



MEETINGS AND EVENTS



*Ideally located in the Yorkshire countryside,
Wentbridge is easily accessible, distraction
free and a perfect place away from the office
for clear thinking and brainstorming*



WENTBRIDGE

HOUSE

Meetings and Events

Wentbridge House is an award-winning Country House Hotel set within 20 acres of gardens and grounds in the beautiful Went Valley, West Yorkshire. Steeped in history and surrounded by century-old trees, Wentbridge is a perfect place for clear thinking, in a tranquil setting that seamlessly blends traditional values of hospitality and service, with the modern facilities expected today.

Wentbridge is easily accessible, just ½ mile off the A1 and 4 miles south of the M62 / A1 interchange.

There is ample free parking and a complement of individual meeting rooms suitable for every type of business event, from a small private party to large seminars, presentations and dinners for up to 130 guests. Whatever your requirements, we would be delighted to help you plan your next exceptional 'out of the city' event.

Focusing on Meetings and Conferences – A successful meeting requires detailed and thorough planning.

Wentbridge House will provide you with the highest level of service and hospitality, personal touches and attention to detail that is so often lacking today. Whether you're a first-time guest or a regular visitor, you're guaranteed a warm welcome and the following essential qualities to ensure a successful and memorable event.

- A simple pricing structure. Clear delegate rates, individual room hire if you prefer and preferential rates for regular guests.
- The services of our dedicated meeting and conference team to help you with every aspect of your planning, organisation and administration, with a flexible and helpful approach to your requirements.
- Elegant meeting rooms with natural light and flexible layouts. Complimentary high-speed Wi-Fi throughout the hotel and plenty of outdoor space – perfect for al fresco drinks receptions or team-building events.
- A well organised meeting room of individual design and character, correctly set-up in line with your specified requirements and equipped as instructed. If you need anything at the last minute, we'll do everything possible to assist.
- Your main meeting room will be serviced and refreshed during all meal breaks.
- 41 individually designed bedrooms with hand-made mattresses, duck down pillows, luxury Molton Brown bathroom products and many with air-conditioning.
- A choice of dining options, all prepared by our 2 AA Rosette award-winning chefs using the highest quality seasonal ingredients.
- Just like many of our valued guests, Wentbridge House is passionate about taking clear and meaningful steps towards reducing our impact on the environment.
- Electric car charging is available for those who have made the switch. (Additional charges apply)



WENTBRIDGE HOUSE

Day and Residential Delegate Rates

For meetings of 10 or more, we have put together the following delegate rate packages to make it easy for you to plan and host your meeting with us. Prices may vary depending on the size of event and for residential rates, the category of bedroom chosen. Preferential rates are offered for a series of bookings.

The Essentials - Day Delegate Rate from £40 per person plus VAT

Main meeting room hire

Welcome tea, coffee & warm bakery basket

Mid-morning tea, coffee & biscuits

Working Lunch – Selection of deli-style sandwiches, chips and seasonal fresh fruit served in your meeting room

Afternoon tea, coffee & biscuits

Still & sparkling water

Flipchart & pens

All meeting rooms include:

Complimentary Wi-Fi

Delegate name cards

Notepaper & pens

Still & sparkling water

Projector screen

Digital newspapers & magazines

Selection of Yorkshire sweets

Flipchart stand & pad

Marker pens

Essential stationery box

Free Parking

The House | Day Delegate Rate £50 per person plus VAT

Main meeting room hire

Welcome tea, coffee, warm bakery basket

Mid-morning tea, coffee & biscuits, seasonal whole & sliced fresh fruits

Two course working lunch or hot and cold buffet lunch, served in a break-out room

Afternoon tea & coffee with pick-me-up treats (choose your selection)

LCD Projector, screen, flipchart & pens

Still & sparkling water

The Wentbridge Signature | Day Delegate Rate £60 per person plus VAT

Main meeting room hire

Bacon brioche rolls or warm bakery basket and fresh fruits on arrival

Unlimited tea, coffee, still & sparkling water & biscuits

Morning reviver & afternoon pick-me-up treats (choose your selection)

