



&



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Your Fairytale Wedding Awaits...





The Fairytale Begins

The most important day of your life should be held in a special place that will never be forgotten.

At North Yorkshire's premier award-winning hotel and restaurant, Crab Manor and the Crab & Lobster, we promise to give you a fairytale wedding at a location that is guaranteed to take your breath away.

Our hotel and restaurant can cater for a variety of different sized wedding parties and styles. With beautiful gardens, luxury accommodation and a two AA Rosette restaurant to wow your guests and make this a truly magical day for everyone involved.

Your memory of the day should be as picture perfect as the event itself. Set in beautifully landscaped gardens with fountains, ivy archways and terraces, the Crab & Lobster will provide an idyllic and memorable setting for your wedding.

By choosing the Crab & Lobster to host your special day, you can rest assured our experienced and attentive team will take care of all your individual requirements.



The Big Day

Our weddings include the following for you and your guests to enjoy:

- *Civil ceremonies*
- *A red carpet for your arrival*
- *The use of idyllic grounds for your photography*
- *The service of our Toastmaster*
- *Expert support from our professional Wedding Co-ordinator*
- *Wedding Breakfast at the Crab & Lobster*
- *A late private bar, with a music license until 12pm*

Entertainment

Should you wish to have evening entertainment, our Wedding Co-ordinator can happily arrange a jukebox or our resident DJ in advance of the wedding day.

None amplified music options can also be discussed with our Wedding Co-ordinator. Unfortunately, due to licensing restrictions we are unable to allow live amplified music.

Wedding Breakfast Capacity

- *Up to 55 guests - Pavilion*
- *Up to 110 guests - Pavilion and Restaurant*
- *Up to 16 guests - Large Seafood Room*

Weddings can take place on any day except Saturdays, Christmas Day, Boxing Day and New Year's Eve.





Tying the Knot

Our beautiful conservatory, located in the Manor House, is licensed to hold civil ceremonies and creates the perfect setting for you to share your special moment with loved ones.

Church Weddings/ Blessings

Should you wish to have your wedding ceremony elsewhere, we can happily cater for the remainder of your celebrations.

Your guests will be welcomed at Crab Manor with a red carpet canapé and drinks reception whilst the wedding party enjoy using the stunning grounds for photography. Following this, the wedding breakfast and evening reception will take place at the Crab & Lobster restaurant.







Eat, Drink and be Married

The Crab's Executive Head Chef is extremely proud to offer a wide selection of dishes that have been individually designed for your wedding breakfast by our two AA Rosette team. Tantalise your guest's taste buds with a dining experience that will have them talking about your wedding for years to come.

Our dedicated wedding team will work closely with you to create the perfect experience, helping you to select from our specially designed menus of canapés, wedding breakfast and evening food options. Special dietary requirements are also catered for.

We have tailored drinks packages designed to enhance your special day. Alternatively, we can happily assist you in creating your own package from our extensive wine and bar menus.

Weddings with fewer than 30 guests may have a pre-ordered choice of two starters, two mains and two desserts for the entire party.

Weddings with more than 30 guests must select one starter, one main and one dessert for the entire party.







CRAB MANOR

Opulent Accommodation

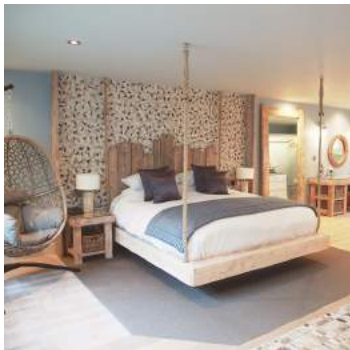
Imagine being invited to a wedding that toured the world's most famous luxury hotels without ever having to step onto an aeroplane, at Crab Manor you can do just that.

Decorated with beautiful artefacts and antiques, Crab Manor offers 20 individually designed rooms, taking inspiration from Bora Bora in the South Pacific to Mount Nelson in Cape Town and many places in between. Located in the 18th Century Georgian Manor, Scandinavian log cabins and our beautifully located garden rooms, each unique offering provides an incredible experience.

