

INN-credible Yorkshire Weddings

Welcome The Inn South Stainley

Nestled between the elegant town of Harrogate and the rolling beauty of the North Yorkshire countryside, The Inn South Stainley is an awardwinning, independent inn where love stories come to life.

From initial enquiry to turning out the lights at the end of your special day, our team will be there at every step to ensure everything feels effortless and is planned to perfection with all the little details covered.

Besides great food, beautiful surroundings and a welcoming atmosphere, you will also have access to our gardens for those all-important pictures, a separate bar for your guests, and indoor or outdoor spaces that can be styled to suit your dream day.

Whilst we have a range of packages available, we are happy to tailor the details to your requirements. Whether it is a relaxed afternoon reception or a lively evening celebration, speak to our team to personalise a day that is created for you!

The Inn South Stainley Team

info@theinnsouthsatinley.com





Our Packages

We've created a range of wedding packages designed to guide and inspire you, whatever the season or size of your celebration.



The Ripley Package

2026 - £5,795.00 2027 - £6,695.00

A full day's celebration for 40 daytime guests and 80 evening guests.

Available Monday to Friday all year round and Saturdays in January, February, March & April (Excluding Bank Holidays)

The Fountains Package

2026 - £7,295.00 2027 - £8,195.00

A popular full day's celebration package for **50 daytime guests** and **80 evening guests**.

Available all year round (Excluding Bank Holidays)

The Royal Package

2026 - £9,995.00 2027 - £11,495.00

A popular full day's celebration package for **50 daytime guests** and **80 evening guests**.

Available all year round (Excluding Bank Holidays)

The Sunset Package

2026 - £3,295.00 2027 - £3,995.00

For those who want to party with their closest and dearest! Based on 50 daytime and evening guests.

The Sunset includes a late afternoon ceremony, reception drinks with canapes, followed by an evening buffet. Available Monday to Thursday all year round (Excluding Bank Holidays)





Everything from guest numbers to menu choices can be tailored to suit your vision, budget and guest list.

Packages include

Dedicated wedding co-ordinator to help plan your day

Garden Room or Tipi Ceremony

Room hire, including use of the gardens and patio for photographs and drinks

A drinks package comprising a drinks reception of Bucks Fizz, Prosecco and/or bottled beer, a glass of house wine with your meal, and a glass of Prosecco to toast *

Choice of five canapés for reception (The Sunset Package only)

White table linen & napkins

Three course wedding breakfast from our dedicated wedding menus **

Cake stand & knife

5 item evening buffet or hog roast or street food buffet ***

Use of private bar and Garden room reception room (Fees apply if package numbers are not met)

Complimentary classic king bedroom for couple on the wedding night ****

^{*} Please note, The Ripley & The Sunset packages do not include wine with meals

^{**} Please note, three course wedding breakfast is not included in The Sunset package

^{***} Please note, hog roast evening buffet or street food evening buffet option is available for The Fountains and The Royal packages only. Other packages are available to upgrade at extra charge

^{****} Please note, complimentary bedroom for Bride & Groom is available for The Fountains & The Royal packages only





Our Menus

Whether you're imagining a laid-back sharing feast, a traditional wedding breakfast, we'll work with you to craft a menu that feels just right for you.



Canapés

Please choose five canapes for your guests *

Goat's cheese, sun blushed tomato bruschetta (V)

Roasted Yorkshire chorizo, sour cream & chive dip (GF)

Crayfish tail lettuce cups (GF)

Duck gyoza, sweet chilli dip

Chicken liver parfait & crispy smoked bacon vol au vents

Honey & mustard pigs in blankets

Watermelon & feta skewers (V, VE)

Chefs' pork, white truffle & spring onion sausage roll bites

Halloumi & red pepper crostini (V)

Mini roast beef Yorkshire puddings, horseradish cream

Canapes are included in The Sunset package only.

If you'd like to add canapés to other packages, prices are as follows: 3 choices £14.50 per head, 5 choices £16.50 per head, 7 choices £18.50 per head.

