
EVENT CATERING

Room hire charges may apply. Please speak to an event coordinator.

DINING OPTIONS

Freshly made sandwiches & tortilla wraps
with a selection of fillings

Roasted chicken drumsticks

Assortment of mixed quiches

Mini pork pies & pickle

Greek salad (v)

Roasted vegetable cous cous (v)

Tea & coffee

£10.50pp

Including assorted cakes & scones **£12.50pp**

Lasagne & roasted vegetable pasta
served with fries, garlic bread & salad

Tea & coffee

£9.50pp

Freshly made assorted sandwiches

Assorted Da Sandro's pizza slices

Greek salad

Fruit platter or chips

Tea & coffee

£8.50pp

Afternoon Tea

Assorted finger sandwiches

Selection of cakes & sweet treats

Fresh scones with cream & jam

Tea & coffee

£8.50pp

Why not add a glass of prosecco for an extra £4.50pp

Hot beef & onion sandwiches in traditional teacakes
served with spiral potato fries (Minimum of 50)

£8.50pp

BUFFET

OPTIONS

(min of 20)

THE BRIAR CHILLED BUFFET

Selection of mixed quiche
Honey baked ham & pineapple
Pulled pork rolls
Vegetable frittata (v)
Beef tomatoes & mozzarella with a basil oil dressing
Baby new potatoes with chives & mayonnaise
Mixed salad
Beetroot salad (v)
Garlic bread & tomato bruschetta

Tea & coffee

£15.50pp

'DA SANDRO'S ITALIAN HOT BUFFET'

Chicken cacciatore
Assorted pizza slices
Homemade lasagne
Aubergine parmigiana (v)
Vegetable frittata (v)
Mozzarella carrozza (v)
Mixed salad
Minted new potatoes (v)
Beef tomatoes & mozzarella (v)

Tea & coffee

£18.00pp

Add dessert option - £3.50pp

Lemon Tart & Chocolate Gateau served with Fresh Cream

Dietary Requirements

Please inform an event co-coordinator for your requirements.

DINNER

MENUS

(min of 20)

BRIAR MENU A

£26.00pp

Cream of Vegetable Soup served with Herb Croutons (V)

Salmon & Potato Fishcake with Red Pimento & Sun Dried Tomato Pesto (N)

Chilled Fan of Seasonal Melon set upon Compote of Forest Fruits Dusted with Icing Sugar (V) (GF)

Supreme of Chicken roasted with Tarragon & Rosemary Accompanied by Rich Pan Gravy

Roast Loin of Pork with Comfit of Caramelised Apples & a Calvados Sauce

Pasta Quills and Char Grilled Vegetables

tossed with Sun Blushed Tomatoes & Goats Cheese (V) (GF available & Vegan)

All Served with Seasonal Vegetables & Potatoes

Apple Pie with Creamy Custard

Duo Chocolate Teardrop

Tart au Citron (GF)

Tea and Filter Coffee served with Chocolate Mints

All our dishes may contain allergens, please ask for more information
(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts

DINNER

MENUS

(min of 20)

BRIAR MENU B

£28.00pp

Tomato & Basil Soup swirled with Crème Fraiche & Basil Oil (V)

Warm Salad of Bacon & Mushrooms on a bed of Mixed Leaves with a Caesar Dressing

Beef Tomatoes and Mozzarella drizzled with Basil & Oregano Olive Oil (V)

Supreme of Chicken with English Mustard, Onion, White Wine & Fresh Baby Spinach Cream Sauce

Prime Roast Beef presented with a Red Wine Jus & Traditional Yorkshire Pudding

Roasted Cod Fillet placed upon a Spinach with Baby Plum Tomatoes & Pesto

Ravioli filled with Spinach & Cheese with Cherry Tomatoes Melted Mozzarella & Pesto Dressing (V)

All Served with Seasonal Vegetables & Potatoes

Banoffee Flan

Chocolate Jaffa Torte

Blueberry Cheesecake

Tea and Filter Coffee Served with Chocolate Mints

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DINNER

MENUS

(min of 20)

BRIAR MENU C

£30.00pp

Minestrone Soup Served with Parmesan Croutons (V)

Smoked Salmon Carpaccio, Salad of Mixed Leaves with Caesar Dressing & Parmesan Shavings

Smooth Chicken Liver Pâté Flamed with Brandy & Port, Served with Toasted Ciabatta

Chicken Fillet With Prawns, Tarragon, Wild Mushrooms, Lobster Bisque & Chopped Truffle Flamed with Brandy

Pan Seared Seabass Served with Parmentier Potatoes & Tomato Salsa

Fillet of Beef Medallions with Wild Mushrooms & Grain Mustard Flamed with Armagnac

Roasted Organic Vegetable Wellington placed upon a Spicy Tomato Chutney (V)

All Served with Seasonal Vegetables & Potatoes

Tiramisu Italiano

Salted Caramel & Chocolate Tart

Mango Charlotte

Continental Cheese and Biscuits with Apples & Grapes

Tea and Filter Coffee Served with Chocolate Mints

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(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts

ADDITIONAL NOTES

ROOM HIRE

Room hire charges may apply. Please speak to an event co-ordinator for further information.

ENTERTAINMENT

We are apply to supply a suitable DJ for your event for a fee of **£225.00**.

