

WENTBRIDGE HOUSE



WEDDINGS

2027

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.

UNFORGETTABLE MOMENTS

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WEDDING PACKAGES

CLASSIC PACKAGE

A wonderful wedding, beautifully looked after from your arrival to the last dance. Our Classic package brings the whole day together, with everything taken care of for you. Available all year, for fifty guests or more.

Your Celebrations Include:

- Our experienced wedding team to guide you, from the moment you book to the day itself

A dedicated event manager on the day, acting as your Master of Ceremonies

Your indoor civil ceremony, if required

Our beautiful private rooms and outdoor spaces for your drinks reception and wedding breakfast, with the gardens and grounds for your photographs

A glass of prosecco, Summer Pimm's, mulled wine or bottled beer to welcome you on arrival

Delicious three-course wedding breakfast with tea, coffee and chocolates

Two glasses of house wine per person, served with your meal

A glass of prosecco for the toasts
- An evening reception, with your choice of the hot sandwich selection or Classic evening supper

House DJ, disco, lighting and evening room hire

Your own private bar, exclusively yours until 12.30am

The Classic Four-Poster Suite on your wedding night, with Champagne, chocolates and full Yorkshire breakfast

A complimentary menu tasting for the two of you, Monday to Thursday

Use of our gardens and grounds for a pre-wedding photo shoot and a ceremony rehearsal before your wedding day

Plus plenty of thoughtful Little Extras, as detailed later in this brochure

Pricing:	September - April	May - August
Sunday - Thursday	£7,295 <i>(based on a minimum of 50 day & evening guests)</i>	£7,750
Friday	£9,495 <i>(based on a minimum of 60 day & evening guests)</i>	£9,995
Saturday	£9,995 <i>(based on min 60)</i>	£11,995 <i>(based on min 70 day / 90 evening)</i>

Additional day and evening guests £135pp, additional evening guests £29.50pp

SIGNATURE



Our Signature package is our most complete, a genuine step up in every sense, elevated food and drink, enhanced details and more included throughout. Available all year, for fifty guests or more.

The package includes ten of our lovely bedrooms on the night, yours to offer to family and closest friends. Many couples pass them on at a preferred rate, which at our typical room rates can return more than £1,500, to put back into the day or simply to look after the people who matter most.

Your Celebrations Include:

Our experienced wedding team to guide you, from the moment you book to the day itself

A dedicated event manager on the day, acting as your Master of Ceremonies

Your indoor civil ceremony, if required

Use of our beautiful private rooms and outdoor spaces for your drinks reception and wedding breakfast, with the gardens and grounds for your photographs

A glass of prosecco, Aperol Spritz or craft bottled beer to welcome you on arrival

Outside music throughout your arrival and drinks reception

Three canapés per person, served with your arrival drinks reception

A premium three-course wedding breakfast with tea, coffee and chocolates

Two glasses of wine per person, selected from our Signature list, served with your meal

A flute of Champagne for the toasts

An evening reception, with your choice of the hot sandwich selection or artisan sourdough pizza (Mar-Sept)

House DJ, disco, lighting and evening room hire

Your own private bar, exclusively yours until 12.30am

The Classic Four-Poster Suite on your wedding night, with Champagne, chocolates and full Yorkshire breakfast

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Use of our gardens and grounds for a pre-wedding photo shoot and a ceremony rehearsal before your wedding day

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Sunday - Thursday

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£9,500

(based on a minimum of 50 day & evening guests)

May - August

£9,995

Friday

£11,995

£12,995

(based on a minimum of 60 day & evening guests)

Saturday

£12,995

Minimum of 60

£15,995

Minimum 70 day/90 evening

Additional day and evening guests £145pp, additional evening guests £29.50pp

Beyond Signature

Exclusive use of the house and grounds can be arranged. Please just ask for more information.

SEASONAL WEDDING COLLECTIONS

Winter is a beautiful time to marry. The warmth of a log fire, crisp blue skies, softly glowing lights and food that suits the season. With greater flexibility on dates and thoughtful pricing, it's a season well worth considering.

Winter Wedding Package

Available every day of the week from November 2027 to March 2028 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, with further guests added as you wish.

Exclusively Yours Winter Wedding Package

The whole of Wentbridge House, yours alone.

Available throughout November 2027 and January to March 2028, for a minimum of 50 day and evening guests.

The package also includes up to 30 bedrooms. You may wish to pass on the bedroom cost to your guests requiring accommodation. For example, based on an average rate of £175 per bedroom, per night and using 30 bedrooms, this would offer you a saving of over £5,000.

Full details and inclusions are available to view on our website.