Yorkshire deli style lunch with a selection of desserts or two-course served lunch in a break-out room

Soft drinks served with your lunch

LCD Projector, screen, flipchart & pens

(Advantage Residential Delegate Rate – no supplement applies for Superior Bedrooms therefore a total of 26 bedrooms are available without supplement)



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Residential Delegate Rate £175 per person plus VAT (Based on the House Day Delegate)

Residential Delegate Rates include overnight accommodation in a cosy double bedroom, full Yorkshire breakfast and a seasonal three course dinner. Upgrades and special touches are available to make your meeting unique including a 7 or 9 course gourmet tasting menu dinner, canapés, private dining room, enhanced breaks, afternoon tea or team building ideas. Please speak with our meetings and events team for more information and prices.

Other Delegate Rates (Available for 10 or more delegates)

Half Day Delegate Rate from £35 per person plus VAT

Four & a half hours of meeting room hire (8am to 12.30pm or 1pm to 5.30pm)
Welcome tea, coffee & warm bakery basket
Mid-morning tea, coffee & biscuits
Two course working lunch
Still & sparkling water
LCD Projector, screen, flipchart & pens
Dedicated events manager
Complimentary Wi-Fi and car parking

Breakfast Meeting £30 per person plus VAT

Main meeting room hire from 8am to 10am
Traditional full English with scrambled egg or Continental breakfast
Tea & coffee served on arrival
Still & sparkling water
Dedicated events manager
Complimentary Wi-Fi and car parking

The Late Session £32 per person plus VAT

Main meeting room hire from 3pm to 6pm, set to your layout
Tea, coffee & afternoon tea served on arrival with finger sandwiches, freshly baked scones, clotted cream & preserves, seasonal cake selection
Still & sparkling water
LCD Projector, screen, flipchart & pens
Dedicated events manager
Complimentary Wi-Fi and car parking

The Late Session flows naturally into dinner. Please ask us about drinks receptions, canapés and private dining arrangements for groups staying on into the evening.

Bespoke Meetings

For smaller meetings we can offer a bespoke alternative pricing structure with food and beverage charged as taken. Room Hire is available from £150 for ½ day or from £250 for a full day.



*The highest quality local and seasonal
ingredients, simply prepared*



WENTBRIDGE HOUSE

Working Lunch Menus

Two Course Working Lunch – served in your meeting room & included in the House Delegate Rate.

Please select four sandwich fillings, one side & one dessert when confirming your booking.

Sandwiches – choose up to four fillings

A selection of sandwiches on various breads

Oak Smoked Salmon with Chive Crème Fraiche

Rare roasted Dovecote Park Estate Beef, Horseradish Cream and Rocket

Free Range Egg Mayonnaise and Watercress (v)

Wentbridge Prawn, Lemon & Dill Mayo, Baby Gem

Coronation Chicken, Mango Chutney & seasonal Leaves in a Seeded Wrap

Yorkshire mature Cheddar Savoury (v)

Roasted Yorkshire Ham, Wholegrain Mustard Mayo

Grilled free-range Chicken Caesar, Parmesan, Gem Lettuce

Griddled Halloumi, roasted Red Pepper & Pesto on toasted Ciabatta (v)

Smashed avocado, pickled Cucumber & toasted Seeds on Sourdough (vg)

Salads – always included

'Crate to Plate' Salad, Wholegrain Mustard Dressing

House-cut Creamy Coleslaw

Sides – choose one

Beef Dripping Chips, Maldon Salt

New Potato Salad with Spring Onion & Chive Mayo

Dressed mixed Grains, roasted Vegetables, Herbs & Lemon

Dessert – choose one

Mixed Berry Eton Mess, whipped Vanilla Cream

Chocolate Brownie, Salted Caramel Sauce

Lemon Posset, baby Meringues & fresh Raspberries

Yorkshire Rhubarb Compote, Greek Yoghurt & home-made Granola (forced rhubarb in season)

Freshly cut seasonal Fruits, Lime and Mint

Selection of Yorkshire Teas and Coffee

A Selection of Artisan Cheeses with Biscuits, Celery and Grapes is available in place of, or alongside your chosen dessert £6.95 / £9.95

Please advise us of any dietary requirements or allergies at the time of booking. Allergen information is available on request.