Manor House bedrooms have access to the communal hot tub and sauna, located in the tranquil courtyard. Luxury bedrooms and suites all boast their own private hot tubs with many offering a private sauna and outdoor space, several rooms also come complete with lounge areas and mini bars.

Amenities and services available to all residents include drinks service directly to guest rooms, complimentary turn down, feather pillows, bathrobes and slippers, multi-channel flat screen TV's, complimentary Wi-Fi, iPod docking stations, tea and coffee making facilities, a Nespresso machine and luxury toiletries.

Residents are invited to relax in the hotel lounge and conservatory, or, outside of Crab Manor, the stunning grounds provide the perfect place to take a stroll. Those seeking a different kind of pastime can enjoy partaking in some golf at our on-site pitch and putt.



The Secret of Success is the Planning

*Please book a tour with our Wedding Co-ordinator by calling 01845 577286 or emailing
weddings@crabandlobster.co.uk.*

*We can provisionally reserve a date for you, which will be held for 14 days, in order to give you time to
contact the local Registrar or arrange your ceremony.*

Please contact the Registrar direct:

*The Registrar
The Registry Office
County Hall
Northallerton
DL7 8XE*

Tel: 01609 780780

Hours of Opening: Monday to Friday (9am – 4.30pm)

- To complete your booking, we will require a signed contract, a £1,000 non-refundable deposit and confirmation of your booking with the Registrar.*
- Full bedroom allocation is needed three months in advance.*
- Our Wedding Co-ordinator is available to answer any questions or queries leading up to your special day. You will be contacted to make final arrangements approximately six weeks before your wedding day.*
- Full settlement of the wedding balance will be required four weeks before the day.*





CRAB MANOR HOTEL
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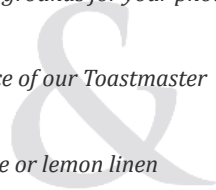
*Tel: 01845 577286 | Fax: 01845 577496
Dishforth Road, Asenby, nr. Thirsk, North Yorkshire, YO7 3QL*

Email: weddings@crabandlobster.co.uk | Website: www.crabandlobster.co.uk

The Crab & Lobster Classic Wedding Package

Every wedding at the Crab & Lobster is as special as the couple themselves, options available include:

- *Use of our Civil Ceremony Room (Charges apply)*
- *A red carpet entrance for you and your guests*
- *Access to our idyllic grounds for your photography*
- *The service of our Toastmaster*
- *White or lemon linen*
- *A late bar and a music licence until midnight*
- *Free parking*
- *Use of a dining space for your Wedding Breakfast / BBQ with the following capacities:*
 - *Pavilion - up to 55 guests*
 - *Pavilion and Restaurant - up to 110 guests*
 - *Large Seafood Room - up to 16 guests*
 - *Evening reception - up to 130 guests*



The Crab & Lobster Winter Wedding Package

Add some sparkle to your special day with a fairytale winter wedding at the magical Crab & Lobster.

Our Winter Wedding Package includes the following:

- *Complimentary use of the Civil Ceremony Room*
- *One nights stay in a Bridal Suite of your choice with a hearty Yorkshire breakfast the following day*
- *Complimentary Bottle of Champagne served in the Bridal Suite*
- *Complimentary bouquet of flowers presented in the Bridal Suite*
- *Red carpet entrance for you and your guests*
- *Access to our idyllic grounds for your photography*
- *The service of our Toastmaster*
- *White or lemon linen*
- *A late bar and a music license until midnight*
- *Free parking*
- *Use of a dining space for your Wedding Breakfast (room options and capacities featured on Classic Wedding Package insert)*
- *Complimentary mid-week Manor House stay for the Bride and Groom including breakfast (voucher will be issued after your wedding)*

Offer valid in October, November, January, February and March (Excluding Easter Bank Holiday weekend and Valentine's Day) for parties with 30 or more guests.