From £8,995 for 50 adult day and evening guests, with further guests added as you wish.

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.

INTIMATE WEDDING PACKAGE

The smallest weddings are often the ones people remember.

Available for up to 24 guests, Monday to Thursday, throughout the year.

Enjoy Billecart-Salmon Champagne and canapés on arrival, a bespoke four-course wedding breakfast with premium wines, and a four-poster suite to yourselves at the end of the day.

Full details and inclusions are available to view on our website. From £2,995 based on 12 guests.



EXCLUSIVE USE

Take over the whole house. Exclusive use is the grandest way to marry at Wentbridge.

Exclusive use gives you private access to all our beautifully appointed guest areas, our stunning gardens and grounds, and the full dedication of the Wentbridge team, on hand throughout your day to take care of every last detail.

We can seat up to 130 for your ceremony and wedding breakfast, and welcome up to 200 for the evening celebration.

All 41 bedrooms and Went Cottage are included, giving you and your loved ones the run of this magnificent house from the moment you arrive to the morning after.

You may wish to pass on the bedroom cost to your guests requiring accommodation. For example, based on an average rate of £175 per bedroom, per night and using 41 bedrooms, there is a potential saving of over £7,000.

Exclusive use packages start from £21,995, based on a minimum of 80 adult day and evening guests, fully inclusive of the food, drinks and everything else the day and evening needs.

Peak Saturday prices from £29,995.

To receive a personalised exclusive use proposal, please speak to our wedding team.



DRINKS

We've put together a few suggested drinks packages below. If you'd rather build your own selection from our award-winning wine list or the bar, we'd be pleased to help you put it together. A minimum drinks spend of £29.95 per person applies to bespoke packages.

Lilac	A non-alcoholic mimosa, 0% bottled beer or elderflower pressé on arrival Half a bottle of non-alcoholic house wine with the meal A glass of 0% sparkling wine for the toasts
Camellia	<i>(Included in the Classic package)</i> A glass of prosecco, a house bottled beer or a seasonal alternative (Summer Pimm's, mulled wine) on arrival Two glasses of house wine with the meal A glass of prosecco for the toasts
Hydrangea	<i>(add £9.50pp Classic supplement & included in the Signature package)</i> A glass of prosecco, an Aperol spritz (or non-alcoholic spritz) or craft beer on arrival Two glasses of Signature selection wine chosen from our exclusive list A glass of Champagne for the toasts
Orchid	<i>(add £14.50pp Classic supplement or £4.50pp Signature supplement)</i> A glass of Champagne, kir royale, seasonal cocktail or two glasses of prosecco on arrival Half a bottle 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
Peony	<i>(add £28.50pp Classic supplement or £18.50pp Signature supplement)</i> A glass of Billecart-Salmon Le Réserve Champagne or kir royale on arrival Half a bottle of wine with the meal Choose either Chablis or Sancerre as your white wine Rioja Reserva or Estate Malbec as your red wine A glass of Billecart-Salmon Le Réserve Champagne for the toasts Unlimited still and sparkling water throughout your meal A complimentary bottle of Billecart-Salmon Champagne in the honeymoon suite

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.

CANAPÉS

While the drinks flow and the photographs are taken, treat your guests to a selection of hot and cold canapés - just enough to keep everyone going until the main event.

Three canapés per person at £12.50, with additional choices at £3.35 per person, per canapé.

(Canapés are included in the Signature package)

Cold Selection

Oak smoked salmon, dill and lemon crème fraîche, 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 fraîche 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 fraîche

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.

Prefer to create your own menu?
Three courses start from £64.95 per person.

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

Goat’s cheese and slow-roasted red onion tart, heirloom 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 balsamic pearls (v)

Salmon and smoked salmon fishcake, crushed peas, warm tartare sauce
- Wentbridge prawn and crayfish cocktail, cos lettuce, Marie Rose sauce

Whitby crab and dill crumpet, lemon crème fraîche, cucumber and pickled samphire (add £7.95pp)

Crispy duck salad, watermelon, radish, cucumber, spring onion, coriander, Hoi Sin dressing

Smoked chicken Caesar salad, baby gem, pancetta, parmesan and sourdough croûtons

Roast heritage squash and Yorkshire fettle, toasted seeds, sage, pumpkin oil (v/vg*)

Choice of homemade soup, freshly baked bread and salted Yorkshire 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 £4.95pp)

