

Welcome

Congratulations on your engagement!

Welcome to the Pennine Manor Hotel, we are delighted that you are considering our venue to host your special day.

Pennine Manor Hotel is a cosy retreat nestled just north of the Peak District National Park. With 2 acres of land. Just 30 minutes away from Bradford and Leeds and an hour's drive from Manchester, we are the perfect base to explore everything that the North has to offer.

Surrounded by local villages and towns packed full of character, it is no wonder that West Yorkshire features prominently on the big screen. The area around the hotel has been the backdrop for numerous films and TV programmes, including *The Last of the Summer Wine*, *Where the Heart Is*, *League of Gentlemen* and *Happy Valley*.

Your special day

Every wedding is unique – your special day in your special way.

We're experienced in hosting weddings, and our team are on hand to help you both plan a magical day.

A wedding ceremony

We have a choice of rooms to hire to host your special day which are

The Branston Suite which is located on the first floor fully self-contained with its own private bar and WC facilities.

The Hilltop restaurant located on the ground floor boasts stunning views, suitable for disabled access.

With our compliments

Red carpet for your civil ceremony

Acting master of ceremonies

Wedding co-ordinator to help bring everything together leading up to your special day

Use of our cake stand to suit the shape of your cake and knife for cutting of the cake

White table linen and napkins

Choice of bridal suite along with a full English breakfast the following morning

Special discounted rates for your guests

Accommodation

To help you and your guests make the most of your special day we have put together discounted prices for them to enjoy. Designed with comfort in mind, our comfortable rooms are well-equipped, making them the perfect place to end a busy day.

Standard single bedroom £62.00

Standard double bedroom £72.00

Standard twin bedroom £72.00

Executive double bedroom £82.00

All rates include a full English breakfast the following morning.

Children under 12 years of age stay free of charge when sharing a room with 2 full paying adults. Breakfast is charged at £5.00.

Any additional nights can be used at the same discounted rate

Drinks Packages

All of drinks packages are based on a welcome drink after the ceremony or on arrival, wine with your wedding breakfast and sparkling for the toast. These are based per person.

Silver

A Glass of Bucks fizz on arrival
A glass of red or white house wine per person to be served during your wedding breakfast
Glass of prosecco for your toast

Gold

A glass of Pimm's & Lemonade garnished with fresh fruit
Glass of red or white house wine (plus a top up) to be served during your wedding breakfast
Glass of prosecco for your toast

Platinum

Kir Royale on arrival (made with champagne)
Half a bottle of red or white house wine to be served during your wedding breakfast
Champagne for your toast

Children's

Glass of Orange Juice
Glass of Lemonade or Coca-Cola to be served during your wedding breakfast
Glass of sparkling apple juice for your toast

Should you wish for something unique so to suit your preference with can offer alternative tailored substitutes like beers or cocktails for a small fee.
The hotel does not offer corkage.

Menu choices

Some dishes on our menu's may contain nut products or food substances that may be allergic. Please ensure we are made aware of all allergy information for all your guests prior to your wedding.

Starters

Choice of homemade soup(v)

with a crusty roll

Duo of Yorkshire puddings (v)

with a rich onion gravy

Platter of Prawns

with seasonal leaves & Marie Rose Sauce

Caramelised Onion & Goats Cheese Tart

crispy leaf salad & balsamic glaze

Smooth chicken liver & cognac pate

with caramelised onion relish & toasted crostini

Ham hock terrine

with a spiced apple chutney

Smoked chicken Caesar salad

with a parmesan cheese & croutons

Salmon Gravlax

baby beetroot & goats' cheese

Main event

All served with Roasted potatoes and seasonal vegetables

Baked chicken Breast

With a wild mushroom, chive & white wine sauce

Roasted leg of lamb

Spiked with rosemary, A rich port wine sauce & with Yorkshire pudding

French Trimmed loin of pork

With crackling, apricot stuffing & stock gravy

Roasted Turkey crown

With chipolata sausage, sage and onion stuffing, Yorkshire pudding & a cranberry gravy

Roasted sirloin of beef

With Yorkshire pudding & rich stock gravy

Salmon En Croute

With a white wine & dill sauce

Oven baked loin of Cod

with a lemon butter cream sauce

Grilled seabass

with roasted vine cherry tomatoes & a pea puree

Vegetarian selection

Pot Roast Pepper

Stuffed with Mediterranean vegetables, topped with mozzarella, tomato & olive sauce

Mushroom stroganoff

Topped with paprika & parmesan shavings

Three cheese tartlet

Served on a bed of rocket & olive salad

Vegetable wellington

Stacked mushroom, butternut squash & red pepper wrapped in puff pastry

Cheese & Spinach Tortellini

white wine & chive sauce, crusty bread

Desserts

Baked apple pie

with custard

Cheesecake of your choice

with a Chantilly cream

Seasonal Pavlova

with fruit coulis

Tangy lemon posset

with shortbread biscuit

Baileys chocolate tart

with a white chocolate sauce

Sticky toffee pudding

warm crème anglaise

Warm chocolate brownie

with Vanilla ice-cream

Tiramisu

with an espresso chocolate sauce

Evening reception food

Menu one

A selection of open baguettes
Chicken goujons
Selection of warm quiches
Mini pork pies and pickles
Hot pizza slices
Spicy potato wedges with sour cream
Coleslaw
Potato salad

Menu two

Beef Chilli con carne
Vegetable curry
Warm naan bread
Hot jacket potatoes
Grated cheese
Tomato & onion salad
Coleslaw
Potato salad

Menu three

Homemade steak & Ale pie
Cheese & onion lattice pie
Rich stock gravy
Mushy peas
Green salad
Spicy potato wedges with sour cream
Coleslaw
Potato salad

Hog menu

A whole hog and crackling roasted in a spit oven
Carved by your own dedicated chef
Floured baps
Sage & onion stuffing
Tangy apple sauce
Green salad
Spicy potato wedges with sour cream
Coleslaw
Potato salad

BBQ menu

Prime beef burgers
Vegetarian burgers
Pork sausages
Cajun & plain chicken drumsticks
4oz Rump steaks
Corn on the cobs
Roasted Mediterranean vegetables
Fried onions

In house DJ

Our in-house DJ is available at a cost of £250.00, should you prefer your own DJ or other entertainment this is available at £50.00.

Electrical equipment

Any materials, mechanical or electrical being used within the hotel must be requested in writing and with the permission of the hotel. All items must comply with current regulations and companies should provide a copy of their public liability insurance. In the unlikely event of a problem you could be held liable.

Winter wedding package

This package is available from October until March. Subject to availability.

Includes

Red carpet for your civil ceremony

Acting master of ceremonies

Wedding co-ordinator to help bring everything together leading up to your special day

Use of our cake stand to suit the shape of your cake and knife for cutting of the cake

White table linen and napkins

50 chair dressing with organza sashes, matching table runners Choice of local supplier for venue dressing either Poppies Weddings and Events or Attention to detail

3 course choice menu for 50 guests including silver drinks package

Wedding breakfast tables will have lantern centrepieces with mirror bases

Evening reception with roast beef and onion sandwiches with spicy wedges for 120 guests

House DJ until 1am.

Choice of bridal suite along with a full English breakfast the following morning

Special discounted rates for your guests

Menu

Starter

Choice of homemade soup
with a crusty roll

Mains

Baked chicken Breast

With a wild mushroom, chive & white wine sauce

Or

Roasted Turkey crown

With chipolata sausage, sage and onion stuffing, Yorkshire pudding & a cranberry gravy

Dessert

Warm chocolate brownie
with Vanilla ice-cream