

The logo is a circular emblem with a light green background. It features a stylized illustration of the Priests House ruins in the center. The words "THE PRIESTS HOUSE" are written in a semi-circle above the illustration, and "BARDEN TOWER" is written in a semi-circle below it. The entire logo is overlaid on a semi-transparent white rectangular area.

THE PRIESTS HOUSE
BARDEN TOWER

Private Events Brochure

About The Priests House

Our journey at The Priests House began in 2004, when we purchased the business (then a tearoom / café) and dreamed of turning it into a restaurant serving delicious food and one of Yorkshire's finest wedding and events venues.

We are proud of everything that we, and our incredible team, have built since then. We are pleased that, two decades later, we have that goal firmly achieved. From restoring the 15th century Chapel and bringing new life to many different aspects of the property, we have loved this twenty year journey, and continue to do so.

Many of life's most important occasions and celebrations happen over food and drink, surrounded by our friends, family and colleagues. Combining a professional and friendly service, mouth-watering food and an exquisitely outstanding setting, we endeavour to make these events the special, unforgettable occasions that they deserve to be.

It is our hope that we get to share in whatever event it is that you are holding, and it is our promise that we will unreasonably above expectations to make it the best it can be.

We look forward to hearing all about your plans and to being a part of it!

Thank you,

The Priests House team



A venue for all seasons...

The Highlights

Sit-down dining capacity (The Oak Room): 24

Sit-down dining capacity (The Chapel): 70

Evening party capacity: 80

All events have exclusive use of the venue for the duration of the event

Most decoration requirements can be provided in-house

Bespoke pricing to your specific requirements

On the day co-ordination by our fantastic team

Use of firepit, blanket crate & outdoor heater for evening / winter events

Minimum spend £1500.00 across food and drink for events up to 40 people, £2500 for events over 40 people
Minimum spend covers maximum four hours exclusive use of the venue - each additional hour is priced at £100p/h



Drinks Reception packages

There is something special about having a drink ready for you when you arrive at an event - see below an example list of the drinks that can await your guests when they first arrive at The Priests House. Want something different? We are more than happy to discuss alternatives!

Arrival Drinks Menu

Roebuck Estates Rosé de Noir, England (£54.99 per bottle)	Pimms (£6.00 per glass)
Roebuck Estates Classic Cuvée, England (£49.95 per bottle)	Aperol spritz (£8.00 per glass)
Champagne (£45.95 per bottle)	Mojito (normal or flavoured) (£8.00 per glass)
Prosecco (£7.00 per glass)	Mulled wine £6.50 per glass)
Bucks fizz (£6.00 per glass)	Mulled cider (£6.50 per glass)
Gin & tonic (£6.00 per glass)	Hot chocolate (£3.50 per person)
Beer & cider selection (£5.00 per glass)	Boozy hot chocolate (£6.00 per person)

Canapés

We can offer a wide selection of canapés for £10.00 per person, which are the perfect accompaniment to your post-ceremony drink. Please select five canapés from the menu:

BBQ pulled pork on toasted ciabatta	Lemon and thyme arancini (v)
Mini beef sliders, (burger) gherkin pickle	Brie and tomato tatin (v)
Fish goujons with fries and tartare sauce	Feta, olive and plum tomato stack (v)
Chicken skewers with either satay or sweet chilli dip	Gruyere cheese and red onion twists (v)
Mini Yorkshire pudding with roast beef and horseradish	Beetroot wrap rolled with roasted pepper cream cheese (v)
Crispy duck spring rolls with plum and hoisin sauce	Falafel with a curried mayo (ve)
Smoked haddock arancini	Cranberry and chestnut baton with a beetroot and paprika paté (ve)
Pork & black pudding bon bons with baconnise	Leek and sun dried tomato frittatas (ve)
Chipolata with honey glaze	White bean and rosemary blini (ve)
Mini Phyllo Tacos with a chilli beef filling	Spiced falafel ball with curried mayo (ve)

ve: vegan | v: vegetarian

Please enquire about any further options to fit your requirements.

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







Food & Drink Menu

Classic Plated Menu

Sharing Menu

Afternoon Tea

Evening Reception Supper Menu

Additional Food Extras

Wine Lists

Classic Plated Menu

We know just how vital of a role food plays at any occasion. 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 £49.50 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 event.

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 event.
We will need to know all requirements in advance of the event.



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

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

Vegetarian/vegan

Soup of the day served with a mini tin loaf and butter (v)

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

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

Burrata salad, confit tomatoes, rocket, basil oil served with a sundried tomato mini cob (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, 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

Slow-roast belly pork, black pudding mash, caramelised apple, scrumpy demi-glace

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)

Fancy an alternative to a plated dessert? You can take full advantage of our ice cream bar in place of your dessert too! Ideal for a Summer wedding or for those that simply love ice cream.



