

Wedding Brochure





Congratulations and thank you for considering us for your big day!

Bert's at The Black Horse at Clifton, is the perfect venue for an intimate wedding. The 17th century inn is packed with charming features, original oak beams, open fires and beautiful courtyard areas.

You will have exclusive use of The Wellington Suite, which has its own bar and kitchen and offers fantastic bespoke facilities for your special day. The doors open on to the beautiful courtyard setting, which can be used privately for you guests and has been featured in the classic TV series "Last of the Summer Wine".

Dining

It is usually a requirement for food to be served twice during the celebration of your special day. Normally this would include a formal wedding breakfast following your ceremony and a less formal buffet during the evening.

We have a very flexible approach to your food requests and if you have any specific requirements please do not hesitate to ask as we will gladly provide a quotation.



Alternatively, using our experience, our talented chefs have put together some seasonal menus from which you can make your choice. We use only best local suppliers to create lovingly prepared and presented dishes.

Should you require any advice in making the right choices, we will be happy to discuss your requirements alongside our Head Chef.

Details of drinks packages to accompany your dining requirements are also enclosed. Once again this is not an exhaustive list and we will be happy to advise you accordingly. Our current wine list boasts in excess of 50 wines from around the world, giving you confidence that you will be able to make the right choice.



Facilities

The civil ceremony is conducted by local registrars and we will arrange for you to contact them prior to your wedding day in order to discuss your specific requirements.

The ceremony can be held in The Wellington Suite, The Clifton Room or outside in our Courtyard. The minimum number of guests would be 15 and the maximum would be 60 (45 in the Clifton room)

Following the ceremony, drinks are served to your guests in our beautiful courtyard or reception room, allowing time for your photographer to capture your special day. Our recently refurbished reception room is the perfect space for your guests to enjoy a singer or musician (depending on your numbers).

The wedding breakfast can then be served in The Clifton Room which can hold a maximum of 45 guests or The Wellington Suite that can hold a maximum of 60 guests for the formal sit down meal.

For the bride and groom our Epernay Room is ideal for your overnight stay. We have 13 individually designed bedrooms set over our 17th century cottages. For guests of the bride and groom requiring accommodation on a Friday, Saturday or Sunday, a discount of 10% will apply to the usual bed and breakfast rate (discount only applies the night of the wedding, only double occupancy rates).

Entertainment

Our licence currently allows for a variety of entertainment types to accompany your wedding event and create the perfect ambience. From pianists to evening discos or live singers; should you require entertainment to make the day even more memorable, we have contacts with reputable agencies and will be happy to make the necessary arrangements.

Take the stress away from wedding planning and choose from one of our packages or create your very own bespoke wedding package. We are here to make sure your day is perfect and personal in every way!

Please note prices for 2024 & 2025 may be subject to change





Arrival Drinks

Reception drinks by the glass

- Bucks Fizz £4.95
- Pimms £5.50
- Prosecco £6.25
- Pink Sparkling £6.75
- Champagne £8.50
- Non Alcoholic Elderflower Spritzer £3.95



Package A - £17.50 per person

- Pimms or Prosecco
- Glass of House Wine
- Glass of Sparkling Wine or Upgrade to Champagne for £2.50



Package B - £22.50 per person

- Pimms or Prosecco
- Half Bottle of House Wine
- Glass of Sparkling Wine or Upgrade to Champagne for £2.50

Still or Sparkling Water - £3.95 per 750ml bottle

In addition to the above, we can also tailor a unique package to meet your requirements.

