



Weddings

Make a date with our events manager
and let the magic begin



*Happily Ever After
Starts Here...*

Creating a day as individual as you are!

At Herriots we understand that your wedding day is as individual as you are and should therefore reflect your personalities. Our wedding co-ordinator will be with you every step of the way to help you plan your day and advise on the personal touches that will make it special for the both of you, your family and friends.

There are many things to consider when getting married and so it is important that firstly, you discuss as a couple, how you would like your wedding day to be. What type of ceremony would you like? Do you want to get married in a church or have a civil ceremony? What things are important to you – specific date, location, food, colour scheme, entertainment, numbers of guests etc. You then need to prioritise these things and plan your budget so that you get the most from your special day!

Just as importantly and unlike many of the larger hotels, they will also be there on the day so that you can relax and savour every moment, whilst we take care of every detail. We are a privately owned hotel and pride ourselves on individuality. We have over 30 years of experience in bringing to life the thoughts, wishes and dreams of each of our couples, helping them to create their special day.

We recognise that already, you have a lot to think about and therefore have put this guide together to help you start to plan your day exactly how you want it.



*We are with
you every step
of the way . . .*

Tripadvisor Travellers Choice Award
rated in the top 10% of hotels worldwide
in addition to receiving the
'Tripadvisor Award for Excellence'
continuously each year and accredited
to their 'Hotel Hall Of Fame'.
Also voted the 'Loved By Guests Award'
by Hotels.com and Bookings.com
'Hospitality Hero Award'

This is a testament to the dedication and
outstanding efforts of our staff, whose
objective is to ensure every guest enjoys
their experience and leaves wanting
to return.

This is further confirmed as winners of
'The Good Hotel Award' and finalists for
'Small Hotel of the Year' in the White
Rose Awards and the
'Best Wedding Venue category' in the
North of England Wedding Awards.

*. . . in creating
your dream day*



Civil Ceremonies

At Herriots we hold a civil wedding license for our Restaurant, Conservatory and Rosewood Suite.

Rhubarb Restaurant can cater for up to 50 guests

The Conservatory can cater from 50 to 80 guests

The Rosewood Suite can cater from 80 to 100 guests

It is important that your guests are accommodated in an appropriately sized room therefore the hiring of each of the rooms is subject to numbers.

You may wish to choose a larger sized room for your Wedding, however should your numbers fall to below 60% of the capacity of that room we reserve the right to host your function in one of the smaller rooms

To book the registrar for your Wedding or to check availability please contact Skipton Registry Office on **0300 131 2131**
Email: registrars.skipton@northyorks.gov.uk

There will be a charge for the Registrar, which needs to be paid directly to them and is not included in our packages.



Ceremonies and Receptions

Once you have decided on when and where you would like to get married the first things you must book before anything else are the church or registrar and the venue.

We hold a civil wedding license for our Restaurant, Conservatory and Rosewood Suite. Civil ceremonies are becoming more and more popular as they give you more flexibility to tailor the ceremony to you. Choosing just the one venue removes the problem and costs of transporting you and your guests from the church to the reception.

The proceedings that relate to a civil wedding ceremony must be organised through Skipton Registry Office. This must be arranged directly by you as the hotel cannot be involved in the actual ceremony details or take responsibility for any of these arrangements.

We can however, help you choose a suitable room in relation to your numbers and advise you on different room layouts, along with ideas for decorating the room.

Room hire charges are applicable and the type of room most appropriate will depend on your number of guests.





Reception Drinks

We have a selection of reception drinks to welcome your guests to your reception following your ceremony including;

- Prosecco
- Pimms with lemonade, mint, cucumber & seasonal fruit
- Winter Pimms - cocktail of Pimms, Brandy and apple juice served warm with orange, apple & cinnamon
- Bucks Fizz
- Prosecco Cocktails
- Bottled beer
- Cocktails
- Non- alcoholic punch
- Orange juice

Canapés

Compliment your drinks reception with a tray of our homemade canapés; they are the perfect touch to keep appetites at bay whilst photos are taking place.

