

WEDDINGS

At Hotel St Pierre



Congratulations!...

We are delighted that you are considering us as the venue to host your special day.

Our team are here to help you plan every detail of your wedding, ensuring a seamless, stress-free experience so you can truly enjoy the journey to “I do”.

You can be confident of exceptional service from your first enquiry right through to the big day itself.

Your special day...

We pride ourselves on helping you achieve your dream wedding with flexibility, attention to detail, and the expertise to tailor your special day to your exact requirements.

Whether you're planning a small, intimate celebration for as few as 10 guests or a larger gathering, A full day of celebrations or a simple twilight reception, we can create a bespoke package to suit you and your partners vision.





"Here's to love, laughter, and happily ever after."



Dining and Drinks

Whether you are looking for a luxurious three course wedding breakfast or a simple finger buffet our kitchen is equipped to cater to your tastes, needs and wants. It is after all, your big day!



Our team of chefs have created the following menus using the freshest and seasonal ingredients to enhance your special day. Ensuring you and your guests are well fed with a memorable meal is something the team take great pride in,



Wedding Breakfast Selector

Please choose one starter, one main course (from one menu- A , B or C), and one dessert for all of your guests. Vegetarian and dietary alternatives are available upon request.

STARTERS

Soup of your Choice - Served with freshly baked bread.

(Examples; Roasted Tomato & Basil, Leek & Potato, Carrot & Coriander, Cream of Mushroom, Broccoli & Stilton or Roasted Red Pepper & Sweet Potato)

Duet of Melon - Seasonal melon sat on fruit coulis .

Duck & Chicken Liver Terrine - A smooth Pate served with apple and fruit chutney and crisp bread.

Garlic Mushrooms - In a creamy, garlic sauce infused with parsley, served on a warm garlic ciabatta slice.

MAIN COURSES

All served with chefs seasonal Vegetables, potatoes and roast gravy

MENU A

Traditional Chicken Breast

Served with all the trimmings and roast gravy.

Chicken Supreme

Served with one sauce of your choice
(choose one for all guests):

MARRY ME CHICKEN - A light, white wine cream sauce infused with sundried tomatoes, fresh herbs and topped with parmesan shavings.

DIJONAISE - A mild Dijon mustard sauce with baby shallots, mushrooms and topped with parsnip crisps.

FORRESTIERE - A rich white wine sauce with roasted shallots, mushrooms, smoky bacon snippets.

BRANDY & APRICOT - A cream sauce flamed with brandy and infused with apricots.

MENU B

Traditional Roast Topside of Beef

Served with Yorkshire pudding and horseradish sauce

Traditional Roast Loin of Pork

Served with crisp crackling & apple sauce

MENU C

Chefs Traditional Carvery

Let your guests choose their main meal from our carvery station

Served with all of your favourite trimmings

(Minimum 40 guests / Maximum 100 guests apply)

Traditional Roast Turkey

Roast Topside of Welsh Beef

Honey Glazed Gammon

DESSERTS

Baked Vanilla Cheesecake- Served with Chantilly cream

Decadent Chocolate Brownie - Served with Belgian chocolate sauce and Chantilly cream.

Individual Pavlova -Filled with berries, crowned with whipped cream and circled with a raspberry coulis.

Sticky Toffee & Date Pudding - Served with a warm butterscotch sauce and double cream.

Trio of Mini Desserts - A taster plate of chefs favourites
Chocolate brownie, salted caramel cheesecake, Eton mess



WEDDING BREAKFAST - SET MENU OPTION

If you'd prefer to give your guests the opportunity to choose their own meal, our set menu option allows you to do just that. Our team of chefs have created a personalised menu, featuring three starters, three main courses, and three desserts from our Wedding Breakfast Menu. Guests can then pre-select their preferred options in advance, allowing everyone to enjoy a meal that suits their tastes.

STARTER

Soup of your Choice - Served with freshly baked roll

Choose 1 option for all guests (Examples; Roasted Tomato & Basil, Leek & Potato, Carrot & Coriander, Cream of Mushroom, Broccoli & Stilton or Roasted Red Pepper & Sweet Potato)

Garlic Mushrooms - In a creamy, garlic sauce infused with parsley, served on a warm garlic ciabatta slice

Duck & Chicken Liver Terrine - A smooth pâté served with apple chutney and crisp bread

MAIN COURSE

Traditional Roast Topside of Welsh Beef - Served with homemade Yorkshire pudding, horseradish sauce, and roast gravy

Supreme of Chicken - Served with sauce of your choice

Choose 1 option for all guests (MARRY ME CHICKEN | DIJONAISE | FORRESTIERE | BRANDY & APRICOT)

Fillet of Salmon - In a classic beurre blanc sauce

All main courses are served with chef's seasonal vegetables and roast potatoes.

