

FOLK HALL WEDDINGS

A unique venue for your special day





Congratulations

On your Engagement and thank you for considering Folk Hall for your celebration.

We pride ourselves on being able to provide a fully bespoke service, offering flexibility to enable you to have an entirely unique wedding. Our beautiful Orchard Hall, with its Arts and Crafts design, large windows and high ceilings create a light and airy feel.

Orchard Hall's simple stylings and our very experienced staff mean that it is the perfect space for your special day, where you can bring your vision to life.

Whether you are holding an intimate celebration with your closest friends and family or a lavish event, we can help you make it a truly memorable celebration. We can cater for anywhere between 60 and 150 guests, depending on your preferred layout, and will work with you to make sure it is everything you have dreamed of.

When your attention turns to your evening festivities, our full black-out blinds turn the space into the ultimate party venue – the perfect backdrop for dancing the night away. The cost of hiring our beautiful venue is detailed below, along with details of the service we will provide.





The Wedding Package 2023

£1750*

Our base price includes:

- Use of Orchard Hall for up to 10 hours for your reception meal for up to 120 guests (in-house catering to be ordered separately) with an additional 30 guests able to attend your evening reception
 - Orchard Hall available from 9 am on the day to enable you and your suppliers to decorate the space. Should you wish to have access the day before, an additional charge of £300 will apply
- Tables and chairs set up to specification (round tables and banqueting tables available)
 - Use of table linen. Linen napkins can be provided at an extra cost
 - Basic table laying (centrepieces, name cards, etc. provided by yourself and laid to your specification)
 - Use of our stage and lights, PA systems with microphone, and easel for displaying your table plan
 - Staffed bar (last orders 11:00pm)
 - Post-event cleaning
 - Free car parking in our Folk Hall car park
- Your dedicated team, including a Manager, will be on hand throughout the day and will be involved in planning your event, so you can rest assured that your day will be exactly as you planned it.

We are, of course, happy to accommodate other timings for your day and can provide an individual quote. You can also add on additional rooms or services as you require, such as – drinks receptions, evening buffets and space for children's entertainment.

You will find a selection of menus in this brochure for your consideration. We are more than happy to discuss your menu requirements and can work with you to provide alternative options if you have something in mind.

Should you wish to bring in your own caterers, there will be a £50 charge, subject to all equipment, crockery and service responsibility being undertaken by the caterer. Crockery and equipment can be supplied subject to an additional fee. Unfortunately, there is no access to the Folk Hall kitchens.

Please do not hesitate to contact us to view the Folk Hall and to discuss your plans in more detail.

**Please note an additional £200 refundable damages deposit is also required alongside final payment. In order to secure your date, the package fee as stated above will be required on booking as a deposit.*



Finishing Touches

String lights are provided free of charge around and in between the pillars of the room. We will consider any requests to help you achieve your vision.

For a small additional charge we can offer the following:

White Lycra Chair covers

which look beautiful on their own, from £4 per chair

OR your choice of coloured sashes can be included for an additional 50p per sash

White Linen Napkins

Paper napkins are included within the package price, but if you prefer the more traditional linen napkins, these can be added for just £1 per person

Sweet Stand

Tastefully decorated, with 10 varieties of sweets and bags provided: £150 based on 100 guests

Sweets included

(subject to availability):

- Strawberry Pencils
- Giant Fizzy Cola Bottles
- Giant Sour Strawberries
 - Cherries
- Milk or White Chocolate Jazzies
 - Flying Saucers
- Foam Bananas or Shrimps
 - Fried Eggs
- Haribo Jelly Babies
 - Mini Eggs

(any specific requests will be considered)

Additional extras such as candyfloss and popcorn are available – please ask for more information.

Doughnut Wall

£50 for 30 doughnuts, decorated to your theme



Raise a Glass

Celebrate your special day by offering a glass or two to your guests. We are able to provide a range of alcoholic and non-alcoholic drinks to welcome your guests or toast your happy future together.

