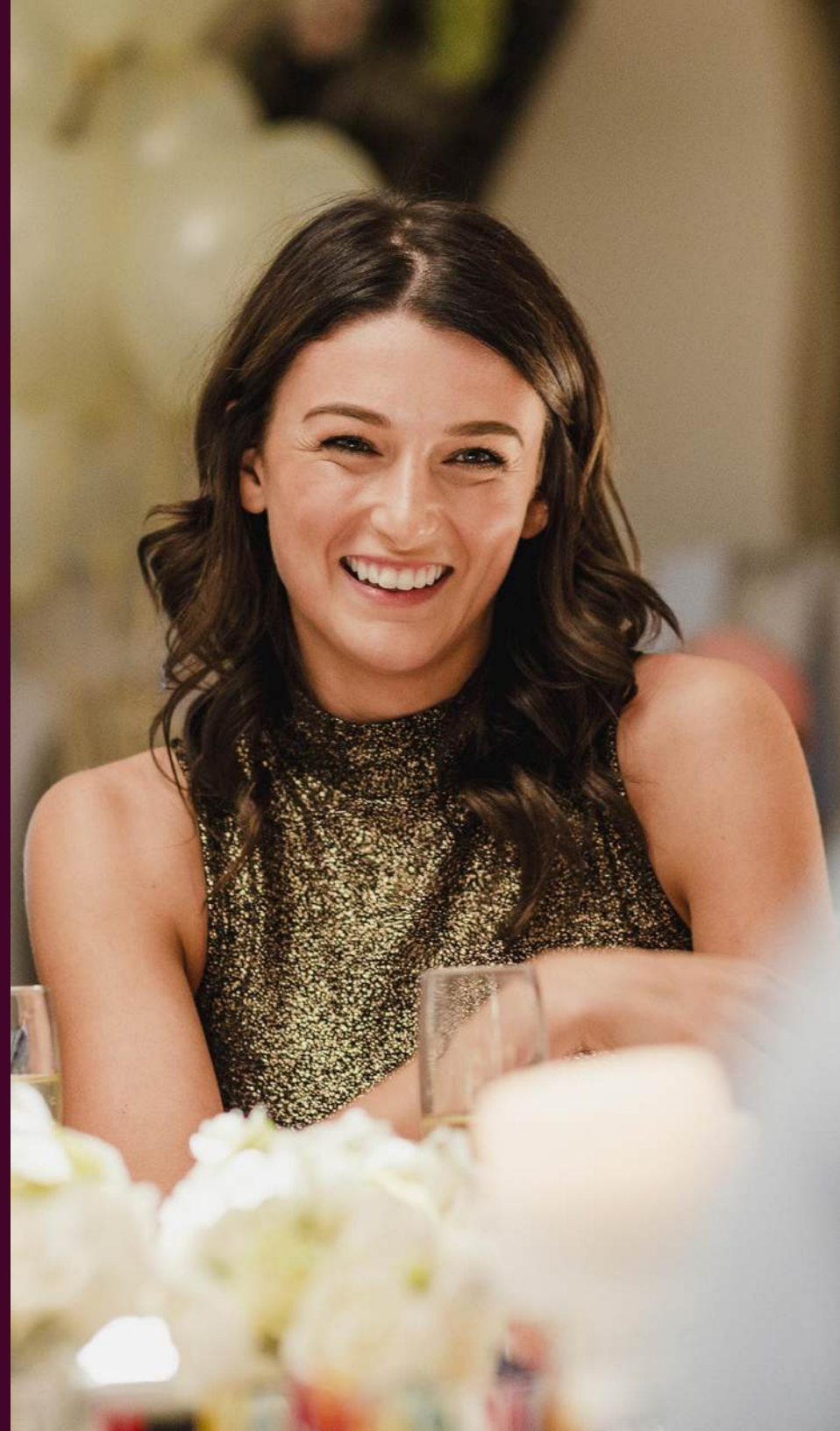




CEDAR COURT
HOTELS
YORKSHIRE

BANQUETING, EVENTS AND CELEBRATIONS

at Cedar Court Hotels



From large events, family celebrations or a formal dinner dance, to a cosy, intimate gathering with friends

If you have something to celebrate, let us take care of you. With a range of flexible banqueting spaces and menu options, we can host any party, for any occasion.

