



CEDAR COURT
HOTELS
YORKSHIRE

THINK **UNIQUE VENUE**
THINK **CEDAR COURT**



Tipi on the Stray

Entertain and amaze at Cedar Court's wonderful Tipi in Harrogate.

A unique and versatile space, framed by landscaped gardens and historic parkland. An airy summer venue and a cosy winter hideaway.

A magnificent setting, befitting of your event.





Your event, your way.

Birthdays, Family Gatherings, Meetings, Relaxed drinks, Wedding Ceremonies, a unique space for any occasion!



Our Packages

at Cedar Court Hotels



Grazing board

PACKAGE

PRICES FROM £25 PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

Our grazing board package includes the following:

- Grazing board menu (one grazing board per 12 guests)
- Free parking
- Mobile bar
- Room hire

GRAZING BOARD MENU

- Selection of cured continental meats
- Buffalo mozzarella
- Roasted & marinated vegetables
- Sun blushed tomatoes, marinated olives
- Freshly baked sourdough bread, olive oil & balsamic
- Dressed rocket salad





Afternoon Tea

PACKAGE

PRICES FROM £29 PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

Our Afternoon Tea package includes the following:

- Afternoon tea
- Free parking
- Mobile bar
- Room hire

AFTERNOON TEA MENU

- Selection of finger cut sandwiches served on white & granary bread
- Smoked salmon, chive cream cheese, peppered cucumber
- Classic egg mayonnaise with rocket leaf (v)
- York ham, plum & apple chutney
- Roast beef, wholegrain mustard
- Coronation chicken & baby gem wrap
- Sultana buttermilk scone, clotted cream, strawberry jam
- Layered chocolate opera cake
- Lemon & raspberry posset
- Glazed strawberry & custard tart
- Served with Taylors of Harrogate specialty teas or coffee

Tipi Start the Party

PACKAGE

PRICES FROM £32 PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

- Dedicated event manager
- Guest service host to take care of you
- Your meal selection from our finger buffet menu
- Free parking
- Mobile bar
- Room hire

MENU OPTIONS

Choose 7 items (4 from section A and 3 from section)
Additional items, section A £2.00, section B £3.00

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)

SECTION B

- Selection of sandwiches on rustic bread
- Chicken teriyaki skewers
- 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
- Mini pork sausages, honey & grain mustard (v optional)
- Roasted vegetable & halloumi skewer(v)
- Beer battered haddock goujons, lemon salt, tartare sauce
- Selection of seasonal mini cheesecakes
- Northern Bloc individual ice cream tubs
- Freshly cut seasonal fruit, honey & seed yoghurt





Tipi BBQ

PACKAGE

PRICES FROM £38 PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

Our BBQ package includes the following:

- Dedicated event manager
- Guest service host to take care of you
- Dedicated chef for the BBQ
- Free parking
- Mobile bar
- Room hire

BBQ MENU

Char grilled 6oz Beef burger

Served with a brioche bun, sliced Monterey Jack cheese, relishes

Cajun marinaded chicken thighs

Minted garlic dip

Pork & herb sausage ring

Sauteed onions, wholegrain mustard

Pan sealed Salmon fillet

Lime & flat parsley mayonnaise

Vegetable & halloumi skewers, pesto oil (v)

Vegetarian burger, Quorn sausage, brioche bun & relish (v)

Vegetarian choices catered for with pre ordered numbers

Selection of salads to complement the above dishes

Baked bananas & pineapple, butterscotch sauce, coconut ice cream

Classic Eton mess

Tipi Banquet Feast

PACKAGE

PRICES FROM **£48** PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

- Dedicated event manager
- Guest service host to take care of your evening
- Table linen, cutlery, and crockery
- Your meal selection from our banqueting menus
- Free parking
- Room hire

MENU OPTIONS

OPTION 1

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 wine reduction sauce

Strawberry ripple cheesecake

Mint Chantilly cream, peppered strawberry puree

Tea, coffee & mints

OPTION 2

Baked goats cheese (v)

Textures of vegetables, micro herbs, olive bread toast

Char grilled garlic & herb chicken breast

Red pepper risotto, sauteed courgette, pesto split chicken jus

Layered tiramisu mousse cake

Raspberry compote, espresso sauce, amaretti crumb

Tea, coffee & mints



Tipi Premium

PACKAGE

PRICES FROM **£54** PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

- Dedicated event manager
- Guest service host to take care of your evening
- Table linen, cutlery, and crockery
- Your meal selection from our banqueting menus
- Free parking
- Name cards and menus
- Décor package



MENU OPTIONS

OPTION 1

Confit chicken terrine

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

Baked salmon fillet

Crushed new potatoes, peas a la francaise, chantannay carrots.

Clementine tart

Mandarin orange compote, milk chocolate sauce, Chantilly cream

Tea, coffee & mints

OPTION 2

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.

