

DESIGN YOUR DREAM WEDDING

With stunning gardens, elegant rooms, vintage charm and award winning food
Holdsworth House is the perfect setting for your special day.

And, rest assured, your wedding will be the only
one taking place here on your chosen day.

We have a variety of packages, for large or small weddings
but we know that one-size doesn't fit all.
That's why Holdsworth House is different;
we believe anything is possible. We're flexible, accommodating
and have a loyal, highly experienced team
who will support you through one of the biggest events of your life.

You can pick and choose from elements that we offer and build your perfect wedding.

Or come and discuss your ideas with us and we'll do our utmost to create an occasion that's tailored to your dreams.

If you haven't met with us yet, visit for a free show round; you can book an appointment with a senior team member online.

A personal show round will help you decide if

Holdsworth House is right for you.

If you'd prefer, you can call us on 01422 240024 and we'll be happy to answer your questions.

Something special, somewhere unique - just like you

LATE DEALS AND SPECIAL OFFERS

ALL REMAINING DATES £4,500

Late booking Pain Free Package £4,500 - save up to £4,650 Includes everything you need for a luxurious wedding for 60 day and 80 evening guests

PAIN FREE PACAKGE OFFERS

APRIL, MAY, JUNE AND JULY 2020 60 day /80 evening guests now £6,000 - save up to £3,500 80 day /100 evening guests now £7,900 - save up to £3,600

AUGUST 2020

60 day /80 evening guests now £8,000 - save up to £1,500 80 day /100 evening guests now £10,000 - save up to £1,500

SEPTEMBER, OCTOBER AND NOVEMBER 2020 60 day /80 evening guests now £6,000 - save up to £1,500 80 day /100 evening guests now £7,000 - save up to £2,500

DECEMBER 2020

60 day /80 evening guests now £6,500 - save up to £1,000 80 day /100 evening guests now £8,500 - save up to £1,000

EARLY BOOKING

Book any wedding package between now and 31 August 2019 and receive 20% off the advertised package price

* Upgrades available Terms and conditions apply to all offers.

Offers subject to availability, cannot be used in conjunction with any other discount or promotion.

Valid for new bookings only.

PAIN FREE PACKAGE

April to December 2020 and 2021

OUR MOST POPULAR WEDDING PACKAGE INCLUDES:

Specialist wedding team on hand throughout Menu tasting in the award-winning restaurant

> Dedicated senior manager to guide you through the day

A pre-ceremony changing room for the bride/groom and bridal party

Private use of the Stuart Room or Abraham Brigg for your wedding ceremony

Stuart Room and Courtyard for your wedding reception and evening party

Choice of arrival drink from Drinks Package 1*

Your choice of three handmade canapés after your ceremony*

Use of the beautiful gardens and historic halls for your drinks reception and photographs

Premium four-course wedding breakfast including sorbet course

White linen tablecloths and napkins

Half a bottle of quality wine per person selected by you with our Master of Wine*

A glass of white Prosecco for the toast*

Use of our wedding cake stand and knife

Your choice of evening buffet selections

Professional DJ playing until 12.30am

Private bar in your function room

Overnight honeymoon suite with chocolates, bottle of Champagne and full Yorkshire breakfast

Two House rooms for your parents with full Yorkshire breakfast

PRICES

60 Day and 80 Evening Guests
Exclusive Use £7,500

April, May, June, October, November £6,500 July, August £9,500 September, December £7,500

80 Day and 100 Evening Guests
Exclusive Use £7,500

April, May, June £8,400 July, August £11,500 September, December £9,500 October, November £8,500

100 Day and 120 Evening Guests Exclusive Use £6,000

April, May, June £10,400
July, August £13,500
September, December £11,500
October, November £10,500

120 Day and 150 Evening Guests Exclusive Use £6,000

April, May, June, October, November £12,500 July, August £15,500 September, December £13,500

Mondays to Thursdays

April to December (60 day and 80 guests) £5,350

We can accommodate up to 120 guests at a reception and 150 at an evening party
Additional day guests: £99
Additional evening guests: £19.95
Garden Ceremony set up fee (May to September): £350
Minimum numbers may apply (see FAQs)

SIMPLE SUNDAYS

2020 and 2021

Throughout the year† choose a Sunday wedding and you and your guests can enjoy an extended weekend of celebrations.

Specialist wedding team on hand throughout

Dedicated senior manager to guide you through your day

A pre-ceremony changing room for the bride/groom

and bridal party

Abraham Brigg room for your wedding ceremony
Stuart room and Courtyard
for your wedding reception and evening party

Choice of drinks from Drinks Package 2*

Chef's selection of three handmade canapés after your ceremony*

Use of the beautiful gardens and historic halls for your drinks reception and photographs

Freshly prepared, three-course seasonal set meal from our award-winning restaurant chefs, with coffee and chocolates *

White linen tablecloths and napkins

Fine quality pink sparkling wine for the toast*

Use of our wedding cake stand and knife

Your choice of our evening buffet selections

Private bar in your function room

Professional DJ playing until 12.30am

Overnight honeymoon suite with full breakfast

50 day and 50 evening guests £6000 †Excluding Sundays before a Bank Holiday in May and August We can accommodate up to 120 guests at a reception and 150 at an evening party Additional day guests: £99 | Additional evening guests: £19.95

CLASSIC WINTER WEDDING

January to March 2020 and 2021

A winter wedding is stunning at Holdsworth House. We'll light the fires and warm the halls to make everyone feel welcome and cosy.

Specialist wedding team on hand throughout

Dedicated senior manager to guide you through your day

A pre-ceremony changing room for the bride/groom and bridal party

Abraham Brigg room for your wedding ceremony

Stuart room and Courtyard for your wedding reception and evening party

Choice of drinks from Drinks Package 2*

Chef's selection of three handmade canapés after your ceremony*

Use of the beautiful gardens and historic halls for your drinks reception and photographs

Freshly prepared, three-course seasonal set meal from our award-winning restaurant chefs, with coffee and chocolates*

White linen tablecloths and napkins

Use of our wedding cake stand and knife

Fine quality pink sparkling wine for the toast*

Your choice of our evening buffet selections

Private bar in your function room

Professional DJ playing until 12.30am

Overnight honeymoon suite with full breakfast

Available on any day of the week January to March
50 day and 50 evening guests £5000

Holdsworth House can accommodate up to 120 guests at a reception
and 150 at an evening party

Additional day guests: £99 | Additional evening guests: £19.95

* Upgrades available



STONE GAZEBO WEDDING

2020 and 2021

The Stone Gazebo is an historic summerhouse in the corner of the Holdsworth House gardens. It is believed to be the smallest, licensed wedding venue in the country and makes a unique setting for ceremonies for you and eight guests, Mondays to Thursdays.

