



THE  
CHEVIN COUNTRY PARK  
HOTEL • LODGES • SPA

# Your day,

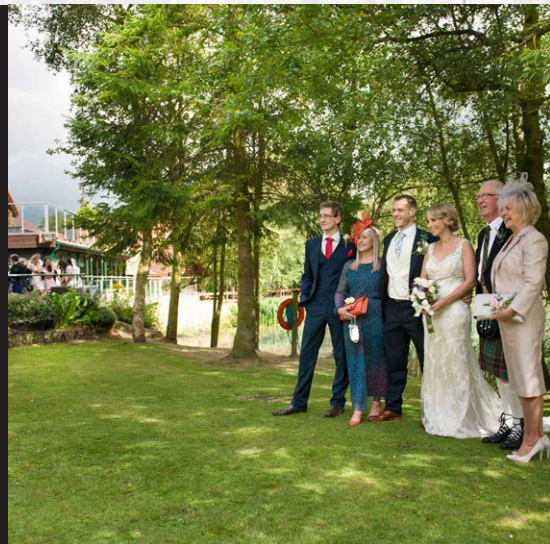
Chevin Country Park Hotel & Spa is recognised as one of the most unique wedding venues in Yorkshire by the sheer nature of the natural setting.







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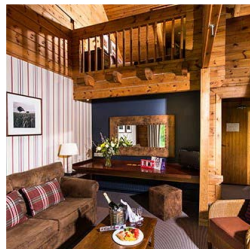
**your way.**

When you book your wedding with us, we tailor your day  
to your own precise requirements.

# The Chevin Wedding Experience

Our wedding packages are specially designed for ease of planning. Within the price you pay, you will receive the following services:

- Pre-wedding menu tasting for two
- Printed menu's for the tables
- Toastmaster service
- Top table flowers
- Wedding night accommodation including breakfast for the happy couple
- Preferential room prices for your guests
- Complimentary leisure membership for one month before the big day



# Ceremony & Reception Rooms

Garden Lounge	Conservatory	Woodlands Suite
<p>An intimate and relaxed lounge that benefits from an abundance of natural daylight, panoramic views over the lake and the woodland beyond. Within the lounge is a real log fire providing warmth and ambience</p>	<p>Hold your ceremony in our Conservatory before moving to the Woodlands Suite for your reception. This space has a modern twist however keeps the rustic feel of the hotel.</p>	<p>Has generous views over the hotel's spectacular grounds, with bi-folding doors. The rectangular room has a more modern feel, and is versatile, complementing most themes and suiting the larger wedding crowd.</p>



	Ceremony Capacity	Reception Capacity	Evening Reception Capacity
Garden Lounge	30	30	30
Conservatory	90	30	60
Woodlands Suite	100	100	150



Weddings can take place at Chevin Country Park Hotel & Spa every day of the week, however on certain days there will be a requirement for a minimum number of adults for the wedding breakfast and evening catering;

Fridays and Saturdays:  
50 daytime and 80 evening guests.

Sundays:  
40 daytime and 80 evening guests.

Our evening guest menu selection and pricing can be found on page 16/17 of the brochure.

For a more intimate gathering, we can offer midweek dates. Please note there would be a fee to hire the function space if your guest list is lower than 25.

