

School's out, It's time to party

with our amazing prom & graduation packages

Your package includes a dedicated event planner & duty manager to take care of your evening

A drinks reception offering each guest a fruit punch on arrival*

The perfect menu of your choice

Venue hire from 7pm – midnight in one of our fabulous venues Evening disco to dance the night away

*Exclusive to Platinum and Gold Packages





All menus based on minimum numbers of 70 delegates

Silver Package

£23 PER PERSON

Choose 7 items (4 from section A and 3 from section B) Additional selections @ £2.50 each per person

SECTION A

Vegetable spring rolls (v) sweet chilli dip

Vegetable samosa (v)

Onion Bhaji, mango chutney (v)

Garlic & herb bread (v)

Selection of open sandwiches

Vegetable quiche (v)

Mixed salad

Coleslaw

Jacket potato wedges

Pasta salad (v)

SECTION B

Salt & pepper chicken wings

Mini sausage, honey & grain mustard

Mini baby back BBQ pork ribs

Selection of stone baked pizza slices

Mini beef burger sliders, glazed cheese, relish

Pulled chicken ciabatta

BBQ roasted chicken drumsticks

Rich chocolate brownie, chocolate sauce

Strawberry cheesecake, berry compote

Gold Package

MENU 1 - FORK BUFFET £31 PER PERSON

Classic minced beef lasagne

Roasted vegetable, spinach & wild mushroom fusilli pasta (v)

Slow braised chicken thighs
Rainbow peppers, red onion, Provençale sauce.

Jacket new potatoes, Aioli

Garlic & herb bread

Chef's salad, Coleslaw

Selection of desserts

MENU 2 – FORK BUFFET £31 PER PERSON

Chilli con carne, tortilla chips, salsa Vegetable chilli (v)

Chicken Balti, naan bread, onion bhajis

Steamed rice

Jacket wedges

Selection of desserts



Platinum Package

3 COURSE PLATED £37 PER PERSON

INTRODUCTION

Plum tomato & red pepper soup (v)
Basil cream.

Chicken liver parfait

Toasted sour dough, fruit chutney, rocket, balsamic glaze.

Roast chicken breast

Yorkshires own pudding, roast vegetables, roast potatoes, chicken gravy.

Roasted salmon & penne pasta

Mature cheddar and parsley crust, watercress cream, peas & summer vegetables

Butternut squash, baby spinach & pearl onion Gnocchi (v) White wine cream, vegetable crisps.

Red berry cheesecake Raspberry puree, vanilla Anglaise

Chocolate truffle cake Chantilly cream, chocolate sauce



YOUR PERFECT CELEBRATION Enquire with us today

For more information, contact our dedicated events team who will be able to assist you with any further details.



BRADFORD

BOOK HERE

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HARROGATE

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HUDDERSFIELD

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