

WEDDINGS
AT
HOLIDAY INN
YORK



CONGRATULATIONS



CONGRATULATIONS ON YOUR ENGAGEMENT!

We're beyond excited that you're considering us to host your big day. Our team are absolutely ready to make your celebration as unique as your love story—from that first walk-through to your final dance move (no judgement on your dancing, promise).

Picture this: a stunning hotel on the outskirts of York, with beautiful function spaces designed to bring your wedding dreams to life. It's the ultimate spot to create memories that will last a lifetime. We're all about making things seamless, without causing a budget-induced fainting spell, which means we'll help you find a package that's perfect for you, full of style and good vibes.

To make your celebration even more special, your guests can enjoy exclusive discounts on their stay. They'll appreciate the convenient parking, our cosy bedrooms—and our welcoming restaurant, perfect for raising a glass to you throughout the weekend.

Ready to start planning the wedding everyone will be talking about? You bring your love, we'll bring the magic.

CONTACT US, AND LET'S MAKE YOUR DREAM DAY HAPPEN!

OUR VENUE

Ready to say "I do" where modern elegance meets a stunning, picturesque setting?

Holiday Inn York is your one-stop shop for your wedding. Whether you're planning a cosy gathering or a big blowout, our flexible spaces are here to make your day feel like the event of the year (because it is).



COURTYARD

Our delightful courtyard offers an idyllic setting for laid-back wedding celebrations. Featuring enchanting festoon lighting, it's the perfect place for creating cherished memories. Whether you're planning a post-ceremony BBQ or a magical pizza party under the stars, this charming space is sure to have your guests talking about your wedding for years to come.



THE RESTAURANT

Our gorgeous restaurant is the perfect spot for your big day, hosting up to 90 seated guests and 150 for an evening reception. With a spacious open-plan design, its own bar, and a stunning light-filled lower atrium area, it's got everything for a celebration to remember!

MAXIMUM CAPACITIES

Wedding breakfast	90
Evening reception	150



SIGNATURE

40 DAY AND 70 EVENING GUESTS

2026 - £5,600.00
2027 - £5,700.00
2028 - £5,800.00

ADDITIONAL GUESTS

Day adults £85.00
Day children (aged 3-12 years) £39.00
Evening adults £29.00
Evening children (aged 3-12 years) £15.00



CLASSIC

40 DAY AND 70 EVENING GUESTS

2026 - £3,099.00
2027 - £3,199.00
2028 - £3,299.00

ADDITIONAL GUESTS

Day adults £50.00
Day children (aged 3-12 years) £25.00
Evening adults £20.00
Evening children (aged 3-12 years) £10.00

- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco for your day guests
- Glass of house wine per person served with the wedding breakfast
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco for your day guests
- Six-item evening buffet
- Resident DJ and dance floor
- White chair covers and coloured sashes
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests



- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of a signature cocktail (including non-alcoholic mocktails) and bottled beers for your day guests
- Selection of three canapés on arrival
- Half a bottle of wine for each guest
- Three-course, three choice wedding breakfast followed by tea, coffee, and petits fours
- Toast drink of Prosecco for your day guests
- Ten-item evening buffet
- Resident DJ and dance floor
- White table linen and napkins
- Chair covers and sashes
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- One bedroom for the night before the wedding
- Discounted accommodation for your wedding guests



TWILIGHT

50 ADULT GUESTS

2026 - £2,099.00

2027 - £2,199.00

2028 - £2,299.00

ADDITIONAL GUESTS

Evening adults £32.00

Evening children (aged 3-12 years) £16.00

- Room hire for evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco
- Selection of three canapés
- Eight-item finger buffet
- Resident DJ and dance floor
- White table linen and napkins
- Use of hotel cake stand and knife
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests



MULTICULTURAL SELF-CATERED WEDDINGS

Planning a wedding that honours your cultural traditions? We've got you covered! Our venue is all about flexibility, giving you the freedom to celebrate your special day just the way you want—including self-catering options that keep your traditions and tastes front and centre.

