



THE GAMEKEEPER'S INN
LONG ASHES PARK

celebrate your special day with us...

Welcome to The Gamekeeper's Inn.
Just north of the quaint village of
Grassington, heading up the spectacular
glacial valley of Wharfedale, in the
heart of the Yorkshire Dales...

*we'd like to start by saying thank you for considering
us as the venue for your special day*

The time leading up to your wedding day should be exciting, romantic and memorable. Our dedicated wedding coordinator can help you design a bespoke package, providing advice on every aspect of your day.

Our award-winning Netherside Suite is an idyllic setting featuring a wood burning fire, natural oak beams and large windows allowing a natural light to grace your day.

The Gamekeeper's Inn has a selection of bedrooms and lodges, each beautifully appointed and bursting with character.

Our conservatory provides a relaxed dining destination serving tasty local produce. Our bar area hosts an informal space to drink and dine, filled with comfy chairs, a glowing log fire and cosy nooks and crannies, perfect for pre-wedding get togethers.

Within our park you'll find the leisure centre and beauty spa surrounded by woodland walks and wildlife.

your wedding venue

THE NETHERSIDE SUITE

Our award-winning Netherside Suite has a vaulted ceiling with exposed oak beams, a log burning fire, private bar and doors opening out onto the terrace and garden, creating a rustic elegance perfect for your special day. We can provide formal dining for up to 120 guests and a reception for up to 150 guests.

ENTERTAINMENT

We welcome DJs and live entertainment to create the perfect atmosphere for your day.

PHOTOGRAPHS

Our idyllic location in the Yorkshire Dales National Park ensures a picture perfect setting for your photographs. The Gamekeeper's Inn and surrounding grounds of Long Ashes Park allow you to capture the beautiful landscape, providing the perfect backdrop for your special day.

PARKING

We have ample on-site car parking for you and your guests.

The Gamekeeper's Inn is a beautiful wedding venue in a lovely peaceful setting.

The whole team is wonderful, friendly, very accommodating and hard-working.

Angela kept us updated throughout and gave us reassurance that everything was going to go as smoothly as it did. The quality (and quantity!) of the food is excellent.

The hotel rooms are outstanding and the facilities are a great bonus.

Georgina & Darrell





With our conservatory and Netherside Suite licensed for Civil Marriages and Partnerships, you and your guests can celebrate your ceremony and reception in one location.

With 2 beautifully appointed rooms to choose from, we can accommodate up to 120 guests for your ceremony.

civil ceremonies

THE CONSERVATORY

Hosting ceremonies for up to 50 people, our conservatory is a delightful bright and airy room with views onto our garden.

THE NETHERSIDE SUITE

Hosting ceremonies for up to 120 people, The Netherside Suite is an open plan room with exposed oak beams, a log burning fire and doors opening onto a private terrace.

REGISTRAR

To ensure the registrar is available for your desired date, please contact them as soon as possible:

Skipton Registration Office
Belle Vue Square, Broughton Road,
Skipton, North Yorkshire, BD23 1FJ

01609 780780

registrars.skipton@northyorks.gov.uk

CHURCHES

Should you wish to be married in a church, please find below a selection of local churches:

St. Michael and All Angels Church, Linton
Grassington Congregational Church
Grassington Methodist Church
St. Margaret Clitherow, Threshfield

accommodation

We have 11 beautiful bedrooms and 4 luxury self catering lodges providing the ideal retreat after a day of celebrating. Check in is from 3pm on the day of arrival and check out is by 10am on the morning of departure.

Our guests enjoy full use of our leisure facilities including swimming pool, sauna, steam room, gym and jacuzzi. In addition, our residents receive 10% off beauty treatments at Long Ashes Pure Spa.

Buckden Pike Double Bedroom

Wild Boar Fell King Bedroom

Great Coum Twin Bedroom

Great Shunner Family Bedroom

Fountains Fell Family Bedroom

Ingleborough King Bedroom

Great Whernside Four Poster King Bedroom

Yockenthwaite Moor Accessible King Bedroom

Pen-y-Ghent King Bedroom

Lovely Seat Honeymoon Suite

High Seat King Suite

The Gamekeeper's Lodge 2 Double Bedrooms and Sofa Bed

Dalesgate Lodge 1 Double Bedroom, 1 Twin Bedroom and a Sofa Bed

Brazengate Lodge 1 Double Bedroom, 1 Twin Bedroom

Oak Lodge 2 Double Bedrooms

The venue was simply perfect, we genuinely couldn't have wanted more.