All served on silver trays to your guests as they mingle in the reception area.

You may choose a selection of 3 items from the list below.

- Yorkshire cheese Bellini
- Mini prawn cocktails
- Smoked salmon and cream cheese roulade
- Chicken liver parfait on toasted brioche
- Feta cheese, melon and basil
- Herb shrimps with crème fraîche

Please ask to see the full menu

*As individual as
you are*

Our Wedding Packages offer you a wide selection of menus from formal wedding breakfasts to more informal celebrations.

Included within your package:
Pre-wedding consultations with your wedding co-ordinator

The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef

The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef

The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef

The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef

The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef
The opportunity to discuss your menu with our experienced head chef

Our menu selectors give you the choice to create your own Wedding Breakfast menu, which can be then enhanced with extras to delight your guests.

Why not include a sorbet course to clear the pallet with a choice of: raspberry, orange, lemon, passion fruit or mango sorbet

or add a cheeseboard to enjoy during the speeches



All Inclusive Package

Our All-Inclusive Wedding Package offers a seamless way to celebrate, where every detail is thoughtfully considered and expertly delivered. Bringing together everything you need for an elegant, stress-free wedding day to enjoy the journey without distraction.

Our great package includes all of the following for 60 guests in the day and 100 guests in the evening. Please note these numbers include the Bride & Groom.

Choice of a outside Red Carpet for your arrival or a Cream Carpet Aisle runner for your ceremony room

Arrival drinks for guests – a glass of fizz or bottled beer

Reception room hire

Crisp white table linen

Wooden Chiavari chairs with your choice of sash colour and co-ordinating napkins

Elegant candelabra centrepieces

Dedicated Master of Ceremonies guiding your day

Three-course wedding breakfast with a choice of:

- 2 starters, 2 main courses & 2 desserts from our menu selector

Tea or coffee served after the meal in our cosy conservatory

A glass of wine with the wedding breakfast

Sparkling toast for speeches

Use of floral cake stand & knife

Evening reception room hire

Evening food: bacon & sausage sandwiches with potato wedges

Professional wedding DJ until midnight

Private bar until midnight

Bridal Suite for the night of your wedding

Two complimentary classic double rooms for the night of your wedding

Package Price:

2026 – £6,400 2027 – £7,000

Additional guests may be added:

Adults: £85 per person Children (under 8): £35 per child

Evening guests from £13.50 per person

Please note that Civil Ceremony room hire is not included in this package and is an additional cost dependent on the room chosen.

Eat, drink and be married

Wedding Packages

Herriots has built a strong reputation within the area, achieving most of its wedding and function business through recommendations from guests who have attended previous functions.

The use of creative, exciting menus using fresh local ingredients, ensure that your special event shall be remembered not only for the occasion, but for the cuisine itself.

Our wedding packages offer you a wide selection of menus and dishes from formal wedding breakfasts to more informal celebrations.

“The food was delicious and many of our guests commented on this and the attentiveness of the lovely staff”

To accompany these we offer excellent drinks packages with specially selected apéritifs and fabulous wines. For your evening reception we are able to offer you a number of options from hot and cold buffets, hot suppers and even BBQs in the courtyard!

Menu selectors are found within this guide and will be accompanied with a relevant price list.



Soon To Be Package

Perfect for couples ready to say “I do” without the wait, our Soon-To-Be Wedding Package has been thoughtfully designed for intimate celebrations on selected dates in 2026 & 2027.

Ideal for smaller weddings, this elegant Wedding Breakfast and Evening Reception package is based on 50 guests for both day and evening, allowing you to enjoy a beautifully curated celebration—sooner than you might expect.

