

Congratulations...



Planning your wedding is an exciting time and we are delighted that you are considering the Cleveland Tontine for your wedding.

Whether you are looking for an intimate wedding or a larger family party, The Cleveland Tontine, a stylish boutique hotel, set in a house steeped with over 200 years of history, is the perfect venue for any wedding day. The Georgian building and its surrounding gardens provide wonderful scenes for your photography whilst The Cleveland Room is a private area featuring a ballroom and foyer area with private bar capable of hosting up to 60 seated guests.

Our chefs, the service staff and your dedicated wedding coordinator will ensure that every detail is meticulously planned, leaving you to enjoy the moment.

We have put together wedding menu suggestions, drinks ideas and evening buffets for you to choose from but we would be happy to help you tailor your own bespoke wedding package.

Civil Ceremonies at the Cleveland Tontine

Three of our rooms (the Morning Room, the Conservatory and the Cleveland Room) are all licenced for the performance of civil ceremonies

Please ask for details of room hire costs

Ceremony Room Capacities:

Cleveland Room – 60 guests Morning Room – 20 guests Conservatory – 26 guests

Wedding Menu Selector

£50.00 (inc VAT) per person

All packages include:

Private use of our lawn for photographs and drinks reception

Complimentary bottled still and sparkling water on each dining table

White table linen

Table plan, place cards, menus

Wedding planner and duty manager on the day

3-course wedding menu, which include canapés on arrival and tea/coffee with petit fours to finish

From the lists on the following pages, please choose one starter, one main course and one dessert, plus vegetarian alternative where required, to create your own bespoke menu

Canapés

Please choose 3 canapés from the list below – we suggest offering 3 canapés per person, which is included in your menu package.

Mini cones

Whitby crab sesame
Goat's cheese and beetroot confit

Mini chilled soups (green and red)
Cucumber and mint gazpacho, tomato and chilli gazpacho
Mini canapés shots - mini bloody Mary's, celery sticks

Crayfish, mango and yuzu spoons

Yorkshire duck, hoi sin and spring onion, sesame

Pea and mint tartlet

Smoked salmon, chilli and lime crème fraiche, pumpernickel

Vine tomato and balsamic bruschetta and chargrilled vegetable bruschetta

Honey and mustard Yorkshire sausages (hot)

Mini Yorkshire puddings
Roast beef and horseradish, or lamb and mint, or venison and redcurrant

Vegetable spring rolls, chilli dipping sauce

Thai fish cake, sweet chilli dipping sauce

Tempura battered tiger prawns, chilli, spring onion dipping sauce

Additional canapés - £1.50 (inc VAT) per canapé

Starters

Prawn Cocktail

Prawn, hot smoked salmon, avocado and Marie Rose

Trio of Salmon

Hot smoked salmon, gravadlax and salmon roulade, pickles and dill crème fraiche

Ham and Pineapple

Pressing of ham hock, pineapple chutney

Caprese

Buffalo Mozzarella, heritage tomatoes, basil, olive oil (v)

Yellison Goats Cheese, Pea and Mint Salad

Grilled golden cross en croute, beetroot, pea, honey and mint dressing (v)

Duck

Seared, smoked and rillettes, pickles

Main Courses

Roasted Free Range Chicken

Dauphinoise potatoes, honeyed carrots, seasonal greens, forestiere sauce

Fillet of Sea Bass (Or Salmon)

Spring onion and olive oil crushed new potatoes, sautéed spinach, salsa Verde

Duo of Dales Lamb

Roasted rump of lamb and mini shepherd's pie,
fondant potato, spring cabbage, mint and redcurrant reduction

Honey Roast Gressingham Duck Breast

Fondant potato, sticky red cabbage, bitter sweet port sauce

Robin Hirst Grand Reserve Fillet of Prime Yorkshire Beef

Dauphinoise potatoes, pancetta wrapped green beans, wild mushroom and Madeira jus

Mushroom, Spinach and Blue Cheese Wellington (v)

Twice Baked Blue Cheese Soufflé (v)

Montgomery Cheddar and Red Onion Tart (v)

Vegetarian dishes are garnished similarly to your chosen main course (where suitable)

Desserts

Raspberries and White Chocolate

Raspberry mess, meringue, raspberry dust and raspberry truffle

Taste of Lemon

Lemon drizzle cake, lemon meringue, lemon posset, berry compote

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Chocolate Mousse Cappuccino

Coffee ice cream and brandy snap

Yorkshire Mess or Eton Mess

Rhubarb, cream and meringue (seasonal)

Lemon Posset

Berry compote, shortbread biscuit

Additional Courses

Sorbet course (all supplement £2.95)

