

Weddings
Cedar Court Hotel

HARROGATE

For your special day...





The *perfect* setting

With elegant gardens perfect for your photos and magnificent function suites to choose from, Best Western PLUS Cedar Court Hotel Harrogate offers a classical backdrop for your wedding day.

This Grade II listed building is one of Harrogate's finest four star hotels, overlooking the 200-acre Stray and providing the perfect venue for your wedding day.

Our Cedar and Rowan Suites have impressive high ceilings with sparkling chandeliers and floor to ceiling windows creating a light and bright space.

For those wishing to hold their ceremony with us we have a selection of licensed suites for you to say 'I do'.

Your *wedding day*

No event is more special than your wedding day and we will take care of every detail to ensure that your celebration is absolutely perfect.

You'll see the passion for the personal touch in all sorts of ways. We have our own Wedding Co-ordinator who will go to any length to delight your guests.

It can be hard to picture what a room will really look like come the big day, which is why we host regular open days and evenings. We dress the rooms for civil ceremonies, wedding breakfasts and evening receptions, giving you a true, real-life impression of your wedding day.

Visit www.cedarcourthotels.co.uk/hotels/harrogate/weddings to find out the date of our next open day.





Howard Barnett Photography

Packages

Here at Best Western PLUS Cedar Court Hotel Harrogate we have a wide range of prices and packages to suit all guests and budgets, all of our packages include the following essentials:

- Dedicated Wedding Co-ordinator who will be on hand to help you plan your wedding day and answer any questions you may have
- Dedicated Duty Manager to guide you through the day
- Function Suite to hold your civil ceremony including the red carpet
- Three course wedding breakfast
- Use of the hotel cake stand and knife
- White linen tablecloths and napkins
- Fifteen bedroom allocation at a discounted rate for your guests to book
- Tea lights on the tables for the evening reception
- Chair covers including a sash in the colour of your choice

Choose from one of our three inclusive wedding packages which also include...

Lace package

- Menu tasting for the bride and groom in our restaurant
- Kir-royale drinks reception and choice of three canapés
- Two glasses of pinot grigio or merlot to be served with your wedding breakfast
- Glass of Champagne for your toast
- Table centre lanterns for the wedding breakfast
- Cedar Court printed table plan, table menu and place cards
- Evening buffet selection (seven items)
- Professional DJ playing all your favourite tunes until 12.30am
- Bridal suite, including a bottle of Champagne, a fresh fruit basket, chocolates, bathrobes and slippers.

Satin package

- Menu tasting for the bride and groom in our restaurant
- Bucks fizz drinks reception
- One glass of either pinot grigio or merlot to be served with your wedding breakfast
- Glass of prosecco for your toast
- Circular mirror with glass fishbowls for the wedding breakfast
- Cedar Court printed table plan, table menu and place cards
- Evening buffet selection (five items)
- Professional DJ playing all your favourite tunes until 12.30am
- Bridal suite, including bathrobes and slippers

Silk package

- Sparkling wine drinks reception OR toast drink
- Late night bites for the evening
- Superior bedroom

Food

Canapés

- Smoked Salmon Pin Wheel
- Mini Red Onion and Goats' Cheese Tart
- Chicken Liver Parfait with Toasted Baguette and Redcurrant Jelly
- Mini Welsh Rarebit
- Plaice Goujons, with Lemon and Chive Mayonnaise



Lace Wedding Breakfast

Starters

Classic French Onion Soup
with a Parmesan crouton

Confit Chicken and Duck Roulade
with spiced chunky pear jam and a long crouton

Smoked Salmon with Egg Mayonnaise
capers, lemon, brown bread and watercress

Sun Blushed Tomato Cheesecake (v)
with a pickled shallot and pesto

Main Courses

Roasted Sirloin of Beef
with roasted potatoes, Yorkshire pudding and red wine gravy

Pork Fillet
served with dauphinoise potatoes and a smoked bacon jus

Sea Bream
with chive mash potato and an avocado salsa

Mushroom, Roasted Garlic and Truffle Filo Tart (v)
with pearl potatoes and truffle dressing

Dessert

Vanilla Cheesecake with your Favourite Topping
with complementing ice cream and sauce

A Trio of Chocolate and Baileys Filled Profiteroles
with strawberry compote and white chocolate sauce

Tarte au Citron
with a mini raspberry meringue and lemon curd sauce

A Trio of Mini Puddings
sticky toffee, golden syrup and cinnamon apple

Tea, Coffee and Mints

Satin Wedding Breakfast

Starters

Leek and Potato Soup (v)
with truffle dressing

Ham Hock Terrine
with toasted sourdough bread and piccalilli

Prawn and Crayfish Cocktail
served with lemon and brown bread

Goats' Cheese and Red Pepper Tart (v)
with walnut dressing and rocket

Main Courses

Roasted Pork Loin
with roasted potatoes, Yorkshire pudding and cider jus

Chicken Breast with Wild Mushroom Mousse
with mash potato and a rosemary jus

Baked Fillet of Cod Topped with Smoked Cheese Rarebit
with pommes Anna and a sunblush tomato dressing

Vegetable Wellington (v)
with mash potato and vegetarian gravy

Dessert

Vanilla Cheesecake with your Favourite Topping
served with complementing mousse and sauce

Peach and Passion Fruit Pavlova
with peach coulis and a spoon tuile

Dark Chocolate and Cherry Brownie
with vanilla ice cream and cherry coulis

Toffee Apple Crumble Tart
served with toffee ice cream and custard

Tea, Coffee and Mints

Silk Wedding Breakfast

Starters

Slow Roasted Tomato and Red Pepper Soup (v)
with basil oil

Fan of Honeydew Melon (v)
with a red berry compote and red wine syrup

Chicken Liver Parfait
with toasted brioche and a red onion and tomato relish

Smoked Haddock and Leek Tart
with parsley dressing and rocket

Main Courses

Sausages and Mash Potato
with a whole grain mustard and onion gravy

Chicken Breast and Sautéed Potatoes
with sage and onion sauce

Salmon Fillet
with crushed new potatoes and pesto cream

Pea and Feta Risotto (v)
with Parmesan and rocket salad and mint dressing

Dessert

Vanilla Cheesecake with your Favourite Topping
with a quenelle of Chantilly cream and complementing sauce

Sticky Toffee Pudding
with toffee sauce and vanilla ice cream

Classic Crème Brulee
with shortbread biscuit

Rhubarb and Ginger Eton Mess
served with a spoon tuile

Tea, Coffee and Mints

Some of our menu items contain allergens and there is a risk that traces of these may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which of these menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to a team member who can provide you with this information and may be able to help you make an alternative choice.

Please select one menu for all your guests to enjoy. A pre-ordered choice menu is available, supplement applies

Evening Buffet

Satin and Lace Menu

Select seven for Lace package and five for Satin package

- Selection of Sandwiches and Wraps
- Warm Tortillas with Cheese and Dips (v)
- Selection of Warm Savoury Tarts
- Greek Salad (v)
- Prawn Marie Rose Crostini
- Olive, Sun Blush Tomato and Feta Salad (v)
- Warm Sausage, Apple and Sage Rolls
- Melon and Pineapple Platter (v)
- Warm Pork Pies with Pickle
- Chicken and Smoked Bacon Caesar Salad
- Roasted Garlic and Lemon Chicken Drumsticks
- Selection of Pizzas
- Tomato, Red Onion and Feta Crostini (v)
- Plaice Goujons with Lime and Pepper Mayonnaise
- Cajun Chicken and Pepper Skewers
- Spicy or BBQ Chicken Wings
- Vegetable Spring Rolls with Sweet Chilli Sauce (v)
- Vegetable Samosas with Mango Chutney (v)
- Chips with Dips
- Potato Wedges with Sour Chive Cream

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Selection of Chef's Mini Sweets

Silk Menu

Select one option from the following choice of hot sandwiches served in ciabatta or baps, with chips and dips

Late night bites

- Bacon Bap
- Sausage Bap
- Roasted Pepper, Pesto and Mozzarella Bap (v)



Taking care of the little ones

Select one option for all of your young guests to enjoy. Includes soft drinks on arrival, on the table and for the toast.

For children aged 12 years and under.
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Starter

Fan of Galia Melon (v)

Main Courses

Roasted Sausages with Creamy Mash Potato and Onion Gravy

Chicken Strips with Chips and Peas

Cheese and Tomato Pizza with Chips (v)

Dessert

Vanilla Ice Cream with a Cookie

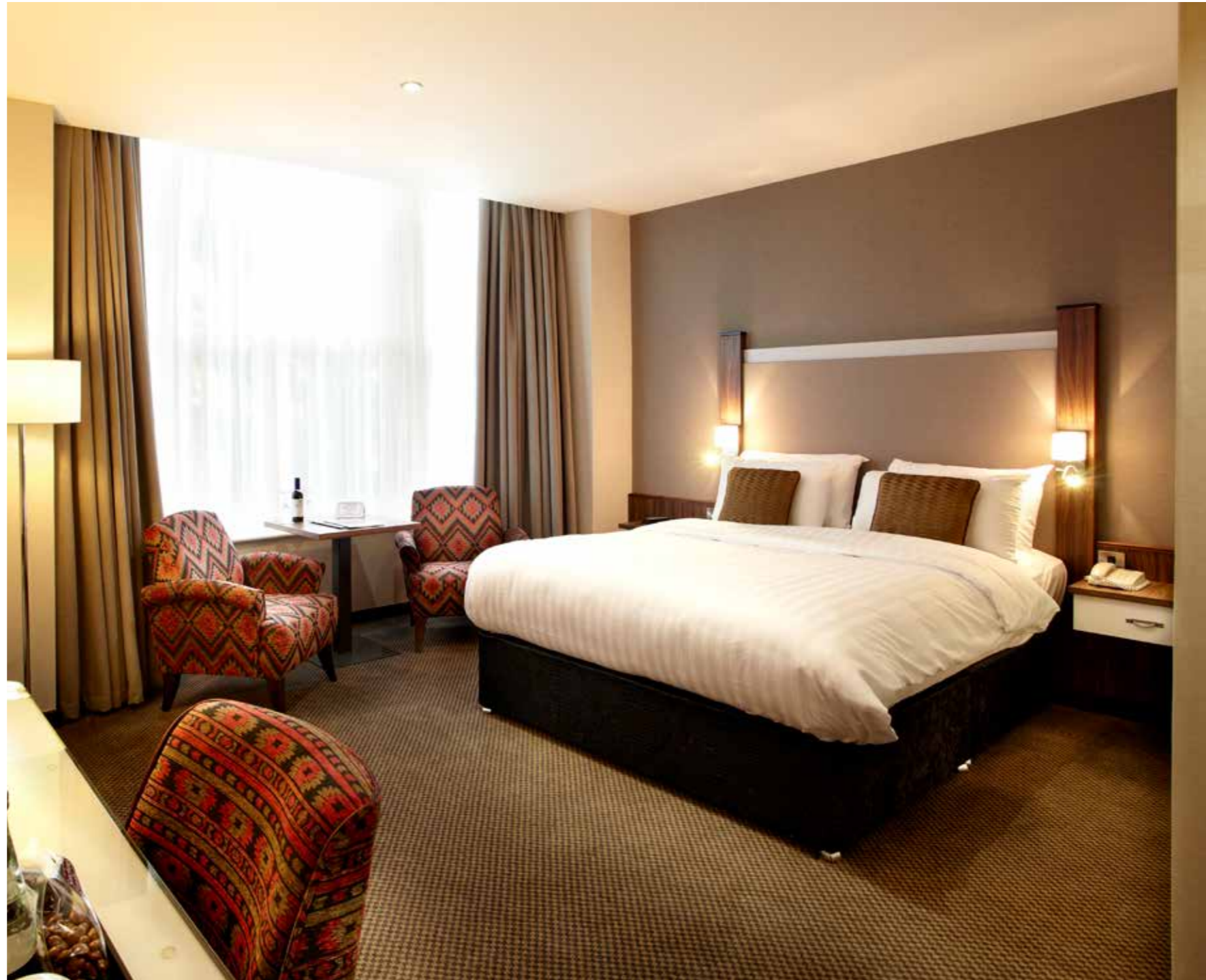


Bedrooms

are the heart of what we do

Our special wedding accommodation rates include breakfast so your celebrations can continue the following morning. Enjoy your breakfast with all your guests in a private room. Please contact us for a price.

Let your guests treat themselves and make a special night of it, stay in one of our superior rooms with king sized beds, pocket sprung mattresses, bathrobes and slippers and upgraded toiletries (supplement applies).



Let us guide you through booking

Let our Wedding Co-ordinator check your preferred date and make a provisional booking, we can hold this for 14 days for you.

Book the Registrar or Church.
Harrogate Registry Office
Bilton House
31 Park Parade
Harrogate
HG1 5AG
Telephone: 01609 532154

Your deposit and signed contract will confirm your chosen date then let us take care of the rest!





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Park Parade, Harrogate HG1 5AH | T: 01423 85 85 85 | E: weddings@cedarcourtharrogate.co.uk

www.cedarcourthotels.co.uk

Prices



Accommodation

When making a booking, we can offer ten standard rooms and five superior rooms on an allocation basis for your guests (subject to availability). Guests are to book direct with the hotel quoting your names. Any rooms left on your allocation will be released 8 weeks prior to your wedding. Please discuss with your Wedding Co-ordinator if you do not require bedrooms. Our special guaranteed rates are as follows:

Standard double or twin room

1 guest **£110** 2 guests **£120**

Superior double room

1 guest **£135** 2 guests **£145**

Family Room (2 Adults & 2 Children)
on a request basis **£170**

All rates are per room per night inclusive of full English breakfast and VAT at the prevailing rate.

Check in time is from 2.30pm and check out is 11.00am.

An early check in from 12pm for £20 per room can be available on request (subject to availability)

A credit card number is required at the time of booking to secure the reservation but will not be charged.

All cancellations must be made 48 hours prior to arrival or will be charged in full.

Full wedding terms and conditions can be supplied upon request.

Civil Ceremony Room Hire

Cedar Suite (up to 320 guests) **£750**

Rowan Suite (up to 160 guests) **£650**

Queens Suite (up to 90 guests) **£550**

Oak or Garden Suite (up to 40 guests) **£300**

Packages

Lace £6,400

80 day and 100 evening guests

Additional guests can be accommodated £60 per person for day and £22 per person for evening guests.

Satin £4,400

60 day and 80 evening guests

Additional guests can be accommodated £46 per person for day and £18 per person for evening guests.

Silk* £2,500

40 day and 60 evening guests

Additional guests can be accommodated £34 per person for day and £12 per person for evening guests.

Children £17

Afternoon Tea* £2,500

50 day and evening guests

Additional guests can be accommodated £40 per person for day and £10 per person for evening guests.

Professional DJ can be added for an additional cost of £320.

Winter Wonderland £4,200

60 day and 100 evening guests

Additional guests can be accommodated £40 per person for day and £18 per person for evening guests.

Supplement for choice menu from £2.50 per person
All package prices valid until 31st December 2018

*Package available 7 days a week 1st November – 31st March and Sunday – Thursday 1st April – 31st October or if booked no more than 6 months prior to date.

