



DEVONSHIRE ARMS HOTEL & SPA

BOLTON ABBEY ESTATE

Congratulations

We are delighted to hear you are considering The Devonshire Arms Hotel & Spa for your wedding venue.

Our weddings are designed to help you create the day of your dreams, with both choice and flexibility.

Let Us Set the Scene

Set amongst rolling hills and overlooking the River Wharfe, The Devonshire Arms Hotel & Spa awaits to host your intimate wedding in one of the most romantic locations in the Yorkshire Dales National Park.

With its quintessential country house character, open fires and beautifully-appointed function rooms, every last detail is designed to ensure your day exceeds every expectation. You can enjoy luxurious privacy, exceptionally good food and exquisite personal service.

Suitable for wedding ceremonies and a meal with 2 to 24 guests.

Three Beautiful Rooms

THE CLIFFORD

Luxurious blue and gold in décor, antique furniture and chandeliers.

Comfortably hosting 24 guests on three round tables or up to 18 guests on one large oval table.



THE HARTINGTON

A delightful light and airy room with a contemporary feel and feature fireplace, able to cater for 24 guests on three round tables or up to 20 guests on one large oval table.



THE BARDEN

Light intimate room with a fresh décor, a perfect setting for an intimate party of 2 to 10. This room can interconnected with the Hartington room, subject to additional charge.



Just the Two of Us

THE ULTIMATE ROMANTIC RETREAT FOR YOU AND THE ONE YOU LOVE

The Day of Arrival

- ♥ Arrive a day early and indulge in a Champagne afternoon tea for two
- ♥ Head out for some fresh air and explore the Yorkshire countryside
- ♥ De-stress in the Devonshire Spa with a 30 minute spa treatment of your choice
- ♥ Check-in to your four poster suite with stunning Yorkshire views
- ♥ Indulge in a Brasserie dinner for two and bottle of house wine

Your Wedding Day

- ♥ Enjoy breakfast-in-bed with room service
- ♥ Marry in our Barden room between 2pm and 5pm
- ♥ Sit back with a glass of Champagne and a selection of four chef's choice canapés
- ♥ Enjoy chocolate dipped strawberries and a bottle of Laurent-Perrier Champagne on ice
- ♥ Enjoy a set three-course wedding meal served in a private room or a seasonal tasting menu in our Burlington restaurant* accompanied with a bottle of house wine
- ♥ A celebratory glass of Laurent-Perrier Champagne – cheers!
- ♥ Evening sharing board and glass of port or wine each to finish

The Day of Departure

- ♥ Breakfast is served in the conservatory between 7.30am and 11am, or indulge in room service
- ♥ Visit the Devonshire Spa for a morning swim with our compliments
- ♥ Late check out at 12pm and farewell for now, or extend your stay and enjoy another night with us
- ♥ Stay in the area a little longer and utilise your complimentary Bolton Abbey Estate car parking pass with 10% off at the Cavendish Pavilion kiosk

ARRIVE WEDNESDAY & CELEBRATE YOUR MARRIAGE ON THURSDAY

2022/23 PRICING

October to March from £1,650

April to September from £1,714

2023 PRICING

October to March from £1,735

April to September from £1,826

Only bookable one year in advance, excludes bank holidays. Spa treatment and access to be booked in advance, subject to availability. Allocation of £38 per person for Brasserie dinner included. Hotel staff can be available to witness your marriage if required. Non-alcoholic package available on request. Additional guests can join for the ceremony and drinks but no more than 4.

Luxury Intimate Wedding

FOR SOMETHING EXTRA SPECIAL

Available any day of the week for 6 to 24 guests, to include the following:

- ♥ A glass of Laurent-Perrier Champagne per guest
- ♥ Selection of three delicious canapés per guest
- ♥ Choice of a six-course set and seasonal tasting menu or classic three-course meal for your Wedding Breakfast
- ♥ Tea, coffee or infusion served with homemade petit fours
- ♥ Use of the hotel cake stand, knife and easel
- ♥ Half a bottle of wine per guest, selected by you from our extensive wine list
- ♥ A glass of Laurent-Perrier Champagne to toast your marriage
- ♥ A bottle of house port and cheese board to finish off the meal
- ♥ For the night of your wedding, a classic and contemporary Deluxe King bedroom for the bridal couple

PRICING	2022	2023	2024	ROOM HIRE
Low Season November to February	Adults - £175 Children - £65	Adults - £180 Children - £68	Adults - £185 Children - £68	This is charged on top of the per person prices as follows: Saturday or Sunday @ £500 Friday @ £350 Midweek @ £250
Mid-Season March, October, December	Adults - £180 Children - £65	Adults - £190 Children - £68	Adults - £195 Children - £68	
High Season April to September	Adults - £185 Children - £65	Adults - £195 Children - £68	Adults - £205 Children - £68	

For any children in attendance, child-friendly canapés, soft drink alternatives and the children's menu is included.

Your Marriage

CIVIL CEREMONIES SKIPTON REGISTRATION OFFICE

Our function rooms have all been approved by the local authority to hold Civil Ceremonies.