Intermediate Soup Course

- £7.95 per person
- Tomato, roasted red pepper & tarragon (v)
- Creamy leek & potato with toasted onion crumbs (v)
- Broccoli & stilton, rosemary croûtons (v)
- Seasonal garden vegetable, herb pesto (vg)
- Minted pea & ham hock, crumbled Yorkshire fettle
- Woodland mushroom & rosemary, parmesan croûtons (v)

Intermediate Sorbet Course

- £5.50 per person
- Champagne
- Yorkshire gin and tonic, lemon
- Raspberry and sorrel, honeycomb
- Mango and passion fruit
- Champagne ‘Colonel’ - Lemon sorbet, vodka and Champagne (£8.25 per person)



MAIN COURSES

Roast butternut squash and sage risotto, crumbled vegan feta, toasted seeds (vg)

Beetroot, spinach and mushroom wellington, garlic-roasted Hasselback potatoes, red wine jus (v/vg)

Roast cauliflower steak, spiced chickpea, romesco, charred greens, dukkah (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

Confit Gressingham duck leg, bubble and squeak mash, honey-glazed baby carrots, port and anise jus

Roast loin of Yorkshire pork, black pudding bon-bon, smoked Jersey double cream potatoes, crackling, roasted apple purée 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 velouté

Slow-braised shoulder of lamb with stockpot potatoes, caramelised onions, rosemary and mustard sauce

Red-wine-braised feather blade of beef, horseradish creamed potatoes, roasted root vegetables, Bourguignon garnish

Roast sirloin of Dovecote Park estate beef with Yorkshire pudding, duck fat roast potatoes & rich red wine sauce (add £4.95pp Classic supplement)

Roast venison loin, braised red cabbage, celeriac purée, blackberry and juniper jus (add £7.95pp)

Rack of Yorkshire lamb with minted lamb shoulder croquette, potato and celeriac dauphinoise, honey-roasted root vegetables, Malbec and rosemary jus (add £8.95pp)

Roast fillet of 30-day dry-aged Dovecote Park estate beef with fondant potato, seasonal baby vegetables, red wine and truffle jus (cooked medium) (add £9.95pp)

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.

DESSERTS

- Chocolate fondant pudding, salted caramel ice cream, 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 crème brûlée, seasonal berry compote, shortbread biscuit
- Warm cherry Bakewell, cherry ripple ice cream, morello cherry purée
- Baileys and Biscoff cheesecake, white chocolate ice cream
- Yorkshire Bramley apple and rhubarb crumble with custard
- Warm treacle sponge pudding, crème anglaise
- Wentbridge sticky toffee pudding with butterscotch sauce, honeycomb ice cream
- Dark chocolate tart, salted caramel, vanilla ice cream
- Classic tiramisu, Taylors of Harrogate coffee, mascarpone, dark cocoa
- Trio of Wentbridge House miniature desserts, choose 3 desserts with the help of our wedding team (add £4.95pp Classic supplement or £2.50pp Signature supplement)

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)

FOR CHILDREN

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.

£31.95 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 and sparkling apple juice for the toast.

£10.50 per child



SHARING FEAST

Generous dishes served on large platters to the centre of each table, for guests to pass around and help themselves. A relaxed, sociable way to dine.

Sharing feasts are served on our feast table layout, and the platters do take up room on the table. Please talk to us about your table centres and décor early on so we can make sure everything fits beautifully.

Choose two dishes per course: £81.95 per person, or add to your package for a supplement of £6.95 per person (Classic) or £3.95 per person (Signature).

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 purée, maple-glazed parsnips

Poached salmon, spring onion and lemon crème fraîche 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

As night falls, the music starts and the dance floor fills, carrying your celebrations long into the evening.

Evening room hire, resident DJ, dance floor and lighting are all included for £695, or as part of our Classic and Signature packages.

Our evening menus are available from £27.95 per person

Hot sandwich selection

(Included in the Classic & Signature packages)

A selection of freshly prepared hot sandwiches served in soft brioche buns, including:

Dry-cured smoked bacon

Yorkshire pork sausage with caramelised onions and mustard mayonnaise

Crispy fish fingers with baby gem and homemade tartare sauce

Roast field mushroom and caramelised onion with Yorkshire mustard and herb mayonnaise (vg)

Hand-cut chips with garlic aioli

Wentbridge House creamy coleslaw (v)

Mixed leaf salad with lemon vinaigrette (vg)

Ketchup, relishes and mustards



Artisan sourdough pizza

(Included in the Signature package. Add £2.95pp Classic supplement)

Freshly prepared pizzas, cooked outdoors for your guests in our Gozney pizza ovens (recommended from March to September, weather permitting)

Choose three options from the below:

Margherita – San Marzano tomatoes, fior di latte mozzarella, oregano, fresh basil, olive oil (v)

