

WELCOME TO HATFEILD HALL



May we offer our congratulations on your forthcoming wedding. Thank you for considering Hatfeild Hall to host your special day. We would like to invite you to come along and meet your personal wedding co-ordinator, where you can view the impressive facilities and discuss your day in detail. Our first consideration is to ensure we make your day a special one.

Please contact us through any of the ways below to arrange your meeting.

The Hospitality Team

Landline Phone Numbers; 01924 200900 and 01924 377943

Email; office@normantongolf.co.uk

Visit our web site; www.hatfeildhall.co.uk

As you approach Hatfeild Hall via its long sweeping tree-lined drive, you realise that you are approaching a hidden gem, so convenient, yet so remote. The setting of the Hall couldn't be bettered, from following the driveway, with the 18 hole Golf Course on each side, passing the impressive fountain on your left, the view suddenly opens up to reveal the majestic 18th Century Hall. Its tranquillity is breath-taking and will certainly leave an impression on your guests. This is all before you have even set foot inside the building itself....



The Hall has much history to it, including the fabled Mulberry Bush opposite its entrance, where folklore has it that a cutting from it was replanted in Wakefield Prison and the rhyme "Here we go round the Mulberry Bush" originated.

Hatfeild Hall is located on Aberford Road, only approximately 1 mile from Wakefield City Centre.

There are many idyllic settings for the imaginative photographer to exploit to their full potential.



From outside, with the views over the golf course with the fountain or mulberry bush as the backdrop, to inside and the grand staircase in the main entrance which seems to typify the unique setting. All of these can contribute towards your fabulous memories of your special day when viewing your album afterwards.

Hatfeild Hall has on-site parking with enough space to accommodate the largest of weddings. It also has an arrival place outside the main entrance for your Wedding car/limousine to park and allow some early pictures to be taken of the couple.

Ceremonial Rooms

Hatfeild Hall is licensed to hold civil marriage ceremonies within its historic rooms. It has two smaller rooms (the Annabel and the Mulberry) tastefully decorated and restored to their original condition. These can accommodate up to 30 seated guests plus 10 standing.

The Hatfield Suite which has French doors overlooking a grassed lawn, which can accommodate approximately 100 seated guests, plus 19 standing.

Wedding Reception rooms

All three rooms are available for your wedding breakfast. The Annabel and Mulberry are ideal for the smaller wedding, whereas the Hatfeild Suite can accommodate 120 guests plus a top table of 9. For an evening reception it can accommodate up to 195 guests.

When decorated all rooms have a magical look and atmosphere about them and make the perfect venue for either the smaller or larger wedding reception.



The Hospitality team are always available to yourselves to discuss any specific room layout requirements you may have. There is a variety of innovative table plans to choose from as well as deciding from a range of colour schemes for decorating the chairs. You have the choice of either decorating your own tables (flowers/balloons) or we can arrange through our partners for them to decorate them on your behalf.

Wedding Breakfast and Buffet

We offer a selective choice of attractive menus which we believe will suite every taste and satisfy the most particular guest. Our range of menus have been designed by Chris Tolson, our award winning chef, who has built up an enviable reputation over the last 10 years whilst at Hatfeild Hall. His menus have been designed to suit the various size of party as well as different budgets, however, if necessary, Chris will be only too pleased to sit and meet with you to accommodate your specific wishes. You can contact him through the hospitality coordinator.

Celebration Time

Following the speeches, the choice is yours as to whether you want some nice background music playing whilst guests chat away with one another, and for you to decide when you would want the DJ to “liven it up a bit” for the party side of the wedding to begin. Our regular DJ will tailor the evening's music to suit your requirements. Please tell us of any specific choice you have made for your “first dance” to ensure that the DJ has it.

We do hope this has given you some insight into the wonderful experience you can expect by holding your wedding at Hatfeild Hall. Please don't hesitate to contact any of the hospitality team on the contact numbers shown at the beginning of this brochure.

Finally, if for some reason you decide to hold your wedding at another venue, may we wish you all the very best on your special day.



