

Cave Castle
Hotel & Country Club 

Private Functions

www.cavecastlehotel.com

History

Completed in 1875, the present building stands on the foundations of an ancient fortification. The settlement of South Cave is listed in the Domesday Book as 'Cave' and this consisted of three manors: East Hall, Faxfleet and West Hall. East Hall (also known as The Manor Paramount) refers to the area now known as South Cave, the home of Cave Castle.

The Manor has had many owners including John Washington (1631-1677), the great grandfather of George Washington. But it was the Boldero-Barnard family who, in 1748, bought the site and resided there.

Little is known of the original building, however the cellars with an escape tunnel to the nearby church pre date 1791 when Henry Hakewill, architect of Rugby School, was commissioned to renovate and extend East Hall, which by then was known locally as Cave Castle.

The manor remained in the Boldero-Barnard family until 1925 when the last of the line, Ursula Mary, sold up and left for warmer climates. The house lay empty until 1938 when Mr. J W Carmichael saved it from dereliction, but demolished the north wing, halving the building.

Towards the end of the Second World War, Cave Castle became a HQ and Officers' Mess, with prisoners of war being held in barracks built within the grounds.

In recent years it has flourished as a hotel. Now incorporating an 18-hole golf course in the surrounding parkland and a new health and leisure complex, it provides a unique and exclusive venue.

Welcome

Dear Guest,

On behalf of my team here at Cave Castle Hotel & Country Club, I am delighted to extend a warm welcome to you. We hope that you have a wonderful stay with us and if there is anything we can do to make your visit more comfortable and enjoyable, please contact our Reception Team or indeed any member of staff.

Contained within this guide is a wide range of information which gives you an insight into our excellent facilities of which we hope you'll take advantage of as our guest.

I would like to thank you for choosing to stay with us and look forward to having the pleasure of welcoming you back again in the future.

Yours sincerely

Simon Fuller
General Manager

Celebrations

CELEBRATE

Life is made up of moments that make it worth living but there are many cherished moments that can be missed due to the stress of modern life; don't take your life for granted, make it count and celebrate those amazing life events.

Of course it helps if you have a stunning location at the foot of the Yorkshire Wolds to make that day even more memorable! From intimate receptions to exceptional after-parties, Cave Castle's team of experts are able to offer invaluable advice from the early stages of planning and throughout meaning that you can relax and trust that your anniversary, birthday or even charity dinner will be all that you had hoped for.

WELCOME TO THE WORLD

Welcome a new life into the world with a wonderful Christening or naming ceremony. We understand that all parents want their child's christening day to be perfect, and we're here to make that happen.

BIRTHDAY CELEBRATIONS

Sweet 16 and Turning 18 – A sweet sixteen or 18th birthday party are coming of age events that celebrate a teenager's transition into adulthood. From planning a family dinner to an extravagant after-party, Cave Castle's team of experts are able to help and tend to your requirements.

Other Milestone Birthdays – It is true that you are only as old as you feel so whether you are looking to celebrate growing older with a children's style tea party or your retirement with an elegant black tie dinner, our events team are happy to assist with the planning.

SCHOOL LEAVERS & COLLEGE GRADUATIONS

Graduation is a time of reflecting on the past and looking on to the future. It is the time for you graduates to get together for one last hurrah before moving on to bigger and better adventures. So why not celebrate the end of your exams and an era and make your prom an occasion to remember here at Cave Castle?

WEDDING ANNIVERSARIES

Your wedding day was the day the two of you celebrated with family and friends the beginning of your marriage, so it seems only right that you celebrate the continuation of your love for one another throughout the years on your wedding anniversary.

Each and every wedding anniversary deserves to be celebrated in a memorable way. When you celebrate your wedding anniversary each year it is an annual renewal of your commitment to one another.

CELEBRATE A LIFE

The loss of a loved one is a difficult time and we understand how important it is for you to honour that person with the dignity and respect that they deserve. Our experienced team are available to assist with the arrangements, helping you to ensure that the wishes of your loved one are met.