Tea, coffee & mints

Tipi Full House

PACKAGE

PRICES FROM **£68** PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

- Dedicated event manager
- Guest service host to take care of your evening
- Table linen, cutlery, and crockery
- Unlimited arrival drinks (for 45 minutes from arrival)
- Your meal selection from our banquet menus
- Free parking
- Name cards and menus
- Décor package

MENU OPTIONS

OPTION 1

Young leek, potato & watercress soup (v)

Parsley croutons.

Roast sirloin of British dry aged Beef

Duck fat roast potatoes, "Yorkshires own pudding" roasted roots, fine beans, rich claret gravy.

Baked chocolate & caramel tart

Butterscotch sauce, chocolate scroll.

Tea, coffee & mints



OPTION 2

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 pannacotta

Crushed meringue, vanilla pod mascarpone, raspberry gel

Tea, coffee & mints

Tipi Bespoke

PACKAGE PRICES FROM £42 PER PERSON

Minimum spends/numbers apply, please ask your coordinator for details.

Choose from our selector menu and build your own menu, let your coordinator know what added extras you need such as mobile bar, arrival drinks or canapes and we will design a package specifically for you

- Dedicated event manager
- Guest service host to take care of your evening
- Free parking
- Table linen, cutlery, and crockery
- Your meal selection from our banqueting selector menu

TIPI BESPOKE MENU SELECTOR

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) £6.00

Rosemary oil

Smoked haddock & poached salmon fishcake £8.50

Wilted greens, chive butter sauce, crispy capers

Corn fed chicken & leek terrine £8.00

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 £20.00

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

Chicken fillet roasted with cumin £18.00

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

Roasted lamb rump £22.00

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

6oz beef fillet medallion £28.00

Garlic & herb pressed potato terrine, creamed wild mushrooms, sauteed asparagus, heritage purple carrot, bearnaise sauce

Maple roasted duck breast £22.00

Sauteed 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 brûlée £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

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



EVENING DESSERTS TABLE

A selection of Chefs mini desserts

150 desserts £300

200 desserts £375

LATE NIGHT SNACKS

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

ADDITIONAL TREATS...

Breakfast rolls (Bacon, Sausage or Egg) £4.00

Danish Pastries £3.00

Traybakes £3.00

Wellness Smoothies £2.00

Chocolate treats (Selection of chocolate bars) £1.50

OJ TBC

Selection of soft drinks (Coke, Lemonade etc.) TBC



Canapés Menu

Choose from the below selection

3 canapes £7.50, 4 canapes £9.00

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 be aware...

WHILST WE WANT TO OFFER YOU THE BEST EXPERIENCE WE WILL NEED YOU TO KEEP US INFORMED OF DETAILS ABOUT DIET AND ALLERGIES.

SPECIAL DIETARY REQUIREMENTS

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request.

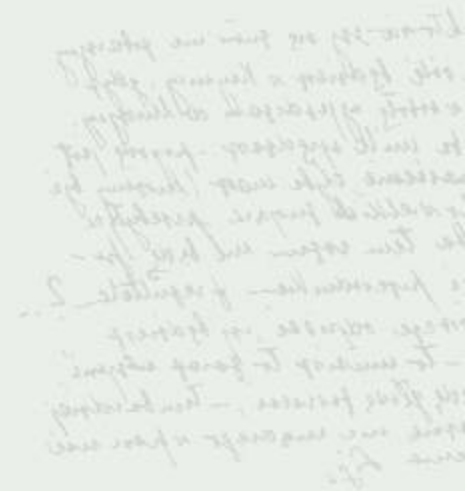
If you choose to have a choice of starters, mains, and desserts for guests to choose their options, there will be a £7.50 admin fee per person added and we will require menu selections to be completed through our banqueting booking system.

ALLERGIES

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 Packages

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

| | |
|--|---------|
| Bottomless arrival Prosecco & Beer 45 mins per person | £15.00 |
| Drinks vouchers 175ml house wine, selected beer, spirit & mixer and soft drink | £6.00 |
| One serving of Wine with your meal. Price per glass | £6.00 |
| 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 £300.00 max 2 options below) | |
| - Heineken | £495.00 |
| - Birra Moretti | £520.00 |
| - Cold Bath Pale Ale | £300.00 |
| - Inches Cider | £495.00 |



