



THE PRIESTS HOUSE
BARDEN TOWER



Wedding Brochure
2025

The Essentials...

Ceremony capacity: 80

Sit-down meal capacity (The Oak Room): 28

Sit-down meal capacity (The Chapel): 76

Evening reception capacity: 85

All weddings have exclusive use of the venue on the day

Most decoration requirements can be provided in-house

Bespoke pricing to your specific requirements

On the day wedding co-ordination by our fantastic team





“We don’t really know where to begin, we had the most perfect day!”
- Holly & Raymond



A message from the team

First of all - congratulations!

Welcome to The Priests House. We know that this is a very special time for you both. For that, we also know that you need a very special venue.

We believe that The Priests House is certainly that. We are sited in the awe-inspiring presence of Barden Tower, a 15th-century former fortified home, now a ruin but nevertheless a fabulous and imposing structure. The whole site is Grade-1 listed and provides a truly historic and vintage setting overlooking the Upper Wharfedale valley.

The Priests House has a range of packages, from simply hosting your magical ceremony, to a full day with us including the ceremony, a delicious wedding breakfast and a fun-filled evening party. There are a range of other options including intimate packages for just yourselves and your closest ones, to our midweek evening “Twilight” option. We are proud of the personable, inclusive and welcoming service and attention to detail that we provide. The many delighted couples over the years are a testament to that. We only ever undertake one wedding on any particular day so you will have our undivided attention throughout as well as exclusive use of the House, Chapel and grounds.

We look forward to showing you around and working with you to create your perfect day.

From all of us at The Priests House

“The Priests House and all its team will always have a special place in our hearts”
- Emma & Craig







The Site

The Barden Tower site is located on the northern edge of the land managed by the Chatsworth Estate, in the Upper Wharfedale valley. We are roughly equidistant between the towns of Grassington, Ilkley and Skipton.

The site is Grade-1 listed and encompasses the ruin of Barden Tower (originally a 12th century hunting lodge, but extensively enlarged and fortified in the 15th and 16th centuries), The Priests House and The Barn at Barden.

As 'The Priests House' name implies, it was historically the place of worship for the parish of Barden. The Chapel, to the rear of The Priests House, was derelict for many years but has been extensively renovated in two phases, first in 2016 and then in 2019, to create a unique venue of unrivalled romanticism and charm for holding civil ceremonies and other private functions.

The grounds present excellent views of the valley whilst the rest of the site is enhanced by the majesty of the Tower and the stunning beauty of the Yorkshire Dales. A site of peace and tranquillity - a truly intimate setting for an exclusive and relaxing wedding.







An intimate ceremony in the Chapel

If you are looking for that fairytale ceremony, then the Chapel will exceed your wildest expectations. With her grand windows, original stone, woodwork and bespoke chandeliers and wall lights the Chapel has been fabulously restored.

You will have exclusive use of the venue, a dedicated service team and the grounds and buildings to provide you with a range of stunning backdrops for your wedding photography.

For just your ceremony with us, venue hire is £1,200 and can be booked between Monday to Thursday.
A drinks & canapés package must be purchased.

The price includes:

- ceremony for up to 80 guests
- three hours exclusive use of The Priests House
- use of chairs and drapes
- use of decorations
- use of baby grand piano
- a dedicated service team to make sure your ceremony runs smoothly
- use of the grounds









Exclusive ceremony, wedding breakfast and evening reception

There are distinct advantages of holding the full day in one venue - especially as one as stunning as the Chapel. Your day will be made as simple as possible, without the hassle of transporting guests, flowers or even your cake between venues. We would be delighted to host your whole day.

Venue hire costs are:

£3,495 for a Monday - Thursday wedding or £4,495 for a weekend wedding date for up to 50 guests. There will be an extra £250 charge for extra evening guests.

£3,995 for a Monday - Thursday wedding or £4,995 for a weekend wedding date for between 50 and maximum guests.

The price includes:

- Exclusive use of The Priests House on the day (based on an early afternoon ceremony time)
- use of the Chapel for the ceremony
- use of the Chapel for your Wedding Breakfast* (max. 76) and evening reception (max. 85)
- use of chairs, chair drapes and table runners
- other décor available such as table centre pieces, table numbers etc
- easel for table plan, cake stand and knife
- use of baby grand piano
- use of fire pit, fire torches, blanket crate and fairy lights outside in the evening
- a dedicated service team to make sure your day runs smoothly

To be fair to our accommodating neighbouring farms, the bar licence ends at 11:00pm (10:30pm on Sundays), with music concluding at 11.30pm and carriages home before midnight.

