony although you will be able to make a provisional booking.
- The fee for giving notice is approximately £30.00 each
- You will also need to pay a fee, usually one month in advance, for the registrars to attend your wedding or civil partnership. The fees are:-

Rates for ceremony as of 1st Jan 2013

Monday – Thursday from £295.00

Friday from £340.00

Saturday from £375.00

Sunday/Bank Holiday from £415.00

Please contact Leeds Registry Office direct:-

Leeds City Council, 2 Great George Street,

Leeds, LS2 8BA

Telephone: 0113 2224408 fax 0113 2476708

register.office@leeds.gov.uk or www.leeds.gov.uk

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WHAT HAPPENS NEXT?

If you are interested in holding your wedding at DeVere Oulton Hall Hotel, the following is an overview of planning your big day.

When	What Happens
Now	Contact the hotel to book a showround and view the facilities at Oulton Hall on 0113 282 1000 or email weddings.oultton@devere-hotels.com
Next	Provisionally hold your preferred date at the hotel for two weeks while you contact your church or registrar for availability
Then	Confirm your date with Oulton Hall Hotel. A contract will then be sent to you. Once signed and returned with a £1000.00 deposit, your date and arrival time will be confirmed.
4 months prior	Meet with your wedding co-ordinator to discuss the arrangements and menu choices for your wedding. Following your appointment the details and an invoice for your 40% deposit will be posted to you.
6 weeks prior	Your final appointment with your wedding co-ordinator to confirm all your details and numbers, payment of your final balance which is due 1 month prior.
Day Before	Arrange to delivery any gifts, favours, wedding cake, table decorations to the hotel, meet your event manager who will look after you on your day.
Wedding Day	Enjoy the day
Day after	Collect anything left behind and go on honeymoon!

WEDDING STAYS AT OULTON HALL & SPA

Friday & Sunday

From £89.00

Double room for single occupancy per room per night, bed & breakfast

From £99.00

Double/twin room for double occupancy per room per night bed & breakfast

Saturday

From £129.00

Double room for single occupancy per room per night, bed & breakfast

From £139.00

Double/twin room for double occupancy per room per night bed & breakfast

UPGRADES PER ROOM PER NIGHT

Double Deluxe £20.00

The double deluxe is more spacious than a standard room and will have the following extras: King size bed, hot chocolate Baileys, mineral water, Yorkshire crisps, Yorkshire post Newspaper.

Chambre Unique £30.00

The Chambre Unique is our newly refurbished rooms, they have the following extras: Bose sound system, Sky movies HD, smart T.V, Espa toiletries, Starbucks coffee machine, mineral water.

Suite £195.00

A suite comprises of a larger bedroom and is situated in the original part of the hotel. Suites have the following extras: Yorkshire post newspaper, Baileys Hot chocolate mineral water, Yorkshire crisps.

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OULTON HALL WEDDING – FAQ'S

Can the hotel hold more than one wedding per day?

We can hold more than one wedding per day, however there must be a two hour time difference between arrival times of each party.

Do you allow fireworks/Chinese lanterns?

Unfortunately, we do not allow fireworks or lanterns at the hotel.

Do you have outdoor space for a marquee?

Unfortunately, we don't have enough ground space for a marquee.

Do you allow confetti?

We only allow real or dried flower petals, we do not allow paper confetti – even if it is biodegradable. Please advise your guests of this.

Do you allow candles?

We do allow candles as long as there is something underneath them to catch the wax.

Can we provide our own alcohol?

Unfortunately, we do not allow corkage.

Do you allow outside catering?

We do allow outside catering in our Oulton Suite only.

Can we use our own suppliers and is there an additional cost?

Yes you can use all your own suppliers and there is no additional cost.

Do you provide an easel for our table plan?

Yes we have an easel that can be used for a table plan.

Do you provide table number holders?

Yes we do provide these for each table.

How many tables are set out in the Repton Room?

You can have a long top table under the mirrors of up to 12 guests and then 5 rounds for the rest of your guests or a top table in the bay window for 8 guests and 6 round tables for the rest of your guests.

Do children and babies count in our final number?

Yes, all children that are eating need to be counted as a place, babies won't be at the table but you will need to leave room around the table for them to fit a carry seat.

When can our suppliers set up?

They would usually be able to access from 8am on the morning of the wedding.

Can we bring items the day before?

Yes, we will arrange a storage room to keep everything in until the day.

Who sets up my tables?

We will take care of setting up all your place cards, favours etc.. on the day of the wedding. You can relax and then come and have a look once it is ready!

What is the Wedding Breakfast?

This is the sit down meal during the day, it is also the first meal you have after being married so it is called the breakfast.

Adult and children's menus – 1 choice for all guests.