



WENTBRIDGE

HOUSE



Wedding Information & Prices
2026



Welcome

Set in a picturesque Yorkshire village, Wentbridge House is an award-winning luxury wedding venue that offers a perfect setting to make your wedding day extra special.

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Ceremonies

Our beautiful event rooms and gardens make the perfect setting for your civil ceremony or partnership.

Once you’ve agreed a date with us, independent arrangements should be made with the local Registrar who can be contacted on 0345 485 2888. There is a fee for the Registrar, payable directly to the Registry Office.

ROOM HIRE

Our room hire charge for your civil ceremony or partnership is as follows:

Tudor Room for up to 24 guests	£450
Leatham Room for up to 70 guests	£650
Crystal Suite for up to 130 guests	£850

OUTDOOR WEDDING CEREMONIES IN THE GARDEN FOLLY

All outdoor ceremonies are seated and include ceremony chairs, microphone, aisle carpet and Bose speaker system for your ceremony and drinks reception.

Ceremonies in the Garden Folly are available at £650.



Wedding Day Drinks

We've put together some suggested drinks packages below. If you'd prefer to choose a selection of your favourite drinks from our award-winning wine or bar list, we'd be delighted to help. The minimum drinks package required is £28.95 per person.

Lavender	A non-alcoholic mimosa, 0% bottled beer or elderflower press� on arrival Half a bottle of non-alcoholic house wine with the meal A glass of 0% sparkling wine for the toasts	�28.95
Poppy	A mimosa, Summer Pimm's or a house bottled beer on arrival Two glasses of house wine with the meal A glass of sparkling wine for the toasts	�29.95
Rose	A glass and a top up of prosecco, Aperol spritz or craft beer on arrival Two glasses of premium wine with the meal Choose either French sauvignon blanc or Italian pinot grigio white wine Spanish rioja or Italian negroamaro red wine A glass of prosecco or pink prosecco for the toasts	�34.95
Peony	A glass of champagne, kir royale or seasonal cocktail on arrival Two glasses of Signature selection wine chosen from our exclusive list A glass of champagne for the toasts A complimentary bottle of champagne in the honeymoon suite	�44.95
Cherry Blossom	A glass of Billecart-Salmon Champagne or Kir Royale on arrival Half a bottle of wine with the meal Choose either Chablis or Sancerre White wine Estate Malbec or St Emilion Grand Cru red wine A glass of Billecart-Salmon Le R�serve Champagne for the toasts Unlimited still and sparkling water throughout your meal A complimentary bottle of Billecart-Salmon Champagne in the honeymoon suite	�59.95

PERSONALISE YOUR ARRIVAL

For an inspiring and welcoming arrival, we can offer personalised outdoor music which will play throughout your drinks reception for just  95.



Wedding Menus



Canapés

Enjoy a delicious selection of hot & cold Canapés with your arrival drinks.
Perfect to keep your guests going until the main event!

A selection of 3 canapés is available at £11.95 per person, then at £2.95 per person for additional canapés.

COLD SELECTION

- Oak smoked salmon, dill and lemon crème fraiche, rye bread
- Whipped Yellison goat’s cheese and beetroot tartlet, Yorkshire honey (v)
- Seasonal melon, prosciutto and bocconcini mozzarella skewer
- Smoked chicken tartlet, tarragon mayonnaise, crisp pancetta
- Wentbridge prawn cocktail with bloody Mary mayonnaise in a mini cone
- Harrogate blue cheese on toasted sourdough, roasted pear chutney, cracked black pepper (v)
- Chicken liver parfait in a mini cone with caramelised red onion marmalade
- Heritage tomato and basil bruschetta with balsamic pearls (vg)
- Whitby crab, chive and lemon crème fraiche croûstades
- Pressed ham hock, house piccalilli, onion bread
- White and milk chocolate–dipped strawberries
- Mini scones with jam and clotted cream