Our Ripley, Fountains & Royal wedding packages include a delicious wedding breakfast featuring two starters, two mains, and two desserts for you to choose and share with your guests.

Starters

Yorkshire ham hock terrine, red onion marmalade, baked garlic & thyme crostini (GFA)

Crayfish tail cocktail, gem lettuce, Marie Rose dressing, cucumber ribbons (GF)

Hot smoked peppered mackerel salad, rocket, cherry tomatoes, cornichons, Dijon mustard dressing (GFA)

Roulade of Scottish smoked salmon, cream cheese, slow roasted red peppers, sauce vierge, petit salad (GF)

Homemade chicken, ham, leek & pistachio terrine, piccalilli, crusty bread (GFA)

Warm salad of Yorkshire chorizo & Damp; crispy bacon, endives, pearl peppers (GF)

Goats cheese, red onion & spinach puff pastry tart, red pepper coulis (V)

Wild mushroom arancini, pesto aioli (V, VE)

If you'd like to give your guests even more choice, you're welcome to add extra options for £4.95 per person, making your menu as unique as your celebration.



Mains

Roasted breast of chicken wrapped in smoked streaky bacon, champ mash, buttered seasonal greens, forestière sauce (GF)

Yorkshire reared roasted topside of beef, herb roasted potatoes, Yorkshire pudding, honey glazed carrot, buttered seasonal greens, red wine beef gravy (GFA)

Braised shoulder of lamb, fondant potato, buttered seasonal greens, minted redcurrant jus (GF)

Roasted loin of Yorkshire reared pork, sage & red onion stuffing, herb roasted potatoes, buttered seasonal greens, red wine jus (GFA)

Pan roasted fillet of Scottish salmon, sweet potato fondant, mangetout, Thai red coconut sauce (GF)

Serilled fillet of sea trout, crushed new potatoes, buttered garlic French beans, plum tomato sauce (GF)

Herb crusted cod loin steak, creamy peas, baby onions, pancetta & Savoy cabbage (GFA)

Gnocchi tossed in roasted vegetable ratatouille, crispy basil leaves, pesto dressing (V)

Butternut squash, pine nut & pine spinach linguine, herb oil (V)

Vegan puff pastry nut roast wellington, baby spinach, mushroom duxelles, herb roasted potatoes, seasonal greens, meat free gravy (VE, V)





Desserts

Raspberry white chocolate crème brûlée, shortbread (V, GFA)

Homemade Belgian chocolate tart, chopped roasted nuts, berry coulis, salted caramel ice cream (V)

Tiramisu cheesecake, butterscotch sauce (V, GF)

Lemon & lime posset, crushed meringue (V, GF)

Chocolate brownie, chocolate sauce, Yorvale caramel & honeycomb ice cream (V, GFA)

Toffee apple crumble tart, vanilla custard (V)

Sticky toffee pudding, toffee sauce, English butter toffee ice cream (V)

Baked blueberry centred vanilla cheesecake, custard sauce

Evening Buffet

Please choose five items for your evening buffet *

Tandoori chicken strips, minted yoghurt (GF)

Honey & mustard pigs in blankets (GF)

Open fresh baguette sandwiches (assorted V & GF)

Pork & spring onion puff pastry sausage rolls, brown sauce

Mini Yorkshire pudding, roast beef, horseradish cream

Assorted vegetarian quiche slices (V)

Chinese chicken drumsticks, Hoi Sin sauce

Fruit platter; melon, grapes, berries, kiwi, pineapple

Crispy battered chicken bites, sweet & sour dipping sauce

Locally made pork pies, piccalilli

Cajun fries (V) & double cooked hand cut chips (V)

Platter of Yorkshire & Continental meats

Salad selection A – House salad, coleslaw, potato salad (V) (GF)

Salad selection B –
Waldorf, Italian tomato basil
& cucumber, pasta salad (V) (GF)

Baked cheese & bacon jacket potato halves (VA)

