





CUBLEY HALL 1 Leadings

appreciate the difference









Northstar Hotels Ltd, Cubley Hall Mortimer Road, Penistone, Sheffield S36 9DF

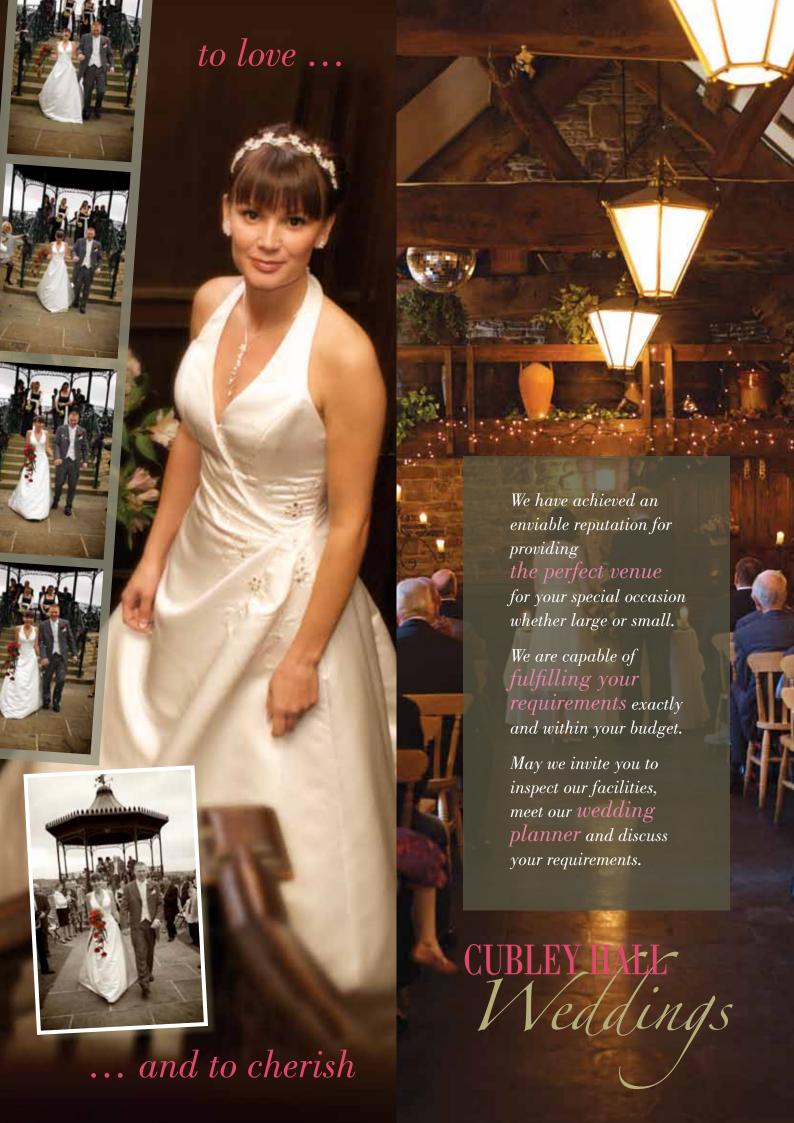


tel: 01226 766086 fax: 01226 767335 email: info@cubleyhall.co.uk visit: www.cubleyhall.co.uk





















Civil Wedding Fee

Ceremony Guidance Notes

Wedding Refreshments

Drinks on arrival, Canapes & Wines

Reception Banquet Options

Banquet Buffet, Carvery Wedding Banquet

Silver Service & Single Choice Banquet

Starter Menus
Soup Menu & Appetisers

Main Course Menus Banquet Buffet & Carvery Banque<mark>t</mark>

Main Course Menus Silver Service & Single Choice Banquet

> Main Course Menus Vegetarian Options

Dessert Menus Desserts, Cheese board Platters & Petit Four<mark>s</mark>

 $\label{eq:buffets} Evening \ Buffet \ Menus \\ Buffets, \ Buffet \ Desserts, \ Coffee \ \& \ Mints \\$

Price List

Booking Terms & Conditions

CUBLEY HALL



The Garden Pavilion

Set in Cubley Hall's spacious gardens with views over open countryside. The unique Victorian Pavilion sets the scene for special events. The Garden pavilion is licensed for civil wedding ceremonies and civil partnerships.