We strongly advise to check availability with the Registrars before confirming your date and signing the contract with us.

We suggest a ceremony time between 1pm and 4pm however, should these timings not be available please speak with your coordinator about as we may be able to make acceptations.

W: www.northyorks.gov.uk/skipton-registration-office
E: registrars.skipton@northyorks.gov.uk
T: 01609 780780

BOLTON ABBEY ESTATE CHURCH THE PRIORY CHURCH OF ST MARY AND ST CUTHBERT

Rector: Simon Cowling
Priory Office: Margaret Cody - 01756 710238

Opening Times: Monday & Friday 10.00am - 3.00pm,
Wednesday 10.00am 1.00pm

If you wish to use the grounds and entrance tower of the Priory for photographs this must be pre-booked directly through the estate office on 01756 718000 and will incur a charge.

ALTERNATIVE CHURCHES

St Michael Church, Linton - 01756 753954
Grassington Congregational Church - 01756 753848
St James Parish Church, Silsden - 01535 652 204
Embsay Methodist Church - 01756 794961
St Mary the Virgin, Embsay - 01756 798057

*There are additional churches located in Skipton and beyond,
this is not an exhausted list.*

Wedding Food

We are delighted to be able to cater for any dietary requirements that your guests may have, please note these on your table plan and ask prior to the day if you have any questions.

Your complimentary wedding taster can be arranged directly with the hotel on the last Sunday of the month (subject to availability) for you to try a meal and wine in your package.

Canapés

A selection of three canapés per person are included as standard but why not add a few extras at £2.00 per canapé, per guest.

Cold

Carbon Cracker, Dale End, Pickled Onion
Aged Beef Tartare, Mustard Emulsion
Seaweed Tapioca, Smoked Salmon, Lemon
Smoked Eel, Caviar, Apple

Hot

Cauliflower Bhaji, Spiced Apple Sauce
Lamb Kofta, Mint Yoghurt
Ham Hock Croquette, Cider
King Prawn Skewer, Sweet Chili Dip
Parmesan Risotto, Black Garlic

Children's Menu

Our children's package includes a soft drink, canapés, a three course menu and cordial during the meal. Please select one starter, main and dessert for all children to enjoy the same menu.

STARTERS

Cauliflower Mac 'N' Cheese
Roasted Tomato and Red Pepper Soup, Croutons
Greenland Prawn Cocktail
½ Portion Adult's Menu

MAIN COURSES

Spaghetti Bolognese
Poached Cod, New Potatoes, Seasonal Vegetables
Meat or Vegetarian Sausage, Mash & Onion Gravy
½ Portion Adult's Menu

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream
Eton Mess, Raspberries, Vanilla Cream Ice Cream
Ice Cream Selections
½ Portion Adult's Menu

Three Course Wedding Breakfast

Our Head Chef has designed the following menus from which you are invited to select one starter, one main course & one dessert on behalf of all your party. Please consider dietary requirements when choosing your menu and ask should you have any questions.

STARTERS

Pressed Ham Hock

Piccalilli, Pumpernickel

Cured Sea Trout

Soya, Wasabi Ice Cream

Cock-A-Leekie Terrine

Prune Compete Sourdough, Quails
Egg

Cauliflower Velouté

Cauliflower Bhaji, Curry Oil

Yorkshire Onion Soup

Swaledale Old Peculiar on Toast

Goats Cheese Tart

Shallot Jam, Black Garlic

Dressed Crab - £5 supplement

Mango, Passionfruit

MAIN COURSES

Slow Cooked Ox Cheek

Silver Skin Onions, Lardons, Red Wine

Rump of Lamb

Heritage Potato, Alliums, Mint

Stone Bass

Fish Beignet, Mussels, Ampleforth Cider

Roast Sirloin of Beef

Yorkshire Pudding, Traditional Accompaniments

Herb Fed Chicken

Duxelle, Cabbage, Bacon

Slow Cooked Pork Belly

Lyonnaisse, Burnt Apple, Black Pudding

Pan Fried Halibut

Celeriac, Hazelnut

Venison Wellington - £12 supplement

Truffle Potato puree

DESSERTS

Lemon Tart

Glazed Raspberries, Crème Fraiche Ice Cream

Salted Chocolate Mousse

Miso Caramel, Yuzu Ice Cream

Sauternes Poached Pear

Elderflower & Brandy Snap

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Vanilla Crème Brûlée

Blueberries, Sorbet, Garden Herbs

Strawberry Cheesecake

Buttermilk Sorbet, Warm Doughnut

Yorkshire & British Cheeses

£6 supplement

Add as an extra course for £12pp

Three Course Vegetarian & Vegan Menu

Should there be any vegan guests in attendance, we kindly ask that one vegan starter, main and dessert is chosen for all vegans and vegetarian guests to enjoy the same menu.