HOT SELECTION

- Tempura king prawns, sweet chilli jam
- Mini fish and chip cones, tartare sauce
- Homemade sausage rolls with Stokes brown sauce
- Parmesan and truffle arancini (v/vg*)
- Mini East Coast fishcake, tartare sauce
- Vegetable gyoza, soy and ginger dip (v)
- Baby baked potatoes, smoked bacon, sour cream and chives
- Panko halloumi bites, hot honey (v)
- Mini Wentbridge burgers, house relish
- Individual Yorkshire puddings, rare roast beef, horseradish and poppy seed crème fraiche
- Honey and soy glazed crispy pork belly bites, sweet and sour dipping sauce
- Malaysian chicken satay skewers

vg* – can be made vegan on request

Wedding Day Menus

All our menus are served with home–baked bread and Yorkshire butter, the finest seasonal vegetables and finished with tea, coffee and Wentbridge chocolates.

STARTERS

- Salad of seasonal melon, heritage tomatoes and cucumber with mint and elderflower dressing, fresh basil (v/vg)
- Chicken liver parfait, red onion marmalade, garden herb salad, toasted brioche
- Ham hock and pea terrine, house piccalilli, dressed baby leaves, toasted onion bread
- Slow–roasted red onion and Yellison’s goat’s cheese tart, heritage beetroot and watercress salad, Yorkshire honey dressing (v)
- Severn and Wye smoked salmon, celeriac and apple remoulade, lilliput capers, baby watercress
- Heritage tomato salad with torn burrata, basil pesto, panzanella and lemon crumb (v)
- Salmon and smoked salmon fishcake, crushed peas, warm tartare sauce
- Wentbridge prawn and crayfish cocktail, cos lettuce, Marie Rose sauce
- Crispy duck salad, watermelon, radish, cucumber, spring onion, coriander, Hoi Sin dressing
- Smoked chicken Caesar salad, baby gem, pancetta, parmesan and crôutons
- Choice of homemade soup, crusty bread and butter
- Trio of Starters – mini prawn cocktail, ham hock terrine with piccalilli and toasted onion bread, seasonal melon and strawberry salad, elderflower syrup and garden mint (add £5 per person)

INTERMEDIATE SOUP COURSE £7.95 per person

- Tomato, roasted red pepper & tarragon (v)
- Creamy leek and potato with toasted onion crumbs (v)
- Broccoli & stilton, rosemary crôutons (v)
- Seasonal garden vegetable, herb pesto (vg)
- Minted pea & ham hock, crumbled Yorkshire fettle
- Woodland mushroom & rosemary, parmesan crôutons (v)

(Other flavours available on request)

INTERMEDIATE SORBET COURSE £4.95 per person

- Champagne
- Yorkshire gin and tonic
- Raspberry and sorrel
- Passion fruit
- Champagne ‘Colonel’ – Lemon sorbet, vodka and Champagne (£7.95 per person)

MAIN COURSES

- Roast butternut squash and sage risotto, crumbled vegan feta, toasted hazelnuts (vg)
- Beetroot, spinach and mushroom wellington, garlic roasted Hasselback potatoes, red wine jus (v/vg)
- Slow-roasted Yorkshire turkey breast, confit leg and chestnut stuffing, chipolatas wrapped in bacon, duck fat roast potatoes, red wine and thyme sauce
- Free-range chicken breast roasted in garlic and herbs with dauphinoise potato, fine beans, smoked bacon and tarragon cream sauce
- Roast loin of Yorkshire pork, black pudding bon-bon, smoked Jersey double cream potatoes, crackling, roasted apple pûr  e and cider sauce
- Pan-seared salmon fillet, roasted baby potatoes, fine beans, champagne and chive sauce
- Roast fillet of cod, tarragon crushed new potatoes, seasonal greens, white wine and herb velout  
- Slow braised shoulder of lamb with stockpot potatoes, caramelised onions, rosemary and mustard sauce
- Roast sirloin of Dovecote Park estate beef with Yorkshire pudding, duck fat roast potatoes & rich red wine sauce
- Slow cooked Gressingham duck breast, confit leg croquette, honey glazed baby carrots, bubble and squeak creamed potatoes, port anise jus
- Rack of Yorkshire lamb with minted lamb shoulder croquette, potato and celeriac dauphinoise, honey-roasted root vegetables, Malbec and rosemary jus
- Roast fillet of 30 day dry-aged Dovecote Park estate beef with fondant potato, seasonal baby vegetables, red wine and truffle jus (cooked medium)

