



HAZLEWOOD CASTLE WEDDINGS



HAZLEWOOD CASTLE



HOTEL – RESTAURANT – DAY SPA WEDDINGS & EVENTS

We are delighted you are considering Hazlewood Castle for your Wedding Day.
Our promise to you is one of a truly memorable experience,
one that will last a lifetime.

We pride ourselves on all the details of your wedding and have designed bespoke
wedding styles to relieve the stress of organising your special day.

From intimate gatherings to an elaborate wedding celebration, Hazlewood Castle
has something for you!

Our award winning Wedding Co-ordinators are passionate about weddings and
will look after you every step of the way, from your initial booking through to the
finer details of the day itself.

Hazlewood Castle will ensure that your wedding day is very special.



Wedding Co-ordinators

Should you have any questions, please do not hesitate to contact our wedding co-ordinators:

| | | | | |
|-------------------|--|-----------------------------------|--|----------------|
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Platinum Wedding

includes

Free-flow Reception Drinks
Chef's Finest Selection of Canapés
Four-course Wedding Breakfast or Wedding Breakfast buffet
Half a Bottle of Wine per Guest
Coffee and Petit Fours
Champagne Wedding Toast
Deluxe Five-choice Evening Buffet
Selected Musician to Play during your Drinks Reception & Wedding Breakfast
Choice of Entertainment to Enhance your Wedding
Celebration Disco and DJ
A 30 minute facial and a 30 minute massage each for the wedding couple,
either prior to or after the wedding
Complimentary First Anniversary Stay including
dinner in the Vavasour Restaurant & Full Yorkshire Breakfast
~
White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple with Champagne
Breakfast Preferential Accommodation Price for your Guests
Room Hire Including Civil Ceremony

2023: £220.00 Per Person

(Please refer to page 29 for 2024 – 2025 prices)

Available any day of the week, all year round subject to minimum numbers

For your choice of the following please refer to page:

| | |
|--|-------|
| Reception Drinks & Wedding Wines | 14 |
| Wedding Breakfast..... | 16-19 |
| Evening Buffet..... | 24 |
| Vegetarian & Vegan option..... | 25 |
| Prince & Princesses Menu..... | 26 |

Gold Wedding

includes

Free-flow Reception Drinks
Chef's Finest Selection of Canapés
Four-course Wedding Breakfast or Wedding Breakfast buffet
Half a Bottle of Wine per Guest
Coffee and Petit Fours
Champagne Wedding Toast
Deluxe Five-choice Evening Buffet
Celebration Disco and DJ
Complimentary First Anniversary Stay including
dinner in the Vavasour Restaurant & Full Yorkshire Breakfast

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation Prices for your Guests
Room Hire

2023: £184.00 Per Person

(Please refer to page 29 for 2024 – 2025 prices)

Available any day of the week all year round subject to minimum numbers

For your choice of the following please refer to page:

| | |
|--|-------|
| Reception Drinks & Wedding Wines | 14 |
| Wedding Breakfast Menu | 16-19 |
| Evening Buffet..... | 24 |
| Vegetarian & Vegan option..... | 25 |
| Prince & Princess's Menu..... | 26 |

Silver Wedding

includes

Drinks Reception
Three-course Wedding Breakfast
Half a Bottle of Wine per Guest
Coffee and Petit Fours
Prosecco Wedding Toast
Five-choice Evening Buffet

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation prices for your Guests
Room Hire

2023: £152.00 Per Person

(Please refer to page 29 for 2024 – 2025 prices)

Available any day of the week, all year round subject to minimum numbers

For your choice of the following please refer to page:

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|--|-------|
| Reception Drinks & Wedding Wines | 13 |
| Wedding Breakfast Menu | 16-19 |
| Evening Buffet..... | 23 |
| Vegetarian option | 25 |
| Prince & Princess's Menu..... | 26 |

Bronze Wedding

includes

Drinks Reception
Three-course Wedding Breakfast
Two Glasses of Wine per Guest
Coffee and Petit Fours
Prosecco Wedding Toast
Hot Sandwich Evening Buffet

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation prices for your Guests
Room Hire

2023: £114.00 Per Person

(Please refer to page 29 for 2024 – 2025 prices)

Available any day of the week in the months of
October, November, January, February, March & April
or
Monday to Thursday from May to September and in December