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Winter
Wonderland
Package



Winter Wonderland Package

- Dedicated Wedding Co-ordinator who will be on hand to help you plan your wedding day and answer any questions you may have
- Menu tasting for the bride and groom in our restaurant
- Dedicated Duty Manager to guide you through the day
- Function Suite to hold your civil ceremony including the red carpet
- Bucks fizz or mulled cider drinks reception
- Seasonal four course wedding breakfast
- Glass of prosecco for your toast
- Winter wonderland decorations
- Fishbowls and mirrors for table centres
- Use of the hotel cake stand and knife
- Chair covers and sash of your choice for the civil ceremony and wedding breakfast
- White linen tablecloths and napkins
- Late night bites for the evening reception
- Tea lights on the tables for the evening reception
- Professional DJ playing all your favourite tunes until 12.30am
- Bridal Suite, including bathrobes and slippers
- Fifteen bedroom allocation at a discounted rate for your guests to book



Wedding Breakfast

Ham Hock Terrine

with toasted sourdough and piccalilli

Classic French Onion Soup

with a Parmesan crouton

Chicken Liver Parfait

toasted brioche and a red onion and tomato relish

Fan of Honeydew Melon (v)

with a red berry compote and red wine syrup

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Lemon Sorbet

•••

Roast Sirloin of Beef

with roasted potatoes, Yorkshire pudding and red wine gravy

Pork Fillet

served with dauphinoise potato and smoked bacon jus

Baked Fillet of Cod topped with a Smoked Cheese Rarebit

with pommes Anna and a sun blush tomato dressing

Vegetable Wellington (v)

with mash potato and vegetable gravy

•••

Vanilla Cheesecake with your Favourite Topping

with a quenelle of Chantilly cream and complementary sauce

Dark Chocolate and Cherry Brownie

with vanilla ice cream and cherry coulis

A Trio of Mini Puddings

sticky toffee, golden syrup & cinnamon apple

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Tea, Coffee and Mints

Late Night Bites

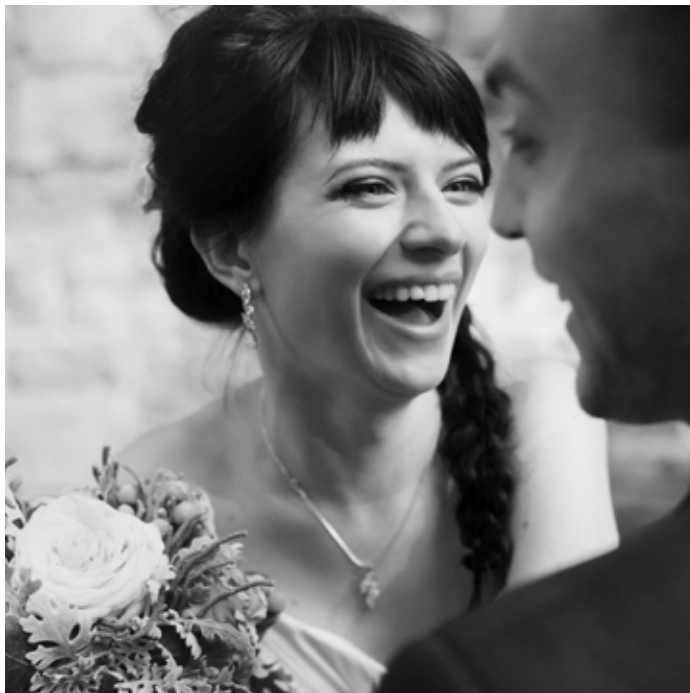
Bacon Bap

Sausage Bap

Roasted Pepper, Pesto and Mozzarella Bap (v)

