

Tupgill PARK

WEDDINGS



Photography by:
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WELCOME

First of all let us say congratulations on your engagement and many thanks for considering The Saddle Room and Tupgill Park to host your special day. This is the next very exciting part of your lives together, let us talk you through how we like to do things and what we can offer. So relax, enjoy it and most importantly get planning!

A wedding is the most special of days: whether you are hoping for a small intimate gathering or a large formal occasion, a wedding day is truly unique, a reflection of you as a couple and how you wish to celebrate your love in front of family and friends.

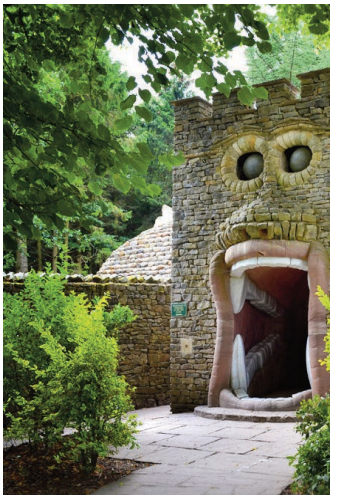
ABOUT US

So a little bit about us and how we got to where we are today! The brainchild of Mr C. R. Armstrong CMG O.B.E, the Forbidden Corner was originally built as a private folly for the family home on the estate. Due to public demand it was subsequently opened to the public.

The Forbidden Corner originally started as a small wood of Fir trees initially planted as a wind break to the stables at Tupgill Park in 1979. Ten years later in 1989, Colin Armstrong and his good friend decided that a small bower in the western corner needed to be created to enjoy the view down the Coverdale valley. The first job was to build a high wall to shelter the area from the high winds and to create a walled garden.









In 1993, after somehow hearing about the grotto, Hull University contacted us and the first visit of The Forbidden Corner was arranged and a coach of students arrived. The decision to open The Forbidden Corner to the public was made. Since then steady growth and additions to the country estate have continued. The Saddle Room restaurant has only recently been refurbished from a stable block to what you see today receiving its grand opening in April 2014. Since then we have hosted a number of christenings, birthdays and weddings creating memories and planning many more. We'd love to be a part of yours!

As you read through our brochure, you'll see we take a different approach to wedding planning, unlike most venues that offer packages and rules shaping your ideas to fit with their prices we sit down and take the time to talk to each of our couples, meaning we can create a bespoke wedding, tailor made so that it is as individual as you are, exactly what you want.

TAILOR MAKE YOUR DAY

Here at Tupgill Park we feel that your wedding day dreams only start to become a reality when you find the perfect venue.

Once you have found the backdrop to your day you can start to piece together all of your ideas and create your perfect day. With glorious views of the Yorkshire Dales, seasonal menus, chandeliers above the dance floor and feature fire places our options are the perfect balance of grandeur and modern country charm.







To keep things simple we have included all the necessities within our price per head. This includes a reception drink, a glass of house wine per person (served with the meal), a toast drink of sparkling wine and a three course set meal for each guest.

We also provide for your use:

- In-house master of ceremonies
- Hire of function suite and private bar*
- White linen tablecloths and napkins
- Cake stand and knife
- Individual cake table
- Easel for table plan display
- Table Number Stands
- Table Centre Pieces

(*Multi use of rooms or exclusive use of our whole venue incur additional hire fee to any quotes)

ROOM CHOICE OPTIONS

TO MATCH YOUR STYLE AND PARTY NUMBERS



THE HAYLOFT

Our first level function room with lift access can seat up to 40 people for your wedding breakfast. Within the suite there is also a private well stocked bar for sole use for your party and also cloakroom facilities. The Hayloft is the perfect place to kick start the party along with dance floor for your evening reception.



THE SADDLE ROOM RESTAURANT

Dependant on the date and season you had in mind why not hire out our quirky restaurant dining area for sole use* or use in conjunction with the Hayloft. Ideal for couples who are wanting something a little different.

(*Additional hire fee)



THE BELL BARN

Exciting News! We have converted our courtyard barn to cater for larger weddings of 50 - 150 seated. We aim to retain that gorgeous rustic feel with wooden beams, exposed stone and lots of natural light.
A real blank canvas just waiting to be dressed to match your colour scheme. NEW Private Bar and Cloakrooms (£1000.00 Hire Fee).



TUPGILL ESTATE

With 513 acres of glorious Yorkshire countryside we have numerous options to site large marquees around the estate for parties of up to 350 people. Style your day to fit in perfectly with your requirements and vision to achieve a personalised tailor made day.



