



THE GAMEKEEPER'S INN
LONG ASHES PARK

celebrate your special day with us...

Welcome to The Gamekeeper's Inn.
Just north of the quaint village of
Grassington, heading up the spectacular
glacial valley of Wharfedale, in the
heart of the Yorkshire Dales...

*we'd like to start by saying thank you for considering
us as the venue for your special day*

The time leading up to your wedding day should be exciting, romantic and memorable. Our dedicated wedding coordinator can help you design a bespoke package, providing advice on every aspect of your day.

Our award-winning Netherside Suite is an idyllic setting featuring a wood burning fire, natural oak beams and large windows allowing a natural light to grace your day.

The Gamekeeper's Inn has a selection of bedrooms and lodges, each beautifully appointed and bursting with character.

Our conservatory provides a relaxed dining destination serving tasty local produce. Our bar area hosts an informal space to drink and dine, filled with comfy chairs, a glowing log fire and cosy nooks and crannies, perfect for pre-wedding get togethers.

Within our park you'll find the leisure centre and beauty spa complex, surrounded by woodland walks and wildlife.

your wedding venue

THE NETHERSIDE SUITE

Our award-winning Netherside Suite has a vaulted ceiling with exposed oak beams, a log burning fire, private bar and doors opening out onto the terrace and garden, creating a rustic elegance perfect for your special day. We can provide formal dining for up to 140 guests and a reception for up to 200 guests.

ENTERTAINMENT

We welcome DJs and live entertainment to create the perfect atmosphere for your day.

PHOTOGRAPHS

Our idyllic location in the Yorkshire Dales National Park ensures a picture perfect setting for your photographs. The Gamekeeper's Inn and surrounding grounds of Long Ashes Park allow you to capture the beautiful landscape, providing the perfect backdrop for your special day.

PARKING

We have ample on-site car parking for you and your guests.

The Gamekeeper's Inn is a beautiful wedding venue in a lovely peaceful setting.

The whole team is wonderful, friendly, and very accommodating and hard-working.

Angela, kept us updated throughout and gave us reassurance that everything was going to go as smoothly as it did. The quality (and quantity!) of the food is excellent.

The hotel rooms are outstanding and the facilities are a great bonus.

Georgina & Darrell





With our conservatory and Netherside Suite licensed for Civil Marriages and Partnerships, you and your guests can celebrate your ceremony and reception in one location.

With 2 beautifully appointed rooms to choose from, we can accommodate up to 140 guests for your ceremony.

civil ceremonies

THE CONSERVATORY

Hosting ceremonies for up to 50 people, our conservatory is a delightful bright and airy room with views onto our garden.

THE NETHERSIDE SUITE

Hosting ceremonies for up to 140 people, The Netherside Suite is an open plan room with exposed oak beams, a log burning fire and doors opening onto a private terrace.

REGISTRAR

To ensure the registrar is available for your desired date, please contact them as soon as possible:

Skipton Registration Office
Belle Vue Square, Broughton Road,
Skipton, North Yorkshire, BD23 1FJ

01609 780780

registrars.skipton@northyorks.gov.uk

CHURCHES

Should you wish to be married in a church, please find below a selection of local churches:

St. Michael and All Angels Church, Linton
Grassington Congregational Church
Grassington Methodist Church
St. Margaret Clitherow, Threshfield

accommodation

We have 11 beautiful bedrooms and 4 luxury self catering lodges providing the ideal retreat after a day of celebrating. Check in is from 3pm on the day of arrival and check out is by 10am on the morning of departure.

Our guests enjoy full use of our leisure facilities including swimming pool, sauna, steam room, gym and jacuzzi. In addition, our residents receive 10% off beauty treatments at Long Ashes Pure Spa.

Buckden Pike Double Bedroom

Wild Boar Fell King Bedroom

Great Coum Twin Bedroom

Great Shunner Family Bedroom

Fountains Fell Family Bedroom

Ingleborough King Bedroom

Great Whernside Four Poster King Bedroom

Yockenthwaite Moor Accessible King Bedroom

Pen-y-Ghent King Bedroom

Lovely Seat Honeymoon Suite

High Seat King Suite

The Gamekeeper's Lodge 2 Double Bedrooms and Sofa Bed

Dalesgate Lodge 2 Double Bedrooms and Sofa Bed

Brazengate Lodge 2 Double Bedrooms

Oak Lodge 2 Double Bedrooms

The venue was simply perfect, we genuinely couldn't have wanted more.