Canapés to accompany your arrival drinks

Selection of Canapés (3 per person) £7.95

Meat

- Duck Spring Roll, Wasabi
- Mini Yorkshire Puddings, Beef, Horseradish Cream
- Pork & Mustard Bon Bon, Apple Sauce
- Chicken Satay

Fish

- Smoked Salmon, Lemon Cream Cheese, Blini
- Thai Fishcake, Thai Red Dip
- Haddock Goujon, Tartare Sauce
- Tempura Prawn, Sweet Chilli

Vegetarian

- Mushroom & Blue Cheese Arancini
- Halloumi & Sweet Chilli Bites
- Sweetcorn Fritters with Siracha Mayonnaise
- Jackfruit Spring Roll, Sweet Chilli



Wedding Breakfast Menu

£39 (children under 10 £22.50)

Starters

- **Soup of Your Choice**, Homemade Bread (vegan)
- **Smoked Haddock Croquette**, Cheddar Cheese Custard
- **King Pawns & Chorizo***
- **Deep Fried Brie***, Red Pepper Jam, Leaves (v)
- **Posh Prawn Cocktail**, Marie Rose, Pickled Cucumber
- **Creamy Mushrooms on Toast**, Garlic (v)
- **Salmon Fishcake**, Lemon Mayonnaise, Dressed Leaves
- **Chicken Liver Parfait**, Toasted Brioche, Fruit Chutney
- **Lobster Ravioli**, Bisque Sauce, Chives*

Desserts

- **Sticky Toffee Pudding**, Toffee Sauce, Clotted Cream
- **Lemon Tart**, Raspberries, Chantilly Cream
- **Chocolate Brownie**, Caramel, Caramel Ice Cream,
- **Orange & Treacle Tart**, Custard
- **Chocolate Mousse**, Fresh Berries, Orange Gel
- **Blueberry and White Chocolate Cheesecake**, Blueberry Compote
- **Seasonal Fruit Crumble**, Homemade Custard
- **Eton Mess**
- **Selection of Cheese & Biscuits**, Chutney**

Mains

- **Choice of: Roast Topside of Beef*, Chicken*, Pork Loin or Lamb Rump****
All served with: Roasties, Honey Roast Carrot, Yorkshire Pudding & Gravy
- **Chicken Supreme**, Chestnut Mushrooms, Fondant Potato, Mushroom Cream
- **Fillet of Salmon**, Dauphinoise Potatoes, Kale, White Wine Sauce, Dill Oil
- **Goat's Cheese & Portobello Mushroom Wellington (v)**
- **Pea and Mint Risotto**, Feta (v)
- **Confit Duck Leg**, Mashed Potato, Orange Jus**
- **Lamb Rump**, Pea Purée, Shallots, Fondant Potato, Jus**
- **Coley**, Crushed New Potatoes, Spring Onions, Capers Butter
- **Beef Cheek**, Bourguignon Sauce, Creamed Potato**

£2 Supplement * £4 Supplement **

For our menus, please select one dish for each course. Should you wish to offer your guests a choice of menu please choose 2 dishes from each course, there will be an additional charge of £6.50 per person, and a pre-order will be required.

Vegan Menu

Starters

- **Homemade Soup**, Bread Roll
- **Wild Mushroom Fricassée**, Paprika, Toast

Mains

- **Chickpea Curry Pie**, Caramelised Cauliflower
- **Pea and Mint Risotto**, Feta

Desserts

- **Millionaires Tart**, Vanilla Ice Cream
- **Vanilla Cheesecake**, Berry Compote

Kids Menu

(under 10) £19.95 - One dish from each course

If guests would like to offer the children a choice of two it would be an additional £3.75 pp and a pre-order is required.

Starters

- **Tomato Soup**
- **Melon & Grapes**
- **Garlic Bread** with Cheese

Mains

- **Bangers & Mash** with Gravy & Peas
- **Haddock Goujons**, Chips & Beans
- **Macaroni Cheese**

Desserts

- **Sticky Toffee Pudding**, Toffee Sauce, Vanilla Ice Cream
- **Chocolate Brownie** with Chocolate Sauce, Vanilla Ice Cream
- **Ice Cream** with Sauce and Marshmallows



Buffet Style Menu

£27.00 Per Person

Our Chef will serve this buffet

- **Fish Platter** – Poached Salmon, Smoked Salmon, Prawns, Crayfish, Marie Rose
- **Roast Beef** with Horseradish Dressing
- **Honey and Rosemary Roast Ham**
- **Mini Jacket Potatoes**
- **Sweetcorn Fritters**, Siracha Mayonnaise (v)
- **Homemade Vegetarian Tart** (v)
- **House Pickles**
- **Homemade Rolls**
- **Salads:**
Potato & Grain Mustard | Couscous & Mediterranean Vegetables | Feta & Olive Salad