WENTBRIDGE HOUSE

Hot and Cold Buffet Lunch Menus

Served in a break-out room & included in the House Delegate Rate.
Available for a minimum of 10 delegates.

Menu 1 (Please choose one main dish and one dessert)

Dovecote Park Beef Stroganoff, Mushrooms, roasted Onion, Tarragon
Seasonal Fish Pie, Smoked Cheddar Creamed Potato, Herb Crumb
Harissa spiced Cauliflower & Chickpeas, Yoghurt Dressing (vg)

Served with:

Pearl Barley, roast Heritage Carrot and Herb Salad
Shaved Fennel, roasted Beetroot, toasted Walnuts & Bitter Leaves, Lemon Dressing
Buttered Seasonal Greens

Selection of Freshly Baked Breads

Garlic and Rosemary Roasted New Potatoes with Sea Salt

Dessert:

Salted Caramel Cheesecake, Honeycomb
Seasonal Berry Pavlova, Vanilla Cream

Selection of Yorkshire Teas and Coffee

Menu 2 (Please choose one main dish and one dessert)

Teriyaki Baked Salmon Fillet with Sesame Pak Choi
Chicken, Leek and Mushroom Pie
Baked Yorkshire Fettle, Cherry Tomato and Herb Tart (v)

Served with:

Celeriac and Apple Coleslaw
'Crate to Plate' Salad, Wholegrain Mustard Dressing
Pearl Barley, roasted Squash, dried Cranberry & Herb Salad (vg)

Selection of Freshly Baked Breads

New Potatoes with Spring Onion, Mustard Vinaigrette

Dessert:

Passion Fruit Posset, White Chocolate
Sticky Toffee Pudding, Clotted Cream

Selection of Yorkshire Teas and Coffee

Please advise us of any dietary requirements or allergies at the time of booking. Allergen information is available on request.



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Yorkshire Deli Style Lunch Menu

Served in a break-out room & included in the Signature Delegate Rate.

Both formats include dessert & tea/coffee - please select one dessert option when confirming your booking.

Refined – for 10 to 19 delegates

Choose one of the following

Baked York Ham and a selection of Cured Meats

Hand-carved Severn & Wye Smoked Salmon with Capers and Lemon

Served with:

Ribblesdale Goat's Cheese and Caramelised Onion Tart (v)

Chicken Liver Parfait with Red Onion Marmalade

Yorkshire Cheddar & Wensleydale with Biscuits, Celery and Grapes, House Pickles and Chutneys (v)

'Crate to Plate' Salad, Wholegrain Mustard Dressing (vg)

Heritage Tomato Salad, Bitter Leaves and Balsamic Dressing (vg)

Roasted New Potato Salad with Spring Onion and Chive Mayo (v)

Selection of Freshly Baked Breads

The Full Table – for 20+ delegates

Baked York Ham and a selection of Cured Meats

Hand-carved Severn & Wye Smoked Salmon with Capers and Lemon

Served with:

Chicken Liver Parfait with Red Onion Marmalade

Yorkshire Cheddar & Wensleydale with Biscuits, Celery and Grapes, House Pickles and Chutneys (v)

Ribblesdale Goat's Cheese and Caramelised Onion Tart (v)

Homemade Sausage Rolls & hand-raised Pork Pies

'Crate to Plate' Salad, Wholegrain Mustard Dressing (vg)

Heritage Tomato Salad, Bitter Leaves and Balsamic Dressing (vg)

Roasted New Potato Salad with Spring Onion and Chive Mayo (v)

Tarragon Coleslaw (v)

Selection of Freshly Baked Breads

Please choose one dessert

Yorkshire Strawberry Eton Mess with crushed Meringue and Vanilla Cream

Yorkshire Curd Tart, Clotted Cream

Freshly Cut seasonal Fruits

Selection of Yorkshire Teas and Coffee

Please advise us of any dietary requirements or allergies at the time of booking. Allergen information is available on request.