For your choice of the following please refer to page:

| | |
|--|----|
| Reception Drinks & Wedding Wines | 13 |
| Wedding Breakfast Menu | 15 |
| Evening Buffet..... | 22 |
| Vegetarian option | 25 |
| Prince & Princess's Menu | 26 |

Winter Wedding

includes

Drinks Reception
Chefs Selection of Canapés
Three-course Wedding Breakfast
Coffee and Petit Fours
One Glass of Wine per Guest
Prosecco Wedding Toast
Evening Buffet
Celebration Disco, and DJ

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation Rates for your Guests
Room Hire

2023:

£5250.00..... Monday to Thursday
£5775.00..... Friday, Saturday & Sunday

(Please refer to page 29 for 2024 – 2025 prices)

Available November, January, February & March
For 40 Day Guests (including the Wedding Couple)
and an additional 40 evening guests Extra guests can be added at an additional charge

For your choice of the following please refer to page:

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|--|----|
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| Evening Buffet..... | 22 |
| Vegetarian option | 25 |
| Prince & Princess's Menu..... | 26 |

Mid-Week Wedding Offer

includes

Drinks Reception
Three-course Wedding Breakfast
Coffee and Petit Fours
Two Glasses of Wine per Guest
Prosecco Wedding Toast
Evening Buffet
Celebration Disco, and DJ

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation Price for your Guests
Room Hire

2023: £5500.00

(Please refer to page 29 for 2024 – 2025 prices)

Available Monday – Thursday all year round

For 50 day guests Including the Wedding Couple
Extra guests can be added at an additional charge

For your choice of the following please refer to the page:

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|--|----|
| Reception Drinks & Wedding Wines | 13 |
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| Evening Buffet..... | 22 |
| Vegetarian option | 25 |
| Prince & Princess's Menu | 26 |

Castle Afternoon Tea Wedding

includes:

Afternoon tea tower
A selection of our own miniature desserts and sweet treats
Prosecco wedding toast
Wedding Planner & Day Manager
Chivari Chairs
White Table Linen & Napkins
Cake Stand & Knife or Sword
Music Player
The Castle for Photography
Preferential Accommodation prices for your guests
Room hire

~

Afternoon Tea

Traditional English finger sandwiches

A selection of our own miniature desserts and sweet treats

Warmed handmade fruit scones with Cornish clotted cream and strawberry jam

Artisan sausages rolls

Savoury tartlets

A choice of Harrogate teas and freshly ground coffee

2023: £65.00 per person

(Please refer to page 29 for 2024 - 2025)

Available: Monday to Wednesday all year round & Thursday October - March
Subject to availability & minimum numbers



‘Exclusively Yours’

We warmly welcome ‘Exclusively Yours’ at Hazlewood Castle so why not celebrate the happiest and most memorable day of your life in total privacy with your guests and your guests only!

This unique opportunity to take over one of England’s most celebrated luxury castles.

Be Kings & Queens of the Castle for a day!

You can enjoy a true house party experience with use of all Castle suites and rooms, St Leonard’s Chapel, Thermal Suite & our stunning grounds.

Exclusive Use, coupled with your wedding package will be guaranteed private paradise for the day.

Including 32 Bedrooms & Suites with Full Yorkshire breakfast.

£11,995.00



Reception Drinks & Wedding Wines

BRONZE SILVER WINTER MID-WEEK

Reception Drinks – one glass per person

(Please select one of the following)

Pimm's Prosecco Aperol Spritz Bottled Beer
Non-alcoholic: Elderflower pressé or non-alcoholic Prosecco

Upgrade to Cocktails @ £2.50pp:

Mojito Cosmopolitan Pink Gin Spritz Elderflower Spritz

WINES

All options are included for your guests

WHITE

White

Cintila (Portugal)

Flavours of tropical fruit and toasted pineapple through to a spicy finish

ROSÉ

Rosé

Cintila (Portugal)

An enticing aroma of fresh strawberries and cream with a soft and spicy finish

RED

Red

Cintila (Portugal)

Juicy notes of red damsons and plums, soft and easy drinking

PRESTIGE UPGRADE

Choose to upgrade your wines from our prestige collection for only £2.50 per person

WHITE

Chenin Blanc

Hazy View
(South Africa)

Rounded flavours of ripe pineapple and mango with a fresh balanced hint of sweetness

Pinot Grigio

Novità
(Italy)

This crisp and refreshing Pinot Grigio is bursting with juicy pear flavours complemented by tangy notes of grapefruit zest