Specialist wedding team on hand throughout

Menu tasting in the award-winning restaurant

Dedicated senior manager to guide you through the day

A pre-ceremony changing room for the bride/groom and bridal party

Hire of the Stone Gazebo for your wedding ceremony

Choice of drinks from Drinks Package 1*

Your choice of three handmade canapés after your ceremony*

Use of the beautiful gardens and historic halls for your drinks reception and photographs

The Restaurant, The De Aldworth or Courtyard area for your tea party wedding reception

Four-course wedding breakfast from our premium range, including a sorbet

White linen tablecloths and napkins

A glass of white Prosecco for the toast*

Use of our wedding cake stand and knife

Overnight honeymoon suite with rose petal turndown, chocolates and bottle of Champagne, breakfast in the restaurant

10 guests £1,900

Available Mondays to Thursdays, January to December Extra guests joining you after the ceremony: £83.50

Ask us about adding an evening party in the Stuart Room with DJ until 12.30, private bar and hot buffet selection



JUST GOOD FRIENDS

2020 and 2021

Choose this small wedding package
when you want to celebrate with close family and friends.
Available Monday to Thursday
Our package is for 20 guests initially,
but you can add more guests for £99 each

Specialist wedding team on hand throughout

Menu tasting in the award-winning restaurant

Dedicated senior manager to guide you through the day

A pre-ceremony changing room for the bride/groom and bridal party

The Abraham Brigg, De Aldworth room, the Hall or Courtyard for your wedding ceremony

Choice of drinks from Drinks Package 1*

Your choice of three handmade canapés after your ceremony*

Private use of De Aldworth room for your wedding reception

Four course wedding breakfast from our premium range, including a sorbet

White linen tablecloths and napkins

A glass of white Prosecco for the toast*

Use of our wedding cake stand and knife

Overnight honeymoon suite with rose petal turndown, chocolates and bottle of Champagne

20 day guests £2750

Available Mondays to Thursdays, January to December

Additional day guests: £99

Ask us about adding an evening party in the Stuart Room
with DJ until 12.30, private bar and hot buffet selection



VINTAGE TEA PARTY

2020 and 2021

A unique wedding with a vintage vibe.

Available Mondays to Thursdays.

Our package is for 20 guests initially,
but you can add more guests for £55 each

Specialist wedding team on hand throughout

Dedicated senior manager to guide you through the day

A pre-ceremony changing room for the bride/groom and bridal party

The Abraham Brigg, De Aldworth room, the Hall or Courtyard for your wedding ceremony

A glass of Champagne and chef's choice of three canapés after your ceremony*

Use of the beautiful gardens and historic halls for your drinks reception and photographs

The Restaurant, The De Aldworth or Courtyard area for your tea party wedding reception

White linen tablecloths and napkins

Full traditional afternoon tea served on shared cake stands and vintage crockery

A glass of house Champagne per person for the toast*

Use of our cake stand and knife for your wedding cake

20 day guests £1,600
Available Mondays to Thursdays, January to December
Additional day guests: £55
Ask us about adding an evening party in the Stuart Room
with DJ until 12.30, private bar and hot buffet selection

CANAPÉS COLLECTION

2020 and 2021

A selection of freshly prepared, homemade canapés will keep your day guests refreshed after your wedding ceremony.

Choose three canapés per person as part of your wedding package.

Upgrade from three to five canapés for an extra £3 per person

Upgrade from five to seven canapés for an extra £2 per person

COLD SELECTION

Asparagus spear wrapped with Parma ham

Scottish oak-smoked salmon on caraway and rye, with whipped cream cheese

Mini wild mushroom vol-au-vents

Lowna Dairy goat's cheese, sweet rosemary peppers, raisin toasted croute

Crayfish cocktail, Bloody Mary mayonnaise on multigrain Melba toast

Coronation chicken in a crispy pastry shell, topped with toasted flaked almonds

Plum tomato and basil bruschetta on ciabatta

HOT SELECTION

Feather blade of Yorkshire beef, Yorkshire pudding

Mini North Atlantic fish and chips

Lamb kofta on flat bread with cucumber and mint yogurt

Panko crumbed smoked haddock and coriander cake

Gressingham duck spring rolls, sweet chilli dipping sauce

Mini shepherd's pie with Dijon mustard mash

Croque Monsieur

WEDDING BREAKFAST MENU

2020 and 2021

Unless indicated, the following options are included in the Pain Free wedding package.

Prices are per adult portion

STARTERS

Crispy Peking duck salad, plum sauce, watercress, spring onion and cucumber £10.85

Pressed ham hock and Dijon mustard terrine, piccalilli £10.75

Wood pigeon, potato rosti, wild mushroom, spinach £13.75

House-cured whiskey gravlax, pickled beets, Granny Smith slaw† £15.50

Chicken liver and truffle pâté, redcurrant sauce, Melba toast £10.85

Classic prawn cocktail £10.85

Char-grilled asparagus, Parma ham, Hollandaise sauce £10.75

Smoked haddock fish cake, watercress, chermoula dressing£10.75

Scallops and braised pork cheek, burned cauliflower, red currant sauce† £15.50

Poached pear salad, blue cheese, walnuts, baby greens, champagne vinaigrette (v) £10.25

Fine filo tart of confit tomato, red onion, watercress pesto, shaved pecorino (v)£10.25

Wild mushroom and parsley risotto, shaved fennel salad (v) £10.25

Goats cheese en croute, roasted beetroot, orange segment, hazelnut dressing (v) £10.85

SOUP STARTER £7.50

Classic creamed leek and potato, Harrogate Blue croutons (v)
Mulligatawny, naan bread toasts
English garden pea, pear, watercress, lemon creme fraiche (v)
Roast tomato and black olive soup, basil oil (v)
Chilled summer gazpacho, mint cream (v)
Caramelised butternut squash with coconut and chilli (v)

SORBET COURSE £5.00

Gin and bitter lemon; Prosecco and mandarin; Mojito; Rhubarb; Apple and thyme; Peach; Lemon

If your favourite sorbet is not listed our chef will be happy to discuss your ideas. We can also provide suggestions for a fish course if required.

Continued...