Crab & Lobster - Wedding Price List

Church Weddings/ Blessings

Civil Ceremony Room	£350	Pavilion (Over 30 Guests)	No Charge
Large Seafood Room (Up to 16 Guests)	No Charge	Pavilion and Restaurant (Up to 110 Guests)	No Charge
Pavilion (Under 30 Guests)	£500		

Menus - (all food prices are per person)

Canapes (five per person)	£7.95	Evening BBQ (Available May – September)	£19.95
Wedding Breakfast	£59.95	Evening Food	£14.95
Daytime BBQ (Available May – September)	£59.95	Bacon Baps	£9.95
Children's Meal	£24.95	Cheese Board	£12.50
		Cake of Cheese accompaniments	£3.50

Drinks Packages - (all drinks prices are per person unless otherwise specified)

The Silver Package	£28.50	Glass of Pimms	£5.50
The Gold Package	£32.50	Bucket of 30 beers from around the world	£120
The Platinum Package	£37.50		

Entertainment

Resident DJ	£350
Juke Box	£350

Accommodation

Manor House Rooms	£165
Luxury Rooms	£275
Luxury Suites	£350
Additional beds (Available in limited rooms)	£30

Prices applicable to weddings booked after 1st April 2018. VAT included at current rate of 20%.

A service charge of 10% is applied to wedding breakfast food costs.

Wedding Breakfast Menu

A brilliant wedding is often defined by an incredible dining experience. At the Crab & Lobster, our two AA Rosette team are proud to offer a wide selection of dishes guaranteed to impress your guests.

Weddings with more than 30 guests must pre-order one starter, one main course and one dessert for the entire party.

Weddings with fewer than 30 guests can choose a pre-ordered selection of two starters, two main courses and two desserts for the entire party.

Starters

Crispy Leg of Preserved Duck, Warm Spring Onion and Potato Salad with a Tarragon Dressing

Black Pudding, Buttered Trout, Prawn and Dill with a Mustard and Watercress Sauce

Twice Baked Cheese Soufflé with a Honey and Pine Nut Salad (V)

Pressed Terrine of Ham Hock, Foie Gras and Green Lentils with Toasted Brioche and Apple Chutney

Oriental Chicken and Stir Fry Vegetable Spring Rolls with a Mango and Coriander Noodle Salad

Smoked Haddock and Cod Fishcakes with Minted Creamed Spinach and Lemon Buerr Blanc

Galia Melon with Parma Ham, Griddled Asparagus and Cracked Pepper

Seared Yellow Fin Tuna with a Greek Salad and Balsamic Reduction

Oak Roast Salmon with a Beetroot and Lemon Risotto

The Crab's Smoked Chicken Breast with a Caesar Salad

Risotto of Green Vegetables and Pesto with Crispy Leeks (V)

Tian of Avocado, Seared Aubergine and Sweet Potato with a 'Bloody Mary' Vinaigrette (V)

Leek and Potato Soup with Cheese Crostini (V)

Twice Baked Cheese Soufflé with Sweet and Sour Cherry Tomatoes (V)

Mains

Slowly Braised Lamb Shank with Pearl Barley and Root Vegetables

Roast Breast of Duck Confit with Onion Mash, Apricot Stuffing and Sage Gravy

Medallion of Beef and Fondant Potato with Sauce Chasseur

Roast Monkfish Tail wrapped in Parma Ham with Caramelised Leeks and Grain Mustard Sauce

Crab and Coriander Crusted Halibut and Buttered Greens with Shellfish Bisque

Breast of Chicken with Goats' Cheese and Basil wrapped in Bacon served with Parsley Potatoes and Mushroom Cream

Roast Sirloin of Beef, Yorkshire Puddings, Sweet Onions and Horseradish Cream

Braised Beef en Daube, Honey Roast Carrots and Truffled Mushroom Gravy

Herb Crusted Loin of Lamb with a Warm Salad of Fine Beans, Cherry Tomatoes, Olives and Basil