### Acorn Package

£90 per person for 2025

£95 per person for 2026

£100 per person for 2027/28

Civil ceremony and reception room hire

Celebration drink after the ceremony of buck's fizz, Pimm's or bottled beer

Wedding breakfast from our Acorn Menu

White table linen and napkins

Cake stand and knife

One glass of red or white wine with the wedding meal

A glass of prosecco for the toast



## Birch Package

£100 per person for 2025

£105 per person for 2026

£110 per person for 2027/28

Civil ceremony and reception room hire

Celebration drink of prosecco or bottled beer after the ceremony

Wedding breakfast from our Birch Menu

White table linen and napkins

Cake stand and knife

Two glasses of red or white wine with the wedding meal

A glass of prosecco for the toast

## Willow Package

£110 per person for 2025

£115 per person for 2026

£120 per person for 2027/28

Civil ceremony and reception room hire

Celebration drink of champagne or bottled beer after the ceremony

Selection of 3 canapes per person after the ceremony

Wedding breakfast from our Birch Menu

White table linen and napkins

Cake stand and knife

Two glasses of red or white wine with the wedding meal

A glass of champagne for the toast

# Drinks

Within your package you will receive a celebration drink after the ceremony, wine with the wedding breakfast and a toast drink. There are additional options if you wish to tailor your package:

Pitcher of cocktail: Pimm's, Daiquiri, Mojito, Cosmopolitan, Margarita

Bottle of house red, white or rose wine

Bottle of prosecco

Bottle of sparkling rose

Bottle of champagne

Bottled beer

Bucket of beer (five bottles)

Still or sparkling mineral water (750ml)

Jug of fresh orange juice

Jug of fruit cordial

Fruit shoots

J2O

Upgrade your prosecco to champagne for £3 per glass

Please enquire for pricing.







# Canapés

- Mini Yorkshire pudding with roast beef
  - Tomato, mozzarella and basil bruschetta (V)
  - Smoked salmon and cream cheese blinis
  - Cheese swirls (V)
  - Mini beef burgers with tomato relish and cheese (+GF, +DF)
  - Mini onion bhajis, coriander dip (+V, VE)
  - Spinach and feta tartlets (+V)
  - Mini sausage and mash (+DF)
  - Mini jacket potatoes (V, VE, GF, DF)
  - Duck spring rolls
- Three canapés each | £7  
Four canapés each | £8  
Five canapés each | £9  
Six canapés each | £10



# Acorn Menus

Please select one dish per course. If you wish to provide your guests with a choice you can select two dishes per course, there would be a supplement of £1.50 for starters or desserts and £3 for the main course. We can cater for dietary requirements separately, no supplement would apply.

## To start

Cream of leek and potato soup,  
white truffle oil and chives  
(V, +VE, +GF, +DF)

Chicken liver parfait, toasted  
brioche, red onion marmalade

Sun blushed tomato and saffron  
arranchini with tomato salsa  
(V, VE, +GF)

Prawn cocktail, Marie Rose sauce,  
iceberg lettuce, buttered bread  
(+GF)

## Main

Roasted loin of pork, fondant  
potato, apple jus  
(GF, DF)

Pithivier of roasted vegetables and  
goat's cheese, carved potatoes,  
basil pesto  
(V, +VE, +DF)

Pan roasted chicken breast,  
dauphinoise, tarragon gravy  
(GF, +DF)

Tuna supreme, seafood velouté, new  
potatoes and tender-stem broccoli  
(+GF, +DF)

## Dessert

Glazed lemon tart,  
sharp raspberry sorbet  
(V)

Strawberry and mascarpone  
cheesecake, vanilla ice cream  
(+V)

Vanilla panna cotta,  
berry compôte, pistachio biscotti  
(+GF)

Sticky toffee pudding, caramel  
sauce, Chantilly cream  
(V)





# Birch Menus

Please select one dish per course. If you wish to provide your guests with a choice you can select two dishes per course, there would be a supplement of £1.50 for starters or desserts and £3 for the main course. We can cater for dietary requirements separately, no supplement would apply.