Prices/Packages

The hospitality team will discuss which choices would be best to suit your budget. We attach a separate pricing sheet which list most things individually for you to choose accordingly. Also we show some example packages based on particular choices and size of party, to give you some indication in total of what to expect.

We also offer a totally comprehensive wedding design package, which saves you the time of searching around for individual services, so we can provide the whole package, from limousine, photographer, ceremony, flowers, cake. Always ensuring the highest standards of quality at all times to enhance your special day.

Wedding Reception Only Package Example.

Package A. £3,900

Based on 80 guests, holding the wedding reception in the Hatfeild Suite.

The above Prices include;

- Hire of Reception room.
- Chairs decorated (covered & ribbons).
- A glass of Bucks Fizz on arrival.
- A glass of Prosecco for the toast.
- Wedding Menu (single choice).
- A glass of House Wine (red/white/rose wine) with the wedding breakfast.

Wedding Ceremony and Reception Package Example.

Package B. £4,100

Based on 80 guests, holding the wedding ceremony and reception in the Hatfeild Suite.

The above Prices include;

- Hire of Ceremony and Reception rooms.
- Chairs decorated (covered & ribbons).
- A glass of Bucks Fizz on arrival.
- A glass of Prosecco for the toast.
- Wedding Menu (single choice).
- A glass of House Wine (red/white/rose wine) with the wedding breakfast.

Wedding Ceremony, Reception and Evening Celebration Package

Package C. £5,800

Based on 80 guests, holding the wedding ceremony and reception in the Hatfeild Suite followed by an evening celebration, for up to 80 guests, also in the Hatfeild Suite, with DJ and 10 option finger buffet included.

The above Prices include;

- Hire of Rooms.
- Chairs decorated (covered & ribbons).
- A glass of Bucks Fizz on arrival.
- A glass of Prosecco for the toast.
- Wedding Menu (single choice).
- A glass of House Wine (red/white/rose wine) with the wedding breakfast.
- DJ
- Finger Buffet—10 options

All Inclusive Package.

If you would like us to arrange an "all in" package (e.g. Limousine, photographer, flowers, cake.) on your behalf, please see the hospitality staff and they would be only too pleased to help.

Individual Prices;

Hosting the ceremony

- Hiring Annabel or Mulberry Rooms for the wedding ceremony £350
- Hiring the Hatfeild Suite for the wedding ceremony £450
- Decorating chairs in the Annabel / Mulberry room or Hatfeild Suite, £2.50 per chair.

Hosting the wedding reception

- Hiring the Annabel or Mulberry Rooms for the reception £175
- Hiring the Hatfeild Suite for your Wedding Breakfast, £450 (if hired after the wedding ceremony this will be reduced to £250)
- Decoration of the chairs in the Annabel room, Mulberry room or Hatfeild Suite — £2.50 per chair. (not applicable if the same amount of chairs are decorated for the ceremony as well, see above)

Hosting the evening celebration

- Hatfeild Suite 'Evening only' room hire £250
- Evening room hire, following a daytime wedding reception £100
- Decoration of the chairs — £2.50 per chair.
- Hiring of resident DJ £320
- Use of own DJ £80 to cover insurance, associated licences, electricity, subject to provision of approved electrical certification.

Drinks Packages;

a) Reception drink, (glass of bucks fizz) toast drink, (glass of Prosecco) £5.50 per head

b) Reception drink, (glass of bucks fizz) Glass of House red/white/rose wine when seated at tables, Toast drink, (glass of Prosecco) £8.75 per head

Individual Drink Prices;

- Reception bucks fizz £1.75 per head
- Glass of house red/white/rose wine when seated at tables £3.50 per head
- Glass of Prosecco for toast £3.75 per head
- Coffee and Mints £2.50 per head.