The food was 5 star. The service was impeccable.

We received so many comments on the venue and we really don't think we could have picked anywhere more perfect.

The location was beautiful and it will have a special place in our hearts forever.

I couldn't thank everyone enough.

Andrew & Sarah





Our wedding day was perfect and it was so nice to have all the separate small and big things we'd planned drawn together in such an amazing day.

We had the most fantastic day and our guests told us how wonderful they thought the wedding venue was and how much they'd enjoyed the day - many people said it was the best wedding they'd ever been to!

Chelsea & Edmund

our facilities

LONG ASHES PURE SPA

Long Ashes Pure Spa is our on-site beauty spa providing a luxurious environment for relaxation in the beautiful Yorkshire Dales National Park.

Our Spa therapists provide a personalised experience and offer an extensive range of treatments and therapies designed to enhance your well-being.

We are able to develop bespoke hen and bridal packages to prepare you for your day.

LONG ASHES LEISURE CLUB

Long Ashes Leisure Club features an indoor heated swimming pool, steam room, sauna, jacuzzi, poolside relaxation area, gym and café bar.

ENVY HAIRDRESSING

Using L'Oréal professional products, our stylists create beautiful up-do's and bridal hair.



weekend weddings

Weekend weddings include Fridays, Saturdays and Bank Holiday Sundays and require a minimum of 60 day guests. They include the following:

Hire of the Netherside Suite for your civil ceremony

Hire of the Netherside Suite for your reception

A reception drink for your guests

A selection of 3 canapés during your drinks reception

3 course wedding breakfast followed by tea, coffee and truffles

Half a bottle of wine or a bottle of beer per person with your meal

A glass of Prosecco for your toast

An evening supper for your guests

Personal wedding coordinator

Complimentary honeymoon suite for the bride and groom

Master of ceremonies and professional toastmaster

12 or 14 inch cake stand and knife

White table linen and napkins

White chair covers with your choice of coloured sash

Use of the grounds for photographs

Free car parking





reception drinks

We will serve your guests your chosen reception drink:

Prosecco

Bottled Beer

Pimms

Bucks Fizz

Mulled Wine

Fresh orange juice will be provided as a non-alcoholic alternative.

canapé menu

Complement your drinks reception with a selection of 3 canapés:

Mini toad in the hole with caramelised red onion

Goat's cheese and red pepper tart (V)

Salmon gravadlax with lemon mayonnaise on a ciabatta croûte (GF*)

Tempura prawns with lime and coriander mayonnaise

Truffle and potato croquettes with truffle mayonnaise (V)

Honey roasted pork sausages (GF*)

Sweet potato wedges with a sour cream and chive dip (V, Vegan*, GF)

Chicken liver parfait with red onion marmalade on a ciabatta croûte

Halloumi and red pepper skewers (V, GF)

Assorted quiche tarts

Assorted spring rolls

Additional canapés can be provided. Please ask for prices.

Any dishes marked GF* can be adapted to make them Gluten Free.
Any dishes marked Vegan* can be adapted to make them Vegan.
While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.

You may choose two starters, three main courses and two desserts to create your menu. Should you wish to serve a specific dish not detailed on the menus, or have any dietary requirements, our chefs will be happy to develop a customised menu for you.

wedding breakfast menu

STARTERS

Soup of the day served with a warm bread roll (Vegan*, GF*)

Ricotta and candied beetroot salad (V, GF*)

Creamy garlic mushroom pot with a Wensleydale cheese crust (V, Vegan*, GF*)

Smooth chicken liver pâté served on a ciabatta croûte with fruit chutney (GF*)

Bloody Mary prawn cocktail, dressed leaves and brown bread (GF*)

