

Terms Of Booking

- 1. Your selection of menu must be notified at least 14 days prior to function.*
- 2. The final number attending any function must be given no later than 48 hours prior to the date of the function. This will be the final number charged for and regretfully there can be no exceptions.*
- 3. No booking is secure until the Confirmation of Booking form is signed and returned with the non returnable or transferable deposit for £150. The signatory to the booking form will be responsible for the conduct of the party. Any damage will be charged for.*
- 4. Prices charged will be those current on the date of the function. The customer may wish to check on current prices when giving final numbers. All prices quoted include VAT at the current rate. Gratuities are at the customers discretion.*
- 5. There is a £100 room hire charge for the private use of the Bramwell Suite*
- 6. A cancellation fee of £150 will be made for any function cancelled within the period of 8 weeks prior to the date of the function.*
- 7. All the functions must be paid for in full on the day of the function, unless prior arrangements have been made.*
- 8. Only Food and Drink provided by the hotel is allowed to be consumed on the premises.*
- 9. The Hotel's Music and Entertainment Licence, as displayed, expires at 11.45 pm. We regret therefore that both bar service and any form of entertainment has to cease at 11.30 pm. The function room to be vacated by 12.00 midnight.*

The Old White Lion Hotel



Wedding Breakfast Brochure

*Main Street, Haworth, Keighley
West Yorkshire, BD22 8DU
Tel. 01535 642313 Fax 01535 646222
E-mail: enquiries@oldwhitelionhotel.com
www.oldwhitelionhotel.com*

*W*elcome to *The Old White Lion Hotel*

It is with great pleasure we offer our many facilities for either your wedding reception or indeed any special occasion. We have the experience & expertise to make your day a truly memorable one.

The Old White Lion Hotel is situated in the centre of this famous village (close to the Brontë Parsonage & Church) where you will be assured of personal attention.

You will discover the very best of what you would expect from a residential coaching inn.

In order that you may appreciate just what you read please visit us, with no obligation, to see for yourself.

The warmest of welcomes awaits you at the Old White Lion Hotel

*R*esponsibilities

The following check lists should be of use in planning your wedding. Tick when you are satisfied the various people are aware of their responsibilities and that the necessary arrangements are being made.



*B*ooking Information

I (Name)Have read and accept the Terms and Conditions and would like to confirm a booking for:

Function Date Tel No.....

Address.....

.....

.....

Post Code..... E-Mail:.....

Type of celebration:..... Number to cater for :.....

Menu choice:..... Room Hire Charge.....

Starter.....

Mains.....

Sweets.....

Drinks on arrival.....

Wine with Meal.....

Toast.....

Deposit Paid(Min. £150) Today's date.....

This deposit is non refundable or transferable under any circumstances.

Evening No of Guests

Buffet Type

No to Cater for

All prices are subject to alteration without prior warning & include Vat at the current rate.

Please note to avoid embarrassment we do not allow any drinks to be brought on to the Premises, (Corkage) or Outside Catering.

Due to EHO regulations food is not to be removed from the premises & will be removed on the evening in accordance with the current legislation

Reception Seating Plan

Chief Bridesmaid
 Groom's Mother
 Bride's Father
 Bride
 Bridegroom
 Bride's Mother
 Groom's Father
 Best Man

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Grooms family

Friends

Brides Family



Menus

Over our years of experience in speciality catering we, at The Old White Lion Hotel, believe every occasion is unique & requires individual menus & planning.

With this in mind we have compiled a number of suggested menu ideas to try to help you plan the menu for your special day.

Please note these are only suggestions & we recommend you book an appointment, where we will be pleased to help you with your arrangements hopefully imparting our wealth of experience to your unique day. Remember you are catering not just for yourself but your guests.

We look forward to being of help.

Toasts & Speeches

After the wedding reception (formal luncheon) come the toasts and the speeches. Keep them brief, too many are long and rambling when they should be short and to the point. The reading of countless messages can also make guests uncomfortable or fidgety. By all means have the greetings to the Bride and Bridegroom available for guests to read if they so wish. The toasts are usually in the following order:

1. Bride's father or close friend of the family:
Toast to "The Bride and Bridegroom"
2. Bridegroom's reply to the first toast, his Speech & Thank You
Toast to "The Bridesmaids"
3. Best Man's reply of thanks on behalf of the Bridesmaids, followed by his speech and any readings of telegrams:
Toast to "The Parents and the Bride and Bridegroom"

Bedrooms

Having the facilities of 14 comfortable en-suite rooms, It's the Ideal venue for your guests with all the comfort of home from home. Our Special Bargain breaks are ideal, offering your Guests a meal on the night of arrival & no worries of Taxi's. Enjoy our hotel facilities and wake up to a Full English Breakfast relaxed and refreshed.