† Supplement applies

Telephone 01422 240024 | E: weddings@holdsworthhouse.co.uk | W: HoldsworthHouse.co.uk | Halifax, West Yorkshire HX2 9TG

MAINS

All of the below dishes are accompanied with a selection of seasonal vegetables served family style

Venison haunch, smoked mash, pancetta, sprouts, caramelised shallots + £28.50

Crispy pork belly, caramelised onion mash, buttered carrots, smoked bacon sprouts, cider sauce £21.95

Feuillete of wild mushrooms, baby artichoke, fine beans, lentil and roast garlic (v) £20.95

Char-grilled chicken fillet, garlic herb roast potatoes, sautéed greens, wild mushroom and tarragon cream sauce £23.35

Lamb rack, rosti potato, baby vegetables, thyme red wine sauce† £28.95

Roast sirloin, Yorkshire puddings, potatoes, panache of vegetables, gravy£26.35

Yorkshire turkey, chipolatas, sage and onion stuffing, shallot sprouts, potatoes £20.95

Duck breast, pomme Anna, pak choi, asparagus, cherry kirsch sauce £26.45

Lamb shank, red cabbage, gratin dauphinoise, redcurrant sauce £26.45

Sea Bream, crushed pea and new potato cake, braised fennel, vermouth cream £24.95

Tuscany vegetable Wellington, char-grilled vegetables, mozzarella, basil (v) £20.95

Pork loin, crackling, roasted new potatoes, spiced red cabbage, glazed apple, Calvados jus £23.35

Salmon fillet, sautéed potatoes, mixed bean coriander salad, lemon butter £23.35

Beetroot risotto, dry aged goat's cheese, candied beetroot crisps (v) £20.95

Continued...

† Supplement applies

DESSERTS £9.50

Chocolate fondant, raspberry ripple ice cream
Classic vanilla creme brulée, shortbread biscuits
Citrus lemon tart, warm strawberry compote, honeycomb crunch
Raspberry and white chocolate bread butter pudding, white chocolate ice cream
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Pear frangipane tart, roast almonds, pear coulis
Warm chocolate pecan tart, salted caramel ice cream
Treacle sponge, vanilla crème Anglaise

CRUMBLES £ 9.50 All served with custard

Bramley apple and blackberry
Caramelised pear, apple and walnut
Rhubarb
Forest fruits
Banana and dark rum

CHEESE PLATTERS

Yorkshire cheese platter £ 46.50 Platter (serves 10) European cheese platter £ 56.50 Platter (serves 10)

TEA AND COFFEE

Coffee and chocolate £3.95 Coffee and Holdsworth House petits fours £5.50

EVENING PARTY MENU

LATE SUPPER

Included within the Pain Free package (all items)

Smoked back bacon 'butties' served in a brioche bun

Double length sausage hot dog with caramelised onions

Crispy jacket wedges with garlic mayonnaise/sour cream

Grilled Portobello mushroom, roast vine tomato and rocket (v)

BUFFET ONE

Included within the Pain Free package (please choose one):

Chili con carne with homemade guacamole, long grain rice, sour cream and chives, tortilla chips

Mild chicken curry with basmati rice, mini popadums, naan bread, mango chutney, raita

Holdsworth House salmon and smoked haddock pie, fresh peas and greens

Lasagne al forno, tomato red onion and basil salad, green salad, garlic bread

Vegetable Moussaka, tomato feta and olive salad, flat bread (v)

Locally sourced beef and mushroom stroganoff, long grain rice, seasonal greens

Meat and potato pie, pickled red cabbage, minted mushy peas

BUFFET TWO Extra £5 per person

Selection of breads

Holdsworth's home cooked honey roast ham
Poached salmon with a herb mayonnaise
Butter roast breast of Goosenargh turkey
Tomato and basil salad
Couscous with spring onion apricot and mint
Cucumber, chilli and poppy seed salad
Roast new potatoes with olives and basil
Mixed leaf salad

BUFFET THREE Extra £7.50 per person

Cold

Fish platter of home smoked salmon, gin and beetroot salmon, king prawn cocktail

Meat platter of rare roast sirloin of beef, Honey roast ham, Poached Chicken

Ploughman's Platter of pork pies, cheese, chutneys, grapes, celery, apple

Salads: cucumber mint and dill, heritage tomato, pesto and red onion, dressed mixed leaf, fruit and nut cous cous, marinated chargrilled vegetables

Hot

Chargrilled swordfish with red pepper and tomato confit
Parsley and Parmesan panko-crumbed chicken fillets
Savoury bread and butter pudding
Medley of green vegetables
Buttered Jersey Royal potatoes

BUFFET FOUR Extra £15 per person

Cold (please choose three items)

Platter of Yorkshire meats, chutney, pickles
Platter of smoked fish, lemon, capers, shallots
Ploughman's: Scotch egg, pork pie, selection of cheese and pickles
Butchers platter: chicken pâté, pigs in blankets, ham hock croquettes
Antipasto platter: artichokes, melon, mozzarella, salami di Milano
Cold poached salmon, herb crème fraiche
Vegetarian platter: hummus, warm pitta, baba ganoush,
tabbouleh, marinated roast vegetables

Hot (please choose two items)

Traditional fish pie, potato, cheese topping

Lamb stew, herb dumplings

Sea bream, braised fennel, tarragon cream sauce

Vegetable lasagne

Beef, red pepper stroganoff, steamed rice

Chicken, bacon tagliatelle

Aubergine, tomato and ricotta bake (v)

Macaroni cheese (with or without mushroom and ham)

Salmon with spinach and prawn sauce

Side Dishes (please choose three items)

Mixed Salad; Tabbouleh; Bean and pulse cassoulet;
Confit of Tuscany vegetables; New potatoes; Steamed vegetables;
Roast potatoes with rosemary and garlic;
Goat's cheese, feta, rocket salad; Classic Caesar salad;
Coleslaw and potato salads.

Desserts (please choose one item)

Chocolate profiteroles; Bakewell tart; Fresh fruit platter; Lemon tart, vanilla cream; Chocolate Grand Marnier pot; Selection of Yorkshire cheeses

STANDARD BBQ PACKAGE

Extra £8.50 per person

Includes:

Hand pressed beef burger in a brioche bun
Chicken and Mediterranean vegetable skewers
Pork sausages in brioche roll
British sirloin steak
Vegetarian falafel burgers (v)
Fresh, crusty bread
Spiced cous cous salad
House-dressed salad leaves

Potato salad with spring onions and wholegrain mustard

Vine tomato and basil salad

HOG ROAST

Pricing available on request

DRINKS PACKAGES

One - included in our wedding package

Arrival Drink - Choose one of the following:
Glass of Bucks Fizz, mulled wine, summer punch or bottled San Miguel
Wine - Choose half a bottle per guest:
(Red) Vina Mariposa Tinto or Sol Mio Rosso
(White) Vina Mariposa Blanco or Sol Mio Blanco
Toast - glass of our finest fizz

Two - £5 extra per person

Arrival Drink - Choose one of the following:
Glass of Pimms, Prosecco, seasonal cocktail, Kir Royale or bottled Peroni
Wine - Choose half a bottle per guest:
(Red) Shiraz / Cabernet the Landings or Merlot Tierra de Estrellas
(White) Pinot Grigio Villa Benizi or Sauvignon Blanc Tierre de Estrellas
Toast- glass of Prosecco

Three - £15 extra per person

Arrival Drink - Choose one of the following:
Personalised premium seasonal cocktail, a glass of premium Champagne,
two bottles of beer or two glasses of Prosecco
Wine - Choose half a bottle per guest:
(Red) Malbec La Grupa or Fleurie
(White) Sauvignon Blanc Roundstone or Chablis Bouchards
Toast - a glass of Champagne

If creating your own wedding package, a minimum drinks spend may be required.