Platter of smoked salmon, crayfish & Atlantic prawns, Marie Rose sauce

Beef burger sliders, melted cheese, BBQ sauce

Assorted woodfired pizza slices (toppings include pepperoni, margarita, ham & pineapple)

* Please note, should you wish to upgrade your evening buffet to seven items a supplement of £4.00 per head applies, for nine items a supplement of £8.00 per head applies

Get in touch today and start planning your wedding with us on info@theinnsouthstainley.com



Evening Hog Roast Buffet

Buffet style Sliced Yorkshire Pork and crackling
Soft bread buns
Sage & onion stuffing
Homemade apple sauce
Homemade BBQ sauce

Selection of salads including coleslaw, mixed leaf, potato salad, pasta salad

Buttered jacket potatoes OR twice cooked chips OR house fries

Evening Street Food Buffet

Pulled pork bao buns, sweet chilli dip

Duck gyoza, Hoi Sin sauce

Pepperoni pizza slices

Goats cheese margarita pizza slices (V)

Satay chicken skewers (GF) (contains nuts)

Prawn lettuce rolls (GF)

Mini onion bhaji's, mango chutney (V, GF)

Vegan vegetable gyoza, sweet chilli dip (V, VE)

* Please note, choose ONE of the buffet choices above, these cannot be combined. These buffets are included as an option for The Fountains and The Royal packages only. Upgrade supplement of £9.95 per head applies to non-included packages or £28.95 per head when sold separately.

Your Wedding, Your Way

Every wedding is unique, so if there is something you would really like to add or upgrade, please do let us know!

Reception Drinks

Would you like to offer an extra choice or something special for your reception drinks? Upgrade from £8.95 per head applies

More Wine

Do you wish to keep your guests topped up? Upgrade to and extra glass of wine for £4.95 per head

Toast

Upgrade your toast Prosecco to our house Champagne from £4.00 per head

Hot Drinks

Add tea, coffee and a sweet treat for £3.95 per head

Canapes

Amazing little nibbles to keep your guests happy after your ceremony, served with reception drinks. From £14.50 per head (please refer to canape page)

Children's Menu Option

Children under 12 are welcome to have a smaller portion of your chosen menu or ask for a three-course children's menu full of favourites. Price per child from £23.95 (Only applicable when package numbers are exceeded)

Menu Tasting

Are you finding it difficult to choose your menu? Join us for a menu tasting. The ideal pre-celebration for just the two of you or why not invite family & per friends too. Prices from £45.95 per person

Increasing Guest List

Finding it difficult to trim the guest list? Not a problem. Extra day guests can be added to your package from £85.00 per person (number limit may apply), Extra evening guests from £26.95 per person

With 12 beautifully appointed bedrooms, there's plenty of space for your family, friends and guests to stay and extend the celebrations. Preferential rates are available for wedding guests, when you book directly with The Inn South Stainley.



Kind Words

"Amazing experience"

Graham and his team were fantastic so attentive and helpful. Our guests loved the venue and staff. Highly recommend!

Luca H.

"Incredible"

The Inn was the perfect wedding venue. Incredible food, thoughtful staff, and a stress-free experience from start to finish. We couldn't have asked for more!

Emily M.

"Compliments"

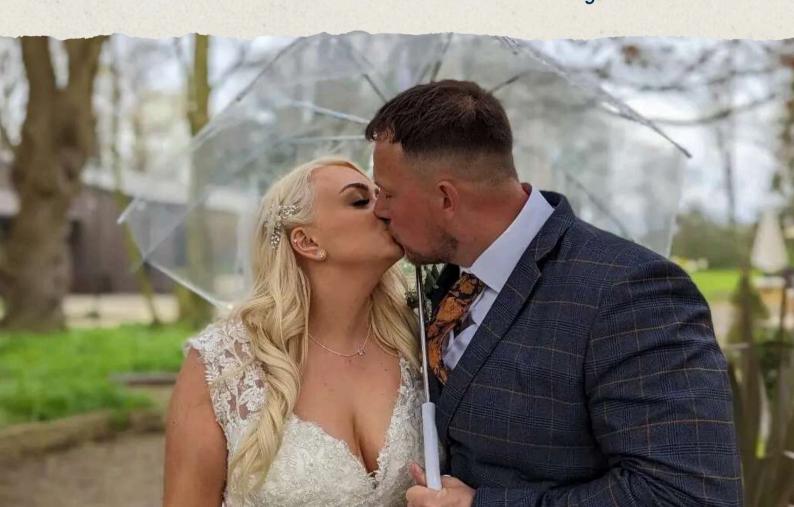
A huge thank you for an amazing event.
Fantastic food, a wonderful team and a
great stay - we'll definitely be back!