DESSERT

Baked Vanilla Cheesecake - Served with raspberry coulis and double cream

Profiteroles - Served with warm butterscotch sauce and filled with a sweet Chantilly cream

Cheese from the Borders- Served biscuits, grapes & apple chutney.

TO FINISH

Freshly Brewed Tea & Coffee

Served with homemade fudge and after dinner mints

Please note:

While this option gives your guests more variety, it does involve a little extra planning. We will require a complete table-by-table pre-order to ensure smooth service on the day.



ALTERNATIVE MENUS & CHILDREN OPTIONS

We are pleased to offer delicious alternatives for guests with specific dietary requirements. Please select one of the following dishes to be served to any guests who require a vegetarian or vegan meal.

(Allergies and other dietary needs will, of course, be catered for individually just let us know in advance.)

VEGAN AND VEGETARIAN OPTIONS

Kerlan Curry - Tender cauliflower and red peppers in a rich, mildly spiced tomato-based sauce, served with sticky rice and vegan yoghurt

Nut Roast - A blend of mushroom, rice, and nuts topped with cranberries, cashews, chestnuts, and almonds, served with vegan gravy

Mushroom and Spinach Filo Parcel - Served with chefs seasonal vegetables and potatoes with vegan gravy

CHILDREN'S MENU

Children are welcome to dine from the adult menu, or you may select one option for each course from the suggestions below:

STARTERS

Melon & Strawberry Duet

Garlic Bread

MAIN COURSES

Sausage & Mash with peas and gravy

Chicken Nuggets with chips & beans

DESSERTS

Ice Cream

Homemade Chocolate Brownie

Allergies & Dietary Requirements - Please inform us of any allergies or special dietary requirements in your party. We're happy to accommodate individual needs with care and attention.



Drinks Packages & Nibbles

Welcome your guests in style with a choice of tailored drinks packages designed to compliment your celebration.

Silver

Reception Drink for all your guests -
Choose one from the following

Sparkling Wine · Pimm's & Lemonade · Summer
Sangria · Tropical Fruit Punch
Kir Royal · Bucks Fizz · Bottled Lager

One glass of house wine -
served with your wedding breakfast

Your guests choice of our house Red or White

One glass of house sparkling wine -
served for your toasts & speeches

Gold

Reception Drink for all your guests -
Choose one from the following

Sparkling Wine · Pimm's & Lemonade · Summer
Sangria · Tropical Fruit Punch
Kir Royal · Bucks Fizz · Bottled Lager

Two glasses of house wine -
served with your wedding breakfast

Your guests choice of our house Red or White

One glass of house sparkling wine -
served for your toasts & speeches

Platinum

Create your own package

Reception Drink for all your guests -
Choose one from the following

Sparkling Wine · Pimm's & Lemonade · Summer
Sangria · Tropical Fruit Punch
Kir Royal · Bucks Fizz · Bottled Lager
(Priced per glass)

Wine with your meal
Treat guests to a glass of wine each, or place bottles
of red and white on each table
(Priced individually from our wine list)

Sparkling wine
To be served for the toast
(Priced per glass or bottle as used)

CANAPÉS & NIBBLE SELECTOR

- Cocktail Sausage Rolls
- Vegetable Spring Rolls
- Mozzarella Sticks
- Pate on Croustade
- Mac & Cheese Bites
- Chicken Goujons

*Choose 3 options from the list
(additional items can be added at a supplement)*



Evening Buffet Selector.

We are happy to discuss your own ideas & create a bespoke menu for your special event
special dietary requirements can be catered for.

BUFFET 1

Assorted sandwiches on white & wholemeal bread:

Hand Cut Chips

Assorted Pizza Slices

Chicken Goujons

Sausage Rolls

Mixed Salad & Coleslaw

Add additional items from the pick and mix at £2.00
per item
(items must be chosen for ALL guests)

BUFFET 2

Selection of Cheeses from the Borders
Cracker selection, grapes and Homemade Chutney

Cold Carved Meat Selection

Basket of home-baked bread

Assorted Mini Quiche

Sausage Rolls

Tossed salad & Coleslaw

Potato Wedges

BUFFET 3

Chicken Curry
(vegetarian option available)

Naan Bread

Poppadom & Mango Chutney

Cold Carved Ham & Chicken

Pilau rice & Chips

Tossed Salad & Coleslaw

*alternative hot options available - please ask for
details

BUFFET 4

Pick and Mix - choose 6 options

- **Assorted Sandwiches**
- **Sausage Rolls**
- **Chips**
- **Potato Wedges**
- **Assorted Salad Bowls**
- **Chicken Goujons**

- **Mozzarella Sticks**
- **Assorted Pizza Slices**
- **Assorted Mini Quiche**
- **Fresh Fruit Platter**
- **Pork Pies**
- **Salt and Pepper Chicken Wings**
- **Oriental Platter**
- **Bhaji, Samosa and Springroll**

Add additional items from the pick and mix at £2.00 per item
(items must be chosen for ALL guests)



Pierre's Fully Inclusive Package

At Hotel St Pierre, we understand that every wedding is unique.

