

Weddings & Civil Partnerships

Congratulations!

We are delighted that you are considering The Midland Hotel, Bradford for your Special Day. Our promise to you is one of a truly memorable experience, one that will last a lifetime. We hope the following information will give you the first insight into the Wonderful World of Weddings & Civil Partnerships here at the Midland.

Our Promise to You

From this day forward we promise to give you the greatest support & assistance in the organisation of this immensely important day. We will ensure this momentous occasion is as precious & magical as you deserve it to be. We understand that in today's world each couple has a very individual image of what their perfect day will entail. Be that of grandeur & luxury, a relaxed & informal affair, traditional or modern, large or small – we will strive to recreate the image that you paint for us in that very first consultation.

Hotel Background & Description

The Hotel was built between 1885 & 1890 by the Midland Railway Company as the showpiece of the company's northern operation. The railway history is reflected throughout the hotel. Take a walk into the Victorian Passageway with its floor to ceiling Burmantoft tiles that create the majesty of a bygone era. Many of the hotel's original features have been preserved making it a very traditional & classical wedding venue. The wide sweeping staircase is perfect for every girl's dream photos on her wedding day whilst the guests will enjoy the atmosphere of warm & inviting blazing fires and comfortable lounge areas.



MIDLAND HOTEL
BRADFORD



Civil Ceremonies at the Midland Hotel

Civil Weddings & Civil Partnerships can be held on any day of the week (except Christmas Day) between 10.00am & 4.00pm. The Bride & Groom / Partners are responsible for booking the Registrar. You can check availability or arrange an appointment to see your registrar by calling 01274 432151

The ceremony is carried out in the same manner as a church ceremony but without any religious involvement. Therefore hymns and religious music are not permitted in the ceremony room.

The Rooms Licensed to Hold Civil Ceremonies at the Midland and the hire charges are as follows:

Princes Ballroom	Maximum 300 Guests	£750
French Ballroom	Maximum 180 Guests	£550
Conference Centre	Maximum 100 Guests	£350
Forster Suite	Maximum 40 Guests	£250
Wyvern Suite	Maximum 40 Guests	£250
Pullman Suite	Maximum 40 Guests	£250

Each Room will be laid with a centre aisle and registrar's table. You are welcome to decorate the room as you wish. Flowers can be arranged by the Midland Hotel.



The Princes Ballroom

The certain grandeur of the suite is reflected in its name. The suite is truly breathtaking and unrivalled in appearance by any banqueting suite in Yorkshire. Its high ornate ceiling, glittering chandelier and richly woven carpet are set against subtle and newly fitted modern touches that make a huge difference such as the full air-conditioning system and the high tech sound system. Create the mood you desire with the stunning nine-phase mood lighting system

Maximum Guests for a Wedding Breakfast – 300
Minimum Guests for a Wedding Breakfast – 120

The French Ballroom

The French Ballroom is a warm, welcoming and beautiful wedding suite. It comes complete with five beautiful chandeliers and ornate plasterwork. With floor to ceiling windows the room has a very bright and airy feel during the day. This can be adapted in the evening by drawing the curtains to create a cosy atmosphere. The excellent thing about this suite is its separate welcome reception area and the private bar.

Maximum Guests for a Wedding Breakfast – 120
Minimum Guests for a Wedding Breakfast – 75



The Forster Suite

A very unique suite which is suitable for a small number of wedding guests attending a wedding breakfast with the opportunity of using another section of the room and inviting further guests in the evening. The room also has a private bar. It is very popular for smaller and more intimate weddings

Please note that minimum numbers can be more flexible Monday to Friday & Sundays if you are having both a Wedding Breakfast & Evening reception.



Bronze Package

Glass of Bucks Fizz on arrival
Glass of Outback Chase Chardonnay, South-Eastern Australia (13%) or
Outback Chase Shiraz South-Eastern Australia (14%) with the meal
Glass of Codorniu Brut Cava, Spain (11.5%) for the Toast

Room Hire of Selected Ballroom
(subject to minimum numbers)
3 Course Wedding Breakfast
Wedding co-ordination service from your initial appointment until the big day
Services of the Banqueting Manager to act as Master of Ceremonies on the day
Red Carpet Arrival or for Civil Ceremony
Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ
Evening Buffets-See Menu options
Executive Room on the Night of the Wedding with Breakfast
Bar extension until 1am
Reduced accommodation rates for visiting family & friends

£55 per person

Children 0 - 4 complimentary
Children 5 - 12 £19.95
Extra Evening Guest £8.50 per person
Upgrade to Four Poster Bridal Suite £100.00 (subject to availability)
Bottomless soft drinks for children from arrival through to the day reception

Bronze Package Menus

Below are menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. One choice per course to make up your final set menu.

