

MIDDLETONS

# MAGICAL WEDDINGS

Making your day truly special



[middletonsyork.co.uk](http://middletonsyork.co.uk)  
[houseofdanielthwaites.co.uk](http://houseofdanielthwaites.co.uk)

# Congratulations on your engagement!

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making your special day everything you want it to be.

We are delighted that you are considering having your wedding at Middletons, and we look forward to talking through the thoughts and ideas you have for your special day.



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## IT'S THE LITTLE THINGS

When it comes to crafting your special day it's the small details that make a big difference. Which is why you'll find our team obsessive about your planning, working with you to bring your ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with, or if you're still designing your dream day, we can help guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.





**Conservatory**  
Seating up to 40, the Conservatory has an abundance of natural light and also opens up onto the terrace.



# EXCEPTIONAL STANDARDS

Our priority is your enjoyment and the smooth running of your day:

- ✓ A dedicated Wedding Manager, experienced and highly trained to help you from the planning stage, right through to the big day.
- ✓ Menu tasting so that you can experience the quality of our dishes before making that all important decision for your guests.
- ✓ Services of an informal Wedding Host on the day.
- ✓ Silver cake stand and knife for the presentation of your wedding cake.
- ✓ A luxurious suite for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning.
- ✓ Preferred accommodation rates and packages so that your guests can also make the most of your special day.
- ✓ Your first anniversary treat – a 1 night dinner, bed and breakfast stay with our compliments (Fairytale package).
- ✓ Room hire of your event suite for the wedding breakfast.
- ✓ Minimum numbers apply. The details of the offering may vary depending on the wedding package, please check with our Wedding Manager for more details.







**Sawmill Suite**  
Characterful and steeped in history, the Sawmill Suite seats up to 40 guests for your wedding reception.

‘Your wedding venue is more than a setting; it’s a place where memories are made, so set the date and let your imagination take over.’







# PREFERRED PARTNERS

We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us, you'll receive access to all of our preferred suppliers, with a personal introduction and exclusive offers to all of those personal touches you have in mind.

‘Serenity and sophistication come together to create an elegant setting for your special day.’



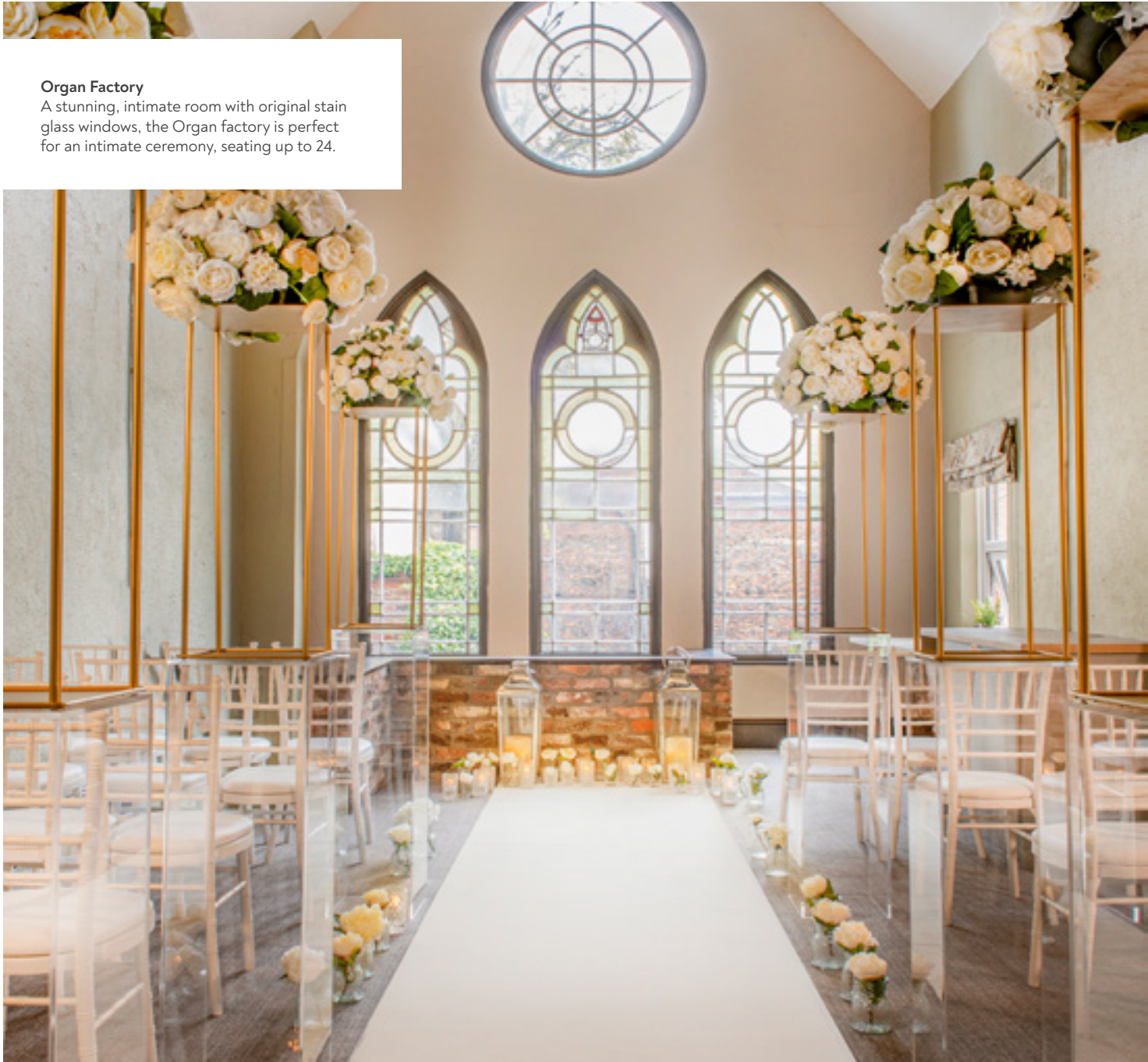
# DRINKS SELECTION

We source all of our wines through our own in-house wine specialist, often buying from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season, please forgive us if we can't confirm the exact wines to you until about 6-months from your wedding – but rest assured they will be well worth the wait.



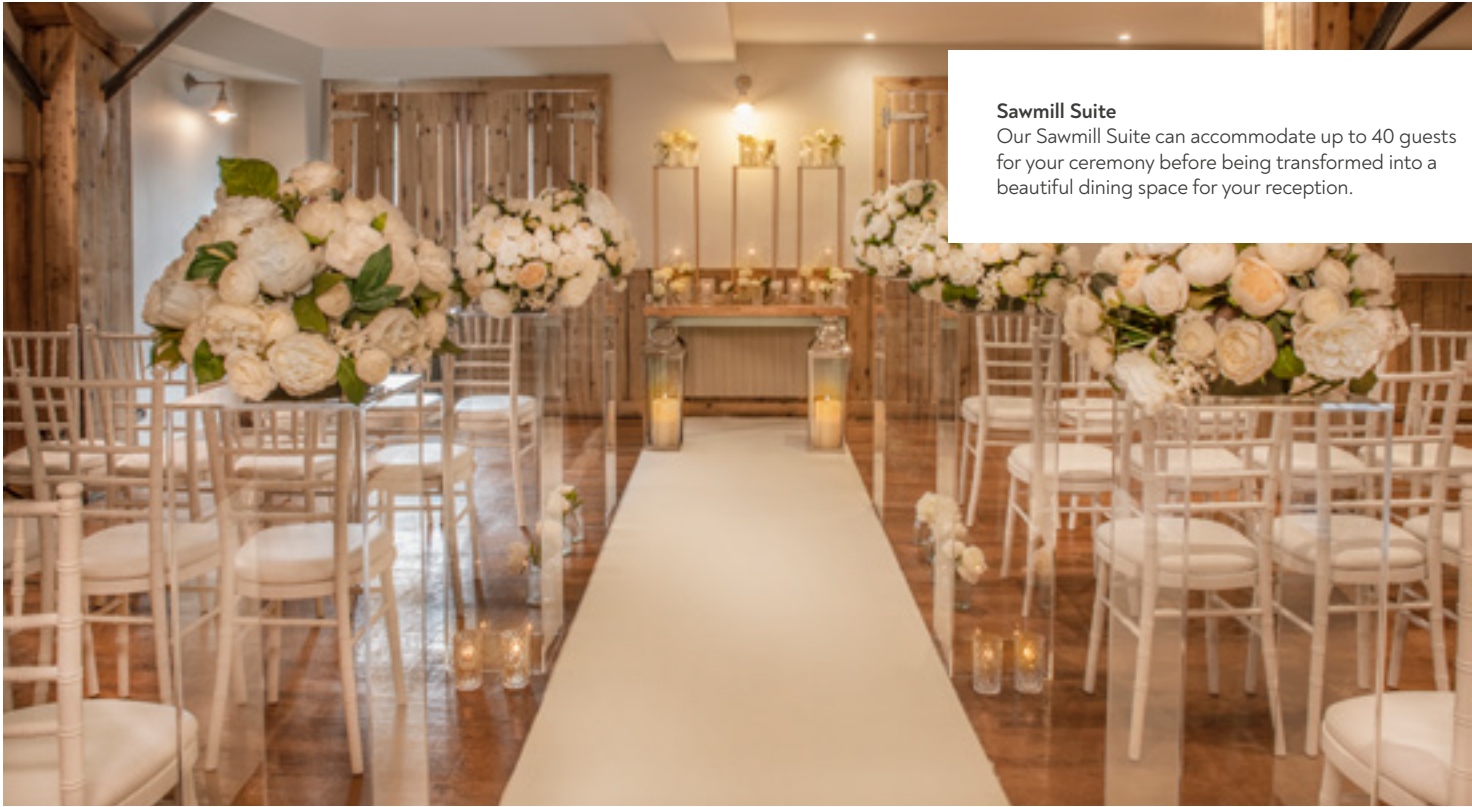
**Organ Factory**

A stunning, intimate room with original stain glass windows, the Organ factory is perfect for an intimate ceremony, seating up to 24.



**Sawmill Suite**

Our Sawmill Suite can accommodate up to 40 guests for your ceremony before being transformed into a beautiful dining space for your reception.



**THE CEREMONY**

Keeping everything under one roof has lots of advantages, not least no lost guests and no need to worry about the weather outside too. A range of our suites are licenced which means you can enjoy a seamless transition from the ceremony to celebrations all in one place.

You will need to contact York Register Office to check availability of the Superintendent registrar on your preferred date. Contact 01904 654477 or [registrar@york.gov.uk](mailto:registrar@york.gov.uk)







**Sun Lounge**  
Tucked away at the back of the hotel, the Sun Lounge is a perfect ceremony space for up to 40 guests and houses some fascinating pieces of history.





‘The perfect location for  
the most memorable  
wedding day.’

## Our packages

We have three packages to choose  
from ranging from our Classic,  
where all the small details have  
been covered, through to Fairytale  
which is all you could have  
dreamed of and more.



## For the love of food

Our talented Chefs are obsessed with creating delicious menus that will compliment your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, we'd love to hear them.



‘We love food – it’s as simple as that.’





MENU SELECTIONS

Classic

TO START

- Homemade soup (choose from the soup selection) (V)
- Galia melon, new season berry compote, citrus sorbet (V)
- Pâté of farmhouse chicken and pork, real ale chutney, herb toasts

MAINS

- Seared fillet of Scottish salmon, parsley and lemon butter sauce
- 3 hour slow braised shoulder of lamb, mini shepherd’s pie, mint jus
- Supreme of chicken, tarragon and grain mustard cream sauce
- Open baked tomato and courgette tart, rocket, basil pesto, baby new potatoes (V)
- Grilled vegetable brochettes, spicy tomato sauce and pilau of brown rice (V)
- All served with fresh seasonal vegetables and roasted fondant potatoes*

DESSERTS

- Choux pastry profiterole, toasted almonds chocolate sauce
- Eton mess, meringue and berries with home-baked shortbread
- Crostata, lemon tart, with citrus mascarpone cream

*Please select one dish from each course*

Coffee with chocolate mints

MENU SELECTIONS

Elegant

TO START

- Homemade soup (choose from the soup selection) (V)
- Prawn, avocado and smoked salmon cocktail, music bread
- Pressed terrine of ham hock, pea puree, pickled onions and crostini

MAINS

- Four hour braised blade of beef, caramelised shallots, red wine and thyme jus
- Supreme of chicken, Yorkshire pudding, pigs in blanket, chicken gravy
- Roasted fillet of cod, vine tomato sauce, crispy pancetta
- Spinach and ricotta cannelloni, baked with cheese and tomato sauce, served with baked garlic dough balls (V)
- All served with fresh seasonal vegetables and roasted fondant potatoes*

DESSERTS

- Chocolate and orange box, chocolate soil, orange syrup
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Mixed berry cheesecake, passion fruit pearls

*Please select one dish from each course*

Coffee with chocolate mints



MENU SELECTIONS

Fairytale

TO START

- Heritage tomatoes with goat’s cheese pearls, basil shoots and aged balsamic
- Roasted oak smoked salmon, dill pickled cucumber, capers, horseradish cream
- Baked tart of spinach and Parmesan, rocket and essence of beetroot (V)

MAINS

- Fillet of pork with 3 hour slow braised belly, spiced apple puree, cider jus
  - Herb roasted sirloin of British beef, Yorkshire pudding, shallots, beef gravy and horseradish cream
  - Mixed fish grill – sea bass and salmon with crispy queenie scallops, white wine chive cream sauce
  - Wild mushrooms, leek and spinach risotto, blue stilton crostini (V)
- All served with your choice of vegetables and potato, please choose from our list of house favourites*

DESSERTS

- Warm Belgian chocolate fondant, vanilla ice cream
- Glazed vanilla crème brûlée, shortbread
- Quenelles of apple, strawberry and passion fruit mousse, citrus sorbet

*Please select one dish from each course*

Coffee with chocolate truffles

‘Food is the ingredient  
that binds us together.’





DINING OPTIONS

## Vegetable selection

**HOUSE VEGETABLE SELECTION** *only applicable to fairytale*

Please choose 2 of the following to accompany all dishes

- Panache mix
- Fine beans, sugar snaps, baby carrots  
(family served to your table)
- Cauliflower cheese
- Mixed greens
- Peas, mangetout, savoy cabbage, broccoli  
(family served to your table)
- Honey-roasted Chantenay carrots
- Honey-roasted root vegetables
- Carrot, swede and parsnip
- Carrots and garden peas  
(family served to your table)

**HOUSE POTATO SELECTION** *only applicable to fairytale*

Please choose 1 of the following to accompany all dishes

- Parsley and chive buttered new potatoes  
(family served to your table)
- Gratin dauphinoise
- Baked with garlic, cream and cheese
- Creamy mash
- Duck fat roasted potatoes
- Rosemary and garlic roasted Tiny Tot potatoes
- Sea salted thick-cut chips  
(family served to your table)

DINING OPTIONS

## Soups and extra courses

**HOMEMADE SOUP SELECTION**

*Please feel free to ask if you have a personal favourite*

- Country vegetable, spinach muffin (V)
- Roasted vine tomato and basil, cheddar straws (V)
- Leek, watercress and potato, cheese twist (V)
- Woodland mushroom white port, garlic dough ball (V)
- Cream of cauliflower, savoury cheddar cheese muffin (V)
- Classic minestrone, garlic bread, Parmesan cheese (V)
- Carrot and coriander, crème fraîche, chive crostini (V)
- Roasted parsnip, onion bhaji, curry oil (V)
- £6 per person as a starter or  
£3.50 as a taster served in a demi-tasse cup  
(prices may increase year on year)*

**INTERMEDIATE COURSES**

- Selection of sorbets served in a shot glass, lemon, mango, passion fruit, pink Champagne, raspberry
- Or please ask for your own particular flavour  
£4 per person (prices may increase year on year)*

**CHEESE**

*Add your very own cheese table to your event*

- Farmhouse cheeseboard, mature cheddar, brie, blue, celery and grapes with crackers and biscuits
- Serves 10 people £56 (prices may increase year on year)*



DINING OPTIONS

#VILittleP

Choices for younger guests

Please select one dish from each course

TO START

Soup as per grown-ups menu or Heinz Tomato Soup with croutons  
Melon, fresh fruit sorbet

MAINS

Grilled fresh salmon, peas, new potatoes  
Sausage hot dog, tomato ketchup, mixed leaf salad, chips  
Italian pasta, peas, sweetcorn, fresh tomato sauce (V)  
Beef burger in a bun, fries and salad

DESSERTS

Fresh fruit yoghurt with berries  
Cookie crumbs, ice cream, raspberry sauce  
Fresh fruit salad, cream, yoghurt or ice cream

£11.50 per person  
(prices may increase year on year)

DINING OPTIONS

Extra touches

NIBBLES AND CANAPES

Choose from these tempting selection of nibbles or canapes to enjoy with your reception drinks

NIBBLES

Artisan olives (V)  
Root vegetable crisps (V)  
Baked Parmesan cheese straws  
£3.50 per bowl  
(prices may increase year on year)

CANAPES

Please select 3 for £7.95 per person  
Extra items are £3 per person, per item  
(prices may increase year on year)

Smoked salmon, cream cheese and chive tart  
Honey chicken teriyaki skewer  
Crispy mango chilli prawns  
Crispy belly pork, hickory smoked BBQ sauce  
Mini cone of chicken liver pâté and cream cheese, garden herbs  
Goat's cheese and cherry tomato crostini, basil pesto (V)  
Vegetable spring roll, hoisin sauce (V)  
Crispy queenie scallop, lemon and herb mayonnaise



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‘Once in a while right in the  
middle of an ordinary life...  
Love gives you a Fairytale.’







PRICE LIST

Civil ceremonies

	2022	2023	2024	2025
Sun Lounge	£200	£225	£250	£275
Sawmill	£350	£375	£400	£425
Organ Factory	£500	£525	£550	£575





PRICING

Classic

	2022	2023	2024	2025
Jan, Feb, Mar	£75	£79	£83	£87
Sept, Oct, Nov, Dec	£80	£84	£87	£91
Apr, May, June, July, Aug	£85	£89	£93	£97

Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager
- Complimentary menu tasting for the happy couple
- Wedding host
- Drinks reception – a glass of prosecco on arrival
- 3 course set wedding breakfast from the Classic menu
- Glass of sparkling wine for the toast
- Iced water
- 1 x glass of house wine per person
- White tablecloths, white linen napkins, glassware, cutlery & china
- Use of cake stand and knife
- Suite for the happy couple
- Chair covers

PRICING

Elegant

	2022	2023	2024	2025
Jan, Feb, Mar	£95	£99	£103	£107
Sept, Oct, Nov, Dec	£100	£104	£108	£112
Apr, May, June, July, Aug	£105	£109	£113	£117

Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager
- Complimentary menu tasting for the happy couple
- Complimentary civil ceremony room hire
- Wedding host
- Drinks reception – a glass of Champagne on arrival
- 3 course wedding breakfast from the Elegant menu
- 1/2 bottle of house red or white wine per guest
- Glass of Champagne for the toast
- Iced water
- White tablecloths, white linen napkins, glassware, cutlery & china
- Chair covers
- Use of cake stand and knife
- Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments



PRICING

Fairytale Exclusive (40 days guest, 80 evening guests)

	2022	2023	2024	2025
Jan, Feb, Mar	£15k	£16k	£17k	£18k
Sept, Oct, Nov, Dec	£15.5k	£16.5k	£17.5	£18.5
Apr, May, June, July, Aug	£16k	£17k	£18k	£19k

Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.  
Special days subject to surcharge.

INCLUDES:

- Dedicated Wedding Manager
- Exclusive use of hotel including all bedrooms for the night of the wedding
- Complimentary menu tasting for the happy couple & parents (total of 6)
- Complimentary civil ceremony room hire
- Wedding host
- Drinks reception – a glass of Champagne & canapes on arrival
- 3 course wedding breakfast from the Fairytale menu
- 1/2 bottle of premium white and red wine per person
- Glass of Champagne or cocktail for the toast
- Sparkling and still mineral water
- Use of cake stand and knife
- Disco with our resident DJ
- Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments
- Dinner, bed & breakfast anniversary package to celebrate your first year of marriage
- All hotel bedrooms for guests
- Evening hot buffet for 80 guests
- Chair covers

PRICING AT A GLANCE

	Classic	Elegant	Fairytale
Dedicated Wedding Manager	✔	✔	✔
Red carpet welcome	✔	✔	✔
Wedding host & informal toastmaster	✔	✔	✔
White tablecloths, white linen napkins, glassware, cutlery & china	✔	✔	✔
Use of round mirror plates for tables & tea lights on all tables	✔	✔	✔
Use of cake stand and knife	✔	✔	✔
Complimentary menu tasting for the happy couple	✔	✔	& parents (total of 6)
Drinks reception – 1 glass per person on arrival	Prosecco	Prosecco	Champagne
Toast drinks – 1 glass per person	Prosecco	Prosecco	Champagne or cocktail
Wine to accompany wedding breakfast	1 glass of house white or red per person	1/2 bottle of house white or red per person	1/2 bottle of premium white and red wine per person
Free flowing water	✔	✔	Sparkling & still mineral water
Extra evening guest charge			£25
Suite for the happy couple	✔	With a bottle of Champagne & chocolates with our compliments	Premier suite with a bottle of Champagne & chocolates with our compliments
Printed tables plan, place cards and menu cards		✔	✔
Complimentary civil ceremony room hire		✔	✔
Chair covers		✔	✔
Wedding exclusivity			✔
Disco with our resident DJ			✔
Exclusive use of hotel including all bedrooms for the night of the wedding			✔
Dinner, bed & breakfast anniversary package to celebrate your first year of marriage			✔
Evening hot buffet			✔



‘The highest happiness on earth  
is the happiness of marriage.’



## EXTRA SPARKLE

**TASTER MEAL**  
**ADDITIONAL GUESTS**

**£35** per person



## SUITE

Including Champagne & chocolates  
for night of wedding

Suite from **£250**

9

## UPGRADE TO PREMIUM WINES

Upgrade to premium wines, speak to your wedding coordinator for more details

£5 per person

1

## MENU UPGRADES

Upgrade to Elegant Menu  
£5 per person

Upgrade to Fairytale Menu  
**£10** per person

## COTTAGE

Including Champagne & chocolates  
for night of wedding

Cottage from **£300**

1

## UPGRADE TO CHAMPAGNE

Upgrade from prosecco to Champagne  
for drinks reception and toast

£8 per person

9

## WISH LIST



**Middletons Hotel**  
Skeldergate  
York  
YO1 6DU  
01904 611570  
[reception@middletonsyork.co.uk](mailto:reception@middletonsyork.co.uk)