Our inclusive package has been carefully designed to ensure your day is as special and stress-free as possible with all the essentials included to help you celebrate in style.

Red Carpet on Arrival
Glass of Sparkling Wine for the Happy Couple following your ceremony/ arrival
Drinks Package
Three-course Wedding Breakfast
Children's Menu
Evening Buffet
Master of Ceremonies
Personalised Menus and Table Plan
Table Linen and Napkins
Mirror Centrepieces
Evening Disco
Reception Room Hire (ceremony room hire charged separately)
Hotel Post Box
Use of our Hotel Cake Stand and Knife
Access to our Woodland Nook
On-site Car Parking
Complimentary Bridal Suite for your Wedding Night
Preferential Room Rates For your Family and Friends
VAT included

All of the features listed are thoughtfully included as part of our fully inclusive wedding experience.

To enjoy this complete package, a minimum of **40 adult guests** are required for the daytime celebration (providing a wedding breakfast and drinks reception for all), and **80 adult guests** for the evening reception (with evening buffet). Additional guests can be added at a supplement.





The Woodland Nook

Say your vows surrounded by nature!

Our Woodland Nook is fully licensed for outdoor
weddings, hand fasting ceremonies or renewal of
VOWS.

Joining us after your church or register office
ceremony?

Our woodland Nook creates the ultimate
backdrop for your drinks reception and
photographs



Our Rooms

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**...A RELAXING
STAY AFTER
THE BIG DAY...**

With luxurious Bridal Suites available for all our brides and grooms, along with discounted accommodation for your friends and family, we ensure a peaceful night's rest for everyone.

Your guests can party the night away before joining you the next morning for a delicious Yorkshire breakfast, the perfect opportunity to reminisce and share memories from the celebrations the night before .

Our venue offers 54 ensuite bedrooms, with a selection conveniently located on the ground floor for easy access.



TERMS & CONDITIONS

A provisional booking can only be held for 7 days*

A **non refundable, non transferable deposit** of £500.00 is required to secure your reservation, within 7 days, on receipt of which your booking will be confirmed to you in writing, outlining initial details discussed. By paying your deposit, you are agreeing to the Hotels terms & conditions.

A further 50% of the estimated total is payable 3 months before the date of your wedding and is **non refundable & non transferable**

It is your responsibility to ensure that this payment is made on time. Bookings will be released where payment is not made by the due date with no monies refunded

Final numbers along with the outstanding balance is payable 3 weeks prior to your wedding and is **non refundable & non transferable**

To spread the cost of your wedding, we welcome payments in instalments or by direct debit. Please ask for details. **All payments are non refundable & non transferable.**

Should your final numbers not reach the provisional booked amount, we the hotel reserve the right to alter the function room chosen

If you would like to get married at the hotel you will need to contact Wakefield Registry office yourself to arrange a desired date and time. We ask that this is confirmed before your book and pay your deposit at the hotel. The telephone number is 03454 852888

Cancellations must be made both verbally and in writing from the persons who made the original booking within 7 days. Should cancellation occur within 6 months of your wedding date, then full payment will be required based on the original numbers & details confirmed.

The wedding couple or the person organising the reception will be responsible for the behaviour of their guests & children attending, and will be responsible for settling and charges incurred. The hotel reserves the right to close a reception should guest behaviour be unacceptable, with no payments refunded.

Hotel St Pierre is happy to supply a disco for your evening function. Should you prefer to provide your own entertainment, then a copy of their public liability insurance certificate & PAT testing must be provided 2 weeks prior to the wedding. (The duty manager reserves the right to control the volume of any entertainment)
Live band and entertainment must finish by 11.00pm

Any alcohol brought into the hotel for consumption on these premises without prior consent will be confiscated

No real flames or candles

To help with the smooth running of your event, the hotel is happy to accept items for your reception the day before the wedding. any belongings must be collected the day following the reception.

Items are left at your own risk and the Hotel does not accept any liability for loss or damage that may occur.

Prices quoted are correct at time of printing

We reserve the right to alter prices of food and drink due to unforeseen changes in prices from our suppliers and changes in VAT

As all payments are non refundable and non refundable we recommend you take out wedding insurance to cover you in case of unforeseen circumstances





HOTEL ST PIERRE WEDDINGS

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