With spacious event areas perfect for Sikh, Hindu, Muslim, Jewish, Caribbean, and other diverse celebrations, we're ready to host whatever your heart (and culture) desires. And let's be real, authentic cuisine is a must—so feel free to bring in your own specialised caterers. Need a little help? We've got a trusted list of caterers to guide you through your celebration and provide a variety of cuisines to your desired taste.

Check out our tailored self-catering package or let's chat about your unique vision. We're here to help you create a wedding experience that's all about your heritage, your traditions and your day.

From £1,400.00

- Function room hire from 09:00 – Midnight on the day of the wedding
- Tables and chairs
- Event host on the day
- Event coordinator throughout your planning journey
- One complimentary bedroom
- White linen and napkins
- Dance floor
- Red carpet
- Soft drink corkage
- Discounted accommodation for your wedding guests



BESPOKE WEDDINGS

While our packages are designed to make planning a breeze, we're all about creating something totally bespoke if that's what you're dreaming of. With our "Bespoke Weddings" tool, you can customise every detail to build the perfect package that's all you.

Whether it's an intimate afternoon tea, a chilled BBQ vibe, or a lavish, formal celebration, we're ready to make it happen. Minimum spends apply, but don't worry—we'll share all the details once you've picked your date and started crafting your dream day. Let's make magic together!



DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below:

Glass of gin and tonic
£8.00

Bottle of Corona
£5.00

Glass of seasonal cocktail
£10.00

Bottle of Budweiser
£5.00

Glass of Pimm's No.1 and lemonade
£8.00

Glass of house white wine (175ml)
£6.95

Glass of Buck's Fizz
£6.25

Glass of house red wine (175ml)
£7.75

Glass of Prosecco
£5.65

Glass of house rosé wine (175ml)
£6.45

Glass of fruit juice
£4.00

Half a bottle of house white wine
£12.90

Jug of mocktail
£12.00

Half a bottle of house red wine
£14.00

Glass of mocktail
£5.00

Half a bottle of house rosé wine
£12.00

Bottle of J20
£3.50

Bottle of house white wine
£25.85

Jug of squash
£5.00

Bottle of house red wine
£28.00

Bottle of house rosé wine
£24.50

Corkage for wine, Prosecco and Champagne - £15.00 per bottle

WEDDING BREAKFAST MENU

Starters	Mains	Desserts
Roasted tomato soup (ve) (gf) Chive oil	Lamb shank Fondant potato, seasonal greens, rosemary and red wine gravy £5.00 supplement	Chocolate clementine torte (ve) (gf) Raspberry sorbet £3.00 supplement
Carrot and butternut squash soup (v) (gf) Crème fraîche	Chargrilled chicken supreme (gf) Dauphinoise potato, Cacciatore sauce	Sticky toffee pudding (v) (gf) Salted caramel ice cream
Ham hock and pea terrine Baguette croûtes, onion pickle	Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.50 supplement	Eton mess (v) (gf)
Chicken liver & Cognac pâté Tomato chutney, ciabatta croûtes	Stuffed pork belly Celeriac dauphinoise, roasted Mediterranean vegetables	Apple tart tatin (v) Cinnamon spiced berries
Trio of crispy prawns Zesty tomato dipping sauce £3.50 supplement	Crumb coated cod loin Herby new potatoes, tomato sauce £3.00 supplement	Glazed lemon tart (v) Vanilla ice cream
Chestnut, wild mushroom and pancetta gnocchi Baby spinach, rosemary	Chimichurri cauliflower steak (ve) Sweet potato mash, kale, toasted seeds	Vanilla profiteroles (v) Chocolate sauce, Irish cream liqueur cream
Tomato and mozzarella salad (v) (gf) Almond pesto	Braised beef rib (gf) Celeriac mash, roasted root vegetables £3.50 supplement	New York style cheesecake (v) (gf) Hazelnut praline £2.50 supplement
Red onion and goats cheese tart (v) Balsamic dressing, rocket	Butternut squash & sage risotto (ve) (gf)	Chocolate coconut tart (ve) (gf) Forest fruits
Formaggio & sage tortellini (v) Sage butter	Vegan Wellington (ve) Spiced aubergine cous cous	Chocolate fondant (v) (gf) Clotted cream
Smoked tofu, green bean & hazelnut salad (ve) (gf)		British cheese and biscuits (v) Crackers, celery and chutney. £4.00 supplement £10.00 as an extra course
Trio of Melon (ve) (gf) Mojito style syrup		