Your Package Includes

Based on the Bride & Groom plus 48 guests

- Private room hire for your wedding breakfast
- Drinks reception – a glass of fizz or bottled beer
- Crisp white table linen
- Wooden Chiavari chairs with your choice of sash colour and co-ordinating table napkins
- Elegant candelabra table centre pieces
- Dedicated Master of Ceremonies to guide your day
- Three-course wedding breakfast with a choice of:
 - 2 starters, 2 main courses & 2 desserts from our menu selector
- Tea and coffee served after the meal
- Sparkling wine toast
- Use of cake stand & knife
- Private room hire for your evening reception
- Evening food: bacon & sausage sandwiches with potato wedges
- Professional wedding DJ until midnight
- Private bar until midnight
- Bridal Suite for the night of your wedding, with early check-in from 1.00pm

Package Price:

2026 – £4,250

2027 – £4,750

Additional guests may be added:

Adults: £85 per person

Children (under 8): £35 per child

Additional evening guests: £13.50 per person



Intimate Package

Celebrate your love with the people who matter most. Our intimate wedding reception package is designed for up to 30 guests, blending elevated dining, thoughtful details, and a warm, private atmosphere.

From beautifully styled tables to seamless service, every element is created so you can relax, connect, and savour a celebration that feels deeply personal and effortlessly elegant.

Thoughtfully designed for a smaller more intimate celebration on selected dates in 2026 & 2027.

Your Package Includes

- Based on the Bride & Groom plus 28 guests
- Private room hire for your wedding breakfast
- Drinks reception – a glass of fizz or bottled beer
- Crisp white table linen
- Wooden Chiavari chairs with your choice of sash colour and co-ordinating table napkins
- Creative table design to bring guests together inclusive of bud vases, fresh flowers and candles
- Three-course wedding reception
- Glass of wine served with the meal
- Tea and coffee served after the desserts
- Sparkling wine toast

An evening reception may be added to this package for an additional cost, which can be discussed with your wedding planner

Package Price:

2026 – £2,500 2027 – £2,750

Please note due to the nature and intimate styling and decor for this package, the maximum number of guests cannot exceed 30.

Should your requirements exceed this, please take a look at our other great packages



Twilight Package

Designed for couples drawn to a relaxed yet refined celebration, our Twilight Wedding Package is perfect for later ceremonies and informal evening receptions, where atmosphere, style, and effortless enjoyment take centre stage.

As daylight softens into evening, your celebration unfolds in a romantic setting, beautifully styled and expertly co-ordinated.

This package is thoughtfully created for 60 guests.

Your Package Includes

- Based on the Bride & Groom plus 58 guests
- Civil ceremony room hire in our elegant Rosewood Suite
- Crisp white table linen
- Drinks and canapé reception, including:
 - A selection of three canapés per guest
 - Arrival drinks of fizz and bottled beer
- Wooden Chiavari chairs with your choice of sash colour and co-ordinating table runners
- Elegant candelabra centre pieces for the evening reception
- Dedicated Master of Ceremonies to guide your wedding reception
- Evening reception room hire
- Hot supper buffet
- Professional wedding DJ for five hours
- Bridal Suite for the night of your wedding, with early check-in from 1.00pm

Package Price:

2026 – £3,900 2027 – £4,250

Additional guests may be added at £55 per adult.



Two Day Wedding Takeover

Extend the magic with an exclusive two-day takeover of the hotel, reserved entirely for you and your guests. From family dining the night before to the final farewell brunch, enjoy complete privacy and effortless flow for a unique Wedding celebration.

Receive the bridal suite for 2 nights

Check-in from 3.00pm on the 30th December

2 course pre-wedding family meal on the 30th in Rhubarb restaurant

Sparkling breakfast served between 9am – 11am on the 31st

Accommodation for your wedding guests to take over the 22 bedrooms

(mixture of singles, twins & doubles)

Breakfast brunch on the 1st January between 9am – 11.00am

Late check-out at midday.

Package Price

2026 – £14,700

2027 – £16,100

Price includes New Years Eve Wedding Package plus all the above extras

Please note: ceremony room hire is not included within the All-Inclusive Wedding Package and is charged separately, depending on the room selected.

New Years Eve Wedding Package

Ring in the New Year with a love story worth counting down to. Our New Year's Eve wedding package pairs timeless romance with a touch of midnight magic—elegant styling, festive details, and an unforgettable countdown surrounded by your favourite people. Say “I do,” raise a glass, and step into the new year as newlyweds.