*Food and drink packages and prices can be found further into the brochure.









An intimate ceremony and wedding breakfast for up to 28 people

With an exclusive, stunning location and inclusive service, we make a perfect choice for the more intimate wedding. With a romantic ceremony in the Chapel, exclusive use of our Chapel grounds and a superb wedding breakfast in the Oak Room, our intimate package provides a truly special & historic ambience.

Venue hire can start at £1,650 on Monday to Thursday and £2,350 on weekends.*

The price includes:

- ceremony in the Chapel
- room hire for your wedding breakfast** in the Oak Room to a maximum of 28 people
- six hours exclusive use
- use of chairs, chair drapes & table runners
- use of baby grand piano
- table linen and house decorations for your wedding breakfast
- a dedicated service team to make sure your day runs smoothly
- there is an option to dine in the Chapel for a £350 supplement.

We welcome parties of all sizes and for those smaller than 15 guests please do get in touch for a more tailored package.

* selected weekends only

** Food and drink packages and prices can be found further into the brochure.





Twilight Wedding Packages

If you are not after a “traditional” wedding, our twilight weddings are perfect for a more informal and romantic vibe.

With her awe-inspiring iron chandeliers, large authentic windows and beautiful aisle, the Old Chapel makes for an unmatched setting for an evening ceremony. After you have both tied the knot, you will then go straight into your photographs and evening reception.

With the tranquil Yorkshire Dales views, nearby ruins and stunning surroundings, there are ample opportunities for evening wedding photographs for yourselves and your guests. The Twilight Package is especially suited for mid-week weddings for up to 70 people and may allow some guests to attend after work or only take a half-day off.

Our twilight package offers:

- A ceremony in the Chapel to commence from 17:00 for up to 70 people,
- exclusive use of the venue from 16:00 to midnight,
- use of chairs, tiebacks, table linen and decorations,
- use of our baby grand piano,
- all evening features including fire torches, fire pit, blanket crate and garden lighting,
- opportunity for stunning twilight photographs.

We have a fantastic range of evening food and drink packages for your guests to enjoy after your ceremony. So, whether you are after a champagne and canapé reception or street food staples - we have you covered!

Available only Monday to Thursday. 1 x Drinks Reception drink package, 1 x evening Large Plate and 1 x Sharing Platter option must be purchased for your twilight wedding for all guests attending.

Hire fee: £2,750 April - October | £2,250 November - March

(Bar closing time: 23:00 Mon-Sat, 22:30 on a Sunday).





Drinks Reception packages

Drinks

These are the drinks awaiting yourselves and your guests following the ceremony to usher in the drinks reception! We have a range of different options, to suit different seasons, so please see below:

Popular after-ceremony drink options by the season

January to March

Champagne (£10.00 per glass)
prosecco (£7.00 per glass)
bucks fizz (£6.00 per glass)
mulled wine £6.50 per glass)
mulled cider (£6.50 per glass)
gin & tonic (£6.00 per glass)
beer & cider selection (£5.00 per glass)
Boozy hot chocolate (£6.00 per glass)

April to September

champagne (£10.00 per glass)
prosecco (£7.00 per glass)
bucks fizz (£6.00 per glass)
pimms (£6.00 per glass)
aperol spritz (£8.00 per glass)
mojito (normal or flavoured) (£8.00 per glass)
gin & tonic (£6.00 per glass)
beer & cider selection (£5.00 per glass)

October to December

Champagne (£10.00 per glass)
prosecco (£7.00 per glass)
bucks fizz (£6.00 per glass)
mulled wine £6.50 per glass)
mulled cider (£6.50 per glass)
gin & tonic (£6.00 per glass)
beer & cider selection (£5.00 per glass)
Boozy hot chocolate (£6.00 per glass)

Canapés

We can offer a wide selection of canapés for £9.00 per person, which are the perfect accompaniment to your post-ceremony drink:

BBQ pulled pork on toasted ciabatta *
Mini beef sliders, (burger) gherkin pickle *
Fish goujons with fries and tartare sauce *
Chicken skewers with either satay or sweet chilli dip *
Mini Yorkshire pudding with roast beef and horseradish *
Crispy duck spring rolls with plum and hoisin sauce

Lemon and thyme arancini (v) *
Brie and tomato tatin (v)
Feta, olive and plum tomato stack (v/gf)
Gruyere cheese and red onion twists (v)
Beetroot wrap rolled with roasted pepper cream cheese (v,gf)
Cranberry and chestnut baton with a beetroot and paprika paté (ve)

*:Can be adjusted to gluten-free | ve: vegan | v: vegetarian | gf: gluten-free

Please enquire about any further options to fit your requirements.