 **Speak to your Event Planner...**
...to discuss how you and your guests can pre-order your drink packages.





Drinks Packages

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

| | |
|---|----------------|
| Silver | £48.00 |
| Bottle of House Red | |
| Bottle of House White | |
| Bottle of Purezza Still Water | |
| Bottle of Purezza Sparkling Water | |
| Gold | £55.00 |
| 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 | £90.00 |
| 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 | £30.00 |
| Bucket of 5 bottled beers | |
| Celebration Package | £190.00 |
| 2 Bottles of Champagne Gremillet Sélection Brut NV, Champagne, France | |
| 2 Bottles of Le Dolci Colline Prosecco Spumante Brut NV, Venezia, Italy | |
| Bottle of Purezza Still Water | |
| Bottle of Purezza Sparkling Water | |
| Spirit Package | £125.00 |
| Bottle of Vodka, Gin, Bacardi or Jack Daniels | |
| 2 Jugs of Coca Cola Zero and 1 jug of Lemonade (Gin 2 jugs of tonic only) | |
| Soft Drink Package | £32.00 |
| Bucket of 4 Appletiser, 4 J2O's and 4 Coca Cola Zero | |

Drinks Menu

| | | |
|--|--|--|
| Beer | | |
| Heineken 330ml 0% | £3.90 | |
| Birra Moretti 330ml 4.6% | £4.60 | |
| Spirits | | |
| Smirnoff Vodka 37.5% | £4.00 | |
| Bacardi 37.5% | £4.00 | |
| Jack Daniels 40% | £4.00 | |
| Harrogate Premium Gin 43% | £5.00 | |
| Harrogate Rhubarb Gin 43% | £5.00 | |
| Harrogate Blueberry Gin 43% | £5.00 | |
| Harrogate Gooseberry Gin 43% | £5.00 | |
| Pair your Gin with Fever-Tree Tonic 200ml: | | |
| Indian Tonic, Light Tonic, Elderflower, Mediterranean & Ginger Ale | All £2.80 | |
| Pimms and Lemonade | £5.70 | |
| Aperol Spritz | £9.00 | |
| Soft Drinks | | |
| Classic Coca-Cola 330ml | £3.50 | |
| Diet Coke 330ml | £3.50 | |
| Appletiser 275ml | £3.00 | |
| J20 Flavours 275ml | £3.00 | |
| Wine | | |
| Vinazza Garganega Pinot Grigio, DOC, Garda, Italy | 175ml £6.25 250ml £8.25 Bottle £24 | |
| Patterson's Select Reserve Chardonnay, South Australia | 175ml £7.00 250ml £9.00 Bottle £28 | |
| Outnumbered Sauvignon Blanc, Matahiwi Estate, New Zealand | Bottle £35 | |
| Ancora Pinot Grigio Rosé, IGT Provincia di Pavia, Italy | 175ml £6.25 250ml £8.25 Bottle £24 | |
| Rosebud Zinfandel Rosé, California, USA | 175ml £6.75 250ml £8.75 Bottle £26 | |
| Flowerhead Merlot, Valle Central, Chile | 175ml £6.25 250ml £8.25 Bottle £24 | |
| The Butcher of Buenos Aires Malbec, Mendoza | 175ml £7.00 250ml £9 Bottle £28 | |
| The Black Craft Shiraz, Smalltown Vineyards, Barossa Valley, Australia | Bottle £37 | |
| Sparkling Wine | | |
| Le Dolci Colline Prosecco Spumante Brut NV, Venezie, Italy 70cl | 125ml £7.95 Bottle £30 | |
| Le Dolci Colline Rose Prosecco Spumante Brut, Veneto, Italy | Bottle £30 | |

Wedding Ceremonies

We never forget that your wedding day is one of the most memorable days of your life. That is why we take pride in ensuring everything goes smoothly from beginning to end. We are fully licensed for civil ceremonies giving you the option to say 'I do' in the unique surroundings of the Tipi.

CIVIL CEREMONY ROOM HIRE FROM £950

Including the following:

- Room hire
- Red carpet
- Top table and chairs
- Guest chairs
- Standard wedding ceremony décor
- Sparkling wine drinks reception

Please be advised that it is the responsibility of the wedding couple to confirm and arrange with the relevant local Register Office the time and date of the ceremony if your civil ceremony is taking place in our venues. Cedar Court Hotels do not book or arrange any Registrars.

WEDDING BREAKFAST

Choose from one of our wedding packages and host your wedding breakfast in the Tipi, before moving into one of our event rooms for your evening event. Please ask your wedding coordinator for details.



Room hire

There are times when you just need a space, we can provide the Tipi on a room-hire-only basis for weddings, birthdays and events. Please ask your event coordinator for details.



Self-Catering

Our Tipi can also be used for self-catering events.

SELF CATERING EVENTS FROM £1500

Including the following:

- Dedicated event manager
- Duty manager to take care of your evening
- Table linen, cutlery, and crockery
- Room hire
- Free parking
- Kitchen facilities available with a list of approved external caterers to choose from

Tipi on the stray

at Cedar Court Hotels

Start planning your event today!
The Garden Tipi is a blank canvas for any event.
Host your christening or birthday party, Christmas get-together, celebration of life, wedding, or engagement dinner.

Harrogate 01423 85 85 85