



GRINKLE PARK

North Yorkshire

WEDDINGS

THE START *of* YOUR DAY

For the most important day of your life, you will be wanting a venue that will more than measure up, and Grinkle Park Hotel is the perfect backdrop. An elegant baronial country house, Grinkle Park is cradled between the North Yorkshire Moors and the stunning North East Coast, and is set in 35 acres of its own parkland and 3000 acres of its own estate.

You can't fail to be impressed as the driveway sweeps you up to the house, and lush gardens, with brilliantly-coloured rhododendrons, woodland and tranquil lake, provide ample opportunities for photographs to treasure. Step inside, and the fine Victorian interior, high ceilings and large picture windows, lend a sense of occasion to your very special day. You'll feel transported back in time to an era of elegance and style.

Our dedicated wedding team is highly-experienced in ensuring your day will run as smoothly and enjoyably as possible, for you and your guests, and 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



For well over a century, Grinkle Park has witnessed great occasions, and your wedding will be one of those to remember. From the moment that you pull up in front of our impressive entrance porch, the grand atmosphere will lend an air of excitement and expectation, and we'll ensure that your wedding day includes all the elements that will make it just as you imagined it could be.

Our wedding licence means you can take your vows in our Palmer Suite, or smaller Camellia Suite for more intimate weddings, then you and your guests can mingle whilst enjoying reception drinks and canapés as you pose for photographs, prior to sitting down and enjoying the sumptuous wedding breakfast.

On Summer days, guests can spill out onto the terrace overlooking our beautiful manicured gardens making the perfect backdrop for pictures. Sparkling winter weddings are no less spectacular, with our handsome staircase a stylish spot for impressive photographs to treasure.

Your wedding breakfast will be just as you planned it, and feature the menus you've carefully chosen for your guests. Our Palmer Suite, which looks out over our gardens, can accommodate up to 150 people, and the Camellia Terrace has its own private lawn.

Your wedding day is the realisation of your dreams, so let your dreams start 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

Red Carpet upon arrival

Use of the house and extensive grounds for all your photography

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

Beautiful white table linen

Cake stand and knife

Complimentary elegant four poster or spacious bridal suite on your wedding night

Free car parking for guests

Use of the hotel helicopter landing area

Great food, service and hospitality



SAVOUR *the* MOMENT

Our Classic, Palmer and Moorland wedding breakfast menus have been carefully prepared to complement the beautiful surroundings on your day.

Please ask us about bespoke menus as we are pleased to help you add that extra personal touch.



CLASSIC

TO START

Homemade Cream of Country Vegetable Soup served with bread rolls

Chicken liver pate with homemade apple chutney and Toasted brioche

Traditional Yorkshire pudding with a rich red wine and onion gravy

TO FOLLOW

All Main Course are served with Chefs selection of market fresh vegetables and potatoes

Traditional roast chicken breast with stuffing roast

Potatoes, gravy and Yorkshire pudding

Oven roasted leg of lamb with creamed potato, served with a rosemary and olive jus

Field mushroom, ricotta and roasted pepper pitiviere served with a butternut squash puree

TO FINISH

Cream filled profiteroles with a rich chocolate sauce

Rustic apple crumble with homemade custard

Baked chocolate cheesecake with vanilla pod ice cream

THE FINALE

Freshly Brewed Coffee or Tea served with homemade fudge

PALMER

TO START

Homemade roasted tomato and basil soup served with bread rolls

Pressed chicken and tarragon terrine, apple chutney and toasted brioche

Succulent prawns bound in Marie rose sauce with crisp lettuce and brown bread



TO FOLLOW

All Main Course are served with Chefs selection of market fresh vegetables and potatoes

Traditional roast English sirloin with roast Potatoes, Yorkshire pudding and onion gravy

Pan fried chicken supreme with a mushroom, white wine tomato and tarragon sauce, chateau potatoes