We feel no-one should miss out! Therefore, we provide separate trays for gues with allergies / intolerances with alternative options.





Wedding Breakfast

We know just how vital of a role food plays at your big day. Not only does it keep your guests full and satisfied, but it also seriously enhances your guest experience and sets the tone for the rest of the day. That's why we take our food seriously. Please find our menu options over the next few pages.

The starting menu price is £62.50 per person for our classic choices, with optional supplemented choices that can be picked.

Dining in the Chapel: select one option of starter, one option of main course and one option of dessert to be served (the same meal is served to each guest, allowing for any dietary requirements).

Dining in the Oak Room: please select four choices for each course for guests to pre-order from. We will require pre-orders at least four weeks in advance of the big day.

Add a hot drink station for £3.00 per person which includes Rounton Coffee cafetire coffee, Yorkshire tea & Whitakers neopolitan chocolates.

Dietary requirements:

Any and all dietary requirements will be catered for. Many of our choices can be adapted to be gluten-free, dairy-free, vegan and the like. Specific requirements can be discussed during the planning leading up to the wedding day. We will need to know all requirements in advance of the big day.

Starters

Meat

Paté of chicken and duck liver, roast figs, plum jam, griddled sourdough

Duck three-ways, confit, smoked and spring roll, hoisin and madeira reduction, cucumber spaghetti (£4.00 supplement per person)

Fish

Trio of smoked trout, salmon and mackerel, Waldorf salad, horseradish crème fraiche

Searred tuna loin, Thai spiced noodles, wilted greens, lemon oil, snipped chives (£3.00 supplement per person)

Vegetarian/vegan

Herb crusted goats' cheese, granary disc, roast baby beets, balsamic reduction (v)

Baked camembert, apple and cranberry compote, sundried tomato ciabatta, wild rocket (v)

Roast beetroot and thyme risotto topped with pea shoots (v/ve)

Crispy quinoa cake, tomato and chickpea relish, micro basil, balsamic reduction (ve)

Sharing Platters (add £7.50 supplement per person)

Best of British

Pork pie, sausage roll, scotch egg, chicken & duck liver paté, smoked salmon, sliced ham, cheeses, chutney, warm bread & butter

Mezze platter

Chicken skewers, lamb kofta, continental meats, halloumi, borek, olives, flatbread, tzatziki, hummus, Greek salad

Vegetarian / vegan alternatives served separately.

Main courses

Meat

Roast “Yorkshire Shorthorn” beef, Yorkshire pudding, château potato, rich demi-glace

Grain-fed chicken supreme, wrapped in Parma ham, fondant potato, sweet cider jus, sage crisps

Glazed barbary duck breast, orange, honey, coriander seeds, plum and hoisin coulis (£4.00 supplement per person)

Nidderdale lamb rack, herb crust, mint roast aubergines, cherry vine tomatoes, rich demi-glace (£4.00 supplement per person)

Yorkshire fillet of beef, cognac and peppercorn sauce, roast vine tomatoes, fondant potato, micro leaves (£8.00 supplement per person)

Venison loin, buttered savoy, potato gratin, port and mushroom sauce (£8.00 supplement)

Fish

Grilled fillet of sea bass, leek confit, crayfish, and chive cream

Baked cod loin, buttered spinach, asparagus spears, burnt shrimp butter

Grilled fillet of sea bass, asparagus tips, bubble and squeak, lobster bisque (£5.00 supplement per person)

Vegetarian / vegan

Butternut squash, kale & gruyere wellington, celeriac purée, toasted pine nuts, vine tomato sauce (v)

Glazed carrot, mushroom and hazelnut pithivier, tarragon and tomato relish (v)

Sheet pan ratatouille, thyme polenta, sage crisps, tomato and pepper dressing (ve)

Desserts

Sticky toffee pudding with custard, cream or ice cream (one option to be chosen)