Prices are per person and based on 3 courses – starter, main course & dessert

Butternut squash risotto	��62.95	Beetroot wellington	��63.95
Yorkshire turkey breast	��64.95	Free-range chicken breast	��65.95
Roast loin of Yorkshire pork	��67.95	Pan-seared salmon	��68.95
Roast fillet of cod	��69.95	Braised shoulder of lamb	��71.95
Roast sirloin of beef	��75.95	Gressingham duck breast	��77.95
Rack of Yorkshire lamb	��79.95	Roast fillet of beef	��84.95

DESSERTS

- Chocolate fondant pudding, salted caramel ice cream, Yorkshire honeycomb
- Individual Pavlova with seasonal berries, vanilla cream, strawberry sauce
- Treacle tart, Pontefract cake ice cream, Yorkshire honeycomb, orange zest
- Vanilla panna cotta with mango and passionfruit compote, ginger biscuit crumb
- Caramelised lemon tart, glazed meringue, raspberry sorbet
- Vanilla cr  me br  l    , seasonal berry compote, shortbread biscuit
- Warm cherry bakewell, cherry ripple ice cream, morello cherry p  r    
- Baileys and Biscoff cheesecake, white chocolate ice cream
- Apple and rhubarb crumble with custard
- Warm treacle sponge pudding, cr  me Anglaise
- Wentbridge sticky toffee pudding with butterscotch sauce, honeycomb ice cream
- Trio of Wentbridge House miniature desserts, choose 3 desserts with the help of our wedding team (add   4.95 per person)

CHEESE SELECTION

A selection of artisan cheese with chutney, pickles, grapes, celery and biscuits can be selected as an alternative to a dessert or as an additional course to be enjoyed by the whole table at   95 (serves 10 guests)

Add a bottle of port to each table to be enjoyed alongside the cheeseboard (  49.50 per table)

COFFEE & TEA

- Included with Wentbridge chocolates
- Handmade salted caramel truffles served with your tea and coffee (add   1.95 per person)

Please let us know of any allergies, intolerances or specific dietary requirements. Some dishes can be adapted. Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.

Children’s Menu

We offer a dedicated children’s menu for wedding receptions, for children up to the age of 12. Please select one starter, main course and dessert for your younger guests.

£29.95 per child

STARTERS

- Seasonal Melon and fruit plate with strawberry sauce (v)
- Batons of carrot, cucumber and breadsticks with hummus (vg)
- Tomato soup with warm bread (v)
- Cheesy garlic bread (v)

MAIN COURSES

- Smaller portion of the adult main course
- Chicken breast strips with potato wedges and baked beans
- Mini fish and chips with garden peas
- Mini pork sausages and mash with gravy on the side
- Penne pasta with roasted tomato and basil sauce (v)

DESSERTS

- Ice cream sundae with popping candy
- Chocolate brownie with vanilla ice cream
- Sticky toffee pudding with toffee sauce and custard
- Fresh fruit salad with vanilla ice cream

CHILDREN’S DRINKS PACKAGE

- A fruit punch on arrival
- Hartridges juice with the meal
- Sparkling apple juice with the toast

£9.95 per child



Wedding Day Sharing Feasts

Impressively presented on large plates for your guests to share and enjoy.

This style of dining is only available with a feast table layout. Please discuss your table centres and decorations with us before selecting this option to allow sufficient spacing.