Sharing Menu

Our sharing platters are ideal for those wanting an array of mouthwatering options, whilst having a family-style approach to their food offering. Ideal for encouraging guests to mingle, break the ice and feel relaxed.

Combining both your starter and main course into one course, consider these a true sharing feast. Following the main platters will be sharing dessert platters with a mixture of all different sweet treats and cheeses to suit all tastes alongside jugs of cream.

Best of British platter:

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, falafel, olives, flatbread, tzatziki, hummus, Greek salad

'The Hog' platter:

Roast pork loin, sage and onion stuffing, crackling, Yorkshire pudding, roast potatoes, roast root vegetables, gravy, apple sauce and an apple & cider chutney.

Burrito Platter:

Cajun chicken, chilli beef or roast vegetable burritos, cajun-spiced roasted new potatoes, coleslaw, refried beans, guacamole, sour cream, salsa & mixed salads

All £49.50 for two courses



Afternoon Tea

Looking to give your wedding food a quaint British tradition edge? We can offer a beautiful afternoon tea certain to impress your wedding guests. Not being your typical afternoon tea, this offers a wider range of choices for your guests to choose from to ensure they finish satisfied and full to celebrate the rest of the day.

The afternoon tea includes:

a selection of sandwiches
an array of classic savouries (examples include sausage rolls, pies, scotch egg and quiches)
scones with clotted cream and jam
a selection of sweet treats and cakes
Rounton coffee, Yorkshire tea & Whitakers neopolitan chocolates

All for £36.95 per person or £39.95 per person with a glass of Prosecco

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 your guests satisfied throughout the night, to larger dishes to feed your evening guests! Below are our options:

Large Plates (served buffet style)

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.
Add £6.00 per person for roasted new potatoes and homemade coleslaw.

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

Cheese station - £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.
Accompanied with a range of toppings.
£2.50 per donut (minimum spend of £50.00)



“Cheese Cake”

Our cheese cakes are an impressive alternative or addition to a traditional cake. Priced at £10.00 per person on average, but prices can vary depending on if more premium cheeses are chosen. Minimum of £300 to cover the cost of the cheese wheels and decorations.

Cheese we have used previously are:

- Wensleydale 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

A mix of chocolate covered biscuits & marshmallows make up this amazing evening treat - even more enhanced on a stunning evening outdoors!

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

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.

Alternative table drinks

Alongside your wine, we can do a range of fun drinks packages on your tables to keep your guests hydrated*!

Beer/cider buckets:

£4.00 for lager / £4.50 for ale & cider

Ales

Ilkley Brewery Mary Jane
Ilkley Brewery Blonde
Ilkley Brewery Alpha Beta IPA
Black Sheep
Timothy Taylor Landlord
Guinness Foreign Export
Ilkley Brewery Maiden Mary (0%)

Lager

Peroni
Estrella Damm
Corona
Heineken Zero (0%)

Cider

Orchard Pig Reveller
Rekorderlig Wild Berry
Rekorderlig Strawberry & Lime

Cocktail Carafes

Aperol Spritz - £32.00 per carafe (four servings)
Mojito / flavoured mojito - £30.00 per carafe (four servings)
Moscow / Gin Mule - £30.00 per carafe (four servings)
Gin & tonic - £28.00 per carafe (four servings)
Pimms - £24.00 per carafe (four servings)

(all served with appropriate garnishes and ice)

Soft drink Carafes

Fruit juice - £10.00 per carafe (four servings)
Cordial & soda/lemonade - £10.00 per carafe (four servings) - *flavours include orange, blackcurrant, elderflower, lime or your own request.*
Soda (coke, diet coke, lemonade, ginger beer) - £10.00 per carafe (four servings)
Sparkling water - £8.00 per carafe

(all served with appropriate garnishes and ice)

**Consumption of alcoholic beverages not guaranteed to provide appropriate hydration...*

The Polaroid Package

Our Polaroid package is an ideal addition to your evening reception, allowing for your guests to snap some fun pictures so that both yourselves and your guests have some amazing memories from the day! Our package includes:

2 x polaroid camera hire
fairy-lit copper frame backdrop
range of signs and inflatable props
range of headwear
guest book (or you can bring your own personalised book)
pens
glue dots to stick pictures to your guest book
instruction signs

all on a rustic wooden table with decorations fitting your big day

Package is £100 + £17.50 per pack of 20 prints.



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 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.