STARTERS

Vegetarian Options

Cauliflower Velouté (GF)
Hazelnut, Truffle

Heritage Beetroot Salad (GF)
Garden Herbs, Grains

Goats Cheese
Whipped & Truffled Goats Cheese, Celeriac, Pear

Vegan Options

Cauliflower Velouté (GF)
Hazelnut, Truffle

Hay Baked Carrot
Tofu, Hazelnuts, Black Garlic

MAINS

Vegetarian Options

Roasted King Oyster Mushroom
Chips, Baked Tomato with Garlic and Basil,
Watercress

Potato Gnocchi
Garden Vegetables, Hens Egg

Cauliflower Risotto
Tunworth Cheese, Smoked Onion

Vegan Options

Salt Baked Celeriac (GF)
Heritage Potatoes, Alliums

Mushroom Orzotto (GF)
Garden Shoots, Truffle

Hay Baked Carrots (GF)
Pearl Barley, Seeds, Black Garlic Foraged

BBQ Swede
Puffed Rice Noodles, Katsu, Pickled Ginger
£2 supplement

DESSERTS

All of the desserts on the previous page can be made suitable for vegetarians.

Vegan Options

Coconut Rice Cake (GF)
Fresh Mango, Sorbet, Puffed Wild Rice

Chocolate Mousse (GF)
Orange Caramel, Sorbet, Salt Chocolate Rocks

Poached Pear William
Ginger Panna Cotta (Soya), Walnut Brittle

Six Course Tasting Menu

Only available for 12 – 24 guests.

Our Head Chef has designed the following set menus based on seasonal produce, locally sourced where possible. Depending on the season of your wedding, the below menus are examples that we would serve to all of your guests to enjoy the same menu. Alternatives can be offered for anyone with dietary requirements.

Exact menu would be finalised a month prior to your wedding date.

SPRING SAMPLE MENU

Chicken

Pressing of organic chicken and confit leek, agen prune, pickles

Mushroom

Roasted hen of the woods mushroom, Yorkshire black garlic, watercress, goats curd, celeriac, black truffle

Trout

Warm Chalk stream trout, satay, brown shrimp, taramasalata, ponzu trout roe

Lamb

Roasted rump of Yorkshire lamb, fondant potato, courgette, aubergine

Strawberry

Marinated strawberries, black olive, basil

Chocolate

Chocolate delice, glazed cherries, pistachio, parma violet

SUMMER SAMPLE MENU

Gazpacho

Chilled Isle of Wight tomatoes, marinated tiger prawns

Duck

Smoked duck breast, confit leg, Jewish relish, plum, duck fat croute

Cod

Poached cod in dashi, fennel, Granny Smith, shiso, fine herbs

Beef

Aged sirloin of Yorkshire beef, roasted asparagus, fondant new potatoes, truffle, rocket, parmesan

Mango

Thai inspired mango and coconut rice pudding, Kaffir lime and lemongrass sorbet

Peach

Peach roasted with honey, toasted almond, elderflower, glazed puff pastry

AUTUMN & WINTER SAMPLE

Goats Cheese

Whipped truffled goats cheese, celeriac, pear

Beef

Salt aged beef, caper jam, Leeds Blue

Halibut

Pan fried halibut, cauliflower, clam, bisque

Venison

Roasted venison loin, parsnip, hazelnut, chicory, madeira & truffle jus

Custard

Custard tart, fig, orange, tonka bean ice cream

Chocolate

Caramelised white chocolate delice, quince compote, artichoke

Leisure Time

The Devonshire Spa

All residents receive complimentary access to our Spa with use of our towels, robes and flip flops. Adjacent to the Devonshire Arms Hotel with the following facilities:

Changing facilities & showers
Indoor swimming pool
Jacuzzi
Steam room
Sauna
Rasul temple
Relaxation space & lounge
Cardio, weights & resistance zone gym

Temple Spa Treatments

We have four tranquil spaces for you to enjoy your choice of globally renowned treatment experiences. Treat yourself to a facial, massage, body scrub, manicure or pedicure. As a little gift from us, the bridal couple can receive 20% off pre-booked treatments. Further details here: devonshirehotels.co.uk/devonshire-arms-hotel-spa/spa.

Booking & Opening Hours

Access to the spa and/or gym and treatments are available to book on a first come first served basis - 01756 718142. The Spa is open Monday to Sunday - 9am to 6pm.

Explore the Area

The unspoilt beauty and understated grandeur of the Yorkshire Dales is an escape unlike anywhere else. Find inspiration in the wild moors. Get lost in ancient woodland. Discover untold solitude on peaceful riverbanks.

Make the most of your stay in the Dales with a complimentary parking pass at the Bolton Abbey village or riverside car parks. Start your walk off with a hot cappuccino and slice of something nice from the Cavendish Pavilion where you can receive 10% off.

The Bolton Abbey Estate offers walks for all abilities and ages. For further information visit our website to plan your route: devonshirehotels.co.uk/destinations/experiences/local-bolton-abbey-walks.

For those who want to explore a little further, check out The Dales Way for some of the most spectacular scenery in the North of England - dalesway.org/route.html.

If you fancy some local history, there is Skipton Castle, one of the most complete and best preserved medieval castles in England - skiptoncastle.co.uk.