HARROGATE HOTEL



The Queen Suite

- 220 maximum capacity
- Largest event space 295m²
- 100 bedrooms
- Accessible bedrooms
- 150 car parking spaces
- High-speed Wi-Fi
- 4-star hotel
- 10-minute walk from the train station
- Views of Stray parkland

For banqueting events in Bradford or Huddersfield please refer to our Bradford & Huddersfield Banqueting brochure.





EXPERIENCE EVENTS

These are our largest spaces which are the most flexible with easy access and make a great location for those times when BIGGER is better!

Our EXPERIENCE rooms deliver the following

- Flexible spaces with a range of layouts
- Free Parking
- Space for staging, projection and light shows
- Your space, Your way - bespoke packages





CREATIVE CELEBRATIONS

Celebrate in style for those smaller occasions, these rooms will accommodate numbers from 10 up to 60, with custom packages to suit all events.

Our CREATIVE rooms deliver the following

- Flexible spaces with a range of layouts
- Free Parking
- Your space, Your way - bespoke packages

HARROGATE

The Imaginarium, Banqueting for 32

Harrogate Town Suite, Banqueting for 40

Oak Suite, Banqueting for 40



BANQUETING PACKAGES

at Cedar Court Hotels

We have a number of banqueting packages designed to make life as simple as possible, simply select your package and let us know your menu choice and numbers.

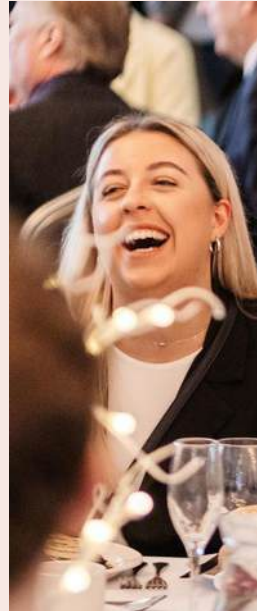
We can also arrange a bespoke package for you, please see our selector menu and speak to your coordinator, who will price up your package based on your requirements.

START THE PARTY

PACKAGE PRICES FROM 2024 £25, 2025 £28, 2026 £31 (*PER PERSON)

Our BANQUETING package includes the following:

- Room Hire
- Dedicated event manager
- Duty manager to take care of your event
- Table linen, cutlery, and crockery
- Your meal selection from our Start The Party Menu below or use the selector to build your own menu (Page 10)
- Dance floor
- Free Parking



MENU OPTIONS (FINGER BUFFET)

Choose 7 items (4 from section A and 3 from section B)
Additional items, section A £2.00, section B £2.30

SECTION A

- Vegetable samosa with sweet chilli (v)
- Vegetable spring roll, soy & honey dip (v)
- Onion bhajis with mango chutney (v)
- Garlic & herb flatbread (v)
- Goats cheese & red onion quiche (v)
- Jacket potato wedges, sour cream dip (v)
- Rosemary sea salt baby jacket potatoes (v)
- Mediterranean pasta salad (v)
- Mixed leaf & coleslaw salads
- Roasted vegetables with houmous (v)

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request. If you choose to have a choice of starters, mains, and desserts for guests to choose their options there will be a £7.50 admin fee per person added.

* Minimum spends apply, please ask your coordinator for details.

SECTION B

- Selection of sandwiches on rustic bread
- Beer battered haddock goujons, lemon salt, tartare sauce
- Pulled pork & Asian slaw ciabatta
- Salt & pepper chicken wings
- Selection of stone baked pizza slices (v option)
- Harissa chicken thighs
- Mini beef sliders, glazed cheddar, tomato relish
- Chicken teriyaki skewers
- Mini pork sausages, honey & grain mustard (v optional)
- Roasted vegetable & halloumi skewer (v)
- Selection of seasonal mini cheesecakes
- Northern Bloc individual ice cream tubs
- Freshly cut seasonal fruit, honey & seed yoghurt.