## To start

Pea and ham soup, chorizo  
beignet  
(+GF, +DF)

Oak roasted salmon rillettes,  
mixed leaf salad, dill crème  
fraîche and melba toast  
(+GF)

Crispy polenta, goat's cheese  
mousse, Mediterranean  
vegetables  
(V, +VE, +DF)

Sweet potato and lentil parcel,  
marinara sauce  
(V, VE, DF)

## Main

Roasted leg of lamb,  
Yorkshire pudding, red wine gravy  
(+GF, +DF)

Roast sirloin of beef, Yorkshire  
pudding and roast potatoes with  
horseradish gravy  
(+GF, +DF)

Seared salmon, sautéed potatoes,  
fine beans and olives  
(GF, DF)

Pea, basil and courgette linguini,  
lemon dressing, charred chilli  
(V, VE, DF)

## Dessert

Vanilla crème brûlée,  
demerara shortbread  
(V, +GF)

Ginger parkin, lightly spiced  
syrup, vanilla ice cream  
(V)

Classic tiramisu,  
bitter chocolate sorbet  
(V)

Chocolate marquise,  
with orange and mint salad  
(V, +GF)



# Additional Courses

If you wish to make your menu a four, five or six course option, choose one dish from either the soup, sorbet or cheese course. Alternatively, we are always happy to create an additional course exclusive to you.

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## Soup | £7

Tomato and basil  
Carrot and coriander  
Leek and potato  
Sweet potato

## Sorbet | £5

Lemon  
Mango  
Raspberry  
Burnt Orange

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## Cheese | £8 Per table | £40

Yorkshire cheese, grapes, savoury biscuits



# Children's Menu

## Drinks

3 soft drinks included

## Main

Pork and leek sausage, crushed new potatoes, gravy (DF)

Penne pasta, tomato and basil sauce, Parmesan cheese,  
garlic bread (V, +VE, +DF)

Cheese and tomato pizza, chunky chips (V)

Homemade chicken nuggets, chunky chips, peas (DF, +GF)

Roast chicken breast, seasonal vegetables,  
boiled potatoes (GF, DF)

Battered fish, chunky chips, peas (DF)

## Dessert

Ice cream sundae (V, GF, +DF)

Fresh fruit salad (V, VE, GF, DF)

Chocolate brownie (V, +VE, +GF, +DF)

**£25**

A main course and dessert can be chosen for all children attending.  
We would require their choices in advance, please limit the offering to 3 dishes per course.

Main courses will be served with adult starters unless requested otherwise.

Alternatively, a half portion from the adult menu is available at £35 per child.

There is no set age for the children's menu, we simply charge the cost of the menu chosen.

# Forked BBQ

Our BBQ options are an alternative option to a 3 course meal, it gives your guest more choice as opposed to you choosing for them. We would usually serve the BBQ outside however it can be served as a buffet option if you prefer.

## Acorn

- Chargrilled beef burger (DF, +GF)
- Grilled lemon scented salmon (GF, DF)
- Middlewhite pork sausages (DF)
- Cajun chicken (GF, DF)
- Sweet pepper and roast vegetable couscous (V, VE, DF)
- House salad (V, VE, DF, GF)
- Caesar salad (+V, +GF)
- Sun blushed tomato and feta (V, GF)

### Followed by

A selection of:

- Strawberry cheesecake (+V, +GF)
- Chocolate brownie (V)
- Lemon drizzle cake (V)



## Birch

- Peppered sirloin steaks (GF, DF)
- Hoisin glazed duck breasts (+GF, +DF)
- Cajun spiced salmon (GF, DF)
- Lemon and herb chicken (GF, DF)
- Lamb kofta (GF, DF)
- Sweet pepper and roast vegetable couscous (V, VE, DF)
- House salad (V, VE, DF, GF)
- Caesar salad (+V, +GF)
- Sun blushed tomato and feta (V, GF)

### Followed by

A selection of:

- Strawberry cheesecake (+V, +GF)
- Chocolate brownie (V)
- Lemon drizzle cake (V)





# Hog Roast

A hog roast is the theatrical alternative to a sit down wedding meal, ideal if your wedding falls in the summer months.

