



celebrations

Celebrate with us...

*Are you looking for a venue to host an event?
Do you need support from a professional team committed to
ensuring a special and memorable occasion?*

We have many years' experience in organising a full range of events, from gala dinners to black-tie balls, from dinner dances to product launches, and from AGMs to company fun days.

At Skipton Hotel we have rooms and function space to cater from 4 to 400 people. If you are looking to celebrate something personal, such as a christening, birthday or anniversary party, then the Skipton Hotel is the perfect place to hold your next celebration.

We understand that you need the confidence and reassurance that everything is in hand.

From the very start, and throughout the event itself, you will have one of our managers working with you, giving you that much needed peace of mind.



Celebration spaces available at The Skipton Hotel

Malham Suite

The Malham Suite holds up to 250 in a dinner-dance style event or 300 for parties and celebrations. This is the finest ballroom in the area and one of the largest dancefloors in the North of England. There's a private bar, VIP indoor balcony, flexible staging options, various mood lighting options and an outside balcony (ideal for smokers).

Wharfedale Suite

The Wharfedale Suite holds up to 90 in a dinner-dance style event or 150 for parties and celebrations. This delightful and practical space offers flexibility with various layout options to suit your needs. This space has a fairy light ceiling, which is unique within the hotel. There are shared bar facilities available to use and an outside balcony (ideal for smokers).

Winterburn Suite

The Winterburn Suite can hold up to 70 in a dinner-dance style event or 120 for parties and celebrations. This space has its own private bar and offers flexibility with various layout options to suit your needs.

Old Nursery Suite

The Old Nursery Suite can hold up to 30 guests for a private dining style event. This is ideal for small and intimate gatherings and there are shared bar facilities available for use.

Webber Gallery

The Webber Gallery can hold up to 20 guests for a private dining style event. With a large solid wood board room table and drinks service available, this is ideal for small parties.

The Conservatory

The Canal Side Conservatory can hold up to 50 guests for a private dining style event. With direct access on to the towpath of the Leeds Liverpool Canal, this space has stunning views across the rolling hills of the Yorkshire Dales. There are also shared bar facilities available for use.

If you have any questions or would like to discuss your event requirements, please contact our events team on

01756 700100

or

events@skiptonhotel.co.uk

All quoted prices include VAT at the prevailing rate

RECEPTION DRINKS

Fresh Fruit Juice

£2.00

Bottle of Beer

£3.50

Glass of House Wine

£4.95

125ml Glass of Prosecco

£5.50

Bucks Fizz

£5.50

Aperol Spritz

£8.00

*Prices are per glass per person.
Other drink options are available on request.*



Banqueting Selection Menu

Starters

Soup

Yorkshire Onion Soup with Wensleydale Crouton

Spiced Squash & Red Lentil Soup

Curried Parsnip Soup with Crispy Parsnips

Roasted Tomato Soup

Garden Pea & Watercress Soup

Leek & Potato Soup

Celeriac and Apple Soup

All soups served with rustic breads and butter

Fish

York Gin & Organic Beetroot Cured Trout with Celeriac & Apple Remoulade

East Coast Fishcakes with Samphire & Sea Herbs

King Prawn & Crayfish Cocktail, Pickled Vegetables

Whitby Crab with Cucumber Caviar and Green Mango Salsa

Squash Risotto with Scallops, Back Bacon & Crispy Sage + £1.50 supplement

Game, Meat & Poultry

Leek & Chicken Terrine with Micro Watercress Salad & Piccalilli

Duck Pate with Homemade Chutney & Toasts

Yorkshire Chorizo, Fettle and Tomato Salsa Bruschetta

Chicken liver pate with tarragon butter

Vegetarian / Vegan

Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb

Truffle Mushroom Arancini (VE) with Mushroom Ketchup

Wensleydale & Leek Croquette with Creamed Leeks

Confit Beef Tomato & Mozzarella Salad with Balsamic Caviar and Micro Basil

Asparagus & Filo Twists with Aged Pecorino and Hollandaise

Yorkshire Pudding with Onion Gravy

Mains

Coq au Vin with Red Cabbage
Duck Breast, Confit Leg Spring Roll, White Onion Sauce & Port Reduction
Duck Confit Leg, Port Reduction
Duo of Lamb: Pressed Shoulder, Hot Pot, Minted Jus
Filo Wrapped Salmon and Prawn Farce
Pistachio Crusted Hake, Sauteed Greens, Crushed Potato, Wild Garlic Oil
Poached Fillet of Beef in Port with Wild Garlic and Pernod Risotto
Pork Ballotine with Apple Croquette & Calvados Jus Pork Belly with Granny Smith Apple Sauce
Pork Loin with Black Pudding Bon Bon
Pressed Beef Shin, Mash, Crispy Cavalo Nero, Horseradish cream
Pressed Beef Shin, Pecorino Mash, Crispy Cavalo Nero, Smoked Garlic Sauce
Pressed Belly Pork with apple cider jus and crackling
Seasonal Risotto served in a Whole Onion Vegetable Cobbler
Smoked Haddock Risotto with Flat Leafed Parsley Pesto
Tandoori Roast Coley, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita
Vegetable Pithivier, Truffle, Butterbean & White Onion Sauce
Chestnut, Spinach & Yorkshire Blue en Crouete

Yorkshire Roast

The Yorkshire Roast Main course option includes 1 Locally Sourced Meat Option, 1 Potato Option, Seasonal Vegetables, Yorkshire Puddings, Homemade Gravy & a Selection of Sauces.

