



BAGDEN HALL
West Yorkshire

WEDDINGS

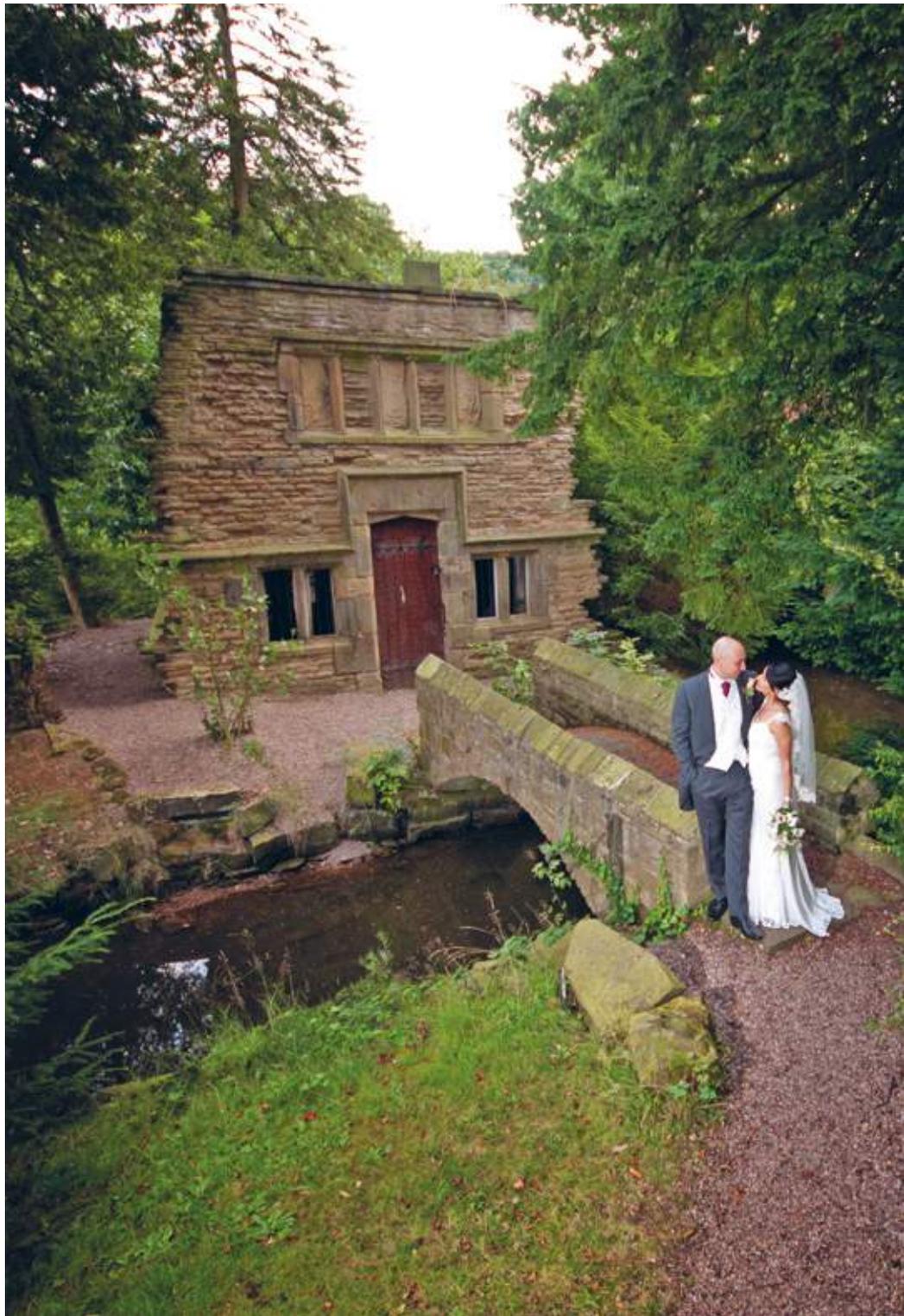


THE START *of* YOUR DAY

The most important day of your life demands a magnificent location, and Bagden Hall ticks all the boxes. With commanding views over the rolling hills of Denby Dale, this fine Victorian country house is surrounded by beautiful gardens and grounds, the perfect backdrop for photographs to treasure. Built by a wealthy mill owner, the house has all the splendour befitting your special day, from the grand red carpet entrance to the panelled interior, and your guests can be accommodated in superbly comfortable bedrooms whilst you enjoy our luxurious Bridal Suite.

Our dedicated wedding team is here to look after you, and all are highly-experienced in ensuring the day will run as smoothly and enjoyably as possible for you and your guests. We would be delighted to talk to you about your ideas and share some new ones with you – to turn a great day into an unforgettable one.