WENTBRIDGE

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Two Course Served Lunch Menus

Included in the Signature Delegate Rate package. If you decide on a served lunch option, you're welcome to choose either a starter and main course or main course and pudding. All your delegates should select from the same two courses. The below menu is intended as a sample and dishes do change with the seasons.

A pre-order will be required for your lunch (usually taken in your morning break)

Starter

Soup of the Day, freshly Baked Bread (v)
Smoked Haddock and Spring Onion Fish Cake, crushed Peas, Tartare Sauce
Sesame glazed Cauliflower, pickled Vegetables, toasted Peanut and Chilli Dressing (vg)
Burrata, Heritage Tomatoes, pickled Shallot, Basil Oil, Maldon Salt (v)
Cured Loch Duart Salmon, Cucumber, Dill, Crème Fraiche, Rye Crisp
Ham Hock Terrine, House Piccalilli, Watercress, toasted Sourdough
Chicken Liver Parfait, Red Onion Chutney, caramelised Hazelnuts, toasted Brioche

Main Course

Pan Roasted Chicken Breast, Garlic Potatoes, French style Creamed Garden Peas
Baked Cod Fillet, oven-roasted Ratatouille Vegetables, Baby New Potatoes, Spiced Tomato Sauce
Slow braised Beef 'Bourguignon', Fondant Potato, Baby Onions, Red Wine Sauce
Wentbridge House Fish Pie, Smoked Cheddar Mash, Buttered Green Vegetables
Confit Gressingham Duck Leg, Butternut Squash & White Bean Cassoulet, Tarragon and Lemon Crumb
Pea and Mint Risotto, Harrogate Blue Cheese and Black Sheep Fritter, Sauce Vierge (v)
Roasted Celeriac, Fondant Potato, Wensleydale Cream, pickled Walnuts, Herb Crumb (vg)

Pudding

Dark Chocolate Cremeaux, Salted Caramel, Hazelnut Praline
Forced Yorkshire Rhubarb & Custard Tart (available January to April)
Lemon Posset, fresh Raspberries, Shortbread Biscuit
Bramley Apple & Berry Crumble, Vanilla Custard
Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
Duo of Artisan Cheeses, Biscuits and Chutney

Yorkshire Tea, Coffee and Wentbridge Chocolates



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Three Course Residential Dinner Menu

A three-course dinner menu prepared by our 2AA Rosette kitchen team. The below menu is intended as a sample and dishes do change with the seasons and the best of local produce.

A pre-order will be required for your dinner (usually taken in your afternoon break)

To begin – On the table: Warm Sourdough bread & Yorkshire Butter | Mixed House Olives

Starter

Soup of the Day, freshly Baked Bread (v)

Smoked Haddock and Spring Onion Fish Cake, Curried Cream Sauce, picked Cucumber

Roasted Heritage Beetroot & Ribblesdale Goat's Curd, candied Walnut, Annabel's Honey Dressing (v/gf)

Wild Mushrooms & Truffle on toasted Brioche, soft Herb Crème Fraiche, Chive Oil (v)

Ham Hock Terrine, House Piccalilli, Watercress, toasted Sourdough

Main Course

Slow-braised Dovecote Park Beef Short-Rib, Creamed Potatoes, roasted Root Vegetables, Thyme Jus

Roasted Sea Bass Fillet, Saffron & Mussel Broth, Baby New Potatoes, Samphire & Cherry Tomatoes

Shoulder of Yorkshire Lamb, Dauphinoise Potatoes, buttered Savoy Cabbage, Rosemary Jus

Yorkshire Chicken Breast, Fondant Potato, Tenderstem Broccoli, Wild Mushroom & Tarragon Sauce

Confit Gressingham Duck Leg, spied Red Cabbage, Pommes Sarladaise, picked Blackberries, Duck Jus

Roasted Celeriac & Wensleydale Wellington, Butternut Squash Purée, Spinach, pickled Walnuts (v)

Pudding

Wentbridge Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream

Dark Chocolate & Salted Caramel Delice, Hazelnut Praline, Crème Fraiche

Forced Yorkshire Rhubarb Crème Brûlée, Shortbread Biscuit

Bramley Apple & Berry Crumble, Vanilla Custard

Yorkshire Cheese Board – Wensleydale, Yorkshire Blue & a guest Cheese, Biscuits, House Chutney

Yorkshire Tea, Coffee and Wentbridge Chocolates



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Lighter Choices

Three optional upgrades if you prefer a lighter, health-conscious approach to your day. Each is priced as a supplement to your chosen delegate rate. Please request at the time of booking. Prices include VAT.