We would be delighted to suggest further dishes should you not find any to your liking.

Menu Option 1

Starter

Melon Pearls, Orange, Strawberry,
Watercress Salad with Citrus Dressing

Main Course

Roast Garlic and Herb Chicken Breast
Tomato and Roast Mediterranean Vegetable Sauce

Dessert

Rich Dark Chocolate Tart

Coffee & Mints

Menu Option 3

Starter

Chicken Liver Pate, Handmade Piccalilli Granary Bread

Main Course

Roast Breast of Turkey
Stuffing Chipolata Sausage and Pan Gravy

Dessert

Profiteroles Filled with Cream
Chocolate Sauce & Strawberries

Coffee & Mints

Menu Option 2

Starter

Cream of Vegetable Soup
with Herb Crouton

Main Course

Roast Loin of Pork & Cider Jus

Dessert

Lemon Tort
Rich Raspberry Coulis and Raspberries

Coffee & Mints

Menu Option 4

Starter

Tomato & Basil Soup

Main Course

Fillet of Salmon with Spinach and Cream Cheese
Encased in Golden Filo Pastry and Chive Cream

Dessert

Fresh Fruit Platter and Clotted Cream

Coffee & Mints

All Main Courses served with Seasonal Vegetables and Potatoes PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Buffet

Hot Beef Sandwiches & Onion Gravy in a Crusty Baguette & Chips

or

Selection of Sandwiches, Assorted Sausage Rolls, Pizza Slices, Dinky Pork Pie & Pickle, selection of nibbles

This Hotel uses products containing allergens, we cannot guarantee that all our dishes are 100% free from nuts, their derivatives or other allergens. If you have any particular allergy or requirement please enquire directly to the hotel and a full list of all allergen foodstuffs used as ingredients in each dish can be made available

Silver Package

Glass of Codorniu Brut Cava, Spain (11.5%) on arrival
Glass & a top up of Outback Chase Chardonnay, South-Eastern Australia (13%) or
Outback Chase Shiraz, South-Eastern Australia (14%) with the meal
Glass of SantOrsola Prosecco, Italy (11.5%) for the Toast

Room Hire of Selected Ballroom
(subject to minimum numbers)
3 Course Wedding Breakfast or Carvery
(minimum numbers of 30 for Carvery)
Chair Covers & Sashes (with colour of choice for sashes)
Executive Room on the Night of the Wedding with Breakfast
Wedding co-ordination service from your initial appointment until the big day
Services of the Banqueting Manager to act as Master of Ceremonies on the day
Red Carpet Arrival or for Civil Ceremony
Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ
Evening Buffets - See Menu options
Bar extension until 1am
Reduced accommodation rates for visiting family & friends

£67.50 per person

Children 0 - 4 complimentary
Children 5 - 12 £19.95
Extra Evening Guests £10.50 per person
Upgrade to Four Poster Bridal Suite £100.00 (subject to availability)
Bottomless soft drinks for children from arrival through to the day reception

Silver Package Menus

Below are menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. One choice per course to make up your final set menu.
We would be delighted to suggest further dishes should you not find any to your liking.