All served with fries and sauces

Afternoon Tea Package



Afternoon Tea Package

- Dedicated Wedding Co-ordinator who will be on hand to help you plan your wedding day and answer any questions you may have
- Duty Manager to guide you through the day
- Red carpet on arrival
- Champagne reception and canapés
- Traditional Yorkshire afternoon tea
- Glass of Champagne for your toast
- Cedar Court printed table plan, table menu and place cards
- Chair covers and sash of your choice
- Use of the hotel cake stand and knife
- White linen tablecloths and napkins
- Pulled pork sandwiches for evening reception



Afternoon Tea Menu

Selection of Finger Sandwiches:

Smoked Salmon and Cream Cheese

Egg Mayonnaise and Cress (v)

Tuna and Cucumber

Cheese and Tomato (v)

Yorkshire Ham and Mustard

Pork Pie

Sausage Roll

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Chef's Choice of Assorted Homemade Cakes

Homemade Scones with Strawberry Preserve and Clotted Cream

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Choice of Speciality Teas and Coffee

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Bespoke
Weddings



The Cedar Suite

Civil Ceremony

180 to 320 guests (Function Suite Hire - £750)

Wedding Breakfast

100 to 250 guests

The Rowan Suite

Civil Ceremony

90 to 180 guests (Function Suite Hire - £650)

Wedding Breakfast

50 to 100 guests

The Queens Suite

Civil Ceremony

30 to 90 guests (Function Suite Hire - £550)

Wedding Breakfast

40 to 60 guests

The Oak or Garden Suite

Civil Ceremony

Up to 40 guests (Function Suite Hire - £300)

Wedding Breakfast

Up to 40 guests

Canapés

Choose three for £6 per person

Cold Canapés

Smoked Salmon Pin Wheel

Mini Savoury Scone Topped with Chilli Jam (v)

Mini Sausage, Apple and Sage Roll

Prawn Marie Rose Tartlet

Mini Red Onion and Goats' Cheese Tart (v)

Chicken Liver Parfait with Toasted Baguette
and Redcurrant Jelly

Hot Canapés

Mini Welsh Rarebit (v)

Plaice Goujons, with Lemon and Chive
Mayonnaise

Chicken Satay Skewer

Vegetable Spring Rolls with Hoisin Dip (v)

Smoked Haddock and Leek Tart

Mini Beef and Horseradish Yorkshire Pudding



Wedding Breakfast

Please select one choice for each course for your guests to enjoy.
A choice menu is available at a £2.50 supplement per person

Soups

£5 per person

Slow Roasted Tomato and Red Pepper Soup (v)
with basil oil

Carrot and Cumin Soup (v)
with coriander crème fraiche

Broccoli Volute (v)
topped with toasted almond

...

£5.50 per person

Mushroom and Roasted Garlic Volute (v)
with sweet pickled mushrooms

Leek and Potato Soup (v)
with a truffle dressing

Lightly Curried Parsnip Soup (v)
with onion bhaji

...

£6 per person

Pea and Ham Soup
with pea and mint dressing

Chicken and Sweetcorn Volute
with thyme dumpling

Classic French Onion Soup
with a Parmesan crouton

Starters

£6 per person

Fan of Honeydew Melon (v)
with a red berry compote and red wine syrup

Ham Hock Terrine
with toasted sourdough and piccalilli

Chicken Liver Parfait
toasted brioche and a red onion and tomato relish

...

£7 per person

Prawn and Crayfish Cocktail
served with lemon and brown bread

Sun Blush Tomato Cheesecake (v)
with a pickled shallot salad and pesto

...

£8 per person

Rocket, Lemon, Fennel and Crab Salad
with paprika dressing

Confit Chicken and Duck Roulade
with spiced chunky pear jam and a long crouton

Smoked Salmon
served with egg mayonnaise, capers, lemon, brown bread and watercress

Warm Salted Beef
with a red onion and watercress salad and horseradish dressing

Sorbets

£4 per person

Mango

Blackcurrant

Lemon

...

