



SANDBURN  
HALL

— YORK —

THE PERFECT WEDDING VENUE 2012



## YOUR SPECIAL DAY AT SANDBURN HALL

Love at first sight... when you take a look at the beautiful oak framed Function Hall and arched window, with stunning views across the golf course and lakes...you'll know you've chosen the right venue.

Sandburn Hall's personal wedding service starts from the moment you contact us. We put you at ease and take time to discuss all your special requirements down to the last detail. We can offer you all of the help and guidance you need and will work with you to organise the special touches to ensure that you and your guests enjoy a truly memorable wedding day.

We can look after your special day from start to finish. Our Grand Function Hall is licensed for civil ceremonies so you can take your vows beneath the arched window, overlooking the lakes and fairways.

The Grand Function Hall caters for 80 to 150 guests for your civil ceremony and wedding breakfast and up to 200 guests for your evening celebrations. Our Head Chef is delighted to work closely with you to ensure that your wedding breakfast is sensational.



  
**SANDBURN  
HALL**  
— Y O R K —



The beautiful backdrop of the fountain, and the lakes and fairways of the golf course provide a truly romantic setting. Our wedding garden has been specially designed as the perfect setting for your photographs, providing a lasting reminder of your perfect day.

On the day, a special red carpet and champagne welcome awaits you! Our Wedding Co-ordinator will personally ensure that everything runs smoothly and our friendly and efficient team will be looking after your guests, allowing you to relax and enjoy your day.

We look forward to helping you plan your day to remember... at Sandburn Hall.

"Thank you so much for making our wedding day run so smoothly. We had an amazing day and so did all our guests. The food was beautiful. "

REBECCA & ANTHONY, MAY 2010







## WEDDING MENUS

Please select one set starter, main course and dessert for all guests. The price of your menu is determined by your main course option and includes tea, coffee and petit fours.

### STARTERS

Salmon and crab cakes with herb salad, lime & chilli mayonnaise

Ham hock, wild mushroom and garden herb terrine, toasted brioche, with apricot & quince chutney

Chargrilled sweet pepper and buffalo mozzarella bruschetta with a baby tomato marmalade & rocket salad

Tian of smoked salmon and prawns, cucumber salad, honey & mustard dressing

Shredded duck, mango and pak choi salad with Teriyaki sauce

Leek and button mushroom cocotte topped with mature cheddar & herb crust

### MAIN COURSES

Oven baked chicken breast filled with brie wrapped in Parma ham with leek mash and a chive cream sauce **£39.50**

Baked salmon and spinach encroute with a lemon & dill sauce **£39.50**

Roast topside of Escrick beef served with roast potatoes, Yorkshire pudding and gravy **£39.95**

Roast leg of Escrick lamb with roast potatoes, Yorkshire pudding and gravy **£40.50**

Roast loin of pork with roast potatoes, Yorkshire pudding, apple sauce and gravy **£40.50**

Braised beef joint, crushed new potatoes with a bacon, shallot, mushroom & red wine sauce **£40.95**

Half roast duckling on braised red cabbage, roast baby new potatoes with a port & shallot sauce **£41.50**

Oven roast rack of Escrick lamb, Dauphinoise potato and a rich Madeira sauce **£41.50**

Seared sea bass fillets on celeriac rosti with a chive & lemon sauce **£42.50**

Medallions of beef fillet encrusted with garlic, thyme and green peppercorns on fondant potato with a brandy, mushroom & grain mustard sauce **£48.95**

Sweet potato, roast pepper and goat's cheese lasagne with salad and pont neuf potatoes (v)

Butternut squash and five bean enchiladas with tomato salsa, sour cream and salad (v)



### BUFFET OPTION

**The same choice of starters and desserts with the following carved buffet main course:**

Yorkshire honey and mustard glazed ham  
Dressed salmon with prawns, lime crème fraiche  
Carved topside of Escrick beef with horseradish sauce  
Selection of homemade vegetarian quiche  
Coleslaw salad  
Mixed leaf salad  
Red onion and vine tomato salad  
Potato and chive salad  
Pasta salad with pesto dressing  
Choice of minted new potatoes or flavoured breads