Please select two dishes per course – £78.95 per person

STARTERS

- Rustic country house sharing board to include – Chicken liver parfait & balsamic red onion marmalade, pressed ham hock and pea terrine with house piccalilli, black pudding scotch eggs and smoked pork sausage rolls with Wentbridge brown sauce served with rustic breads
- Wentbridge prawn and hot smoked salmon cocktail, Romaine lettuce, tomato, bloody Mary mayonnaise

Marinated heritage tomato and Buffalo mozzarella salad, soft herb pesto, sourdough and coriander crumb (v)

Italian antipasto sharing board to include – Prosciutto, mortadella, bresaola, fennel salami and salami picante with buffalo mozzarella, pecorino sardo, Nocellara olives, giardiniera pickles, rosemary focaccia, sun blushed tomatoes and artichoke hearts

MAIN COURSES

- Roast sirloin of Dovecote Park beef, Yorkshire pudding, duck fat roast potatoes, red wine sauce
- Roast Yorkshire chicken with confit leg stuffing, sage and onion creamed potatoes, roast onion sauce
- Slow roasted pork belly, crispy crackling, roasted apple pûrée, maple-glazed parsnips
- Poached salmon, spring onion and lemon crème fraiche potato salad, dressed watercress

DESSERTS

- Glazed lemon tart, raspberry sorbet
- Chocolate and salted caramel brownie, Madagascan vanilla custard
- Eton mess with vanilla ice cream
- Artisan cheeses, chutneys, biscuits, walnut bread, grapes and celery
- Tea or coffee with salted caramel truffles

Evening Celebrations

Wentbridge is the ideal venue to continue your wedding celebrations well into the evening. Evening room hire with a fabulous DJ, Disco and lighting is £695.00.

Add a welcome glass of Prosecco for your evening guests for £5 per person.

HOT SANDWICH SELECTION

£26.95 per person

- Dry-cured smoked bacon sandwiches in a brioche bun
- Cumberland sausage swirl in a brioche bun with caramelised onions
- Fish finger sandwich, baby gem, tartare sauce
- Cheese toasties (v)
- Real chips
- Hand-cut creamy coleslaw (v)
- Ketchup, relishes and mustards
- Mixed salad with lemon vinaigrette dressing (vg)

EVENING CHEESEBOARD & COLD CUTS

£29.95 per person

- Cheese board and artisan biscuits with celery, grapes and dried fruits (v)
- Charcuterie board to include sliced honey-roast York ham and a selection of cured meats
- Yorkshire hand-raised pork and speciality pies with brown sauce
- Garden pickles, sun blushed tomatoes, piccalilli, sticky red onion marmalade and Yorkshire chutney
- Mixed leaf salad with honey and mustard dressing (v)
- Hand-cut creamy coleslaw (v)
- New potato salad with sour cream, spring onion and chives (v)
- A selection of freshly baked breads (vg)

EVENING GRAZING

£28.95 per person

Delicious hand-sized bowl foods served around the room by our team to you and your guests.

Choose three options from the below:

SAVOURY

- Pie and peas – Steak & ale, chicken and ham, goat’s cheese and sweet potato (v)
- Mini Fish & chips
- Beef slider burger, brioche bun, smoked cheddar, relish (vegan alternative available)
- Mini shepherd’s pie with pulled lamb, feta and roasted sweet potato
- Pulled pork, sesame and spring onion bao buns with hoi sin sauce, pickled ‘slaw
- Smoked haddock fishcake, creamed leeks
- Pulled beef chilli with grated cheese, sour cream, coriander and nachos
- Smoky bean and vegetable chilli, small jacket potatoes, gem lettuce and yoghurt (vg)
- Chicken tikka masala, basmati rice, yoghurt and coriander naan
- Yorkshire sausage, mash and rich onion gravy
- Thai green vegetable curry with jasmine rice (v)
- Salmon teriyaki, sweet and sticky vegetables and noodles
- Truffle mac n’ cheese (v)
- Spicy buttermilk fried chicken, chips and chipotle mayo
- Loaded fries, melted cheese, jalapenos, bacon, spring onion, buffalo sauce
- Yorkshire Cheddar cheese with country garden chutney, biscuits, celery and grapes

