



# WEDDING PACKAGES

AT THE WOODMAN INN





## The Country Room

### 2023 - FROM £4,999

40 Day Guests & 80 Evening Guests

### 2024 - FROM £5,999

40 Day Guests & 80 Evening Guests

### 2025 - FROM £6,999

40 Day Guests & 80 Evening Guests

### CAPACITY

The Country Room can comfortably accommodate between 20 - 60 guests during the day with up to 120 at night.

Exclusive use of our stunning & secluded Country Inn Wedding Venue, including your Ceremony, Wedding Breakfast & Night Reception

A 3 course set Wedding Breakfast chosen from our extensive Menus

A glass of our House Wine for each guest to enjoy with their meal

A glass of chilled Prosecco to toast the happy couple

All Table Linen, Crockery & Master of Ceremonies

Bacon Sandwiches at your Night Reception

Our beautiful Thunderbridge Suite for the happy couple on the evening of the Wedding

Additional Day Guest from £85.50

Additional Night Guest from £12.50



## The Garden Room

**2023 - FROM £10,999**

60 Day Guests & 100 Evening Guests

**2024 - FROM £11,999**

60 Day Guests & 100 Evening Guests

**2025 - FROM £12,999**

60 Day Guests & 100 Evening Guests

### CAPACITY

The Garden Room can comfortably accommodate between 60 - 120 guests during the day with up to 150 at night.

Exclusive use of our breathtaking Garden Room Wedding Venue, including your Ceremony, Wedding Breakfast & Night Reception

A 3 course set Wedding Breakfast chosen from our extensive Menus

A glass of our House Wine for each guest to enjoy with their meal

A glass of chilled Prosecco to toast the happy couple

All Table Linen, Crockery & Master of Ceremonies

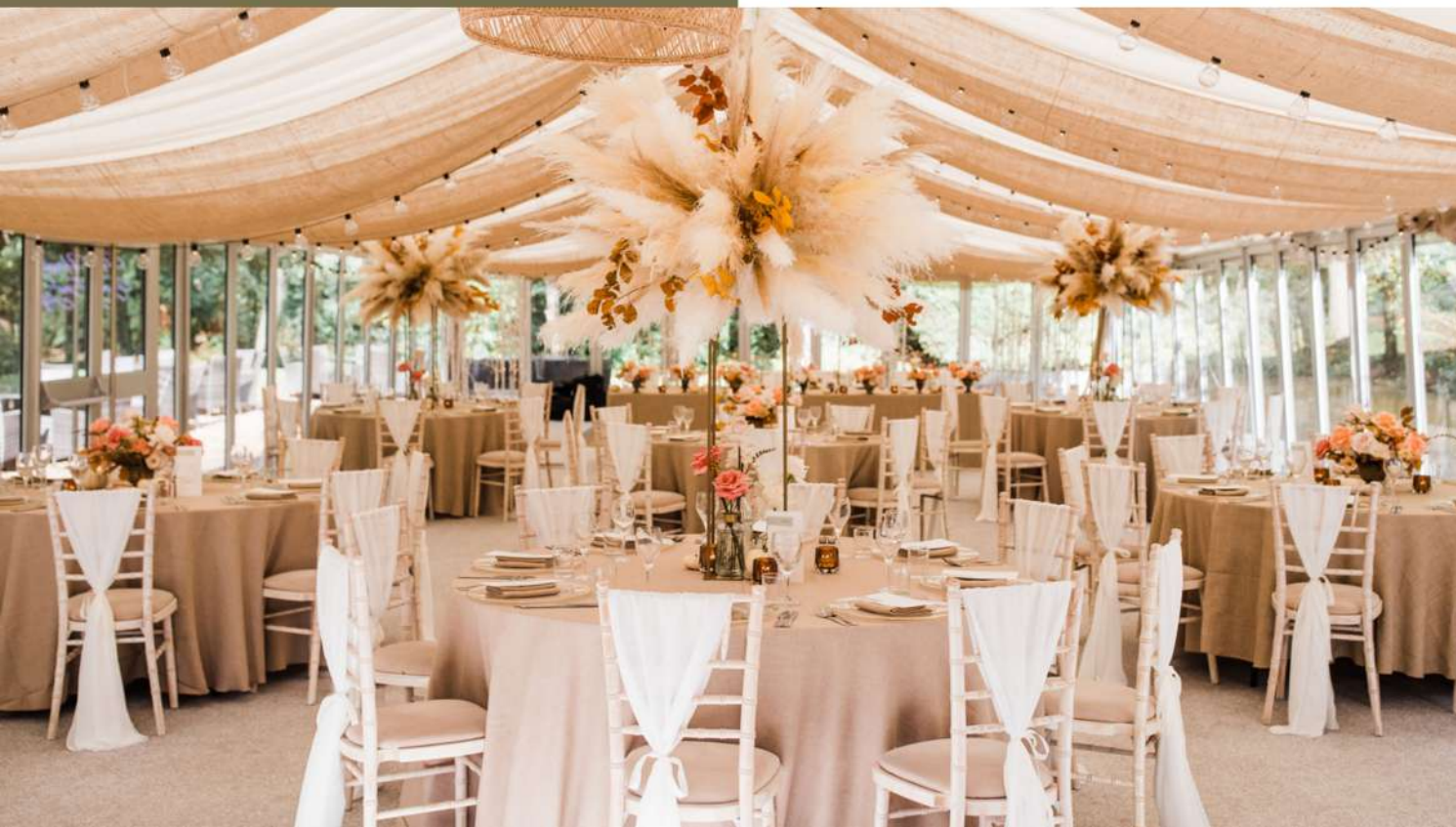
Evening Celebrations with our fabulous Resident DJ