The Function Suite

Old stone floors, high ceilings with massive oak beams create a warm welcoming atmosphere which sets the scene for the perfect wedding reception.

Capacity

Minimum 60 persons - Maximum 110 persons: Formal, seated.

Minimum 100 persons - Maximum 250 persons: Informal,
buffet style entertainment & dancing

SMALLER WEDDING RECEPTIONS

The Lockley Lounge

An arched door leads to a room with old oak panelling and ornate plaster ceiling which can cater for wedding parties of up to 20 seated, or 30 buffet style.

The Blue Room

With stained glass windows and genuine Victorian fireplace, this room can accommodate for wedding parties of up to 12.

Accommodation

Cubley Hall has 12 en-suite bedrooms which can be booked to your wedding party. Special rates can be negotiated should all rooms be required.

Room allocations will be required one month before the event. Should you require any further accommodation we will be happy to recommend our sister hotel 'Staindrop Lodge' and other reputable establishments.

Wedding Sevices

We can recommend the services of photographers, video recordists, florists, wedding cars etc.

Disco's, ceilidh's, jazz bands, string quartets plus many more can be organised to provide the entertainment for your evening reception.

Wedding Banquet Menus Include:

The sole use of the function suite, with bar to midnight. White linen table cloths, white linen napkins, table candles & tea lights. Choice of round or square silver cake stand with knife. Personalised seating plan for display. Microphone if required. Services of wedding planner to act as master of ceremonies and to ensure the smooth running of the event.

CUBLEY HALL

CIVIL WEDDING CEREMONY OFTIONS

Cubley Hall has a selection of rooms available to host your wedding ceremony.

Whether you require a small intimate wedding or a larger celebration, Cubley Hall will endeavour to make your wedding day a truly memorable occasion.

The Garden Pavilion

Set in Cubley Hall's spacious gardens with views over open countryside. The unique Victorian Pavilion sets the scene for special events. The Garden pavilion is licensed for civil wedding ceremonies and civil partnerships.

Outside ceremony pavilion hire £800.00

The Function Suite

This room offers a superb setting for your wedding ceremony, giving a traditional feel with a welcoming atmosphere.

Suitable for weddings of up to 150 guests.

Ceremony room hire £600.00

The Lockley Lounge

For the smaller wedding, this room offers a friendly ambience and retains the character of the original hall. This room is ideal for wedding parties of close family and friends.

Suitable for weddings of up to 25 guests.

Ceremony room hire £350.00

The Blue Room

This room is small and homely offering an intimate setting for the bride and groom.

Suitable for weddings of up to 10 guests.

Ceremony room hire £250.00

Prices Include:

The requirements of the registrar. Services of the wedding planner.

Please note: The ceremony room hire price does not include any fees levied by the registrars office.





Cubley Hall has been approved by Barnsley Metropolitan Borough Council for the solemnisation of civil marriages.

Civil Wedding Prices

Please see page I for civil wedding room hire fees.

Registrar Booking

The booking of the registrar is your sole responsibility.

Cubley Hall cannot deal with this procedure on your behalf.

Marriage Times

We ask that guests discuss the marriage time with ourselves before confirming with the registrar, to ensure suitability within Cubley Hall. The wedding party is responsible for booking and payment to the registrar and must liaise directly with them.

Photographs

Photographs are only permitted at the signing of the register towards the end of the wedding ceremony. Further photographs can be taken after the wedding ceremony within the hotel and gardens.

Food & Drink

No food or drinks are permitted by law within the marriage room prior to, or during the marriage ceremony.

Weddings held in the Function Suite

Guests will be required to vacate the room after the ceremony to either the main bar and/or the gardens whilst the room is prepared for the wedding breakfast.

Your wedding planner will be able to advise you on the procedure and times incurred, as this may vary according to your reception requirements.





DRINKS ON ARRIVAL

Greeting drinks can be served to your guests on arrival. Why not set the scene and really mark the occasion by serving prereception drinks in the gardens? This promotes a relaxed and friendly atmosphere and keeps all your guests close at hand for photographs.