Menus (2017)

- Canapés £6.00 for a selection of 3 per person – with a minimum of 40 guests.
- Wedding Menu £32.00 per person (supplement of £1 per guest for multiple choices)
- Hot Carving Buffet £13.75 per person (min 50 guests)
- Gourmet Buffet £19.00 per person
- Asian Buffet £12.50 per person (min 50 guests)
- Finger Buffet Menu £15.45 per person for 8 options, £16.25 per person for 9 options, £17.00 per person for 10 options,

Terms & Conditions

- Your chosen date will be held for you for 14 days prior to any deposit been required.
- After 14 days, a non-refundable deposit of £500 for weddings and £200.00 for celebrations (credit/debit card) is required to confirm the booking on the agreed date.
- Your card details will be held in case of any breakages/damage incurred by your party, or late cancellation.
- Any damage (wilful or otherwise) caused by any member of your party will be paid for in full.
- Full payment of the balance is required no later than 6 weeks prior to the event.
- In the event of any cancellation up to 6 months prior to the event no additional charge will be made other than your loss of deposit. If notice of cancellation is received from you between 6 and 3 months prior to the event then 50% of the full cost of the event will be charged. If notice of cancellation is received from you within 3 months of the event then 75% of the full cost of the event will be retained.
- Our catering prices are subject to change and reviewed annually every January.
- You will be charged the catering prices valid at the date of your wedding or celebration, not the date of booking.
- In order to comply with the Food Safety Act 1990, Hatfeild Hall must supply all food, therefore outside caterers are not permitted.
- No intoxicating liquor or food shall be sold, supplied or brought on the premises, except under licence held by the Hall Manager.
- Fire – In the unlikely event of a fire all guests will use the entrances and exits to which they are directed.
- Hatfeild Hall is not responsible for any damage or loss to your belongings (including motor vehicles) either prior to the beginning of an event, during or after the event.
- Please be aware, golfers will be playing and all guests must be kept away from the course for safety reasons. The French windows in the Hatfeild Suite will remain closed during the day but can be opened from 7pm.

Canapés Menu

- * Mini smoked haddock fishcake with dill mustard mayo (H)
- * Croque monsieur with shallot marmalade (H)
- * Crostini of buffalo mozzarella, tomato jam and roquette pesto (V)
- * Fish and chip cones with pea puree and tartare sauce (H)
- * Mini Mac's (H)
- * Blinis with smoked salmon and crème fraiche (C)
- * California rice rolls assorted vegetable fillings (V)
- * Baby Yorkshire puddings with local sausages and sweet onion confit (H)
- * Crostini of parma ham with sun blush tomatoes (C)
- * Shredded spiced vegetable spring rolls with dipping sauce (V)
- * Roast fig and goats cheese parcels (V) (H)
- * Satay chicken sticks with a mint yoghurt dip (H)
- * Fresh salmon kebabs Peking style (H)

2017 - All canapés are priced at £6.00 for a selection of 3 per person, based on a minimum of 40 guests

2018 - All canapés are priced at £6.00 for a selection of 3 per person, based on a minimum of 40 guests

(H) HOT (V) VEGGY (C) COLD

Wedding Menu

Please choose one of the following for all guests, multiple choices will incur a supplement charge of £1.00 per guest

STARTER CHOICES

- * Classic Prawn Cocktail with Melba toast
- * Roast tomato and basil soup, croutons and pesto (V)
- * Smoked Haddock and leek fish cakes served with dressed salad and herb mayonnaise
- * Half crown of melon dressed with fresh seasonal fruits and coulis (V)
- * Goat's cheese and tomato tart with rocket pesto (V)
- * Mini Cumberland bangers and mash with red onion marmalade

MAIN COURSE CHOICES

- * Oven baked chicken breast with a leek and herb stuffing, wrapped in smoked bacon with a red wine and tomato jus
- * Salmon fillet, grilled Mediterranean vegetables and potato gnocchi with a tomato and herb dressing
- * Fillet of pork Wellington served with a Madeira sauce
- * Pot-roasted Lamb with Dauphinoise potatoes and a bourguignon sauce
- * Roast Sirloin of beef with Yorkshire pudding and onion gravy
- * Vegetarian dishes available upon request

SELECTION OF SEASONAL VEGETABLES

- * Sugar snap peas, broccoli, cauliflower carrots, choice of new or roast potatoes

DESSERT CHOICES

- * White chocolate and raspberry Brulee with shortbread biscuit
- * Caramelised lemon tart
- * Sticky toffee pudding with toffee sauce and ice cream
- * Banoffee cheesecake with whipped cream
- * Summer berry meringue nests with raspberry coulis
- * Individual Cheese plate (Stilton, cheddar, brie) with celery, biscuits and grapes