The hotel reserves the right to amend prices, wines and vintages subject to availability and duty and currency increases, without notice.

RECEPTION DRINKS BY THE GLASS

Mulled Wine House red wine, warmed and with spices	£4.95
Bucks Fizz or Kir Royale Sparkling wine with fresh orange juice or crème de cassis	£5.95
Prosecco NV, Vignana, Italy	£6.25
Prosecco Rose NV Il Caggio, Italy	£6.75
Pimms: Iced with fruit and fresh mint	£5.95
Winter Pimms: A warm, spicy Pimms	£5.95
Champagne Veuve Deloynes Brut NV, Dizy, Epernay	£9.95
Nonalcoholic Elderflower Spritzer	£3.25
Nonalcoholic Celebration Fruit Cocktail	£3:75

WINE SELECTION

Prices per bottle

WHITE WINES Viña Mariposa Blanco, Galicia, Spain Fresh and crisp with lots of juicy lime fruit and hints of crisp green fruit	£22
Sol Mio Bianco, Sicily, Italy Crisp white with hints of lime and green apples	£22
Pinot Grigio, Villa Benizi, Italy Refreshing, with apple and hazelnut flavours, just a hint of spice	£24.5
Sauvignon Blanc, Tierra de Estrellas, Chile Subtle gooseberry with melon and a crisp finish	£25
Chardonnay (Unoaked), The Landings, Australia Juicy and fruity driven wine with pronounced fruit bouquet	£26
Sauvignon Blanc Roundstone, New Zealand Tropical aromas. Excellent fruit concentration with a mineral texture and a long juicy finish.	£32
Chablis "L'Orangerie du Chateau", Jean Bouchard, Burgundy, France Deep, yellow colour. Harmonious with structure. Taste of mild grapefruit mixed with pineapple and sweetened with apricot. Quite long aftertaste	£39
ROSÉ WINES Pinot Grigio Blush, Villa Benizi, Italy Delicious aromas of wild strawberry, apple and honeysuckle. Crisp and fresh on the palate	£25
Zinfandel Rosé 2016, Discovery Beach, California, USA Ripe watermelon, strawberry and cherry on the palate. This wine has	£26

a balance of floral character, sweetness and crisp acidity.

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

RED WINES Viña Mariposa Tinto, Galicica, Spain Ripe strawberry fruit with notes of dark cherry and sweet spice. Soft well integrated tannins make this a very supple wine	£22
Sol Mio Rosso, Puglia, Italy Juicy brambly fruits and spices	£22
Montepulciano d'Abruzzo, Il Caggio, Italy Full bodied and juicy. Black and red fruit flavours with a twist of spice on the palate	£25
Merlot, Tierra de Estrellas, Chile Ruby colour and bursting with red and black ripe fruity flavours	£25
Shiraz/Cabernet, The Landings, Australia A nose of blackberry, plum and spice. Quite full on the palate, with a soft and generous character	£26
Malbec La Grupa, Mendoza, Argentina A juicy, brambly nose leads to a soft and round palate with redcurrants, blackcurrants and plums. Soft tannins	£29
Fleurie 2015, Montangeron, Beaujolais, France Aromas of iris, violets, roses in bloom, peaches and blackcurrant. Velvety smooth and elegant on the palate	£34
SPARKLING Prosecco NV, Vignana, Italy Light bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear	£29
Prosecco Rose NV Il Caggio, Italy A persistent, creamy foam and a crisp and fruity bouquet, with aromas and flavours of raspberry, strawberry and floral notes	£3°
Philippe Hérard Blanc de Blancs NV, France Made by a Champagne producer using the traditional method. Dry and deliciously fresh and crisp persistent beads of bubbles	£34
CHAMPAGNE Champagne Veuve Deloynes Brut, NV, Dizy, Epernay Clean fresh floral bouquet with a hint of hazelnut leading to a refreshing citrus palate and a long balanced rounded finish	£49
Thienot Brut NV, Reins Rounded and long with a succession of apple and pear, fresh fruit fragrances	£59

ROOM HIRE

2020 and 2021

If you've booked a wedding package, room hire for your ceremony, reception and evening party is automatically included

WEDDING CEREMONY ROOM HIRE

Numbers include the bride and groom

Stuart Room for up to 120 guests £550

Abraham Brigg Room for up to 80 guests £435

Courtyard for up to 60 guests £435

Ayrton Room, Mullion Room, Panel Room and De Aldworth Room for up to 20 guests £325

Stone Gazebo for up to 10 guests £350

Garden Gazebo (May to September) for up to 120 guests £500

EXCLUSIVE USE

For an additional fee of £9000 you can book
Exclusive Use and be the only guests on the estate.

We close the restaurant, meeting rooms, bar and lounges to all other guests.

It also gives you all 36 bedrooms on a bed and breakfast basis and maximum freedom and control for the duration of your wedding.

WEDDING ACCOMMODATION

2020 and 2021 ** Price Freeze **

House Double and Twin Room £128

Snug Double Room £118

Executive or Family Suite £198 (with sofa bed for one extra adult or two children up to 12 years) Split-level Suite £148

Early check-in from midday £20

Late check-out to midday £20 Eary/late check-outs must be pre-booked

Wedding rates are only available by calling Holdsworth House direct on 01422 240024

Guests should quote your wedding party surnames when booking and we'll link their room to your event in our system.

Booking terms:

A non-refundable deposit of £50 is required to reserve each room

Standard check-in is from 2.00pm, check-out is 11.00am

An extra bed for a child up to 12 years is £20

A travel cot is available at £10 and needs to be pre-booked

Prices are per room, based on two adults sharing

and include full breakfast, parking and WiFi

Our wedding rates are only available by phoning

us direct, not via other booking engines or media

MEET THE WEDDING TEAM

Claire Nicholl

Wedding and Events Manager, Claire, is one of our longest serving team members, having joined Holdsworth House in 1997. Claire has helped coordinate over 2500 weddings here so there's no one with greater, specialist knowledge. Within the team, Claire is well-known for her incredible memory and we enjoy testing her! Claire's unwavering persistence to make every wedding the best yet is what makes her the finest in the business.



Joseph Farrar

Joseph is the hotel's General Manager. Hospitality runs in his blood as he comes from a line of unflappable hotel and restaurant managers. Focus on customer service and amazing food are two of Joseph's top priorities, although his determination to keep up appearances and hotel maintenance are well documented.