Goat’s Cheese, San Marzano tomatoes, fior di latte mozzarella, caramelised red onion marmalade, fresh basil, olive oil (v)

Double Pepperoni Picante – Tuscan salame picante & chorizo Ibérico, San Marzano tomatoes, fior di latte mozzarella, red onion, fresh basil, olive oil, hot honey

‘Nduja spicy sausage, San Marzano tomatoes, fior di latte mozzarella, fresh basil, olive oil

BBQ chicken and smoked bacon, San Marzano tomatoes, fior di latte mozzarella, red onion, BBQ sauce

Yorkshire – Swaledale sausage, oak smoked Wensleydale, Yorkshire ham, San Marzano tomatoes, fior di latte mozzarella, fresh basil, olive oil

Oven-roasted garlic mushrooms, San Marzano tomatoes, fior di latte mozzarella, thyme, white truffle oil (v)

Your pizzas are served with garlic dough balls, mixed salad with ranch dressing and a selection of dips

Evening Grazing

(Included in the Signature package. Add £4.95pp Classic supplement)

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 hoisin sauce, pickled ‘slaw

Smoked haddock fishcake, creamed leeks

Beef brisket 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 and cheese (v)

Spicy buttermilk fried chicken, chips and chipotle mayo

Loaded fries, melted cheese, jalapeños, bacon, spring onion, buffalo sauce

Yorkshire Cheddar cheese with house chutney, biscuits, celery and grapes

Sweet

Vanilla cheesecake, honeycomb, raspberry compote

Salted caramel brownie, chocolate sauce

Eton mess with seasonal berries, vanilla cream, strawberry sauce

Sticky toffee pudding, butterscotch sauce

Tiramisu, mascarpone, coffee, cocoa



Evening Yorkshire cheeseboard & cold cuts

(Add £3.95pp Signature supplement or £8.95pp Classic supplement)

A selection of Fountains Gold cheddar, Yorkshire Blue, brie and crumbly Wensleydale, served with celery, grapes and dried fruits (v)

Charcuterie board with sliced honey-roast York ham, fennel salami and coppa

Yorkshire hand-raised pork pies and homemade sausage rolls

Pickled onions, cornichons and sun-blushed tomatoes

Piccalilli, sticky red onion marmalade and Yorkshire chutney

Mixed leaf, heritage tomato and pickled shallot salad with cider vinaigrette (vg)

Hand-cut creamy coleslaw (v)

New potato salad with sour cream, spring onion and chives (v)

A selection of freshly baked breads, artisan crackers and grissini (vg)

Evening BBQ

(Add £4.95pp Signature supplement or £9.95pp Classic supplement)

Flame-grilled Dovecote Park beef burgers, brioche buns and house relish

Swaledale sausage dogs, brioche rolls, caramelised onions and mustard mayonnaise

Marinated Cajun chicken and Mediterranean vegetable skewers

Spiced lamb koftas with mint yoghurt

Charred cauliflower burgers, curried mayonnaise and summer slaw (vg)

A selection of sides to include:

New potato salad with chive crème fraîche (v)

Hand-cut creamy coleslaw (v)

Caesar salad with parmesan, croûtons and house dressing

Giant couscous with charred vegetables, vegan feta and herb pesto (vg)

Corn on the cob, chilli and lime butter (v)

Rosemary and sea salt potato wedges (vg)

Ketchup, relishes and mustards



CAPACITIES

Our setting lends itself perfectly to weddings of all sizes, from intimate gatherings to larger celebrations filling the house. Whether you're imagining something small and personal or a grand occasion, we'd love to help you find the perfect setting.

Ceremony	Up to 130 guests
Wedding Meal	Up to 130 guests
Evening party	Up to 180 guests (up to 200 evening guests on an exclusive basis)

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.

If you have decided on one of our packages, your room hire is included.

If not, our wedding ceremony room hire is as follows:

Crystal Suite for up to 130 guests	£895
Leetham Room for up to 70 guests	£675
Tudor Room for up to 24 guests	£475

MINIMUM NUMBERS

Minimum numbers apply between 1st May and 31st August as follows:

Friday	60 adult daytime guests and 60 adult evening guests
Saturday	70 adult daytime guests and 90 adult evening guests

There is an additional venue hire charge of £1,295 on Saturdays between 1st May and 31st August unless you have chosen one of our packages.



OUTDOOR WEDDING CEREMONIES IN OUR GARDEN FOLLY

Outdoor ceremonies are seated, facing the Garden Folly, with lapel microphones and music for your ceremony that continues throughout your drinks reception.