Salt and pepper squid, dressed leaves, lemon and lime mayonnaise

Confit of duck croquettes, dressed leaves and sweet chilli sauce

Trio of salmon; smoked salmon mousse, cold poached salmon and smoked salmon rosette served with dressed leaves (GF)

Pear tart, red onion marmalade and dressed leaves (Vegan)

Sweet chilli falafel served with dressed rocket salad and lime and coriander mayonnaise (Vegan)

INTERMEDIATE COURSE

† Add an intermediate course of sorbet or soup (V, Vegan*, GF)

MAIN COURSES

Chicken breast wrapped in bacon served with fondant potato and a creamy white wine and tarragon sauce (GF)

Trio of pork, Lincolnshire and Cumberland sausages, creamy mashed potato and caramelised onion gravy

Baked hake, crushed new potatoes and a caper and herb butter (GF)

Toffee glazed gammon, apple sauce, Yorkshire pudding, roast potatoes and a rich jus (GF*)

Slow roasted belly pork, creamy mashed potato, cider gravy and apple purée (GF)

Fillet of sea bass, crushed new potatoes, chorizo and red pepper coulis (GF*) († add tempura prawns)

† Braised shoulder of lamb, creamy mashed potato and a redcurrant jus (GF*)

† Roast sirloin of beef, Yorkshire pudding, roast potatoes and a rich jus (GF*)

Wild mushroom and truffle risotto topped with fresh herbs (V, GF)

Pear and blue cheese tart served with a dressed salad (V)

Tagliatelle pasta tossed in a sun-dried tomato, olive and feta sauce (V, GF*)

Broccoli and brie puff pastry parcel with a tomato and herb sauce (V)

Baked nut crusted goat's cheese, buttered new potatoes and a beetroot, orange and watercress salad (V)

Triple cheese and onion pie served with a dressed salad (V)

Butternut squash risotto, garden peas and crispy kale (Vegan, GF)

Chickpea, edamame and chilli burger topped with cheese, tomato and baby gem lettuce, served in a brioche bun with skin-on fries and coleslaw (Vegan)

Indian spiced saag curry with sweet potato, spinach, celery, carrot, cauliflower and coriander, served with basmati rice (Vegan, GF)

All main courses are served with a sharing platter of seasonal vegetables

CHEESE COURSE

† Treat your guests to a cheese board with a selection of 3 cheeses, biscuits and chutney (V, GF*)

Should you wish to have a cheese cake for your wedding, please speak to your wedding coordinator who will provide a price based on your requirements.

DESSERTS

Sticky toffee pudding, butterscotch sauce and cream (V, GF*)

Keeper's mess; seasonal berries bound with crème chantilly and meringue pieces (V, GF)

Raspberry crème brûlée served with lavender and lemon shortbread (V, GF*)

Glazed lemon tart served with a berry compote and vanilla crème fraîche (V)

Chocolate brownie, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF*)

Vanilla panna cotta with fresh berries (GF)

Dessert assiette; chocolate brownie, lemon tart and strawberry cheesecake (V)

Apple crumble with ice cream (Vegan)

† Fresh fruit salad laced with malibu, served with a brandy basket (V, Vegan*, GF*)

TO FINISH

Freshly brewed filter coffee, tea and truffles

† An additional charge applies to this dish



children's menu

STARTERS

Cheesy garlic bread (V)

Melon boat (Vegan, GF)

Vegetable crudites (Vegan, GF)

MAIN COURSES

Battered chicken strips, chips and baked beans or garden peas

Sausage, creamy mashed potato and gravy or baked beans (GF*)

Beef burger, chips and baked beans or garden peas (GF*)

Fish 'n' chips, with or without mushy peas

Macaroni cheese (V, GF*)

DESSERTS

Vanilla ice cream with toppings (V, Vegan*, GF*)

Churros served with a pot of dipping chocolate

Chocolate brownie and vanilla ice cream (V, Vegan*, GF*)

Available for children aged 12 and under

wedding breakfast drinks

Each of your guests will be served half a bottle of wine or a bottle of beer during your wedding breakfast. You may choose from the following selection:

WHITE

Pinot Grigio

Sauvignon Blanc

Chardonnay

ROSÉ

White Zinfandel Rosé

Pinot Grigio Blush

RED

Merlot

Shiraz

Malbec

BOTTLED BEER

Corona

Peroni

Wainwrights

Alternative upgrades are available, please see our full wine list, or should you have a specific request, please speak to your wedding coordinator.

evening supper menu

We kindly request that you provide food for a minimum of 70% of your evening guests.

