



THE GAMEKEEPER'S INN  
LONG ASHES PARK

To the *nearly* weds...



*Near the quaint village  
of Grassington, in the  
spectacular glacial valley  
of Wharfedale and in the  
heart of the Yorkshire Dales...*

# Welcome to *The Gamekeeper's Inn*

A beautiful Yorkshire pub, The Gamekeeper's Inn is a home from home offering guests cosy corners, tasty local produce, and fine local ales. Paired with well appointed accommodation and leisure facilities, our hidden gem creates the perfect setting for your countryside wedding.

The award-winning Netherside Suite is an idyllic venue featuring a log burning fire, natural oak beams and large windows allowing natural light to grace your day. We match traditional character with the functionality of a modern venue.

Situated on Long Ashes Park, The Gamekeeper's Inn is surrounded by woodland walks and wildlife making it a destination for multi-day events.

The time leading up to your wedding day should be exciting and memorable. Our dedicated wedding coordinator will help make the process smooth and as easy as possible. We can help you design a bespoke package, providing advice on every aspect of your day.





## Ceremonies

We take pride in helping couples create a personalised atmosphere for their ceremony. Whether it's traditional charm or contemporary elegance, our team will create a space that fills you with joy.

With two beautifully appointed rooms licensed for Civil Marriages and Partnerships, you can choose the venue that feels right for you.

### THE CONSERVATORY

Hosting ceremonies for up to 50 people, our conservatory is a 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 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](mailto: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

# The 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 an evening reception for up to 150 guests.

## ENTERTAINMENT

We welcome DJs and live entertainment to create a celebratory atmosphere for your day. We are licensed for live music until 11pm.

## 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 ultimate backdrop for your special day.

## PARKING

Car parking is guaranteed for all overnight guests. We recommend car sharing, where possible, for your day and evening guests.

## CONFETTI

We kindly request that you only use biodegradable confetti in the grounds of The Gamekeeper's Inn and Long Ashes Park.

## SUPPLIERS

We have a list of recommended suppliers to help you plan your dream day.





## *All our weddings enjoy...*

Room hire for your civil ceremony

Hire of the Netherside Suite for your reception

A reception drink for your guests

Wedding breakfast for your day guests

A 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

## Weekday Weddings

Weekday weddings are between Monday and Thursday and require a minimum of 30 day guests.

### **Your weekday wedding package is inclusive of:**

Hire of the Netherside Suite or conservatory for your civil ceremony  
3 course wedding breakfast or wedding breakfast buffet

### **† Customise your weekday wedding 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

† An additional charge applies to optional extras.

## Weekend Weddings

Weekend weddings include Fridays, Saturdays and Sundays and require a minimum of 60 day guests.

### **Your weekend wedding package is inclusive of:**

Hire of the Netherside Suite for your civil ceremony  
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

### **† Customise your wedding with the following optional extras:**

Premium wines with your wedding breakfast  
Intermediate course of sorbet or soup  
An additional cheese course with your meal  
Bespoke dishes for your wedding breakfast

† An additional charge applies to optional extras.



# Reception Drinks and Canapés

## DRINKS MENU:

We will serve your guests your chosen reception drinks, you may choose two options:

**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 blini with horseradish mayonnaise (GF\*)

Tempura prawns with lime and coriander mayonnaise

Sweet chilli falafel with sweet chilli mayonnaise (V)

Honey roasted pork sausages (GF\*)

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

Scotch eggs with tomato chutney (GF\*)

Halloumi and red pepper skewers (V, GF)

Assorted quiche tarts

Assorted spring rolls

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.

**\*Additional canapés can be provided as an upgrade.**



# 3 Course Wedding Breakfast Menu

## CHOOSING YOUR MENU

You may choose two starters, two main courses and two desserts to create your menu.

You may add a third main course if you require a vegetarian or vegan option. Dietary requirements, including allergens, must be fulfilled within your selection.

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

† An additional charge applies to this dish

If you would like to serve a specific dish not detailed on the menus, or have any additional dietary requirements, our chefs will be happy to develop a customised menu for you.

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

**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.

We require your wedding breakfast pre-order four weeks in advance.

## STARTERS

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

Ricotta and candied beetroot salad (V, GF\*)

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

Ham hock terrine served with ciabatta croute and apple chutney

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

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

Asian crispy duck, ginger risotto cake, hoisin glaze and Asian vegetable salad (GF)

Smoked salmon carpaccio, pickled shallots, watercress and horseradish cream (GF)

Poached pear and goats cheese tart, red onion marmalade and dressed leaves (V, Vegan\*)

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

## INTERMEDIATE COURSE

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

## MAIN COURSES

Spinach and mozzarella stuffed chicken breast wrapped in bacon with fondant potato and a creamy white wine sauce (GF)

Baked cod, wilted spinach and clam with smoked bacon chowder (GF)

Slow braised Osso Bucco, creamy mashed potato, Osso Bucco sauce and gremolata (GF\*)