• **Freshly Brewed Coffee** **£2.50**

• **Freshly Brewed Coffee** with Petit Fours **£4.25**

• **Small portion of Cheese & Biscuits** **£9.50**

(As an additional course to the three course lunch)

• **Three Tier Cheesecake**, Three Artisan Cheeses, Seasonal Fruits, Artisan Crackers (minimum of 45 guests) from **£250**

• **Two/Three Tier Pork Pie Cake**, served with Pickles (minimum of 45 guests) from **£175**

• **Vintage Sweet Buffet** – From **£145** (enough sweets for at least 50 guests)

N.B. There is a £40 set up fee for parties providing their own sweetie table.



Evening Buffet Options

Hot & Cold Buffet:
7 dishes

£17 Per Person
£20 with dessert

- Assorted Closed Sandwiches
- Homemade Pizza Selection
- Haddock Goujons, Tartar Sauce
- Pesto & Sun Dried Tomato Pasta
- Sweetcorn Fritters, Siracha Mayonnaise (v)
- Greek Salad
- Coleslaw
- Sausages wrapped in Bacon, Mustard Mayonnaise
- Spiced Potato Wedges with Sour Cream & Chive
- Sweet Potato Fries
- Skinny Fries
- Mini Desserts:
Chocolate Brownies, Blueberry & White Chocolate Cheesecake, Chocolate Dipped Strawberries

Grazing Table

£17 Per Person

- Muffins & Danish Pastries
- Assorted Sandwiches, Cheeses, Biscuits & Chutney
- Selection of Cured Meats, Pork Pies, Homemade Bread, Fruits, Crudites & Dips

Hot Buffet: 3 dishes

£20.50 Per Person
£26.50 with dessert

- Fish Pie with Potato Topping (£2 supplement)
- Beef Lasagne
- Meat & Potato Pie
- Chickpea & Spinach Curry, Sweet Potatoes (vegan)
- Vegetable Chilli (v)
- Beef Bourguignon (£2 supplement)
- Choose 4 sides: Buttered Vegetables | Boiled Rice | Garlic Bread | Chips | Naan | Tomato & Basil Salad | House Salad

BBQ

3 for £17

4 for £21

5 for £25

- Beef Burger
- Pork Sausage
- BBQ Pulled Pork
- Chicken Tikka Drumstick
- Vegetable Burger (v)
- Vegetable Skewer (v)
- Minted Lamb Steak (£3 supplement)
- Choose 3 sides: Potato Salad | Coleslaw | Bread Rolls | Cous Cous | House Salad | Greek Salad | Baby Jacket Potatoes | Skinny Fries



Evening Buffet Options

Hog Roast

£22.00 Per Person

- Free Range Whole Hog Roast
- Homemade Rolls
- BBQ Slaw
- Cider Apple Sauce
- Skinny Fries



Lighter On the Pocket Buffets

- **Sausage or Bacon Rolls** (1 ½ per person) with Hand Cut Chips **£12**
- **Warm Roast Beef or Pork Rolls** (1 ½ per person) with Hand Cut Chips. **£12.50**
Vegan Sausage or Goat's Cheese & Red Pepper Rolls also available
- **Assorted Sandwiches, Haddock Goujons, Sausage Rolls, Hand Cut Chips** **£12.50**
- **Meat & Potato Pie, Hand Cut Chips** **£14**
- **Vegetable Tagine, Spiced Cous Cous, Mint Yoghurt (vegan)** **£14**
- **Selection of Pizzas, Coleslaw & Chips** **£12**



Room Hire

Exclusive Venue Hire (of Bert's & The Black Horse Inn)	£1800.00
Exclusive Venue Hire (in addition to a wedding package)	£850.00
Hire of Black Horse Bar & Clifton Room (prior to ceremony & evening reception)	£550

Reception Room

Monday - Thursday	£175
Friday & Sunday	£250
Saturday	£300

Clifton Room

Monday – Thursday	£175
Friday & Sunday	£250
Saturday	£350
Civil Ceremony - any day	£325