Bacon Sandwiches at your Night Reception

Our beautiful Thunderbridge Suite for the happy couple on the evening of the Wedding

Additional Day Guest from £85.50

Additional Night Guest from £12.50







## The Winter Package

**£3,999**

**JANUARY, FEBRUARY, MARCH &  
NOVEMBER 2023**

**£4,499**

**JANUARY, FEBRUARY, MARCH &  
NOVEMBER 2024**

40 Day Guests & 80 Evening Guests

Please note that this package is based  
on using our Country Room Venue.

Exclusive use of our stunning & secluded  
Country Inn Wedding Venue, including your  
Ceremony, Wedding Breakfast & Night  
Reception

A 3 course set Wedding Breakfast, specially  
designed for Winter Weddings

A glass of our House Wine for each guest to  
enjoy with their meal

A glass of chilled Prosecco to toast the  
happy couple

All Table Linen, Crockery & Master of  
Ceremonies

Bacon Sandwiches at your Night Reception

Our beautiful Thunderbridge Suite for the  
happy couple on the evening of the  
Wedding

Additional Day Guest from £74

Additional Night Guest from £13





## 2023 Late Availability

**£3,499**  
**JANUARY - SEPTEMBER 2023**

40 Day Guests & 60 Evening Guests

Please note that this package is based  
on using our Country Room Venue.

Exclusive use of our stunning & secluded  
Country Inn Wedding Venue, including your  
Ceremony, Wedding Breakfast & Night  
Reception

A 3 course set Wedding Breakfast, specially  
designed for Late Availability Weddings

A glass of our House Wine for each guest to  
enjoy with their meal

A glass of chilled Prosecco to toast the  
happy couple

All Table Linen, Crockery & Master of  
Ceremonies

Bacon Sandwiches at your Night Reception

Our beautiful Thunderbridge Suite for the  
happy couple on the evening of the  
Wedding

Additional Day Guest from £65

Additional Night Guest from £13

## STARTERS

### Smoked Haddock & Salmon Fishcake

Brown Crab Mayo  
Dressed Seasonal Leaves

### Roasted Parsnip & Apple Soup (V)

Mini Rustic Bread Roll

### Heritage Vine Tomato Velouté (V)

Basil Wharfe Valley Rapeseed Oil

### Free Range Eggs Benedict

Toasted Muffin, Cured Ham, Glazed Hollandaise  
Chervil Leaves, (Available with Spinach as Vegetarian option)

### Creamed Truffle Wild Mushrooms (V)

Toasted Sourdough, Tarragon Oil  
Porcini Powder

### Crayfish & Marinated Prawn Salad\*

Plum Cherry Tomatoes, Baby Gem  
Bloody Mary Marie Rose, Smoked Paprika Wonton

### Yorkshire Ham Hock Ballotine

Piccalilli Purée  
Apple & Herb Croutons

### Pressed Belly of Rare Breed Pork\*

Celeriac Remoulade  
Roasted Apple, Crackling

### Lowna Dairy Goats Cheese "Waldorf Salad" (V)

Candied Walnuts, Celery, Baby Gem  
Woodman Dressing

### Heritage Tomato Tarte Fine (V)

Pickled Shallots  
Basil Pesto, Picked Chervil

### Confit Terrine of East Riding Chicken

Cumin & Roasted Apricot Chutney  
Crispy Chicken Skin

### Salmon & Smoked Salmon Rillettes

Crème Fraîche, Horseradish, Cucumber  
Sourdough Croûtes

\*Upgrade Cost of £2.50\*



## The Food



### Menu

Tater'ash with malt  
bread & beef butter  
Dijon Free Range Hen, Wisconsin 2018  
Oregon, USA