2017 - £32.00 per person. (Price includes Tea / Coffee and Mints)

2018 - £34.00 per person. (Price includes Tea / Coffee and Mints)

Finger Buffet Menu

1. Closed sandwiches in white and wholegrain bread - Choice of 4 fillings to include:

- * Cheddar cheese and pickle(v)
- * Ham salad with mustard
- * Prawn mayonnaise
- * Cream cheese and
- * Tuna and sweet corn mayonnaise
- * Pesto Chicken with rocket leaves
- * Roast beef salad with creamed horseradish
- * Egg mayonnaise, tomato and cress (v)

2. Fingers sweet balsamic onion and feta cheese tart (1 per person) (v)
3. Hot chicken pieces marinated in sweet honey and mustard
4. Goujons of fish served with tartar sauce and lemon wedges
5. Handmade sausage rolls with apple and sage in puff pastry
6. Vegetable Samosas with mint yoghurt dip(2 per person) (v)
7. Vegetable spring roll with sweet chilli dip(2 per person) (v)
8. Assorted pizza slices (1 per person)
9. Garlic and herb bread (2 slices per person) (v)
10. Twice baked jacket stuffed with cheddar, spring onions and crème fraiche (v)
11. Cous Cous salad with lightly spiced vegetables, semi dried fruits and coriander (v)
12. Mixed leaf salad with tomato, cucumber and peppers (v)
13. Classic creamy homemade Coleslaw salad (v)
14. Tuna pasta salad with green beans, tomato, shallot and olives.
15. Lincolnshire pork pie wedges (1 per person)
16. Deep fried jacket potato wedges (v)
17. Grilled cheese nachos with salsa, sour cream and jalapeños (v)
18. Prawn toasts and hoi sin dipping sauce
19. Thai style fish cakes with chilli dipping sauce (1 per person)
20. Goats cheese and caramelised onion parcel (1 per person) (v)

	2017	2018
8 Options	£15.45	£16.25
9 Options	£16.25	£17.00
10 Options	£17.00	£17.75

Hot Carving Buffet

Minimum numbers of 50 guests.

- * Roast loin of pork served with homemade apple sauce and stuffing

OR

- * Roast Topside of beef with a peppered crust

SERVED WITH

- * Buttered bread buns
- * Coleslaw Salad
- * Mixed leaf salad
- * Warm new potatoes OR French fries (please choose one)

A selection of sauces and dressings to compliment

2017

£13.75 per person

2018

£13.75 per person

Gourmet Buffet

Minimum numbers of 50 guests.

- * Peppered roast beef hand carved served with horseradish and mustard sauce,

OR,

Decorated salmon garnished with prawns , lemons and cucumber and served with marie rose sauce.

- * Gammon glazed with grain mustard and Demerara sugar hand carved
- * Turkey breast and leg ballotine hand carved served with cranberry sauce
- * House salad
- * Coleslaw with shredded apple and sultanas
- * New potato and shallot salad with watercress and French dressing
- * Jewelled cous-cous salad with dried fruits and olive oil dressing
- * Selection of artisan breads and butter and dipping oils

(Either Gammon or Turkey can also be replaced with the Decorated Salmon, but this will incur a supplement of £2.00 per head)

2017

2018

£19.00 per person

£20.00 per person

Asian Buffet

(Minimum 50 guests)

- * Chicken tikka masala
- * Pilau rice with toasted almonds and coriander
- * Selection of naan breads and dips
- * Selection of vegetable bhajis and samosa's (V)
- * Chick pea and chilli salad (V)
- * Mild curry spiced coleslaw with mango and coriander (V)

2017

£12.50 per person

2018

£12.50 per person

Summer & Winter Wedding Special

(Minimum 50 guests)

Summer Price Available April to October

Winter Price Available November to March

STARTER (please choose one)

- * Roast tomato and Basil soup with bakers basket bread
- * Melon duo with seasonal fruits and raspberry puree

MAIN COURSE (please choose one)