Glazed vanilla cheesecake, mixed seasonal berries, lone physalis

Chocolate and orange torte, raspberry coulis, tuile curls

Salted caramel tart with a sticky toffee ice-cream

Classic lemon tart, melange of seasonal berries, raspberry coulis

Steamed syrup sponge, stem ginger ice-cream, brandy snap crumb

Cherry and almond Bakewell, crème anglaise, roast figs, toasted almonds

White chocolate and basil posset, balsamic glazed strawberries, shortbread fingers

Individual chocolate and brioche butter pudding, vanilla pod ice-cream or crème anglaise

Selection of local cheese, biscuits, grapes and malt loaf

Espresso crème brulee, homemade biscotti (ve)

Dark chocolate basket, mango sorbet, melange of seasonal berries, raspberry coulis (ve)

Dark chocolate and caramel slice served with vegan vanilla ice cream (ve)

Wine List

White

Cuvée Jean Paul Sec - France - £20.95 per bottle

A fragrant and fresh white with crisp green fruit characters and lively acidity.

Ancora Pinot Grigio - Italy - £20.95 per bottle

A versatile and ever-popular Italian white. Dry and delicate with honeyed fruit and a lemony finish.

Sierra Grande Sauvignon Blanc - Chile - £20.95 per bottle

A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours. Think of cool glacial streams and enjoy the refreshing, racy acidity on the finish.

Barramundi Chardonnay - Australia - £21.95 per bottle

You can almost smell the sunshine in the aromas of white peach, apricot and orange blossom. And when you get that first crisp, fresh taste – with the stonefruit and honeydew melon balanced by the citrus lemon finish – it's like a surprising, lively adventure that you never want to end.

False Bay 'slow' Chenin Blanc - Coastal Region, South Africa - £21.95 per bottle

Dried herbaceous notes, including fennel and aniseed from the nearby fynbos, dominate the nose, followed by a creamy lemon character.

Moko Black Sauvignon Blanc - New Zealand - £28.95 per bottle

Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and a clean, refreshing finish.

Domaine de la Motte Chablis - France - £36.95 per bottle

From a warmer vintage, this shows riper yet still mineral fruit with added depth from a small (around 10%) addition of oak-aged wine into the blend. This is very typical of the Motte style and gives richness and balance to the wine. A deliciously precise expression of classic chalky Chablis terroir.

Red

Cuvée Jean Paul Rouge - France - £20.95 per bottle

A blend of Grenache and Syrah grapes, which is soft and uncomplicated, yet serious enough to accompany a wide variety of dishes.

Sierra Grande Merlot - Chile - £20.95 per bottle

Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf. The palate is juicy and fresh with soft red fruits and a hint of green pepper.

A really easy drinking Merlot.

Barramundi Shiraz - Australia - £21.95 per bottle

Soft aromas of ripe dark fruit, light liquorice notes backed with mouth-watering raspberry and light hints of spice. The finish is well-balanced and lingering.

Tesoro los Andes Malbec Bonarda - Argentina - £24.95 per bottle

Delightful expression of huge brambly Malbec. The nose offers an appealing, mixed spice, bramble fruit bomb followed by dark, damson and savoury overtones on the palate. The finish is smooth, rounded and nicely balanced.

Vega del Rayo Seccionada Rioja - Spain - £24.95 per bottle

The nose has warm spice, ripe plum and cherry aromas while the palate is richly flavoured and substantial with black fruit and a smoky, spicy character from time in oak. Well-balanced, fruity and approachable.

Crooked Mick Cabernet Sauvignon - Australia - £28.95

Medium-bodied and round with red forest fruit flavours. It finishes with fine savoury tannin structure, persistent red fruit flavours and light vanillin oak notes.

Nieto Malbec - Argentina - £28.95 per bottle

A full-bodied and vibrant red wine. Concentrated mouth-filling wild berry fruit with warming fig undertones.

Moko Black Pinot Noir - New Zealand - £29.95 per bottle

Classic cranberry and red currant aromas giving a wine with good texture to go with food but with enough generosity of fruit to be a delicious glass on its own.

Alasia Barolo - Italy - £36.95 per bottle

Dark plum, leather and delicate violet aromas, plus notes of wood smoke and brown spice. A firm and ripe red with rich, powerful flavours.

Bodegas Ontanon Gran Reserva Rioja - Spain - £44.95 per bottle - Beautifully developed Rioja with aromas of dark fruit, spice, tobacco and mocha. The palate shows complexity and structure with layers of black fruit, spice and toasty oak.

