



**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 Rosemary, Thyme and Saffron 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.



## ROSEMARY

Tomato and Basil Soup, Purple Micro Basil  
Yorkshire Pudding, Caramelised Onion Gravy  
Duck and Orange Pate, Orchard Apple Chutney,  
Fennel and Rocket Salad, Toasted Sourdough  
Panko Breaded Brie, Caramelised Red Onion  
Chutney, Watercress and Lime Salad

Roast Chicken Breast, Pork Meat Stuffing, Yorkshire  
Pudding, Dauphinoise Potatoes, Roast Potatoes,  
Red Wine Gravy

Trio of Yorkshire Farm House Sausages, Yorkshire  
Pudding, Creamy Mashed Potatoes, Roast Potatoes,  
Rich Onion Gravy

Roast Pork Loin, Apricot Stuffing, Yorkshire Pudding,  
Dauphinoise Potatoes, Roast Potatoes,  
Red Wine Gravy

Oven Baked Cod, Lemon and Herb Crust, Sautéed  
New Potatoes, Dauphinoise Potatoes,  
Creamy Parsley Sauce

*All Served with a Seasonal Vegetable Wrap*

Chocolate Brownie, Vanilla Ice Cream,  
Raspberry Puree

Treacle Sponge, Warm Custard  
Lemon Tart, Berry Compote

Caramel Cheesecake, Chantilly Cream

Freshly brewed tea or coffee  
served with mint chocolates

## THYME

Country Vegetable Soup, Herb Croutons  
Haddock and Smoked Applewood Cheddar  
Fishcake, Frissie Endive Salad,  
Dill and Caper Mayonnaise  
Chorizo and Smoked Paprika Arancini,  
Mango Salsa, Herb Cream Fraiche  
Oven Baked Goats Cheese, Marinated Candy  
Beetroot, Crushed Walnuts

Roast Chicken Breast, Stuffed with  
Chorizo and Sun Blushed Tomatoes,  
Dauphinoise Potatoes, Roast Potatoes,  
Tarragon and White Wine Sauce

Striploin of Beef, Yorkshire Pudding,  
Dauphinoise Potatoes, Roast Potatoes,  
Horseradish and Celeriac Remoulade,  
Red Wine Gravy

Slow Braised Belly Pork, Black Pudding, Apple  
and Tarragon Puree, Dauphinoise Potatoes,  
Roast Potatoes, Cream of Cider Sauce

Oven Baked Salmon Fillet, Garlic and Thyme  
New Potatoes, Dauphinoise Potatoes, Lemon  
Dill Hollandaise

*All Served with a Seasonal Vegetable Wrap*

Baileys Chocolate Tart,  
Mocha Chantilly Cream

Sticky Toffee Pudding,  
Butterscotch Sauce, Vanilla Custard

Lime Cheesecake, Pouring Cream

Strawberry Eton Mess

Freshly brewed tea or coffee  
served with mint chocolates

## SAFFRON

Carrot and Coriander Soup, Crème Fraiche  
Halloumi and Roast Pepper Skewers,  
Sweet Chilli Jam  
Sun Blushed Tomato and Goats Cheese  
Croquette, Garlic Aioli, Charred Radicchio  
Game Terrine, Fig and Plum Chutney

Roast Chicken Breast Stuffed  
with Spinach and Ricotta Cheese,  
Wrapped in Streaky Bacon, Dauphinoise  
Potatoes, Roast Potatoes,  
Creamy Wholegrain Mustard Sauce

7oz Venison, Slow Braised in Red Wine,  
Fondant Potato, Dauphinoise Potatoes,  
Blackberry Reduction

6oz Beef Wellington,  
Mushroom and Spinach Duxelles,  
Dauphinoise Potatoes,  
Pink Peppercorn Sauce

Pan Fried Seabass, Sautéed Gnocchi,  
Clams, Brown Shrimp, Garden Peas,  
Fresh Mint, Butter Sauce

*All Served with a Seasonal Vegetable Wrap*

Trio of Yorkshire Cheese, Traditional  
Accompaniments

Trio of Desserts – Mini Lemon Meringue Pie,  
Chocolate Brownie, Cheesecake

White Chocolate and Raspberry Crème Brulee,  
Orange Shortbread Biscuit

Tiramisu, Dark Cherry Compote, Coffee Syrup

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

### Rosemary Package

Reception Drink – Glass of Bucks Fizz

Meal Drink – 1 Glass of House Wine

Toast Drink – Glass of Sparkling Wine

### Thyme Package

Reception Drink – Kir Royale and Bottled Beer

Meal Drink – 2 Glasses of House Wine with Meal

Toast Drink – Glass of Champagne

### Saffron Package

Arrival Drink – Glass of Sparkling Wine and Bottled Beer

Reception Drink – Glass of Sparkling Wine and Bottled Beer

Meal Drink – Unlimited House Wine by the Glass

Toast Drink – Glass of Champagne

## Children's Drinks Packages

### Rosemary

Reception Drink – Glass of Orange Juice

Meal Drink – Orange Squash

Toast Drink – Glass of lemonade

## A LITTLE DIFFERENT

### Drinks on arrival for your guests

Pimm's

Mulled wine

Selected cocktails

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

### Saffron

Arrival Drink – Glass of Apple Juice

Reception Drink – Glass of Orange Juice

Meal Drink – Orange Squash

Toast Drink – Appletiser



# 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...

GRAZING BUFFET  
'ON THE GO' BUFFET  
WORLD THEMED BUFFET  
PICKY BITS  
PIGGY IN THE MIDDLE  
BBQ 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







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*West Yorkshire*

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