

WEDDING BROCHURE



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www.yeoldsuninn.co.uk



Congratulations on your Engagement

Here at Ye Old Sun Inn, our aim is to exceed the expectations of all our guests, and to make every Wedding a day to remember.

On your very Special day, relax and enjoy the the occasion whilst our experienced and professional team ensure that you have the best possible start to your married life

Whether it's an intimate wedding for 24 or a lavish wedding for 200 you needs can be catered for. Our private dining room will seat parties up to 24 or our main Dining room will seat up to 60 for a wedding breakfast and up to 100 for the night time event. Or choose a Marquee which will seat comfortably 100 day guests and 150 night gusts. There is also an option for exclusive use of the whole pub if this is something you have your heart set on.

Planning your wedding day can be a very stressful time, however with our wealth of experience we can help plan your day to the finest detail. You will have your own personal wedding planner who will go through every detail to make your day remarkable, our reputation for superb food and hospitality is known all around, and we guarentee to add our very own Yorkshire sparkle to your day.

On the following pages we have included a selection of suggeseted menus and drinks packages to help you plan your menu to your budget, If you do not find exactly what you are looking for we are more than happy for you to suggest ideas to us and we will cost them accordingly.

*The only additional costs are those to hire the Pub exclusively for yourselves or our Marquee which will be sited on the grassed area to the side of the pub.
Cost of hiring the pub: £2000 using pub furniture, if other table layouts are required the hire of the tables and chairs will be added to this amount
Cost of Hiring the Marquee £2800 this includes the hire of tables, chairs and a dancefloor for the disco.*



The £6000 Wedding Package

A complete day reception for 50 guests and evening for 70 guests (Extra guests for the day reception £60 pp) if you would like the use of our marquee rather than the pub there is a surcharge of £800, the marquee can seat 100 for a wedding breakfast and 150 night guests

This Package is available everyday of every month

Exclusive use of the pub for Day & Evening reception

Master of Ceremonies

Red Carpet on Arrival

Personalised Box for your cards

Personalised Gift for the Bride & Groom

Chocolate Favours for all day guests

White Linen Napkins & Tablecloths

Sweetheart Drinks Package

Cake Stand & Knife

Wedding Breakfast x 50 guests

Complimentary Disco

Bacon & Sausage Baps for the evening reception

Complimentary 1st Anniversary Meal

Wedding Breakfast Menu

Pressed Ham Hock, with a pineapple Salsa

Free range chicken, celeriac & potato dauphinoise with honeyed carrots

Sticky Toffee Sponge with toffee sauce and homemade vanilla ice cream

Tea/Coffee

NB. Please note we do not offer a choice menu on this package. You have the option of upgrading all food and drink options. You can also add guests both onto the Day and Evening reception

Canapes (we recommend 3 per person)

Bronze £1.75 each pp

Goats Cheese & Roasted Tomato Tartlet
Mini Sausage with Honey & Sesame
Pea & Prawn Crostini
Vegetable Spring Roll with hoi-sin dipping sauce
Terrine with Red Onion Chutney
Pea and Mint Veloute
Spicy bean & guacamole cones

Silver £2.00 each pp

Roasted Beef in a mini Yorkshire Pudding with Horseradish Crème Fraiche
Crispy Prawns with a sweet chilli dip
Chicken Satay Skewers with coriander and chilli
Cheese & Mushroom Rarebit
Onion Pakora with a herb yoghurt
Home Smoked Salmon on toast with a caper and dill mayonnaise
Asparagus Wrapped in Parma Ham (Seasonal Only)
Mozzarella balls, with Basil and sundried tomato
Chicory Leaf with Yorkshire Blue Cheese & Walnuts

Gold £2.25 each pp

Mini Crab Cake with Avocado Relish
Steak & Roasted Onion Crostini
Halloumi & Tomato Ratatouille Flatbread
Fish Goujons with tartare sauce
Confit Duck Spring Roll with oyster sauce
Smoked Haddock Arancini with harissa dipping sauce
Mini Lamb Kofta with Mint Yoghurt
Peanut butter caramel and chocolate slice
Caramel cream Nutella lollies
Apple & custard Doughnuts
Chocolate & Raspberry brownie cheesecake bites

Starter Course Selection (priced per item pp)

Fresh Salmon & Potato Terrine infused with paprika & lemon with a slight touch of horseradish cream £10.50

Ham Hock Terrine studded with caper and gherkins, served with sour dough toasts and caper mayonnaise £9.00

Pea & Mint Risotto finished with Parmesan shavings, lemon oil and minted spring onion salsa £8.50

Smoked Haddock Rarebit baked on a homemade crumpet and finished with Hollandaise sauce £10.50

Warm Salad of Smoked Chicken, Chorizo and Black Pudding in a spiced herb dressing £9.50