- * Local Stanacre Farm chicken breast with a classic tarragon cream sauce
- * Roast loin of pork with stuffing and homemade apple sauce and cider jus
- * Served with seasonal vegetables

DESSERT (please choose one)

- * Sticky toffee pudding ice cream and toffee sauce
- * Milk Chocolate cheesecake

Other options available upon request. They may incur a supplement charge

(Price - includes Tea / Coffee and mints)

	2017	2018
Summer	£25.00 per person	£25.00 per person
Winter	£20.00 per person	£20.00 per person

White Wine

Bin		Prices for 2017	175ml	Bottle
1	Millstream Chenin Blanc - South Africa Light and fresh with an attractive quince and pear character		£3.40	£13.50
2	Ponte di Piave Pinot Grigio - Italy Very light and neutral, revealing just a hint of green fruit			£17.25
3	Muscadet sur Lie, Chateau du Jaunay - Loire, France Cox's apple and pear fruit are complimented by the dry, light bodied and high acid structure			£17.25
4	Seppelt Moyston Unoaked Chardonnay - Australia A restrained and delicate Chardonnay, showing hints of melon and banana			£17.25
5	Silver Lake Sauvignon Blanc - New Zealand Fresh and zest with a ripe gooseberry fruit and a crisp finish			£18.95
6	Marques de Caceres Blanco Rioja , - Spain A crisp, light, delicately fruity dry white wine		£4.40	£18.25
7	Sancerre, 'Les Pirres Blanches', bougrier - Loire, France A well structured dry white wine, with a stoney, leafy, green fruit aroma			£23.95

Rosé Wine

8	Millstream Rosé - South Africa Vibrant fruity Rosé with intense strawberry flavours. A great quaffer!		£3.40	£13.50
9	Aimery Cabernet Sauvignon Rosé - France This wine has a pleasant strawberry flavour and a crispy finish.			£17.25

Red Wine

Bin		Prices for 2017	175ml	Bottle
10	Millstream Cinsaut/Ruby Cabernet - South Africa		£3.40	£13.50
	Medium bodied with ripe red berry and spice flavours			
11	Aimery Cabernet Sauvignon - France			£17.25
	Marked leafy Cabernet aromas, with soft supple tannins on the palate			
12	Stellar Running Duck Fairtrade Shiraz (Organic) - South Africa			£17.25
	Soft and spicy with plenty of berry fruit and a hint of white pepper on the finish			
13	Finca de Oro Rioja - Spain		£4.40	£18.25
	A refined and complex mid bodied red, showing dark fruit, spice and vanilla aromas			
14	Domaine de La Baume Merlot - France			£19.25
	Youthful, intense red that is mid-full bodied on the palate with plenty of dark berry fruit			
15	Andean Vineyards Malbec - Argentina			£19.25
	Rich, warming red wine that has a good attack of damson fruit flavours			
16	Saint-Émilion Fortin Plaisance - France			£23.95
	Dark berry fruit and a touch of oak are followed by a mid-bodied palate			

Sparkling Wine

Bin	Prices for 2017	Bottle
17	Prosecco Viticoltori Ponte (20cl Bottle) - Italy Same great taste in a smaller size serving!	£5.75
18	Segura Viudas Cava Brut - Spain Superb value, made in the champagne method and by appointment of the Spanish royal family!	£19.95
19	Ponte Aurora Rose - Italy Cherry Pink in colour with lovely wild strawberry fruit flavours	£19.95
20	Symphoniae Prosecco DOCG - Italy A pleasantly attractive DOCG Prosecco that is off-dry and has ripe yellow fruit aromas	£19.95
21	Freixenet Cordon Negro – Spain Made from a blend of traditional Cava grapes this is a zest, lemon scented sparkler with flavours of melon and peach fruit.	£19.95

Champagne

22	H Lanvin & Fils Brut - France Quite simply the best champagne we've ever tasted	£29.95
23	H Lanvin & Fils Rosé - France Beautiful pale salmon pink in colour, fresh and elegant with red fruit character on the palate	£34.95
24	Taittinger "Nocturne" Sec NV - France Off-dry, incredibly moreish and with stunning mosaic bottle	£55.00