Mushroom Pave wrapped in Lettuce and Baked in Puff Pastry with a Tarragon Cream Sauce (V)

Fresh Egg Pasta with Chargrilled Italian Vegetables and Tomato Basil (V)

Goat's Cheese and Roast Onion Tarte Tatin with a Rocket, Honey and Pine Nut Salad (V)

Carrot and Courgette Roulade with Creamed Leeks (V)

Desserts

Warm Bitter Chocolate Tart with a Mango and Orange Salad served with Chilled White Chocolate Anglaise

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Glazed Lemon Tart with Fresh Raspberries and Strawberry Sauce

White and Dark Chocolate Brioche Bread Pudding with Custard Sauce and Cherry Ice Cream

Mille-feuille of Shortbreads with Vanilla Cream, Raspberries and Strawberries

Spiced Crème Brulee with Pear Ice Cream and Flapjack

Slow-baked Meringue Pavlova with Mint Strawberry Cream and Summer Berry Compote

Baked Banana and Praline Cheesecake with Roast Bananas and Butterscotch Ice Cream

Warm Apple and Raspberry Crumble Tart with Clotted Cream



Coffee and Homemade Chocolate Truffles

Alternative Daytime Food Options

The Crab & Lobster Dressed Buffet

For those seeking something slightly more relaxed than the traditional Wedding Breakfast, our Dressed Buffet offers a variety of choices with something for everyone.

Starter

Please select one starter for your guests from the menu below:

*Smoked Haddock and Cod Fishcakes with Minted Creamed Spinach and Lemon Buerre Blanc
Oriental Chicken and Stir Fried Vegetable Spring Roll with a Mango and Coriander Noodle Salad
Crispy Leg of Preserved Duck with a Warm Spring Roll and Potato Salad with Tarragon Dressing
Galia Melon with Parma Ham, Grilled Asparagus and Cracked Pepper*

Mains

*Asparagus, Red Onion and Goat's Cheese Tart
Risotto of Leeks, Mushrooms and Fennel
Cold Poached Salmon with Prawns and Cucumber
Horseradish Crusted Ribs of Beef
Roast Turkey, Apricot and Cranberry Stuffing
Sugar Baked Ham with a Honey and Mustard Glaze
Caesar Salad with Bacon and a tomato and Red Onion Salad
Oriental Coleslaw, Seafood Paella and Chargrilled Vegetables
Minted New Potatoes with Garlic and Herbed Mushrooms*

Desserts

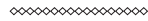
Please select one dessert for your guests from the menu below:

Sticky Toffee Pudding, Butterscotch sauce, Vanilla Ice Cream

Glazed Lemon Tart, fresh Raspberries, Strawberry sauce

Slow baked Meringue Pavlova, Mint Strawberry Cream, Summer Berry Compote

Spiced Crème Brulee, Pear Ice Cream & Flapjack



Coffee and Homemade Chocolate Truffles

Available for weddings with a minimum of 30 guests

Wedding Breakfast Barbeque

During the summer months, a Crab & Lobster barbeque served outside on our terrace could be the perfect option to make the most of our beautiful surroundings.

Available May – September

Served by our Crab & Lobster Chef, guests can choose from, or enjoy a selection of all three meat and fish options

Prime Sirloin Steak in a Herb Oil

Swordfish Loin

Chicken Breast Marinated in Lemon and Garlic

Served with a delicious selection of hot and cold sides, salads, relishes and dressings

Available for weddings with a minimum of 30 guests

Evening Food Options

Choose either a barbeque or an evening food option from our delicious menu listed below.