BANQUET FEAST

PACKAGE PRICES FROM 2024 **£36**, 2025 **£39**, 2026 **£42** (*PER PERSON)

Our BANQUETING package includes the following:

- Dedicated event manager
- Duty manager to take care of your event
- Red carpet for arrival
- Table linen, cutlery, and crockery and light shows
- Your meal selection from our Banquet Feast
- Dance floor
- Free Parking

Menu below or use the selector to build your own menu (Page 10)

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request. If you choose to have a choice of starters, mains, and desserts for guests to choose their options there will be a £7.50 admin fee per person added.

* Minimum spends apply, please ask your coordinator for details.

MENU OPTIONS

OPTION ONE

Roasted plum tomato & red pepper soup (v)
Basil crème fraîche

Slow cooked belly pork
White onion mash, candied carrot, sugar snap peas, apple & sage puree. Port reduction sauce

Strawberry ripple cheesecake
Mint Chantilly cream, peppered strawberry puree

OPTION TWO

Baked goats cheese (v)
Textures of vegetables, micro herbs, olive bread toast

Char grilled garlic & herb chicken breast
Red pepper risotto, sautéed courgette, pesto split chicken jus

Layered tiramisu mousse cake
Raspberry compote, espresso sauce, amaretti crumb

OPTION THREE

Chicken liver parfait,
Sweet onion relish, dressed leaf, chargrilled sourdough, redcurrant dressing.

Pan roasted Cod loin.
Soft herb crust, sautéed new potatoes, seasonal greens, white wine cream.

Warm chocolate Brownie
Orange sorbet, chocolate & vanilla sauces.

OPTION FOUR

Broccoli & Yorkshire blue cheese soup (v)
Roasted hazelnut cream.

Roasted chicken breast.
Parmentier potato, fine beans, honey roast parsnip, red wine gravy.

Classic lemon custard tart
Mixed berry mess, white chocolate scroll.

All options include tea, coffee & mints

PREMIUM

PACKAGE PRICES FROM 2024 **£40**, 2025 **£43**, 2026 **£46** (*PER PERSON)

Our BANQUETING package includes the following:

- Dedicated event manager
- Duty manager to take care of your event
- Red carpet for arrival
- Table linen, cutlery, and crockery
- Free Parking
- Your meal selection from our Premium Package Menu below or use the selector to build your own menu (Page 10)
- Dance floor
- Free Parking

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request. If you choose to have a choice of starters, mains, and desserts for guests to choose their options there will be a £7.50 admin fee per person added.

* Minimum spends apply, please ask your coordinator for details.



MENU OPTIONS

OPTION ONE

Confit chicken terrine

Crisp pancetta, baby gem & mizuna leaf, redcurrant dressing.

Baked salmon fillet

Crushed new potatoes, peas a la francaise, chatenay carrots

Clementine tart

Mandarin orange compote, milk chocolate sauce, Chantilly cream

OPTION TWO

Seasonal tomato & buffalo mozzarella salad

Dressed rocket, herb oil, toasted pinenuts

Chicken breast wrapped in pancetta

Olive oil mash, fine beans & shallots, carrot puree, chicken & marjoram sauce

Warm chocolate fondant

Salted caramel ice cream, brandy snap curl, chocolate sauce

All options include tea, coffee & mints

Options continued on next page

PREMIUM

Diversify your banquet experience with an array of new options to elevate your event to unparalleled heights.



MENU OPTIONS CONTINUED

OPTION THREE

Yorkshires own pudding (v)

Roasted onion puree, wild mushroom dusted crispy onions, roast gravy.

Slow braised beef feather blade

Sautéed potato, tender stem broccoli, roasted carrot, cracked peppercorn sauce.

Iced redberry parfait.

Poached spiced fruit, mulled wine syrup.

OPTION FIVE

Young leek, potato & watercress soup (v)

Parsley croutons

Roast sirloin of British dry aged beef

Duck fat roast potatoes, "Yorkshire's own pudding" roasted roots, fine beans, rich claret gravy

Baked chocolate & caramel tart

Butterscotch sauce, chocolate scroll

OPTION FOUR

Slow cooked ham hock pressing

Baby watercress salad, sweetcorn puree, grain mustard dressing.

