



Our wedding reception packages

Your big day is unique and we appreciate that every wedding is different; that's why we make a real commitment to attention to detail. We don't offer an off-the-shelf product because we believe that by offering a personal, tailored service we can help you to create your perfect day.

Set in a beautiful, picturesque and relaxed setting, the Waterloo Suite is the ideal location for your wedding. Gardens full of character plus a panoramic balcony make for an impressive reception area while in the evening, the canopies of the floodlit trees create an unforgettable feature. The Waterloo Suite itself offers a truly idyllic room with a high-beamed ceiling to spend the evening eating and dancing.

Wedding catering requirements will feature heavily when deciding upon your choice of venue and our experienced, professional hospitality staff can guarantee top-quality food and service, in partnership with the Design House restaurant of Halifax. Build your own menu with help from your dedicated events planner or view a range of carefully-selected sample menus to help you decide.

Stunning grounds, excellent service and top-quality cuisine will provide countless photo opportunities and help make your wedding a truly special day, creating memories that will last forever.

Our promise

The Waterloo Suite aims to cater for your every wish and to make things easier on your big day; we offer a selection of services as standard with each of our party packages. These include the following;

- Fully stocked bar with optional account facilities
- Table linen
- Optional use of the ceremonial knife for cutting the wedding cake
- Optional pre-order of wine and champagne
- Inclusive room hire for 60+ guests
- Free parking for your guests
- Disabled access
- WiFi access
- Optional DJ sourcing (although you are very welcome to use your own!)

Got a question? Our dedicated events team is on hand to help!

Please call **01484 469801** or email info@waterloosuite.co.uk

in partnership with





Our menus

Classic finger food buffet menu

£6 per person

(£7.20 including VAT)

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A selection of sandwiches and wraps:

Tuna mayo, cheese and pickle,
ham, tomato and mustard, tandoori chicken
White onion, bacon and three-cheese quiche

Pork and apple lattice

Crisps, nachos and kettle chips

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Fresh fruit salad

Gateaux or sweet pastry

Tapas selection buffet menu

£6 per person

(£7.20 including VAT)

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Ham hock rillettes, homemade piccalilli

Cured vodka and beetroot salmon

Greek salad

Burrata: tomato and toasted bread salad, with basil,
baby capers, shaved shallots, red wine vinegar

Curried eggs

Scotch eggs

Olives

Mediterranean vegetable cous cous

Dips and homemade breads

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Our menus

Eastern promise buffet menu

£6 per person

(£7.20 including VAT)

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Tandoori chicken wraps

Tuna and three-bean sandwiches on granary bread

Ham and spiced relish sandwiches on white bread

Curried rice salad

Chicken satay

Onion bhajis

Poppadums

Sweet chilli dip

Garlic mayonnaise

Indian coleslaw

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Fresh fruit kebabs with Chantilly cream

English tea party buffet menu

£6 per person

(£7.20 including VAT)

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Cocktail sandwiches: ham and Colman's, beef and horseradish, cheese and pickle

Devilled eggs

Chicken and leek pastries

Trio of vol-au-vents

Cucumber salad with Yorkshire feta,

red onion and minted yoghurt

Chicken liver pâté with muffins

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Chocolate éclairs

Vanilla slices

Apple strudel

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Our menus

Sop supper menu

£7.50 per person
(£9 including VAT)

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“Anything steeped, or dipped and softened, in any liquid; especially, something dipped in broth or liquid food, and intended to be eaten.”

Please choose a maximum of two dishes to offer your guests from the list below:
(Vegetarians will also be catered for – please let us know how many to expect!)

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- Slow-cooked roast pork teacake with apple sauce, seasoning and dipping gravy
 - Slow cooked roast beef teacake, caramelised onions, horseradish, mustard and dipping gravy
 - Chicken makhani, pilau rice and garlic flatbreads
 - Bubble and squeak, pork sausage, onion gravy and brown sauce
 - Pie and peas with mint sauce and gravy
 - Beef chilli, rice and garlic flatbreads

-
Additional items:

- Chips (*add £1.50 per portion*)
- Onion rings (*add £2.50 per portion*)

Please note that a minimum of 100 persons is required for the Sop Supper menu

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Waterloo Suite

LOCKWOOD PARK

Weddings & Receptions



Our menus

BBQ menu

£8.50 per person
(£10.20 including VAT)

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Cumberland sausage
Home-made hamburgers
Chicken marinated in lime, garlic and chilli
A selection of teacakes and rolls
Condiments, sauces and cheese slices
Coleslaw

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Additional BBQ menu items:

4oz rib eye or sirloin, or 6oz lamb rump marinated in mint and olive oil (*add £2 per portion*)
Pork escalope with thyme and honey (*add £1 per portion*)
Cajun salmon fillet (*add £1.75 per portion*)
Scallop and chorizo kebab (*add £3 per portion*)
King prawn, pepper and onion skewer (*add £2.50 per portion*)
Whole trout with rock salt (*add £3 per portion*)
Cheese and biscuits (*add £1.75 per portion*)
A selection of cakes and gateaux (*add £2.25 per portion*)

Please note that a minimum of 150 persons is required for the BBQ menu

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Our menus

Cold buffet menu

£11 per person

(£13.20 including VAT)

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Spiced char-grilled chicken Caesar salad
Grilled salmon fillets, chive crème fraîche
Leek and Gruyère tarts
Mediterranean couscous salad
New potato, green bean and mint salad
Rustic breads, olives and dips

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Lemon mousse with a shortbread biscuit
Tiramisù

Hot buffet menu

£15 per person

(£18 including VAT)

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Chicken curry with peas, crème fraîche and coriander
Salmon 'en papillote'
Sweet potato and red onion curry with flat breads
Roasted new potatoes in rosemary and olive oil
Roasted vegetables in honey and thyme
Mediterranean couscous salad
Tomato, sea salt, red onion and pesto salad
Rustic breads, olives and dips
Asian coleslaw

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Apple tart with a caramel glaze and Chantilly cream
Tiramisù

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'Wedding buffet' inclusive package

Our inclusive wedding buffet package is ideal for couples who want to celebrate their wedding in style with family and friends, without the formalities of a sit down meal.

Below is a sample menu to give you an idea of what is available, we are however, more than happy to discuss your requirements and can tailor a package, just for you!

£25 per person
(£30 including VAT)

To include:

- Free room hire
- Fully-stocked bar (with optional account facilities) and table linen
 - Pimm's reception with canapés
- Two-course fork buffet with coffee and after dinner mints (using the sample menu below or equivalent)
 - Sparkling wine for the toasts
 - Bacon sandwich platters in late evening
- Exclusive use of the Waterloo Suite and surrounding gardens for photos

Wedding buffet menu

Baked oriental duck, watercress, watermelon
Tuna niçoise, olives, potatoes, quail eggs and capers
Filo tart, roasted vegetables, feta and basil
Butternut squash, roast red pepper, soft cheese, pine nut, rocket and balsamic
Tomato and red onion, basil and herb oil
Rustic breads, olives and dips

Eton mess

Fruit salad

Rustic cheeseboard with biscuits, celery, chutney and grapes

Followed by fresh filter coffee with after dinner mints

Evening buffet

Bacon sandwiches with a choice of sauces

in partnership with





'Wedding breakfast' inclusive package

Our inclusive wedding breakfast package is ideal for couples who spend their full day with us, after the ceremony. Below is a sample menu to give you an idea of what is available, however we are more than happy to discuss your requirements and can tailor a package, just for you!

£35 per person
(£42 including VAT)

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To include:

- Free room hire
- Fully-stocked bar (with optional account facilities) and table linen
 - Pimm's reception with canapés
- Three-course formal dinner with coffee and after dinner mints (using the sample menu below or equivalent)
 - Sparkling wine for the toasts
 - Bacon sandwich platters in late evening
- Exclusive use of the Waterloo Suite and surrounding gardens for photos

Wedding breakfast menu

Pimms reception with canapés

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Starter

(choose one of the following)

Duo of freshly prepared seasonal soups

Chicken liver and foie gras parfait, onion chutney and Melba toast

Melon cocktail served with parma ham

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Main course

(choose one of the following)

Slow Cooked Rand of English beef, butter glazed fondant potato, baby carrots, wilted baby spinach and Cabernet Sauvignon jus

Roast lamb served with Yorkshire pudding with a selection of potatoes and seasonal vegetables

Roasted chicken, lemon and garlic, peas and broad bean terrine, pressed potatoes and chicken stock

Vegetarian option (please ask for seasonal dishes)

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'Wedding breakfast' inclusive package *cont.*

Dessert

(choose one of the following)

Sticky Toffee Pudding, brown bread ice cream with a cinnamon doughnut

Crème brûlée of vanilla with honey & caramel

Dark chocolate and raspberry marquise with vanilla panna cotta

Eton mess, marinated strawberries, stem ginger and a hazelnut meringue

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Followed by fresh filter coffee with after dinner mints

Evening buffet

Bacon sandwiches with a choice of sauces

in partnership with





Optional extras

Please note that our dedicated events team is always available to discuss any suggestions or amendments to our menus – or if you have something completely different in mind! We have also compiled a list of other optional extras, designed to add that final flourish to your wedding reception:

Sparkling wine reception - **£3.50** per person

Pimms & canapé reception - **£6** per person

Cheese and biscuits - **£1.75** per portion

Tea or coffee - **£1.60** per person

DJ hire - from **£160**

Additional menu items are available - please enquire

All items listed above are Excluding VAT

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