

Function Brochure





Thank you for considering us for your celebration! Bert's at The Black Horse at Clifton, is the perfect venue for a celebration. The 17th century inn is packed with charming features, original oak beams, open fires and beautiful courtyard areas.

The self-contained function room - The Wellington Suite - has its own bar and kitchen and offers fantastic bespoke facilities for your special day. The French doors open on to the beautiful courtyard setting, which can be used privately for your guests, which has been featured in the classic TV series Last of the Summer Wine.

For a more intimate function you might decide to hire our Reception Room or Clifton Room. Alternatively, we can offer exclusive hire of the whole venue.

Not only so do we have many years of experience in providing excellent wedding celebrations, but the licence to hold civil ceremonies also offers you the convenience of one location for both ceremony and celebration.

We have extensive experience of providing functions of every type from business meetings and conferences to private parties, birthdays, christenings, wedding anniversaries, funeral gatherings and Christmas parties.



So whatever event you are planning, let our experience of dealing with functions on a regular basis help you to make sure that you fulfil your expectations.

Your requirements for food and wine will very much depend on the type of function you are organising, and we will work with you to make the necessary arrangements.

Whether you require dining for breakfast, lunch, dinner or light refreshments, we have a range of options to suit your occasion.

As well as our current dining menu, detailed within your menu selector are various options from which you may choose.

Alternatively, if you have any requests for catering not offered in the menu selector, we will be happy to accommodate them where possible. Should you require any assistance or 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.



Corporate Facilities

For business meetings and conferences, the Wellington Suite can accommodate up to 40 delegates for a theatre style presentation, or up to 25 for a Boardroom style meeting. The Wellington Suite is self contained complete with its own kitchen, bar and toilets, and a variety of equipment can be hired depending on your requirements.

The Lounge offers space for smaller meetings up to 15 delegates for a theatre style presentation, or 10 Boardroom style meeting.

In the event that your meeting stretches over more than one day, or if you require delegates to stay overnight, an inclusive delegate rate can be provided on request. Room hire rates and the accommodation tariff are enclosed within this brochure.

Private Parties

The Wellington Suite can be set up to accommodate a range of different events from theme nights and discos to private dinner parties, or more casual buffets. The Wellington Suite is completely self contained together with its own bar, kitchen and toilets. Facilities are available for up to a maximum of 90 people for a buffet style event, and a maximum of 60 guests for a formal dining event.

For those organising smaller parties, it may be possible to hire one of our dining rooms for your private use.

Entertainment

Our licence currently allows for a variety of entertainment types to accompany your event. From magicians to pianists, evening discos or live singers to quartets etc. 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.

We are here to make sure your day is perfect and personal in every way!

Drinks

Reception drinks by the glass

- **Bucks Fizz £5.75**
- **Pimms £6**
- **Prosecco £6.50**
- **Pink Sparkling £6.95**
- **Champagne £10.50**
- **Non Alcoholic Elderflower Spritzer £4.50**

Package A - £18.00 per person

- **Pimms or Prosecco**
- **Glass of House Wine**
- **Glass of Sparkling Wine or Upgrade to Champagne for £4**

Package B - £22.50 per person

- **Half Bottle of House Wine**
- **Glass of Sparkling Wine or Upgrade to Champagne for £4**
- **Still or Sparkling Water - £4.25 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) £8.85

Meat

- **Duck Spring Roll, Plum Sauce**
- **Mini Yorkshire Puddings, Beef, Horseradish Cream**
- **Jack Daniels Pigs in Blankets**
- **Korean Chicken Skewer**

Fish*

- **Smoked Salmon, Lemon Cream Cheese, Crostini**
- **Thai Fishcake, Mango Dip**
- **Haddock Goujon, Tartare Sauce**
- **Tempura Prawn, Sweet Chilli**

*upgrade to Mini Fish & Chip Cones £1.50pp

Vegetarian

- **Mozarella Croquette, Tomato Jam**
- **Halloumi & Sweet Chilli Bites**
- **Sweetcorn Fritters with Siracha Mayonnaise**
- **Vegan Feta & Onion Jam Crostini**

Function Menu

£38 (children under 10 £19.95)

Starters

- **Soup of Your Choice**, Homemade Bread (vegan)
- **Smoked Haddock Croquette**, Cheddar Cheese Sauce
- **Garlic & Chilli King Prawns**, Crusty Bread*
- **Deep Fried Brie***, Chilli Compote (v)
- **Posh Prawn Cocktail**, **Marie Rose**, Pickled Cucumber
- **Garlic Mushrooms**, Crusty Bread (v)
- **Salmon Fishcake**, Tartare Sauce, Dressed Leaves
- **Chicken Liver Parfait**, Sourdough, Onion Chutney*
- **Baked Goat's Cheese**, Caramelised Honey Walnuts, Dressed Mixed Leaf*