Chris Meehan

Helpful, dedicated, reliable (and a enviable knowledge of wines and gin) sum up Deputy General Manager Chris. His operational knowledge, and ability to pitch in, is what helps Holdsworth House tick over. Chris is responsible for the day to day organising of the troops and he ensures that weddings have the 'swan effect' where everything runs smoothly so that you enjoy your day in full.



Tracey Skinner

Having worked at Holdsworth House for 30 years, Tracey is affectionately known as our Fairy Godmother - a name given to her in the past by brides. Tracey is our wedding Master of Ceremonies. It's a role that requires in-depth experience and knowledge and an intense desire to please. Tracey is a wonderfully caring person and, on your wedding day, she will look after you and your guests. From pinning buttonholes and shepherding the party around, to making your announcements, Tracey will ensure everyone is having the best time.



Adam Harvey

Head Chef Adam is the creative genius in the Holdsworth House kitchen. His brigade not only creates awardwinning restaurant dishes but all wedding food is prepped and cooked fresh too. Having a fresh banqueting service is something we insist upon and is another reason why Holdsworth House is special, as it's the only way to deliver the best food, packed with flavour and goodness.



FREQUENTLY ASKED QUESTIONS

Do we count ourselves in the wedding numbers?

Yes. Any package needs to count you in the number of guests. Holdsworth House can cater for up to 120 guests for a wedding reception and 150 for an evening party.

Does Holdsworth House hold all the necessary licenses?

Holdsworth House is an approved wedding venue and fully licensed for marriages/civil partnerships by the council registrars. So, we can host your nonreligious ceremony, wedding reception and evening party. You can be married in any room here, including the Stone Gazebo, or outdoors beneath our Colonnade Courtyard or Garden Gazebo. The hotel is licensed to sell alcohol until midnight for wedding guests, with music ending at 12.30am.

How many bedrooms do you have?

36 ensuite bedrooms: Three Executive Suites (with an extra sofa bed†); one Honeymoon Suite; one Fully Accessible Double/Twin; four Split Level Suites (with an extra sofa bed†); 21 House Doubles/Twins (larger rooms); eight Snug Doubles (standard rooms). Within these numbers, there are some inter-connecting rooms and some dog-friendly rooms. Travel cots are available. † Sofa beds are suitable for up to two children under 12 years of age or one adult.

I only want a small wedding, do you cater for this?

Yes, you can have a big or a small wedding and we have packages for both. There are five function rooms for eight to 120 guests. Evening receptions can accommodate up to 150 guests.

Do you welcome LGBT couples?

Of course. We're a popular venue for all couples wanting a marriage/partnership ceremony.

What deposit is required?

We will reserve a date for you for 14 days, after which time your reservation will be released automatically if we don't receive your deposit. For large weddings (over 20 guests) the deposit is £1500; for small weddings (20 guests and under) the deposit is a percentage of the anticipated spend. All deposits are nonrefundable and nontransferable.

continued...

What are the minimum numbers?

From 1 April to 31 December annually:

- Saturdays minimum 80 day guests and 100 evening guests.
- Fridays minimum 60 day guests and 80 evening guests.
- Mondays to Thursdays no minimum numbers.
- January to March no minimum numbers.

We can host up to 120 people for a reception or 150 in the evening. Children don't count in minimum numbers, these have to be adult places. Children are counted in your final numbers to ensure everyone has enough space at the tables. We have a children's menu or can serve half portions of the adult meals. Any child taking a full adult meal will be counted as an adult and charged the full rate.

How do I book a registrar?

Civil marriages/partnerships are conducted by the Calderdale Registrars. Once you've reserved a date with us, you need to ensure the registrars have availability on the same date. Contact Calderdale Register Office direct for an appointment as soon as possible, Monday to Thursday (8.45am - 5.30pm) and Friday (8.45am - 5pm) on 01422 288080. There are fees payable direct to the Register Office for the marriage/partnership 'notice' and the ceremony itself. All information can be found online at calderdale.gov.uk

What does Exclusive Use include?

As a busy hotel, there may well be other guests in the lounge and bar, diners in the restaurant or meetings/parties in the function rooms, unless you book Exclusive Use. A fee of up to £9,000 guarantees you are the only guests on the estate; we close the restaurant, dining rooms, meeting rooms, bar and lounges to all other visitors. Exclusive Use includes all 36 bedrooms on a bed and breakfast basis for your guests too, ultimately providing you maximum freedom of the hotel and control over your day.

How many weddings does Holdsworth House host per day?

Only one, regardless of whether its a large or small wedding.

How far in advance do I need to book?

We've helped arrange weddings in a few weeks to 18 months out - there's no right or wrong time frame. Sometimes we have late deals if you're not interested in waiting.

continued...

Can we bring our own catering and drinks?

Sorry no - all catering, food and beverages must be provided by Holdsworth House and we don't offer a corkage service. Holdsworth House has a strict policy of not permitting any alcohol to be brought onto the property or into the rooms; any evidence of such will result in immediate confiscation and a fee chargeable to you as listed in the contract you sign when booking. We won't tolerate the use of any illegal drugs or narcotics, by any person, on the premises. Any illegal drugs found on any persons or on the premises will result in us immediately notifying the police.

Do my guests get a preferential room rate?

Yes, you will be allocated a special wedding rate for your party, which is valid up to six weeks out and can only be booked direct on 01422 240024. Guests should quote your names and the wedding date when booking. Rooms are sold on a first come first serve basis. Within six weeks of your wedding, if your guests haven't booked, they will be required to pay our Best Available Rate, which could be higher than your wedding rate, but (when booked direct) will always £5 cheaper than on any other website. We can allocate specific bedrooms to your guests if you need us to, for example an Accessible Room or a Suite.

What time can my guests check in?

Check-in is from 2.00pm and check-out is 11.00am. An early check-in or late check-out may be pre-booked (subject to availability) for a fee. Guests should check with reception for prices and availability by calling 01422 240024. We can store luggage for guests outside of these times.

Can I bring table decorations in beforehand?

Yes, feel free to bring table gifts or decorations to the hotel the day before your wedding and we will store them for you. It is unlikely you will have access to the function room until the morning of your wedding. Our team can put simple table decorations/gifts out for you, if you provide clear instructions and plenty of notice. Please discuss your ideas with our wedding team on 01422 232359.

Where will the bride/groom get ready at the hotel?

If your ceremony is at Holdsworth House, we'll allocate one changing room to you (usually a Suite or spacious private dining room) for you to use for dressing, hair and make-up on the morning of your wedding. Most brides/grooms book a Suite the night before their wedding.

For any other questions please contact us on 01422 240024.