The food was 5 star. The service was impeccable.

We received so many comments on the venue and we really don't think we could have picked anywhere more perfect.

The location was beautiful and it will have a special place in our hearts forever.

I couldn't thank everyone enough.

Andrew & Sarah





Our wedding day was perfect and it was so nice to have all the separate small and big things we'd planned drawn together in such an amazing day.

We had the most fantastic day and our guests told us how wonderful they thought the wedding venue was and how much they'd enjoyed the day - many people said it was the best wedding they'd ever been to!

Chelsea & Edmund

our facilities

LONG ASHES PURE SPA

Long Ashes Pure Spa is our on-site beauty spa providing a luxurious environment for relaxation in the beautiful Yorkshire Dales National Park.

Our Spa therapists provide a personalised experience and offer an extensive range of treatments and therapies designed to enhance your well-being.

We are able to develop bespoke hen and bridal packages to prepare you for your day.

LONG ASHES LEISURE CLUB

Long Ashes Leisure Club features an indoor heated swimming pool, steam room, sauna, jacuzzi, poolside relaxation area, gym and café bar.

ENVY HAIRDRESSING

Using L'Oréal professional products, our stylists create beautiful up-do's and bridal hair.

weekend weddings

Weekend weddings include Fridays, Saturdays and Bank Holiday Sundays and require a minimum of 60 day guests, they include the following:

Hire of the Netherside Suite for your civil ceremony

Hire of the Netherside Suite for your reception

A reception drink for your guests

A selection of 3 canapés during your drinks reception

3 course wedding breakfast followed
by tea, coffee and truffles

Half a bottle of wine or a bottle of
beer per person with your meal

A glass of Prosecco for your toast

An evening supper for your guests

Personal wedding coordinator

Complimentary honeymoon suite
for the bride and groom

Master of ceremonies and professional toastmaster

12 or 14 inch cake stand and knife

White table linen and napkins

White chair covers with your choice of coloured sash

Use of the grounds for photographs

Free car parking

*We couldn't recommend
this venue enough.*

*The staff go ABOVE and BEYOND
to make sure everything is met
to an excellent standard.*

*Angela was so helpful to us leading
up to the day - no ask was too
big and no request was too hard,
she just made it happen.*

*The food and venue were exquisite
and we had the most amazing day.*

Naomi & Peter





reception drinks

We will serve your guests your
chosen reception drink:

Prosecco

Bottled Beer

Pimms

Bucks Fizz

Mulled Wine

Fresh orange juice will be provided
as a non-alcoholic alternative.

canapé menu

**Complement your drinks reception
with a selection of 3 canapés:**

Mini toad in the hole with caramelised red onion

Goat's cheese and red pepper tart (V)

Salmon gravadlax with lemon mayonnaise
on a ciabatta croûte (GF*)

Tempura prawns with lime and
coriander mayonnaise

Truffle and potato croquettes
with truffle mayonnaise (V)

Honey roasted pork sausages (GF*)

Sweet potato wedges with a sour
cream and chive dip (V, GF)

Chicken liver parfait with red onion
marmalade on a ciabatta croûte

Halloumi and red pepper skewers (V, GF)

Assorted quiche tarts

Assorted spring rolls

**If you would like to provide additional
canapés for your guests, please add £2
per person per additional canapé.**

Dishes marked GF are gluten free,
dishes marked GF* can be adapted
to make them gluten free.