Whipped Goats Cheese with heritage beetroot salad and a drizzle of basil pesto £7.50

Classic Prawn & Crayfish Cocktail with marie rose sauce and brown bread £10.00

Pressed Rillette of Confit Duck flavoured with orange and coriander, wrapped in Parma Ham and served with an orange relish £10.50

Warm Salad of Honey Roasted Parsnips, Chestnuts and Artichoke hearts in a light thyme dressing £8.00

Plate of home smoked Salmon, simply served with lemon wedges, capers and brown bread £11.00

Chicken Liver Parfait with toasted brioche and red currant relish £10.50

Twice Baked Wensleydale Soufflé with a caramelised onion puree and crisp onions £9.50

Smoked Mackerel Pate, with cream cheese, horseradish & lemon £9.50

Sticky Beef strips, with a Asian salad £10

Cheesy stuffed Mushrooms, on a bed of buttered leeks £8.50

Black Pudding Meatballs with a spicy tomato sauce £9.50

Pan fried King Scallops with cauliflower puree, crumbled bacon and lemon oil £15.00

Seared fresh Tuna Steak on a niçoise salad with anchovies and soft-boiled quails egg £13.50

Hot smoked Salmon on warmed potato salad with chive oil £12.00

Intermediate Course Selection (No reduction if taken as a starter on the Package price) all £7.00

French Onion Soup, made the classical way but using vegetable stock, topped with a baked cheese croute

Tomato & Basil Soup with Wensleydale pastries

Cream of Mushroom Soup flavoured with tarragon and rosemary

Spring Vegetable Soup topped with herb croutons

Cream of Cauliflower Soup with Parmesan Straw

Pimm's Sorbet with a mint & cucumber salsa



Main Course Selection

Hot smoked Salmon on warmed potato salad, buttered samphire & spinach £22.00

Cod Loin on a prawn fishcake with a vegetable chowder and rustic crumb £22.00

Oven baked Halibut Steak, shellfish chowder and Samphire £29.00

Seabass Fillet served with a shallot tart Tatin, herb crusted potatoes & onion puree £21.50

Traditional Roast Beef with Yorkshire Pudding, roasted potatoes and vegetables and jugs of roast gravy £20.00

Pork Cutlet with an apple & potato dauphinoise, sautéed kale and a rich cider jus £19.00

Salmon Fillet on Colcannon potatoes with sautéed leeks and fine beans and a Hollandaise sauce £19.50

Braised Beef Daube with rich casseroled vegetables over creamed potatoes and horseradish baked dumplings £21.00

Venison Steak served with an 'Umble pie, creamed potatoes, sticky red cabbage and rich red wine jus £28.00

Chicken Supreme on a creamed leek mash with a wild mushroom and white wine cream sauce £18.50

Cod Steak on crushed lemon scented new potatoes, Scallop Wellington and a caper and tarragon cream £22.00

Pork Fillet rolled in soft herbs on a Sun-Dried Tomato Risotto finished with Basil Pesto and Parmesan shavings £22.50

Chicken Supreme with dauphinoise Potatoes, sautéed savoy cabbage, bacon and baby onions finished with a grain mustard sauce £18.00

Crispy skin Bream Fillet on saffron cooked potatoes with ratatouille style vegetables and spiced dressing £21.50

Pan Roasted Duck Breast on a Crisp Parsnip and Potato Rosti, Caramelised plum and Chicory £27.00

Lamb Rump with sautéed fine beans, Crushed new potatoes and redcurrant and juniper sauce £27.00

*Roasted Belly Pork, Black pudding Bon-Bon, creamed potatoes, cauliflower cheese
£20.00*

*Sun Dried Tomato & Olive Potato Cake, roasted Cherry Tomatoes, cous-cous and
grilled Halloumi £18.50*

Blacksticks Blue Cheese Tart, Provençal Vegetables, pesto and watercress £18.50

*Goats Cheese and Celery Bon Bon, Almond and Hazelnut crust, cauliflower rice
and charred Spring Onions £18.00*

*Caramelised Shallot, Walnut & Chicory Tart, sauteed potatoes and creamy leeks
£18.50*

Homemade Dessert Selection

*Apple (and rhubarb when in season) Oatmeal Crumble with fresh vanilla seed
custard £9.00*

Sharp Lemon Tart with raspberries and crème fraîche £9.50

*Banoffee Tartlet topped with fresh cream and chocolate shavings on a toffee
sauce £8.50*

Warmed Bakewell Tart with fruit compote and fresh vanilla seed custard £8.50

Sticky Toffee Sponge with toffee sauce and homemade vanilla ice cream £8.00

*Chocolate Brownie Cheesecake Muffin, with raspberries, ice cream and chocolate
sauce £9.00*