SWEET

- Vanilla cheesecake, honeycomb, toffee sauce
- Mini tubs of Jude’s ice cream (vanilla, strawberries & cream and mango sorbet)
- Pavlova with seasonal berries, vanilla cream, strawberry sauce
- Salted caramel chocolate brownie, butterscotch sauce





EVENING BBQ

£32.95 per person

Seasoned Dovecote Park beef burgers, flame grilled and served in brioche buns with house relish
Charred cauliflower steak burger, curried veganaise, Summer 'slaw (vg)
Cumberland sausage dog, brioche bun, caramelised onions, mustard mayo
Marinated Cajun chicken and Mediterranean vegetables skewers
Teriyaki salmon, charred lime

A selection of sides to include;
Roasted new potato salad with tarragon crème fraiche (v)
Hand-cut creamy coleslaw
Caesar salad with parmesan, croutons and house dressing
Giant cous cous with charred vegetables, vegan feta and pesto (vg)
Corn on the cob, chilli and lime butter (v)
Ketchup, relishes and mustards

ARTISAN SOURDOUGH PIZZA

£29.95 per person

Freshly prepared pizzas, cooked outdoors for your guests (recommended from March to September, weather permitting) in our Gozney pizza ovens.
Choose three options from the below list:
Margherita – San Marzano tomatoes, fior di latte mozzarella, parmesan, fresh basil, olive oil (v)
Goat’s Cheese – Goat’s cheese, caramelised onions, San Marzano tomatoes, fior di latte mozzarella, rocket, basil, olive oil (v)
Double Pepperoni Picante – Tuscan salame picante & chorizo Ibérico, San Marzano tomatoes, red onion, fior di latte mozzarella, parmesan, fresh basil, olive oil, spicy honey
Nduja spicy sausage, San Marzano tomatoes, for di latte mozzarella, parmesan, roquito peppers, fresh basil, olive oil
BBQ Chicken and Bacon – BBQ chicken breast, smoked bacon, San Marzano tomatoes, fior di latte mozzarella, red onion, coriander, BBQ sauce
Yorkshire – Swaledale sausage, oak smoked Wensleydale, Yorkshire ham, San Marzano tomatoes, fior di latte mozzarella, parmesan, fresh basil, olive oil
Oven-roasted garlic mushrooms, San Marzano tomatoes, fior di latte mozzarella, parmesan, thyme, white truffle oil (v)
Your pizzas are served with garlic dough balls, mixed salad with ranch dressing and a selection of dips



Wedding Packages



Classic Wedding Package

Available throughout the year for a minimum of 50 guests, our Classic package has everything you need for a perfect wedding day.

YOUR CELEBRATION INCLUDES:

- Our experienced and professional wedding team to guide you through your planning journey
- A dedicated Wentbridge event manager to guide you through your day as Master of Ceremonies
- A selection of private rooms and outdoor spaces for your drinks reception and wedding breakfast along with our beautiful gardens and grounds for your all-important photographs
- A glass of Prosecco, Summer Pimm’s or house bottled beer to enjoy on arrival
- Delicious three-course wedding meal with tea, coffee and chocolates
- Two glasses of house wine per person served with the meal
- A glass of Prosecco for the toasts
- Evening Reception – Choose from either the hot sandwich selection or artisan sourdough pizza
- House DJ, disco, lighting and evening room hire
- Exclusive use of the private bar until 12.30am
- Classic Four-Poster Suite on your wedding night with Champagne and chocolates
- Complimentary Monday – Thursday menu tasting for the wedding couple
- Plenty of ‘Little Extras’ also included (as detailed in our wedding brochure)

Prices	Sept-Apr	May-August
Friday based on 60 adult guests	£8,495	£8,995
Saturday based on 70 adult guests		£9,995
Saturday off-peak based on 60 adult guests	£8,995	
Sunday – Thursday based on 50 adult day & evening guests (available all year) from £6,995		
Additional day and evening guests £135 Additional Evening only guests £25		

Signature Wedding Package

Available throughout the year for a minimum of 50 guests, our Signature Celebration will add a touch of unforgettable luxury to your wedding day. We have included 10 bedrooms which you can resell to your guests, creating a significant saving for you.