## Acorn

Cream of leek and potato soup, white truffle oil and chives (V, +VE, +GF, +DF)

OR

Chicken liver parfait, toasted brioche, red onion marmalade

## Birch

Oak roasted salmon rillettes, mixed leaf salad, dill crème fraîche, melba toast (+GF)

OR

Crispy polenta, goat's cheese mousse, Mediterranean vegetables (V, +VE, +DF)

Hog roast, bread rolls, stuffing, apple sauce, chunky chips (+GF)

Sweet pepper and roast vegetable couscous (V, VE, DF)

Sun blushed tomato and feta (V, GF)

House salad (V, VE, GF, DF)

Strawberry and mascarpone cheesecake, Vanilla ice cream (+V, +GF)

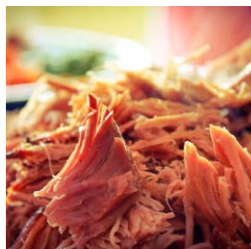
OR

Sticky toffee pudding, caramel sauce, Chantilly cream (V)

Vanilla crème brûlée, demerara shortbread (V, +GF)

OR

Ginger parkin, lightly spiced syrup, vanilla ice cream (V)



# Evening Selection

## ACORN

### BUFFET:

Choose 5 items from our buffet selection

You will also receive:

Chunky chips, coleslaw, house salad

*or*

### BBQ:

Choose 2 items from our BBQ selection

You will also receive:

Chunky chips, coleslaw, house salad

*or*

### PULLED PORK:

Bread rolls

Stuffing

Apple sauce

Chunky chips

Sweet pepper and roast vegetable cous cous

Sun blushed tomato and feta

House salad

£17 per person

## BIRCH

### BUFFET:

Choose 8 items from our buffet selection

You will also receive:

Chunky chips, coleslaw, house salad

*or*

### BBQ:

Choose 4 items from our BBQ selection

You will also receive:

Chunky chips, coleslaw, house salad

*or*

### HOG ROAST:

Bread rolls

Stuffing

Apple sauce

Chunky chips

Sweet pepper and roast vegetable cous cous

Sun blushed tomato and feta

House salad

£22 per person



# Evening Menu

## BUFFET OPTIONS:

- |   |  |
|---|--|
| Burger sliders                                      | Tempura prawns, garlic dipping sauce                 |
| Crispy mozzarella bites, sweet chilli dipping sauce | Margherita pizza (V)                                 |
| Tomato and mozzarella bruschetta (V)                | Vegetable spring rolls, hoisin dipping sauce (V)     |
| Smoked salmon and cream cheese bruschetta           | Thai fish cakes, sweet chilli dipping sauce          |
| Mini honey mustard sausages                         | Vegetable crudité's, selection of dipping sauces (V) |
| Chicken tenders, bbq dipping sauce                  |  |

## BBQ OPTIONS:

- |                                |                        |
|--------------------------------|------------------------|
| Beef burgers                   | Lamb kofta             |
| Peppered sirloin steaks        | Pork sausages          |
| Cajun chicken                  | Grilled salmon         |
| Halloumi and vegetable skewers | Lemon and herb chicken |



# Frequently asked questions

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## **What is a wedding breakfast?**

The meal that follows your ceremony is known as a wedding breakfast, the first meal you eat together as a couple.

## **Who is your contact on the day?**

Our events team will take care of the planning aspect then hand over to your Master of Ceremonies to look after you on the day, this will be a member of our operations team.

## **Booking a ceremony?**

Contact Leeds Registry Office:

Tel: 0113 222 4408

[register.headoffice@leeds.gov.uk](mailto:register.headoffice@leeds.gov.uk)

## **How many people can sit at each table?**

We recommend a maximum of 10 guests per table.

## **When does the bar close?**

The standard time would be 12am however you are welcome to continue your celebrations through until 1am for an additional fee of £150.

## **What type of cake stand do you offer?**

We have a rustic wooden log slice to use as your cake stand.



# Booking Terms & Conditions

Prices in this brochure are correct at the time of print and are inclusive of VAT at the current rate.