Chardonnay

Boundary Line
(Australia)

Concentrated, fruity aromas of pineapple and melon lead to a soft, delicate wine with gentle hints of oak

ROSÉ

Les Boules Rosé

Pays d'Oc
(France)

Fruity aromas of apricot and strawberry followed by a round and fresh finish

RED

Cabernet Sauvignon Tempranillo 'Antina'

Casa del Valle
(Spain)

Spice and juicy red plummy fruit with vanilla oak in the background

Broken Shackle Classic Red

Broken Shackle
(Australia)

Easy drinking and exuberantly flavoured red with some jammy sweet fruit, hint of mint and black pepper

Sangiovese Merlot

Il Sacrato
(Italy)

A light bodied, easy red with ripe red cherry fruit and a fresh peppery bite on the finish

Reception Drinks & Wedding Wines

GOLD PLATINUM

Reception Drinks – to be served free-flow

(Please select up to two option from the following)

Kir Royal

Peach Bellini

Champagne

Prosecco

Aperol Spritz

Bottled Beer

Non-alcoholic: Elderflower pressé or non-alcoholic Prosecco

Upgrade to Cocktails @ £6.00pp:

Mojito

Cosmopolitan

Pink Gin Spritz

Elderflower Spritz

WINES

Please choose a White, Rosé and a Red wine

WHITE

Sauvignon Blanc

Tierra Antica

(Chile)

Clean and fruity with a fresh lemon, passionfruit and herbaceous character, refreshing and easy drinking

Chardonnay

Boundary Line

(Australia)

Concentrated, fruity aromas of pineapple and melon lead to a soft, delicate wine with gentle hints of oak

ROSÉ

Zinfandel Blush

Sunset Point

(USA)

A medium style Rosé showing strawberry aromas complemented by cooked plums with a nice balanced sweetness

Les Boules Rosé

Pays d'Oc

(France)

This pale pink rose has fruity aromas of apricot and strawberry fruits followed by around and fresh finish

RED

Merlot

Vellas

(Chile)

Well-flavoured with notes of blackcurrant and plum, soft, ripe and fruity

Cabernet Sauvignon

Tempranillo 'Antina'

Casa del Valle

(Spain)

Spice and juicy red plummy fruit with vanilla oak in the background

PRESTIGE UPGRADE

Choose to upgrade your wines from our Prestige collection for only £3.50 per person

WHITE

Rioja Blanco 'Rivallana'

Bodegas Ondarre

(Spain)

Fresh notes of crystalline fruits, vibrant lemon and melon lead to a zesty finish

Piquepoul Terret

'l'Arête de Thau'

Piquepoul Terret

(France)

This lovely and fresh Piquepoul Terret blend offers plentiful aromas of grapefruit and citrus fruit, with a lively, vibrant palate and crisp finish

ROSÉ

Pinot Grigio Blush

Sacchetto

(Italy)

A pale Rosé with fruity red berried flavours and a delicately refreshing character

RED

Malbec

El Camino

(Argentina)

Perfumed and easy drinking Malbec with spicy, black plum fruit flavours integrated into an inviting vanilla background

Rioja Tinto 'Rivallana'

Bodegas Ondarre

(Spain)

Easy drinking, modern style Rioja, medium bodied with juicy red cherry and vanilla flavours

— Wedding Breakfast —

WINTER MID-WEEK BRONZE

Please select one per course

Starter

Butternut squash soup with garlic and sage, focaccia croutons

Slow roasted tomato & basil soup with basil crostini

Pea and ham soup with mint and sour cream

French onion soup with parmesan croute

Galia, honeydew and watermelon pearls, Midori and mint syrup with mango sorbet

Warm salad of chicken & chorizo with wild rocket & mesclun leaves, balsamic & chilli dressing

Goat's cheese and caramelized onion tart, tomato chutney and micro herb garnish

The Hazlewood prawn cocktail with Bloody Mary dressing

Main Course

Pan roast chicken breast with spring onion mash, bacon, mushroom & button onion fricassé

Four hour braised shank of Nidderdale lamb, with creamy mash and a redcurrant

& garden rosemary jus

Carved pork loin with Yorkshire pudding, mustard mash and cider gravy

Pan roasted chicken supreme with dauphinoise potatoes, pancetta and Diane sauce

Crab & ginger crusted roast salmon supreme, crushed new potatoes & coriander butter sauce

