

## Weddings





## **QUEEN YICTORIA**

PACKAGE

**£189pp** (2025/26) **£195pp** (2027) Fridays, Saturdays & Bank Holiday

£169pp (2025/26) £175pp (2027)

Sundays - Thursdays

## PRINCE ALBERT

PACKAGE

**£150pp** (2025/26) **£156pp** (2027) Fridays, Saturdays & Bank Holiday

£125pp (2025/26) £131pp (2027)

Sundays - Thursdays

Room Hire for your Wedding Breakfast & Evening Reception

Free Flowing Champagne after the Ceremony (1 hour)

Selection of 5 Canapés

Three Course Wedding Breakfast

Complimentary Tea, Coffee and Petit Fours

Free Flowing House Wine with the Wedding Breakfast

A Glass of Champagne to Toast

Chair Covers and Coloured Coordinated Sashes (or upgrade to Chiavari Chairs\*)

Menus, Place Cards and Table Plan

Deluxe Room with Rolltop Bath for the Happy Couple on the Night of your Wedding

Selection of Two Evening Food Offerings

Luxury DJ and Disco Package

Deluxe Room with Rolltop Bath for the Happy Couple on your First Anniversary

Dedicated Wedding Venue Coordinator

China Crockery and Silver Cutlery

White Linen Napkins and Tablecloths

Cake Stand and Knife

Private Bar

Photobooth (4 hours use)

Complimentary Menu Tasting for the happy couple

#### Minimum 60 Guests

\*additional cost applies

Room Hire for your Wedding Breakfast & Evening Reception

2 Glasses of Prosecco after the Ceremony

Selection of 3 Canapés

Three Course Wedding Breakfast

Complimentary Tea, Coffee and Fudge

Half Bottle of House Wine with the Wedding Breakfast pp

A Glass of Prosecco to Toast

Deluxe Room for the Happy Couple on the Night of your Wedding

Selection of Two Evening Food Offerings

DJ and Disco

Chair Covers and Coloured Coordinated Sashes (or upgrade to Chiavari Chairs\*)

Menus, Place Cards and Table Plan

Deluxe Room for the Happy Couple on the your First Anniversary

Dedicated Wedding Venue Coordinator

China Crockery and Silver Cutlery

White Linen Napkins and Tablecloths

Private Ba

Complimentary Menu Tasting for the happy couple

#### Minimum 60 Guests

\*additional cost applies

**PACKAGES** 



## KING EDWARD

PACKAGE

**£120pp** (2025/26) **£126pp** (2027) Fridays, Saturdays & Bank Holiday

£105pp (2025/26) £111pp (2027)

Sundays - Thursdays

Room Hire for your Wedding Breakfast & Evening Reception

2 Glasses of Prosecco after the Ceremony

Three Course Wedding Breakfast (set menu A included)

Complimentary Tea, Coffee and After Dinner Mints

2 Glasses of House Wine with the Wedding Breakfast

A Glass of Prosecco to Toast

Chair Covers and Coloured Coordinated Sashes (or upgrade to

Chiavari Chairs\*)

Menus, Place Cards and Table Plan

Standard Room for the Happy Couple on the Night of your Wedding

Hot Sandwiches for the Evening Snack

DJ and Disco

Dedicated Wedding Venue Coordinator

China Crockery and Silver Cutlery

White Linen Napkins and Tablecloths

Cake Stand and Knife

Private Bar

Complimentary Menu Tasting for Bride and Groom

#### Minimum 60 Guests

\*additional cost applies

## **BESPOKE**

PACKAGE

If these set packages don't quite fit what you are looking for, you can create your own bespoke wedding package tailored to your vision.

Room Hire from £500 3 Course Menus from £35pp Buffets from £18pp Arrival Drinks from £7pp Stationary from £3pp

## PRE-WEDDING

CELEBRATIONS

Spend time with your guests, bridal party or groom party to celebrate in style!

Private Space or Dining Areas Available Buffet Options from £18pp Dinner Menus from £35pp Drinks or Cocktail Receptions from £7pp

## **CHILDREN**

PACKAGE

£35pp (2024) £39pp (2025/26)

Childrens Menu (or half portion of adults menu)

Menus, Place Cards and Table Plan

Chair Covers and Coloured Coordinated Sashes

(or upgrade to Chiavari Chairs\*)

Unlimited Soft Drinks

Hot Sandwiches for the Evening Snack

\*additional cost applies





## MAJESTIC WEDDINGS SHOWCASE DAY

Enjoy canapés, a glass of fizz as you view our beautiful function rooms dressed up for your perfect day to inspire you, speak to our handpicked local wedding suppliers, meet the Majestic events team and discuss your ideas with us.