**£39.50 per person**

### SUPPLEMENTS

Handmade local pork pies with Tykes chutney **£1.50**

Seasonal Sandburn seafood platter - **£ market price**

Spicy chickpea croquettes with minted cucumber yoghurt **£1.50**

Coronation chicken salad **£1.50**

### DESSERTS

Baked Alaska; layers of seasonal fruits, ice cream and chocolate sponge topped with crispy meringue

White chocolate & dark chocolate tart with raspberry compote

Passionfruit & vanilla pannacotta with crème anglaise and a shortbread biscuit

Blackberry & raspberry tartlet with vanilla ice cream

Sticky toffee pudding with caramel sauce and custard

Malteser cheesecake with toffee sauce and crème fraiche

### CANAPÉS

**£5.75 per person**

Mini fish and chips

Wild mushroom & blue cheese pinwheels

Creamed goat's cheese crostini with red onion marmalade

Mini roast beef and Yorkshire puddings

### OR ALTERNATIVELY...

Chocolate Dipped Strawberries **£2.65 per person**



## INTERMEDIATE COURSES

### SOUPS

**£2.50 per person**

Roasted butternut squash with chilli and orange  
crème fraiche

Tomato, bacon, bean & pasta

Cream of onion, potato and roast garlic

Carrot & coriander

Smoked haddock chowder with parmesan shavings

### SORBETS

**£2.50 per person**

Blackcurrant sorbet

Passionfruit sorbet

### FISH COURSES

**£ market price**

Tuna carpaccio; cured tuna loin marinated with lemon,  
pink peppercorns, rock salt and sugar

Split and roast langoustines in citrus garlic butter

### PALATE CLEANSERS

**£1.75 per person**

Raspberry or strawberry vodka jelly

Bloody Mary or Jamaican rum smoothie

### CHEESE BOARD

**£289.00 based on 50 people**

Yorkshire Blue, Wensleydale, Smoked Ribblesdale  
& Yorkshire Mature Cheddar, celery, grapes, chutney,  
biscuits & butter

Served on a large wooden board for guests to help  
themselves.





Sergeant  
Cecil



May 2007

Fanthill  
Road





## EVENING BUFFET MENU

### £12.95 per person

Selection of finger sandwiches

Olives, crisps, nuts and pickles

Chickpea croquettes

Barbecue chicken drumsticks

Honey, garlic, mustard sausages

Selection of wood fired pizzas

*All served with a selection of dips and sauces*

"The team at Sandburn Hall were great. The guests all had great things to say about the food, the venue and the staff. You made us feel as though our day was one in a million!"

FAY & DAN, OCTOBER 2010

## SUPPLEMENTS

### £1.60 per item, per person

Tykes mini meat balls

Deep fried garlic coated brie wedges & sweet pepper marmalade

### £2.00 per item, per person

Tortilla wrap selection

Chicken & tomato flat breads topped with buffalo mozzarella

Amarillo potato wedges (spring onion, bacon and Mexican cheese)





### ARRIVAL DRINK SELECTION

	Price per glass
Sangria	£3.50
Bottle of Lager	£3.50
Bucks Fizz	£3.75
Sparkling wine	£4.00
Summer 'Cider' Punch	£3.50
Mulled wine	£3.75
Pimms & lemonade	£4.00

### CHAMPAGNE & SPARKLING WINES

	Price per bottle
Sandburn Hall House Sparkling Wine	£19.95
Italian Prosecco	£24.25
Cava Brut Reserve	£24.95
Rosé Cava Brut Reserve	£26.95
Sandburn Hall House Champagne	£37.50
Sandburn Hall House Rosé Champagne	£39.50

"Sandburn Hall is a must for all future brides,  
for the best day you could ever have.  
Thank you so much."