~ All main courses are served with vegetables of the season ~

Dessert

Sticky toffee pudding with a ball of toffee ice cream

Sharp lemon tart with fresh strawberries and vanilla bean ice cream

Profiteroles with dark chocolate fudge sauce

Torched vanilla cream served with a butter shortbread biscuit

Strawberry & Prosecco cheesecake with white chocolate ice cream

— Wedding Breakfast —

SILVER GOLD PLATINUM

Please select one

Starter

Supreme of smoked salmon served warm with sweet
& sour red onions and chive yoghurt

Crab cakes with Thai spices and a chilli & lime dipping sauce

The Hazlewood prawn cocktail with Bloody Mary dressing

Charred mackerel fillet, celeriac and grain mustard remoulade,
cucumber carpaccio, lemon & dill vinaigrette

Warm salad of chicken & chorizo with wild rocket & mesclun leaves,
balsamic & chilli dressing

An Italian platter of buffalo mozzarella, Parma ham, roast figs
and marinated plum tomato

Crispy breaded Camembert with cranberry relish and dressed
with wild leaves

Smooth chicken & pork liver parfait with homemade
chutney & toasted brioche

Goat's cheese and caramelised onion tart, tomato relish
and micro herb garnish

Galia, honeydew and watermelon pearls, Midori and
mint syrup with mango sorbet

Pressing of Yorkshire pig, pickled baby onions and mature
Cheddar croustade

— Wedding Breakfast —

SILVER | GOLD | PLATINUM

Please select one

Soups

(can be chosen as a starter or intermediate course)

Butternut squash soup, garlic and sage, focaccia croutons

Slow roasted tomato & basil soup with basil crostini

Pea and ham soup with mint and sour cream

French onion soup with parmesan croute



Intermediate

For **GOLD & PLATINUM**

(please choose a soup **or** one of the following)

Champagne sorbet with strawberry compote

Raspberry sorbet with lime syrup

Coconut sorbet with dark chocolate smoothie

Mango sorbet & passion fruit coulis

Miniature Greek salad

Miniature Caesar salad

— Wedding Breakfast —

SILVER | GOLD | PLATINUM

Please select one

Main Course

Peppered duck breast with Kirsche soaked cherry sauce and dauphinoise

Carved pork loin with Yorkshire pudding, mustard mash and cider gravy

Classic Cumberland sausage ring on grain mustard mash with
caramelised onions and beer gravy

Roast sirloin of Yorkshire beef with Yorkshire pudding, roast potatoes and pan gravy

Four hour braised shank of Nidderdale lamb with creamy mash
and a redcurrant & garden rosemary jus

Pan roast chicken breast with spring onion mash, bacon,
mushroom & button onion fricassée

Lemon & honey roasted chicken supreme with chateau potatoes and a thyme jus

Roast chicken breast wrapped in smoked bacon, filled with sage & onion stuffing
served with duck fat potatoes and roast gravy

Pan roasted chicken supreme with dauphinoise potatoes, pancetta and Diane sauce

Crab & ginger crusted roast salmon supreme, crushed new potatoes
& coriander butter sauce

Pan fried sea bass fillet, chorizo, roasted new potatoes and sun-dried tomato pesto

**Platinum Package Only*

Pan fried fillet of Beef with beef dripping confit potato, asparagus and sauce béarnaise

All main courses are served with vegetables of the season

— Wedding Breakfast —

SILVER | GOLD | PLATINUM

Please select one:

Dessert

Profiteroles with dark chocolate fudge sauce

Sharp lemon tart with strawberries and vanilla bean ice cream

Vanilla cheesecake, raspberry ripple ice cream, fresh raspberries
and raspberry crumble

Crème brûlée served with a butter shortbread biscuit and strawberry garnish

French apple tart with pear Anglaise and caramel ice cream

Apple & caramel cheesecake with honeycomb ice cream

Traditional Eton Mess

White Chocolate, honeycomb and malt cheesecake with cherry ice cream

Sticky Toffee Pudding with a ball of toffee ice cream

Warm chocolate brownie, salted caramel sauce and vanilla ice cream

Strawberry & Prosecco cheesecake with white chocolate ice cream

Apple & rhubarb crumble with double cream custard



— Wedding Breakfast Buffet —

GOLD & PLATINUM

Carved Buffet

Turmeric, maple and garlic baked chicken breast

Honey roasted ham and grain mustard

Poached salmon with crevettes and cold water prawns

Freshly baked bread

Castle terrine

Buttered new potatoes with chives

Mini Waldorf tartlet

Mini Wensleydale and cherry tomato tartlet

Rocket, red onion and tomato salad

Apple, kale and radish salad

Red cabbage, heritage carrot, spring onion and stilton slaw

To finish

Select Two

Strawberry & Prosecco cheesecake

Yuzu pave

Chocolate brownie

Eton mess

(For other wedding styles supplement price of £10 per person)