If you wish to organise your own disco there is a charge of £50.00. A Certificate of Public Liability will be required. We reserve the right to set sound levels.

Please note: Bands must cease playing at midnight. Discos must cease playing at 12.30am.

OVERNIGHT ACCOMMODATION

We have 48 luxury en-suite bedrooms, featuring stunning modern décor with luxurious features and plenty of work space.

DIETARY REQUIREMENTS

Dietary requirements can be catered for. Please inform an events co-coordinator of your requirements.

ATTENTION TO DETAIL

- Reception red or ivory carpet £55.00
- Chair covers £2.00 per chair
- Organza bows £1.75 per chair
- Table mirrors £2.50 per table
- Prosecco in bedroom £26.00
- Canapés (3 per portion) £5.25 per person
- Table swags £40.00

DECORATIONS

The room will be set with white linen table cloths and napkins.

We are able to advise and assist with any other decorations i.e. flowers, balloons etc.

We will set out any table decorations which you provide. If you are providing your own chair sashes, these will need to be fitted by yourselves.

ALTERNATIVE DRINKS

ALTERNATIVE DRINKS ON ARRIVAL

Bucks fizz	£4.00 per glass
Prosecco	£4.50 per glass
Pimms & Lemonade	£3.50 per glass
Summer punch	£3.25 per glass
Non alcoholic punch	£2.00 per glass
Hot mulled wine	£3.25 per glass
Jug of fresh orange juice	£6.50

WINE LIST

We have an extensive wine list, which you can choose from, however we do also stock excellent red and white house wine.

Current wine list prices apply. Please ask your wedding co-ordinator for details

FOR THE TOASTS

A variety of sparkling wines and champagne are available at a range of prices. Our recommendation is Prosecco, an Italian sparkling wine, a perfect substitute to champagne at **£26.00** per bottle. For the real thing our excellent house champagne is highly recommended at **£38.00**.

CORKAGE

Per 75cl bottle of wine	£9.00
Per 75cl bottle of sparkling wine	£11.00
Per 75cl bottle of champagne	£16.00

Please note: other alcoholic or non-alcoholic drinks may not be brought onto the premises for guests' consumption without prior agreement from the hotel management.

TERMS & CONDITIONS

EVENTS, PARTIES & CELEBRATIONS

- A provisional booking will be held for a **14 day period** after which we reserve the right to sell the unconfirmed facilities without notice. **To confirm your booking, a non-refundable deposit is required & a signed copy of the below terms & conditions within this period.**

EVENT TOTAL	NON REFUNDABLE DEPOSIT TO BE TAKEN
Up to £500	£50
£500 - £1000	£100
£1000 - £2000	£200
Over £2000	£250

- The full balance, final numbers & menus are required 21 days prior to the event date.
- Payment for any extras i.e. Drinks should be made prior to departure from The Briar Court Hotel.
- Once a date is confirmed this date is reserved for you.

IN THE EVENT OF CANCELLATION, THE FOLLOWING CHARGES WILL APPLY:

Cancellation in excess of eight weeks prior to the event: Deposit retained.

Cancellation between eight and four weeks of the event: 50% of the total cost.

Cancellation between four and one week of the event: 100% of the total cost.

Cancellation within one week of the event: 100% of the total cost & all pre booked items.

- Should The Briar Court Hotel for reasons beyond its control, need to make any amendments to your booking we reserve the right to supply an alternative. The hotel may cancel a booking if:
 - The booking may prejudice the reputation of The Briar Court Hotel.
 - The Briar Court Hotel does not receive the account payment in full 21 days prior to the event unless alternative arrangements have been made.
- Last orders for drinks is 11.45pm with the bar closing at 12.00 Midnight.
- Entertainment: bands must finish by 12 midnight, discos by 12.30am.
- The client must obtain the prior consent of The Briar Court Hotel for any entertainment services contracted for the function.
- The Briar Court Hotel reserves the right to judge acceptable levels of noise or behaviour of the client, guests or representatives & the client must take all steps necessary to correct it.
- The Briar Court Hotel accepts no liability for any goods left on the premises before, during or after the event.
- The Briar Court Hotel cannot be held responsible for the quality of the food if not served at the scheduled time due to the late arrival of the party guests.**
- The Briar Court Hotel shall use all reasonable endeavours to ensure that third party services contracted for the client shall be provided but shall not be liable for any failure to provide facilities and services as a result of matters outside its control.
- Responsibility for any damage to The Briar Court Hotel or its equipment is that of clients and must be paid for accordingly.
- All chair covers and sashes required are to be supplied solely by The Briar Court Hotel. Any sourced & supplied externally must be fitted by the wedding party themselves with prior arrangement and consent by the hotel.
- Pyrotechnics, smoke machines & fireworks are not permitted.
- We would like to recommend that you take out an insurance policy for your event.
- Personal alcohol not permitted unless prior arrangement has been made with The Briar Court Hotel.

Booking Name

Date of Event

Signed

Date

HOW TO FIND US

BY CAR

Situated on the A629, towards Huddersfield, just off junction 24 of the M62.

The hotel is accessible by all major motorway links– equidistant between Leeds and Manchester

BY TRAIN/BUS

Huddersfield Station

2.4 miles

BY AIR

Manchester Airport

20 miles

Leeds Bradford Airport

41 miles

Briar Court Hotel & Venue

Halifax Road, Birchencliffe,
Huddersfield HD3 3NT

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