£5 per person

Strawberry and Basil Bellini

Lemon Rosemary Gin Fizz

Raspberry Mojito



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Mains

£16 per person

Sausages and Mash Potato

with a whole grain mustard and onion gravy

Chicken Breast and Sautéed Potatoes

with sage and onion sauce

24 Hour Cooked Beef Brisket

with horseradish mash potato and Black Sheep Ale jus

Salmon Fillet

with crushed new potatoes and pesto cream

Roasted Pork Loin

with roasted potatoes, Yorkshire pudding and cider jus

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£18 per person

Chicken Breast with Wild Mushroom Mousse

mash potato, rosemary jus

Baked Fillet of Cod Topped with Smoked Cheese Rarebit

with pommes Anna and a sun blush tomato dressing

Pork Fillet

served with dauphinoise potato and smoked bacon jus

Slow Cooked Leg of Lamb

with roasted potatoes, Yorkshire pudding and redcurrant gravy

Roasted Sirloin of Beef

with roasted potatoes, Yorkshire pudding and red wine gravy

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£20 per person

Rump of Lamb

with champ potatoes and roasted garlic jus

Crispy Duck Breast

with fondant potatoes and cherry jus

Sea Bream and King Prawns Wrapped in Filo

with chive mash potato and an avocado salsa

Vegetarian Options

Pea and Feta Risotto

with Parmesan and rocket salad and mint dressing

Vegetable Wellington

with mash potato and vegetable gravy

Filo, Mushroom, Roasted Garlic and Truffle Tart

with pearl potatoes and truffle dressing

All our dishes are served with seasonal vegetables.

Desserts

£5.50 per person

Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

Peach and Passion Fruit Pavlova

with peach coulis and a spoon tuile

Classic Crème Brulee

with shortbread biscuit

Rhubarb and Ginger Eton Mess

served with a spoon tuile

•••

£6 per person

Vanilla Cheesecake with your Favourite Topping

with a quenelle of Chantilly cream and complementary sauce

Dark Chocolate and Cherry Brownie

with vanilla ice cream and cherry coulis

Tarte au Citron

with a mini raspberry meringue and lemon curd sauce

Toffee Apple Crumble Tart

served with toffee ice cream and custard

Red Wine Poached Pear

with berry compote and champagne sorbet

Apple and Sultana Strudel

with vanilla custard

•••

£6.50 per person

A Trio of Chocolate and Baileys filled Profiteroles

with strawberry compote and white chocolate sauce

Dark Chocolate and Salted Caramel Tart

with white chocolate ice cream and sauce

A Trio of Mini Puddings

sticky toffee, golden syrup and cinnamon apple

**Yorkshire Cheese Plate, with Celery,
Grapes, Chutney and Biscuits**

£7.50 per person or £25 per table as an
additional course

**All three course menus include
tea and coffee with chocolate mints**

Upgrade chocolate mints to Cedar Court
chocolate fudge for a £1.50 per person
supplement

We can cater for special dietary requirements and most of our menus are either suitable or can be adapted to accommodate. Please contact the team for further details.

Finger Buffet

£15.50 per person for six items

£2.50 per person per extra item

Selection of sandwiches and wraps
Warm tortillas with cheese and dips (v)
Selection of warm savoury tarts
Greek salad (v)
Prawn Marie Rose crostini
Olive, sun blush tomato and feta salad (v)
Warm sausage, apple and sage rolls
Melon and pineapple platter (v)
Warm pork pies with pickle
Chicken and smoked bacon Caesar salad
Roasted garlic and lemon chicken drumsticks
Selection of pizzas
Tomato, red onion and feta crostini (v)
Plaice goujons with lime and pepper mayonnaise
Cajun chicken and pepper skewers
Spicy or BBQ chicken wings
Vegetable spring rolls with sweet chilli sauce (v)
Vegetable samosas with mango chutney (v)
Chips with dips (v)
Potato wedges with sour chive cream (v)
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Selection of Chef's mini sweets