MAKE *an* ENTRANCE

From the moment you sweep up the impressive drive, the grand atmosphere of Bagden Hall will lend an air of excitement and expectation. We are licensed for civil ceremonies, so you can choose from a selection of reception rooms to take your vows; all feature fine architectural proportions and are flooded with natural light. You can also choose to be married in our romantic Little Folly by The Lake, a unique and romantic Yorkshire setting, as your guests look on from the waterside.

Bagden Hall has a selection of rooms that are perfect for small intimate events from as few as 10 people, to a lavish party for up to 160 day guests and 250 evening guests.

Our dedicated Orchard Suite has its own bar and terrace, which leads onto our lawns where you can mingle with your guests for your reception drinks and canapés. Your wedding breakfast will be set up just as you planned it, featuring the menus you've carefully chosen from our extensive selection.

We know that your wedding day is the realisation of your dreams, so we can offer you a variety of flexible wedding packages, or tailor-make an event that is as individual as you are. Your dream wedding starts here.

IT'S ALL *in the* DETAIL

Whichever wedding package you finally choose for your day we will include:

Guidance and assistance from our dedicated team to help you through the planning and organisation of your wedding day

A red carpet to welcome you

Use of the house and extensive grounds for all your photography

A member of the management team, to guide the day and act as master of ceremonies

Beautiful white table linen

Silver cake stand and knife

Complimentary elegant bridal suite on your wedding night

Complimentary car parking for guests

Use of the hotel helicopter pad





SAVOUR *the* MOMENT

Our Classic, Bagden and Yorkshire wedding breakfast menus have been carefully prepared to complement the beautiful surroundings of your day.

Please ask us about bespoke menus as we would be delighted to help you add that extra personal touch.



CUTTLEHURST

Balsamic roast tomato and basil soup with basil oil
Yorkshire pudding with a caramelised onion gravy

Chicken liver parfait, fennel and orange salad,
toasted ciabatta, confit fennel and apple puree

Pressed slow roast belly pork, black pudding bonbon,
apple and tarragon puree

Sundried tomato Arancini, smoked paprika and
tomato fondue, garlic aioli



Pan roast chicken breast, sage and onion stuffing,
Yorkshire pudding, crisp roast potatoes, red wine gravy

Roast loin of pork, grain mustard mash, parsnip puree,
cream of cider sauce, crackling shard

Trio of quality pork sausage, creamy mashed potato,
Yorkshire pudding, onion gravy

Penne pasta, pesto, vegetarian parmesan,
rocket salad

*All main courses are served with Chef's selection of market
fresh vegetables and potatoes*



White chocolate dipped profiteroles,
dark chocolate sauce and fresh berries

Individual apple and blackberry crumble,
vanilla custard

Sticky toffee pudding, butterscotch sauce,
vanilla ice cream

Vanilla panna cotta, seasonal berry compote



Freshly brewed tea or coffee
served with mint chocolates

DENBY

Cream of mushroom and tarragon soup
with garlic and tarragon oil

Creamy garlic mushrooms on baked
sundried tomato bread, blue cheese and
walnut crumble, balsamic glaze

Pressed ham hock terrine, pickled baby
onions, piccalilli puree, poached pear
salad, fresh baked mini baguette

Panko breaded goat's cheese,
red onion & chilli jam, confit cherry tomato,
rocket, lemon oil

Haddock, mozzarella and pancetta
fishcake, endive salad, crispy capers,
lemon and dill pickle mayonnaise, dill oil



Rosemary roasted Beef, Yorkshire pudding,
rosemary scented onion gravy, sea salt and
black pepper roast potatoes

Chicken breast wrapped in prosciutto,
Mediterranean vegetable ragout, basil
infused dauphinoise, balsamic roast
tomato sauce, basil oil

Baked cod loin, wild mushroom braised
rice, tarragon gremolata, roast cherry vine
tomatoes, mushroom and tarragon sauce

Sweet Potato Tagine, Braised Ginger Rice

*All served with Chef's selection of seasonal
vegetables and crispy roast potatoes*



Strawberry meringue cheesecake

Warm chocolate brownie, vanilla ice cream,
fresh berries, and hot chocolate sauce

Apple and raspberry frangipane tart,
almond and vanilla custard

Banoffee Eton mess



Freshly brewed tea or coffee
served with mint chocolates

HIGHBRIDGE

Leek and Potato Soup with Pancetta Lardons

Moroccan spiced slow roast lamb croquette,
carrot and ginger puree, stock braised
couscous, pomegranate pearls, mint yogurt

Panko and coconut crusted king prawns
tossed in Szechuan sauce, mango and
peanut salad, iced spring onion and
coriander cress

*Portobello mushroom rarebit, buttered
spinach and leeks, onion chutney,
garlic brushed sourdough