Almond poached cod  
smoked roe sauce  
& leeks  
Kirkling, East York 2014  
Aixace, France

Shug chicken  
& turnip stew  
Kirkling, East York 2014  
Kirkling, East York 2014

Trickle tart  
stuffed cream  
orange & mint  
Kirkling, East York 2014  
Kirkling, East York 2014

THE WOODMAN INN  
WEDNESDAY 17th APRIL, 2021





Love at first bite



## MAINS

### **Slow Cooked Daube of Yorkshire Beef**

Horseradish Mash Potato  
Fine French Beans, Red Wine Jus

### **Confit of Yorkshire Duck Leg**

French Style Bean Cassoulet  
Caramelised Red Cabbage, Tarragon Emulsion

### **Herb Roasted Sirloin of Nidderdale Beef\***

Yorkshire Puddings  
Rosemary Roasted Potatoes, Proper Beef Gravy

### **Saddle of Roasted Rare Breed Pork\***

Purple Garlic Mash Potatoes  
Pork & Sage Sauce

### **Slow Roasted Shoulder of Nidderdale Lamb**

Pomme Anna  
Mint & Redcurrant Jus

### **Seared Breast of Yorkshire Chicken**

Dauphinoise & Thyme Potatoes  
Wild Mushroom Confit, Tarragon, Truffle Jus

### **Herb Roasted Cauliflower Steak (V)**

Harissa Sweet Potato Hummus  
Pickled Grapes, Toasted Seeds

### **Roasted Fillet of Salmon**

White Onion Soubise  
Crushed Potatoes, Salsa Verde

### **Fillet of Pan-Fried Sea Bass\***

Saffron Peel Barley Risotto  
Shellfish Bisque

### **Cumberland Sausage & Buttered Mash Potato**

Crispy French-Fried Onions  
Red Wine Sauce

### **Pithivier of Wild Mushroom and Chestnut (V)**

Roasted Kale  
Herby Vegetarian Gravy

### **Breast of Chicken Chasseur**

Boulangère Potatoes  
Tomato, Wild Mushroom, Confit Shallots  
Chicken Jus

\*Upgrade Cost of £5\*





## DESSERTS

### Dark Chocolate Tartlet

Tonka Bean, Vanilla Ice Cream  
Streusel

### Lemon Curd

Sable, Italian Meringue  
Forest Berry Sorbet

### Sticky Toffee Pudding

Brandy Snap  
Harrogate Toffee Sauce, Vanilla Bean Ice Cream

### Chocolate Delice

Chocolate Crèmeux  
Orange Sorbet

### Malted Milk Panna Cotta

Oat Biscuits  
Fresh Raspberries

### Classical Vanilla Crème Brûlée

White Chocolate Cookie

### White Chocolate Parfait

Frozen Crushed Raspberries  
Grue & Yoghurt

### Individual Bakewell Tart

Yorkshire Raspberry Jam  
Crème Anglaise

### Banana & Peanut Butter Parfait

Caramelised Banana  
Caramelised Salted Peanuts, Peanut Brittle

### Banana Passion Fruit & Chocolate Delice

Mango Sorbet (VE)

"The best food at a  
wedding we have ever  
been to"