Your New Years Eve Package Includes

Based on 60 guests during the day and 100 guests in the evening
(Numbers include the Bride & Groom)

Choice of a outside Red Carpet for your arrival or a Cream Carpet Aisle runner for your ceremony room

Arrival drinks for guests – a glass of fizz or bottled beer

Reception room hire

Crisp white table linen

Wooden Chiavari chairs with your choice of sash colour and co-ordinating napkins

Large LOVE light up sign

Tall floral displays for each table

Dedicated Master of Ceremonies guiding your day

Three-course wedding breakfast with a choice of:

- 2 starters, 2 main courses & 2 desserts from our menu selector

Tea or coffee served after the meal in our cosy conservatory

A glass of wine with the wedding breakfast

Sparkling toast for speeches

Use of floral cake stand & knife

Evening reception room hire

Evening food: bacon & sausage sandwiches with potato wedges

Professional wedding DJ until 1.00am

Sparkling toast at midnight

Private bar until 1.00am

Bridal Suite for the night of your wedding

Package Price

2026 – £7,500

2027 – £8,500



Drinks

Wine:

Throughout the meal we can offer your guests wine to go with their meal, this is served to them at the table offering them a choice of house white or red wine depending on their preferences.

Choose to offer your guests from one to three glasses per person

However, if you do wish to put bottles of wine on each table please ask to see a copy of our extensive wine list so you can pick your favourites from our selection.

May we also suggest you consider refreshment for those people not wishing to drink alcohol and the provision of bottled water on the tables.

If you wish to provide your own wines we have a corkage charge per bottle of wine and per bottle of champagne.

Toast:

It is customary for all of your guests to toast to your marriage. We offer a choice of either Champagne or Prosecco for your sparkling toast, which is also priced per guest.

Tea & Coffee:

If you would like to serve tea & coffee, this is served in the conservatory so guests can relax in the lounge whilst we prepare the suite for the evening reception.

Full details are included in your price list accompanying this brochure.

Added Extras

The Cake

We work closely with a local supplier who can offer our guests exclusively a complete Wedding Cake at very competitive prices, please ask for further information and photos.

Décor

Our florist works tirelessly and always leaves the venue looking sensational, however we understand that everyone has their own taste so we leave that to you but we can offer advice and recommendations if needed.

A list of recommended suppliers are available with this brochure.



3 Course Set Wedding Breakfast

Menu Selector

Please choose one starter, one main course and one dessert from the following:

Starters

Soups:

Roasted vine tomato and red pepper, Butternut squash with pesto oil,
Roasted spiced parsnip with chilli oil, Leek & potato, Mushroom

Beetroot & goats cheese terrine, dressed leaves, apple chutney, rosemary & sea salt croutes

Pressed ham hock & pea terrine, dressed leaves, tomato chutney, rosemary & sea salt croutes

Chicken liver parfait, roast plum chutney, dressed leaves, toasted brioche

Beetroot, goats cheese, walnut & sunflower parfait, dressed leaves, toasted brioche

Gin & lemon infused smoked salmon, horseradish & dill dressing, dressed leaves

Main Courses

Roast dinner, goose fat roasted potatoes and roasted root vegetables

-Loin of pork, sage and apricot stuffing

-Littondale roast beef & Yorkshire pudding

-Honey baked ham

-Roast chicken supreme

Baked salmon with a honey garlic butter glaze, creamy dill sauce

Roast chicken supreme in a wild mushroom, Dijon mustard cream sauce

Roasted chicken supreme, baby leek and bacon sauce

Butternut squash wellington, spinach, butternut squash, mushroom, veg gravy

Wild mushroom stroganoff, balsamic rice

Roasted vegetable tagliatelle with pesto

Choice of potatoes: Roasted potatoes, Fondant potato, Roasted herby new potatoes, Dauphinoise potatoes

All meals served with seasonal roasted root vegetables – plated service

Desserts

Baked lemon tart, fresh berry compote

Crème brulee, homemade shortbread

Sticky toffee pudding, butterscotch sauce, ice cream

Chocolate truffle torte, fresh berry compote

Cheesecake – (Please ask for flavours)

Sorbet

Why not treat you guests to a sorbet course to clear the pallet.