### WEDDING OPEN EVENINGS

Visit the hotel afterwork to the Majestic with our Wedding Coordinator who will be on hand to show you our beautiful function rooms as you enjoy a glass of fizz and answer any questions you might have about booking your dream Wedding at the Majestic.

FOR SHOWCASES AND OPENING EVENING DATES, PLEASE REFER TO: EXPERIENETHEMAJESTIC.COM/WEDDINGS TO BOOK YOUR PLACE

## OPEN EYENINGS & SHOWCASES







## PRE-WEDDING PAMPER WITH OUR CELEBRATION SPA PACKAGE

Soak away the pre-wedding nerves in the tranquillity of The Harrogate Spa.

Perfect for your bridal or grooms party, you'll be greeted with an arrival drink before heading into the spa experience of relaxion before you say 'I do'!

- Arrival drink (fizz, soft or hot drink)
- 1 x 50-minute ESPA treatment or 2 x 25 min ESPA treatments ESPA Express Gel Manicure or Gel Pedicure 50 minutes (max 4 people at one time)
- 4 hours of access to our modern spa facilities including 12m heated swimming pool, Himalayan salt sauna, eucalyptus steam room, whirlpool, loungers, experience showers, Zen garden and outdoor hot tub
- Afternoon tea or sharing board
- Towell, robe and slippers
- 10% discount on ESPA retail
- · Private dining space available\*



## POST-WEDDING UNWIND COUPLES HARROGATE SPA EXPERIENCE

Enjoy a day of relaxation as newlyweds at The Harrogate Spa that will leave you feeling refreshed after your big day.

You'll be greeted with an arrival drink before heading into your 'you time' pamper experience and rejuvenating ESPA treatments!

- · Arrival drink (fizz, soft or hot drink)
- 1 x 50-minute ESPA treatment or 2 x 25 min ESPA treatments
- 4 hours of access to our modern spa facilities including 12m heated swimming pool, Himalayan salt sauna, eucalyptus steam room, whirlpool, loungers, experience showers, Zen garden and outdoor hot tub
- · Afternoon tea or lunch menu
- · Towell, robe and slippers
- 10% discount on ESPA retail
- · Private dining space available\*

#### PLEASE CONTACT YOUR COORDINATOR FOR AVAILABILITY AND PRICES

E: weddings@doubletree-harrogate.co.uk www.experiencethemajestic.com/weddings

DoubleTree by Hilton Harrogate Majestic Hotel & Spa | Ripon Road | Harrogate | North Yorkshire | HG1 2HU

(f) /themajesticharrogate (@) @themajesticharrogatehotelspa

\*Additional charges and minimum numbers applicable.

SPA PACKAGES











#### CANAPÉ SELECTION

Yorkshire Sausage, Caramelised Red Onion Mash, Red Wine Jus

Mini Minted Lamb & Pear Burger, Toasted Onion Bread Croute

Chilli & Coriander Marinated Tiger Prawn Brochette

Mini Wild Mushroom & Tarragon Vol-au-Vent (v)

Glazed Red Pepper & Goats Cheese Bruschetta (v)

Mini Spinach, Garlic & Blue Cheese Quiche (v)

Oriental Chicken & Red Pimento Brochette

Fresh Cod Goujons, Tartare Sauce

Chicken Liver & Cognac Pate on Toast

Smoked Salmon & Cream Cheese Roulade

Feta Stuffed Peppadew (v)

Ham Hock Terrine, Onion Toast

Mini Duck Spring Roll, Sweet Chilli Dip

Crispy Breaded Stuffed Mushroom (v)

Gazpacho "Shot" (v)

Fresh Crab & Coriander Bon Bon

Prices available on request

#### MENU A

Set Menu - Choose 1 Starter, 1 Main and 1 Dessert For All Guests
If you wish to offer guests a choice menu there will be a supplement charge,
please discuss this with your event Coordinator.