Available April to October for up to 130 guests at £695. If the weather forces us indoors, we'll refund 50% of the outdoor fee.

STAYING OVERNIGHT

We have 41 bedrooms, each one individually designed and decorated.

All come with pocket-sprung beds, crisp cotton sheets and luxury bathroom products. Our Garden Bedrooms are fully air conditioned, and two of our rooms are accessible.

We always offer special rates to guests attending your wedding. Once your wedding is confirmed we'll send you a booking code, so your guests can book their rooms online whenever it suits them. We are also able to offer these rates the night before your wedding, subject to availability.

- Cosy Double Bedroom £159
- Superior Double Bedroom £189
- Deluxe Double Bedroom £219
- Other room types including Garden Deluxe, Junior Suites and Suites are available on request. Early check-in from 1pm is available for £30 per room. Late check-out until midday is also £30 per room. Both are subject to availability and should be booked in advance.

Children

Cots are complimentary, and some bedrooms can take an extra bed for a child at £25 including breakfast.

A number of our Superior and Deluxe rooms have sofa beds, which sleep up to two children under 12 years old.

Use of the sofa bed is charged at £40 including breakfast for both children.

Bedroom Booking Details

Check-in is from 3pm and check-out is 11am, with the Honeymoon Suite available from 2pm.

A changing room can be reserved as part of your bedroom allocation at £100.

A non-refundable deposit of £50 per room is taken at the time of booking.

Dog-friendly rooms are available at £30 per dog per night with bed, water bowl and treats included.

Bedroom rates are per room based on two adults sharing, and include full Yorkshire breakfast and VAT.

Went Cottage

Our two-bedroom cottage in the village is also available from £250 per night. It makes a wonderful base for the night before your wedding, with plenty of space for the bridal party to get ready together on the morning itself.

A welcome hamper of essentials will be waiting when you arrive, and full Yorkshire breakfast at the hotel is included.

LITTLE EXTRAS

Included in your Wentbridge House wedding day

Your wedding is guaranteed to be the only wedding at Wentbridge House on your chosen date

Expert help and guidance from our wedding team throughout

Licence to hold civil ceremonies and partnerships

Use of our gardens and grounds for photographs, redesigned by Chelsea gold-medal 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

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, crockery and glassware

Free parking and electric car charging points

Bring your dog! Whether they walk down the aisle, join the photos or just share the day, they're welcome

Enhance your wedding day

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

A menu and wine tasting for the two of you

Menu and drinks enhancements and upgrades to suit your day

Personalised Wentbridge House place cards, £1.95 per setting

Individually wrapped favours, from £1.95 per person

Retro sweet table, from £195, depending on your numbers

Garden games for the afternoon, giant Jenga, croquet and lawn skittles, from £250

Exclusive use of our garden terrace for your arrival and drinks reception, from £350

Account bar - set a limit in advance and extend the tab any time during the day or evening

Chiavari chairs with lace hoods and chiffon vertical drops

Illuminated letters, neon signs, rustic post box and other finishing touches, priced individually

Ask us about styling, dressing and our recommended suppliers, from photographers and florists to bands and cake makers

Wentbridge ice cream cart, three flavours served in waffle cones or tubs with sauces, sprinkles and flakes. From £195 (3 flavours, 50 guests, 2 hours)

AS YOUR WEDDING DAY APPROACHES...

The wedding eve in Wentbridge

It's not every day 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, sliced fresh fruit and a bacon brioche roll or smoked salmon bagel delivered to your room on the morning of your wedding.

£19.95 per person for the above or individual items 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'd like to make a provisional booking, we're happy to hold your preferred date with no obligation for 14 days.

To confirm, return your completed and signed booking form with an initial deposit of £1,500.

Two further deposits of £1,500 follow, 12 months and 6 months before the wedding, and the final balance is payable 4 weeks ahead. The final balance figure is calculated following your final details meeting, where final numbers and menu choices are confirmed, usually around 8 weeks before the day.

We hope you'll find Wentbridge the right place to marry, and we'd be glad to show you around or answer anything at all.

Planning your day with us

From the moment you book, you'll have a dedicated wedding coordinator who knows your day inside out. They'll help you shape the details and guide you through menu choices and timings. On the day itself, our team takes care of everything, so you don't have to.

Most couples start with a package and make it their own, though you're welcome to build your day from scratch if you'd prefer. Whatever you have in mind, we'll price it honestly and make it work. You're welcome to call, email or come in whenever a question arises, and you'll likely visit us a few times before the day. We'd always rather you asked than wondered.

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.

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 2028.



WENTBRIDGE



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

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