Choose from raspberry, orange, lemon, passion fruit or mango.

Cheeseboard

After dessert why not serve your guests with a board of fresh local cheeses served with all the accompaniments, apple, celery, homemade chutney and cheese biscuits.

Each board serves a table of 8



Children's Menu

Please select one starter, main course and dessert:

Starters

Mini Soup, Melon with Fresh Fruit, Garlic Bread

Main Courses

Sausage & Mash with Baked Beans,

Mini Fish & Chips

Cheese & Tomato Pizza Bread with Salad,

Penne Pasta with Tomato Sauce,

Mini Roast Dinner in a

Yorkshire pudding

Desserts

Duo of Ice Cream, Mini Sticky Toffee Pudding with Ice Cream, Mini Choc-a-bocka-Glory

BBQ Menu

Please choose 4 barbeque items and 5 salads from below

Grilled Selection:

Flame grilled beef burgers, fried onions (Vegetarian burgers)
Char-grilled chicken marinated in lemon, thyme and garlic
Speciality sausage (vegetarian sausage)
Strips of gammon with a pineapple salsa
Grilled chicken, red pepper pesto skewers
Spicy chicken wings

Salad Selection:

Roasted Mediterranean vegetables with pesto (warm)
Plain or Asian spiced coleslaw
Mixed bean and rocket salad
Penne pasta with sundried tomatoes and pesto
Plum tomato, basil and mozzarella salad
Beetroot, pear & feta salad
Caesar salad, parmesan shavings, croutons
Potato salad
Grilled corn with garlic and parmesan
Mediterranean chickpea salad
Spinach, pesto and pine nut pasta

Please note that minimum numbers apply for these menus and service of the BBQ in the courtyard will be weather permitting



Snack Menu

Choice of bacon or sausage filled bread baps from Craven Bakery served with seasonal potato wedges, tomato and brown sauce
Selection of sandwiches with potato wedges or fries
12" Pizza slices—3 slices per guests with fries (Ask for the pizza menu)
Fish goujons with house fries (served in cones)
Chicken goujons with house fries (served in cones)

Congratulations & Celebrations

Evening Reception Menus

Standard hot/ cold buffet

Selection of sandwiches
Homemade pork and leek sausage rolls
Homemade cheese & tomato quiche - served warm
Breaded chicken goujon
Jacket wedges
Mixed salad of lettuce, tomatoes, red onions
Potato salad

Enhance this by adding further items from the list below and tailor this menu to your own personal tastes:

Minted lamb kofta kebabs
Strips of gammon with pineapple salsa
Char-grilled chicken marinated in lemon, thyme and garlic
Plain or Asian spiced coleslaw
Roasted Mediterranean vegetables with pesto (served warm)
Moroccan spiced cous cous
Mixed bean and rocket salad
Penne pasta with sundried tomatoes and pesto
Plum tomato, basil and mozzarella salad
Beetroot, pear & feta salad
Caesar salad, parmesan shavings, croutons
Potato salad
Grilled corn with garlic and parmesan
Mediterranean chickpea salad
Spinach, pesto and pine nut pasta

Hot Supper Menu

Choose 2 dishes from the following selection for groups of 30 plus. (Groups under 30 may select 1 dish)

Lamb hotpot with pickled red cabbage
Vegetable lasagne, salad and garlic bread
Meat lasagne, salad and garlic bread
Chicken curry, basmati rice
Chilli con carne, basmati rice and nachos
Beef, Yorkshire ale & potato pie with garden peas
Cheese, onion & potato pie with garden peas
Chicken, mushroom & leek pie with garden peas



A warm welcome for you

Awarded a Certificate of Excellence by Tripadvisor and accredited by the AA and The Deliciously Yorkshire Breakfast brand, for offering quality accommodation, high levels of service and fresh local dishes, shows that you, your family and guests will be looked after by our excellent team of staff from the minute they walk through our door to the minute they leave.