Some suggestions:

Bucks Fizz

A refreshing blend of sparkling wine or champagne & fresh orange juice.

Selection of Cocktails

Mojitas strawberry daquiri and cosmopolatan.

Champagne with Strawberries

Your choice of chilled Champagne or Sparkling Wine from the wine list, poured into flute glasses & topped with floating strawberries. Prices according to Champagne or Sparkling Wine selected.

Pimms & Lemonade

Refreshingly light and fruity dressed with lemon, orange, apple & mint.

Kir Royale

A light and refreshing blend of Cava Brut or Champagne with a hint of Creme de Cassis.

CANAPES

We can offer a selection of decorated glazed canapes (nibbles) to tempt your guests on arrival.

Deluxe Canapes

Mini pork pie & branston, mini burger, quiche lorraine, jumbo prawn & marie rose, stuffed cherry tomato, chilli con carne, feta, basil & red onion tartlet, sushi, cumberland sausage & red onion, yorkshire pudding with beef & horseradish, BBQ chicken, pesto chicken, smoked salmon & dill crème fraîche, pâté & chutney, spicy salsa & coriander presented on bite sized pastry & crustades.

RECEPTION WINE & TOAST DRINKS

Your choice of wine & toast are served at the table. Select the wine of your choice from our extensive wine list.

To help you calculate within your budget, there are six glasses of wine to a bottle.





BANQUET BUFFET

RECEPTION BANQUET OPTIONS

Minimum of 60 guests.

The alternative option to a sit down meal, the buffet is specifically designed to meet the expectations of a wedding breakfast whilst presenting an impressive feast of quality buffet items, dressed meats & decorated salmon for your guests to choose from. Guests are invited to the buffet table by table.

Two Desserts, served at the table.

Freshly brewed Coffee & Mints.

CARVERY WEDDING BANQUET

Minimum of 60 guests.

Very popular & ideal for the more informal reception, aiming to suit all appetites, tastes & requirements.

Two Starters, served at the table.

Carvery Main Course, guests are invited to the carvery table by table. Three carvery roasts with full array of vegetables, sauces & accompaniments from the carver.

Two Desserts, served at the table.

Freshly brewed Coffee & Mints.

SILVER SERVICE

Minimum of 60 guests.

For the more traditional reception. All courses are served to you at the table.

Two Starters.

Two dishes for the Main Course silver served with a selection of vegetables & accompaniments.

Two Desserts.

Freshly brewed Coffee & Mints.

SINGLE CHOICE BANQUET

Minimum of 60 guests.

All courses are served to you at the table.

One Starter.

One Main Course from the silver service menu, silver served with a selection of vegetables & accompaniments.

One Dessert.

Freshly brewed Coffee & Mints.





Banquet Buffet

Starter optional, can be added if required (supplement may apply)

Carvery Wedding Banquet

Choose two.

Silver Service

Choose two.

Single Choice Banquet

Choose one.

For your first course please select from the following:

SOUPS

Cream of mushroom with crème fraîche.

Chicken & sweetcorn broth.

Chunky vegetable broth with olive bread croutons.

Carrot & coriander soup.

Welsh leek & potato broth.

Cream of Tomato & Basil.

APPETISERS

Prawn Timbale

Timbale of prawns in a crab & citrus mayonnaise served on a fresh herb salad.

Seasonal Melon

Fan of Honeydew melon served with rasberry sorbet & seasonal berry coulis.

Thai Fishcake

Cod & prawn fishcake infused with thai spices in breadcrumbs with sweet chilli sauce.

Beef & Horseradish Sausage

Beef & horseradish sausage served on a fried onion mash with rich stock gravy.

Chicken Liver & Brandy Parfait

Chicken liver & brandy parfait served with red onion chutney & seeded bread.

Garlic Mushroom

Oven baked mushroom infused with garlic and topped with a stilton crumb.







Minimum of 60 guests.

An impressive selection to choose from on the day, presented to the highest standards & served by our friendly team to your guests.