Liam

"So special"

From the moment we arrived we knew we had made the right choice having our reception with The Inn. The food was amazing- great quality, tasty and MASSIVE portions! The service was impeccable! Everything ran smoothly from the very first email.

Imogen





Get In Touch

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Wedding Booking Terms & Conditions

1. Confirmation of booking

A provisional booking is normally held for 14 days unless alternative arrangements have been agreed. A provisional booking places neither party under obligation to confirm the booking. The provisional booking will be released if we do not hear from you within 14 days of the booking.

2. Deposit and Payment

A minimum deposit of £500 is required to confirm your booking. This deposit is non-refundable and non-transferable. A further payment of 50% of the estimated cost is payable 6 months prior to your event. Final details will be agreed 4 weeks before the event and final payment will be due at this point. In the event of a booking made within 3 months of the event a 50% deposit will be required.

3. Cancellation Charges

In the unfortunate event that you must cancel or postpone your confirmed booking, the hotel will make every effort to resell the space on your behalf. However, we reserve the right to charge a cancellation fee against the total contracted business and projected spend per head. Cancellation within 25-36 weeks of the event: 50% of total value will be charged. Cancellation within 13-24 weeks of the event: 75% of the total value will be charged. Cancellation within 0-12 weeks of the event: 100% of the total value will be charged. You must verbally notify the hotel immediately of any cancellation, postponement, or partial cancellation, followed by confirmation in writing. Cancellation is from the time of written confirmation.

4. Prices

Please note that bookings confirmed more than 6 months in advance may be subject to a price increase.

5. Number of guests

You will inform the hotel of your approximate number of guests at the time of booking. The hotel will work out your minimum number of guests to be contracted from these numbers. Final numbers of guests must be confirmed not less than 28 days prior to the event. If the final number is less than the contracted minimum signed for at the time of booking, the shortfall in the agreed will be charged. If attendance falls and discounts have been agreed based upon the numbers attending, the hotel reserves the right to charge full published rates.

6. Accommodation

Any bedroomRs held on allocation for guests will be automatically released 4 weeks prior to the event if guests have not booked them and paid the standard deposit. Bedrooms included in any package are responsibility of the bridal party to confirm, the rooms will be released 4 weeks prior to the event if not confirmed. Any discounted rates offered our subject to availability. Bookings made through other channels may differ in price and booking terms and conditions.

7. Loss or Damaged

The hotel limits its liability for loss of or damages to property of guests by conspicuously displaying notices in accordance with section 2 (3) of the Hotel Proprietors act 1958.

8. Hotel Property

Any loss or damage of hotel property by a client, or an agent acting on behalf of a client, or a guest invited by a client is the responsibility of the client. The cost of making good any such loss or damage will be charged to the client.

9. Miscellaneous

The hotel reserves the right to amend the contract without obligation by reason of strike, lockout, fire, restrictions of deliveries or any other special circumstances beyond the control of the hotel.

10. Outside Contractors

Must have their own public liability insurance and PAT testing.

11. Parking

All guests arriving my car will be required to use a QR code supplied by The Inn South Stainley, or the property tablet, to register their vehicle. Any parking fines issued from Parking Eye, for not correctly following the details as displayed within the car park on arrival, are not able to be cancelled.

12. Allergen Information

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone, we cannot quarantee absolute trace exclusion from a dish.

DIETARY INFORMATION

GF gluten friendly | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan