

THE FLEECE INN WEDDING BROCHURE

Congratulations and thank you for considering
The Fleece Countryside Inn as a venue for your wedding.

When it comes to wedding planning, we know that deciding on the season, number of guests and day of the week are the usual options to be considered before choosing that all important special date.

With that in mind, we have designed four contemporary seasonal wedding experiences that truly deliver the style and luxury that The Fleece Inn is famous for.

We like to keep the pricing of our wedding experiences simple so you can take a look at what we offer without worrying about added extras.

Whether your dream wedding is a grand affair during the summer to enjoy our fabulous Ryburn Suite or an intimate celebration in our Netherwood Suite in the cosy winter months. We have the wedding experience perfect for you...

If you have any questions or would like to arrange a meeting, please don't hesitate to get in touch.

Love Emma-Jayne and Harriet xx



"A successful marriage requires falling in love many times, always with the same person."



MARRY ME NOW PACKAGE

(Available January & February)

2019 & 2020 - £2400

Dedicated wedding co-ordinator to plan and oversee your day

Use of our venue to hold your civil ceremony
(Ceremony to be booked independently via Calderdale Council)

Exclusive use of our Wedding Suite, Private Bar & Terrace

Arrival drink for each guest

Welcome Canapés

Three Course Wedding Breakfast

Glass of wine per adult guest

Tables dressed in classic white linen tablecloths and napkins

Chilled Prosecco for your Toast

Bacon & Sausage Sandwiches & Hand Cut Chips
for your Evening Reception

Evening Entertainment Provided by Our DJ
Bridal Suite & Bottle of Champagne

Bottle of Prosecco and Dinner at The Fleece
on Your 1st Year Anniversary

Package Based on 40 Day & 80 Evening Guests

Additional Day Guests £48.00 per person
Additional Evening Guests £12.95 per person

MARRY ME NOW MENU

(Available January & February)

Please choose one choice from each course below

STARTERS

Soup of the Moment

Butter and Daily Baked Bread (V)

Smoked Haddock Fishcake

Dressed Rocket & Crayfish Tartare

Ham Hock & Parsley Terrine

Piccalilli, Granary Toast

MAINS

Roast Sirloin of Local Reared Beef

Roast Loin of Pork

Free Range Chicken Breast

Duck Fat Roast Potatoes, Fine Green Beans
Carrot & Swede Puree, Yorkshire Pudding

DESSERTS

Brandy Basket

Vanilla Pod Ice Cream and Raspberry Coulis

Baked Vanilla Cheesecake

Crème Chantilly

Chocolate Brownie

Vanilla Ice Cream

WINTER WEDDING PACKAGE

(Available March, April, October & November)

2019 & 2020 - £5800

Dedicated wedding co-ordinator to plan and oversee your day

Use of our venue to hold your civil ceremony
(Ceremony to be booked independently via Calderdale Council)

Exclusive use of our Wedding Suite, Private Bar & Terrace

Menu tasting for Bride and Groom

Arrival drink for each guest

Welcome Canapés

Three Course Wedding Breakfast*

Half a bottle of wine per adult guest

Tables dressed in classic white linen tablecloths and napkins

Chilled Prosecco for your Toast

Farm Feast & Hand Cut Chips for your Evening Reception

Evening Entertainment Provided by Our DJ

Bridal Suite & Bottle of Champagne
Bottle of Prosecco and Dinner at The Fleece Inn
on Your 1st Year Anniversary

Package Based on 50 Day & 100

Evening Guests Additional Day & Evening £58.00 per person
Additional Evening Guests £15.95 per person

WINTER MENU

(Available March, April, October & November)

Please choose one choice from each course below

STARTERS

Soup of the Moment | Butter and Daily Baked Bread (V)

Seasonal Melon Trio | Fruit Sorbet & Poached Fruits (V)

Crispy Goats Cheese Crostin | Marinated Chargrilled Vegetables (V)

Smoked Haddock Fishcake | Dressed Rocket & Crayfish Tartare

Ham Hock & Parsley Terrine | Piccalilli, Sourdough croutons

Chicken Liver Parfait | Toasted Brioche, Yorkshire Chutney

Prawn Cocktail | Marie Rose, Buttered Brown Bread

MAINS

Roast Sirloin of Local Reared Beef

Roast Loin of Pork

Free Range Chicken Breast

Duck Fat Roast Potatoes, Fine Green Beans

Carrot & Swede Puree, Yorkshire Pudding

DESSERTS

Brandy Basket | Vanilla Pod Ice Cream and Raspberry Coulis

Baked Vanilla Cheesecake | Crème Chantilly

Chocolate Brownie | Vanilla Ice Cream

Apple & Cinnamon Crumble | Custard or Pouring Cream

Bakewell Tart | Crème Anglaise

Dark Chocolate Truffle Torte | Pouring Cream

Sticky Toffee Pudding | Vanilla Bean Ice Cream & Butterscotch Sauce

SUMMER WEDDING PACKAGE

(Available May, June, July, August & September)

2019 & 2020 - £8100

Dedicated wedding coordinator to plan and oversee your day

Your civil ceremony held at The Fleece Inn
(Ceremony to be booked independently via Calderdale Council)

Exclusive use of our Wedding Suite, Private Bar & Terrace

Menu tasting for Bride and Groom and 4 extra guests

Arrival drink & Welcome Canapés

Three Course Wedding Breakfast

Half a bottle of wine per adult guest

Tables dressed in classic white linen tablecloths and napkins

Illuminate your dance floor with Giant LOVE letters or Light up
your wedding terrace with Festoons lighting

Chilled Prosecco for your Toast

Evening Feast for your Evening Reception

Evening Entertainment Provided by Our DJ

Bridal Suite & Bottle of Champagne

Bottle of Prosecco and Dinner at The Fleece Inn

on Your 1st Year Anniversary

Package Based on 80 Day & 120

Evening Guests Additional Day & Evening £81.00 per person

Additional Evening Guests £18.95 per person

NEAREST & DEAREST PACKAGE

(Available on Selected Dates)

2018, 2019 & 2020 - £65 per person

Dedicated wedding coordinator to plan and oversee your day

Use of our Netherwood Suite

Arrival drink for each guest

Welcome Canapés

Menu tasting for Bride and Groom

Three Course Wedding Breakfast

Half a bottle of wine per adult guest

Tables dressed in classic white linen table cloths and napkins

Chilled Prosecco for your Toast

Lace Chair Toppers

Bottle of Prosecco and Dinner at The Fleece Inn

on Your 1st Year Anniversary

Package Based up to 30 Day Guests



WELCOME DRINKS

PIMP YOUR PROSECCO

Fresh Fruits | Wild Berries

Elderflower | Creme de Cassis

Fraise du bois | Passoa

Pimms | Fresh Summer Fruits

Bottled Beers

CANAPES

Please choose 3 choices from below

HOT

- Posh Fish & Chips
- Chicken, Mushroom & Tarragon Tartlet
- Mini Burgers
- Glazed Goats Cheese Bon Bon (v)

COLD

- Chicken Liver Parfait on Toast
- Smoked Salmon Blini
- Tomato, Basil & Mozzarella Bruschetta (v)
- Cream cheese & chive cone (v)



WEDDING BREAKFAST MENUS

FOR A SUMMER OR NEAREST & DEAREST PACKAGE

Please choose one choice from below

STARTERS

Soup of the Moment

Butter and Daily Baked Bread (V)

Seasonal Melon Trio

Fruit Sorbet & Poached Fruits (V)

Crispy Goats Cheese Crostin

Marinated Chargrilled Vegetables (V)

Smoked Haddock Fishcake

Dressed Rocket & Crayfish Tartare

Ham Hock & Parsley Terrine

Piccalilli, Granary Toast

Chicken Liver Parfait

Toasted Brioche, Spiced Fruit Chutney

Prawn Cocktail

Marie Rose, Buttered Brown Bread

WEDDING BREAKFAST MENUS

FOR A SUMMER OR NEAREST & DEAREST PACKAGE

Please choose one choice from below

MAINS

Roast Loim of Pork

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Scottish Salmon

Crushed New Potatoes, Fine Green Beans,
Parsley & Lemon Butter

Free Range Chicken Breast

New Potatoes, Seasonal Vegetables, Woodland Mushroom Sauce

Roast Sirloin of Local Reared Beef

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Slow Roast Featherblade of Beef

New Potatoes, Smoked Bacon & Baby Onions, Fine Green Beans

Pea & Shallot Tortellini (V)

Parmasan shavings

Goats Cheese Wellington (V)