Pan roasted chicken breast.

Potato gnocchi, roast Mediterranean vegetables, tomato & herb broth, basil oil.

Warm apple crumble pie

Cinnamon custard, clotted cream ice cream.

OPTION SIX

Duck liver parfait

Plum & apple chutney, toasted ciabatta, baby gem wedge, balsamic glaze

Slow cooked & pressed lamb shoulder

Braised red cabbage & apple, buttered fondant, roast parsnip, lamb & port jus

Vanilla panna cotta

Crushed meringue, vanilla pod mascarpone, raspberry gel

BESPOKE SELECTOR MENU

Build your own bespoke menu to suit your taste from the following menu options, make your selection, let us know your numbers and we will build a personalised package for your event

STARTERS

Pea & baby spinach risotto (v) £8.50

Yuzu mascarpone, tarragon oil, dressed peashoots.

Smoked salmon pave £10.50

Crayfish tail & prawn cocktail, cherry tomatoes, pickled cucumber, micro herbs.

Roasted parsnip & Bramley apple soup (v) £6.50

Rosemary oil.

Smoked haddock & poached salmon fishcake £8.50

Wilted greens, chive butter sauce, crispy capers.

Corn fed chicken & leek terrine £8.50

Baby leaf, red onion chutney, vierge dressing.

Herb Panko breaded English brie (v) £8.00

Roasted beetroot puree, rocket & pear salad, toasted walnuts.

MAINS

Honey glazed pork fillet £21.00

Thyme fondant, creamed savoy, butternut squash puree, cider jus.

Chicken fillet roasted with cumin £19.00

Asian spiced potato, crisp onion bhaji, mango chutney, coriander chicken jus.

Roasted lamb rump £23.00

Colcannon potato, buttered carrot puree, tenderstem broccoli, rosemary pan jus.

6oz beef fillet medallion £28.00

Garlic & herb pressed potato terrine, creamed wild mushrooms, sautéed asparagus, heritage purple carrot, Béarnaise sauce.

Maple roasted duck breast £24.00

Sautéed potatoes, cavolo nero, swede fondant, blackcurrant & port sauce.

Grilled Atlantic cod fillet £19.00

Ratatouille vegetables, chive mash, scorched cherry tomatoes, pancetta cream.

Seasonal vegetarian risotto, herb oil (v) £16.00

Pan fried gnocchi, mushroom, peas & baby onion, white wine cream (v) £16.00

Vegetable daal, naan bread, mango chutney (v) £16.00

DESSERTS

Classic sticky toffee pudding £8.00

Warm butterscotch sauce, clotted cream ice cream.

Blueberry crème brulee £8.00

Lemon sable biscuit, orange sorbet.

Orchard bread & butter pudding £8.00

Glazed pears & apples, honeycomb ice cream, pouring cream.

White chocolate cheesecake £8.00

Red berry sorbet, almond Anglaise, macerated berries.

Trio of desserts £9.50

Valrhona chocolate pot, polenta & orange cake, blackberry iced parfait.

Yorkshire & British farmhouse cheese £11.00

Selection of 4 cheeses, fruit chutney, water biscuits.

Cheese boards per table £75.00

Selection of 4 cheeses, fruit chutney, water biscuits.

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* Minimum spends apply, please ask your coordinator for details.



Why not make your event even more special by adding something a bit extra...