Desserts

- **Sticky Toffee Pudding**, Toffee Sauce, Vanilla Ice Cream
- **Lemon Tart**, Raspberries, Chantilly Cream
- **Chocolate Brownie**, Chocolate Sauce, White Chocolate Ice Cream
- **Chocolate Mousse**, Cherries, Chantilly Cream
- **Limoncello Cheesecake**, Ginger Biscuite Base
- **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**, Fondant Potato, Mushroom Cream
- **Fillet of Salmon**, Dauphinoise Potatoes, Kale, White Wine Sauce, Dill Oil
- **Wild Mushroom Linguini**, White Wine & Tomato Sauce, Crispy Sage & Garlic (v)
- **Cauliflower Steak**, Mozzarella Croquette, Spring Onion & Mojo Verde Sauce (v)
- **Confit Duck Leg**, Mashed Potato, Orange Jus***
- **Lamb Rump**, Fondant Potato, Peas a la Francais, Charred Baby Gem***
- **Pork Cheek**, Bourguignon Sauce, Creamed Potato**

All Served with Buttered Greens & Carrots

* £2 Supplement | ** £4 Supplement | *** £6 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, Sourdough

Mains

- **Vegetable Stew**, Homemade Dumplings
- **Cauliflower Steak**, Spring Onion & Mojo Verde Sauce

Desserts

- **Fresh Fruit Salad**, Sorbet & Mint
- **Chocolate & Coconut Pannacotta**

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

£28.50 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** **£3.00**

• **Freshly Brewed Coffee** with Petit Fours **£4.75**

• **Small portion of Cheese & Biscuits** **£10.50**

(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 **£200** (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

£21.95 Per Person
£26.50 with dessert

- Assorted Closed Sandwiches
- Homemade Pizza Selection
- Haddock Goujons, Tartare Sauce
- Tomato & Basil Arrabiata
- Sausage Rolls
- Pork Pies
- Coleslaw
- Quiche
- Mixed Leaf Salad
- Chicken Wings
- Skinny Fries
- **Mini Desserts:**
Chocolate Brownies, Limoncello Cheesecake with Ginger Biscuit Base, Chocolate Dipped Strawberries

Grazing Table

£19 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

£24.50 Per Person
£30.50 with dessert

- Fish Pie with Potato Topping
- Beef Lasagne
- Meat & Potato Pie
- Vegan Vegetable Stew, Homemade Dumplings
- Vegetable Chilli (v)
- Beef Bourguignon
- **Choose 4 sides:** Buttered Vegetables | Boiled Rice | Garlic Bread | Chips | Tomato & Basil Salad | House Salad

BBQ

3 for £22

4 for £25

5 for £28

- 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

£22.50 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 **£13**
- **Warm Roast Beef or Pork Rolls** (1 ½ per person) with Hand Cut Chips. **£14**
Vegan Sausage or Goat's Cheese & Red Pepper Rolls also available
- **Assorted Sandwiches, Haddock Goujons, Sausage Rolls, Hand Cut Chips £17**
- **Meat & Potato Pie**, Hand Cut Chips **£17**
- **Vegetable Stew**, Homemade Dumplings **£14**
- **Selection of Pizzas**, Coleslaw & Chips **£13.50**

Room Hire

Exclusive Venue Hire £1400.00
(of Bert's & The Black Horse Inn)

Reception Room
Monday - Thursday £175
Fridays - Sundays £250
Saturdays £300

Wellington Suite
Monday – Thursday £200
Friday & Sunday £300
Saturdays £600
Civil Ceremony - any day £250

Clifton Room
Monday – Thursday £175
Friday – Sunday £210
Saturdays £250
Civil Ceremony Any Day £250

Disco £375

Off Site DJ £100

Private use of Lower Courtyard until 9pm £250

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

Photographers

Drawn By Light – drawnbylightphotography.co.uk
Charli – www.photographybycharli.com
Ingrid – www.igtimephotography.co.uk
Rachael – www.rachaellawsonphotography.co.uk

Celebrant

Roxanna - www.cestlaviecelebrant.com

Accommodation

Accommodation Tariff from 1st January 2026

	Single	Double/Twin
Courtyard Rooms	£125	£150
Deluxe Rooms	£155	£185
Large Deluxe Rooms	£170	£210

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

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Special 10% off Weekend Bookings

For guests of the bride and groom we offer a 10% discount to the above accommodation rates. This applies on the day of the wedding for double occupancy rooms only.

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 £100. 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.



Bert's Rooms & Events, Westgate, Clifton, Brighouse, West Yorkshire HD6 4HJ

Telephone: 01484 713862 • Email: lydia@bertsroomsandevents.co.uk

www.bertsroomsandevents.co.uk