JANINE & MICHAEL, JUNE 2010









## WINE LIST

### RED WINES

1. Sandburn Hall House Red Wine **£15.65**  
*An enjoyable blend of red grape varieties to give a fresh, full – bodied, smooth and rich red wine.*
2. Cabernet Sauvignon **£16.95**  
*A good body and fullness, a great value red with harmony and flavour.*
3. Shiraz **£17.95**  
*Smooth, full-bodied & flavoursome. Just great with food.*

### ROSÉ WINES

4. Sandburn Hall House Rosé **£15.65**  
*A full flavoured soft and fruity rosé.*

*A further selection of Rosé wines available. Please ask for details.*

### WHITE WINES

5. Sandburn Hall House White Wine **£15.65**  
*An easy drinking medium dry with extensive fruit flavours.*
6. Sauvignon Blanc **£16.95**  
*A lovely fresh dry white wine with rounded apple and citrus flavours.*
7. Chardonnay **£17.95**  
*An excellent medium dry wine with full rich tropical fruit flavours.*

### FULL WINE LIST

Sandburn Hall also stocks a premium wine selection with prices ranging from **£18.00 to £30.00**. Please ask to see our full list.

*A minimum of 1 arrival drink, 1 glass of wine and 1 glass of sparkling wine per person to be provided.*

*Wine list and prices are subject to change. Please confirm at time of booking.*



## INCLUDED IN YOUR PACKAGE

- Private use of the marquee and wedding gardens for your reception drinks, canapés and photographs.
- A tasting session in Tykes for the Bride & Groom to agree your wine and menu (Monday to Thursday)
- A red carpet welcome, and glass of Champagne for the Bride and Groom
- Round or square cake stand and knife to use on your wedding day
- The services of our toastmaster, if required
- Golf buggy ride back to Griffon Forest Lodge (if you are staying there on your wedding night)

## OPTIONAL EXTRAS

- To arrange your civil ceremony please contact Malton Registry Office on 0845 0349483. The room hire charge at Sandburn Hall is £475.00.
- You are welcome to continue your celebrations through until 12.30am for an additional fee of £65.00 or to 1.00am for £130.00 (12.00 midnight is the latest close on Sundays).
- We can organise chair covers with an organza sash to match your colour scheme. Please ask for further details.

## ACCOMMODATION

The Griffon Forest lodges are located in the heart of 100 acres of tranquil woodland, just a 10 minute walk from Sandburn Hall.

The luxurious Poachers Premier Lodges are perfect for your wedding night with oak four poster beds, 6ft Jacuzzi baths and outdoor hot tubs. They are the ideal location for the first few nights of your honeymoon.

There are various lodge options sleeping from two to five people, meaning your family and friends can also enjoy a relaxing short break at Griffon Forest over your wedding weekend.

For more information visit [www.griffonforest.co.uk](http://www.griffonforest.co.uk) or call 01904 468787





## BOOKING INFORMATION

- A minimum number of 80 adults applies for Friday and Saturday weddings, and for Sundays in July & August. We can be flexible with minimum numbers on other days and we will be pleased to discuss this with you on an individual basis. (A room hire supplement will apply).
- On a Friday and Saturday (and Sundays in July & August), both a wedding breakfast and an evening buffet must be provided.
- We can hold a provisional date for up to 14 days.
- To secure your date we require a non-refundable deposit of £1000.00, along with a signed copy of our terms and conditions.
- A non-refundable payment of 50% of the estimated overall cost of the wedding is required 6 months prior to your wedding.
- Final numbers are required 6 weeks before the wedding date with the balance due 4 weeks prior.
- No external Firework or Chair Cover companies may be booked. Please book these services through Sandburn Hall.
- All outside suppliers of goods or services must be approved in advance of booking by Sandburn Hall.
- A full copy of our terms and conditions is available on request and shall be issued for signature and return upon confirmation of your booking.

### PHOTO CREDITS:

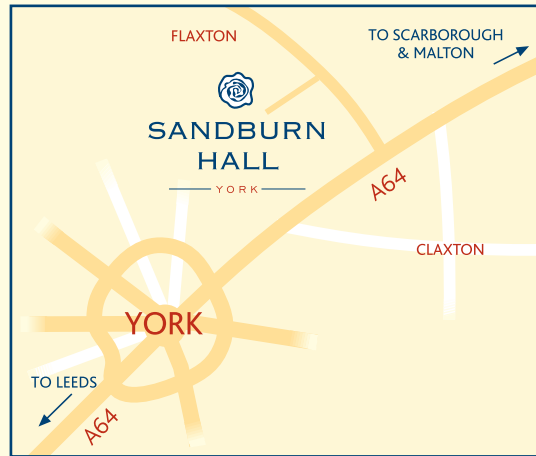
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# SANDBURN HALL

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