You may choose two starters, three main courses and two desserts to create your menu. Should you wish to serve a specific dish not detailed on the menus, or have any dietary requirements, our chefs will be happy to develop a customised menu for you

STARTERS

- Soup of the day served with a warm bread roll (Vegan*, GF*)
- Ricotta and candied beetroot salad (V, GF*)
- Creamy garlic mushroom pot with a Wensleydale cheese crust (V, Vegan*, GF*)
- Smooth chicken liver pâté served on a ciabatta croûte with fruit chutney (GF*)
- Bloody Mary prawn cocktail, dressed leaves and brown bread (GF*)
- Salt and pepper squid, dressed leaves, lemon and lime mayonnaise
- Confit of duck croquettes, dressed leaves and sweet chilli sauce
- Trio of salmon; smoked salmon mousse, cold poached salmon and smoked salmon rosette served with dressed leaves (GF)
- Pear tart, red onion marmalade and dressed leaves (Vegan)
- Sweet chilli falafel served with dressed rocket salad and lime and coriander mayonnaise (Vegan)

INTERMEDIATE COURSE

Add an intermediate course of sorbet or soup for £3 per person (V, Vegan*, GF)

MAIN COURSES

- Chicken breast wrapped in bacon served with fondant potato and a creamy white wine and tarragon sauce (GF)
- Trio of pork, Lincolnshire and Cumberland sausages, creamy mashed potato and caramelised onion gravy
- Baked hake, crushed new potatoes and a caper and herb butter (GF)
- Toffee glazed gammon, apple sauce, Yorkshire pudding, roast potatoes and a rich jus (GF*)
- Slow roasted belly pork, creamy mashed potato, cider gravy and apple purée (GF)
- Fillet of sea bass, crushed new potatoes, chorizo and red pepper coulis (GF*) *(add tempura prawns for £3 per person)*
- Braised shoulder of lamb, creamy mashed potato and a redcurrant jus (GF*) *(£5 per person supplement)*
- Roast sirloin of beef, Yorkshire pudding, roast potatoes and a rich jus (GF*) *(£5 per person supplement)*
- Wild mushroom and truffle risotto topped with fresh herbs (V, GF)
- Pear and blue cheese tart served with a dressed salad (V)
- Tagliatelle pasta tossed in a sun-dried tomato, olive and feta sauce (V, GF*)

wedding breakfast menu

DESSERTS

- Sticky toffee pudding, butterscotch sauce and cream (V, GF*)
- Keeper’s mess; seasonal berries bound with crème chantilly and meringue pieces (V, GF)
- Raspberry crème brûlée served with lavender and lemon shortbread (V, GF*)
- Glazed lemon tart served with a berry compote and vanilla crème fraîche (V)
- Chocolate brownie, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF*)
- Vanilla panna cotta with fresh berries (GF)
- Dessert assiette; chocolate brownie, lemon tart and strawberry cheesecake (V)
- Apple crumble with ice cream (Vegan)
- Fresh fruit salad laced with malibu, served with a brandy basket (V, Vegan*, GF*) *(£2 per person supplement)*

TO FINISH

Freshly brewed filter coffee, tea and truffles

CHEESE COURSE

Treat your guests to a cheese board with a selection of 3 cheeses, biscuits and chutney for £7.95 per person (V, GF*)

Should you wish to have a cheese cake for your wedding, please speak to your wedding coordinator who will provide a price based on your requirements.

- Broccoli and brie puff pastry parcel with a tomato and herb sauce (V)
- Baked nut crusted goat’s cheese, buttered new potatoes and a beetroot, orange and watercress salad (V)
- Triple cheese and onion pie served with a dressed salad (V)
- Butternut squash risotto, garden peas and crispy kale (GF, Vegan)
- Chickpea, edamame and chilli burger topped with cheese, tomato and baby gem lettuce, served in a brioche bun with skin-on fries and coleslaw (Vegan)
- Indian spiced saag curry with sweet potato, spinach, celery, carrot, cauliflower and coriander, served with basmati rice (GF, Vegan)

All main courses are served with a sharing platter of seasonal vegetables



children's menu

STARTERS

Cheesy garlic bread

Melon boat (GF)

Vegetable crudites (GF)

MAIN COURSES

Battered chicken strips, chips and
baked beans or garden peas

Sausage, creamy mashed potato and
gravy or baked beans (GF*)

Beef burger, chips and baked beans
or garden peas (GF*)

Fish 'n' chips, with or without mushy peas

Macaroni cheese (GF*)

DESSERTS

Vanilla ice cream with toppings (GF*)

Churros served with a pot of dipping chocolate

Chocolate brownie and vanilla ice cream (GF*)