Your indoor civil ceremony (if required) and our House DJ are included in the package price.

YOUR CELEBRATION INCLUDES:

- Our experienced and professional wedding team to guide you through your planning journey
- A dedicated Wentbridge event manager to guide you through your day and act as your Master of Ceremonies
- A selection of private rooms and outdoor spaces for your drinks reception and wedding breakfast along with our beautiful gardens and grounds for your all-important photographs
- A glass of Prosecco, Aperol Spritz or craft bottled beer to enjoy on arrival
- Outside music throughout arrival drinks reception
- 3 Canapés of your choice per person to be served with your arrival drinks reception
- Delicious three-course wedding meal with tea, coffee and chocolates
- Two glasses of premium wine per person selected from our Signature wine list
- A flute of Champagne for the toasts
- Evening Reception – Choose from hot sandwich selection, grazing or artisan sourdough pizza
- House DJ, disco, lighting and evening room hire
- Exclusive use of the private bar until 12.30am
- Classic Four-Poster Suite on your wedding night with Champagne and chocolates
- Complimentary Monday – Thursday menu tasting for the wedding couple
- Wooden garden games
- Plenty of ‘Little Extras’ also included (as detailed in our wedding brochure)
- 10 bedrooms included on the night of your wedding (you may wish to pass on the cost of the bedrooms to your guests requiring accommodation. This can create a significant saving for you)

Prices	Sept-Apr	May-August
Friday based on 60 adult day & evening guests	£10,995	£11,995
Off-peak Saturday based on 60 adult day & evening guests	£11,995	
Saturday based on 70 adult day guests & 90 evening guests		£14,995
Sunday to Thursday based on 50 adult day & evening guests (available all year) from £8,995		
Additional day and evening guests £135 Additional Evening only guests £25		

Seasonal Wedding Collections

The Winter months are a truly beautiful time to get married and offer so many possibilities. If the cosy log fire, gorgeous crisp blue skies, twinkly lights and hearty seasonal food aren't enough, then the flexibility and the potential cost saving might make this time of year worth seriously considering.

WINTER WEDDING PACKAGE

Available every day of the week in December 2026 and from January to March 2027 for 50 day and evening guests. Full details and inclusions are available to view on our website.

From £6,495 for 50 adult day and evening guests. Additional day and evening guests can be added as desired.

EXCLUSIVELY YOURS WINTER WEDDING PACKAGE

Available every day of the week in November 2026 and from January to March 2027, Exclusively Yours includes exclusive use of Wentbridge House for a minimum of 50 day and evening guests.

It also includes up to 30 bedrooms which you are able to sell back to your guests requiring accommodation. This can create a significant saving for you. For example, just by charging your guests £165 per room based on 30 bedrooms, you could take almost £5,000 off the package price.

Prices for this package start from £8,495. Additional day and evening guests can be added as desired. Full details and inclusions are available to view on our website.

LATE AVAILABILITY

Wedding dates at Wentbridge are usually reserved well in advance, but that doesn't mean to say that weddings can't be arranged at short notice.

If you're able to book your wedding with us and celebrate within 6 months, you will receive a £500 discount at any time of year.

Other special offers, incentives and packages are available from time to time on our website.

Exclusive Use

Make your wedding day extra special by taking over the whole house with the use of 41 bedrooms, all the hotel guest areas, our beautiful gardens and grounds and the whole team to take care of your every request.

This is your opportunity to create a truly personal day and evening reception which will be completely exclusive to you, your family and closest friends. The most special way to celebrate and an experience that you and your guests will never forget.

We can accommodate 130 guests for a wedding ceremony, reception and wedding breakfast and up to 200 guests for an evening celebration on an exclusive use basis.