## EVENING FOOD

**Smoked Pulled Pork Slider**  
Red Cabbage and Apple Slaw

**Chargrilled 100% Beef Cheeseburger**  
Sesame Brioche, Dill Pickles

**Deep Fried Falafel Slider (V)**  
Caramelised Onion  
Tomato Chutney

**Southern Fried Chicken Wraps**  
Garlic Mayonnaise  
Spring Onion

**Mini Fish & Chips**  
Minted Crushed Peas  
Tartare Sauce

**Truffled Macaroni Cheese (V)**  
Crispy Onions  
Wild Garlic Oil

**Sri Lankan Beetroot Curry (VE)**  
Malung Fried Greens  
Fenugreek Rice

**Mini Sausage & Mash**  
Dijon Mashed Potato  
Caramelised Onion Gravy

**Authentic Thai Green Curry**  
Toasted Peanuts  
Sticky Rice

**Moroccan Lamb Kofta Kebab**  
Apricot & Cumin Chutney  
Coriander Oil

Upgrade Cost of £2.50 Per Item, Per Person



## CANAPÉS

### **Pulled Duck Taco**

Hoisin, Spring Onion, Cucumber

### **Smoked Ham Hock "Toffee Apple"**

Compressed Apple, Crackling

### **Crispy Chicken Skin, Smoked Salmon**

Green Apple

### **"Steak and Chips"**

Bearnaise Sauce

### **Yorkshire Cheddar & Ham Hock "Truffle"**

Sherry Vingar Caramel

### **Confit Pork Belly**

Smoked Paprika Aioli

### **Yorkshire Gin Cured Trout**

English Wasabi

### **Smoked Mackerel, Tapioca Wafer**

English Mustard

### **Wild Mushroom & Parmesan Arancini (V)**

Saffron Mayo

### **Macerated Tomato, Basil Pesto (VE)**

Sourdough Crouton

### **Toasted Brioche, Spiced Aubergine (VE)**

Raz El Hanout

### **Savoury Choux, Caramelised Onion (V)**

Crème Fraîche

### **Fennel Macaron, Cream Cheese (V)**

Poppy Seed

### **Goats Cheese Mouse, Romesco (V)**

Rye Bread

### **Spiced Onion Bhaji (VE)**

Soy Yoghurt

### **Deep Fried Chickpea Fritter (VE)**

Chilli Jam

3 Canapés for £10.95

Additional Canapés - £3.50 Per Canapé, Per Choice



I love you to the  
moon & back





## ARRIVAL DRINKS

Prosecco £7.50

Bucks Fizz £5

Kir Royale £9

Dressed Pimm's £5.50

Champagne £10

Premium Bottled Beer £4.50

Gin & Tonic £6.95



## Winner of Best Wedding Venue in West Yorkshire

## FREQUENTLY ASKED QUESTIONS

To book your wedding with us at The Woodman Inn we require a £500 deposit. This £500 deposit is then deducted from the final invoice as long as there are no damages to the venue or hotel rooms.

We will not accept your full deposit unless your Terms & Conditions have been signed and returned to us. 50% of your final balance is due 6 months before the wedding. Final balance is due 8 weeks before the wedding.

We have 19 en-suite rooms, consisting of cottages and suites. All 19 rooms will be reserved for you and your wedding guests (subject to availability). You will then assign guests to rooms and let us know in your final meeting how many rooms you are wanting; any rooms that you do not take will be released for sale to the general public. Check in is from 3pm & check out is 11am.

Children's meals are available from £22, this includes a 3 course meal and juice for drinks reception. Children are aged 12 & under.

The bar closes at 11:30pm for carriages at 12am. Live music is allowed in our Country Inn Venue, however there are certain restrictions in place for The Garden Room, please ask our team for more details on this.

All dietary requirements are catered for, including vegetarian, vegan and gluten free. You can upgrade your menu to a choice menu for an additional £7 per person. Teas & Coffees can also be added on for an extra £3.50 per person.

We allow real candles in both of our venues, confetti is allowed but it must be biodegradable & only used in our Gardens. You are more than welcome to provide all of your own decorations, we will have a final run through of everything the day before your wedding.





## FLORIST & STYLIST

STEMS DESIGN  
STEMSDSIGN.CO.UK

SASHES & COVERS  
SASHESANDCOVERS.CO.UK

## PIANIST

JAMES HEY  
JAMESHEYPIANO.COM

## WEDDING DRESSES

DOTTY BRIDAL  
DOTTYBRIDAL.CO.UK

OFF THE PEG BRIDAL  
OFFTHEPEGBRIDAL.CO.UK

## LIGHT UP LETTERS & NEON

ELIZABETH JAMES EVENTS  
ELIZABETHJAMESEVENTS.CO.UK

## PHOTOGRAPHERS

SUGARBIRD PHOTOGRAPHY  
SUGARBIRDPHOTO.CO.UK

ANNA BETH PHOTOGRAPHY  
ANNABETH.PHOTOS

ANNA WOOD PHOTOGRAPHY  
ANNAWOODPHOTOGRAPHY.COM

## CAKE BAKER

TRUE TEMPTATIONS  
TRUETEMPTATIONS.CO.UK



## VIDEOGRAPHER

YOUR STORY FILMS  
YOURSTORYFILMS.CO.UK

## MAGICIAN

MATTHEW J MAGIC  
MATTHEWJMAGIC.CO.UK

## SINGER

24-LIVE  
24-LIVE.CO.UK

## STATIONARY

RASPBERRY TOAST  
RASPBERRYTOAST.CO.UK

Who we love to work  
with, our favourites in  
the wedding industry







Happily  
Ever  
After

*The*  
**WOODMAN**  
EST **INN** 1820  
THUNDERBRIDGE

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