SOUP £5.00

Cream of cauliflower, herb croutons, smoked cheddar (v)
Sweet potato & butternut squash, chilli flakes (v)
Roasted carrot, coriander crème fraiche (v)
Traditional pea & ham, flat leaf parsley

SORBETS £4.00

Red berry, mandarin & orange, blackcurrant, mango,
Sicilian lemon, champagne

EVENING DESSERTS TABLE

A selection of Chefs mini desserts

150 desserts £300

200 desserts £375

LATE NIGHT SNACKS FOR EVENING WEDDING EVENT / BBQ EVENT

Grilled back bacon served in a white bap £6.00

Grilled sausage pattie served in a white bap £6.00

BBQ pulled pork or beef served in ciabatta £7.50

Vegetarian burger served in a white bap £6.00

All served with sauces / relish





Canapés Menu

Choose from the below selection

3 canapés **£7.50**, 4 canapés **£9.00**, additional items **£2.50**

Beer battered Haddock & triple cut chip, tartare sauce Cajun
tuna bon bon, red pepper puree

Mini duck spring rolls, plum sauce

Roast sirloin of beef toastie, caramelised onion,
mature cheddar

Fajita spiced chicken fritter, whipped avocado

Old English sausage, honey & grain mustard

Chicken liver parfait, brioche croute,
redcurrant nectar

Asian pork fillet skewer, hoi sin dip

Mini vegetable samosa, raita (v)

Bocconcini & cherry tomato, basil croute (v)

Mini onion bhajis, coriander mango chutney (v)

Sun blushed tomato arancini, olive pesto (v)

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request. If you choose to have a choice of starters, mains, and desserts for guests to choose their options there will be a £7.50 admin fee per person added and we will require menu selections to be completed through our banqueting booking system.

Whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. An allergens information file is available for you to view, identifying which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. Please ask one of our Team Members for this information.



DRINKS OPTIONS

Why not kick off your event with some drinks...

Bottomless arrival Prosecco & Beer
(45 mins per person) - **£15.00**

Drinks vouchers

175ml house wine, selected beer, spirit & mixer and soft drink - **£6.50**

One serving of Wine with your meal
(price per glass) - **£5.50**

Mobile Bar

(can include draught, card payments only, 100 people or additional bar for larger events) - **£250.00**

Mobile bar rental only, does not come stocked

Pour your own Draught beer

Ideal for parties of 40 or more (from **£465.00** max 2 options below)

- Heineken - **£495.00**
- Birra Moretti - **£520.00**
- Inches Cider - **£465.00**

Please note that the above prices are based on 2024 events. Prices may be subject to change for future dates. Kindly be advised that our wine selection is based on current availability and, as such, may be subject to substitution with a similar wine of equivalent variety and quality.

DRINKS PACKAGES

Celebration Package – £125

2 Bottles of Champagne Gremillet Sélection Brut NV, Champagne, France

The Cedar Collection – £95

A premium mix of wines for a truly special occasion:

Tierra Del Estrellas Sauvignon Blanc

Karu Merlot

Ancora Pinot Grigio Rosé

Le Dolci Colline Prosecco Brut

Melange Package – £50

A classic white and red pairing:

Pattersons Select Reserve Chardonnay

La Trochita Finca Vista Malbec

Blanc Wine Package – £45

For lovers of crisp whites:

Tierra Del Estrellas Sauvignon Blanc

Ancora Pinot Grigio

Rouge Wine Package – £45

Smooth and rich red wines:

Karu Merlot

Beyond The River Shiraz

Add-On Option – £22

Add a bottle of Ancora Pinot Grigio Rosé to any wine package

Beer Package – £21

Bucket of 5 bottled beers

Alcohol-Free Beer Package – £20

Bucket of 5 alcohol-free beers

Cider Package – £21

Bucket of 4 bottled ciders (mix of apple & fruit)

Soft Drink Package – £18

Bucket of 4 Appletiser, 4 J20's and 4 Coca Cola Zero



Prices above include our 15% pre-order discount

Simply pre-order your drinks package ahead of your event to receive the above discounted prices on our drinks packages.



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BOOK YOUR NEXT BANQUET AND EVENT

at Cedar Court Hotels

Call our central team on 01274 905 620



BRADFORD

events.bradford@cedarcourthotels.co.uk

[FIND OUT MORE](#)



HARROGATE

events.harrogate@cedarcourthotels.co.uk

[FIND OUT MORE](#)



HUDDERSFIELD

events.huddersfield@cedarcourthotels.co.uk

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For banqueting events in Huddersfield and Bradford please refer to our Bradford & Huddersfield Banqueting brochure