CHARITY EVENTS

Organising a charity event is a fantastic way to promote awareness, raise money and even have some fun too. However, the undertaking can be a lot of hard work, and pulling off a successful large-scale event requires a great amount of planning, organisation and creativity, but don't worry; our team are on hand to help.



Our Function Suites

THE BALMORAL SUITE

The Balmoral is south facing and has an abundance of natural light with access to the terrace overlooking the lawns and lake. It has its own private bar and can accommodate up to 60 people for a sit down meal with a dance floor or 100 without. The maximum for an informal buffet is 150.

THE SANDRINGHAM SUITE

This grand room with a hint of medieval splendour, can seat up to 120 people and accommodate 200 people for an informal buffet style function. It has its own private bar facilities and generous dance floor. If dancing is not required we can cater for up to 150.

The two suites can be combined to fulfil the requirements of the larger functions. By linking them together it enables us to seat 228 people with a dance floor and 250 without.

THE KINGS ROOM

The Kings Room is situated on the first floor with impressive views of the lake and gardens. This suite is popular for small parties and family gatherings of up to 18 guests.

THE QUEENS ROOM

This room like the Kings Room is situated on the first floor. This suite can cater for up to 8 guests.

ROOM HIRE

Room hire is included subject to minimum guest numbers which will be agreed on booking.

MENUS

To ensure that your party receive the best and most efficient service, we ask that you choose the same menu for all of your party. We would be delighted to discuss your choice with you and offer advice when needed (including suitable menus for those people with special dietary requirements). For smaller parties dining in the Kings or Queens room, we can offer a more selective private dining menu (up to a maximum of 18).

DRINKS PACKAGE

Our drinks package is enclosed as a guide, however, should you wish to consider alternatives, we will be pleased to discuss this with you.

TABLE PLAN

We are happy to suggest table plans for all functions and will be pleased to discuss the room layout with you for the Suite of your choice.

ENTERTAINMENT / TOASTMASTER

Both the Balmoral and Sandringham Suites have PA facilities. We can recommend a disco company and can accommodate most bands. Please note a Public Liability Insurance Certificate will be required if you provide your own entertainment. We would be pleased to discuss your requirements, whether it be a live band, disco or guest speaker.

Note: For the Kings and Queens Room there will be a room hire charge of £100.00.

The services of our professional Toastmaster are available and prices are available on request.





– The –
Westminster
Menu

STARTERS

Chef's Homemade Soup of the Day
 with Crusty Roll

Duck Liver & Wild Mushroom Pate
 with Toasted Ciabatta & Caramelised
 Red Onion Chutney

Fan of Cantaloupe Melon with an
 Orange & Ginger Salsa Champagne Sorbet

Prawn & Asparagus Roulade
 with a Dill Creme Fraiche

Creamy Garlic & Thyme Mushrooms
 on Toasted Ciabatta

DESSERTS

Lemon & Blueberry Cheesecake
 with Raspberry Coulis

Sticky Toffee Pudding
 with Vanilla Custard

White Chocolate, Ginger & Rhubarb
 Bavarois with Mango Coulis

Millionaires Chocolate Tart with
 Chocolate Sauce & Chantilly Cream

Profiteroles Filled with Raspberry Mousse
 Topped with White Chocolate

MAINS

Roast Ribeye of Beef with a Truffle
 & Shitake Mushroom Sauce

Roast Loin of Pork with a Calvados
 & Blue Cheese Sauce

Poached Salmon Steak with a Fennel
 & Samphire Sauce

Supreme of Chicken Wrapped in Bacon
 with a Garlic & Spinach Cream

Braised Leg of Lamb with a
 Redcurrant & Rosemary Jus

COFFEE/TEA & MINTS

Please ask for more information on this
 menu if you have an allergy. Regrettably, we
 cannot guarantee any of these dishes are
 completely free from traces of nuts. It is our
 policy not to use any genetically
 modified food