Available for children aged 12 and under for £25

wedding breakfast drinks

Each of your guests will be served half a
bottle of wine or a bottle of beer during
your wedding breakfast. You may choose
from the following selection:

WHITE

Pinot Grigio

Sauvignon Blanc

Chardonnay

ROSÉ

White Zinfandel Rosé

Pinot Grigio Blush

RED

Merlot

Shiraz

Malbec

BOTTLED BEER

Corona

Peroni

Wainwrights

**Alternative upgrades are available, please see our
full wine list, or should you have a specific request,
please speak to your wedding coordinator.**

evening supper menu

We kindly request that you provide food for a minimum of 70% of your evening guests.

Please choose an evening supper from the selection below:

Bacon sandwiches with hand cut chunky chips (GF*)
Quorn bacon available as a vegetarian alternative (V, GF)*

Sausage sandwiches with hand cut chunky chips (GF*)
Vegetarian sausages available as a vegetarian alternative (V, GF)*

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF*)

BBQ jackfruit with Asian slaw and vegan brioche buns available as a vegan alternative (Vegan, GF)*

Mini beer battered fish and chunky chips
Tempura vegetables and skinny fries available as a vegetarian alternative (V)

Assorted sandwiches, sausage rolls, pork pies, quiche and a selection of selection of salads (V*)

£15 for additional evening guests

evening buffet menu

Alternatively, you can provide your guests with an evening buffet from the selection below for an additional £10 per day guest or £20 per additional evening guest:

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

or

Please choose 2 dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (GF)

Beef or vegetable lasagne

Steak and ale pie

Lamb tagine (GF)

Fish pie (GF)

Cottage pie (GF)

Chilli con carne (GF)



sunday to thursday weddings

All weekday weddings held at The Gamekeeper's Inn include the following:

- Hire of the Netherside Suite or conservatory for your civil ceremony
- Hire of the Netherside Suite for your reception
- A reception drink for your guests
- 3 course wedding breakfast or wedding breakfast buffet
- Personal wedding coordinator
- Complimentary honeymoon suite for the bride and groom
- Master of ceremonies and professional toastmaster
- 12 or 14 inch cake stand and knife
- White table linen and napkins
- White chair covers with your choice of coloured sash
- Use of the grounds for photographs
- Free car parking

Customise your wedding day with the following optional extras:

- A selection of canapés during your drinks reception
- Tea, coffee and truffles to follow your meal
- An evening supper for your guests
- Drinks to accompany your wedding breakfast*
- A drink to toast your speeches*

Well what can we say?

*Everything was just perfect, from
the rooms, the spa, the location,
the venue, the decorations,
the staff...just everything.*

*The Gamekeepers Inn, Angela and
all the staff at The Gamekeepers
Inn are just amazing!*

*The venue is just stunning, the rooms
are gorgeous and the food is to die for!*

Annette & Mike



You may choose two starters, three main courses and two desserts from our wedding breakfast menu on page 16 or choose from the buffet menu options on the right to create your weekday wedding menu. Should you wish to serve a specific dish not detailed on the menus, or have any dietary requirements, our chefs will be happy to develop a customised menu for you

weekday wedding buffet menu

Please choose 1 of the following wedding breakfast buffet menus for your guests to enjoy:

MENU 1	MENU 2	MENU 3	SOMETHING SWEET £5 per person
Hot carved hog roast, sausage stuffing, apple sauce, tea cakes, hand cut chunky chips, assorted salads, potato salad and coleslaw (GF*)	Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads	Please choose 2 dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes: Chicken or vegan curry (GF) Beef or vegetable lasagne Steak and ale pie Lamb tagine (GF) Fish pie (GF) Cottage pie (GF) Chilli con carne (GF)	Chocolate brownie (GF*) Lemon tart Keeper’s mess (GF) Or please choose 3 from the assorted cake selection: Victoria sponge Lemon drizzle Coffee and walnut Chocolate Red velvet

weekday wedding bespoke options and added extras

Customise your wedding day with the following optional extras:

A selection of canapés during your drinks reception

Tea, coffee and truffles to follow your meal

An evening supper for your guests

Drinks to accompany your wedding breakfast*

A drink to toast your speeches*

**Please see our wine list and bar menu to select a toast for your speeches and drinks to accompany your wedding breakfast*

CANAPÉS

Complement your drinks reception with a selection of canapés:

Mini toad in the hole with caramelised red onion

Goat's cheese and red pepper tart

Salmon gravadlax with lemon mayonnaise on a ciabatta croûte (GF*)

Tempura prawns with lime and coriander mayonnaise

Truffle and potato croquettes with truffle mayonnaise (V)

Honey roasted pork sausages (GF*)

Sweet potato wedges with a sour cream and chive dip (GF)

Chicken liver parfait with red onion marmalade on a ciabatta croûte

Halloumi and red pepper skewers (GF)

Assorted quiche tarts

Assorted spring rolls

2 canapés £5.95 per person

3 canapés £7.95 per person

4 canapés £9.95 per person

TEA, COFFEE AND TRUFFLES

Serve fresh filter coffee, tea and truffles following your wedding breakfast for £3 per person





added extra evening supper menu

We kindly request that you provide food for a minimum of 70% of your evening guests.

Please choose an evening supper from the selection below for £15 per guest:

Bacon sandwiches with hand cut chunky chips (GF*)
Quorn bacon available as a vegetarian alternative (V, GF)*

Sausage sandwiches with hand cut chunky chips (GF*)
Vegetarian sausages available as a vegetarian alternative (V, GF)*

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF*)
BBQ jackfruit with Asian slaw and vegan brioche buns available as a vegan alternative (Vegan, GF)*

Mini beer battered fish and chunky chips
Tempura vegetables and skinny fries available as a vegetarian alternative (V)

Assorted sandwiches, sausage rolls, pork pies, quiche and a selection of selection of salads (V*)

added extra evening buffet menu

Alternatively, you can provide your guests with an evening buffet from the selection below for £20 per guest:

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads
or

Please choose 2 dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (GF)

Beef or vegetable lasagne

Steak and ale pie

Lamb tagine (GF)

Fish pie (GF)

Cottage pie (GF)

Chilli con carne (GF)



All the staff but especially Angela the wedding coordinator were fantastic and couldn't be more helpful!

The location was brilliant with some lovely areas to take wedding photos.

The spa was bliss the night before our wedding. The efforts the staff go to are above and beyond. I would highly recommend Gamekeepers as a wedding venue and wouldn't change a thing about my wedding day.

Anna & Christian

other things you might like to know

We only hold one wedding per day.

All prices are inclusive of VAT at the current rate.

Occasionally it may be necessary to vary the menu slightly due to limited availability of produce outside of our control. We reserve the right to alter menus, drink selections and prices at any time.

It is not the policy of the hotel to provide the option of corkage.

Approximately 6 weeks before the day we will meet to discuss final details. This appointment is your opportunity to confirm the number of guests and any bedrooms you require.

Confetti is not permitted indoors and only petals may be used in the grounds. We are unable to have fireworks in the grounds.

We require a copy of any entertainers' public liability insurance 28 days prior to the event.

Wedding menu tastings are available for £30 per person. Please speak to your wedding coordinator to organise a date and sample menu.

We advise you to take out a wedding insurance policy.

Please go to our website, www.gamekeeperinn.co.uk to see a full list of frequently asked questions.

payment and cancellation policies

PAYMENT POLICY

Once you have chosen a date for your wedding, we will provisionally hold your booking for up to 14 days.

If you are having a civil ceremony, this will allow you time to contact the local Registrar and check their availability for the date.

At the end of the 14 days we require a non-refundable deposit of £1,000.

A pro-forma invoice will be raised for the balance which is to be paid 14 days prior to the event.

CANCELLATION POLICY

Up to 15 days prior to the event your £1,000 deposit is non-refundable. Any balance paid will be refunded.

Within 14 days of the event your £1,000 deposit and balance is non-refundable.





THE GAMEKEEPER'S INN

LONG ASHES PARK

To find out more about planning your day or to arrange a private viewing, please contact our wedding coordinator on:

01756 752434

events@gamekeeperinn.co.uk

www.gamekeeperinn.co.uk