All starters include a bread roll (ve) (gluten-free alternative available (ve) (gf))
Choice of butter (v) (gf) or sunflower spread (ve) (gf)
Tea & coffee with petit fours - £2.95 per person (v/ve)
Sorbet course - £4.00 per person *Blood orange or lemon*
Main course - £25.00 per person
Two-courses - £30.00 per person
Three-courses - £35.00 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option).
Choice menu includes three starters, three main courses and three desserts.

EVENING RECEPTION MENU

As Standard	Choose from	
Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) Chips (ve) (gf) Houmous & crunchy veg dipping platter (ve) (gf)		
Mini jacket potatoes (ve) (gf)	Chicken satay skewers	
Mini jacket potatoes, sour cream & chives (v) (gf)	Southern fried chicken pieces	
Mini mozzarella & cherry tomato skewers (v) (gf)	Margherita pizza (v)	
Vegan sausage rolls (ve)	Margherita pizza (ve)	
Smoked haddock & spring onion fishcakes	Pepperoni pizza	
Mini chorizo bites (gf)	Fiorentina pizza (v)	
Mini steak & ale pie	Spiced chicken drumsticks (gf)	
Sausage rolls	Chicken & chorizo skewers (gf)	
Cod goujons, mushy pea dip	Potato wedges (ve) (gf)	
Mini spiced cauliflower pie (ve)	Ready salted crisps (ve) (gf)	
Mini pork, apple & black pudding pie	Pigs in blankets	
Wild mushroom & caramelised onion tartlet (ve)	Honey & mustard cocktail sausages	
Spiced sweet potato wedges (ve) (gf)	Buffet eggs	
	Pork pie	
	Cheese & onion quiche (v)	
	Cheese & bacon quiche	
	Bakewell tart (v) (gf)	
	Strawberry cheesecake (v)	
	Mini jam doughnuts (v)	
	Churros, chocolate sauce (ve)	
	Dark chocolate brownie (v)	
	Mini éclairs (v)	
	Fresh fruit skewers (ve) (gf)	
	Mini lemon tart (v)	
	Triple chocolate muffin (v)	
	Blueberry crumble muffin (v)	
	Selection of freshly baked cookies (v)	
10 pieces @ £23.95pp Standard items plus 7 from selection	12 pieces @ £26.95pp Standard items plus 9 from selection	14 pieces @ £29.95pp Standard items plus 11 from selection

Additional items are chargeable at @ £4.00pp

If you have chosen one of our packages, your evening buffet will include -

Classic Package
Standard items plus
2 from selection

Twilight Package
Standard items plus
2 from selection

HOT FORK BUFFET

From £28.95 per person

Standard items

Bread rolls (ve)

Soft herb and crisp leaf salad (ve) (gf)

Heritage tomato and basil salad (ve) (gf)

Vegetable, soft herb and spring onion salad (ve) (gf)

Choose one

Smoked mackerel, new potato and spinach salad (gf)

Chicken, broccoli, sweetcorn and cos salad (gf)

Spiced Korean tofu (ve)

Harissa roasted roots, baby spinach & goats cheese (v) (gf)

Harissa roasted roots & apple (ve) (gf)

