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Healds Hall

HOTEL - RESTAURANT - VENUE

*Celebrate Your  
Wedding in Style*



*Welcome to Healds Hall Hotel*

*We would like to thank you for considering us in your Wedding plans and we  
are sure that you will find Healds Hall the perfect venue for your  
Wedding Day celebrations.*

# *Wedding Reception Menu*

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## **Canapés**

Selection of 4 per person **£4.00**

Selection of 6 per person **£5.50**

## **Hot**

Mini Jacket Potatoes with Sour Cream & Chives

Mini Beef Burger in Brioche Bun & Gherkin Relish

Ox Cheek & Mozzarella Arancini

Mini Yorkshire Pudding, Roast Beef, Onion & Mustard

Sticky Honey & Mustard Sausages

Mini Fish & Chips

Roast Tomato & Basil Risotto Ball

## **Cold**

Smoked Salmon & Cream Cheese Bilinis

Mini Chicken & Smoked Bacon Caesars

Prawn & Avocado Bruschetta

Goats Cheese, Tomato, Roast Pepper & Basil Tart

Pressed Ham Hock Terrine & Piccalilli

Shot Glass of Gazpacho & Cornish Crab

Marinated Olive & Feta Sticks

# Drinks Selections

## Drinks

Priced per person

### **Champagne**

*Testulat, Carte D'Or, France*.....£8.45

### **Prosecco DOC**

*Corte Delle Calli, Extra Dry*.....£5.05

### **Sparkling Wine**

*Baron D' Arignac, Blanc De Blanc, France*.....£4.95

### **Sparkling Rose Wine**

*Viticoltori, Acquesi Rose, Brut, Italy*.....£5.05

### **Kir Royal**

*Crème de cassis topped with prosecco*.....£5.95

### **Kir Framboise**

*Crème de Framboise topped with prosecco*.....£5.95

### **Bucks Fizz**

*A delicate blend of sparkling wine and fresh orange juice*.....£4.50

### **Fruit Punch**

Mixture of fresh fruit juices with a blend of gin, malibu, vodka & wine

With alcohol as above.....£3.85

Non Alcoholic.....£2.85

### **Iced Pimm's & Lemonade**

*Fresh fruit cocktail of Pimm's Liqueur, fresh fruit, mint, cucumber & lemonade*.....£4.15

### **Whitley Neill Handcrafted Gins**

*Assorted flavours available & all served with appropriate accompaniments*

*Served with tonic*.....£5.75

*Served with lemonade or soda*.....£4.60

### **Bottled Beers**

*Budweiser*.....£3.50

*Corona*.....£3.40

Other arrival drinks and toasts are available catering for all tastes and budgets

We would be delighted to discuss any further choices you may have

Wine, Vintages and prices are subject to change without notice due to supply and Government Taxation

## Wines and Toast

A Selection of Wines are available from.....£16.95

Selection of Champagnes & Sparkling Wines from .....£21.95

## Bottled Water / Juice

Still or Sparkling Mineral Water 1L....£4.00

Schloer Red or White Sparkling Juice.....£5.00

(please ask for further soft drink options)

## Starters

### **Pressed Ham Hock Terrine**

our piccalilli, mustard dressing **£7.95**

### **Steamed Seabass Fillet**

roast fennel & plum tomato, dill velouté **£8.95**

### **Duck Confit & Foie Gras Terrine**

apple & pear chutney **£8.95**

### **Simple Plate of Enerby's Smoked Salmon**

capers, lemon & black pepper **£8.95**

### **Trio of Salmon**

mini salmon fishcake, our home cured gravadlax & hot smoked salmon  
with cucumber relish, & dill mayonnaise **£9.95**

### **Crispy Soft Boiled Egg**

mushrooms & spinach duxelle, tarragon hollandaise **£7.95**

### **Chicken Liver & Wild Mushroom Parfait**

onion marmalade & melba toast **£7.50**

### **Slow Cooked Pigs Cheek**

haricot beans, chorizo cassoulet with crispy Serrano ham **£8.50**

### **Yorkshire Blue Cheese Salad**

with roast pear, watercress, leeks, crispy shallots, fine beans and a walnut dressing **£7.50**

### **Classic Prawn Cocktail**

royal Greenland prawns, iceberg lettuce, cucumber, plum tomatoes, lemon and marie rose sauce **£8.50**