£28.00

Per Person

To ensure the best possible service please select one dish
 per course for the entire group. Suitable dishes will then
 be offered to those with special dietary needs



– The –
Kensington
Menu

STARTERS

Homemade Chef's Soup of the Day
 with Crusty Roll

Oak Roast Salmon Fishcake
 on an Apple & Celeriac Slaw

Grilled Haloumi, Pomegranate
 & Rocket Salad

Dressed Prawn Salad with Brandy
 Mayonnaise on Dressed Leaves

Chicken Liver & Truffle Pate with
 an Apple & Saffron Chutney

Roasted Cherry Tomato
 & Basil Bruschetta

DESSERTS

Triple Chocolate Cheesecake
 with Chocolate Anglaise Sauce

Apple & Mixed Berry Crumble
 with Vanilla Ice Cream

Lemon & White Chocolate Posset
 with Cafe Curls

Black Cherry & Kirsch Roulade
 Finished with a Berry Compote

Lemon & Lime Tar
 with Raspberry Coulis

MAINS

Braised Beef in Beer & Shallots
 with Button Mushrooms

Baked Cod Steak with Lemon,
 Garlic & Coriander Sauce

Pan Fried Cornfed Chicken Wrapped
 in Pancetta with a Tomato & Paprika Sauce

Lamb Rump Braised with Rosemary
 Red Wine & Flageolet Beans

Seabass Fillet Served with Wilted Greens
 & Finished with a Lime & Dill Sauce

COFFEE/TEA & MINTS

Please ask for more information on this
 menu if you have an allergy. Regrettably, we
 cannot guarantee any of these dishes are
 completely free from traces of nuts. It is our
 policy not to use any genetically
 modified food

£34.50

Per Person

To ensure the best possible service please select one dish
 per course for the entire group. Suitable dishes will then
 be offered to those with special dietary needs



– The – Buckingham Menu

STARTERS

Chef's Homemade Soup of the Day
with Crusty Roll

Smoked Haddock & Prawn Terrine
with a Horseradish & Dill Cream,
Served on Dressed Leaves

Mixed Anti Pasto Salad with Olives
and Pickled Wild Mushrooms

Asparagus & Pea Shoot Risotto
Finished with Lemon Oil

Venison, Port & Pink Peppercorn Terrine
with a Cranberry Chutney and Toasted
Ciabatta

DESSERTS

Trio of Chocolate Desserts
with Chantilly Cream

Honey Parfait with Mulled Wine
and Plum Compote

Mint Chocolate Delice Finished
with Creme de Menth Anglais Sauce

Fruits of the Forest Summer Pudding
with Vanilla Pod Ice Cream

Dark Chocolate & Pistachio Dome
Served with a Raspberry Coulis

MAINS

Pan Fried Guinea Fowl Supreme
Served with a Black Olive & Tomato Ragù

Poached Hallibut with a Prawn
& Lobster Bisque

6oz Fillet Steak Rolled in Wild Mushroom
Powder with a Truffle & Thyme Jus

Half Roasted Duck Served
with Hoi Sin and Pak Choi

Roast Rack of Lamb with a Herb
& Garlic Crust and Port Jus

COFFEE/TEA & MINTS

Please ask for more information on this
menu if you have an allergy. Regrettably, we
cannot guarantee any of these dishes are
completely free from traces of nuts. It is our
policy not to use any genetically
modified food

£39.50

Per Person

To ensure the best possible service please select one dish
per course for the entire group. Suitable dishes will then
be offered to those with special dietary needs