Choose two

Chinese chicken Singapore style
Served with noodles

Beef meatballs
Served with mixed bean ragu

Soy glazed salmon
Served with Chinese leaf, rice

Cumberland sausage (gf)
Served with champ mash

Sri Lankan sweet potato, coconut & lentil curry (ve)
Served with rice

Penang vegetable curry (ve)
Served with rice

Vegan meatballs (ve)
Served with mixed bean ragu

Baked pollock (gf)
Served with new potatoes, fennel

Three bean chilli (ve) (gf)
Served with rice

Bermese Lemongrass chicken thighs (gf)
Served with pomegranate rice

Coconut piri piri chicken thighs
Served with coconut rice

Mexican chilli orange chicken thighs
Served with coconut rice

Choose two

Jam sponge pudding (v)
Served with custard

Spotted dick (v)
Served with double cream

Churros (v)
Served with chocolate sauce

Apple & blackberry crumble (ve)
Served with custard

Chocolate fudge cake (v)

Chocolate clementine torte (ve) (gf)

Coffee and walnut cake (v)

Lemon posset (v)
Served with shortbread

Chocolate orange cake (ve)

SET BUFFETS

£20.00 per person

Indian (v/ve)

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips & chutnies

Asian noodle buffet

Tonkatsu chicken udon noodles, chilli tofu udon noodles (ve), vegetable and duck spring rolls

Hot roast pork rolls

Roast pork & stuffing rolls, coleslaw, corn salsa, chips, vegetable & herb salad, selection of sauces

Katsu curry buffet

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

Add additional items for Set Buffets @ £5.00pp

Spicy Korean Chicken
Shichimi Squid
Steamed Pork Mandu Dumplings
Steamed BBQ Beef Mandu Dumplings

CANAPÉS

Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

Feta and parma ham (gf)

Chimichurri houmous crostini (ve)

Mushroom and tarragon bruschetta (ve)

Smoked mackerel mousse

Goat's cheese & red onion crostini (v)

Sweet potato falafel & houmous (ve) (gf)

Smoked salmon & lemon crème fraîche rolls (gf)

Blue cheese & pear crostini (v)

Mini rarebit crumpets (v)

Chicken liver & cognac pâté crostini

Pea & ham terrine (gf)

Korean BBQ pork belly bites

Marmite cheese straws (ve)

Prosciutto & cheese straws

SUNDAY LUNCH

Set menu, served plated

Starters

Roasted tomato soup (ve) (gf)
Chive oil

Tomato and mozzarella
salad (v) (gf)
Almond dressing

Formaggio and sage tortellini (v)
Sage butter

Chicken liver pâté
Piccalilli, ciabatta croûtes

Mains

Classic roast
Choice of sirloin of beef, shoulder of
pork or roast turkey breast. All served
with roast potatoes, mashed potato,
roast parsnips, red cabbage, carrots,
green beans, Yorkshire pudding,
stuffing, thyme gravy

Steak & ale pie
Mashed potato, green beans,
thyme gravy

Baked salmon (gf)
Lemon hollandaise, fondant
potato, greens

Vegan Wellington (ve)
Spiced aubergine cous cous

Desserts

Chocolate clementine
torte (ve) (gf)
Raspberry sorbet

Sticky toffee pudding (v) (gf)
Salted caramel ice cream

Eton mess (v) (gf)
Spiced berries

Baked New York style
cheesecake (v) (gf)
Hazelnut praline

All starters include a bread roll (ve) (gluten-free alternative available (v) (gf))

Choice of butter (v) (gf) or sunflower spread (ve) (gf)

Tea & coffee with petit fours - £2.95 per person (v/ve)

Two-courses - £25.95 per person

Three-courses - £29.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option).

Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

Standard Afternoon Tea £19.95 per person

Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich
Ham and tomato sandwich
Egg and cress sandwich (v)
Sultana scone, clotted cream,
butter and jam (v)

Mini éclair (v)
Chocolate brownie (v) (gf)
Lemon drizzle cake (v)
Bakewell tart (v) (gf)
Tea or coffee

All menus are subject to change due to seasonality and product availability.