### **Crispy Croquette of Belly Pork**

onion & sage puree, apple & cider sauce **£7.95**

### **Lobster & Crab Thermidor**

with green salad **£13.95**

### Soups £5.95

Cream of Vegetable  
Cream of Field Mushroom  
Truffled Celeriac  
Potato, Leek & Watercress  
Broccoli & Blue Cheese  
Roast Red Pepper & Fennel  
Carrot, Split Pea & Coriander  
Chunky Tomato, Smoked Bacon & Bean  
White Onion, Apple & Sage  
Spicy Lentil, Coconut & Pepper  
Tomato & Basil

### Sorbet Intermediate Course £4.50

Pineapple Mojito  
Sharp Lemon Sicilian  
Gin, Tonic & Elderflower  
Prosecco & Orange  
Raspberry & Sorel

# Main Course

## **Crispy Leg of Duck Confit**

truffled mash potatoes, sage & pear sauce **£18.95**

## **Pan Fried Chicken Breast**

thai style lemon grass & noodle broth, bok choy and coriander **£18.95**

## **Roast Chicken Breast**

sage & onion stuffing, crispy bacon & thyme gravy **£18.95**

## **Loin of Yorkshire Lamb**

hot pot of lamb neck, potatoes & rosemary **£22.95**

## **Haunch of Venison Steak**

pearl barley & wild mushroom risotto served with a port sauce **£22.95**

## **Beef Fillet Medallions**

slow cooked ox cheek, creamy mash with caramelised onion sauce, bacon crumb **£26.95**

## **Roast Fillet of Cod**

roast pepper tomato, king prawn & saffron stew **£18.50**

## **Grilled Fillet of Salmon**

crab & fennel risotto cake, lobster bisque **£18.50**

## **Roast Rump of Lamb**

colcannon potatoes, red currants & fresh mint **£20.95**

## **Pork & Leek Sausages**

cabbage, bacon, creamy mash and onion gravy **£16.95**

## **Roast Sirloin of Yorkshire Beef**

Yorkshire pudding, roast gravy **£21.95**

## **Roast Loin of Pork**

onion & chorizo stuffing, crackling, apple sauce and roast gravy **£18.95**

**All Main Course dishes are served with an individual selection of vegetables & potatoes**

# Desserts *£6.95*

## **Chocolate Fondant**

sour cherry ice cream

## **Baked Meringue**

raspberries, double cream, lemon curd & white chocolate

## **Glazed Vanilla Crème Brûlée**

with shortbread biscuits

## **Syrup Sponge**

with homemade custard

## **Glazed Lemon Tart**

raspberry compote, orange curd cream

## **Bread & Butter Pudding**

amaretto soaked sultanas, marmalade glaze and vanilla custard

## **Sticky Toffee Pudding**

butterscotch sauce, vanilla ice cream

## **Bramley Apple & Blackberry Crumble**

with homemade custard

# Cheese Course

Per table **£4.95** per person  
(only offered as an additional course)

## **Tea, Coffee & Mints**

**£2.50** per person

# *Children's Menus*

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**(Children 10 and under)**

**£14.00 per child**

**Tomato Soup**

**Garlic Bread** with cheese

**Melon & mixed berries**

**Cheesy Penne Pasta**

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**Mini Pizza** with ham, tomato & fresh basil served with chips

**Sausage** mash & peas

**Fish Fingers** chips & beans

**Breaded Chicken Strips** chips & ketchup

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**Jelly & ice cream**

**Selection of Ice Cream & wafer biscuit**

**Profiteroles** with chocolate sauce

**Fresh Fruit & ice cream**

# *Ploughman's Buffet*

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**Local Pork Pies**

**Yorkshire Cheese, Cheddar, Goats & Blue**

**Homemade Scotch Egg**

**Pizza Oven Baked Bread**

**Ham Hock Terrine**

**Chicken & Leek Terrine**

**Coleslaw**

**Crisp Salad**

**Selection of Homemade Pickles & Sauces**

piccalilli, brown sauce, pickled onions, pickled beetroot, onion chutney

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**Strawberries & Cream (Seasonal)**

**£19.95**

# *Italian Style Buffet*

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## **Selection of Bruschetta**

**Broad Bean, Pea, Mint & Ricotta**

**Smoked Chicken, Roast Pepper, Mozzarella & Basil**

**Sardine, Fennel, Lemon & Dill**

**Slow Cooked Pork Belly & Sweet Peppers**

**Mixed Marinated Olives**

**Smoked Scamorza & Beef Cheek Arancini**

**Cured Ham & Salami**

**Crispy Rosemary & Garlic Potatoes**

**Tomato, Basil & Mozzarella Salad**

**Pizza Oven Baked Focaccia Bread**

**Warm Spiced Mixed Beans**

**Selection of Oils, Sauces & Dips**

Chilli & Rosemary Oil

Lemon Oil

Aged Balsamic

Pesto

White Bean, Garlic & Basil

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**Italian Lemon Cake**

honey roast pears & lemon mascarpone cream

**£30.00**



# *Sea Food Buffet*

**Queen Scallop & Sea Bass Gratinée**

**Shell on Prawns & Crevettes**

**Hand Carved Gravavlax & Smoked Salmon**

**Thai Style Salmon Fishcakes**

**Potted Smoked Mackerel**

**In House Pickled Herrings**

**Cornish Crab Bruschetta**

**Smoked Haddock & Spinach Quiche**

**Green Salad**

**Warm Buttered New Potatoes**

**Selection of Dips & Sauces**

Marie Rose

Horseradish

Crème Fraîche

Cucumber Chutney

Guacamole

Gazpacho

Tomato & Chilli Jam

**£30.00**

# *Hot Fork Buffet*

**£15.95 per person**

**Choose 3 from Mains and choose 4 from Sides**

**Additional Mains £4.50 per head**

**Additional Sides £2.25 per head**

## **Mains**

Hot Firehouse Beef Chilli with basmati rice

Chicken Potato & Spinach Curry & Rice

Sweet & Sour Pork with noodles

Honey Roast Chicken Pieces

Slow Roast Shoulder of Pork, apple sauce & stuffing

Carved Sugar Baked Ham & mustard

Locally Produced Sausages with onion gravy & mash

Roast Mediterranean Vegetable Pasta with mozzarella  
& pesto

Beef Lasagne

Vegetarian Style Paella

Classic Irish Stew

Thai Salmon Fishcake

Local Pork Pie & Peas

Lancashire Hot Pot with pickled cabbage

Chick Pea & Black Bean Mexican Style Chilli  
with tortillas

## **Sides**

Garlic & Thyme Roast New Potatoes

Jacket Potatoes with sour cream

Nora's Tomato & Basil Pasta

Green Bean, Roquefort & Pine Nut Salad

Coleslaw

Potato Salad

Garlic Bread

Thick Cut Chips

Green Salad with dressing

Tomato, Red Onion & Mozzarella Salad

Olive Oil Roasted Root Vegetables

Cucumber, Mint & Spring Onion Salad

Selection of Fresh Baked Bread

## **Buffet Desserts - £4.00 per person (maximum of 2 choices per event)**

Chocolate Profiteroles with amaretto cream

Glazed Crème Brûlée & homemade cookies

Lemon Curd Cheesecake with raspberry sauce

Chocolate Mousse Pots with griottine cherries

Raspberry & Almond Bakewell with pouring cream

Selection of Seasonal Fruits in lemon grass syrup with Greek honey yoghurt

Dark Chocolate & Nut Brownie

# Evening Reception Menus

## Finger Food Buffets

### Menu 1

Selection of various closed sandwiches  
Homemade Cheese & Tomato Pizza  
Corned Beef & Onion Pie  
Honey Roast Chicken Legs  
Spiced Lamb Koftas with a Cucumber Raita  
Spiced Potato Wedges  
Mixed Vegetable & Feta Cheese Pasta Salad  
Coleslaw  
Mixed Salad

**£13.50** per person

## Late Supper Snacks

Served from 9.00pm onwards

### Menu 1

*£11.50 per person*

**Back Bacon Butties**

**Sausage Butties**

with caramelised onions

**Mature Cheddar & Pickle Toasties**

**Crisp Potato Wedges**

### Menu 2

*£13.00 per person*

**Hot Roast Beef Sandwiches**

with caramelised onions

**Hot Roast Pork Sandwiches**

with apple sauce & stuffing

**Mozzarella, Basil,  
Tomato & Rocket Wraps**

**Coleslaw  
Mixed Salad  
Thin Cut Chips**

### Menu 3

*£13.00 per person*

**Local Pork Pie & Peas**

**Chilli Con Carne & Rice**

**Chick Pea & Potato Curry**

**Chunky Chips**

## Hog Roast Buffet

(Minimum 100 guests)