Decorated sliced roasts of:

Honey & Mustard Glazed Ham Roast Topside of Beef Locally Farmed Turkey Crown

 $Whole \, Scottish \, salmon \, dressed \, with \, cucumber \, scales \\$ $Home-made \, \, Whitby \, \, cod, \, lemon \, \, \& \, dill \, \, fish cakes \, .$

Accompanied with:

Selection of a la carte/continental bread rolls
Various crudité & dips
Greek feta, smoked bacon & tomato pasta salad
Herbed green salad
Vegetable dim sum
Thai seafood mini parcels

Authentic onion bhajis

CARVERY BANQUET MAIN COURSE

Carvery Roasts

Select Three:

Prime Roast Topside of Beef
Succulent leg of Pork with Crackling
Traditional Roast Local Turkey
Roast Leg of Lamb with Rosemary
Honey Glazed Roast Ham

complimented by an array of fresh vegetables & potato dishes, Yorkshire puddings, apple & chestnut stuffing, Cumberland bacon rolls, traditional sauces & relishes, bread sauce & roast gravy.



SILVER SERVICE BANQUET MENU MAIN COURSE

Select two choices from the following menu:

Prime Roast Silverside of Beef

With traditional Yorkshire puddings & rich onion gravy.

Traditional Roast Local Turkey

With Cumberland bacon roll & cranberry sauce.

Roast Leg of Lamb

With mint gravy.

Danish Gammon

Honey glazed & served with grilled pineapple.

Chicken Supreme

Wrapped in smoked bacon, pan fried & served with a wild mushroom sauce.

Pork with Apricots & Walnuts

Roast pork loin with a stuffing of apricots, walnuts & sage.

Fillet of Salmon

Steamed fillet of Scottish salmon steak with lemon & chive buerre blanc.

Cod Fillet

Baked cod fillet with a parsley sauce.

Tuna Steak

Grilled tuna steak with a lemon salsa.

All dishes complimented by a selection of silver served fresh vegetables & potato dishes.

SINGLE CHOICE BANQUET MENU MAIN COURSE

Please select one choice from the menu above.





Please select your choice of two dishes to be available on the day:

Peppered Goats Cheese

With a julienne of sundried tomatoes & mange tout encased in a chinese pastry, topped with mushroom sauce.

Chargrilled Baby Bell Peppers

Stuffed with minestrone vegetables & mustard scented cous cous.

Shortcrust Tartlette

Filled with creamed baby leeks & spinach topped with soft poached egg & gratinated with gruyère cheese.

Gnocchi

Poached potato dumplings with spinach and basil in a cherry tomato sauce.

Risotto

Roasted butternut squash with spring onions combined with a creamy risotto rice.

Fresh Ravioli filled with Porcini Wild Mushrooms

Served with baby leaf spinach sautèd in truffle oil & drizzled with a balsamic reduction.

SPECIAL DIETARY NEEDS

We will be happy to prepare dishes for guests with any special dietary needs.





Banquet Buffet

Choose two.

Carvery Wedding Banquet

Choose two.

Silver Service

Choose two.

Single Choice Banquet

Choose one.

For your dessert course please select from the following:

Homemade Vanilla Creme Brulée

With langues de chat biscuit.

Trio of Desserts

Choose from: lemon tart, rasberry cheesecake, chocolate pavé, chocolate brownie, dark chocolate cup filled with Irish whiskey infused chantilly cream, profiterole with chocolate sauce.

French Apple Tart

With crème anglaise.

Home made Lemon Cheesecake

With a rasberry compote.

Steamed Individual Sponge Pudding

With vanilla ice cream or custard.

Choose from: spotted dick, sticky toffee, golden syrup, chocolate chip, lemon or strawberry jam

Home made Profiteroles

Filled with chantilly cream served with either chocolate or butterscotch sauce.

CHEESE BOARD PLATTER

A choice of fine British & Continental cheeses, complimented by home made breads, biscuits & crackers. Each platter caters for a table of 8 guests & can be negotiated to suit your table requirements.





HOT ROAST SANDWICHES

Choose from: topside of beef, leg of pork, breast of turkey, honey roast gammon. Served with roast potatoes.

PIE & PEAS

Traditional home made meat & potato pie, served with mushy peas.

BUFFET ONE

Assorted sandwiches: beef, ham, turkey, cheese, egg mayo, & tuna mayo. Assorted pizzas, chargrilled chicken drumsticks, quiche lorraine, chefs coleslaw, pork pie, sausage rolls.