Arrival Drinks

Alcoholic Options

Priced Per Glass

Champagne (125ml) – from £9.50

Prosecco (125ml) - £7

Wine (175ml) - £6

Bucks Fizz (125ml) - £5

Pimms and Lemonade - £5

A range of cocktails available upon request

Non-Alcoholic Options

Priced Per Glass

Fresh Orange Juice - £3

Fresh Cloudy Apple Juice - £3

Elderflower Pressé - £3

A range of Mocktails available upon request

If you have any specific requests, please do not hesitate to ask, as we will do our best to accommodate them.

Drinks for the Table

Priced per 75cl bottle

A selection of Red, White or Rosé wine – from £15

Elderflower Pressé - £6

Shloer - £5

Mineral Water - £3

If you would like to supply your own wine or sparkling wine, you are welcome to do so. A small corkage charge of £6 per 75cl bottle will apply.



Raising the Bar

The Folk Hall has a fully licensed bar serving a wide variety of premium bottled drinks, spirits and wines in addition to draught lagers.

A range of cocktails and other specialist drinks can be available.

A sample of available cocktails can be seen below;

Mojito
Black Russian
Cosmopolitan
Dark and Stormy
Tom Collins
Singapore Sling
Sex on the Beach

We are happy to discuss other options if you have something specific in mind, and can provide non-alcoholic versions of some cocktails for those that prefer not to drink alcohol.

Layered shots such as B52 and Baby Guinness can be available upon request.

Guests can pay for their own drinks, or should you wish to cover the costs, we are able to work with you to provide for this.

Food for Thought

(Please select 1 option for your guests)

Canapès

Smoked Salmon Blinis

Honey Glazed Sausages

Tomato Bruschetta (Ve)

Thai Chicken Skewer (GF)

Tortilla Chips with Salsa Dip (Ve)

2 per person £7.00, 3 per person £10.00

Starters

Deep Fried Camembert Wedges with Red Onion Marmalade and Salad (V)

Chicken Liver Pate with Tomato Chutney and Crusty Bread

Mini Chicken Caesar Salad

Mini Halloumi Caesar Salad (V)

Smoked Haddock Fishcakes with Homemade Tartare Sauce

£8.00

Main Courses

Loin of Pork, Sage & Onion Stuffing with Yorkshire Pudding, Roast Potatoes, Carrots, Broccoli & Roast Gravy **£17.00**

Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes, Carrots, Broccoli & Roast Gravy **£19.00**

Honey Glazed Belly Pork, Colcannon Mash, Cider Sauce, Carrots and Green Beans **£19.00**

Skin on Chicken Breast with Mushroom Fricassee, Dauphinoise Potatoes, Glazed Carrots & Broccoli **£19.00**

Braised Beef Shin in Red Wine, Baby Onions and Mushrooms, Mustard Mash & Red Cabbage **£19.00**

Hake with Saffron Risotto, Sugar Snap Peas & Spinach **£26.00**

Desserts

Sticky Toffee Pudding with Butterscotch Sauce & Ice Cream
Lemon Tart with Raspberry Compote & Clotted Cream
Warm Chocolate Brownie with Chocolate Sauce (GF)
Banoffee Pie with Toffee Sauce
Baked American Cheesecake with Fresh Berry Compote
Apple Pie with Custard
Chocolate Fudge Cake (Ve)
Summer Fruit Terrine with Vegan Ice Cream (Ve, GF)

£8.00

Tea and Coffee

from £1.50 per cup

Vegan Starters

Grilled Vegetable Antipasti with Flat Bread and Hummus
Chickpea and Sun Blushed Tomato Bruschetta Salad Garnish
Vegan Pate with Crusty Bread and Tomato Chutney
Cauliflower Spicy Fritters with Herby Dipping Sauce