Wellington Suite (including Wedding Co-ordinator)

Monday – Thursday	£500
Friday & Sunday	£750
Saturday	£900
Civil Ceremony - any day	£325

Disco £325

Off Site DJ £50

Private use of Lower Courtyard until 9pm £250



Accommodation

Accommodation Tariff from 1st January 2025/2026

	Single	Double/Twin
Courtyard Rooms	£115	£135
Large Courtyard Rooms	£135	£150
Deluxe Rooms	£150	£170
Large Deluxe Rooms	£170	£190

All rates are per room per night, include full Yorkshire breakfast & VAT and subject to increase from January 2025.

Special 10% off Weekend Bookings

For guests of the bride and groom we offer a 10% discount on the above accommodation rates will apply on the day of the wedding, for Friday to Sunday bookings and double

Our Preferred Suppliers & Contacts

Florist

Simply Flowers 01484 400664 – www.simplyflowers.co.uk

Classic Stems 07881 229549 – www.classicstems.co.uk

Cake Cakes By Maria 0773 4292098 – www.mariascakes.co.uk

Favours The Fairwick Candle Company – fairwickcandleco@gmail.com

Photographers

Drawn By Light – drawnbylightphotography.co.uk

Ingrid – www.igtimephotography.co.uk

Rachael – www.rachaellawsonphotography.co.uk

Celebrant Roxanna - www.cestlaviecelebrant.com



Terms & Conditions

- 1 Booking** All bookings are considered provisional for 7 days only until a non-refundable deposit of £750.00 has been paid to confirm the function. (£500.00 when the room is required for half day only). All bookings will attract a room hire charge.
- 2 Final Payment** All details, i.e. menus, room layout, etc. are to be finalised six weeks prior to the reception. Final numbers (the total number of guests attending the function must be catered for) and seating plan are to be received four weeks prior to the event when payment of the main account for the function is due in full. Any extras must be settled on the day. Once full payment has been made, any cancellations are non refundable.
- 3 Entertainment** Prior consent must be gained from the venue for any entertainment or services that the organiser may wish to employ for a function. We reserve the right to judge permissible volumes by any entertainment and unacceptable behaviour by any person in the party.
- 4 Loss/Damage** The organiser is responsible for any damage or unpaid bills for themselves or their guests. We accept no responsibility for loss or damage to any property brought on to the grounds by you or your guests. We may take a loss/damage deposit of £200. This is an additional deposit and does not act as part payment. The deposit will be refunded (minus any damage costs) within 14 days of the function. In the event that the damage or loss costs are higher than the deposit, an invoice will be sent outlining the amount payable.
- 5 Cancellation** In the unlikely event of the function having to cancel, it may be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately. Cancellation fees are as follows:-

Up to 12 weeks	100%
Up to 24 weeks	50%
Up to 32 weeks	25%
Over 52 weeks	Deposit only.
- 6 Liability** In the unlikely event of the venue being unable to honour a booking for reasons beyond our control, the venue is entitled to cancel the function without liability and the deposit will be returned.
- 7 VAT** All menus are inclusive of VAT at the current rate of 20%.
- 8 Pricing** Prices are current at the time of printing and are subject to change without notice. Prices are reviewed annually and we reserve the right to increase any prices at any time by a maximum of 20% after your deposit is received.
- 9 License** Licensing hours are until the time booked, 11pm and 12am for private functions. Only alcohol purchased at our venue may be consumed on our premises. Any guests found to be breaking these terms will be asked to leave the function.
- 10 Hire of Goods** All hired items must remain on the premises and not be removed for any reason. During the period of hire 'the hirer' shall be solely responsible for the hired goods. We will not be responsible for any injury or damage to persons or property howsoever sustained arising from our goods under hire. We may take a security deposit of £50 towards any loss or damage. This is an additional deposit and does not act as part payment. The deposit will be refunded (minus any damage/loss costs), within 14 days of the function. In the event that the damage and loss costs are higher than the deposit, an invoice will be sent outlining the amount payable.



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