Please choose an evening supper from the selection below:

Bacon sandwiches with hand cut chunky chips (GF*)

Quorn bacon is available as a vegetarian alternative (V, GF)*

Sausage sandwiches with hand cut chunky chips (GF*)

Vegetarian sausages are available as a vegetarian alternative (V, GF)*

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF*)

BBQ jackfruit with Asian slaw and vegan brioche buns available as a vegan alternative (Vegan, GF)*

Mini beer battered fish and chunky chips
Tempura vegetables and skinny fries available as a vegetarian alternative (V)

Assorted sandwiches, sausage rolls, pork pies, quiche and a selection of salads (V*, GF*)

evening buffet menu

Alternatively, you can provide your guests with an evening buffet from the selection below:

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

or

Please choose 2 dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (Vegan*, GF*)

Beef or vegetable lasagne (V*, GF*)

Steak and ale pie

Lamb tagine

Fish pie (GF*)

Cottage pie (V*, Vegan*, GF*)

Chilli con carne (V*, Vegan*, GF*)

Thai green curry (V*, GF)



sunday to thursday weddings

All weekday weddings held at The Gamekeeper's Inn include the following:

Hire of the Netherside Suite or conservatory for your civil ceremony

Hire of the Netherside Suite for your reception

A reception drink for your guests

3 course wedding breakfast or wedding breakfast buffet

Personal wedding coordinator

Complimentary honeymoon suite for the bride and groom

Master of ceremonies and professional toastmaster

12 or 14 inch cake stand and knife

White table linen and napkins

White chair covers with your choice of coloured sash

Use of the grounds for photographs

Free car parking

Customise your wedding day with the following optional extras:

A selection of canapés during your drinks reception

Tea, coffee and truffles to follow your meal

An evening supper for your guests

Drinks to accompany your wedding breakfast*

A drink to toast your speeches*

**Please see our wine list and bar menu to select a toast for your speeches and drinks to accompany your wedding breakfast*



You may choose two starters, three main courses and two desserts from our wedding breakfast menu on page 16. Alternatively choose from the buffet menu options on the right to create your weekday wedding menu. Should you wish to serve a specific dish not detailed on the menus, or have any dietary requirements, our chefs will be happy to develop a customised menu for you.

weekday wedding buffet menu

Please choose 1 of the following wedding breakfast buffet menus for your guests to enjoy:

MENU 1

Hot carved hog roast, sausage stuffing, apple sauce, tea cakes, hand cut chunky chips, assorted salads, potato salad and coleslaw (GF*)

BBQ jackfruit with Asian slaw and vegan brioche buns available as a vegan alternative (Vegan, GF)*

MENU 2

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

MENU 3

Please choose 2 dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (Vegan*, GF*)

Beef or vegetable lasagne (V*, GF*)

Steak and ale pie

Lamb tagine

Fish pie (GF*)

Cottage pie (V*, Vegan*, GF*)

Chilli con carne (V*, Vegan*, GF*)

Thai green curry (V*, GF)

† SOMETHING SWEET

Chocolate brownie (V, Vegan*, GF*)

Lemon tart (V)

Keeper's mess (V, GF)

Or please choose 3 cakes from the selection:

Victoria sponge

Lemon drizzle

Coffee and walnut

Chocolate

Red velvet

† Vegan and gluten free options are available

† An additional charge applies to this dish

weekday wedding bespoke options and added extras

Customise your wedding day with the following optional extras:

A selection of canapés during your drinks reception

Tea, coffee and truffles to follow your meal

An evening supper for your guests

Drinks to accompany your wedding breakfast*

A drink to toast your speeches*

**Please see our wine list and bar menu to select a toast for your speeches and drinks to accompany your wedding breakfast*

CANAPÉS

† Complement your drinks reception with a selection of canapés:

Mini toad in the hole with caramelised red onion

Goat's cheese and red pepper tart

Salmon gravadlax with lemon mayonnaise on a ciabatta croûte (GF*)

Tempura prawns with lime and coriander mayonnaise

Truffle and potato croquettes with truffle mayonnaise (V)

Honey roasted pork sausages (GF*)

Sweet potato wedges with a sour cream and chive dip (GF)

Chicken liver parfait with red onion marmalade on a ciabatta croûte

Halloumi and red pepper skewers (GF)

Assorted quiche tarts

Assorted spring rolls

TEA, COFFEE AND TRUFFLES

† Serve fresh filter coffee, tea and truffles following your wedding breakfast

† An additional charge applies to these dishes





added extra evening supper menu

We kindly request that you provide food for a minimum of 70% of your evening guests.

† Please choose an evening supper from the selection below:

Bacon sandwiches with hand cut chunky chips (GF*)
Quorn bacon available as a vegetarian alternative (V, GF)*

Sausage sandwiches with hand cut chunky chips (GF*)
Vegetarian sausages available as a vegetarian alternative (V, GF)*

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF*)

BBQ jackfruit with Asian slaw and vegan brioche buns available as a vegan alternative (Vegan, GF)*

Mini beer battered fish and chunky chips
Tempura vegetables and skinny fries available as a vegetarian alternative (V)

Assorted sandwiches, sausage rolls, pork pies, quiche and a selection of selection of salads (V*)

Any dishes marked GF* can be adapted to make them Gluten Free.
Any dishes marked Vegan* can be adapted to make them Vegan.
While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.

added extra evening buffet menu

† Alternatively, you can provide your guests with an evening buffet from the selection below:

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

or

Please choose 2 dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (Vegan*, GF*)

Beef or vegetable lasagne (V*, GF*)

Steak and ale pie

Lamb tagine

Fish pie (GF*)

Cottage pie (V*, Vegan*, GF*)

Chilli con carne (V*, Vegan*, GF*)

Thai green curry (V*, GF)

† An additional charge applies to these dishes



All the staff but especially Angela the wedding coordinator were fantastic and couldn't be more helpful!

The location was brilliant with some lovely areas to take wedding photos.

The spa was bliss the night before our wedding. The efforts the staff go to are above and beyond. I would highly recommend The Gamekeeper's Inn as a wedding venue and wouldn't change a thing about our wedding day.

Anna & Christian

other things you might like to know

We only hold one wedding per day.

All prices are inclusive of VAT at the current rate.

Occasionally it may be necessary to vary the menu slightly due to limited availability of produce outside of our control. We reserve the right to alter menus, drink selections and prices at any time.

It is not the policy of the hotel to provide the option of corkage.

Approximately 6 weeks before the day we will meet to discuss final details. This appointment is your opportunity to confirm the number of guests and any bedrooms you require.

Confetti is not permitted indoors and only petals may be used in the grounds. We are unable to have fireworks in the grounds.

We require a copy of any entertainers' public liability insurance 28 days prior to the event.

Wedding menu tastings are available for £30 per person. Please speak to your wedding coordinator to organise a date and sample menu.

We advise you to take out a wedding insurance policy.

Please go to our website, www.gamekeeperinn.co.uk to see a full list of frequently asked questions.

payment and cancellation policies

PAYMENT POLICY

Once you have chosen a date for your wedding, we will provisionally hold your booking for up to 14 days.

If you are having a civil ceremony, this will allow you time to contact the local Registrar and check their availability for the date.

At the end of the 14 days we require a non-refundable deposit of £1,000.

A pro-forma invoice will be raised for the balance which is to be paid 14 days prior to the event.

CANCELLATION POLICY

Cancellation with more than 15 days notice, prior to the event, will receive a refund of the balance paid, however your £1,000 deposit is non-refundable.

Cancellation within 14 days of the event, your deposit and balance is non-refundable.





THE GAMEKEEPER'S INN

LONG ASHES PARK

To find out more about planning your day or to arrange a private viewing, please contact our wedding coordinator on:

01756 752434

events@gamekeeperinn.co.uk

www.gamekeeperinn.co.uk