Seasonal vegetables

Lamb Henry

Rosemary Mash and a Red Wine Jus

WEDDING BREAKFAST MENUS

FOR A SUMMER OR NEAREST & DEAREST PACKAGE

Please choose one choice from below

DESSERTS

Brandy Basket

Served with Vanilla Pod Ice Cream and Raspberry Coulis

Baked Vanilla Cheesecake

Crème Chantilly

Chocolate Brownie

Vanilla Ice Cream

Caramelised Apple & Cinnamon Crumble

Custard or Pouring Cream

Bakewell Tart

Crème Anglaise

Dark Chocolate Truffle Torte

Pouring Cream

Sticky Toffee Pudding

Vanilla Bean Ice Cream & Butterscotch Sauce

WEDDING BREAKFAST MENUS

FOR A SUMMER OR NEAREST & DEAREST PACKAGE

LITTLE MEN & LITTLE LADIES MENU

Children aged 3 to 12 may have a ½ portion of your chosen wedding breakfast menu. Alternatively, we have created a special menu designed just for Children

Please choose one choice from each course below

STARTERS

Selection of Crudités

(Strips of Carrot, Cucumber & baby Tomatoes)

Garlic Bread with Cheese

Sliced Melon with Fruit Sauce

MAINS

Sausage and Mash with Onion Gravy

Chicken Goujons, Chips & Peas

Cheese & Tomato Pizza

DESSERTS

Vanilla Ice Cream with Hot Chocolate Sauce

Jelly and Ice Cream

Fresh Fruit Salad, Vanilla Ice Cream

Children are charged at 50% of the package price between the ages of 3 - 12 years. After this they are charged at the full package price.

EVENING FEASTS

INDULGE IN SOMETHING QUIRKY

A VERY BRITISH PICNIC

Crusty Bread & Salted Butter
Roasted side of Salmon, Watercress Creme Fraiche
Lemon & Thyme Baked Chicken Thighs
Spinach, Pepper, Pea & Feta Quiche
Cured Meats, Cheese & Pickle Board
New Potato & Chive Salad
Beetroot, Roasted Sweet Potato, Horseradish & Quinoa Salad
Tomato, Red Onion, Haricot Bean and Basil Salad
Green English Garden Salad

FARM FEAST

Please choose 3 choices from below

Roast Beef
Braised Pork Shoulder
Honey Roast Ham
Cumberland Sausage
Hand Cut Chips

EVENING FEASTS

YORKSHIRE SUPPER

Perfect for a wedding where guests will welcome a wholesome hearty pie, served with mushy peas, hand cut chips and gravy.

The culinary equivalent of a big warm hug.

Choose 2 of our heart warming selection of pies

Hot Pork Pies
Chicken, Ham & Mushroom Pie
Steak & Ale Pie
Broccoli & Stilton (v)

HOT POTS

Please choose 2 of our rustic stews

Shoulder of Pork, Chorizo & Butterbean Stew
Crusty Bread

Beef & Guinness Stew
Buttery Mustard Mash

Sweet Potato & Chickpea Tagine (v)
Spicy Couscous

EVENING FEASTS

ROASTED TROTTERS

Free Range Whole Hog Roast
Freshly baked bread buns
BBQ Slaw
Cider Apple Chutney | Stuffing
Sausages | Hand Cut Chips



HOT OFF THE FIRE

Treat guests to the ultimate evening dining experience; prime cuts of meat tenderised with our speciality rubs and marinades; outstanding British burgers and superior sausages featuring epic flavour combinations; all chargrilled to perfection and served with fantastic slaws and sides.

Jerk Chicken Wings
Cow Burgers
Buttered Corn on the Cobs
Lamb Koftas
Garden Vegetable Burgers (v)
Pesto Pasta with blushed tomatoes
Hand Cut Chips
Homemade Coleslaw
Tomato, Mozzarella & Basil Oil





THE FLEECE INN WEDDING BROCHURE

Extras for your Special Day

Illuminate the room with
Giant LOVE Letters | £295

Light up your wedding terrace
with Festoons lighting | £195

Enhance your Top Table with our
fairy light backdrop | £150

Would you like to have your own cocktails created and
named after you? We will create a bespoke & unique
tailored menu to suit your special day

OR

Why not grab a G & T arrival drink from your own
Gin Bar Bespoke Bar | £500

Hold your Civil Ceremony and Wedding Reception
in one place | £450

(Ceremony to be booked independently via Calderdale Council)

Telephone 01422 288080

ceremonies.team@calderdale.gov.uk

Most of all, we hope the happiness you feel on your wedding
day, lasts a lifetime, and more importantly, we get to help create
your special day

Love Emma Jayne & Harriet xXx

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