



**Folk Hall**  
a place for meeting

# FOLK HALL

## *Celebrations*





# *It's Time to Celebrate*

**Thank you for considering Folk Hall for your event**

---

**We pride ourselves on being able to provide a fully bespoke service, offering flexibility to enable you to have an entirely unique event. 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 occasion, 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 bring your ideas to life.

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 Event Package 2023

£435\*

---

The cost of hiring our beautiful venue is detailed below, along with details of the service we will provide.

- Use of Orchard Hall for up to 6 hours from 6pm to allow you to decorate if required (if longer is required, we can provide this for an additional charge)
  - 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
  - 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 planning and on the day of your event, so you can rest assured that your celebration 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 – use of the stage, PA systems, AV equipment, 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

## **Stage**

Includes use of lighting system - £50

## **PA System**

Surround sound including wireless microphones - £40  
 Portable Bose System including wired microphone - £25

## **Projector and Screen**

Including use of HDMI connection - £10

## **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](mailto:folkhall@jrf.org.uk)



**Folk Hall**  
a place for meeting

**JRHT** JOSEPH  
ROWNTREE  
HOUSING TRUST