## RESTRICTED DATES

There are certain dates in the year e.g. Christmas Day, New Year's Eve and New Year's Day that will be subject to a minimum spend per person which may be above the wedding package prices on food and drink. If you are interested on planning your big day on any of these dates then please ask for details.

## DIETARY REQUIREMENTS

Please inform a member of our team if you or any of your guests have a food allergy or intolerance. Although great care is taken, we cannot guarantee that foods produced and served do not contain traces of other food products.

## OUR WEDDING CO-ORDINATOR

Our wedding co-ordinator will contact you to arrange a meeting approximately eight to 12 weeks prior to the wedding day to discuss your final details. After this meeting Chevin Country Park Hotel & Spa will provide a final cost for your wedding, the balance being due in full 28 days prior to your wedding date.

## MINIMUM NUMBERS

Weddings can take place at Chevin Country Park Hotel & Spa every day of the week, however on certain days there will be a requirement for a minimum number of adults for the wedding breakfast and evening catering;  
Fridays and Saturdays: 50 daytime and 80 evening guests.  
Sundays: 40 daytime and 80 evening guests.

## DAMAGE

You are responsible for any loss or damage to the premises or building of Chevin Country Park Hotel & Spa caused in relation to your wedding.

## GIFTS

Chevin Country Park Hotel & Spa is not responsible for any loss, damage or storing of wedding gifts. You are responsible for the movement and storage of any gifts and for ensuring that they are taken with you at the end of your wedding.

## FOOD AND BEVERAGE

No food products or alcohol may be brought onto the premises and consumed by clients or guests without the agreement of Chevin Country Park Hotel & Spa. All reference to wine within our drinks packages, will be from our pre-selected house list of wines.

## PROVISIONAL BOOKINGS

You can make a provisional booking, which will be held for 14 days to allow you to coordinate other arrangements. You will have the opportunity to view our wedding contract which gives you full details of booking terms and conditions, should you wish to confirm your booking. If the provisional booking remains unconfirmed after 14 days we will automatically release the booking.

## PRICING

All prices are per person, unless otherwise stated. Prices valid until 30th December 2026.

## CONFIRMATION AND DEPOSITS

When you wish to confirm your date, you will be issued with our wedding contract which details full booking terms and conditions, this must be signed and returned along with your booking fee.

To confirm your booking, we will require a non-refundable booking fee of £750 accompanied by our wedding contract which our wedding coordinator will issue upon confirmation.

We require three further non-refundable deposit payments in advance of the day;

£750 nine months out, £750 six months out and £750 three months out. This equals four non-refundable payments amounting to £3000.

## ACCOUNT PAYMENT

A pro forma invoice for the estimated cost of your wedding, based on your final numbers, will be prepared and sent out with your final details confirmation document. The full 100% of the estimated wedding balance is payable 28 days before the date of your wedding. This will be the minimum number of guests charged for. Any additional costs added after the 28 day payment would need to be settled prior to the day. Any additional costs added on the day will be payable on departure. Interest on overdue accounts will accrue at the rate of 3% above the Bank of Scotland base rate from the date the account is due.

## CANCELLATION POLICY

Cancellation must be confirmed in writing by recorded delivery by the booking party, to the hotel. In the event of a wedding date change, cancellation charges will be applied from the original date booked.

Weddings are booked many months, and often years, in advance, if you cancel at short notice it is very unlikely that we will be able to take a replacement wedding booking and in such circumstances the following cancellation charges will apply.

In excess of 9 months prior to the Wedding: Loss of deposits

9-6 months prior to the Wedding: Loss of deposits or 25% of the total estimated value, whichever is greater.

6-3 months prior to the Wedding: Loss of deposits or 50% of the total estimated value, whichever is greater.

3 months or less prior to the Wedding: Loss of deposits or 100% of the total estimated value, whichever is greater value.



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