#### STARTERS

Mushroom & Tarragon Soup Served with a warm bread roll (v)

Tomato & Basil Soup Served with a warm bread roll (v)

Chicken Liver & Wild Mushroom Terrine Balsamic red onion chutney, arugula salad with a sourdough crouton

White Onion & Potato Tartlet Watercress salad, balsamic olive oil dressing (served warm) (v)

Grilled Goats Cheese Salad Pomegranate seed, beetroot & walnuts (served warm) (v)

Smoked Mackerel Parfait Orange salad & sourdough crouton (served chilled)
Pulled Chicken Ceaser Salad (served chilled)

#### MAINS

Chicken stuffed with Sun Blushed Tomatoes Pommes anna, garlic roasted baby carrots, red wine sauce

Pan Fried Chicken Roasted root veg, thyme fondant & veloute sauce
Grilled Salmon Crushed new potatoes, baby courgette, asparagus & dill cream
Rolled Beef Garlic & rosemary parmentier potatoes, roasted baby veg, red
wine & horseradish reduction

Butternut Squash, Gruyere & Quinoa Roulade Buttered kale, garlic roasted potatoes (v)

Apple & Sage Pork Loin Dauphinoise potatoes, rainbow carrots, glazed parsnips, cider & wholegrain mustard cream

Herb Crusted Cod Pommes anna, pesto veg, herb butter

#### FSSERTS

Spiced Apple Tart Cinnamon ice cream with a apple crisp (served warm)
Chocolate & Orange Slice Orange coulis & ground pistachios (served chilled)
Gin & Elderflower Cheesecake Mint & cucumber coulis with sherbet lemon
(served chilled)

White Chocolate & Raspberry Bomb Raspberry coulis, sliced strawberry (served chilled)

Vanilla Crème Brulee Almond biscotti (served chilled) (d.g.n) Sticky Toffee Pudding Butter scotch sauce, vanilla ice cream (served warm)

TEA, COFFEE & AFTER DINNER MINTS













### MENU B

Set Menu – Choose 1 Starter, 1 Main and 1 Dessert For All Guests
If you wish to offer guests a choice menu there will be a supplement charge,
please discuss this with your event Coordinator.

#### STARTERS

Carrot, Ginger & Lemongrass Soup With a warm bread roll (v)
Creamed Pea & Ham Soup With a warm bread roll

Chicken Apricot & Pancetta Pressing Mache salad, apple ale chilli chutney with sourdough crouton (served chilled)

Chicken, Duck & Red Onion Terrine Balsamic red onion chutney, arugula salad with a sourdough crouton (served chilled)

Smoked Salmon & Pea Tart Sun blushed tomato dressing, roquette garnish (served chilled)

Crab & Prawn Timbale Advocado cream, sweet pea shoots (served chilled)
Smoked Pancetta & Asparagus Tart Parmesan and roquette, fig dressing

#### MAINS

Pan Fried Duck Garlic & rosemary parmentier, choux croute, apple jus
Pork Fillet Potato gratin, baby leeks, roasted chantenay carrots, mustard & honey
cream

Corn Fed Chicken Pommes anna, root veg, balsamic & red wine reduction Grilled Hake Paprika & tumeric roasted new potatoes, sautéed savoy cabbage, shallot butter

Spiced Sweet Potato Falafel Veg noodles, parmentier potatoes & tomato sauce (vegan)

Herb Crusted Lamb Sweet potato dauphinoise, baby turnips & carrots, minted jus

#### DESSERTS

Spiced Apple Tart Cinnamon ice cream with a apple crisp (served warm)

Raspberry Cheesecake Berry compote, white chocolate ganache (served chilled)

Vanilla Crème Brulee Almond biscotti (served chilled)

Lemon Tart Strawberry coulis, fresh raspberries, lemon sorbet (served chilled)
Sticky Toffee Pudding Butter scotch sauce, vanilla ice cream (served warm)
Chocolate Fondant Chocolate sauce, pecan icecream (warm) (served chilled)
Peanut Butter Stacker Chocolate sauce, fresh raspberries, chocolate garnish
(served chilled)

TEA, COFFEE AND FUDGE

### MENU C

Set Menu – Choose 1 Starter, 1 Main and 1 Dessert For All Guests
If you wish to offer guests a choice menu there will be a supplement charge,
please discuss this with your event Coordinator.