BOOKING TERMS AND CONDITIONS

1 DEFINITIONS

- "Hotel", "Us" Holdsworth House Hotel (Cavalier Country Club Ltd), Halifax, HX2 9TG.
- "Client", "You" the person(s) names on the Contract responsible for payment.
- "Contract" the signed contract entered into for the provision of the Facilities, which incorporates these Conditions.
- 1.4 "Event" the wedding, banquet or other function for which the Client has made the booking.
- "Facilities" the provision of function room hire, suites and/or supply of food and beverages and other facilities or services provided by the Hotel for the Client

2 CONTRACT

- The Contract shall govern the contractual relationship between the Hotel and the Client in relation to the Client's booking of the Hotel's Facilities for the purposes of the Event.
- In the case of any inconsistency with any order, letter, or form of contract sent by the Client to the Hotel or any other communication between the Client and the Hotel the provisions of these Conditions shall prevail unless expressly varied in writing by the Hotel.

MAKING A BOOKING

- Once a provisional reservation has been made, an option on the date will be reserved for 14 days after which time the reservation will be released automatically unless the Hotel has received a signed Contract, booking form, insurance policy document and deposit due.
- 3.2 The Client must take out a wedding insurance policy to cover cancellation or abandonment and public liability insurance for a minimum £2,000,000 (to cover property damage at or to the Hotel or its contents by the Client or any person attending the Event, third party bodily insurance and third party damage as the Hotel does not accept liability for these). Insurance can also protect the Client against non-appearance of third party suppliers. The Hotel cannot accept any bookings until a copy of the insurance policy is provided.
- The Hotel requires a nonrefundable, nontransferable deposit of £1500 in order to confirm the booking.
- 3.4 Once the Hotel receives the Contract all such facilities and services reserved on the Client's behalf will be bound by these terms and conditions.
- 3.5 The Client should make an appointment with the Hotel's wedding coordinator approximately eight weeks prior to the Event to discuss menu choices, wines etc. The Hotel requires the table plan, place cards and final numbers seven days prior to the Event.

4 CEREMONIES

- 4.1 It is not possible to hold a civil ceremony at the Hotel unless it is followed by a reception (unless a specific Ceremony Only package is booked).
- Once a date has been agreed with the Hotel, independent arrangements should be made by the Client with the Halifax Registrar who can be contacted on 01422 288080.

7 ROOM HIRE & MINIMUM NUMBERS 1St APRIL - 31St DECEMBER INCLUSIVE

- During this period there is a minimum requirement of 80 day guests for Saturdays, minimum 60 day guests on Fridays. These minimum numbers will be charged even if the final numbers fall below them.
- A room hire of £450 will apply for Saturday weddings in the Stuart Room throughout the year and Sundays prior to a Bank Holiday unless one of our packages is taken.
- 5.3 Unless Exclusive Use is arranged it will be necessary to restrict access to certain parts of the hotel for the evening reception.

CONTINUED...

- 5.4 It is not possible to hold a wedding breakfast at the Hotel unless followed by an evening celebration in the hotel, which must be for the minimum agreed number.
- An outdoor wedding, which takes place using the wooden Gazebo, has a surcharge of £500 this is nontransferable and nonrefundable*1
- 5.6 When an outdoor wedding space is booked a couple must acknowledge the necessity to move the wedding indoors subject to weather conditions. The decision on where the ceremony will take place will be done in consultation with the couple but Holdsworth House retains the right to make the final decision.
- *1 if an outdoor space has been booked and paid for, couples retain the right to cancel such space without penalty no less than five days before the wedding date. If this is adhered to any monies previously paid will be refunded.

6 ACCESS AND VACATE

- 6.1 All rooms are booked on the understanding that they are vacated by the time stipulated on the booking form, unless otherwise agreed in writing with us in advance. The access and vacate times quoted for each function time must be strictly adhered to on all occasions.
- 6.2 Functions are required to finish at the time agreed on the booking form. The Hotel reserves the right to levy additional charges where the Client, or any persons attending the Event, fails to vacate the room at the contracted time.

7 ENTERTAINERS, THIRD PARTY SUPPLIERS AND PERFORMING RIGHTS

- 7.1 The Client is responsible for ensuring that any band or musician employed or invited by them complies with the following: statutory requirements, Health and Safety legislation, the requirements of the Hotel's management. They must hold an applicable Performing Rights License and current Public Liability Insurance to a minimum of £2,000,000. All entertainment services must supply a valid copy of their current certificate of Public Liability Insurance to the Hotel prior to the Event.
- 7.2 The Hotel reserves the right to refuse any form of proposed entertainment that it considers detrimental to its reputation or disruptive to guests.
- 7.3 Levels of noise must be controlled at all times. The Hotel's management, who are the sole arbitrators of what may be deemed to be a public nuisance, may require noise levels to be lowered, which the Client agrees to enforce.
- 7.4 Where the Client asks the Hotel to book facilities and/or services with third parties, the Hotel will do so in good faith but cannot be held liable should the standard of those services prove deficient, or for the acts or omissions from such third parties.
- 7.5 The use of strobe lighting and dry ice machines is prohibited.
- 7.6 The hotel's written permission must be obtained before any electrical equipment, including amplification and lighting, may be used. A current Portable Appliance Testing certificate is required for any equipment brought onto the premises by a third party, agent or supplier.
- 7.7 Entertainers who have not previously worked at the Hotel must make a visit prior to the Event date to ensure they are aware of the Hotel's requirements, any physical restraints of the room in which they will perform and to agree their equipment layout, which will be noted on the Hotel's Event file.
- 7.8 It is expected that the band/live entertainment are fully set up and ready to start by the time stipulated on the contract agreement between the hotel and the client. It will be at the management's discretion as to whether to postpone this time or not in respect of failure to ensure any set up is completed in the timescale given.

CONTINUED...

8 DECORATIONS

- 8.1 The Client must obtain the Hotel's prior consent for all decoration, signs, exhibitions and displays. The Hotel reserves the right to remove signs that are unauthorised, unlawfully displayed or which may be deemed to cause offence or danger.
- Table confetti is not permitted. Only candles within a glass container or fireproof table arrangement are permitted. Candelabras with open flames are not permitted.
- 8.3 Confetti is not permitted except in the turning circle and any confetti must be biodegradeable. The Hotel reserves the right to apply a £150 cleaning charge to the Client's account should guests not comply.
- 8.4 Fireworks are not permitted in the Hotel premises without prior written consent. Indoor fireworks and sparklers are also not permitted.