*'Colton' Mess with seasonal fruits, coulis, crushed meringue, crème fraîche and
finely shredded mint £8.50*

Vanilla Panna Cotta with poached Seasonal Fruits £9.00

*Trio of Chef's Dinky Desserts (mini Brulee, sticky Toffee Pudding & lemon Tart)
£12.50*

Raspberry Crème Brulee with a lemon biscuit £9.00

Chocolate Orange Mousse cake with a tangy orange coulis £9.50

Cheese Course Selection

Cheese Board Table for the Room £5 per person

Cheese Board per table (10 guests) £40

Cheese, Pork & Fruit Cake £6.50

All the cheese boards will include crackers, grapes, celery, butter, fruit cake, chutney and bread

Port available to buy by the bottle £35

Evening Menus

Buffet Menu A

Selection of closed Sandwiches, Pork Pie, Seasonal Leaves, Coleslaw

Breaded Chicken pieces with tomato salsa. £18.00 per person

Buffet Menu B

Pork Pies, Yorkshire Ham, Blue Cheese, Cheddar Cheese, Chutneys, Pickles, Smoked Chicken, Tomato & Pesto Salad, Quiche & Breads £20.00 per person

Buffet Menu C

Platter of Sliced Yorkshire Ham, Hand Sliced Dales Beef,

Poached Scottish Salmon, Bakers Basket of homemade bread rolls,

Seasonal leaves, Coleslaw, Tomato and basil salad, Pasta Salad

Hot buttered New Potatoes £30.00 per person

Pizza Buffet

Selection of wood fired pizzas, salads, chips and dips £15.00 per person

Piggin' Plenty Buffet

A 'Hog Roast' option for your guests, with sage and onion stuffing, apple sauce, crackling all in a freshly baked bap. £900 will feed up to 100

Salads and new potatoes extra £4.50 per person

Bacon or Sausage Baps

Yorkshire sourced, served with the classic Heinz Tomato & HP sauce's (ideal to round off the evening just before the bar closes when everyone is feeling peckish!!) £7.50 per person

Hand cut Chunky chips @ £1.50 per person

Pic & Mix Sweetie Cart £250

Wedding Drinks Packages



Decadence Package £45

Selection of Hot & Cold Canapes
(Gold, please choose 3) on Arrival.
Free Flow House Champagne on Arrival
2 Glasses of wine (Sauvignon Blanc/Merlot)
with your meal
A Flute of Pink Champagne for the toast

Elegance Package £26.50

Selection of Hot & Cold Canapes
(Bronze, please choose 3) on Arrival.
A Glass of Kir Royale on Arrival
A Glass and top up of House Wine
(red/white) with your meal
A Flute of Prosecco for the toast

Extra Options

Bucket of Ice-Cold Beers
Selection of 6 per bucket £27

Fairfax Gin & Tonic or Fairfax Spiced
Rum Cubra Libra £6.50
Bottles of Cask Conditioned Beers
£3.50 each

Jugs of Pimm's/Mojito on Tables
£16.50 per jug

Romance Package £33

Selection of Hot & Cold Canapes
(Silver, please choose 3) on Arrival.
A Classic Bellini on Arrival
2 Glasses of House wine (Red/White)
with your meal
A Flute of Champagne for the Toast

Sweetheart Package £16.50

A Glass of Pimm's on Arrival
A Glass of House Wine (Red/White)
with your meal
A Flute of Prosecco for the Toast

Wine Options

If you are a great lover of wine, we do have
an incredible wine list which you can also
choose from and we can add the supplement
to the package for you.

Making a booking:

Once you have looked through all of the menus and all of the different options, give us a call and arrange to meet with a wedding planner. Together we can go through all of the finer details and start to make firm plans for your day. To confirm your wedding in our diary we just ask for a deposit of £1000 to confirm your booking. This is only refundable up to 90 days prior to your booking date, any time after this period the deposit is only transferrable to another date.

All of our weddings include a tasting of your menu of choice, this is for the bride and groom, extra guests may attend but there will be a full charge for these guests, the tasting does not include canapes, drinks or evening buffet choices these are only available by description. If you require further menu tastings these will be charged at the full amount. In the event that there maybe another government closure rest assured no monies will be lost and we can transfer your booking to any other available date

You can meet as many times with your wedding planner as you would prefer, and alterations can be made at any point up to 4 weeks before the day.

We request full payment, choices and any dietary requirements 4 weeks before the scheduled date, once these have been confirmed there will be no reduction to the cost if the numbers reduce before the day.

We look forward to hosting your special day and making a day full of memories, laughter and joy. Any enquiries please don't hesitate to call Kelly or Ashley who will be pleased to help in any way whatsoever.