Fillet of sea bass, crushed new potatoes, wilted spinach and hollandaise sauce (GF)

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

† Braised lamb henry, creamy mashed potato with rosemary and redcurrant jus (GF\*)

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

Mozzarella and basil ravioli, plum tomato and pesto sauce with rocket salad (V)

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

Goats cheese and portobello mushroom wellington with caramelised onion gravy (V, Vegan\*)

West Indian spiced aubergine curry, basmati rice, chapati bread (V, Vegan)

Chickpea, edamame and chilli burger topped with cheese, tomato, baby gem lettuce in a brioche bun with skin on fries (V, Vegan, GF\*)

Baby spinach and green pea risotto with crispy kale (V, Vegan, GF)

Triple cheese and onion pie served with tenderstem broccoli (V)

## CHEESE COURSE

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

## DESSERTS

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

Salted caramel and chocolate tart, salted caramel sauce and vanilla ice cream (V)

Vanilla crème brûlée served with Scottish shortbread (V, GF\*)

White chocolate tart, raspberry compote and chantilly cream (V)

Duo of brownie, chocolate brownie and blueberry blondie, white chocolate sauce (V, GF)

Dark chocolate brownie, chocolate sauce and vanilla ice cream (V, Vegan)

Dessert assiette: chocolate brownie, white chocolate tart and lemon posset tart (V, GF\*)

Fresh fruit salad, mango sorbet and brandy snap basket (V, Vegan, GF\*)

## TO FINISH

Freshly brewed filter coffee, tea and truffles



## Childrens Menu

### STARTERS

Cheesy garlic bread (V)

Breaded mozzarella sticks and marinara sauce (V)

Vegetable crudites (V, Vegan, GF)

### MAIN COURSES

Battered chicken nuggets, chips and baked beans or garden peas (GF\*)

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

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

Fish 'n' chips, with garden peas or mushy peas

Pasta marinara with garlic bread (V, GF\*)

### DESSERTS

Vanilla ice cream with chocolate sauce and marshmallows (V, Vegan\*, GF\*)

Churros with a pot of dipping chocolate (V)

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

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

**Our childrens menu is available for children aged 12 and under.**

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.

# Wedding Breakfast Buffet and Supper Menus

On the weekday wedding package you may choose a buffet for your wedding breakfast, this can be selected from menu 1 or 2. You may decide to upgrade your package to include supper and a dessert course which can be selected from the menus below.

Our weekend wedding package includes a supper menu, you can select your supper from menu 1 or 2. You may also wish to add a dessert course for an additional charge.

**Dietary requirements must be fulfilled within your selection. We kindly request that you provide food for a minimum of 70% of your evening guests.**

## MENU 1

Please choose 1 pairing from the selection below:

Bacon sandwiches with hand cut chunky chips (GF\*) and Quorn bacon sandwiches (V)

Sausage sandwiches with hand cut chunky chips and vegan sausage sandwiches (V\*, Vegan\*, GF\*)

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF\*) and BBQ jackfruit with Asian slaw and brioche buns (Vegan, GF\*)

Mini beer battered fish with chunky chips and Tempura vegetables with skinny fries (V)

## MENU 2

Please choose 2 dishes from the selection below:

Thai chicken curry and rice (GF)

Chicken or vegan curry (Vegan\*, GF\*)

Moroccan lamb tagine and couscous

Beef chilli con carne or Quorn chilli and rice (Vegan\*, GF)

Nachos with BBQ pulled pork or BBQ Jack fruit topped with sour cream and guacamole (Vegan\*, GF)

Scotch eggs, chips and tomato chutney

Southern fried chicken poppers and skinny fries (Vegan\*)

These dishes may be accompanied by rice, chips or jacket potatoes.

## † DESSERT MENU

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

Warm chocolate brownie, salted caramel sauce and chantilly cream (V, Vegan\*, GF)

Churros in cinnamon sugar and rich chocolate dipping sauce (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.

† An additional charge applies to this course.



## Wedding Breakfast Drinks

Our weekend wedding package includes half a bottle of house wine per day guest. Weekday weddings may choose to upgrade their package to include wedding breakfast drinks.

**\*House Wine:**

Viura

Tempranillo

**† Premium Wine:**

Sauvignon Blanc

Pinot Grigio

Chardonnay

Pinot Grigio Blush

Zinfandel

Merlot

Malbec

**\*Bottled Beer**

Peroni

Corona

Wainwrights

**If you have a specific request please speak to our wedding coordinator.**

\*These drink options are included as part of the weekend wedding package.

† An additional charge applies to all premium wine.

## Testimonials from our couples...

"The wedding was amazing from the minute we started planning, Angela dealt with everything we needed and made it so easy and stress free for us. The day was perfect. It was everything we had dreamed of and more. The staff were fabulous and catered to everyone's needs. Thank you, The Gamekeeper's Inn for making our special day magical."