Menu Option 1

Starter

Cream of White Onion & Cheddar Soup

Main Course

Pan Fried Chicken Breast
Filled with Smoked Salmon, Asparagus and
Tarragon Cream

Dessert

Rich Dark Chocolate Tart

Coffee & Mints

Menu Option 2

Starter

Baby Mozzarella, Sun Blush Tomatoes & Olive Salad
with Basil Oil

Main Course

Pan Fried Pork Loin
Vegetable & Chorizo Ratatouille

Dessert

Sticky Toffee Pudding, Toffee Sauce
Vanilla Ice Cream

Coffee & Mints

Menu Option 3

Starter

Cantaloupe, Melon, Marinated Berries
Mango Sorbet

Main Course

Slow Roast Topside of Beef
Pan Gravy and Homemade Yorkshire Pudding

Dessert

Profiteroles Filled with Cream
Chocolate Sauce & Strawberries

Coffee & Mints

Menu Option 4

Starter

Leek and Yorkshire Goats Cheese Tart
with Red Pepper Salad and Balsamic Dressing

Main Course

Fillet of Salmon with Spinach and Cream Cheese
Encased in Golden Filo Pastry and Chive Cream

Dessert

Warm Apple and Creamy Custard

Coffee & Mints

All Main Courses served with Seasonal Vegetables and Potatoes PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Buffet

Selection of Sandwiches & 4 Items from the Buffet Selector

or

Hot Beef Sandwiches & Onion Gravy in a Crusty Baguette with Chips

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in each dish can be made available

Gold Package

Glass of SantOrsola Prosecco, Italy (11.5%) on arrival
Half a bottle of Berri Estates Chardonnay, South-Eastern Australia or
Berri Estates Shiraz, South-Eastern Australia with the meal
Glass of Curvée Réserve Brut Champagne, France (12%) for the Toast

3 Choices of Canapés from the Luxury Canapés

Room Hire of Selected Ballroom
(subject to minimum numbers)

4 Course Wedding Breakfast with Coffee or Dressed Carved Buffet

Chair Covers & Sashes (with colour of your choice)

Flower Arrangement for Top Table

Wedding co-ordination service from your initial appointment until the big day
Services of the Banqueting Manager to act as Master of Ceremonies on the day

Red Carpet Arrival or for Civil Ceremony

Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ

Evening Buffets - See Menu options

Four Poster Bridal Suite on the Night of the Wedding with Breakfast

Bar extension until 1am

Reduced accommodation rates for visiting family & friends

Bed & Breakfast at the Hotel on your 1st Anniversary

£85 per person

Children 0 - 4 complimentary

Children 5 - 12 £19.95

Extra Evening Guests £13.00 per person

Bottomless soft drinks for children from arrival through to the day reception

Gold Package Menus

Below are the menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. Two choices per course (pre-orders required) to make up your final menu.

Menu Option 1

Starter

Roast Red Pepper and Lentil Soup

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Breast of Chicken Wrapped in Bacon
with a Wild Mushroom Cream

Dessert

Irish Cream Cheesecake,
Crème Anglaise and Amoretti Biscuits

Coffee & Truffles

Menu Option 2

Starter

Parma Ham, Fig and Feta Salad
with a Light Lemon and Honey Dressing

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Pan Fried Duck Breast rubbed with Ginger
on Vegetable Noodles and Plum Sauce

Dessert

Assiette of Desserts, Fruit Coulis and Berries

Coffee & Truffles

Menu Option 3

Starter

Caesar Salad with Lightly Spiced Chicken Breast
Croutons and Creamy Dressing

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Loin of Cod Wrapped in Parma Ham
Sun Blush Tomato and Basil Sauce

Dessert

Cheese & Biscuits with Grapes, Celery & Crackers

Coffee & Truffles

Menu Option 4

Starter

Garlic Mushrooms on Brie Toasted Ciabatta
Light Garlic and Herb Cream

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Roast Sirloin of Beef
Chateau Potatoes and Rice Chasseur Sauce

Dessert

Fruits of The Forest Tort
Strawberry Couillis and Clotted Cream

Coffee & Truffles

All Main Courses served with Seasonal Vegetables and Potatoes PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Reception

Finger Buffet – Sandwiches & 6 Items from the Buffet Selector
2 Salads & Choice of Dessert

or

3 Options from Night Bites Selection & Choice of Dessert

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Platinum Package

Glass of Kir Royale on arrival

Half a bottle of Kleine Zalze Vineyard Selection, Chenin Blanc, Stellenbosch South Africa (13.5%)

Kleine Zalze Gamay Noir, Coastal Region, South Africa (14%)

or Hardys The Riddle Rosé, South Eastern Australia (11%)

