









HAZLEWOOD CASTLE MARQUEE 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 have our very own "clear" Garden Marquee nestled on our lawn overlooking the Castle, next to our cherry tree avenue and our wedding Pagoda.

In the spring and summer, it is truly beautiful.

The Garden Marquee is ideal for weddings from 150 to 450 and really does capture the essence of an outdoor wedding but with all the indoor comforts.

It has a solid wooden floor, its own bar and glass surrounds which enables as much outdoor al fresco access as you wish.

You can really enjoy our gardens and lawns without worrying about the weather.

Depending on your preferred style of service we offer the traditional sit-down wedding breakfast menus or alternatively our less formal, street food "live" cooking from our own food stalls either in the marquee or just outside.

We also have a classic "Caravan Bar" which just adds to the style and atmosphere of your special day.

To top off your perfect day we add fire pits, heating lanterns and outdoor seating so you can be one with nature throughout the day and evening

Our award-winning Events team are passionate about weddings and will look after you every step of the way, from your initial booking through to the finer details of the day itself.

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

Your Events Team

Melissa Hamer

Kelly Brownridge

Email: weddings@hazlewood-castle.co.uk

Email: conference@hazlewood-castle.co.uk

Tel: 01937 53 53 15

Tel: 01937 53 53 13

Brochure Edition: 05/02/25

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'Exclusively Yours Wedding'

"Exclusively Yours Wedding" is your unique wedding whereby you have exclusivity of the whole Hazlewood Castle Estate. This includes the Castle, Chapel, courtyards, Spa, woodlands and Woodland Venue, the Garden marquee and all 32 bedrooms and suites.

So, everything!

No other guests but yours. The freedom to go wherever you wish whenever you wish. You can even choose which of our venues you would like for each part of your special day.

In addition to your chosen wedding style, our Exclusively Yours Wedding is:

£ 11,995.00 (£14,995.00 in August)

NB. It is usual for your wedding guests to pay for their own accommodation and therefore if that is the case, as all the accommodation is included the actual exclusive supplement to your chosen wedding package is only \pm 6,000.00 (£7,500.00 in August) making it incredible value.



Platinum Wedding

includes

Free-flow Reception Drinks
Chef's Finest Selection of Canapés
Four-course Wedding Breakfast or Street Food Stalls
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

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

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Aluminium Frame Clear Marquee with Glass Double Entrance Doors

Wooden Floor

Tables and Limewash Chiavari Chairs

White Table Linen & Napkins

Red Carpet Arrival

Patio Heaters and Outdoor Firepit

Toilets

Cake Stand & Knife or Sword

Wedding Planner & Wedding Day Manager

Music Sound System

The Castle Grounds for Photography

 $\label{thm:couple} Wedding\ Couple\ with\ Champagne\ Breakfast$

Preferential Accommodation Price for your Guests

Civil Ceremony Room Hire

Marquee Hire

2025: £236.00 Per Person (130 - 170 guests) 2025: £231.00 Per Person (171 - 220 guests) 2025: £209.00 Per Person (221 - 450 guests)

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	9
Wedding Breakfast	
Street Food	15
Evening Buffet	18

Gold Wedding

includes

Free-flow Reception Drinks
Chef's Finest Selection of Canapés
Four-course Wedding Breakfast or Street Food Stalls
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

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Aluminium Frame Clear Marquee with Glass Double Entrance Doors
Wooden Floor
Tables and Limewash Chiavari Chairs
White Table Linen & Napkins
Red Carpet Arrival
Patio Heaters and Outdoor Firepit

Toilets

Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System
The Castle Grounds for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation Prices for your Guests
Marquee Hire

2025: £196.00 Per Person (130 - 170 guests) 2025: £185.00 Per Person (171 - 220 guests) 2025: £169.00 per person (221 – 450 guests)

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	9
Wedding Breakfast Menu	
Street Food	
Evening Buffet	18

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

Aluminium Frame Clear Marquee with Glass Double Entrance Doors
Wooden Floor
Tables and Limewash Chiavari Chairs

White Table Linen & Napkins Red Carpet Arrival

Patio Heaters and Outdoor Firepit

Toilets

Cake Stand & Knife or Sword
Wedding Planner & Wedding Day Manager
Music Sound System

Music Sound System
The Castle Grounds for Photography
Wedding Night Suite for the Wedding Couple
Preferential Accommodation prices for your Guests
Marquee Hire

2025: £161.00 Per Person (130 – 170 guests) 2025: £151.00 Per Person (171 – 220 guests) 2025: £139.00 Per Person (221 – 450 guests)

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	10
Wedding Breakfast Menu	11-14
Evening Buffet	16-17

Afternoon Tea Wedding

includes:

Afternoon tea tower
A selection of our own miniature desserts and sweet treats
Prosecco wedding toast
Wedding Planner & Day Manager
Cake Stand & Knife or Sword
Music Player

The Castle Grounds for Photography
Preferential Accommodation prices for your guess in the Castle
Marquee Hire

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Aluminium Frame Clear Marquee with Glass Double Entrance Doors
Wooden Floor
Tables and Limewash Chiavari Chairs
White Table Linen & Napkins
Red Carpet Arrival
Patio Heaters and Outdoor Firepit
Toilets

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Afternoon Tea Menu

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

Savoury tartlets

A choice of Harrogate teas and freshly ground coffee

2025: £69.00 per person – Classic Afternoon Tea

2025: £78.00 per person – with a glass of Prosecco per person 2025: £83.00 per person – with a glass of Champagne per person

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

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 ROSÉ RED

Sauvignon BlancZinfandelMerlotOcarinoCanyon RoadOcarina(Chile)(California)(Chile)

Fresh & zesty with ripe Light sweetness from strawberry Smooth Merlot with classic tropical fruit flavours fruits, refreshing finish plummy fruit

Chardonnay Shiraz
Spearwood Gulara
(Australia) (Australia)

Crisp and fresh with notes

of juicy melon

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 ROSÉ RED

Pinot Grigio Pinot Grigio Blush Pinot Noir

Morajo Morajo Peter & Peter

(Italy) (Italy) (Pfalz, Germany)

terful Pino Grigio with Light delicate Pinot Grigio light (Classic Pinot Noir light with

Characterful Pino Grigio with Light delicate Pinot Grigio, light Classic Pinot Noir, light with apricot, peach & melon fruits sweetness on the palate aromas of red fruits

Picpoul de Pinet
Cuvée Thetis

(Languedoc, France)

Montepulciano d'Abruzzo
Terrabuona
(Spain)

Dry & light bodied, with good
balance of fruit and freshness
supple tannins, a lovely well
rounded wine

Reception Drinks & Wedding Wines SILVER

Reception Drinks – one glass per person

(Please select one of the following)

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

WINES

All options are included for your guests

Red

(Spain)

Light & fruity with flavours of

soft red fruits

(Australia)

ROSÉ WHITE RED

Rosé White Castillo de Pledra Tempranillo Castillo de Pledra Vlura Castillo de Pledra Tempranillo

Rosé (Spain) Crisp, dry white with a delicately (Spain) fruity palate

Off dry rosé bursting with strawberries

PRESTIGE UPGRADE

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

ROSÉ **WHITE RED**

Sauvignon Blanc Merlot Zinfandel Ocarino **Canvon Road Ocarina** (Chile)

(California) (Chile) Fresh & zesty with ripe Light sweetness from strawberry Smooth Merlot with classic tropical fruit flavours fruits, refreshing finish plummy fruit

Chardonnay Shiraz Spearwood Gulara (Australia)

Crisp and fresh with notes Abundance of bramble fruits with of juicy melon a juicy peppery finish

PLATINUM GOLD SILVER

Please select one per course

Starter

Butternut squash soup with garlic and sage & focaccia croutons (V, VE)

Slow roasted tomato & basil soup with basil crostini (V, VE)

French onion soup with parmesan croute (V)

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

Goat's cheese and caramelized onion tart, tomato chutney & micro basil (V)

Supreme of smoked salmon served warm with sweet & sour red onions and chive yogurt

Smoked haddock, leek and cheddar fish cake, lemon, tartare & rocket

An Italian platter of buffalo mozzarella, Parma ham, roast fig, plum tomato & pesto

Duck liver parfait, onion chutney & toasted sourdough

Pressed ham hock, piccalilli vegetables & mature Cheddar croutes

Spinach & Roquefort tart with walnut & sherry vinaigrette (V)

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

Roasted Vegetable Tart with Sun Blushed Tomato Compote (Ve)

Salad of Wild Mushrooms and Artichoke with Wild Herbs (Ve)

Sweet potato & chickpea parcel with pomegranate salsa (Ve)

PLATINUM GOLD

Please select one per course

Intermediate

Butternut squash soup with garlic and sage, focaccia croutons (V, VE)

Slow roasted tomato & basil soup with basil crostini (V, VE)

French onion soup with parmesan croute (V)

Champagne sorbet with strawberry compote (V, VE)

Raspberry sorbet with lime syrup (V, VE)

Mango sorbet & passion fruit coulis (V, VE)

*Platinum Package only

Select any of the above Intermediate courses or one of the following

Miniature Greek salad (V)

Miniature Caesar salad

Miniature prawn cocktail

PLATINUM GOLD SILVER

Please select one per course

Main Course

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

Four hour braised shank of Nidderdale lamb, with creamy mash, roasted roots, & rosemary jus

Pan roasted chicken supreme with dauphinoise potatoes and Diane sauce

Pan seared stone bass fillet, mussel, cherry tomato, baby spinach and potato nage

Salmon supreme served on a warm niçoise salad and lemon dressing

16 hour braised beef cheek, champ potatoes, Bourguignon sauce & tender stem broccoli

Peppered duck breast with black cherry sauce, gratin potatoes, maple carrot and fine beans

Wild mushroom risotto with tomato compote, wild rocket & orange salad (V)

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

Wild mushroom and brie Wellington, asparagus and smoked cheese sauce (V)

Penne pasta with Arrabiata sauce, olives and charred asparagus (V, VE)

Vegetable and cashew nut stir fry with black beans (V, VE)

Thai vegetable Penang, jasmine rice and flat bread (V, VE)

PLATINUM GOLD SILVER

Please select one per course

Dessert

Sticky toffee pudding with toffee sauce and vanilla ice cream

Lemon meringue tart, raspberries and raspberry sorbet

Summer pudding, clotted cream and berries

Profiteroles with dark chocolate fudge sauce

Crème brûlée served with a butter shortbread biscuit

French apple tart with pear Anglaise and caramel ice cream

Traditional Eton Mess

Warm chocolate brownie, salted caramel sauce and vanilla ice cream

Strawberry & Prosecco cheesecake with white chocolate ice cream

Warm chocolate brownie with dairy free vanilla ice cream (VE)

Coconut milk panna cotta, mango salsa & mango sorbet (VE)

Summer pudding with forest berry compote & soy yoghurt (VE)

Strawberries & raspberries with lime syrup (VE)

STREET FOOD STALLS

Our delicious Street Food option is perfect for your wedding if you want to create a relaxed ambience that you cannot recreate with any other type of catering.

We can provide an exciting element of food theatre from individual stalls for you and your guests to enjoy.

Let your guests immerse themselves in the circulating aroma, there's an option for every taste, and we can adapt your menu to any dietary requirement.

Our diverse street food catering concept always seeks inspiration from different places and cultures from all over the world.

From the bazaars of Morocco, the street markets of Asia right through to the fast-food culture of America, our well-travelled chefs have developed authentic menus that capture the tastes and flavours of these far-flung lands.

We can always tailor our street food catering to provide you with the most familiar and well-loved dishes for you and your guests, or the most diverse and never explored flavours.

Example Menu;

Authentic Indian Vegetarian Curry with Rice Asian Duck/Vegetarian Bao Buns with Asian Slaw Thai Crispy Chilli Chicken and Noodles Selection of Mini Desserts

Upgrade Options

Barbecued Sirloin of Beef, Selection of Sauces – Additional £5.00 per person Pork Loin, Stuffing, Apple Sauce, Crackling, & Gravy Baguette – Additional £3.00 per person



Prince & 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 melon with fruit sauce

Main Course

Sausage and mash with gravy

Macaroni & cheese

Chicken goujons, chips & beans

Cheese & tomato pizza

Dessert

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

Evening Buffet Menu

SILVER

The Ploughman's All of below included

Hand raised pork pies with chutneys and preserves

Coastal Cheddar with charcoal crackers

Crusty sourdough with salted butter

House Pâté /terrines

Carved ham with tangy piccalilli

Artisan sausage rolls

Pickled baby onions

Pickled baby 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 & ketchup

Falafel burger, mint & cucumber yoghurt, artisan bun

Served with salad and coleslaw

Select One

Skin on chips Seasoned wedges

Additional evening guests from £15.00 per person

Evening Buffet Menu

SILVER

Choose the Ploughman's or Hot sandwich or 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 with sweet chilli dip

Duck spring rolls

Vegetable spring rolls

Mini homemade savoury quiche

Mini onion bhajis

Spinach and potato pakora

Beetroot falafel bites

Halloumi & cherry tomato skewers

Baby leaf salad and coleslaw

Skin on chips

Sweet potato fries

Additional evening guests from £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

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

Bacon roll with ketchup

Baked potatoes with cheddar cheese

Fish goujons and chips

Grilled Cumberland ring, Kaiser roll

Beetroot falafel, pitta and hummus

Sweet potato falafel bites

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Included

Assiette of desserts

*Platinum package only Chef's cheeseboard

Additional evening guests from £22.50 per person

Civil Ceremonies & St Leonard's Chapel

St. Leonard's Chapel for a wedding blessing	£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 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.	l
The Old Dining Room 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.	£400
The Great Hall 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.	£1,300
OUTDOOR	
Garden Pagoda or Cherry Blossom Walkway	
Courtyard Bridge For something a little bit different, why not take advantage of the tranquil setting of our Courtyard, with it's waterlily laden ponds, beautifully lined with red roses in the Summer *only available with Exclusive Use.	stunning

We are licensed for civil ceremonies and blessings

(To book on your civil ceremony please contact Selby district registrar at ceremonies@northyorks.gov.uk)

Wedding Extras

Any of the below are available may be chosen to enhance your special day, please ask for details.

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

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!

Luxury Champagne and Wines

Enhance your wedding celebrations with an exclusive use of Champagnes from Taittinger and our Vavasour Wines

Ice Cream Bicycle

A sweet treat for you and your guests

Fish & Chip Van or Hog Roast

Add to the theatre of your evening with a unique evening buffet

Fireworks

Light up the night during your evening reception with a fantastic firework display

Musician

Enhance your ceremony, drinks reception and wedding breakfast with live music. (*Included in Platinum*)

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 (Included in Platinum)

Wedding Stationery

Tick something off your to-do list and arrange your very own bespoke stationery

Lighting

Create a difference for your evening reception with light up letters or neon signs that will really enhance the party vibes

Drinks Caravan

Looking for something different?
Our beautifully refurbished caravan brings the party to you!

Garden Games

Keep your guests entertained by adding an element of fun with lawn games

Additional Extras

Menu Tasting	From £85
Intermediate Course	
Canapé Selection (Five Styles)	£8.50 per person
Celebration Disco & Dance Floor (18ft x 18ft)	from £690.00
Extra Evening Guests	From £15.00 per person
Caravan Gin/Prosecco/Pimm's Bar (drinks not included)	£295.00

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 £65.00 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 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 guest 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.

Numbers

The maximum we can accommodate for a wedding breakfast in the Garden Marquee is 350. The Bride & Groom should be included in your final wedding numbers.

Marquee Weddings require a minimum number of 130 Adults, otherwise a supplement will apply

Pricing

Triemg	Platinum	Gold	Silver	Afternoon
				Tea
2026	130-170 guests – £248.00	130-170 guests – £205.00	130-170 guests – £169.00	Classic – £73.00
				Prosecco – £82.00
	171-220 guests –	171-220 guests -	171-220 guests -	
	£242.00	£194.00	£158.00	Champagne – £87.00
	221-450 guests – £219.00	221-450 guests – £178.00	221-450 guests – £145.00	
2027	130-170 guests -	130-170 guests -	130-170 guests -	Classic – £76.00
	£260.00	£215.00	£177.00	
	454 220	454 220	454 222	Prosecco – £86.00
	171-220 guests –	171-220 guests –	171-220 guests –	Cl
	£254.00	£203.00	£165.00	Champagne – £91.00
	221-450 guests – £229.00	221-450 guests – £186.00	221-450 guests – £152.00	

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 prices

Access

Access to the marquee for set up on the day prior to the event is subject to availability

Events Team

Should you have any questions, please do not hesitate to contact our Events Team:

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

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. Are the packages flexible?

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

Q. Can you accommodate special dietary requirements?

A. Providing the information is provided at the planning stages we will adapt the menu accordingly and if that's not possible then we will provide an alternative

*Please see Allergen policy above

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. Live music must finish at 11pm, recorded music & event finish time is 11.30pm..

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 around the Castle grounds or inside the Castle, subject to availability

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 £1,000000.00 (1 million pounds)

Q. Can we have confetti?

A. We allow real or dried petal confetti only. We do not allow any confetti inside the Castle or Marquee