BUFFET TWO

Assorted open top sandwiches: cheese, tuna mayo, beef, ham, turkey. Filled potato skins with cheese & bacon. Selection of salads, samosas, chicken satay sticks, onion bhajis, assorted pizzas, hot & spicy chicken dippers.

BUFFET THREE

Home made italian lasagne. Cold meats: beef & ham. Spanish quiche, italian pasta salad, veg. spring rolls, homemade pizza wedges, hot minted potatoes, coronation chicken salad.

HOT BUFFET

Mustard Chicken

Chicken with leaks and mushroomsin a mild grain mustard velouté.

Mexican Chilli

Chilli with peppers and onions in a spicy tomato & red kidney bean sauce.

Mushroom Stroganoff

Sautéd woodland mushrooms and shallots with French mustard in a creamy brandy sauce.

Steamed basmati rice. Garlic crustades. Baby jacket potatoes. Freshly tossed salad.

CURRY BUFFET

Chicken Korma (mild), Beef Madras (hot), Mixed bean & vegetable Pathia (medium/hot). With rice, naan bread, mint yogurt, mango chutney, popadums, onion bhaji.

BUFFET DESSERTS

Choose from the dessert menu on page 9. (Desserts are charged according to the number served on the evening)

COFFEE & MINTS

Freshly brewed coffee & dark chocolate mints. (Coffees are charged according to the number served on the evening)





Civil Wedding Fee

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Outside Garden Pavilion Ceremony	£800.00
Function Suite	£650.00
Lockley Lounge	£350.00
Blue Room	£250.00

Drinks on Arrival per glass

	Snerry Bucks Fizz — Sparkling Wine Bucks Fizz — Champagne Fruit Punch Pimms & Lemonade Kir Royale — Sparkling Wine Kir Royale — Champagne Champagne	All these drinks are available, please enquire for correct prices.		
	Floating Strawberries per glass	50p		
Canapes per person Delux Canapes £8.50				
	Banquet Menus per person			
	Banquet Buffet Carvery Banquet Menu Silver Service Banquet Menu Single Choice Banquet Menu	£51.00 £55.00 £55.00 £51.00		
Platters priced per table of eight guests				

Platters priced per table of eight guests	
Continental Cheese board	£42.00

Continental Cheese board	£42.00
Evening Buffet Menus	
Hot Roast Sandwiches served with roast potatoes	£9.95

Pie & Peas	£11.95
Buffet One	£14.00
Buffet Two	£15.95
Buffet Three	£23.00
Hot Buffet	£20.00
Curry Buffet	£24.00
Buffet Desserts	£6.95
Coffoo & Mints	£2.95

Coffee & Mints	£2.95
Room Hire based on numbers for the meal/banquet buff	Tet
Over 80 guests	nil
Under 80 guests	£295.00
Under 60 guests	£395.00

Additional charges apply for civil ceremonies

Optional Extras
Room Upgrade (Champagne & Strawberries)

rade (Champagne & Strawberries) £75.00

Victorian Garden Pavilion Offering outdoor civil ceremonies & garden receptions. Further details upon request.

We will endeavor to fulfil any reasonable request to enhance your special day. All prices include VAT at the current rate.





BOOKING TERMS & CONDITIONS

Bookings & Payment

Bookings will be held provisionally for seven days.

After seven days if not confirmed the provisional booking will be void.

To confirm your booking a non-returnable booking fee of $\pounds 1000$ is required. Non payment of the booking fee will void the booking.

A prepayment of 50% of the estimated total is required 9 months before the event.

Full payment of the estimated total is required 4 weeks before the event.

Confirmation of numbers will be required two weeks prior to the event.

Any absences on the day will be charged to the wedding party.

A fluctuation in numbers will render the booking re-negotiable.

Cancellation

The £1000 booking fee is non-refundable.

If a cancellation is made any costs incurred including any loss of profits will be charged.

Special Note

Our policy does not allow parties to supply their own food or drink.

The wedding couple shall be held responsible for any undue damage/theft that may be caused.

All prices are inclusive of VAT at the current rate.