TUPGILL HOUSE LAWN

The lawn area of the proprietor's occasional home is available to hire as a stunning back drop for use during your drinks reception or for an intimate blessing ceremony. The perfect way to start your day. With stunning views of the dales why not hire a marquee* for a premium styled day to continue the celebration from wedding breakfast through to dancing. (*Hire fee)



EXCLUSIVE USE

Wanting something extra special, a real 'wow' factor? Why not become Lord and Lady of the estate? Full exclusive use of our restaurant and function rooms available. Price on request (dependant on season / premium dates).







COURTYARD ACCOMMODATION

After a long day celebrating such a special, memorable occasion, what better than to retire to one of our on-site cottages or newly refurbished stable bedrooms.

Our beautiful cottages and bed and breakfast rooms are situated within our private courtyard near the rolling hills of Coverdale. The cottages and rooms are located within the family owned estate, next to The Forbidden Corner, a popular garden folly attraction that is renowned nationwide.

Cottages from £140.00 Stable Bedrooms from £110.00
(Per Night Based on Double Occupancy)
Block booking and Bridal Allocation is available to ensure full reservation of all our accommodation for your guests. If you choose this option as Bride and Groom and fill all the accommodation you will receive complimentary overnight accommodation for your wedding night.





PLANNING YOUR PERFECT DAY

We are proud to offer Civil Ceremonies within a number of locations within the grounds of Tupgill Park.



Whether it be in front of the roaring fire in the Bell Barn or a summer outdoor ceremony by the Fishing Temple we can tailor make the setting in line with what you had envisaged.

RECEPTION DRINKS:

(Included in price per head)

To take the hassle out of pricing every last detail, within our price per head we have included a celebratory drink on arrival.

Choose two options from:
Pimm's, Bucks Fizz, Cava, Mulled Cider/Wine or Bottled Beer.

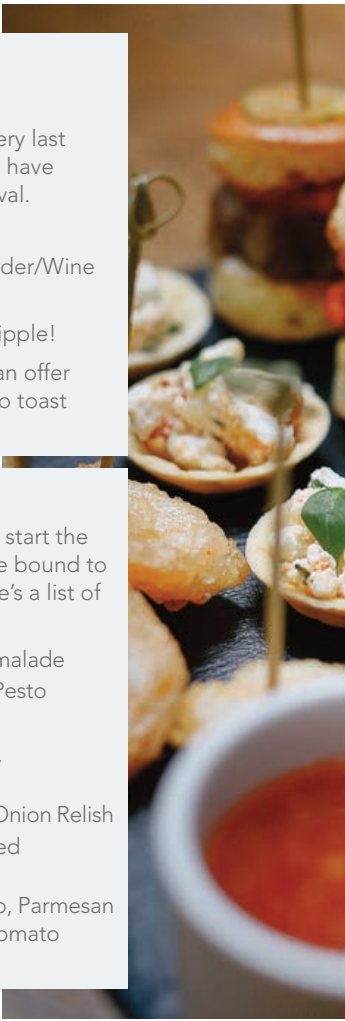
Alternatively, tell us your favourite tipple!

From cocktails to champagne we can offer whatever you wish for your guests to toast your marriage on arrival.

CANAPES:

The perfect bite and perfect way to start the celebration. Mini appetisers that are bound to go down well with your guests. Here's a list of a few examples to choose from:

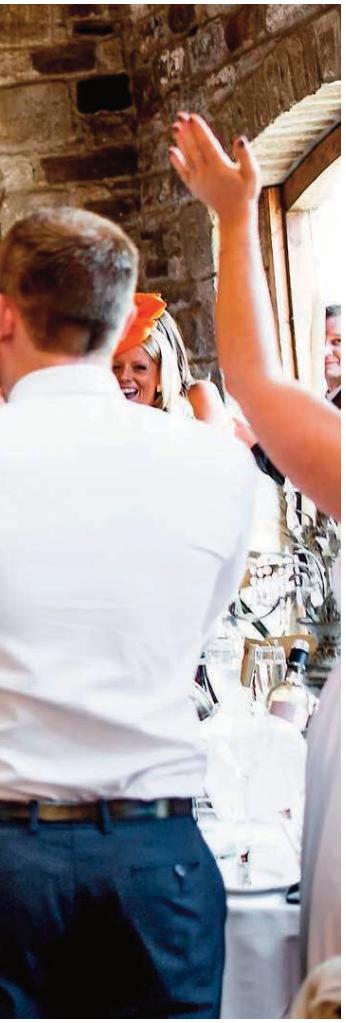
- Mini Bangers & Mash, Onion Marmalade
- Mozzarella & Roast Pepper Tarts, Pesto
- Tempura King Prawn, Chilli Dip
- Mini Yorkshire Pudding, Rare Beef, Horseradish Cream
- Miso Glazed Rib of Beef Skewers, Onion Relish
- Mini Burgers, Tomato Relish, Pickled Cucumber
- Spiced Chicken Skewers, Satay Dip, Parmesan Sable, Goats Cheese, Sun Dried Tomato
- Mini Fish & Chips Cones















THE WEDDING BREAKFAST

Your first meal as husband and wife – after your drinks reception and photographs, sit back and relax in the immaculately presented room of your choice, co-ordinated perfectly to complement your bridal colours.