BBQ

From £29.95 per person
Additional items £3.50 per person

Always as standard

Iceberg lettuce (ve) (gf)
Sliced tomato, cucumber and onion (ve) (gf)
Corn salsa (ve) (gf)
Vegetable, soft herb and spring
onion salad (ve) (gf)
Tomato salsa (ve) (gf)
Coleslaw (ve) (gf)
Bread baskets (ve)
Pasta salad (ve)
Potato salad (ve) (gf)

Choose five

Beefburger in a bun
Sausage in a roll
Chicken thigh (gf)
BBQ pork rib (gf)
Corn on the cob (ve) (gf)
Chicken & chorizo skewers (gf)
Plant based burger in a bun (ve)
Vegetable skewers (ve) (gf)
Halloumi skewers (v) (gf)
Fruit skewers and maple syrup (ve) (gf)
Chocolate banana (v) (gf)
Glazed pineapple (ve) (gf)

MIDNIGHT SNACKS

£8.50 per person

Chips included as standard

Bacon sandwiches
Sausage sandwiches
Vegan sausage sandwiches (ve)
Fish goujons

A selection of the above can be chosen, however,
this will be split equally based on guest numbers.

CHILDRENS MENU

£20.00 per child (3-12 years)

Under 3's eat free

Tomato soup (ve) (gf available)
Cheesy garlic bread (v)
Houmous dipper platter (ve) (gf)

Tomato pasta (ve) (gf)
Chicken nuggets
Jumbo cod fish finger

Fresh fruit salad (ve) (gf)
Banana pancake (v)
Arctic roll (v)



THE FINISHING TOUCHES

DJ
£250

For venue dressing and decorations our nominated supplier is
AMH Ents & Events
AMH.Ents@gmail.com
07976 610962

Prices reflect current rates at the time of publication and may be subject to change at the discretion of the supplier.

RESIDE



STAY THE NIGHT

We're excited to offer your guests an exclusive discount of 15% off our best flexible bed and breakfast rate. This includes a hearty full English breakfast, access to our leisure facilities, and complimentary Wi-Fi*.

At Holiday Inn York we offer 142 rooms designed to make your stay as comfortable as possible. Choose from our bright and airy standard double and twin guest rooms, or indulge in a bit of luxury with our premium rooms. We've thought of everything—from practical touches like an ironing board and in-room tea and coffee to added extras like bathrobes, slippers, and luxury toiletries in our premium rooms. We're here to make sure your stay is seamless and memorable.

*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival



WEDDING CHECKLIST

12+ MONTHS IN ADVANCE:

- Who is going to pay for what?
- Budget allocation, set the date and book the venue
- Set theme
- Plan and book entertainment
- Start thinking about wedding dresses
- Start compiling the guestlist
- Appoint bridesmaids/Best Man
- Send save the date cards
- Book photographer/videographer
- Book registrar

9-12 MONTHS IN ADVANCE:

- Book wedding cars
- Book florist
- Decide and order Wedding dress

6-9 MONTHS IN ADVANCE:

- Book additional entertainment
- Order Wedding cake
- Wedding party suits/dresses
- Wedding favours and stationary
- Send invitations and gift list
- Plan stag and hen do's
- Book honeymoon
- Book hair and make-up

3-6 MONTHS IN ADVANCE:

- Buy Wedding rings
- Agree order of service
- Attend food tasting and finalising menu

2-3 MONTHS IN ADVANCE:

- Final dress fittings
- Buy gifts for Bridal party
- Choose special song requests
- Buy guestbook

4 WEEKS IN ADVANCE:

- Write speeches
- Contact entertainment
- Stag and hen do's
- Choose your witnesses
- Chase up guests and finalise seating plan

1 WEEK IN ADVANCE:

- Confirm final numbers
- Confirm final supplier details
- Brief the Bridal party
- Collect suits and dresses

HOLIDAY INN YORK

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