Wine with the Meal

Glass of Curvée Réservee Brut Champagne, France (12%) for the Toast

4 Choices of Canapés from the Extravagant Canapés

Room Hire of Selected Ballroom

(Subject to minimum numbers)

5 Course Two Choice Wedding Breakfast or Midland Dressed Buffet

Chair Covers & Sashes (with colour of your choice)

Flower Arrangement for Top Table

Wedding Favours

Ornate Candelabras as Table Centrepieces

Wedding co-ordination service from your initial appointment until the big day

Services of the Banqueting Manager to act as Master of Ceremonies on the day

Red Carpet Arrival or for Civil Ceremony

Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ

Evening Buffets - See Menu options

Four Poster Bridal Suite on the Night of the Wedding with Breakfast

Bar extension until 1am

Reduced accommodation rates for visiting family & friends

Dinner, Bed & Breakfast at the Hotel on your 1st Anniversary

£105.00 per person

Children 0 - 4 complimentary

Children 5 - 12 £19.95

Extra Evening Guests £15.00 per person

Bottomless soft drinks for children from arrival through to the day reception

Platinum Package Menus

Below are the menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. Two choices per course (pre-orders required) to make up your final menu.

Menu Option 1

Starter

Spiced Parsnip Soup with Parsnip Crisps

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Fillet of Sea Bass

Wilted Fennel Salad with Red pepper Sauce

Dessert

Banoffee Pie with Crème Anglaise

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

Menu Option 2

Starter

King Prawn & Mango Salad

Sweet Chilli Dressing

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Lamb Rump Thyme & Garlic Roasted Roots

Sweet Sherry & Redcurrant Sauce

Dessert

Assiette of Desserts, Fruit Coulis and Berries

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

Menu Option 3

Starter

Smoked Haddock and Cheddar Fishcake with

Horseradish Chive Cream

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Fillet of Beef, Roast Shallots, Fondant Potatoes

Green Peppercorn Sauce

Dessert

Rich Dark Chocolate Torte

Vanilla Ice Cream & Mango Sauce

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

Menu Option 4

Starter

Smoked Salmon Terrine

Pickled Cucumber Salad

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Roast Sirloin of Beef

Chateau Potatoes and Rice Chasseur Sauce

Dessert

Fruits of The Forest Tort

Strawberry Couillis and Clotted Cream

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

All Main Courses served with Seasonal Vegetables and Potatoes. PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Reception

Finger Buffet – Sandwiches & 8 Items from the Buffet Selector

3 Salads & Choice of 2 Desserts

or

Fusion Buffet & Choice of 2 Desserts

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Information, Further Menus & How to book

Canapé's Selector

Luxury Canapé Selection

Please choose a selection of three canapés from the following:

Filo King Prawns
Chicken Liver Pate on Crostini, Redcurrant Jelly
Tiny Leek & Goats Cheese Tartlets
Chicken Satay Skewers
Vegetable Spring Rolls
Thai Fishcakes

Extravagant Canapé Selection

Please choose a selection of four canapés from the following:

Smoked Salmon Blinis
Roasted Cherry Tomato & Mozzarella Bruschetta
Peking Duck Rolls
Salt Cod on Dill Bread
Oriental Fish Dumplings
Grilled Asparagus & Parma Ham
Homemade Oriental Vegetable Sushi Rolls
Mini Chicken & Red Pepper Terrines

Childrens Menu

Please select 1 option for each course

Tomato Soup
Garlic Bread
Melon Fruit Sauce
Crudities platter of:
Carrots, cucumber & peppers
Yorkshire Pudding & Gravy



Sausage & Mash Potato
Cheese & Tomato Pizza
Chicken or Fish Goujons & Wedges
Tomato Pasta Twirls
Packed Lunch –Sandwich, Yoghurt & Fruit



Jelly & Ice Cream
Chocolate Brownie & Ice Cream
Fruit Salad –Strawberries & Cream if in Season
Giant Cookie
Rocky Road

Bottomless soft drinks for all children from arrival and throughout the day reception with all packages