Katie and Jack Riley

"Angela & all the team at The Gamekeeper's Inn made my dream wedding come true. Anything I needed Angela was only an email away, even at unsociable hours. She made me feel so supported in the planning process. Our wedding day was perfect from start to finish. Angela knew how I wanted my day to run down to the last detail and executed it perfectly. The MC, Chris, who is provided by The Gamekeeper's was just a breath of fresh air. He was professional, well-mannered and funny. All our guests commented on how great he was. The setting of the barn and surrounding areas are just stunning and complemented our photos perfectly.

Thank you to all the staff who went above and beyond. To even fixing my train before I walked down the aisle so I looked perfect. The Gamekeeper's has a special place in our hearts and we can't wait to come back soon."

Charlotte and Ashley Nelson

"Our wedding at The Gamekeeper's Inn was perfect in every way. From the Spa and evening dinner the day before to the delicious Wedding Breakfast, faultless organisation and care provided by every member of the team on the actual day. Angela ensured that we didn't have to worry about a thing whilst the MC rallied our guests to make it one of the most fun filled days of our lives. We really couldn't have wished for more."

Sarah and Ray McCaughan

"Our wedding at The Gamekeeper's Inn was just perfect. The support from Angela and the team in the lead up to and on the day was fantastic. They really do have a personal touch that allowed our dream to come to life."

Amy and Richard Hall



# Accommodation

We have 11 beautiful bedrooms, 4 luxury self catering lodges, 5 contemporary woodland pods and a characterful 3 bedroom house. We also have camping available during the warmer months.

We kindly ask that you reserve the woodland pods, deluxe rooms and suites as a minimum. Please note the pods and lodges have a minimum stay of 2 nights, Netherside Barn has a 3 night minimum.

**Buckden Pike** Double Bedroom

**Wild Boar Fell** Double Bedroom

**Great Coum** Twin Bedroom

**Great Shunner** Family Bedroom

**Fountains Fell** Family Bedroom

**Ingleborough** Deluxe King Bedroom

**Great Whernside** Deluxe Four Poster King Bedroom

**Yockenthwaite Moor** Deluxe Accessible King Bedroom

**Pen-y-Ghent** Deluxe King Bedroom

**Lovely Seat** Honeymoon Suite

**High Seat** King Suite

**The Gamekeeper's Lodge** 2 Double Bedrooms

**Dalesgate Lodge** 1 Double Bedroom, 1 Twin Bedroom

**Brazengate Lodge** 1 Double Bedroom, 1 Twin Bedroom

**Oak Lodge** 2 Double Bedrooms

**Woodland Pods** 5 Glamping pods, 1 Double Bedroom

**Netherside Barn** 3 Double Bedrooms

**Camping** 25 pitches

Check in is from 3pm on the day of arrival and check out is by 10am on the morning of departure.





## *Relax and Unwind*

### **LEISURE CLUB**

All overnight guests can enjoy full use of our leisure facilities between check in and check out.

The gym hosts a variety of cardio, resistance and free weight equipment to support any exercise routine.

The leisure club also offers guests a swimming pool, sauna, steam room, and jacuzzi to relax and unwind pre or post wedding.

### **WOODLAND CAFÉ**

Woodland Café is our hidden gem offering a hearty brunch, lunch time bites and much-loved Italian dishes.

Traditional Afternoon Tea is also available between 12pm - 4pm and comes with a selection of sandwiches, tasty sweet treats and tea or coffee.

# Long Ashes Pure Spa

## TREATMENTS

We're proud to offer ELEMIS products and spa treatments. Elemis are an innovative and global British skincare brand with over 30 years of expertise.

We have carefully chosen our spa and beauty treatments to provide you with the ultimate pampering experience:

Facials

Massage, scrubs and wraps

Manicures and pedicures

Gel manicures and pedicures

Lycon waxing

Shaping and tinting

## BRIDAL PARTIES

We can create a bespoke package for your bridal party. Pair a relaxing treatment with afternoon tea and access to the leisure facilities for the perfect pre-wedding treat.

## TIME FOR TWO

Take some much needed time for two to unwind after the fun and excitement of organising your wedding day.

**Please speak to our wedding coordinator to arrange your bridal party or pre-wedding spa day.**







## *Helpful Information*

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 the bedrooms you require.

Our venue is accessible for any guests who struggle with mobility.

We are child and pet-friendly, we request adult supervision throughout the day and recommend that they don't attend the late night celebrations.

We are licensed for live music until 11pm and recorded music until 11.45pm. We are licensed to sell alcohol until 11pm.

We currently only offer indoor ceremonies.

You may access the venue on your wedding day from 7am. Usually we can dress the room the day before, depending on the availability of your desired decorations and any other events the venue may have booked.

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.

We will issue a wedding contract on confirmation of your wedding date.

# Payment and Cancellations

## 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

*Your Yorkshire Wedding venue...*

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](mailto:events@gamekeeperinn.co.uk)

[www.gamekeeperinn.co.uk](http://www.gamekeeperinn.co.uk)