Additional Options

VEGETARIAN STARTERS

Beef Tomato, Wilted Rocket and Mozzarella
Mille Feuille with Basil Dressing

Mediterranean Vegetable Puff Pastry Tartlet
with Sundried Tomato Creme Fraiche

Herb Crusted Breaded Goats Cheese
with a Plum Sultana Chutney

Wild Mushroom & Garlic Bruschetta
with a Balsamic Glaze

Mexican Quinoa Salad on Baby Gem Lettuce

VEGETARIAN MAINS

Roast Sweet Red Pepper Filled with
Mushroom Stroganoff on Turmeric Rice

Sundried Tomato & Mediterranean
Vegetable Tart Tatin with Rocket Salad

Butternut Squash & Spinach Risotto
with Parmesan Crisp

Root Veg & Lentil Casserole
with a Sweet Potato Crust

Cauliflower Steak with Curried Butter
& Sweet Potato Fries

Black Bean & Shitake Mushroom Enchiladas

If there is a particular Vegetarian dish that you would
like we would be pleased to produce this for you.
Please ask for more information on this menu if you have
an allergy. Regrettably, we cannot guarantee any of
these dishes are completely free from traces of nuts.
It is our policy not to use any genetically modified food.

CHOICE OF SOUPS

Tomato & Basil v

Tomato & Roast Red Pepper

Leek & Potato

Minestrone

Broccoli & Stilton

Country Vegetable

Carrot & Coriander

Butternut Squash
& Sweet Potato

Celeriac & Fennel

Wild Mushroom & Thyme

Ham Hock & Spring
Vegetable

Moroccan Spiced Tomato

4 canapés - £6.10 per guest
or 7 canapés - £8.75 per guest.

CANAPÉ SELECTOR

Selection of Feuillettes with Ham,
Mushroom & Salmon

King Prawns wrapped in Filo Pastry

Smoked Chicken and Mango Tartlets

Smoked Salmon, Cream Cheese
and Dill Blinis

Indonesian Chicken and Noodle Spring
Roll Asparagus

Spears wrapped in Cured Ham

Mini Bouchee with a Chicken Liver
and Green
Peppercorn Parfait

Cocktail Chicken Satay Kebab

Seafood Dim Sum Selection

Mini Yorkshire Pudding with Beef
& Vegetables

Pineapple & Strawberry Stack

CHILDRENS MEALS

(12 years & under) Any child wishing to have the same menu
as the adults will be charged at two thirds of the adult price.

Buffet Menus

FINGER BUFFET

PLEASE CHOOSE FROM THE FOLLOWING ITEMS - MAX 6 ITEMS

Assorted Sandwiches
French Bread Pizza
Honey and Mustard Cocktail Sausages
Individual Mini Quiches
Peking Duck Rolls
Chicken Goujons
Spicy Potato Wedges
Assorted Wraps
BBQ Chicken Drumsticks
Breaded Garlic Mushrooms
Cajun Chicken Skewers
Vegetable Spring Rolls
Cheesy Baked Potato Skins

A selection of Crudities & Dips are included with your buffet choice.

£17.00 PP

HOT BUFFET

PLEASE CHOOSE FROM THE FOLLOWING ITEMS - MAX 2 ITEMS

Pie & Mushy Peas
Fish Pie with Garden Peas
Curry & Rice
Bacon/Sausage Sandwiches
6oz 100% Beef Burger in a Bap with Potato Wedges
Hot Roast Beef & Onion Baguett with Potato Wedges
Bangers & Mash with Onion Gravy
Chilli & Rice
Cottage Pie with Crusty Bread
Lasagne & Garlic Bread

£16.00 PP

AFTERNOON TEA £20.00 PP

A Selection of Sandwiches and Cakes served with Tea/Coffee

FORK BUFFET £17.75 PP

Sliced Cold Meats, Selection of Salads, Mini Individual Quiches, Coronation Chicken & Hot Potato Wedges served with Petit Pain

YORKSHIRE BUFFET £18.95 PP

A Selection of English Cheeses with Biscuits, Celery, Pate, Pork Pie, Yorkshire Ham. Salads, Pickles, Chutneys & Assorted Breads

HOG ROAST £17.95 PP

With crackling, apple sauce and stuffing served in a bread bun

Selection of salads available at £3 per person. (Min number 100)

CHEESEBOARD £8.50 PP

A selection of English Cheeses, Biscuits, Grapes, Celery & Apple

DESSERTS £7.95 PP

A Selection of Desserts are available on request

PP = Per Person

Drinks Packages

In addition to our choice of menus we are able to offer you a range of drinks packages. Should you require an alternative we will be delighted to tailor a package to suit you.