The Wellness Break £5.50 per person

Cold-Pressed Juices & Infused Waters (vg/gf)
served alongside your welcome tea and coffee

Fresh Fruit Platter (vg/gf)

Seasonal whole & sliced fruits with mint & lime in place of the warm bakery basket

Mixed Nut, Seed & Dried Fruit Tray (vg/gf)

Almonds, cashews, pumpkin seeds, dried cranberry & apricot in place of mid-morning biscuits

Natural Yoghurt Pots, homemade Granola & Seasonal Compote (v/gf)

Yorkshire forced rhubarb in season (January–April), otherwise berry compote in place of afternoon biscuits

The Lighter Lunch £6.50 per person

Available as a supplement on the Essentials Delegate Rate or an alternative on the House Delegate Rate.

Choose one main course per delegate:

Hot Smoked Salmon, crushed New Potatoes, Watercress, Cucumber & Dill Salad, Lemon & Grain Mustard Dressing (gf)

Grilled free-range Chicken & Pearl Barley Bowl, roasted Heritage Carrots, toasted Seeds, Herb & Lemon Dressing (gf)

Harissa-spiced Cauliflower & Chickpea Bowl, Pearl Barley, Pomegranate, fresh Herbs, Tahini Dressing (vg / gf)

Shredded Cabbage, Carrot & Spring Onion Slaw, light Mustard Vinaigrette & dressed mixed Grains are served alongside all main courses.

The Afternoon Revival £3.50 per person

Homemade Energy Bites (vg)

Medjool Date, Oat & Dark Chocolate – 2 per person

Sliced seasonal Fruits & Berries with Mint & lime



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Beyond The Meeting Room

Twenty acres of gardens, grounds and open Yorkshire countryside have a way of unlocking conversations that a meeting room simply can't. The gardens and grounds are as much a part of your event as the room itself, and you are very welcome to make use of them.

Drinks Outside

When the day's work is done, our terrace is the natural place to be. Spacious, relaxed and set against the backdrop of the gardens, it is a wonderful spot for pre-dinner drinks and with the right music, whether live or simply well chosen, it has a way of turning a good day into a memorable one. A pint of local ale or something from our award-winning wine list tends to help too.

For those who fancy stretching their legs, The Blue Bell Inn is a short walk through the village – a proper Yorkshire pub serving excellent food and Neapolitan-style pizza. A great option for a more informal evening after a day in the meeting room.

The Garden Folly

A short walk through the grounds, the Folly sits quietly at the heart of the gardens– one of those details that makes Wentbridge feel like somewhere special. A lovely spot to take a breath, or simply to wander.

Private Dining

From an intimate dinner for your residential group to a sit-down occasion for up to 130 guests, we take the same care either way. Seasonal menus, our award-winning kitchen team, and event rooms that feel nothing like a conference. We would be delighted to help you plan something that feels right for you.

Something To Do

Laser clay shooting, archery, a guided tasting from our award-winning wine list, cocktail making, whatever your team enjoys. We are happy to help arrange it either ourselves or through our trusted local partners.

Getting Here

Half a mile off the A1 and surrounded by open countryside, Wentbridge House is easier to reach than you might think and a world away from the office once you arrive. Pontefract is 10 minutes away, Wakefield, Doncaster and Leeds around 30 minutes and Sheffield and York both under an hour. Free parking on site and a warm welcome waiting.