Wedding Breakfast Buffet

GOLD & PLATINUM

Hot Buffet

Select Two

Slow braised beef in red wine with pancetta, pearl onions and chestnut mushrooms

Pan roasted chicken supreme on a pulled ham hock, leek and cheddar fricassee

Oven roasted salmon with vine cherry tomatoes, spinach and sundried tomato pesto

Pulled beef brisket ragu lasagne

Roasted squash and sage lasagne with goats cheese

Select One

Duck fat roasted potatoes

Gratin potatoes

Creamed Potatoes

Chive buttered new potatoes

Garlic and olive roasted new potatoes

Select Two

Roasted Roots

Carrots with orange and coriander

Buttered peas & sugar snaps

Braised savoy with poppy seeds

French peas with bacon

Clapshot (wholegrain mustard

crushed carrot and swede)

Cauliflower and cheddar gratin

Rocket, red onion and tomato salad

Apple kale and Radish salad

Rustic house coleslaw

Dessert

Select Two

Strawberry & Prosecco cheesecake

Yuzu pave

Chocolate brownie

Eton mess

(For other wedding styles supplement price of £10 per person)

Evening Buffet Menu

BRONZE | WINTER | MID-WEEK

Ploughman's

All of below included

Hand raised pork pies with chutneys and preserves

Coastal Cheddar with charcoal crackers

Crusty sourdough with salted butter

House Pate/terrines

Carved ham with tangy piccalilli

Artisan sausage rolls

Pickled baby onions & pickled bay beetroot

Or

Hot Sandwich

Select One

Beechwood smoked bacon in a crusty artisan baguette

Hot Roasted pork loin bap, sage and onion stuffing and caramelised onions

Classic Cumberland ring with grain mustard and tomato chutney

Tomato, mozzarella and pesto panini

Cajun Chicken fillets with lime mayonnaise in a Kaiser roll

"Chip butty" with salt, vinegar and ketchup

Falafel burger, mint & cucumber yoghurt, artisan bun

Served with salad and coleslaw

Select One

Skin on chips

Skinny fries

Seasoned wedges

Additional evening guests £15.00 per person

Evening Buffet Menu

SILVER

Ploughman's, Hot sandwich buffet
or 5 from the following

Traditional sandwiches

Skin on chips

Puff pastry sausage rolls

Chicken tikka skewers

Duck spring rolls

Vegetable spring rolls

Cherry tomato tartlet

Mini prawn cocktails

Mini Onion bahjis

Spinach and potato pakora

Smoked belly pork pieces with barbecue sauce

Baby leaf salad and coleslaw

Additional evening guests £20.00 per person

Evening Buffet Menu

PLATINUM & GOLD

Please Select 5 from the following

Nachos with melted cheese, salsa guacamole

Cantonese style chicken with sweet and sour sauce

Crusty topped slow braised beef and ale pie

Smoky beef and bean chilli with coriander rice

Penne Arrabiata melt

Bacon roll with ketchup

Baked potatoes with cheddar cheese

Whitby breaded scampi and chips

Grilled Cumberland ring, Kaiser roll

Falafel, pitta and hummus

~

Included

Assiette of desserts

Chef's cheeseboard

Additional evening guests £22.50 per person

Vegetarian & Vegan

Starter

Tempura battered cauliflower fritters, dressed salad, sweet Chilli jam

Oven baked portobello mushroom, rocket and orange salad, tarragon oil

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

Grilled courgette, pine nut & asparagus salad with lemon dressing

Tomato gazpacho with pine nuts and garlic croutons

Thai noodle salad with peanut sauce, a mix of cabbage, red bell pepper and coriander