*Poached salmon rillettes, whipped
dill butter, dressed watercress, soured
cucumber, ciabatta crisps



Beef wellington – 6oz beef fillet cooked pink,
mushroom and tarragon duxelles, golden
puff pastry, pomme puree, pink peppercorn
sauce

Roast rump of lamb, buttered mint infused
fondant potato, crushed minted peas,
rosemary jus

Baked hake supreme, crab crushed
new potatoes, sauce Grenoble

Mushroom Brie and Spinach Wellington
with Tarragon Cream

*All served with Chef's selection of
seasonal vegetables*



Trio of desserts – cheesecake, brownie,
panna cotta

Trio of Wensleydale Creamery cheeseboard
Individual pecan pie, peanut chip ice cream,
peanut butter anglais

Gin panna cotta, raspberry and rose jelly,
raspberries, sable biscuit



Freshly brewed tea or coffee
served with petit fours



THE ICING *on* THE CAKE

Now you have settled on your wedding breakfast, it's time to add those extra touches to your day that will make it flow from the moment you arrive to the last good night.



DRINKS PACKAGES

Classic

For your drinks reception – a glass of Bucks Fizz

With your meal – 2 glasses of house red, white or rosé wine

For your toast – a glass of prosecco

Bagden

For your drinks reception – a glass of Pimm's or a bottled beer

With your meal – half a bottle of house red, white or rosé wine

For your toast – a glass of house Champagne

Yorkshire

For your drinks reception – house Champagne for the first hour

With your meal – house red, white or rosé wine served throughout meal

For your toast – a glass of house Champagne

A LITTLE DIFFERENT

Drinks on arrival for your guests

Pimm's

Mulled wine

Kir Royale

Selected cocktails

Bottled beer

Bespoke wine selection from our extensive wine list

To go with the drinks on arrival you could offer your guests:

Selection of canapés

Mini afternoon tea

Champagne afternoon tea

Sweet cart

Add a few little extras to your wedding breakfast for you all to enjoy

Sorbets

Soup course

Cheese course



DANCE *through the* NIGHT

After your guests have enjoyed their wedding breakfast and taken part in photographs that will capture your day, it's time to let your hair down and enjoy the night – so we have prepared a few ideas on how to keep you and your guests going into the early hours...

CLASSIC FINGER BUFFET

A selection of finger sandwiches will be served then choose 6 items from:

- Cajun marinated chicken drumsticks
- Lightly spiced lamb kofta kebabs, finished with coriander and roast lemon
- Cold cuts meat platter with a selection of mixed pickles
- Selection of homemade pizza slices
- Hummus and toasted pita bread
- Selection of mini Indian savouries
- Selection of mini Chinese savouries
- Filo wrapped king prawns with sweet chilli dipping sauce
- Classic prawn marie rose platter with traditional dressings
- Thick cut chips or julienne French fries
- Jacket potato shells, filled with cheese and smoked bacon
- Chef's selection of salads

Or you may choose our

- DELUXE BUFFET**
- HOG ROAST**
- CLASSIC EVENING BARBECUE**
- HOT SANDWICH BUFFET**

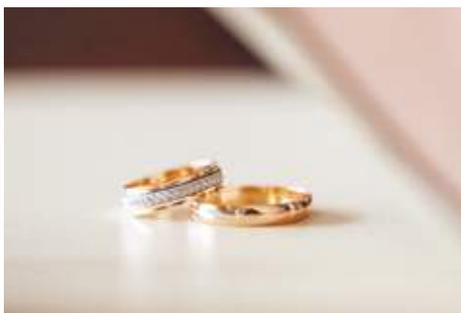


HAPPILY EVER AFTER

With all the excitement of the day behind you, it's time for you both to relax in our luxurious Bridal Suite, where you can unwind and reflect on all the great memories of your day and spend your first night as Mr & Mrs...

To make the most of your wedding celebration, wedding guests can enjoy special accommodation rates, then meet up with you over breakfast to reminisce about how much they enjoyed the day before.

All our bedrooms have been carefully furnished to the highest standard offering contemporary style, generously-sized beds and duvets, wide screen TVs, tea and coffee facilities, wifi and, most importantly, fabulous bathrooms.





NEXT STEPS

Book your preferred date which will be provisionally held for 14 days

Book the Registrar or Church

Confirm your preferred date and return the signed contract

Pay your reservation fee of £1,000

Confirm numbers for your day

Arrange number of bedrooms you require and provide your rooming list

Please feel free to contact us to discuss any aspects of your day

Approximately 6–8 weeks prior to your big day finalise all details

Settle your account and most importantly have a truly fantastic Wedding Day at Bagden Hall

SET OFF
on a
JOURNEY

Bride

Groom





BAGDEN HALL
West Yorkshire

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