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Meeting Advantage

Maximum Meeting Room Capacities and Dimensions

Room Name	Theatre	Classroom	Boardroom	U-Shape	Banquet / Dinner	Air-Con	Natural Daylight	Location
Crystal Suite	130	90	50	40	130	Yes	Yes	Ground
York Room	30	12	20	19	22	No	No	Ground
Leatham Room	75	36	34	25	40	No	Yes	Ground
Tudor Room	30	18	18	18	24	Yes	Yes	Ground

Room Name	Length (m)	Width (m)	Height (m)	Area (m)
Crystal Suite	14.9	10	3.25	149
York Room	7	6.6	2.9	46.2
Leatham Room	14.5	6.3	2.6	91.4
Tudor Room	7.8	4.8	2.8	37.4

Selection of Audio-Visual Equipment Available

Large Screen Display	LCD Projector & Screen
Video Conferencing Setup (camera, microphone, screen)	P A System / Wireless Microphones
Flipchart & Easel with pad	Staging
Bespoke Event Lighting	On-site Support Technician (POA)
HDMI / USB-C Connectivity	

AV equipment can be supplied by prior arrangement and prices are available on request.



WENTBRIDGE

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Treading Lightly

Our approach to sustainability and responsible hospitality

We believe a well-run business should leave things better than it found them — for guests, for the team, and for the place it calls home. At Wentbridge House, that belief shapes decisions large and small, from major capital investment to the suppliers on our doorstep.

Energy

The hotel runs entirely on biomass boilers. Our kitchen has recently completed a major transition from gas to induction, a significant investment that dramatically reduces our dependence on fossil fuel in the cooking operation. A large-scale solar installation on the estate has received planning permission, which will add meaningful renewable generation and reduce our reliance on the grid further still.

Provenance and Waste

Our menus are built around regional and local supply: Dovecote Park beef, Taylors of Harrogate tea, and a carefully chosen roster of local producers we've worked with over time. Food waste from the kitchen goes to ReFood, where it becomes animal feed and biogas with nothing reaching landfill. Conference delegates drink filtered water in refillable bottles, a small detail with a larger story, reducing our carbon footprint by eliminating the need for collecting and transporting water.

The Grounds

We've planted additional trees across the estate, and areas of the grounds are left to grow as wildflower meadow, cut seasonally and collected by a local farmer. Rainwater is harvested for use in the gardens. Guests are welcome to roam freely through the formal gardens and the wider countryside beyond. An orchard is planned to bring home-grown juice to the table in due course.

Staying Here

Printed newspapers and magazines have been replaced with a full digital library. A number of our bedrooms feature Harrison Spinks beds, handmade in Leeds from Yorkshire wool by a certified B Corp. Two electric vehicle charging points are available on site.

Our People

Wentbridge House is a member of the Hoteliers' Charter, a commitment to hospitality as a genuine career of choice, with proper training, development, and working conditions for every member of the team. We employ locally wherever we can, and we think that matters.



WENTBRIDGE

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The Wentbridge Corporate Account

We are very lucky to have guests who come back time and again, and we never take that for granted. The Wentbridge Corporate Account is our way of saying thank you, and of making sure that the more you are here, the more at home you feel.

A Welcome Guest — from your first booking

From the moment you hold your first event with us, you will have a named contact here – someone who knows how you like things done and is always your first call. The rate agreed at your first booking will be held for all events confirmed within the next twelve months, so you can plan ahead with confidence. We will also do our best to protect your preferred dates before they open to new enquiries.

A Familiar Face — three qualifying events within twelve months

By the time you have been with us three times, we feel we know each other well. In addition to everything above, we will offer one complimentary delegate place on your next event and a room upgrade for your lead organiser on residential stays whenever we are able to.

Part of the Family — six or more events within twelve months

There are guests who have made Wentbridge genuinely their own and if that is you, we hope you feel it every time you walk through the door. In addition to everything above, we will host a private dining experience for you, with a £500 credit toward the food and a complimentary glass of Champagne for every guest on arrival. For eight or more guests, at a time that suits you.

A qualifying event is any confirmed booking of ten or more guests with a minimum spend of £500 excluding VAT. Bookings from different teams or departments within the same organisation all count toward your total. Your twelve-month period runs from the date of your first booking and resets annually on that anniversary.

To open an account or find out more, please do get in touch — we would love to welcome you.



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To book: Visit us online at wentbridgehouse.co.uk, telephone 01977 620444
or email events@wentbridgehouse.co.uk

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