Beetroot falafel bites with chilli houmous, dressed salad and pitta croutes

Main

Lightly spiced nut roast, sauteed new potatoes, shallot jus

Five bean cassoulet mille feuille, roasted Chantenay carrots, tomato pesto sauce

Cauliflower, chickpea, spinach & sweet potato curry, coconut braised pilau rice

Roasted celeriac and wild mushroom risotto, white truffle oil

Mixed mushrooms tossed in a tangy tamarind sauce, sprinkled with sesame seeds, crispy tofu pieces, cucumber, mint and coriander

Miso roasted sweet potato with spiced chickpeas and crispy shallots

Sticky five spice tofu skewers on rice pilaf served with seasonal greens and toasted sesame seeds

Vegan & Dairy Free Desserts

Coconut milk panna cotta, mango salsa & mango sorbet

Warm chocolate brownie with dark chocolate sauce, raspberry sorbet

Sticky toffee pudding, butter scotch sauce, vanilla ice cream

Summer fruit pudding, wild berry compote, soy yogurt

Raspberry and apple frangipane, coconut ice cream

Blackcurrant cheesecake, pouring cream

Princes & Princesses Menu

*Please select **one** option per course*

Starters

Selection of Crudités
Strips of carrot, cucumber & baby tomatoes

Garlic bread with cheese

Sliced melon with fruit sauce

Main Course

Sausage and mash with gravy

Tomato Pasta Bake

Chicken goujons, chips & beans

Cheese & tomato pizza

Pudding

Vanilla ice cream with hot chocolate sauce

Jelly and ice cream

Marshmallows with a chocolate dip

Fresh fruit salad, vanilla ice cream

*Children aged 3 – 12 may have a ½ portion of your chosen wedding menu
if they prefer*

Children are charged at 50% of the adult price

Civil Ceremonies & St Leonard's Chapel

The Chapel for Blessings£395

Built in 1286, St Leonard's Chapel is situated to the East of the Castle, complete with Palladian altar piece, fine fretwork and glass decorated with symbols of passion. With its own organ, the Chapel offers an ambience conducive to larger gatherings with superb acoustics, gallery and remarkable light.

(For more information please contact Father Ian Walton Tel: 01937 587265 or email: osjuk@talktalk.net)

CIVIL CEREMONIES

The Victoria Room £175

Located in the far south West of the Castle, with its hooded stone fireplace, panelled woodwork, Grade 1 listed metallic wallpaper and dual aspect with natural light, this room is splendid for the smaller, more intimate civil ceremonies for up to 25 guests.

The Old Dining Room £350

East of the Great Hall, the natural daylight, exquisite fireplace, Adam's work frieze and ceiling dominate this room. The elegance of the Old Dining Room will enhance any civil ceremony for up to 100 guests.

The Great Hall £1,000

This Spectacular, South-facing room, overlooking the stunning view of Towton Moor, is medieval at its boldest with classical inspiration. Great columns, a marble fireplace, alcoves framing large statues and a high ceiling where oval medallions decorated with over fifty coats of armour encircle the room; all this make for a day in history with your wedding breakfast celebration in The Great Hall.

OUTDOOR

Castle Ground Pagoda £600

Hazelwood's Pagoda is available for a beautiful outdoor wedding ceremony or blessing for up to 100 guests. Take advantage of our Cherry Blossom orchard and the stunning Yorkshire scenery.

*We are licensed for civil ceremonies and blessings
(To book on your civil ceremony please contact Selby district registrar— Tel : 01609 780780)*

Wedding Extras

Any of the below may be chosen to enhance your special day, please ask for details.

Wedding Make-up by Imagine Spa

Pre-wedding consultation including makeup trial and application on the day (also available for the Bridal party, friends and family)

Spa Morning

Enjoy a morning of indulgence in our very own Imagine Day Spa, treat yourself to a manicure & pedicure in preparation for the big day

Hen Packages in Imagine Day Spa

For the ultimate Hen Party spa treat, we offer exclusive use of the whole spa – a simply divine and memorable way to spend your hen celebrations

Luxury Champagne and Wines

Enhance your wedding celebrations with an exclusive use of Champagnes from Taittinger and our Vavasour Wines

Helicopter

Arrive and depart in style by helicopter

Ice Cream Bicycle

A sweet treat for you and your guests

Fish & Chip Van

Add to the theatre of your evening with a unique evening buffet

Musician

Enhance your ceremony, drinks reception and wedding breakfast with live music.
(Included in Platinum)

Entertainment

Why not excite your guests just that little more with some live entertainment during your wedding (magician, photo booth, chocolate fountain or candy cart)
Included in platinum

Outdoor activities

Hazlewood Castle has a variety of outdoor activities available in our woodlands with Live for Today Adventures (Quad biking, axe throwing, crossbows, air rifles, archery).
Perfect for a fun filled Stag do!