Your Wedding Co-ordinator will ensure that everything runs smoothly, from your spectacular entrance to the cutting of the cake. With mouth-watering menu ideas, combinations and catering for all your requirements, the wedding breakfast at The Saddle Room is really something to look forward to. On the following pages we have listed some sample menu ideas that we feel utilise fantastic local produce, flavour combinations and ultimately taste fab. If there is something in particular that you had in mind or a particular family favourite let us know so we can organise a meeting with the chef to tailor make your perfect menu.

SAMPLE MENU OPTIONS

STARTERS

Seasonal Soup (*Your Choice*)

Cider, Ham Hock & Parsley Terrine
Pickles, Truffle Mayo, Grilled Sourdough

Cod, Salmon & Prawn Fishcake
Seafood Cream Sauce, Charred Spring Onion

Beetroot Cured Salmon
Horseradish Potato Salad, Watercress, Caperberry & Shallot

Goats Cheese & Red Onion Marmalade Tarts
Aged Balsamic Reduction, Wild Rocket

Crispy Confit Duck Leg
Cucumber, Spring Onion & Sesame Salad, Pancakes, Hoi-Sin Sauce

Terrine of Locally Reared Duck
Orange & Chilli Chutney, Brioche Toast

Grilled Mackerel Fillet
Rainbow Beetroot Salad, Orange Dressing

Saddle Room 'Charcuterie Board' (*Platters for Sharing*)



MAINS

Roast Sirloin of Local Beef
Roast Potatoes, Yorkshire Pudding, Jus

Roast Rump of Wensleydale Lamb
Anna Potatoes, Heritage Carrots, Port Jus

Breast of Cornfed Chicken
Creamed Potatoes, Fine Beans, Bourgignon Sauce

Local Loin of Outdoor Reared Pork
Roast Potatoes, Baked Apple Puree, Savoy Cabbage

Roast Local Lamb Loin
Gremolata Potatoes, Charred Artichokes, Broad Beans, Balsamic Jus

Grilled Seabass
Slow Roast Tomato & Chorizo Ragu, Crispy Squid

Scottish Halibut
Sprouting Broccoli, Celeriac Puree, Hazelnut Vinaigrette

Roast Cod Loin
Truffle Potato, Peas & Cep Emulsion

Wild Mushroom & Herb Risotto
Crispy Hens Egg, Wild Rocket & Parmesan

Lentil and Vegetable Cottage Pie
Seasonal Vegetables, Truffle & White Wine Emulsion