#### STARTERS

Cauliflower, Parmesan & Truffle Soup Served With A Warm Bread Roll (V)
Hot Smoked Salmon, Asparagus & Crème Fraiche Soup Served with a warm
bread roll

Chicken Apricot & Pancetta Terrine Mache salad, apple ale chilli chutney with sourdough crouton (served chilled)

Smoked Pancetta & Gruyere Tart Parmesan and roquette, fig dressing (served warm)

Porchini Mushroom, Asparagus & Truffle Tart Beetroot puree & micro mizuna (served warm) (v)

Ham Hock & Pickled Carrot Terrine Onion marmalade, micro basil salad, sourdough crouton (served chilled)

Lemon & Thyme Aranchini Balls Garlic aioli, purple basil (served warm) (v)

Aromatic Duck Roll Mango and oriental salad (served warm)

#### NANING

Guinea Fowl Stuffed With Haggis Saffron fondant, glazed baby carrots & asparagus, sherry jus

Pave of Scottish Salmon Creamed spinach, citrus crust potato gratin, lobster cream

Pan Seared Sole Champagne cream, spinach and lyonnaise potatoes Beef Medallions Baby roasted veg, dauphinoise potato, madeira sauce Double Baked Red Leicester & Caramelised Onion Soufflé Roasted beets, thyme parmentier potatoes (v)

#### DESSERTS

Spiced Apple Tart Cinnamon ice cream with a apple crisp (served warm)
Chocolate & Orange Slice Orange coulis & ground pistachios (served chilled)
Gin & Elderflower Cheesecake Mint & cucumber coulis with sherbet lemon
(served chilled)

Chocolate Fondant Chocolate sauce, pecan icecream (warm) (served chilled)
Peanut Butter Stacker Chocolate sauce, fresh raspberries, chocolate garnish
(served chilled)

Citrus Slice Blood orange coulis, dried orange tuille Date & Salted Caramel Slice Peach puree, mini macaroon

TEA, COFFEE AND PETIT FOURS





£25.00

£32.50



## WHITE WINE

Antonio Rubini Pinot Grigio, Italy

Reign of Terroir Chenin Blanc, South Africa £29.00

Kleine Zalze Chardonnay, South Africa £32.50

Petal & Stem Sauvignon Blanc

Marlborough, New Zealand

## ROSE WINE

Antonio Rubini Pinot Grigio Rosato, *Italy* £26.00 Wicked Lady White Zinfandel, *California* £25.00

## RED WINE

Short Mile Bay Shiraz, SE Australia £25.00

Alamos Mountain Malbec, Argentina £30.00

Errazuriz Cabernet Sauvignon, Chile £32.00

Rioja Crianza, Spain £37.00

## SPARKLING WINE & CHAMPAGNE

Pontebello Prosecco £32.00

Moet & Chandon Brut Imperial £84.00

### BEER

Bucket of 8 beers £36.00

(Heineken, Estrella, Peroni mixed)

## SOFT DRINKS

Jugs of Fresh Orange Juice £12.50

Sparkling Mineral Water (750ml) Harrogate £4.50

Still Mineral Water (750ml) Harrogate £4.50

Please note some wines and prices may differ to what is available for your Wedding Day, your Wedding Coordinator will advise of this during your menu/tasting final details.

WINE LIST



TABLE DRINKS PACKAGES







SELF-CATERED PACKAGES



# SELF-CATERED WEDDINGS

Function Room Hire (7am – 12am) • Dedicated Wedding Coordinator

Full Kitchen Access for Caterers\* • Table Linen, Crockery, Glassware and Cutlery

Duty Manager to Assist in Running the Day • Drinks Corkage

Guest numbers up to 380

## FROM £4,500\*

Enquire with our experienced Wedding Team directly to check our prices and availability.

A £1,000.00 deposit is required in addition to the above, this will be returned to you on inspection of function spaces and kitchens post wedding. This deposit is also required on confirmation of the booking to secure your chosen date.

\*Caterers must be approved by the Majestic Hotel prior to contracting.

## **EXTRAS**

Add a Private Room for Hair and Makeup From £100 Add a Bedroom for the Married Couple on Wedding Night From £125 Additional Function Spaces

Access for Setup
Day prior to
Wedding
From £500

\*\*Prices are from £4,500 depending on day of week and month of the year. For an accurate quote based on your requirements, please contact the wedding team at the hotel.