Little Extras

| | |
|--|----------------------|
| Colour co-ordinating Sash..... | £1.50 per chair |
| Colour co-ordinating chair drape | From £2.50 per chair |
| Menu Tasting | From £85 |
| Intermediate Course | £7.50 per person |
| Canapé Selection (Five Styles)..... | £7.50 per person |
| Celebration Disco & Dance Floor..... | £480.00 |

Pre-Wedding Celebrations

Your Wedding Day itself is likely to be a busy day! So why not extend the celebrations and arrange a pre-wedding get together with your friends and family, so you can greet and relax with your guests ahead of the big day

Whether you prefer a three-course dinner or a more informal buffet or barbecue, we have a superb range of menus and dining options

For those guests who simply wish to avoid travelling on the day or would like to join in the pre-wedding celebrations, they can take advantage of our special wedding rates for both nights.

Pre-wedding celebration ideas below.....

Afternoon Tea
~
Imagine Spa treatment

From £65.00 per person

Live For Today Adventures
(Quad biking, Axe throwing,
paintballing, laser tag, crossbows, air
rifles, archery)
~
Pre-wedding supper

From £49.00 per person

Subject to availability & Castle Events

Wedding Accommodation

Any guests wishing to stay at Hazlewood Castle can enjoy a 15% discount on our published rates.

For information on our various rooms and their location within the Castle please refer to our website:
<https://www.hazlewood-castle.co.uk/stay>

All rooms will be available from 3pm on the day of arrival and must be vacated by 11am on the day of departure.

Please note: In order for these prices to be applied your guest should contact our reservations team:
Email- info@hazlewood-castle.co.uk or Tel- 01937 53 53 02
These prices cannot be applied to online bookings.

Wedding Accommodation Terms & Conditions

All Bedroom prices Include Full Hazlewood Breakfast and VAT

Rates are based on two people sharing a room, please ask for single occupancy rates

Full payment is required at the time of booking to reserve a bedroom (Refundable in full if cancelled no later than 1 month prior to the wedding date)

Any bedrooms which remain unallocated will be released 16 weeks prior to the wedding date

The Small Print

Booking Information

The prices in this brochure are shown for the current and each consecutive year.

Should you wish to make a provisional booking we are able to hold your preferred date for a maximum of two weeks, giving you time to speak to your families and organise the wedding ceremony.

To confirm the date, we require an initial non-refundable deposit of £2,000.00, along with our signed contract and wedding prompt list. Twelve months prior to the wedding date a further 40% of the total cost of your wedding is required. Eight months prior to the wedding date a further 30% of the total cost of your wedding is required with the outstanding balance due 3 months prior to the wedding date.

Please note: for our [Platinum](#) wedding or Exclusive Hire the deposit payment is £2,500.00.

An 'Exclusive Wedding' does not include your wedding package price.

Pricing

| | Platinum | Gold | Silver | Bronze | Winter | Mid-Week | Afternoon Tea |
|-------------|----------|--------|--------|--------|---|-----------|---------------|
| 2024 | £232pp | £194pp | £160pp | £120pp | Mid-week £5,500.00 W/E- £6,000.00 | £5,775.00 | £70pp |
| 2025 | £244pp | £204pp | £168pp | £126pp | Mid-week £5,775.00 W/E – £6,300.00 | £6,000.00 | £75pp |

Numbers

The maximum we can accommodate for a wedding breakfast in the Great Hall is 130 guests. If the number of guests exceeds this, there is the option of our Clear Garden Marquee wedding in the Castle grounds.

The Wedding Couple should be included in your final wedding numbers.

Saturday weddings require a minimum number of 80 Adults

Friday and Sunday weddings require a minimum number of 65 Adults

Platinum weddings require a minimum number of 65 Adults

Please note: for prime dates, e.g New Year's Eve, minimum numbers apply regardless of the day of the week. Depending on the time of year, minimum numbers may be flexible.

Children's Policy

Children are charged at 50% of the package price between the ages of 3-12 years. Over 12's are charged at the full package price.

Allergens

Please note: Some of our menus contain nuts, seeds & other allergens. Please ask your wedding co-ordinator for more information. Allergen free options are available on request.