£8.00*

Vegetarian and Vegan Mains

Homemade Nut Roast with Walnuts, Hazelnuts, Pecans,
Lentils and Mushrooms served with Gravy (Ve)
5 Bean Chilli Burrito, Rice, Guacamole, and Salsa (Ve)
Stuffed Peppers with Feta, Tomato, Onion and Couscous (V, GF)
Butternut Squash and Yorkshire Blue Cheese Wellington,
with Sage and Pecan Nuts in a Port Sauce (V)

£17.00*



Children's Menu

Tomato Soup
Crudities and Cream Cheese Dip
Fruit Kebab
Meat Balls with Pasta in Tomato Sauce
Margherita Pizza
Sausage & Mash with Gravy
Brownie with Ice Cream
Pancakes with Golden Syrup
Waffles with Chocolate Sauce

2 courses £9.00

3 courses £13.00

Carvery

Topside of Beef & Loin of Pork
Yorkshire Puddings, Roast & Mashed Potatoes, Carrots, Peas,
Cauliflower Cheese and Roast Gravy

£22.50**

Pie Buffet

Steak & Mushroom, Chicken and Leek †
Mashed Potatoes, Carrots, Peas, Cauliflower Cheese and Roast Gravy

£22.50**

Elm Buffet

Selection of Sandwiches ‡
Sausage Rolls †
Falafel with Salsa (Ve)
Potato Wedges with Jalapeno Ranch Dressing (GF, Ve)
Vegetable Samosa (V)
Onion Bhaji with Mint Raita (Ve)

£15.50

Oak Buffet

Sweet Chilli Chicken & Pepper Kebabs (GF) †
 BLT Rolls ‡
 Tuna Nicoise (GF)
 Caesar Salad ‡
 Jumbo Couscous & Roast Vegetable Salad (Ve, GF)
 Mozzarella & Beef Tomato Salad with Balsamic & Basil (V)
 Potato Wedges with Jalapeno Ranch Dressing (GF, Ve)
£22.00

Cedar Buffet

Baked Salmon with Dill & Hollandaise Sauce
 Honey Glazed Yorkshire Ham
 Bean & Feta Salad (V)
 Garden Salad (Ve)
 Coleslaw (V)
 Jumbo Couscous (Ve)
 Potato Wedges (Ve)
 Bread Selection (V, Ve)
£26.00

Buffet Dishes and Curry Selection

Thai Green Chicken Curry
 Madras with Chicken or Lamb
 Sweet Potato & Butternut Squash Thai Curry (Ve)
 Chicken Korma
 All served with Steamed Rice
 Beef Chilli Con Carne with Rice
 5 Bean Chilli with Rice (Ve)
 Beef Lasagne with Garlic Bread
 Beef Bourguignon with Rice
All £14.50

Side Dishes

Naan Bread

Garlic Bread

Garden Salad

French Stick Slices

£2.00

Chunky Chips

£3.00**Hot Sandwiches****Pork, Stuffing and Apple Sauce **£9.00**Bacon Baps **£7.00**Sausage Baps **£7.00**Fried Eggs Baps **£7.00**Mushroom and Tomato Baps **£7.00**Fish Finger Baps **£7.00**Halloumi Burger **£9.00**Chunky Chips **£4.00****Cream Tea**Freshly Baked Scone, Jam, Clotted Cream and Sandwich Selection,
with a choice of Tea and Coffee**£11.00**

Add Cake Selection ‡ †

£5.00**cannot be offered as a choice as part of a meal, alternative for non-meat eaters**** minimum numbers apply, or staffing charge may be applied*

(GF) Non gluten containing ingredients

(V) Vegetarian

(Ve) Vegan

‡ Gluten free alternative available

† Vegan alternative available

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

If you or any of your guests have any specific allergen or dietary requirements, please make our team aware at time of booking





New Earswick Folk Hall
Hawthorn Terrace
New Earswick
York YO32 4AQ

telephone 01904 769621

email folkhall@jrf.org.uk



Folk Hall
a place for meeting

JRHT JOSEPH
ROWNTREE
HOUSING TRUST