



HAZLEWOOD CASTLE WEDDINGS



HAZLEWOOD CASTLE



HOTEL – RESTAURANT – DAY SPA WEDDINGS & EVENTS

We are delighted you are considering Hazlewood Castle for your Wedding Day.
Our promise to you is one of a truly memorable experience,
one that will last a lifetime.

We pride ourselves on all the details of your wedding and have designed bespoke
wedding styles to relieve the stress of organising your special day.

From intimate gatherings to an elaborate wedding celebration, Hazlewood Castle
has something for you.

Our award-winning Wedding Co-ordinators are passionate about weddings and
will look after you through your entire journey, from your initial enquiry to the
finer details of the big day itself. With no limit to the number of times you can
visit you are sure to feel relaxed throughout the entire process.

Hazlewood Castle will ensure that your wedding day is very special.



Wedding Co-ordinators

Should you have any questions, please do not hesitate to contact our wedding co-ordinators:

Melissa Hamer:		Weddings@hazlewood-castle.co.uk		01937 53 53 15
Kelly Brownridge:		Conference@hazlewood-castle.co.uk		01937 53 53 13

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Platinum Wedding

includes

Free-flow Reception Drinks
Chef's Finest Selection of Canapés
Four-course Wedding Breakfast or Wedding Breakfast buffet
Half a Bottle of Wine per Guest
Coffee and Petit Fours
Champagne Wedding Toast
Deluxe Five-choice Evening Buffet
Selected Musician to Play during your Drinks Reception & Wedding Breakfast
Choice of Entertainment to Enhance your Wedding
Celebration Disco and DJ
Menu & wine tasting (prior to the wedding)
A 30 minute facial and a 30 minute massage each for the wedding couple,
either prior to or after the wedding
Complimentary First Anniversary Stay including
dinner in the Vavasour Restaurant & Full Yorkshire Breakfast
~
White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple with Champagne Breakfast
Preferential Accommodation prices for your Guests
Room Hire Including Civil Ceremony

2025: £244.00 Per Person

(Please refer to page 29 for 2026 – 2027 prices)

Available any day of the week, all year round subject to minimum numbers

For your choice of the following please refer to page:

Reception Drinks & Wedding Wines	14
Wedding Breakfast.....	16-19
Evening Buffet.....	23
Vegetarian & Vegan option.....	24
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Gold Wedding

includes

Free-flow Reception Drinks
Chef's Finest Selection of Canapés
Four-course Wedding Breakfast or Wedding Breakfast buffet
Half a Bottle of Wine per Guest
Coffee and Petit Fours
Champagne Wedding Toast
Deluxe Five-choice Evening Buffet
Celebration Disco and DJ
Complimentary First Anniversary Stay including
dinner in the Vavasour Restaurant & Full Yorkshire Breakfast

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation prices for your Guests
Room Hire

2025: £204.00 Per Person

(Please refer to page 29 for 2026 – 2027 prices)

Available any day of the week all year round subject to minimum numbers

For your choice of the following please refer to page:

Reception Drinks & Wedding Wines	14
Wedding Breakfast Menu	16-19
Evening Buffet.....	23
Vegetarian & Vegan option.....	24
Prince & Princesses Menu.....	25

Silver Wedding

includes

Drinks Reception
Three-course Wedding Breakfast
Half a Bottle of Wine per Guest
Coffee and Petit Fours
Prosecco Wedding Toast
Five-choice Evening Buffet

~

White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation prices for your Guests
Room Hire

2025: £168.00 Per Person

(Please refer to page 29 for 2026 – 2027 prices)

Available any day of the week, all year round subject to minimum numbers

For your choice of the following please refer to page:

Reception Drinks & Wedding Wines	13
Wedding Breakfast Menu	16-19
Evening Buffet.....	22
Vegetarian option	24
Prince & Princesses Menu.....	25

Bronze Wedding

includes

Drinks Reception
Three-course Wedding Breakfast
Two Glasses of Wine per Guest
Coffee
Prosecco Wedding Toast
Evening Buffet

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White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation prices for your Guests
Room Hire

2025: £126.00 Per Person

(Please refer to page 29 for 2026 – 2027 prices)

Available any day of the week in the months of
October, November, January, February, March & April
or
Monday to Thursday from May to September and in December

For your choice of the following please refer to page:

Reception Drinks & Wedding Wines	13
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Winter Wedding

includes

Drinks Reception
Chefs Selection of Canapés
Three-course Wedding Breakfast
Coffee
One Glass of Wine per Guest
Prosecco Wedding Toast
Evening Buffet
Celebration Disco, and DJ

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White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation Rates for your Guests
Room Hire

2025:

£5,775.00..... Monday to Thursday

£6,300.00..... Friday, Saturday & Sunday

(Please refer to page 29 for 2026 – 2027 prices)

Available November, January, February & March
For 40 Day Guests (including the Wedding Couple)
and an additional 40 evening guests
Extra guests can be added at an additional charge

For your choice of the following please refer to page:

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Mid-Week Wedding Offer

includes

Drinks Reception
Three-course Wedding Breakfast
Coffee
Two Glasses of Wine per Guest
Prosecco Wedding Toast
Evening Buffet
Celebration Disco, and DJ

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White Table Linen & Napkins
Chiavari Chairs
Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation Price for your Guests
Room Hire

2025: £6,000.00

(Please refer to page 29 for 2026 – 2027 prices)

Available Monday – Thursday all year round

For 50 day guests Including the Wedding Couple
Extra guests can be added at an additional charge

For your choice of the following please refer to the page:

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Castle Afternoon Tea Wedding

includes:

Afternoon tea tower
A selection of our own miniature desserts and sweet treats
Prosecco wedding toast
Wedding Planner & Day Manager
Chivari Chairs
White Table Linen & Napkins
Cake Stand & Knife or Sword
Music Player
The Castle for Photography
Preferential Accommodation prices for your guests
Room hire

~

Afternoon Tea

Traditional English finger sandwiches

A selection of our own miniature desserts and sweet treats

Warmed handmade fruit scones with Cornish clotted cream and strawberry jam

Artisan sausages rolls

Cherry tomato & mozzarella savoury tartlets

Rington's finest selection of teas and freshly ground coffee

2025: £75.00 per person

(Please refer to page 29 for 2026 – 2027 prices)

Available: Monday to Wednesday all year round & Thursday October - March
Subject to availability & minimum numbers



‘Exclusively Yours’

We warmly welcome ‘Exclusively Yours’ at Hazlewood Castle so why not celebrate the happiest and most memorable day of your life in total privacy with your guests and your guests only!

This unique opportunity to take over one of England’s most celebrated luxury castles.

Be Kings & Queens of the Castle for a day!

You can enjoy a true house party experience with use of all Castle suites and rooms, St Leonard’s Chapel, Thermal Suite & our stunning grounds.

Exclusive Use, coupled with your wedding package will be guaranteed private paradise for the day.

Including 32 Bedrooms & Suites with Full Yorkshire breakfast.

£11,995.00
(£14,995.00 in August)



Reception Drinks & Wedding Wines

BRONZE SILVER WINTER MID-WEEK

Reception Drinks – one glass per person

(Please select one of the following)

Pimm's Prosecco Aperol Spritz Bottled Beer
Non-alcoholic: Elderflower pressé or non-alcoholic Prosecco

WINES

All options are included for your guests

WHITE

White

Castillo de Piedra Vlura
(Spain)

Crisp, dry white with a delicately
fruity palate

ROSÉ

Rosé

**Castillo de Piedra
Tempranillo Rosé**
(Spain)

Off dry rosé bursting with
strawberries

RED

Red

Castillo de Piedra Tempranillo
(Spain)

Light & fruity with flavours of
soft red fruits

PRESTIGE UPGRADE

Choose to upgrade your wines from our prestige collection for only £2.75 per person

WHITE

**Sauvignon Blanc
Ocarino**
(Chile)

Fresh & zesty with ripe
tropical fruit flavours

**Chardonnay
Spearwood**
(Australia)

Crisp and fresh with notes
of juicy melon

ROSÉ

**Zinfandel
Canyon Road**
(California)

Light sweetness from strawberry
fruits, refreshing finish

RED

**Merlot
Ocarina**
(Chile)

Smooth Merlot with classic
plummy fruit

**Shiraz
Gulara**
(Australia)

Abundance of bramble fruits with
a juicy peppery finish

Reception Drinks & Wedding Wines

GOLD & PLATINUM

Reception Drinks – to be served free-flow

(Please select up to two options from the following)

Kir Royal Peach Bellini Champagne Prosecco Aperol Spritz Bottled Beer
Non-alcoholic: Elderflower pressé or non-alcoholic Prosecco

WINES

Please choose a White, Rosé and a Red wine

WHITE

Sauvignon Blanc
Ocarino
(Chile)

Fresh & zesty with ripe tropical fruit flavours

Chardonnay
Spearwood
(Australia)

Crisp and fresh with notes of juicy melon

ROSÉ

Zinfandel
Canyon Road
(California)

Light sweetness from strawberry fruits, refreshing finish

RED

Merlot
Ocarina
(Chile)

Smooth Merlot with classic plummy fruit

Shiraz
Gulara
(Australia)

Abundance of bramble fruits with a ripe juicy finish

PRESTIGE UPGRADE

Choose to upgrade your wines from our Prestige collection for only £3.95 per person

WHITE

Pinot Grigio
Morajo
(Italy)

Characterful Pino Grigio with apricot, peach & melon fruits

Picpoul de Pinet
Cuvée Thetis
(Languedoc, France)

Dry & light bodied, with good balance of fruit and freshness

ROSÉ

Pinot Grigio Blush
Morajo
(Italy)

Light delicate Pinot Grigio, light sweetness on the palate

RED

Pinot Noir
Peter & Peter
(Pfalz, Germany)

Classic Pinot Noir, light with aromas of red fruits

Montepulciano d'Abruzzo
Terrabuona
(Spain)

Blueberries, dark fruits with supple tannins, a lovely well rounded wine

— Wedding Breakfast —

WINTER MID-WEEK BRONZE

Please select one per course

Starter

Carrot and coriander soup, sourdough croutons
Slow roasted tomato & basil soup, basil crostini
Leek, potato & thyme soup, garlic croutons
French onion soup, parmesan croute
Warm salad of chicken & chorizo with mixed leaves, balsamic & chilli dressing
Cantaloupe melon, Parma ham, rocket leaf & balsamic dressing
The Hazlewood prawn cocktail with Bloody Mary dressing
Goat's cheese and caramelised onion tart, tomato relish and micro herb garnish

Main Course

Pan roast chicken breast with spring onion mash, bacon, mushroom & button onion fricassé
Four hour braised shank of Nidderdale lamb, with creamy mash and a redcurrant
& garden rosemary jus
Carved pork loin with Yorkshire pudding, mustard mash and cider gravy
Pan roasted chicken supreme with dauphinoise potatoes, pancetta and Diane sauce
Herb crusted salmon fillet with Parmentier potatoes and white wine & dill velouté

~ All main courses are served with vegetables of the season ~

Dessert

Sticky toffee pudding, salted caramel sauce & clotted cream ice cream
Sharp lemon tart with fresh strawberries and white chocolate ice cream
Strawberry & Prosecco cheesecake with Limoncello ice cream
Raspberry crème brûlée with a vanilla shortbread biscuit
Warm chocolate fudge brownie, milk chocolate sauce & vanilla ice cream

Wedding Breakfast

SILVER GOLD PLATINUM

Please select one

Starter

Supreme of smoked salmon served warm with sweet & sour red onions,
caper salad and lemon dressing

Cantaloupe melon, Parma ham, rocket leaf & balsamic dressing

Cod & pancetta fishcake with tartare sauce, red onion pickle, salad endive

The Hazlewood prawn cocktail, Bloody Mary dressing and sliced buttered wholemeal bread

Charred mackerel fillet resting on Asian slaw with sesame oil dressing

Chicken roulade, filled with wild spinach & feta mousse and beetroot glaze

An Italian platter of buffalo mozzarella, Parma ham, roast figs and
marinated plum tomato with balsamic glaze

Deep fried panko breaded Brie with mango purée and dressed radicchio salad

Chicken liver parfait, toasted brioche, dressed mixed leaves and red onion chutney

Goat's cheese and caramelised onion tart, tomato relish and micro herb garnish

Warm salad of chicken & chorizo with mixed leaves, balsamic & chilli dressing

Chicken Caesar terrine, baby gem, Caesar dressing, Parmesan, focaccia croûte

Wedding Breakfast

SILVER | GOLD | PLATINUM

Please select one

Soups

(can be chosen as a starter or intermediate course)

Carrot and coriander soup, sourdough croutons

Butternut squash soup, garlic and sage, focaccia croutons

Slow roasted tomato & basil soup, basil crostini

Leek, potato & thyme soup, garlic croutons

French onion soup with parmesan croute



Intermediate

For **GOLD & PLATINUM**

(please choose a soup **or** one of the following)

Champagne sorbet with strawberry compote

Raspberry sorbet with lemon & lime syrup

Gin and lemon sorbet with tonic syrup

Mango sorbet & passion fruit coulis

***Platinum Package only**

(please choose a soup, sorbet **or** one of the following)

Miniature Greek salad

Miniature Caesar salad

Miniature prawn cocktail

Wedding Breakfast

SILVER | GOLD | PLATINUM

Please select one

Main Course

Peppered duck breast with Kirsche soaked cherry sauce and gratin dauphinoise

Roasted pork loin with crackling, Yorkshire pudding, mustard mash and cider gravy

Roast sirloin of Yorkshire beef with Yorkshire pudding, roast potatoes and pan gravy

Four hour braised shank of Nidderdale lamb with creamy mash and
redcurrant & garden rosemary jus

Pan roast chicken breast with spring onion mash, bacon, mushroom & button onion fricassée

Pan roasted guinea fowl with fine beans, fondant potato and thyme jus

Roast chicken breast wrapped in smoked bacon, filled with sage & onion meat
stuffing served with duck fat potatoes and roast gravy

Pan roasted chicken supreme with dauphinoise potatoes, pancetta and Diane sauce

Herb crusted salmon fillet, parmentier potatoes and white wine & dill velouté

Pan fried sea bass fillet, chorizo, roasted new potatoes and basil pesto sauce

**Platinum Package Only*

Pan fried fillet of Beef with beef dripping confit potato, asparagus, carrot gel
and Bourbon whiskey sauce

All main courses are served with vegetables of the season

Wedding Breakfast

SILVER | GOLD | PLATINUM

Please select one:

Dessert

Sharp lemon tart with strawberries and white chocolate ice cream

Vanilla cheesecake, honeycomb ice cream, fresh raspberries and raspberry crumble

Raspberry crème brûlée with a vanilla shortbread biscuit

French apple tart, crème Anglaise and caramel ice cream

Apple & caramel cheesecake with toffee apple ice cream

Traditional Eton Mess

Cream filled profiteroles, chocolate fudge sauce, raspberry gel

Sticky toffee pudding, salted caramel sauce and clotted cream ice cream

Warm chocolate brownie, milk chocolate sauce and vanilla ice cream

Strawberry & Prosecco cheesecake with limoncello ice cream

Bramley apple & cinnamon crumble with creamy custard



Wedding Breakfast Buffet

GOLD & PLATINUM

Hot Buffet

Select Two

Slow braised beef in red wine with pancetta, pearl onions and chestnut mushrooms

Chicken thigh, leek, tarragon and mature cheddar pie with shortcrust pastry

Oven roasted salmon with vine cherry tomatoes, spinach and sundried tomato pesto

Pulled beef brisket ragu lasagne

Roasted squash and sage lasagne with goat's cheese

Select One

Duck fat roasted potatoes

Gratin potatoes

Creamed Potatoes

Chive buttered new potatoes

Garlic and olive roasted new potatoes

Select Two

Roasted Roots

Carrots with orange

Buttered peas & sugar snaps

Braised savoy with poppy seeds

French peas with bacon

Clapshot (wholegrain mustard

crushed carrot and swede)

Cauliflower and cheddar gratin

Rocket, red onion and tomato salad

Apple kale and Radish salad

Rustic house coleslaw

Dessert

Select Two

Strawberry & Prosecco cheesecake

Cream filled profiteroles, malted chocolate sauce

Chocolate brownie

Eton mess

(For other wedding styles supplement price of £10 per person)

Evening Buffet Menu

BRONZE | WINTER | MID-WEEK

Ploughman's

All of below included

Hand raised pork pies with chutneys and preserves

Coastal Cheddar with charcoal crackers

Rosemary focaccia, butter, olive oil & balsamic

House paté & terrines

Carved ham with tangy piccalilli

Artisan sausage rolls

Pickled baby onions & pickled bay beetroot

Or

Hot Sandwich

Select One

Beechwood smoked bacon in a kaiser roll

Hot Roasted pork loin bap, sage and onion stuffing and caramelised onions

Classic Cumberland ring in a brioche bun with grain mustard
and tomato chutney

Tomato, mozzarella and pesto panini

Cajun Chicken fillets with lime mayonnaise in a sesame seed roll

"Chip butty" with salt, vinegar and ketchup

Falafel burger, mint & cucumber yoghurt, artisan bun

Served with salad and coleslaw

Select One

Skin on chips

Skinny fries

Seasoned wedges

Sweet potato fries

Additional evening guests £15.00 per person

Evening Buffet Menu

SILVER

Ploughman's, Hot sandwich
or choose 5 from the following

Traditional sandwiches

Flatbread sandwiches

Puff pastry sausage rolls

Chicken tikka skewers

Lemon & herb chicken skewers

Smoked belly pork pieces with barbecue sauce

Breaded king prawns

Duck spring rolls

Vegetable spring rolls (V, Ve)

Mini homemade savoury quiche (V)

Mini onion bhajis (V, Ve)

Spinach and potato pakora (V, Ve)

Beetroot falafel bites (V, Ve)

Halloumi & cherry tomato skewers (V)

Baby leaf salad and coleslaw (V, VE)

Skin on chips (V, Ve)

Sweet potato fries (V, Ve)

Additional evening guests £20.00 per person

Evening Buffet Menu

PLATINUM & GOLD

Please Select 5 from the following

Pulled BBQ pork nachos with cheese sauce, salsa and guacamole

Nachos with melted cheese, salsa and guacamole (V)

Cantonese style chicken with sweet and sour sauce

Crusty topped slow braised beef and ale pie

Smoky beef and bean chilli with coriander rice

Penne arrabiata melt (V)

Bacon roll with ketchup

Baked potatoes with cheddar cheese (V)

Fish goujons and chips

Grilled Cumberland ring, Kaiser roll

Quorn and bean chilli with coriander rice (V, Ve)

Beetroot falafel, pitta and hummus (V, Ve)

Sweet potato falafel bites (V, Ve)

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Included

Assiette of desserts

*Platinum package only
Chef's cheeseboard

Additional evening guests £22.50 per person

Vegetarian & Vegan

Starter

Tempura battered cauliflower fritters, dressed salad, sweet Chilli jam (Ve)

Oven baked portobello mushroom, rocket and orange salad, tarragon oil (Ve)

Sweet potato & chickpea parcel with pomegranate salsa (Ve)

Salad of wild mushrooms and artichoke with wild herb leaves & croutons (Ve)

Thai noodle salad with peanut sauce, a mix of cabbage, red bell pepper and coriander (Ve)

Beetroot falafel bites with chilli houmous, dressed salad and pitta croutes (Ve)

Deep fried panko breaded Brie with mango purée and dressed radicchio salad (V)

Roasted red pepper and tomato soufflé with basil oil (V)

Main

Five bean cassoulet mille feuille, roasted Chantenay carrots, tomato pesto sauce (Ve)

Cauliflower, chickpea, spinach & sweet potato curry, coconut braised pilau rice (Ve)

Roasted celeriac and wild mushroom risotto, white truffle oil (Ve)

Miso roasted sweet potato with spiced chickpeas and crispy shallots (Ve)

Sticky five spice tofu skewers on rice pilaf served with seasonal greens and
toasted sesame seeds (Ve)

Wild mushroom, Brie & cranberry Wellington, charred asparagus and smoked cheese sauce (V)

Butternut squash lasagne topped with mozzarella with a dressed side salad (V)

Vegan & Dairy Free Desserts

Coconut milk panna cotta, mango salsa & mango sorbet

Warm chocolate brownie with dark chocolate sauce & raspberry sorbet

Sticky toffee pudding, salted caramel sauce & vanilla ice cream

Raspberry and apple frangipane with coconut ice cream

Blackcurrant cheesecake, pouring cream

Princes & Princesses Menu

*Please select **one** option per course*

Starters

Selection of Crudités
Batons of carrot, cucumber & baby tomatoes with dips

Garlic bread with cheese

Fantail of melon with fruit sauce

Main Course

Sausage and mash with gravy

Macaroni & cheese

Chicken goujons, chips & beans

Cheese & tomato pizza

Pudding

Vanilla ice cream with hot chocolate sauce

Chocolate fudge cake with vanilla ice cream

Fresh fruit salad, vanilla ice cream

Warm chocolate chip cookie stack with chocolate ice cream

Children are charged at 50% of the adult price

Civil Ceremonies & St Leonard's Chapel

The Chapel for Blessings£450

Built in 1286, St Leonard's Chapel is situated to the East of the Castle, complete with Palladian altar piece, fine fretwork and glass decorated with symbols of passion. With its own organ, the Chapel offers an ambience conducive to larger gatherings with superb acoustics, gallery and remarkable light.

(For more information please contact Reverend Kevin Tel: 07842 954996 or email: jacobkevinwright@mail.com)

CIVIL CEREMONIES

The Victoria Room £200

Located in the far south West of the Castle, with its hooded stone fireplace, panelled woodwork, Grade 1 listed metallic wallpaper and dual aspect with natural light, this room is splendid for the smaller, more intimate civil ceremonies for up to 25 guests.

The Old Dining Room £400

East of the Great Hall, the natural daylight, exquisite fireplace, Adam's work frieze and ceiling dominate this room. The elegance of the Old Dining Room will enhance any civil ceremony for up to 100 guests.

The Great Hall£1,300

This Spectacular, South-facing room, overlooking the stunning view of Towton Moor, is medieval at its boldest with classical inspiration. Great columns, a marble fireplace, alcoves framing large statues and a high ceiling where oval medallions decorated with over fifty coats of armour encircle the room; all this make for a day in history with your wedding breakfast celebration in The Great Hall.

OUTDOOR

Garden Pagoda or Cherry Blossom Walkway £750

Hazelwood's Garden Pagoda or Cherry Blossom walkway are available for a beautiful outdoor wedding ceremonies or blessings for up to 100 guests. Take advantage of our Cherry Blossom orchard and the stunning Yorkshire scenery.

Courtyard Bridge.....£750

For something a little bit different, why not take advantage of the tranquil setting of our stunning Courtyard, with its waterlily laden ponds, beautifully lined with red roses in the Summer.

*only available with Exclusive Use.

*We are licensed for civil ceremonies and blessings
(To book on your civil ceremony please contact Selby district registrar
Email: ceremonies@northyorks.gov.uk or Tel : 01609 780780)*

Wedding Extras

You may wish to enhance your special day, please ask for details and recommended suppliers

<p>Hen or Stag Packages in Imagine Day Spa For the ultimate pre-wedding spa treat, we offer exclusive use of the whole spa – a simply divine and memorable way to spend your pre-wedding celebrations</p> <p>Outdoor activities Hazlewood Castle has a variety of outdoor activities available in our woodlands with Live for Today Adventures (Quad biking, axe throwing, crossbows, air rifles, archery) Perfect for a fun filled pre-wedding do!</p> <p>Luxury Champagne and Wines Enhance your wedding celebrations with an exclusive use of Champagnes from Taittinger and our Vavasour Wines</p> <p>Ice Cream Bicycle A sweet treat for you and your guests</p> <p>Fish & Chip Van or Hog Roast Add to the theatre of your evening with a unique evening buffet</p> <p>Fireworks Light up the night during your evening reception with a fantastic firework display</p>	<p>Musician Enhance your ceremony, drinks reception and wedding breakfast with live music. <i>(Included in Platinum)</i></p> <p>Entertainment Why not excite your guests just that little more with some live entertainment during your wedding (magician, photo booth, chocolate fountain or candy cart) <i>(Included in Platinum)</i></p> <p>Wedding Stationery Tick something off your to-do list and arrange your very own bespoke stationery</p> <p>Lighting Create a difference for your evening reception with light up letters or neon signs that will really enhance the party vibes</p> <p>Drinks Caravan Looking for something different? Our beautifully refurbished caravan brings the party to you!</p> <p>Garden Games Keep your guests entertained by adding an element of fun with lawn games</p>
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Little Extras

Menu Tasting	From £85
Intermediate Course	£7.50 per person
Canapé Selection (Five Styles).....	£8.50 per person
Gin, Prosecco or Pimm's Caravan (drinks not included).....	£295.00
DJ.....	£480.00

Pre-Wedding Celebrations

Your Wedding Day itself is likely to be a busy day! So why not extend the celebrations and arrange a pre-wedding get together with your friends and family, so you can greet and relax with your guests ahead of the big day

Whether you prefer a three-course dinner or a more informal buffet or barbecue, we have a superb range of menus and dining options

For those guests who simply wish to avoid travelling on the day or would like to join in the pre-wedding celebrations, they can take advantage of our special wedding rates for both nights.

Pre-wedding celebration ideas below.....

Afternoon Tea
~
Imagine Spa treatment

From £69.00 per person

Live For Today Adventures
(Quad biking, Axe throwing,
paintballing, laser tag, crossbows, air
rifles, archery)
~
Pre-wedding supper

From £49.00 per person

Subject to availability & Castle Events

Wedding Accommodation

Any guests wishing to stay at Hazlewood Castle can enjoy special discounted rates.

For information on our various rooms and their location within the Castle please refer to our website:
<https://www.hazlewood-castle.co.uk/stay>

All rooms will be available from 3pm on the day of arrival and must be vacated by 10.30am on the day of departure.

Please note: In order for the discount to be applied, your guests should contact our reservations team: Email- info@hazlewood-castle.co.uk or Tel- 01937 53 53 02
These prices cannot be applied to online bookings.

Wedding Accommodation Terms & Conditions

All Bedroom prices Include Full Hazlewood Breakfast and VAT

Rates are based on two people sharing a room, please ask for single occupancy rates

Full payment is required at the time of booking to reserve a bedroom (Refundable in full if cancelled no later than 1 month prior to the wedding date)

Any bedrooms which remain unallocated will be released 16 weeks prior to the wedding date

The Small Print

Booking Information

The prices in this brochure are shown for the current and each consecutive year.

Should you wish to make a provisional booking we are able to hold your preferred date for a maximum of two weeks, giving you time to speak to your families and organise the wedding ceremony.

To confirm the date, we require an initial non-refundable deposit of £2,000.00, along with our signed contract and wedding prompt list. Twelve months prior to the wedding date a further 40% of the total cost of your wedding is required. Eight months prior to the wedding date a further 30% of the total cost of your wedding is required with the outstanding balance due 3 months prior to the wedding date.

Please note: for our [Platinum](#) wedding or Exclusive Hire the deposit payment is £2,500.00.

An 'Exclusive Wedding' does not include your wedding package price.

Pricing

	Platinum	Gold	Silver	Bronze	Winter	Mid-Week	Afternoon Tea
2026	£256pp	£214pp	£176pp	£132pp	Mid-week £6,000.00 W/E – £6,600.00	£6,300.00	£80pp
2027	£268pp	£224pp	£184pp	£138pp	Mid-week £6,300.00 W/E – £6,900.00	£6,600.00	£85pp

Numbers

The maximum we can accommodate for a wedding breakfast in the Great Hall is 130 guests. If the number of guests exceeds this, there is the option of our Clear Garden Marquee wedding in the Castle grounds.

The Wedding Couple should be included in your final wedding numbers.

Saturday weddings require a minimum number of 80 Adults

Friday and Sunday weddings require a minimum number of 65 Adults

Platinum weddings require a minimum number of 65 Adults

Please note: for prime dates, e.g New Year's Eve, minimum numbers apply regardless of the day of the week.

Depending on the time of year, minimum numbers may be flexible.

Children's Policy

Children are charged at 50% of the package price between the ages of 3-12 years. Over 12's are charged at the full package price.

Allergens

The Wedding Couple should always advise Hazlewood Castle if any of their guests have special dietary requirements, including intolerances and allergies.

Where possible, our trained staff will advise you on an alternative. However, whilst we do our best to reduce the risk of cross-contamination in our kitchen, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

The information provided on our website and in our restaurant should NOT be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes. The guest should use this information to help assess their own level of risk, based on their personal circumstances, before eating any of our dishes.

The allergen information we provide is specifically related to the dishes on the wedding menus, and in response to investigations into special dietary requirements and our ingredients.

It is the responsibility of the Wedding Couple to ensure their guests are aware of the above information.

Frequently Asked Questions

Q. Is the venue hire included?

A. The room hire for the wedding breakfast and evening reception is included in the package. The civil ceremony room hire is an additional cost

Q. How much is it to add guests to the Winter or Midweek packages?

A. £120.00 per person

Q. How many guests can the Castle accommodate?

A. The Great Hall can seat up to 130 guests for the wedding breakfast

Q. What if there are more than 130 guests?

A. We can seat up to 450 guests in our Clear Garden Marquee which is located within the Castle grounds

Q. Are the packages flexible?

A. We do offer flexibility where possible, please ask your wedding co-ordinator for more information

Q. Can we have a choice menu rather than everyone having the same dishes, and is there an added cost?

A. If you'd like to you can offer a choice of two options per course plus a vegetarian option, as long as a pre-order can be provided

For the Platinum, Gold or Silver packages there is no extra cost

For the Bronze, Mid-week or Winter packages a £7.50 supplement per person would apply

Q. What about special dietary requirements?

A. We will adapt the menu accordingly and if that's not possible then we will provide an alternative

*It should be noted that our kitchens are not allergen free environments.

Q. Can you upgrade to free flow drinks if on a package where only one glass is included?

A. Yes of course, please ask your co-ordinator for supplement charges

Q. What time does the wedding finish?

A. Last orders is at 00.30, entertainment finishes at 1am

Q. How many bedrooms can we book?

A. Initially we will hold 16 bedrooms for you, unless you choose to have Exclusive Use whereby all 32 bedrooms are included

Q. What time is check in and check out?

A. Check in is from 3pm and check out is 10.30am

Q. Where can photographs be taken?

A. We allow photos to be taken anywhere inside the Castle or around the Castle grounds

Q. Can our photographer use a drone?

A. Yes, we do allow drone photography over the Castle and grounds

Q. Can we use any supplier that we wish?

A. We have recommended suppliers who we know and trust, however you can use any supplier provided they have public liability insurance to at least £1,000,000.00 (1 million pounds)

Q. Will we be able to set up our decorations the day before?

A. If the room is available, you will be able to have access the day before, however If the rooms are in use, set up is from 9am on the day

Q. Can we have confetti?

A. We allow confetti outside, providing it is real or dried petals. We do not allow confetti inside the Castle.