9 ACCOMMODATION

- 9.1 The Client's guests should contact the Hotel to book overnight accommodation direct. A special wedding accommodation rate will be allocated and will be available for booking up to six weeks before the date of the Event. Bookings made within six weeks of the Event will be at the Best Available Rate.
- 9.2 All accommodation is subject to availability on a first come, first serve basis.
- A nonrefundable deposit of $£5^{\circ}$ per room will be taken at the time of booking to secure all bedroom reservations. Allocations cannot be held for rooms unless the required deposit per room is paid in advance.
- 9.4 The Client should advise their guests that bedrooms will be available from 2.00pm on the day of arrival and checkout time is before 11.00am on the day of departure to avoid any additional charges. In the event that the guests arrive early, the Hotel can store luggage and belongings until such time that the bedrooms are ready. Late checkout may be available for a supplement but is not guaranteed.

10 YOUR OBLIGATIONS

- 10.1 The Client and persons attending the Event must:
- 10.1.1 comply with all licensing, health and safety and all other laws and regulations relating to the Hotel;
- not bring to nor consume any food, wines, spirits or beers at the Hotel that are not supplied by the Hotel without its written consent. Corkage facilities are not available. The Hotel reserves the right to impose a minimum £500 charge, or a greater amount equal to the hotel's selling price for the same or an equivalent product, should any food and beverage be found on the Hotel premises. The Client agrees that the duty manager may confiscate any such products;
- not bring any narcotic, illegal, dangerous or hazardous items into the Hotel or its premises and remove any such items promptly when requested to do so by a member of the Hotel or any other authorized person;
- not act in an improper or disorderly way, nor refuse to comply with reasonable requests from the Hotel staff:
- make every effort to safeguard the existing fixtures, fittings and decorations. The Client shall be liable for any damage or loss (and costs or expenses arising thereby) suffered by the Hotel as a result of the Event and shall pay to the Hotel on demand the amount required to make good or remedy such damages including compensation for loss of business whilst such damage is being repaired;
- accept responsibility and liability for use of the Internet including views expressed, damage caused by infections or viruses, and full personal responsibility for the downloading of illegal material.
- In the event of failure to comply with the above obligations the Hotel reserves the right to terminate the Event with immediate effect. In such instances no monies will be refunded. The decision and discretion of the Hotel manager is final.
- The Client shall indemnify the Hotel against all loss or damage suffered by any person arising from equipment, plant, machinery and other items brought on or into the Hotel premises by the Client or a subcontractor working on the Client's behalf and/or any attendees at the Event.

CONTINUED...

YOUR PROPERTY II

- Whilst every effort is made to safeguard the Client's property, the Hotel will not be held responsible II.I for any loss or damage howsoever caused during the Event. Nor can the Hotel be responsibility for the loss or damage to gifts or decorations that have been delivered to or handed over to a representative of the Hotel for storage.
- The Hotel will not be liable for any loss or damage except within the constraints of the Hotel 11.2 Proprietors Act 1956.

PAYMENT 12

- The Client will be liable to pay all charges incurred by, on behalf of or at the request of the Client, their 12.1 agents or employees, for any Facilities provided by the Hotel.
- All prices quoted are inclusive of VAT unless otherwise stated. 12.2
- Estimates can only be given for an Event booked more than 12 months in advance. 12.3
- All accounts are payable in Pounds Sterling. Payment can be made by debit or credit card or cheque 12.4 payable to Holdsworth House Hotel.
- The Hotel reserves the right to increase its prices to take account of any increases in inflation, VAT, 12.5 labour, wages, materials, suppliers' costs, investment or other costs incurred by the Hotel. Any increases after the date of the booking will be notified to the Client in writing and will be payable by the Client in substitution for the amounts originally notified by the Hotel and the Client agrees that this will constitute a variation of the terms of the Contract accordingly.
- Should the Client make significant changes to the programme or the expected number of guests, this 12.6 may result in amendments to the applicable rates and or/the facilities offered by the Hotel.
- A pro forma invoice will be issued by the Hotel nine months prior to the date of the Event based on the 12.7 figures provided in the Contract: 25% of the total balance will be payable by return. A second pro forma invoice will be issued six months prior to the Event based on the figures provided in the Contract: 25% of the total balance will be payable by return. A third pro forma invoice will be issued four months prior to the Event based on the figures provided in the Contract: 25% of the total balance will be payable by return. A further invoice for the remaining balance based on numbers known at that date will be issued three weeks before the Event. An optional 10% service charge will be added to the food and beverage element of this bill.
- Any outstanding balance, including any additional guests over and above the third pro forma invoice 12.8 numbers must be settled by the Client on departure.
- Payments should be made by the due dates on the invoices. Should payments become overdue the Hotel 12.9 reserves the right to charge a late payment charge of 10% of the outstanding balance to the Client's account.

CANCELLATION 13

- In the unfortunate circumstance that the Client cancels or postpones the Event at any time, the Hotel 13.1 reserves the right to impose the following cancellation charges:
- between 120-180 days before the Event 50% of the contractual amount will be charged; 13.1.1
- between 120-60 days before the Event date 75% of the contractual amount will be charged; 13.1.2
- within 60 days of the Event date 90% of the contractual amount will be charged. 13.1.3
- The Client's deposit is nonrefundable and nontransferable and should be claimed back on your 13.2 wedding insurance.
- Any cancellation, postponement or partial cancellation should be advised to the management of the 13.3 Hotel in writing by the Client, in the first instance.
- The Hotel may, at its absolute discretion, endeavour to mitigate any losses which it may incur as a result 13.4 of the Client's cancellation of the booking by, amongst other things, advertising the availability of the Facilities on the scheduled date(s) for which the booking had been made. Part or all of the profit (if any) which the Hotel has been able to make through other clients' use of the Facilities on the scheduled date(s) on which the booking had been made will be retained by the hotel in full.

CONTINUED...