- All rooms En-suite
- Fully Centrally Heated
- Satellite Colour Televisions
- Direct Dial Telephone system
- Tea & Coffee Making Facilities
- Hair Dryers
- Ironing Boards available
- Free WiFi Through out



Please ask for our Accommodation Brochure & Breaks Tariff



Brides Mother

- ♥ Arrange printing of Invitations
- ♥ Hire cars
- ♥ Hire Video Company
- ♥ Order cake boxes
- ♥ Display of presents
- ♥ Florist for Church and Reception
- ♥ Contact local newspaper for announcement
- ♥ Arrange entertainment for the evening
- ♥ Send Invitations
- ♥ Hire Photographer
- ♥ Order Wedding Cake
- ♥ Order Wines

Bride

- ♥ Choose Bridesmaids
- ♥ Select dresses for the Bridesmaids and yourself
- ♥ Book Hair & Beauty appointment
- ♥ List wedding presents

Bridegroom

- ♥ Choose Best Man
- ♥ Arrange travel for Honeymoon
- ♥ Choose gifts for the Bridesmaids
- ♥ Arrange for cars to and from Church
- ♥ Order flowers for Bride, Bridesmaids and Mothers
- ♥ Obtain Registrar's certificate if needed
- ♥ Prepare response to "The Bride and Bridegroom" toast
- ♥ Propose toast to the "Bridesmaids"
- ♥ Arrange ceremony
- ♥ Hire Morning Dress

Main Courses

Traditional Roasts served with all the Trimmings

Roast Topside of Beef & Yorkshire Pudding	£10.50	Roast Pork Loin Apple Sauce & Stuffing	£ 9.50
Roast Chicken, Bread Sauce & Stuffing	£ 9.50	Roast Leg of Lamb with Minted Gravy	£10.50
Wharfedale Fillet	£18.50	Traditional Blade of Beef	£12.50
Fillet of Beef set on a Huddersfield Black Pudding Potato Cake, smothered in Chef's Creamy Green Peppercorn Sauce & topped with a Blue Cheese Fritter		Slow braised Blade of Beef served with a Rich Onion Sauce, Carrots & Chive Mash	
Pork Loin Steak Au Poivre	£12.75	Fillet of Pork	£12.75
Slow Roast Loin of Pork served with a Hot Green Peppercorn and Cream Sauce		Wrapped in Bacon & Stuffed with Black Pudding, served on a Crisp Potato Rosti with a Cream Cider Sauce	
Roasted French Style Breast of Chicken	£13.80	Chicken & Dry Cured Bacon	£13.80
Served on Fondant New Potatoes, Fresh Asparagus & a Modern Tomato Provencal Sauce		Free-Range Chicken Breast stuffed with Yorkshire Brie, wrapped in Dry Cured Bacon, served with a Creamy White Wine infused Sauce & Rosti Potato	
Griddled Breast of Chicken	£13.80	Salmon Ricardo	£12.50
Served on a Colcannon Potato Cake with a Wild Mushroom & Red Wine Sauce		Fillet of Rolled Salmon, filled with luxury Greenland Prawns Poached in White Wine served with a rich Prawn & Lobster Sauce	
Steamed Salmon Asparagus	£12.50	Oven Baked Cod	£12.80
Fresh Supreme of Scottish Salmon simply steamed & served with a White Wine Sauce garnished with Asparagus Spears		Sustainable caught Cod served on a Colcannon Mash, Sun Dried & Cherry Tomatoes	
Vegetable & Bean Curry (V)	£10.00	Wild Mushroom Stroganoff (V)	£10.00
Chef's own Lentil, Vegetable & Mixed Beans all bound in a Roasted Onion & Tomato Garamasala of Spices, finished with a hint of Fresh Coriander		Sautéed wild Mushrooms bound in a Mustard, Paprika Cream Sauce Served with White & Wild Rice	
Roast Parsnip & Cashew Nut Loaf	£10.00	Red Pepper & Wild Mushroom Lasagne (V)	£10.00
Served with Mashed Potatoes and Tomato & Onion Sauce		Served with Garlic Bread	
Desserts			
Chocolate Profiteroles	£4.85	Seasonal Fruit Pavlova	£4.85
Tuillie Basket	£4.85	Old English Sherry Trifle	£4.85
Homemade Apple or Billberry Pie & Cream	£4.85	Fudge Cake	£4.85
Chocolate Tear Drop	£4.85	Sticky Toffee Pudding	£4.85
Coffee & Mints	£2.00	Coffee & Petit fois	£2.50