Buffet Selector

Spicy Midland Breaded Chicken Fillets (H)
Thai King Prawns with Sweet Chilli Sauce
Mini Ham & Cheese Croissants
Parma Ham & Melon Wraps
Spicy Potato Wedges & Sour Cream (V H)
Onion Bhajis & Riata (V H)
Prawns in Filo Pastry
Spinach & Feta Cheese Parcel's (V H)
Baby Corn Fire Sticks (V H)
Lamb Samosas (H)
Chicken Tikka Skewers (H)
Cajun Salmon Skewers (H)
Seafood Dim Sum
Selection of Vegetarian Tartlets (V H)
Dinky Pork Pie & Pickle
Assorted Flavoured Sausage Rolls
Wedges with Thin & Crispy Pizza
Salmon Goujons & Tartar Sauce (H)
Smoked Salmon & Cream Cheese Blinis (H)
Sun Blushed Tomato & Mozzarella Brushetta (V H)

V = Suitable for Vegetarians H = Suitable for Halal

Salad Bowls

Pasta & Tuna Salad
Tomato & Basil Salad
Tomato & Red Onion Salad
Coleslaw
Mixed Green Salad
Minted Cucumber Salad

Desserts

Strawberry Cheesecake
Profiteroles & Chocolate Sauce
Crisp Lemon Tart
Fresh Fruit Salad

Vegetarian Selector

Please choose one option for all vegetarian diets

Mediterranean Vegetable and Mozzarella Wellington, accompanied by a sauce of Tomato and Basil

Wild Mushroom and Asparagus Crepes, flavoured with a rich Yorkshire Blue Cheese sauce

Spinach, Leek and Goats Cheese Tart with Roast Red Pepper Sauce

Roast Aubergine and Vegetable Tian glazed with Gruyere Cheese on Roast Tomato and Garlic Sauce

Red Onion, Asparagus & Goats Cheese Tart Ratatouille sauce

Spiced Chickpea & Potato Cake-Chilli Chutney
Cucumber & Red Onion Salad

Night Bites & Fusion Buffet

Select three options

Bacon Sandwiches

Chunky Chip Butty

Pork Pie & Peas

Southern Fried Chicken

Mini Toad in the Hole

Fish Goujons & Chips

Mini Burger & Chips

Mixed Pakoras

Oriental Dim Sums

Onion Bhaji

Samosa

Mini Thai Fish Cakes

Spring Rolls

Prawn Ball

Prawn Crackers & Sweet Chilli
Dipping Sauce

Poppadoms & Pickle Tray

Bespoke Packages

We would be delighted to put together your own bespoke wedding package - please ask for details.

Evening Wedding Receptions

We accept bookings for evening only celebrations subject to availability. Room Hire Charges will apply and will vary depending upon time of year.

Accommodation

Standard Single Bed & Breakfast	£70.00
Standard Double Bed & Breakfast	£80.00
Standard Family Bed & Breakfast	from £95.00 (2 Adults & 1 Child)
Upgrade to a executive Bedroom	£25.00 Supplement

How to Book your Wedding at the Midland

- (1) The Wedding Coordinator will meet with you for a full show round of the hotel including the Ballrooms, Civil Ceremony Rooms & Bedrooms. They will also check availability and give you some suggested dates.
- (2) You can make a provisional booking at this stage or go home to think and discuss things and then make a booking over the phone at a later time.
- (3) When you make a provisional booking the Midland Hotel will hold this for 14 days at which stage we will require written confirmation and a non refundable deposit of 25% of your total balance to secure the booking. During this time you may wish to bring family & friends to view the facilities.
- (4) **Deposits taken to confirm a booking are non-refundable**
- (5) **The Midland hotel cannot accept wedding deposits without a copy of the signed terms & conditions.**
- (6) **The following payment structure will be required for all wedding bookings**
 - Between 121 & 180 days prior to your event we will require 25% of your final balance
 - Between 60 & 120 days prior to your event we will require 50% of your final balance
 - Between 30 & 60 days prior to your event we will require 75% of your final balance
 - Between 14 & 30 days prior to your event we will require 100% of your final balance
- (7) When the above is received the Midland Hotel will issue you with a confirmation contract
- (8) Throughout the time that your wedding is booked with us you can meet with the wedding coordinator as often as you need to discuss the details of your day.
- (9) All final details, payment and final numbers will be required two weeks prior to your booking.

The Midland Hotel strongly recommends that to cover any eventuality, that wedding insurance is purchased