Rosé

Cuvée Jean Paul Rosé - France - £20.95 per bottle

Vivid, pale strawberry pink with aromas of crushed red berries and appealing soft, fruity flavours. Dry with plenty of fruit and some crunchy acidity in the finish.

Mirabello Pinot Grigio Rosé - Italy - £20.95 per bottle

A fresh and fruity rosé with succulent summer fruit flavours and a crisp, dry finish.

Burlesque White Zinfandel - USA - £20.95 per bottle

A light and delicate style with luscious strawberry ice cream aromas, supported by bright berry and strawberry fruits on the palate, with an off dry finish.

Prosecco / Champagne / Sparkling wine

Le Dolci Colline Prosecco - Italy - £29.95 per bottle

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

Fontessa Prosecco Rosé Spumante - Italy - £29.95 per bottle

A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.

Gremillet Brut - France - £45.95 per bottle

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Roebuck Estate Vintage - England - £49.95 per bottle

An elegant sparkling wine displaying alluring notes of baked apples and citrus fruits layered with a toasty richness and hint of brioche leading to a long, beautifully balanced finish.

Roebuck Estate Rosé de Noir Vintage - England - £54.99 per bottle

Delicious notes of red cherries, strawberries and cranberries are layered with a biscuity richness and a hint of toasted almonds, leading to a long, wonderfully elegant finish.

Evening Food

We have a variety of options for your evening supper choices, taking inspiration from British staples to modern street food. From sharing platters to keep guests satisfied throughout the night, to larger dishes to feed your evening guests! Below are our options:

Large Plates

Hog-style roast - £13.95pp

Slow-roast loin of pork (vegan, vegetarian and gluten-free options available) with pickles, stuffing, chutneys and crusty bread rolls.

Pie and peas - £9.95pp

Award winning pork pies (vegan, vegetarian and gluten-free options available) with either minted or plain mushy peas.

Burritos - £15.95pp

Cajun chicken, chilli beef or sweet chilli roasted vegetables with grated cheese, salsa and sour cream. Served alongside roasted new potatoes and coleslaw.
Vegan options available.

BBQ-style buffet - £26.95pp - only available for weddings of up to 50 guests

Beef brisket, chunky spare-ribs, chicken wings, halloumi with sides of BBQ beans, slaw, potato salad, green leaves, corn on the cob and garlic ciabatta.

Sharing Platters

Cheeseboards - £8.95pp

A selection of local cheeses served with grapes, celery, butter and a selection of crackers & biscuits.

Ploughman's board - £12.95pp

Traditional Wensleydale and Harrogate blue with chefs' pickled shallots, pork pie, crackers, apple and celery sticks.

Grazing Station - £15.95pp

Continental meat selection, sun-dried tomatoes, crudité's, hummus, olives, pickles, chunky red slaw, toasted pitta.

Dessert platter - £8.95pp

A choice of desserts served with fresh fruit and pouring cream. Examples include salted caramel tart, strawberry pavlova, chocolate orange torte, lemon tart.



The Barden Ice-cream Bar

Perfect for all seasons, choose from four ice cream flavours to be served to your guests in their choice of either a waffle or a cone. And of course, a Cadbury's flake!

£5.00 per person.



Additional Food Extras



The Barden Sweet Station

two ladders full of all the sweet things
£85 for one ladder / £140 for two ladders



Donut station

Ring donuts accompanied by chocolate, white chocolate and Biscoff dips.
Smarties, Maltesers, Biscoff and Oreo crumbs.
£2.50 per donut (minimum spend of £50.00)



Wedding “Cheese Cake”

Our wedding cheese cakes are an impressive alternative or addition to a traditional cake. Priced at the cheese station price (£8.95pp) on average, but prices can vary depending on if more premium cheeses are chosen. Minimum of £300 to cover the cost of the cheeses and decorations.

Cheese we have used previously are:

- Wensledale with cranberries
- Wensleydale with apricot
- Plain Wensleydale
- Blue Wensleydale
- Smoked Wensleydale
- Yellison Goats Cheese - Skipton
- Yorkshire Blue, Shepherd’s Purse - Thirsk
- Swaledale Cheese (Blue or Smoked) - Richmond
- Barncliffe Brie - Huddersfield
- Daleend Cheddar - Denby

Any specific cheeses that you would like incorporated separate to this menu can be sourced at a bespoke cost.