Many of your guests may have travelled a long way, so why not ask about special weekend break packages on offer to your guests.

If arriving the night before, play the host with a fun cocktail and nibbles hour to greet your guests as they arrive in the conservatory, before enjoying dinner together in our Rhubarb restaurant.

Post-wedding day brunches and Sunday lunches are also becoming very popular as they are a last chance for everyone to spend time together in a relaxed laidback setting and chat about the great time they have had. Plus all those booking Sunday lunch will receive a FREE late check-out!

Accommodation

As we are a relatively small hotel we only allow wedding parties a maximum of 10 rooms for a 1 night stay.

Guests who may wish to extend their stay to 2 or more nights would not be included in this quota.

Rooms are booked directly through reception. Please call 01756 792781, where a member of our team will be happy to assist with your booking requirements.



and your guests

The detail is in the planning

Approximately 12 weeks prior to the wedding, a further more detailed meeting will be held to fine-tune every single detail of your magical day.

Things to think about for this meeting include:

Where you would like to receive your guests?

When would you like to cut the cake?

In which order will the speeches be made?

Cake stand and table, present table?

Music and entertainment arrangements along with timings?

When will the cake, favours and place cards be delivered?

Guest accommodation requirements?

Three weeks prior to the wedding reception, we need to receive your final numbers. A pro-forma invoice will then be prepared.

Two weeks prior to the wedding reception full payment is required. We will then arrange a final detailed appointment to go through all your details one last time.



We are always asked about wedding etiquette, and whilst we can offer you advice about the traditional formalities of weddings, it is very important to remember that this day is your chance to indulge in what you want and really is a day that should be all about you.

However, whilst organising a wedding can be very exciting, it can also be very daunting and sometimes you do not know where to start.

We have therefore put together a list of the most popular things we are asked about with details from people who have all worked with us in bringing to life the hopes and dreams of our couples.

We have not featured any live entertainment, as this is something that is personal to the tastes of the individual. We do however, have an excellent resident DJ that we offer at a very competitive rate.



Why you should choose Herricks...

- Dedicated wedding co-ordinator who will give expert advice in helping you create your special day throughout the planning and on the actual day itself
- Privately owned, celebrating over 35 years of success and hundreds of happy couples
- Fabulous photo opportunities along the canal and Aireville Park.
- Our picturesque courtyard creates a sheltered sun trap for reception drinks, whilst the conservatory, which overlooks it, is an equally charming backdrop whatever the weather.
- The opportunity to discuss your menu with our experienced head chef
- A choice of table linen and napkins to co-ordinate with your scheme
- A special rate for the Bridal Suite for the Bride and Groom on the night of your wedding inclusive of full Yorkshire breakfast
- Help and advice on booking other services for your special day
- Awarded a Certificate of Excellence by Tripadvisor for consecutive years from its introduction, gaining us a place in their prestigious "Hall Of Fame" for consistently offering quality accommodation, high levels of service and fresh local dishes. This shows that you, your family and guests will be looked after by our excellent team of staff from the minute they walk through our door to the minute they leave.
- Finalist for consecutive years for Best Wedding Venue (voted for by past wedding couples) in The North of England Wedding Awards



Reserving the Date

In order for us to give your event the attention it deserves we ask that you contact the hotel initially so that we can arrange an appointment for you with our wedding co-ordinator. This is an exploratory meeting and does not commit you to anything.

At this initial meeting we will show you around the hotel and offer advice and ideas of how you might wish to plan your day. You may at this time wish to discuss available dates. We also have a portfolio of previous weddings to help give you some ideas.

A provisional booking can be made at this stage however, this may only be held for 14 days. On confirmation of your date a non-refundable deposit of £400.00 will be required.





Herriots Hotel

Broughton Road Skipton BD23 1RT 01756 792781
www.herriotsforleisure.co.uk email: events@dinerhubarb.co.uk

We would like to thank all our lovely couples who have given their permission to use their wonderful photos of their magical day in our brochure