- 13.5 In addition to paying the cancellation charges the Client shall indemnify the Hotel for any costs or expenses incurred to third parties by reason of any arrangements made with such third parties in respect of the Event.
- 13.6 If the Event is postponed by the Client the Hotel will endeavour to make alternative arrangements with the Client for the Event at the venue on an alternative date ("Alternative Event") provided always that the Alternative Event shall be subject to availability and shall take place within six months of the date of the postponed Event.
- 13.7 Where no Alternative Event is arranged within six months of the date of the original Event, the Hotel reserves the right to treat the Event as cancelled.
- 13.8 The Hotel reserves the right, without prejudice, to any other right or remedy available, to terminate or suspend any Contract forthwith or, at its discretion, offer alternative facilities without any further responsibility on its part in the Event if:
- any part of the Hotel is closed due to fire or water damage or due to alterations or redecoration or any occurrence beyond the Hotel's control which shall prevent it from performing its obligations in connection with the Event;
- 13.8.2 there is a failure to supply the Hotel with any essential services such as gas, electricity or water;
- 13.8.3 if the booking might, in the Hotel's opinion prejudice its reputation;
- 13.8.4 if the Client is more than 21 days in arrears of payment to the Hotel;
- if the Client becomes bankrupt or makes any voluntary arrangement with its creditors or becomes subject to an administration order or an encumbrancer takes possession of, or a receiver is appointed of any of the Client's property or assets.
- In the event of termination or suspension the price for any Facilities that the Hotel has provided to the Client shall become immediately due.
- 13.10 Should the Hotel, for reasons beyond its control, need to cancel or make any amendments to the Event, the Hotel reserves the right to offer an alternative choice of facilities.
- 14 THE HOTEL'S LIABILITY
- The Hotel makes no representations and gives no warranties, statutory, implied or other as to the Facilities or as to their suitability for any particular or general purpose.
- 14.2 Subject to Clause 14.3 the Hotel shall not be liable for:
- any loss of profit or other financial loss or for any indirect, special or consequential loss, damage, liability, costs or claims (whether arising out of the negligence of the Hotel or its employees, servants or agents) suffered, incurred or made by the Client in connection with the Event (including, without limitation, arising by reason of any delay or interruption in the provision of the Facilities); and
- any loss or damage to any property of the Client's, their guests, contractors or agents, or any of their employees occurring at the Hotel.
- Other than for death or personal injury caused by the negligence of the Hotel, without limiting the effect of the provisions of this Clause 14 the Hotel's aggregate liability to the Client for loss and damage under or in connection with the Contract shall in no event exceed the aggregate contract price paid and/or payable by the Client to the Hotel in respect of the Event.
- Nothing in this Contract is intended to affect any statutory rights which the Client may have (whether in their capacity as a consumer for the purposes of the Unfair Contract Terms Act 1977 or otherwise) which may not lawfully be excluded by the Hotel and, in the event that any of the provisions of the Contract are adjudged to be unlawful and/or to be void as going beyond what is reasonable in all the circumstances for the protection of the interests of the Hotel, such unlawful and/or void provision(s) shall be deemed to be deleted and the remaining provisions of the Contract shall continue to apply.

CONTINUED...

	_		_	~	_	-	_	_		-	-	_	$\overline{}$	-		
TC	Λ	1	Ľ	5		H.		. 1	.A	·P	v	H)		H	J	5

- 15.1 The Hotel's name/logo may be used in publicity only on prior written approval from the Hotel.
- 15.2 All prices quoted are inclusive VAT at the current rate unless otherwise stated.
- 15.3 Any additional bookings or services arising out of the booking will be deemed subject to the above conditions.
- The Hotel may use details of your event to promote the Hotel following the Event, unless the Client specifically requests the Hotel not to in writing.
- The Hotel shall be entitled to transfer or assign all or any of its rights under this Contract and to perform any of its obligations through nominated subcontractors but the benefit of this agreement shall not be assigned by the Client.
- Any demand or notice in respect of this Contract will be made in writing and may be served on the addressee by hand or by post and either by delivering it to the address of the addressee as set out in this Contract or such other address which the addressee may notify the other party in writing. Any such demand or notice delivered by hand shall be deemed to have been received immediately upon delivery. Any such demand or notice sent by post shall be deemed to have been received at the opening of business on the first working day following the day on which it was posted even if returned undelivered.
- Force Majeure: The Hotel shall not by reason of its failure to perform any of its obligations under this Contract if such failure is due to or results from breakdown of plant or apparatus fire explosion accident strike lock-out or any other event or cause beyond its control the Hotel be liable to the Client or be deemed to be in breach of the Contract by reason of any delay in performing or any failure to perform any or the Client's obligations in relation to the Event, if delay or failure was due to any cause beyond the Hotel's reasonable control. Without prejudice to the generality of the foregoing the following shall be regarded as causes beyond the Hotel's reasonable control Act of God, explosion, flood, tempest, fire or accident war or threat of war, sabotage, insurrection, civil disturbance or requisition acts, restrictions, regulations, by-laws, prohibitions or measures of any kind on the part of the governmental parliamentary or local authority import or export regulations or embargoes strikes, lock-outs or other industrial actions or trade disputes (whether involving employees of the Hotel's or of a third party).
- No waiver by the Hotel of any breach by the Client of its obligations hereunder shall constitute a waiver of any subsequent breach thereof.
- Severability: If in any provision of this Contract shall be held to be invalid, unenforceable or shall not apply to the Contract then the remaining provisions shall continue in full force and effect.
- 15.10 Jurisdiction: The Contract shall be governed by the laws of England and the Client agrees to submit to the nonexclusion jurisdiction of the English Courts.
- Third Party Rights: Unless specifically stated below no-one except the Hotel or the Client shall have any rights under this Contract by virtue of the Contracts (Rights of Third Parties) Act 1999 or otherwise.
- 15.12 The Hotel follows a no smoking policy.
- This Contract supersedes all other Contracts. The Hotel reserves the right to amend the Contract at any time.

WE THE CLIENT(S) CONFIRM THAT WE HAVE READ, UNDERSTOOD AND AGREE TO THE ABOVE CONTRACTUAL TERMS AND CONDITIONS AND ACCEPT THEM JOINTLY AND INDIVIDUALLY. WE UNDERSTAND CANCELLATION CHARGES ARE APPLICABLE AND WILL BE CALCULATED IN ACCORDANCE WITH THESE TERMS AND CONDITIONS.

Signed the Client 1:	Print Name	Date
Signed the Client 2:	Print Name	Date

BOOKING AGREEMENT

to be completed in conjunction with the Holdsworth House wedding team

Date of the event
Client 1 Full Name
Client 2 Full Name
Correspondence Address
Postcode
Tel No Day Eve
Email
Do you wish to have your ceremony at Holdsworth House?
Time of arrival at Holdsworth House for ceremony or reception?
Please tick room(s) required: Stuart Ayrton Abraham Brigg Stone Gazebo De Aldworth Hall Mullion Garden Gazebo Courtyard Panel
Number of day guests
Do you wish to reserve the Stuart Room for your evening reception? Yes No
Number of evening guests (Evening celebrations start at 7.30pm)
Package Selected:
Agreed minimum price
An optional 10% service charge will be added to the food and drink element of the final bill.
WE CONFIRM THAT WE THE CLIENTS HAVE READ, UNDERSTOOD AND ACCEPT THE TERMS OF BUSINESS IN ACCORDANCE WITH THE ABOVE BOOKING AGREEMENT AND ACCEPT THEM JOINTLY AND INDIVIDUALLY. WE ENCLOSE THE AGREED, NONREFUNDABLE DEPOSIT (CHEQUES TO BE MADE PAYABLE TO HOLDSWORTH HOUSE HOTEL).
Signed Client 1 Print name Date
Signed Client 2 Print name Date

Page 1 of 1 | Booking Agreement amended 05/5/2019