Smore’s Station

Digestive biscuits; chocolate & marshmallows make up this amazing evening treat - even more enhanced on a stunning evening outdoors!

£3.50 per person (minimum order - £70.00).

The Garden Game Package

Our Garden Game package is an entertaining and fun addition to your drinks reception for both adults and the little ones!
The games are £200.00 to hire and include:

- 1 x giant Jenga
- 1 x noughts & crosses
- 1 x rustic ball hoop
- 1 x ring toss
- 1 x pallet-sized snakes & ladders
- 1 x pallet-sized chequers
- 1 x lawn croquet
- 1 x Barden Basketball
- 3 x space hoppers

Now, we understand we are in Britain, and the weather is not always reliable. Should it rain/snow and the games cannot be provided on your day, we can refund the money paid or pop it behind the bar as a tab, whichever you would prefer.



Floristry and decorations

You can arrange décor yourself but have a chat with us first as we have many items that are suited for our venue that you can use. We have a portfolio of decorations in our creatively named “Wedding Shed” to choose from including rustic wood, candlepieces and various lanterns amongst many more.

Debbie is an award-winning florist and has provided stunning flowers for hundreds of weddings and events. With a fabulous range of flower displays, we are sure that your day’s flowers will wow both in person, and in your photographs! Displays can include: bridal bouquet; button-holes, church stands, font at the Chapel entrance, the archway, table and ceremony decorations.

We can advise and be as hands on or hands off with the aesthetic aspect of your day as you wish. Service subject to availability. Minimum package £600.





Accommodation

We are not a hotel, but on the other side of the Tower is the The Barn at Barden, which can sleep up to 16. We recognise this is not suitable for everyone, but is perfect for families and for those wanting to make a weekend of it. It is also ideal as a base to use for changing or a safe place to give children at your event a break from the grown-ups (or the other way around!)

In fact, many wedding groups take advantage of the Barn to have a pick-me-up brunch the morning after their big day as a way to spend more time with friends and family in an exclusive, relaxing environment. With scenic walks along the River Wharfe and several tourist attractions such as Bolton Abbey and Burnsall nearby, it is the perfect hub to turn your big day into a big weekend!

If you are having the full day with us, then we strongly recommend you book the barn too as it will provide total exclusivity for the site and also provide additional car parking facilities.

See www.thebarnatbarden.com



Useful contacts

Registrar

The Priests House has a civil wedding licence and thus any ceremony cannot have any religious connotations. Having provisionally agreed a date and approximate time for the ceremony with us, you must contact the Superintendent Registrar. All details can be found here: <https://www.northyorks.gov.uk/>

Entertainers

Gavin Young (Singer) - www.gavinyoung.co.uk
Ben Jeremy (DJ) - benwj13@hotmail.com, 07815589018
Mike Robson (DJ) - <https://www.djmikerobson.co.uk/>
Ed Marshall (DJ) - djedmarshall@outlook.com, 07714 335095
HUM Gospel Choir (Choir) - <https://www.humgospelchoir.com/>
Chequered Band (Band) - www.chequeredband.co.uk
Lewis Links (Singer, Sax, DJ) - <http://www.linklewismusic.com/>
Steven Heath (guitar + singer) - <https://www.stevenheath.co.uk/>
Andrew 24 Live (guitar + singer) - <https://www.24-live.co.uk/>
Electric Idols (Indie band) - <https://www.electricidols.co.uk/>

Pianists

Emma (White Notes Music) - whitenotesmusic.co.uk

Photographers / Videographers

Black Sheep Productions - <https://www.blacksheep-productions.co.uk/>
Richard Perry Photography - <https://www.richardperryphotography.com/>
Kathryn - An Open Book Photography - <https://anopenbook.photography/>
Jemma Pearson - <https://www.jemmalouisephotography.com>
<https://www.kazooieloki.co.uk/>
Emily Green - <https://www.emily-green-photography.co.uk/>
Ben Cumming Photography - <http://www.bencummingphotography.co.uk/>
Fletcher Films - <https://www.afletcherfilm.com/>