**Carved Local Bred Hog**

Cooked on site in an enclosed spit oven within view of your guests,

Served with the following:-

bread cakes, stuffing, apple sauce, pork fat roasted potatoes, coleslaw, mixed salad  
& wild mushroom penne pasta

**£15.95**

(Not suitable for winter months)

# Room Hire Charges

## **Civil Ceremony Room Hire £300.00**

(This is in addition to any other charges made by the hotel or the registrars)

Healds Hall Hotel now has 3 rooms licensed for Civil Wedding Ceremonies enabling great flexibility regarding minimum/maximum numbers and required timings.

We can accommodate any number up to 120 seated.

Our Ceremony rooms are tastefully decorated with the option for the hotel to provide fresh flowers & candles.

If you are planning to hold your civil ceremony at Healds Hall you will need to contact Dewsbury Registrars to check their available dates, times & current charges

**Dewsbury Registry Office**

**The Town Hall**

**Wakefield Old Road**

**Dewsbury**

**WF12 8DG**

**01924 324733**

**[dewsbury.registrars@kirklees.gov.uk](mailto:dewsbury.registrars@kirklees.gov.uk)**

All full day & evening reception Weddings booked at Healds Hall Hotel will incur a room hire charge of £500.00 (If catering for 60+ guests for your day reception and 80+ guests for evening reception no room hire charges will be incurred, this does not take into account Ceremony Hire as above)

Evening only wedding receptions between 1<sup>st</sup> October & 31<sup>st</sup> May any day of the week will incur a room hire charge of £300.00

Evening only wedding receptions between 1<sup>st</sup> June & 31<sup>st</sup> September room hire charges are as follows;

Sunday to Friday £300.00

Saturdays £500.00

## **Resident DJ £220.00** (7.00pm until Midnight)

**Late Bar Extension to 01.00am additional £200.00(non-refundable)**

**(this can be revoked at any time between 00.00-01.00 should any issues arise)**

Please note we have our own resident DJ at Healds Hall.

Due to Health & Safety restrictions we are unable to accommodate outside DJ's

Please ask for details in regards to bands & other entertainments

# Treat Yourself Package

**£450.00**

This package includes chair covers for you and all your guests, personalised menus, top table flower arrangement, cake knife, overnight accommodation for the Bride & Groom in one of our feature rooms, including a bottle of champagne and homemade chocolates.

# Accommodation

Healds Hall has 24 comfortable en-suite bedrooms all furnished to a high standard. Each room includes tea/coffee making facilities, hair dryer and colour flat screen TV.

Please advise when making your booking of your requirements for accommodation.

**The Bridal Suite is complimentary to all Bride & Grooms on their wedding day**

**You room rates for guests are as follows**

**£95.00 Standard or Twin Room for Double Occupancy**

**£75.00 Standard or Twin Room for Single Occupancy**

**Larger Rooms are £125.00 DBL OCC/£100 SGL OCC**

*(Additional supplements may apply, dependent on number of occupants)*

**(These rates will be matched the night before also for you)**

Ideal if you have guests travelling a great distance to be with you and if you require your immediate family, bridesmaids and best man to be on hand before the Wedding Ceremony.

**Please ensure you inform your guests to ring the hotel direct 01924 409112 to ensure they receive the discounted wedding rate**

# Terms & Conditions

## **BOOKING TERMS & CONDITIONS**

Bookings are only accepted on the understanding that the conditions below form the basis of our contractual obligations. We reserve the right to waive all or part or add to these conditions.

1a. All bookings are considered provisional for 14 days only until a minimum deposit of £500.00 for day and evening functions or £300.00 for either day or evening function is to be paid to confirm the event.