SAPPHIRE

Glass of Bucks Fizz on arrival
Glass of House Red, White or Rose Wine with your meal
Sparkling Wine for the Toast

£18.75 PP

EMERALD

Glass of Pimms on arrival
2 Glasses of House Red, White or Rose Wine with your meal
Champagne for the Toast

£26.50 PP

OPAL

Glass of Mulled Wine on arrival
Glass of House Red, White or Rose Wine with your meal
Sparkling Wine for the Toast

£20.95 PP

DIAMOND

Glass of Champagne on arrival
2 Glasses of House Red, White or Rose Wine with your meal
Champagne for the Toast

£29.50 PP

CHILDRENS DRINKS PACKAGE
3 glasses of soft drinks - £4.50

House wines can be chosen from our wine list. Should you require an alternative we will be pleased to discuss our wine list with you and assist with your choice.

Our Corkage fee per 70cl bottle is:
Champagne - £18.00
Sparkling Wine - £16.00
Wine - £14.00

PP = Per Person



Booking Terms & Conditions

BOOKING

When you decide upon your date and requirements, we can make a provisional booking for you. This booking will be held for a period of 14 days, however, should a second party be interested in the same date we will contact you. Prices quoted are correct at time of printing and are inclusive of VAT. However, in view of rising prices it may be necessary to increase some of our charges from time to time.

DEPOSIT

To confirm the booking, we require a non-refundable deposit of £200 for intimate events, for events of 100 guests plus a non-refundable deposit of £500 will be due. We would also require a signed, complete event booking form accepting the hotel's booking terms and conditions; detailing expected guest numbers and approximate event timings.

MINIMUM NUMBERS

Both our suites have a minimum number which is to be agreed with the Functions Advisor upon booking. If the number of guests is less than the minimum agreed, we reserve the right to make a charge of £10.00 for each person short of the minimum number. Should you require both suites, there is a minimum catering number of 150 people.

ROOM HIRE CHARGE

A room hire charge is incorporated within the 3 course menu price when booking Balmoral or Sandringham Suites *subject to minimum guest numbers as agreed on booking. However, should catering not be required a room hire fee of £750.00 will apply. Additional room hire of £250.00 will be charged for any daytime event running into the evening (after 6pm.) A room hire charge of £350.00 will apply to those requiring catering from our buffet selection. Room hire fees apply to the use of our Kings Room, Queens Room & Windsor Restaurant.

DISCUSSION

Two months prior to your function, our Function Advisor will contact you to make arrangements to meet and discuss menu requirements, numbers and other details.

PAYMENT

A Pro Forma invoice for the anticipated total cost will be sent to you with final details of the Function. Final numbers are required 4 weeks prior to your function together with full payment. Should the final number of guests on the day be more than the number advised, we will invoice you accordingly.

DAMAGE

Please note the person booking the function is responsible for their entire guest's behaviour and any theft, vandalism or damage will be charged to the organiser.

CANCELLATION

If you have to cancel your function, we reserve the right to retain the deposit paid and the following charges will apply:

Cancellation received with:

12 Months notice - £75.00 Admin charge

6 Months notice - 25% of contract price

3 Months notice - 50% of contract price

1 Months notice - 75% of contract price

Less than 1 Month - Full contract price

Cave Castle
Hotel & Country Club 

Church Hill,
South Cave, Brough
East Riding of Yorkshire
HU15 2EU

www.cavecastlehotel.com
01430 422 245

