

February 2024



Your Special Occasion at Holmfirth Vineyard

The restaurant and wedding/events venue at Holmfirth Vineyard is set in 7 acres of English grape vines with stunning panoramic views across the Holme Valley.

The Event team will guide you smoothly through the event planning process and will be working tirelessly in the background on the day to ensure you have an enjoyable and relaxing day with your friends and family.

We have held many different types of events here at the Vineyard whether it's a baby shower or hen do, Christmas parties, Birthday parties, engagement parties even corporate events and many more!

Please contact us via the below contact details and we can discuss your event and put you a bespoke quote together.

Telephone – 01484 691861
Email – yourwedding@holmfirthvineyard.net

Once you've decided on a date for your special occasion, we can provisionally hold it for 2 weeks without a deposit.

To secure your date at the vineyard we require a 20% deposit of your total balance.

All details must be confirmed, and your final balance payment will be required a week before your occasion.

Please note that all payments are non-refundable and are transferable at the discretion of the general manager.



Rooms available to hire.

Solaris Suite

Our Solaris suite boasts a bright, airy, and flexible space with floor to ceiling windows offering amazing views over the vineyard. Seating up to 90 guests for a sit-down meal plus up to 120 guests for a big party, the function suite is decorated in contemporary neutral tones which also benefits from an outside terrace area.

October – April months – 6 hour hire

Mondays – Fridays £125

Saturdays and Sundays £300

May – September months – 6 hour hire

Mondays – Fridays £250

Saturdays and Sundays £500



Conservatory

Our conservatory is a unique space that offers the perfect picturesque view of our vineyard and the Holme Valley Village. Our serene glasshouse seats up to 36 total guests for a intimate dinner. The conservatory also leads onto our private outside terrace area.

October – April months – 6 hour hire

Mondays – Friday £175

Saturdays and Sundays £350

May – September months – 6 hour hire

Monday – Fridays £300

Saturdays and Sundays £550



Winery Conservatory

The winery conservatory is an intimate room positioned at the front of our venue offering a panoramic first-hand view of the Vineyard. Our Winery Conservatory seats a maximum of 18 total guests for a special sit-down meal with close friends and family.

October – April months – 6 hour hire

Mondays – Fridays No Charge

Saturday and Sundays £75

May – September – 6 hours hire

Mondays – Fridays £50

Saturdays and Sundays £150



Pricing List

Minimum numbers for private hire

- ◆ Solaris Suite -
 - Mondays to Fridays – 30 guests
 - Saturdays and Sundays – 45 guests
- ◆ Conservatory -
 - Mondays to Fridays – 15 guests
 - Saturdays and Sundays – 20 guests
- ◆ Winery Conservatory –
 - Mondays to Fridays – no minimum guests
 - Saturdays to Sundays – 10 guests

Maximum Capacities

- ◆ Solaris Suite –
 - Sit down meal or Buffet – No dance floor required – 90
 - Sit down meal or Buffet – Dance floor required – 60
- ◆ Conservatory –
 - 36 maximum guests - Sat on separate tables of 6.
- ◆ Winery Conservatory –
 - 18 maximum guests – Sat on separate tables of 9.

Drinks packages

- ◆ Arrival drinks
 - Prosecco - £6.50 per glass
 - Peroni - £4 per bottle
 - Non-alcoholic wine/beer - £4
 - Soft Drinks - £3
- ◆ Bottles of HV wine - £22

Catering packages

- ◆ Afternoon tea
 - Standard afternoon tea including tea and coffees - £19 per person
 - Sparkling afternoon tea including a glass of Prosecco - £24 per person
- ◆ 2 course lunch/dinner - £29 per person
- ◆ 3 course lunch/dinner - £34 per person
- ◆ Hot Buffet - £18 per person
- ◆ Vineyard buffet - £5 per person upgrade

Miscellaneous

- ◆ DJ cost - £370
- ◆ Vineyard tour with wine tasting - £12.50 per person – Maximum 40 guests for private tour.



Event Menu

2 courses £29 per person

3 courses £34 per person

Choose 3 dishes from each course.

To Start

Roasted Tomato and red pepper soup (gfa)

Crusty bread, salted butter

Prawn and crayfish cocktail(gf)

Bound with Marie Rose, herb leaf salad and brown bread

Beer battered brie (gf)

Homemade chutney and mixed leaf

Rich chicken liver parfait (gfa)

Crostini and chutney

Goats cheese and Red Onion Jam tart

Peppery Leaf & Herb oil

To Follow

Salmon with Crushed New Potatoes (gf)

Served with white wine sauce and wilted greens

Chicken Breast

In Medera sauce with sautéed greens and fondant potato

Roast Beef (gfa)

With fondant and roast veg (recommended pink)

Lamb in Minted Gravy

Served with mashed potatoes and wilted greens

Spinach and Ricotta Cannelloni (V)

Mixed leaf and garlic bread

(gf) – gluten free

(gfa) – gluten free available upon request

(vg) – vegan

(vga) – vegan available upon request



To Finish

Sticky Toffee Pudding(gf)

Toffee Sauce and Vanilla Ice cream

Baileys crème brulee (gf)

Almond shortbread

Cherry Bakewell Tart

With a spiced glaze & vanilla bean ice cream

White Chocolate and prosecco cheese cake

Chantilly cream

The Vineyard Cheeseboard

Yorkshire blue

Crumbly Wensleydale

True Grit mature cheddar

With homemade chutney, celery, crackers, grapes and butter

£3 per person supplement

(gf) – gluten free

(gfa) – gluten free available upon request

(vg) – vegan

(vga) – vegan available upon request

Hot Buffet

Choose 2 Mains & 3 Sides £18 Per Person

Mains

Steak & Ale Pie

Chicken & Mushroom Pie

Sweet Potato and spinach Pie

Beef Chilli or Vegetable Bean Chilli

Beef Lasagne or Vegetable Lasagne

Chicken Tikka Masala

Sides

Steamed Rice, French Fries, Coleslaw

Garlic Bread, Onion Rings

Naan Bread, Mushy Peas

Add 2 dessert options at £6.50 Per Person



Desserts

Chefs choice Cheesecake with Cream
Dark Chocolate and Amaretto Torte with Cream
Caramel Profiteroles with fresh Cream and Chocolate drizzle
Vanilla crème Brulee with almond Shortbread
Lemon Meringue Pie with Raspberry Sorbet
Sticky Toffee Pudding with rich Toffee Sauce and Custard

Please Let us know of any allergies when booking

Vineyard Buffet - Choose 7 Items

Selection of Mixed Pizzas and Garlic Breads
Selection of Open and Closed Sandwiches and Wraps

Duck Spring Rolls
Mixed Vegetable Spring Rolls
Selection of Onion Bhaji, Samosa, Pakora and Aloo Tikki
Skin on French Fries
Sweet Chilli Prawn Twisters

Battered Chicken Goujons
Chicken Tikka Bites
Honey Mustard Glazed Cocktail Sausages

Crudities and Dips
Honey Mustard Potato Salad
Pesto Penne Pasta with Parmesan and Pinenut
Cabbage and Red Onion Slaw
Caesar Dressed Baby Leaf

Dessert Platter

£8 per person

Black Forrest Brownie Bites
Salted Caramel and Chocolate Profiterole Mini Towers
Selection of Dressed Cupcakes
Raspberry Cheesecake Slices

Many Of Our Dishes Can Be Altered to Suit Dietary Requirements

Please Speak to Our Events Team