



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.

### BRADFORD CONFERENCE & EVENTS CENTRE



Cedar Suite

- 500 maximum capacity
- Largest event space 510m<sup>2</sup>
- 131 bedrooms
- Private entrance & bar
- 350 car parking spaces
- Convenient location off M606 | 2 minutes from M62
- High speed Wi-Fi
- 4-star hotel

### HUDDERSFIELD HOTEL



Yorkshire Suite

- 320 maximum capacity
- Largest event space 389m<sup>2</sup>
- 113 bedrooms
- Accessible bedrooms
- 250 car parking spaces
- Convenient location off J24, M62
- High speed Wi-Fi
- 4-star hotel

For banqueting events in Harrogate please refer to our Harrogate 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

## HUDDERSFIELD HOTEL

Yorkshire Suite, Banqueting for 320  
Emley Suite, Banqueting for 100  
Ainley Suite, Banqueting for 80

## WEST YORKSHIRE CONFERENCE AND EVENTS CENTRE

Cedar Suite, Banqueting for 500  
Rowan Suite, Banqueting for 180





# 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

## HUDDERSFIELD

Halifax Suite, Banqueting for 50

## WEST YORKSHIRE CONFERENCE AND EVENTS CENTRE

Boardroom, Banqueting for 50

Directors, Banqueting for 30

# 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 £22, 2025 £24, 2026 £26 (\*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 **£32**, 2025 **£35**, 2026 **£38** (\*\*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
- Space for staging, projection, and light shows

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.

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## MENU OPTIONS

### OPTION ONE

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

### 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, sauteed 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 **£37**, 2025 **£40**, 2026 **£43** (\*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.

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.



## 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)

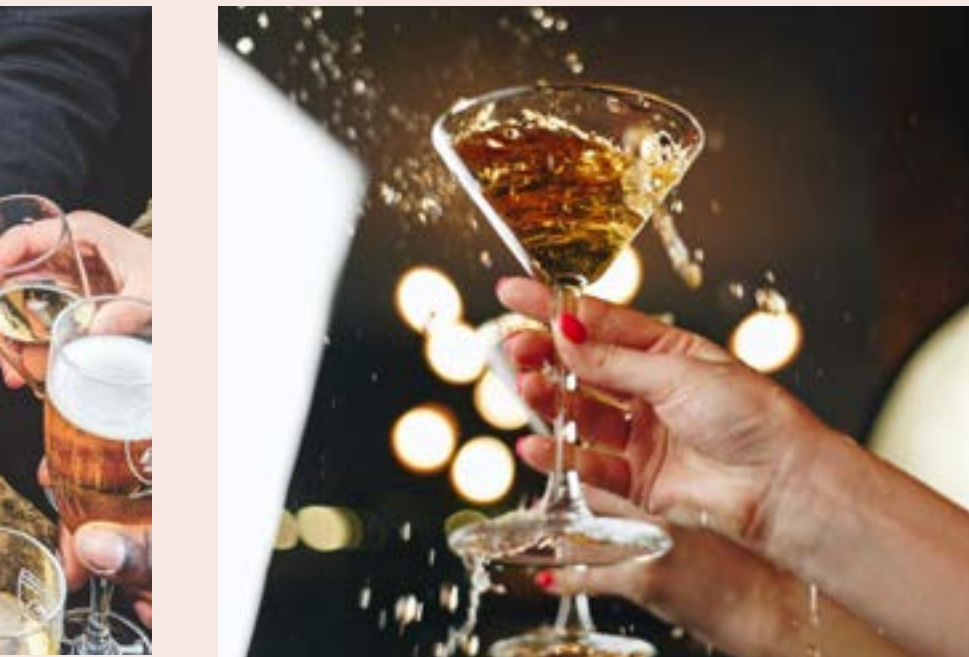
Bocconcini & cherry tomato, basil croute (v)

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**

**Pour your own Draught beer**  
Ideal for parties of 40 or more (from **£345.00** max 2 options below)  
- Heineken - **£510.00**  
- Birra Moretti - **£520.00**  
- Magic Rock Saucery - **£345.00**

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

### Silver - £45

Bottle of House Red  
 Bottle of House White  
 Bottle of Purezza Still Water  
 Bottle of Purezza Sparkling Water

### Gold - £55

Bottle of Flowerhead Sauvignon Blanc, Valle Central Region, Chile  
 Bottle of The Butcher of Buenos Aires Malbec, Mendoza, Argentina  
 Bottle of Purezza Still Water  
 Bottle of Purezza Sparkling Water

### Platinum - £80

Bottle of Outnumbered Sauvignon Blanc, Matahiwi Estate, New Zealand  
 Bottle of Vega del Rayo Rioja Reserva, 2015, Rioja, Spain  
 Bucket of 5 bottled beers  
 Bottle of Purezza Still Water  
 Bottle of Purezza Sparkling Water

### Beer Package - £20

Bucket of 5 bottled beers

### Celebration Package - £120

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

### Sparkling Package - £50

2 Bottles of Prosecco

### Spirit Package - £130

Bottle of Vodka, Gin, Bacardi or Jack Daniels  
 2 Jugs of Coke Zero and 1 jug of Lemonade (Gin 2 jugs of tonic only)

### Soft Drink Package - £35

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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# BRADFORD

Why not stay over? Accommodation at discounted rates, please speak to your coordinator for details.

**CEDAR SUITE, BANQUETING FOR 500**  
**ROWAN SUITE, BANQUETING FOR 180**

Largest event space 510m<sup>2</sup>

131 bedrooms

Private entrance and private bar

350 complimentary car parking spaces

High speed Wi-Fi

Convenient location off M606  
2 minutes from M62





## HUDDERSFIELD

Why not stay over? Accommodation at discounted rates, please speak to your coordinator for details.

**YORKSHIRE SUITE, BANQUETING FOR 320**  
**EMLEY SUITE, BANQUETING FOR 100**  
**AINLEY SUITE, BANQUETING FOR 80**

Largest event space 389m<sup>2</sup>

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Accessible bedrooms

250 car parking spaces

High speed Wi-Fi

Convenient location off J24, M62

4-star hotel



# BOOK YOUR NEXT BANQUET AND EVENT

*at Cedar Court Hotels*

Call our central team on 01274 905 620



Cedar Suite



Cedar Suite



Yorkshire Suite

## BRADFORD

events.bradford@cedarcourthotels.co.uk

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## HARROGATE

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## HUDDERSFIELD

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