Late Night Bites

All served with fries and sauces

Bacon bap £8.50
Sausage bap £8.50
Fried egg bap £6.50
Roasted pepper, pesto and mozzarella bap £7.50 (v)
Piri Piri chicken bap £10
Pulled pork bap £10
Pork pie and minted peas £8.50

Upgrade to wedges for 75p per person

Upgrade to sweet potato fries for £1.50 per person

Hot Fork Buffet

£18 per person

All served with seasonal vegetables, potatoes, rice,
a selection of four salads and bread rolls

Choose three dishes, including one vegetarian

Chicken in a mushroom and tarragon sauce
Chicken tikka masala
Beef lasagne
Beef and ale pie
Lamb hot pot
Shepherd's pie
Roasted loin of pork with Yorkshire puddings
Pork, leek and cider pie
Salmon in a white wine sauce
Cedar Court classic fish pie
Fillet of grilled cod with watercress sauce
Baked haddock fillet with smoked cheese and chive sauce
Mushroom and roasted garlic tagliatelle (v)
Leek, potato and cheese pie (v)
Roasted vegetable lasagne (v)

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Add a side for £1.50 per person

Garlic bread (v)
Naan bread (v)
Poppadoms and mango chutney (v)
Chips (v)

•••

Choose two sweets

Apple and peach crumble
Sticky toffee pudding
Spotted dick
Selection of Chef's mini sweets
Tarte au citron
Chocolate fudge cake
Lemon and ginger cheesecake
Treacle tart

Drinks Packages

Drinks Package A

£17.95 per person

Choose from a glass of Bucks Fizz or Pimms Cocktail

Half a bottle of house wine with the wedding breakfast

A glass of sparkling wine for the toast

Drinks Package B

£19.95 per person

Choose from a glass of Bucks Fizz, summer fruit punch or sparkling wine

Half a bottle of house wine with the wedding breakfast

A glass of Champagne for the toast

Drinks Package C

£23.95 per person

Choose from a glass of Kir Royale, Champagne Bucks Fizz or Bellini

Half a bottle of Merlot or Pinot Grigio with the wedding breakfast

A glass of Champagne for the toast

Soft Drinks Package

£7.95 per person

Choose from a glass of orange juice, fruit punch or sparkling elderflower

Choose from a glass of cola, lemonade, orange juice or mineral water

A glass of Appletiser or sparkling elderflower for the toast

Why not try something a little different?

Below is a selection of drinks which could be used to create a bespoke drinks package

Sparkling Bucks Fizz £4.95

Prosecco £5.95

Pimms Cocktail £4.95

Pimms Royale £8.95

Pimms, Champagne and Fresh Strawberries

Kir Royale £7.95

Champagne and Crème de Cassis

Bellini £7.95

Champagne and Crème de Peche

Mojito £6.95

White Rum, Mint, Lime and Soda

Champagne £6.95

Rosé Champagne £7.95

Mulled Wine £4.95

Mulled Cider £4.95

Fruit Punch £4.15

Non Alcoholic Fruit Punch £3.50

Prices per glass



Wedding Extras

Circular mirror with glass fishbowl £5 per table

Candelabras £15 per table

Giant candle lanterns £15 per lantern

Table plan £2.50

Place cards 30p per place card

Menus £1.50 per menu

Chair Covers including sash of your choice
£4 per chair including delivery, set up and collection

White carpet aisle runner £40

Hotel DJ from £320

Confetti from £2

Ice Swan Sculpture from £50

Top table swag to match your chair covers from £30

Bespoke Social Media Frame from £50

Table runners, coloured linens, casino tables, photobooth, fairytale backdrop and LOVE letters. Please contact for a bespoke price.





Park Parade, Harrogate HG1 5AH | T: 01423 85 85 85 | E: weddings@cedarcourtharrogate.co.uk

www.cedarcourthotels.co.uk