1b. A secondary deposit is required 6 months after initial booking of £500.00  
(Deposits are non-refundable and non-transferable)

2. Room hire charges for weddings will be as follows:-

Day & Evening wedding receptions £500.00 room hire charge

(If catering for 60+ guests at your day reception and 80+ guests at your evening reception no room hire charges will be incurred)

Day or Evening *only* wedding receptions will incur a room hire charge of £300.00 unless on a Saturday between 1<sup>st</sup> June & 31<sup>st</sup> September; in this case a £500.00 room hire charge will be incurred

(If you plan to have a civil ceremony at Healds Hall a ceremony room hire of £300.00 will be in addition to the hires above)

4a. Guests using the facilities of Healds Hall Hotel must comply with all regulations concerning licensing, fire, health & safety

b. Hazardous or dangerous items including fireworks, Chinese lanterns are strictly prohibited.

c. It is the responsibility of any third party to provide all risk assessments, insurances & relevant PAT testing information for all activities conducted on site, all must be provided on request.

i.e. photo booths, casino tables, light up dance floors, or any other electrical equipments

Not permitted on Healds Hall grounds as below;

Bouncy Castles, Rodeo Bulls or Any similar entertainments

**d. No beverages of any kind are to be brought into the hotel by wedding guests, even as a gift or prize, unless prior written authorization has been received from the General Manager.**

**If this is not adhered to a £150 charge will be levied and deducted from your deposits retainer**

e. Healds Hall Hotel cannot be held responsible for any damage which may occur to any items supplied by yourselves or any third party.

5. Should guests act in an improper or disorderly way or refuse to comply with reasonable requests from our staff. Healds Hall reserves the right to terminate your stay or event, should this occur, no monies will be refunded.

The Managers decision is final.

6. You will be liable for the cost of repairs carried out as a result of any loss or damage caused to any part of the hotel premises/equipment by the negligence, wilful act/default of any person invited to the hotel by you or in your party.

7. Unsuitable items such as confetti or any other are not permitted inside the Hotel.

The use of bio-degradable variety is only permitted outside. £100.00 cleaning charge will be levied if this is not adhered to.

8. All event details are to be finalised approx 12 weeks prior to the reception. A pro-forma invoice will be issued 6 weeks before the event. Final numbers are to be received 28 days prior to the event when payment of the full account is due.

An additional £400.00 deposits retainer will be included in the pro-forma and will be retained by Healds Hall Hotel until after the event at which time will be refunded if no loss or damages have occurred.

**Please note if numbers decrease no refunds can be given once full payment has been received.**

9. In the unlikely event of the function having to cancel, it will be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately.

Cancellation fees are as follows:-

Up to 12 weeks prior to the event 100% of the most recent quotation

Up to 24 weeks prior to the event 50% of the most recent quotation

Over 25 weeks initial & secondary deposits only

10. If the hotel is unable to honour a booking for reasons beyond our control, the hotel is entitled to cancel the function without liability and the deposit will be returned.

11. A pro-forma invoice will be issued 6 weeks before the event and is payable at least 4 weeks prior to the event. This invoice will be based on the numbers given by the client and will cover estimated costs of food, reception drinks and wines.

12. All wedding prices are based on parties having minimum of three courses plus coffee.

12b. Prices in this brochure are subject to change following April 2020 in line with yearly increases in cost.



# Booking Form

Day & Date of Wedding .....

Please Tick Box-..... Day & Evening Only -  .....Day Only -  ..... Evening Only -  .....

Quote Estimate or Offer Price Information.....

Brides Name .....

Grooms Name .....

Organiser's Name if Different From Above .....

Address .....

Postcode .....Contact Telephone No. Day..... Eve .....

Email Address.....

Actual time of Wedding Ceremony .....

Name and Address of where Ceremony will take place .....

Length of Ceremony .....

Number of Day Guests .....

Number of Evening Guests .....

Do you wish any accommodation to be held for your guests? Please Tick Box-..... YES  NO

If YES, how many rooms? .....

Please note, these rooms can only be held with non refundable deposit of £40 for each room on a first come first serve basis.

I CONFIRM THAT I HAVE READ & ACCEPTED THE HOTEL'S TERMS & CONDITIONS

##### I ENCLOSE A NON-REFUNDABLE DEPOSIT OF £.....  
£300.00 for day or evening function deposit  
£500.00 for both day & evening deposit  
£40.00 deposits for bedrooms .....

- 1. Client Signature ..... Date .....
- 2. Client Signature ..... Date .....
- 3. Healds Hall Signature..... Date.....

Payments can be made by cash, cheque (payable to Healds Hall Hotel), Mastercard, Switch, Visa or American Express