Local Accommodation

Throstle Nest Farm - <https://www.throstlenestfarmbandb.co.uk/>
The Coach House (Skipton) - <https://thecoachhouseskipton.com/>
The Woolly Sheep (Skipton) - <https://www.woollysheepinn.co.uk/>
The Green, Burnsall - <https://www.thegreenburnsall.co.uk/>
The Crescent Inn - www.thecrescentinn.co.uk/
Rendezvous Hotel - www.rendezvous-skipton.co.uk/
Howgill Lodge - www.howgill-lodge.co.uk/
The Linton Laithe - www.lintonlaithe.co.uk/
The Devonshire Arms - www.thedevonshirearms.co.uk/
The Devonshire Fell - www.devonshirefell.co.uk/
Bolton Abbey Cottages - www.boltonabbey.com/stay-with-us/holiday-cottages/
The Bailey (Skipton) - <https://thebaileyskipton.co.uk/>
Grassington House - <https://www.grassingtonhouse.co.uk/>
The Devonshire (Grassington): <https://www.thedevonshiregrassington.co.uk/>
Salt Pot Cottage - https://www.instagram.com/saltpot_cottage/?hl=en

There are many other hotels, bed and breakfasts, cottages and self-catered accommodation in the area. AirBnB also has a fantastic variety.

Wedding Cakes and Bakes

Every Cloud Cakes & Bakes - <http://www.everycloudcakesandbakes.co.uk/>

Transport

Coaches - <https://www.hargreavescoaches.co.uk/>
Station taxi's - 01756 700777
Skipton Taxi's - 01756 701122

Terms and Conditions

1. BOOKING & CANCELLATION

To confirm and secure your reservation, we require a deposit of £500 for the use of the House or Chapel and £200 for the The Barn at Barden if required. This can be by any means, but bank transfer is preferred.

In the unfortunate circumstance that you need to cancel, this must be notified in writing (email acceptable). Deposits are in principle non-refundable, but we will endeavour to rebook the day and if we are successful in securing another booking for an approximately comparable wedding we will refund the deposit in full. This will be undertaken on a best endeavours basis and we cannot guarantee to be successful. If the cancellation is within 16 weeks of the event date, then the full house fee and bunk barn cost, less the deposit already paid, is payable. We strongly recommend that you take out wedding insurance.

The Priests House reserves the right to cancel a booking and without any liability on its part in the event of any factors beyond its reasonable control such as fire or other natural causes, loss of power or water supplies, food supplies, or statutory closures through events such as foot and mouth disease, coronavirus etc or where management consider the wedding will cause damage to property or potential safety issues to guests and employees.

2. PAYMENT

All prices quoted are inclusive of VAT. The balance must be paid in full at least 8 weeks prior to the wedding date. This invoice will be based on the numbers provided and will cover the known estimated cost including food, reception drinks, wines and room hire. Any outstanding balance should be settled on the day.

3. BEHAVIOUR OF GUESTS

The person booking the wedding accepts full responsibility for the behaviour of all guests. If in the reasonable opinion of The Priests House, the behaviour of any guest(s) is such that there is concern to the security of the property, other guests or staff, then the behaviour will be brought to the attention of the responsible person. If such behaviour continues and the offending guest(s) refuse to leave when requested then The Priests House reserves the right to terminate the wedding and ask everyone to leave. There will be no refunds paid. Damages to property arising from improper behaviour or actions must be paid for.

As a UK bar licensed venue, we can not serve drinks to guests under the age of 18. The Priests House reserves the right to shut the bar or ask relevant guests to leave at any wedding or function if guests over the age of 18 are buying drinks for those under the age of 18. We do operate ID checks to advise that any guests blessed with youth (between 18-30) do bring their ID's with them.

4. GENERAL

Only food and beverages purchased at The Priests House may be consumed on the premises. If food or beverages are brought in for consumption, a charge will be made equal to the selling price for that or an equivalent product. Sorry but corkage facilities are not available.

5. SERVICE CHARGE

We add an optional service charge to the bill representing 10% of food and drink to a maximum of £200.

6. EXTERNAL SUPPLIERS

We ask that if you are planning any extra activities or decorations such as axe-throwing; animal hire, large decoration hire that you do check with us first prior to booking them just in case it clashes with our insurance policies or lease restrictions.

7. HEALTH & SAFETY

We do take our health and safety seriously at The Priests House to keep both guests and colleagues safe. With that said - being a Grade 1 listed property and in a rural area this does come with challenges. Rabbits can cause holes, old stone walls can be unstable & stone flooring can be uneven. It is the responsibility of guests to make sure that they do not climb onto stone walls etc and risk injury.