Lemon sorbet and elderflower salad

Pimms sorbet, cucumber and mint salsa

Strawberry sorbet, mint and cucumber salsa

Gin and tonic

Spiced orange

Fish course

Sea Bass Fillet

Celeriac puree, spinach, sauce vierge

£6.95

Halibut Fillet

Salsa verde

£6.95

King Scallop

Cauliflower puree, sultana and caper dressing

£8.95

Cheese course

This is a really nice finish to the meal and a wonderful accompaniment to your wedding cake especially if it is a fruit cake. We are more than happy to serve individual cheese plates, however in our experience not everyone will eat cheese and there is unnecessary wastage (and unnecessary expense to you)

Individual full cheese board per person

£8.95

Sharing boards per table (per table 8/10 people)

£29.95

Sharing cheese table

Budget on half of the guests at £4 a head

Children's Menu

Available for children aged 10 and under. Please select one dish for all the children from each of the 3 courses shown below

£27.50 (inc VAT) per child

Starter

Tomato soup

Garlic ciabatta cheese

Melon and fruits

Yorkshire pudding, gravy

Main

Macaroni cheese, sweetcorn and peas (v)

Homemade breaded chicken strips, chips, baked beans

Ham, cheese and pineapple pizza, chips

Beef burger, cucumber and tomato, sesame bun, chips

Grilled sausages, mashed potato, gravy

Mini haddock and chips, mushy peas

Dessert

Assorted ice cream, wafer, mini marshmallows

Fresh fruit salad, vanilla ice cream

Chocolate and strawberry brownie, vanilla ice cream

Mini doughnuts, chocolate and caramel dipping sauce

Raspberry jelly, mixed berries

Chocolate treats

Evening Buffet

Pulled Pork Roast Sandwiches

Slow roast pork shoulder in baps, celeriac slaw, smokey BBQ sauce

£7.95

Bacon Butties or Hot Dogs (or a mixture of both)

with condiments

£4.95

Ploughman's Buffet

Pork pies, Yorkshire ham, blue cheese, cheddar cheese, chutneys,

pickles, smoked chicken, tomato and red onion salad

goat's cheese quiche, homemade breads

£16.95

Drinks Ideas...

Champagne and Fizz Cocktails

Classic Champagne Cocktail	By the Glass	£8.50
Brandy, a dash of bitters poured over a brown sugar cube topped with Champagne		
Aperol Spritz	£7.00	
White wine with aperol, orange juice and Prosecco – the Cleveland Tontine’s version of the classic		
Passion Fruit Fizz	£7.00	
Pasoa passion fruit liquor stirred with lemon juice and passion fruit syrup, topped with Prosecco and a lemon twist garnish		
Cucumber and Elderflower Fizz	£7.95	
Fresh cucumber, Hendricks Gin and St Germain elderflower liquor topped with apple juice and Prosecco		
Strawberry and Vanilla Belini	£7.50	
Fresh strawberries with vanilla vodka, crème de fraise liquor and vanilla syrup layered with Prosecco (just ask if you would like the classic peach)		

Sparkling Wines and Champagnes

	By the Glass	By the Bottle
Prosecco Sylvoz Brut NV, Italy	£5.95	£24.95
Light and delicate, with notes of orchard fruit and white flowers		
Sparkling Rosé, Italy	£5.95	£24.95
The perfect party pink, with its delicate mousse and ripe, red berry flavours.		
Delamoe Champagne Brut NV	£8.95	£47.50
Distinguished and supremely drinkable – a star buy from the top Grand Cru Village Le Mesnil. Extended ageing on the lees gives this champagne its unique blend of freshness, balance and depth.		

Drinks Ideas...

House Selection

Rosé

	By the Bottle
Cabernet/Merlot Rosé La Brouette, France	£15.95
Pinot Grigio Rosé Montevento Italy	£19.95

White

Ugni Blanc/Columbard , La Brouette, France	£15.95
Unoaked Chardonnay , El Campesino, Chile	£19.95
Sauvignon Blanc , Panul Estate, Chile	£19.95
Pinot Grigio , Montevento, Italy	£19.95
Sauvignon Blanc , Lofthouse Estate, New Zealand	£29.95
Gewurztraminer , Cave de Cleebourg, Alsace	£29.95
Chablis , Vincent Damp, France	£36.50

Red

Grenache/Syrah , La Brouette, France	£15.95
Merlot , Panul Estate, Chile	£19.95
Cabernet/Carmenere , El Campesino, Chile	£19.95
Pinot Noir Reserve , Vina Mar, Chile	£25.95
Shiraz , Haywood Estate, Australia	£28.50
Rioja Crianza , Bodegas Zugober	£29.95
Malbec , Bodega Ruca Malen, Argentina	£34.95

By the Bucket

A selection of bottled beers/lagers and ciders (5 per bucket)	£20.00
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If you would like to bring your own wines and champagnes to be served, we will happily store, chill and serve for you, subject to a corkage charge of £15.00 (inc VAT) per 75cl bottle

Frequently Asked Questions

Can we have our own bespoke wedding package?

We have put together a wedding menu selector for you, which are just ideas and suggestions – please do let us know if you would like to tailor your own wedding package.

If any of your guests have specific dietary requirements or allergies, please do let us know and our chef will provide something appropriate. Some of the dishes on these menus may contain nuts or nut derivatives. If you or any of your guests have nut allergies, please discuss these with us.

Can we bring our own food?

We champion local producers, and the provenance of our produce is at the heart of all our food and menu decisions. However, other than your wedding cake, unfortunately, we cannot allow any food not provided by ourselves to be consumed at the event.

If you have a reason to want to use a specific producer or supplier, then we will certainly consider this. There are always exceptions such as wedding favours, kids' sweets and so on. (If you are not sure please ask us before the day).

Can you provide a Master of Ceremonies or Toastmaster?

One of our team can call the room to “order” and announce the “bride and groom”.

Do you offer food tastings?

Tastings, where possible, can be provided. We appreciate that if you do not know us, you may wish to visit the Cleveland Tontine, or one of our other Inns, and experience what we are about.

We are happy wherever possible to do a client tasting and in most cases we can reproduce the dishes in advance of your celebration, so that you are happy with your choice of menu. Seasonal produce can sometimes be an obstacle, and we can only describe, canapés and buffets.

The first tasting is complimentary as part of a confirmed booking, and we are happy to provide this as a lunch or dinner and you can relax and eat your menu. This does not include drinks. Client tastings must be booked in advance so that we can ensure your wedding coordinator, or another member of the team, is there for your questions and comments. Please arrange with your wedding coordinator, for a Monday to Thursday, during our normal opening hours.

Can we supply our own wines and champagnes?

If you wish to supply your own wines and champagnes, we charge corkage at £15 (inc VAT) per 75cl bottle of wine and £20 (inc VAT) per 75cl bottle of sparkling wine/champagnes. This does not include soft drinks, spirits or beer/lager, these must be purchased through us.

How late can the bar remain open?

The bar will normally close at midnight.

Can we arrange our own entertainment and floral decorations?

Yes, of course. We are happy to offer any advice you need. Please be aware that we will need to see evidence of public liability insurance from any entertainers that you engage.

Terms and Conditions

Any booking is subject to written acceptance by Provenance Inns & Hotels Limited and is subject to the following conditions.

How to make a Booking

Once you're definite decision has been made to hold a function with The Cleveland Tontine we will require written confirmation and a non-refundable deposit of £500.

Bookings will be treated as PROVISIONAL until signed confirmation and necessary deposit has been received.

Final payments to be made no later than 2 weeks prior to the event based on the agreed estimate and pro forma between both parties. (Cleared funds)

Final numbers must be given to The Cleveland Tontine at least 2 weeks before the function. The amount payable by the client will be calculated on this number, or the number who actually attend, whichever is greater.

Payment and Invoices

All payments to be made by Bank Transfer, Cheque, Cash or Debit Card or Credit Card.

Any outstanding balance is to be settled immediately after the event, or by return on receiving any invoice, unless formal credit facilities have been agreed.

Interest on overdue invoices shall accrue from the date when payment becomes due and will accrue until full payment is received. (This will accrue from day to day at 5% above Lloyds bank's rate from time to time in force and shall accrue at such a rate after, as well before any judgement.)

Cancellation Policy

If a client cancels a reservation less than 6 months in advance of their booking, any deposits are non-refundable.

Cancellation within eight weeks of event will carry a charge of 50% of all anticipated charges.

Cancellation within 4 weeks month will carry a charge to the client of all anticipated charges.

In all instances, notification of cancellation must be made in writing and will be effective from the date received by The Cleveland Tontine.

Reduction in numbers

The Cleveland Tontine reserves the right to set a minimum number to be charged for the event.

Confirmed numbers become the minimum of guests you will be charged for unless the actual number of guests that attend your function is greater.

Client's use of The Cleveland Tontine

The client and persons attending the function or conference shall:

Not act in an improper or disorderly manner and comply with any reasonable request made by The Cleveland Tontine employees

Not carry out any electrical or other works at the premises including amplification and lighting without our prior consent.

Not bring dangerous or hazardous items into The Cleveland Tontine.

Not consume any food or drink not supplied by The Cleveland Tontine without prior written consent.

Any person or item in breach of these conditions may be refused admission or removed from the premises.

The Cleveland Tontine cannot be held responsible for any presents or guests possessions which are handed into The Cleveland Tontine staff.

Liability

The client shall be liable for any loss or damage to the property or injury to person's including The Cleveland Tontine staff and shall indemnify The Cleveland Tontine against any other loss or liability arising from the function.

The client is responsible to Ibbotson Industries Ltd. for any damage caused by the client or his/her guests, agents, employees etc.

1. All cars are parked at the owner's risk.
2. Children are to be supervised at all times and The Cleveland Tontine will not be liable for any accident or injury.

Corkage

No wine or spirits are to be consumed on or within The Cleveland Tontine's property unless prior permission has been given.

Prices

All prices are valid until 31st December 2017