Evening Food

Select one of the following options:

Crispy Sweet and Sour Pork with Savoury Rice

Chilli Con Carne with Rice, Garlic and Cheese Bread

Hot Pot of Lamb, Baked Potato and Pickles with Red Cabbage

Chicken Jalfrezi, Coriander Rice, Naan Bread and Mango Chutney

Cheeseburger, Hot Dog, Potato Wedges and a Salad Selection

Steak and Onion Baguette with Fries

Bacon Baps with Cheesy Potato Wedges

Evening Barbeque

Available May - September

Guests can choose from, or enjoy a selection of all three meat options:

Prime Homemade Beef Burger

Jumbo Sausage

Lemon and Garlic Herb Chicken Fillet

Served with a selection of Salads, Breads, Relishes and Dressings

Available to weddings with a minimum 30 guests

Drinks Packages at the Crab & Lobster

The Silver Package

A glass of Prosecco served after the Civil Ceremony

Two glasses of house wine served during the Wedding Breakfast

A glass of Prosecco for the toast

The Gold Package

A glass of Prosecco served after the Civil Ceremony

Two glasses of Chilean Sauvignon Blanc or Merlot served during the Wedding Breakfast

A glass of Prosecco for the toast

The Platinum Package

A glass of Champagne served after the Civil Ceremony

Two glasses of New Zealand Sauvignon Blanc or Pinot Noir served during the Wedding Breakfast

A glass of Champagne for the toast

A pre-ceremony drink or additional post ceremony drink can be added to any of the above packages.

Options include Pimm's, Prosecco, Champagne and buckets of selected bottled beers of your choice.

A bespoke drinks package can also be tailormade to your own individual taste and all drinks packages include unlimited still and sparkling water.

Booking Procedure

- 1. First make an appointment with our Wedding Co-ordinator by either calling 01845 577286 or emailing us directly on weddings@crabandlobster.co.uk*
- 2. Following your appointment, if you would like to go ahead with a provisional booking, contact us so we can reserve your wedding date, the required hotel rooms and the dining space for your Wedding Breakfast.
We will hold this date for 14 days.*
- 3. In the meantime we ask that you then immediately contact the local Registrar to reserve and confirm the date for your civil ceremony. Their details can be found in the wedding brochure.*
- 4. Once you have reserved your wedding date with the Registrar, please return the signed contract to us and arrange payment of the £1,000 non-refundable deposit. Your booking will remain provisional until both the signed contract and deposit are received, if they are not received within 14 days you will lose your reserved date. We will write to you to confirm your reservation and receipt of the signed contract and deposit.*
- 5. Approximately three months before your wedding day we will organise a planning meeting with our Wedding Co-ordinator to confirm the bedroom allocation (once confirmed, guests can call and pay the balance of the room), the running order of the day, details, menus and guest numbers.*
- 6. Approximately six weeks before your wedding we will organise your final meeting with our Wedding Co-ordinator where we will ask for confirmation of menus and final guest numbers. At this point an invoice will be issued with full settlement due four weeks before the wedding date.*

Key Information

All couples holding their wedding at the Crab & Lobster are required to purchase a Wedding Breakfast and drinks package for all of their daytime guests and an evening option for a minimum of 75% of the guests present at the evening reception.

Should you wish to have evening entertainment, we are able to offer either a Juke Box or our resident DJ until midnight. Both must be booked through our Wedding Co-ordinator in advance of the wedding day. Our Wedding Co-ordinator will supply contact details for you to discuss song selections and individual requirements. Unfortunately, amplified music is not allowed.

The Crab & Lobster restaurant and Crab Manor hotel operate a 'No Corkage' policy meaning only food and beverages purchased from the hotel and restaurant may be consumed on the premises.

Any wedding party with more than 60 guests during the day and more than 70 guests during the evening is required to reserve and ensure that all 20 hotel rooms are paid for in full. Availability is not guaranteed for any room required for additional nights and bookings for stays before or after the wedding date must be made via reception with a deposit payment.

If all 20 rooms are booked for the wedding a 10% discount will be applied to the standard accommodation charge.

Please note number restrictions will apply on Bank Holiday weekend weddings.