Supreme of salmon with a fresh herb crust and a white wine and dill cream

Baked goats cheese and red onion tart crisp salad and basil pesto dressing



TO FINISH

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Brandy snap basket of seasonal fruits and berries with vanilla ice cream and duo of coulis

Baileys vanilla Crème Brûlée with homemade shortbread



THE FINALE

Freshly Brewed Coffee or Tea served with homemade fudge

MOORLAND

TO START

Homemade Cream of Wild mushroom soup with garlic croutons Served with bread rolls

Cured gravadlax salmon with lemon and cracked black pepper

Crown of melon filled with tropical fruits and pink champagne sorbet

Smoked duck breast, pickled beetroot, chive Crème Fraîche and orange segments



TO FOLLOW

All Main Course are served with Chefs selection of market fresh vegetables and potatoes

Individual beef Wellington served on a red wine and thyme jus and chateau potatoes

Pan fried chicken supreme with a mushroom, white wine tomato and tarragon sauce, chateau potatoes

Supreme of salmon with a fresh herb crust and a white wine and dill cream

Baked cherry vine tomato and parmesan cannelloni in a rich tomato sauce



TO FINISH

Warm chocolate fudge brownies served with a chocolate and orange sauce and vanilla pod ice cream

Traditional English strawberry and sherry trifle

Fresh raspberry mousse served with homemade shortbread

Cheese and biscuits with celery, apple and grapes



THE FINALE

Freshly Brewed Coffee or Tea served with homemade petit fours



THE ICING *on* THE CAKE

Now you have chosen 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

One glass of Bucks Fizz upon your arrival or after the Civil Ceremony

Two glasses of house red, white or rosé wine per person with your Wedding Breakfast

One glass of sparkling wine for toasting the speeches

Palmer

Selection of sparkling wine, Pimms cocktail and bottled lager upon your arrival or after the Civil Ceremony

Half a bottle of house red, white or rosé wine per person with your Wedding Breakfast

One glass of sparkling wine for toast

Moorland

Selection of prosecco, red, white and rosé wine, Pimms and bottled lager upon your arrival or after the Civil Ceremony

Half a bottle of house red, white or rosé wine per person with your Wedding Breakfast

Lanson Black Label Champagne for toasting the speeches

A LITTLE DIFFERENT

Drinks on arrival for your guests

Pimms

Selected cocktails

Bottled beer

Bespoke wine selection from our extensive wine list

To go with those reception drinks for guests to enjoy whilst the all-important photographs are being taken

Selection of homemade canapés

Add extra course to the sumptuous wedding breakfast

Fresh homemade soup

Sorbets

Cheese course

To compliment your drinks package

A chilled bottle of sparkling and still water per guests table

OR

Jugs of freshly homemade 'Old Fashioned' lemonade



DANCE *through the* NIGHT

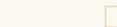
After your guests have enjoyed their wedding breakfast and taken part in those photographs that will capture your day, it's time to let your hair down and enjoy the night – so we have prepared a few ideas on how to keep you and your guests going into the early hours...

EVENING BUFFET

Honey and mustard glazed mini sausages
Cheese and tomato pizza slices
Assorted closed sandwiches
Deep fried breaded chicken goujons
Spicy potato wedges
Vegetable samosas
Garlic bread

Deep fried plaice goujons with tar tar sauce
Vegetable wraps with sweet chilli dressing
Cheese and onion quiche
Selection of salads and dressings

Create your ideal buffet from either a selection of the above or from our extensive buffets menus that are available



Or you may choose our

**CLASSIC
EVENING BARBECUE**

Or

GRINKLE HOG ROAST

Both of the above are also available for Evening Receptions on selected date





HAPPILY EVER AFTER

With all the excitement of the day behind you, it's time for you both to relax in our bridal suite or one of our four poster bedrooms, where you can unwind and reflect on all those 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 recount their memories of a fantastic day.

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 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 Grinkle Park





GRINKLE PARK

North Yorkshire

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