You may wish to pass on the bedroom cost to your guests requiring accommodation. For example, based on a price of £165 per bedroom, per night and using 40 bedrooms, there is a potential reduction of £6,600 which would be refunded to you after your wedding.

Prices start from £18,995
Based on a minimum of 70 adult day and evening guests

Peak Saturday prices start from £27,995

Please ask if you would like to see a sample Exclusive Use package.



Staying Overnight

Spend your wedding night in the luxury of a Wentbridge honeymoon suite. Elegant styling and luxury with a sumptuous four-poster bed and beautiful views of the grounds. Perfectly romantic for the night of your wedding – there is also a complimentary wedding gift in your suite from us.

YOUR WEDDINGS GUESTS

All our bedrooms are individually designed and decorated. They all benefit from wonderfully comfortable pocket-sprung beds, crisp cotton sheets, luxury Molton Brown bathroom products and our Garden Bedrooms are fully air-conditioned. We also have two accessible bedrooms.

We always offer special rates to guests attending your wedding reception. We are also able to offer these rates the night before your wedding, subject to availability.

Cosy double bedroom for double occupancy £159

Superior double bedroom for double occupancy £189

Deluxe double bedroom for double occupancy £219

Prices for other room types including Garden Deluxe, Junior Suites and Suites are available on request.

A non-refundable deposit of £50 will be taken at the time of booking to secure your reservation. Check-in for the honeymoon suite is from 2pm. For all other guests, check-in is from 3pm and check-out is 11am. If you need a changing room, this can be reserved as part of your bedroom allocation at a cost of £100.

If you would like to arrive a little earlier, we are able to offer a limited number of early check-ins from 1pm for an additional £30 per bedroom. Late check-out until 1pm is also available for an additional £30 per bedroom.

Some bedrooms can accommodate an extra bed or cot for children. These can be reserved at an additional price of £25 per child which includes breakfast. We do have Superior or Deluxe bedrooms available with sofa beds, which if required, are charged at an additional £40 including breakfast. Cots are complimentary.

We will assume that guests can telephone and book directly from your bedroom allocation unless you advise us otherwise. We cannot guarantee the availability of bedrooms unless they are reserved at the time of booking your wedding.

WENT COTTAGE

Went Cottage is our 17th century home-from-home, situated in Wentbridge Village, brimming with charm and character. A peaceful haven with a lovely country-style kitchen and dining room. Enjoy evenings in the cosy sitting room. Outside you'll find a quaint and private courtyard garden, perfect for photos and drinks.

The Master bedroom has a king size bed, and the second bedroom twin beds. The bathroom has a roll-top bath and a walk-in drench shower. The cottage sleeps 4 people, and is available from £250 per night, for a minimum 2-night stay. Well behaved dogs are also welcome. A welcome hamper will be waiting for your arrival with all the essentials to make your getaway even more enjoyable.



The Details



Little Extras

INCLUDED IN YOUR WENTBRIDGE HOUSE WEDDING DAY:

- Guaranteed to be the only wedding at Wentbridge House on your chosen date
- Expert help and guidance from our wedding team throughout your wedding journey
- Licence for civil ceremonies and partnerships
- Master of ceremonies who will be your host throughout the day
- Use of our extensive gardens and grounds for your photographs, recently redesigned by RHS Chelsea flower show gold-medal winning landscape architect Stephen Welch
- Personalised menu cards and table plan
- 2AA Rosette award-winning food with the option to create your own menus
- Complimentary classic four-poster suite for the wedding couple on the wedding night (applicable following a full day and evening reception for a minimum of 50 guests)
- A complimentary gift in the honeymoon suite
- Reduced bedroom rates for your wedding party – these rates are available both the night of your wedding and the night before, subject to availability
- A round or square silver cake stand and knife
- White table linen, cutlery and crockery & glassware
- Plenty of free car parking with electric car charging points
- Bring your bestie! We know pets are family, and we would be delighted to welcome them as part of your special day – whether that's walking down the aisle, joining your photos, or simply sharing the occasion

ENHANCE YOUR WEDDING DAY:

Please ask for more information and pricing on the following enhancements:

- Luxury chair covers with organza or taffeta sashes to complement your colour scheme
- Chiavari chairs with lace hoods or chiffon vertical drops
- A wedding menu and wine tasting for the wedding couple
- Our lovely personalised Wentbridge House place cards are available at £1.95 per place setting
- Individually wrapped Molton Brown favours are available from £1.95 per person
- Retro sweet table from £195 per wedding, depending on your numbers
- Exclusive use of our garden terrace for your arrival and drinks reception, from £350
- Illuminated letters, neon signs, rustic post box and other finishing touches, priced individually
- Account bar facility – give your guests the gift of an account bar. Pre-set your limit in advance and enjoy seamless hospitality, with the option to extend the tab at any time during your celebration
- We have many venue dressing and styling options and will be pleased to go through these with you
- We are happy to recommend a wide range of fabulous wedding suppliers including photographers, videographers, florists, bands, musicians, cake makers and entertainers
- Wentbridge Ice Cream Tricycle – choose three ice cream flavours and serve to your guests in waffle cones or tubs with sprinkles, sauces and chocolate flakes. Can be served in the sunshine outside or as an addition to your evening party. From £195 (3 flavours for 50 guests for 2 hours)

As Your Wedding Day Approaches...

THE WEDDING EVE IN WENTBRIDGE

It's not everyday that friends and family are able to get together and celebrate. Begin your celebrations the night before in a private dining room for up to 24 guests with delicious food, wine and good company!

We will warmly welcome you with a complimentary glass of fizz to help begin your celebrations in style. Please ask us about food options.

PAMPER PACKAGE ON THE MORNING OF YOUR WEDDING DAY

Enjoy a glass of prosecco, breakfast pastries and a bacon brioche roll or smoked salmon and scrambled egg bagel delivered to your room on the morning of your wedding to help you relax as you get ready.

£19.95 per person for the above or individual items available from £6.95 per person.

BLUE SMOKE PIZZA

Something less formal – We've teamed up with our sister restaurant Blue Smoke Pizza to offer you delicious artisan sourdough pizzas made with the finest ingredients and cooked in our woodstone oven. A great buzzy atmosphere to start your celebrations and just a short walk from Wentbridge House.

There are a range of packages to tempt you from just £25 per person.



Booking Your Wedding Celebration

If you would like to make a provisional booking, we're happy to hold your preferred wedding date with no obligation for 14 days. To confirm your booking, simply return your completed and signed booking form along with an initial deposit of £1,500.

Two further deposits of £1,500 are required 12 months and 6 months prior and the final balance is payable 4 weeks before your wedding reception. The final balance figure is calculated following your finer details meeting where final numbers and menu choices are confirmed. This meeting usually takes place 8 weeks before your big day.

We will be with you every step of the way to make this process as smooth and stress-free as possible.

We hope that you will find Wentbridge the perfect venue for your wedding reception and look forward to helping you plan your perfect day. Don't hesitate to get in touch if you have any questions or would like to view the hotel.

WEDDING INSURANCE

Paying for your wedding day is a significant financial commitment. It is for this reason that we would strongly recommend that you take wedding insurance at the time of booking. We will be pleased to credit your wedding to the value of your policy up to a maximum of £75. In order to receive the credit, simply show your insurance receipt to your wedding coordinator.

MINIMUM GUEST NUMBERS

Depending on the time of year and day of the week there are a minimum number of day and evening guests that must be met. Please ask your wedding coordinator for further details. There is an additional hire charge of £1,295 on Saturdays between 1st May and 30th September unless you have chosen one of our packages.

PRICE INFORMATION

Please note that all pricing information is inclusive of VAT at the current rate and applicable to weddings taking place before 31st March, 2027.



Wedding Notes

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WENTBRIDGE

HOUSE

Telephone 01977 620444 | Email wedding@wentbridgehouse.co.uk

Wentbridge House Hotel, Wentbridge, West Yorkshire, WF8 3JJ