Navarin of Baby Vegetables
Onion Tart Tatin, Chervil Cream

DESSERTS

Glazed Amalfi Lemon Tart
Red Berry & Elderflower Compote, Lemon Sorbet

Sticky Toffee Pudding
Vanilla Ice Cream, Toffee Sauce

Classic Vanilla Crème Brulee
Shortbread

Warm Triple Chocolate Brownie
Cherry Ripple Ice Cream

Seasonal Fruit, Oat & Almond Crumble
Sauce Anglaise

Yorkshire Parkin
Treacle Toffee Sauce, Vanilla Ice Cream

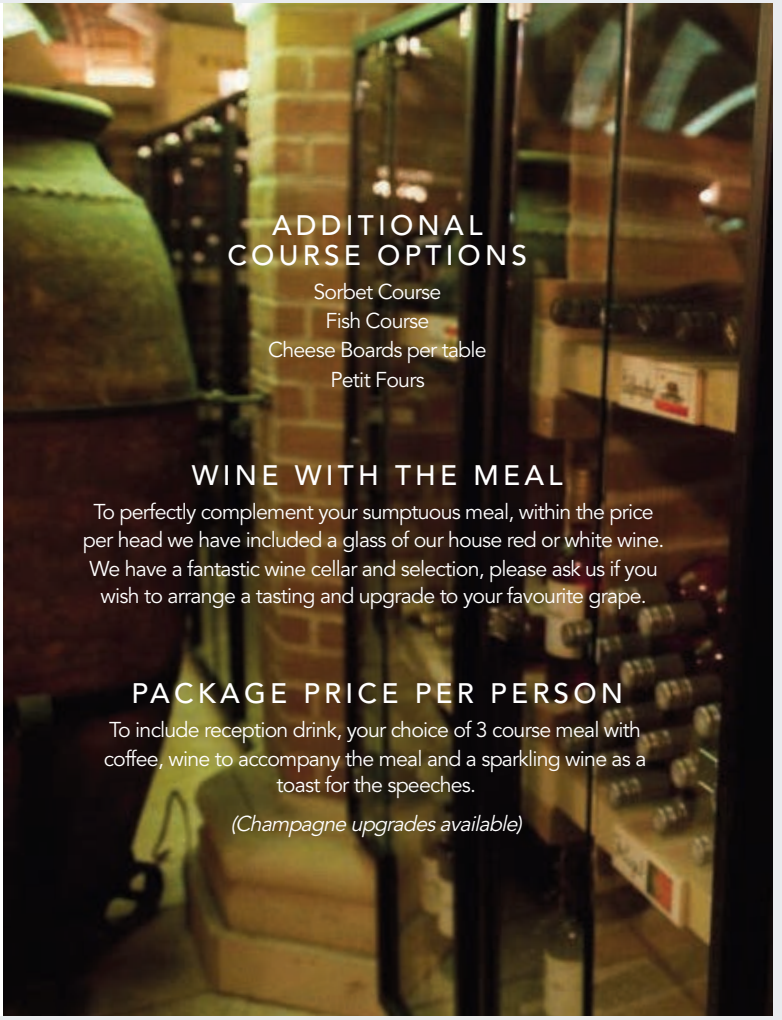
Blossom Honey & Vanilla Pannacotta
Sauternes Poached Pear, Sable Biscuit

Dark Chocolate Tart
White Chocolate & Peanut Butter Parfait

Amaretto Bread & Butter Pudding
Vanilla Custard, Pistachio

White Chocolate & Passionfruit Cheesecake
Passionfruit Sorbet, Orange Syrup

Followed by
Freshly Brewed **Longtons Coffee**
or **Taylors Tea** & Chocolate Mints



ADDITIONAL COURSE OPTIONS

Sorbet Course
Fish Course
Cheese Boards per table
Petit Fours

WINE WITH THE MEAL

To perfectly complement your sumptuous meal, within the price per head we have included a glass of our house red or white wine. We have a fantastic wine cellar and selection, please ask us if you wish to arrange a tasting and upgrade to your favourite grape.

PACKAGE PRICE PER PERSON

To include reception drink, your choice of 3 course meal with coffee, wine to accompany the meal and a sparkling wine as a toast for the speeches.

(Champagne upgrades available)



The Forbidden Corner
The Strangest Place in the World

Incorporate the Forbidden Corner into your big day plans and make the day extra special and fun.
A unique labyrinth of tunnels, chambers, follies and surprises created within a four acre garden in the heart of Tupgill Park and the Yorkshire Dales.













EVENING BUFFET

After the formalities of your cake cutting and first dance, dust off those dancing shoes and lets get the party started. Ask us about our recommended Inhouse DJ or alternatively source your own DJ and/or entertainment to party the night away until the early hours!

All that dancing certainly does work up a hunger, please find below a sample menu of our suggested 'crowd pleasers' for your Evening Buffet:-

Hot Buffet Options from £15.95 per person

NB: Any requests or family favourites can of course be priced up and discussed

- Beef Rendang Curry, Jasmine Rice, Cucumber Salad
- Lasagne, Garlic Ciabatta, Mixed Salads
- Meat & Potato Pie, Mushy Peas, Pickles
- Garlic, Lemon & Herb Chicken, Braised Potatoes, Feta 'Village' Salad
- Lamb Hot Pot, Pickled red Cabbage, Buttered Leeks & Greens
- Bacon/Sausage Sandwiches, Chips, Condiments
  Goats Cheese & Roast Vegetable Ciabattas, Grilled Cheese 'Toasties'
  BBQ Pulled Pork Rolls, Coleslaw, Fries

"The Whole Hog" - Hog Roast £16.95 per guest

- Traditional Spit Roast Pig, Slowly Cooked for 12hrs – *Sliced and Served by Chef*
- Ciabatta Rolls, Home Made Coleslaw, Sage & Onion Stuffing, Apple Sauce, Gravy
- Mini Roast Potatoes, Chef's Selection Mixed Salad

Barbeque Buffet Packages from £19.95 per guest

- Selection of Waterford Farm Sausages / 8oz Beef Burgers
- Garlic & Herb Marinaded Chicken Legs
- Pork & Roast Vegetable Kebabs
- Chef's Selection of Mixed Salads, Breads, Coleslaw & Jackets
- Marinaded Halloumi, Roast Portobello Garlic Mushrooms – *(Veggie Option)*

Please note 100% of guests must be catered for.
Dietary amendments/alternatives available.



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