Meats

Roast Leg of Lamb with Rosemary
Roast Sirloin of Beef + £5.00 supplement
Wensleydale Bacon Loin
Treacle Roasted Salmon
Herb Crusted Cod
Silverside of Beef
Roast Chicken with Lemon & Thyme
North Sea Roasted Hake
Roast Pork with Sage & Thyme
Whole Mushroom & Celeriac Wellington (VE)

Potatoes

Creamy Mash
Parmentier Potatoes
Roast Potatoes
Dauphinoise Potatoes
Duchess Potatoes
Pomme Anna
Stock Pot Potatoes
Hasselback Potatoes

Desserts

The Mess (Pavlova, Seasonal Fruits, Cream)

Tarte au Citron with Limoncello Cream

Traditional Sticky Toffee Pudding with Butterscotch

Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream

Spiced Rhubarb Crème Brulee with Ginger Brandy Snap

Malted Milk Panna Cotta, Oat Cookies, Raspberry Dark Chocolate & Tonka Bean Delice with Poached Pear

Hazelnut & Caramel Chocolate Tart with Chocolate Mousse Traditional Tiramisu

Cheesecake

Strawberry & Champagne Banoffee

Raspberry & White Chocolate Chocolate

Orange

Posset

Citrus & Rum with Spiced Ginger Shortbread

Limoncello with Brambles

Crumble

Apple and berry Crumble with Custard

Rhubarb & Custard Crumble with Custard



Mini Desserts

Upgrade to a selection of 3 mini desserts for £3 per person

Marbled Chocolate Pots

Chocolate Torte

Mini Mess

Mini Cheesecake

Mini Creme Brulee

Cherry Bakewell Tart

Mini Tiramisu

Trifle Pots

Brownie

Rocky Road

Mini Yorkshire Parkin & Clotted Cream

Lemon Tart

Chocolate Tart

Yorkshire Curd Tart

Macaroons

Bowls of Strawberries & Cream (Seasonal)

Menu Prices

2 COURSE SET MENU

£25 per person

3 COURSE SET MENU

£30 per person

Pricing above includes Tea, Coffee and chocolates.

*Upgrade to a choice menu for £5 per person
(3 choices per course, pre-order required)*

Add a sorbet course for £3 per person

Add a cheese course for £10 per person



Canapes

Crispy Chicken with Kimchi Mayo

Arancini Bites

Mini Toad in the Hole

Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings

Mini Yorkshire Pudding with Roast Beef & Gravy

Crispy Ham Hock with Rum Roasted Pineapple Chutney

Honey & Mustard Sticky Sausages

Home Smoked Salmon Blini, Crème Fraiche, Dill

Mackerel Pate with Spiced Cucumber on Toasts

Mini Thai Fishcakes with Sweet Chilli Dipping Sauce

Mini Fish & Chips with Mushy Peas

Mini Tacos with Avocado Salsa & Micro Coriander

Wensleydale & Leek Bon Bon

Ribblesdale Goats Cheese, Fig & Honey Tartlet

Yorkshire Blue, Grape & Port Tart

Mushroom & Yorkshire Blue Vol au Vents

Yorkshire Rarebit Tartlet

Seasonal Vegan Vol au Vents

PRICES

3 per person - £10.00 per person

5 per person - £14.00 per person

add extra for £2.50 each per person

Afternoon Tea

Sandwiches & Pastries

All sandwiches are served on a choice of white or brown bread.

Tuna Mayonnaise & Cucumber

Egg Mayonnaise & Cress

Ham & Tomato

Cheese & Red Onion Chutney

Locally Sourced Sausage Roll

Sweet Treats

Mini Crème Brûlée

Mini Chocolate Fudge Brownie

Mini Cheesecake

Macaroons

Scone served with jam & Clotted Cream

Served with freshly brewed Yorkshire Tea and Coffee

PRICES

£18.95 per person

Add a glass of Prosecco for £5.50 per person

Light Bites

Bao Buns

*choice of one filling, served with
noodle bowls*

Sticky Asian Pork

Chilli Crispy Chicken

Hoisin Steamed Mushroom

Salt & Pepper Tofu

Teriyaki Pulled Beef

Dirty Fries or Wedges

choice of two toppings

Sour Cream

Jalapenos

Cheddar Cheese

Pulled Pork

Yorkshire Chorizo

Smoked Pancetta

Salsa

Guacamole

Truffle Cheese

Hot Sandwiches

*choice of one filling, served with
fries, wedges or chips*

Bacon

Sausage

Veggie Sausage Baps

1 option - £12.95 per person

2 options - £16.95 per person



PLOUGHMAN'S MENU

A selection of Breads, Crackers, Chutney, Oils, Butters, Olives & Dried Fruits
A selection of 3 Cheeses, A selection of 3 Cured Meats & Two Salads

£25.00 per person

Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Corn on the Cob
Purple Potato Salad
Plum Tomato, Basil & Mozzarella Salad
Green Beans & Toasted Almonds
Fennel & Lemon Slaw
Pearl Couscous with Mediterranean Vegetables
Chicory & Parsnip Salad
Greek Salad
Beetroot, Balsamic & Feta Salad
Roast Courgette, Marjoram & Olive
Cucumber & Pickled Chilli Salad with Sesame Seeds
Orange & Feta Salad with Candied Fennel Seeds
Roasted Mediterranean Vegetables
Waldorf Salad

Add an additional item £1.50 per item

Halloumi & Mushrooms with Pesto
Chicken Skewers & Mint Yogurt Dip
Haloumi & Vegetable Skewers (v)
Selection of Homemade Seasonal Quiche
Duck Pate
Gourmet Sausage Rolls
Scotch Eggs
Pork Pies

Add a Mini Dessert for £1.50 per item

Macaroons
Mini Meringue Mess
Carrot Cake
Yorkshire Parkin
Brownie Bites
Mini Limoncello Possets
Jam Roly-Poly
Mini Scones with Jam & Cream
Retro Tray Bakes

Buffet Menu

Choose a selection of 3 sandwiches and 3 salads from the below options.

£18.50 per person

Sandwiches

Yorkshire Beef with Dill Pickles, Mustard & Rocket
Roasted Beet Hummus & Yorkshire Fettle (V)
Smoked Beetroot Salmon & Horseradish
Wolds Ham Hock with Pineapple Salsa
Yorkshire Cheese Savoury with Spring Onion (V)
Ribblesdale Goats Cheese & Fig Chutney (V)
Avocado, Lime & Chilli (VE)
Traditional Egg & Micro Cress

Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Corn on the Cob
Purple Potato Salad
Plum Tomato, Basil & Mozzarella Salad
Green Beans & Toasted Almonds
Fennel & Lemon Slaw
Pearl Couscous with Mediterranean Vegetables
Chicory & Parsnip Salad
Greek Salad
Beetroot, Balsamic & Feta Salad
Roast Courgette, Marjoram & Olive
Cucumber & Pickled Chilli Salad with Sesame Seeds
Orange & Feta Salad with Candied Fennel Seeds
Roasted Mediterranean Vegetables
Waldorf Salad

Add additional items for £3.00 per item

Home Smoked Salmon
Duck Pate
Gourmet Sausage Rolls
Mini Pies
Halloumi & Mushroom with Pesto, Rocket
Yorkshire Chorizo & Smoked Tomato Quiche
Goats Cheese & Sand Hutton Asparagus Quiche
A selection of Yorkshire Cheeses
A selection of Yorkshire Meats
Rustic Breads with Flavoured Butters & Oils

Add a Mini Dessert for £1.50 per item

Macaroons
Mini Meringue Mess
Carrot Cake
Yorkshire Parkin
Brownie Bites
Mini Limoncello Possets
Jam Roly-Poly
Mini Scones with Jam & Cream
Retro Tray Bakes



Room Hire

	Peak (March - October)		Off Peak (November - February)	
	Mon - Thurs	Fri - Sun	Mon - Thurs	Fri - Sun
Malham Suite	£750	£1000	£500	£750
Wharfedale Suite	£500	£750	£350	£500
Winterburn Suite	£500	£750	£350	£500
Old Nursery	£250	£350	£150	£250
Webber Gallery	£150	£250	£100	£200
Conservatory 12pm - 4pm	£300	£500	£200	£300

Daytime event hire is anywhere between 8am - 6pm

Evening event hire is 7pm - 1am

Room hire fee is waived for those opting for a 3 course sit down meal with minimum numbers as follows:

Malham Suite - 120 minimum

Wharfedale & Winterburn Suites - 60 minimum

Old Nursery - 20 minimum

Webber Gallery - 10 minimum

Charity Events

Room hire fee can be waived for charity events, please speak to the events team. A registered charity number will be required. We can also help to advertise your charity event through our social media channels.





Accommodation

The Skipton Hotel is an award-winning 96-bedroom waterfront Hotel, located on the banks of the Leeds Liverpool Canal in Skipton, the gateway to the beautiful Yorkshire Dales. We have ample free parking on-site, including charge points for electric vehicles.

We offer event guests a discounted Bed & Breakfast rate with prices starting from £110.00 based on double occupancy in one of our standard rooms.

Canal Facing rooms are available starting from an upgrade of £15.00 per night, subject to availability.

All Skipton Hotel guests have full access to our leisure facilities, including gym, swimming pool, steam room and sauna.

Please speak to our Events Team to discuss your requirements and rates for your selected dates.



HOW TO FIND US

By Road

From the M6 junction 31 take A59 East, From A1(M) A59 West.
Skipton is on the A59.

The Skipton Hotel is one mile south of Skipton on the A6131/ B6265 Keighley Road.

Rail:

Skipton Station (1 mile) from the Hotel. Excellent service from Leeds

Air:

Leeds/Bradford Airport (21.5 miles)