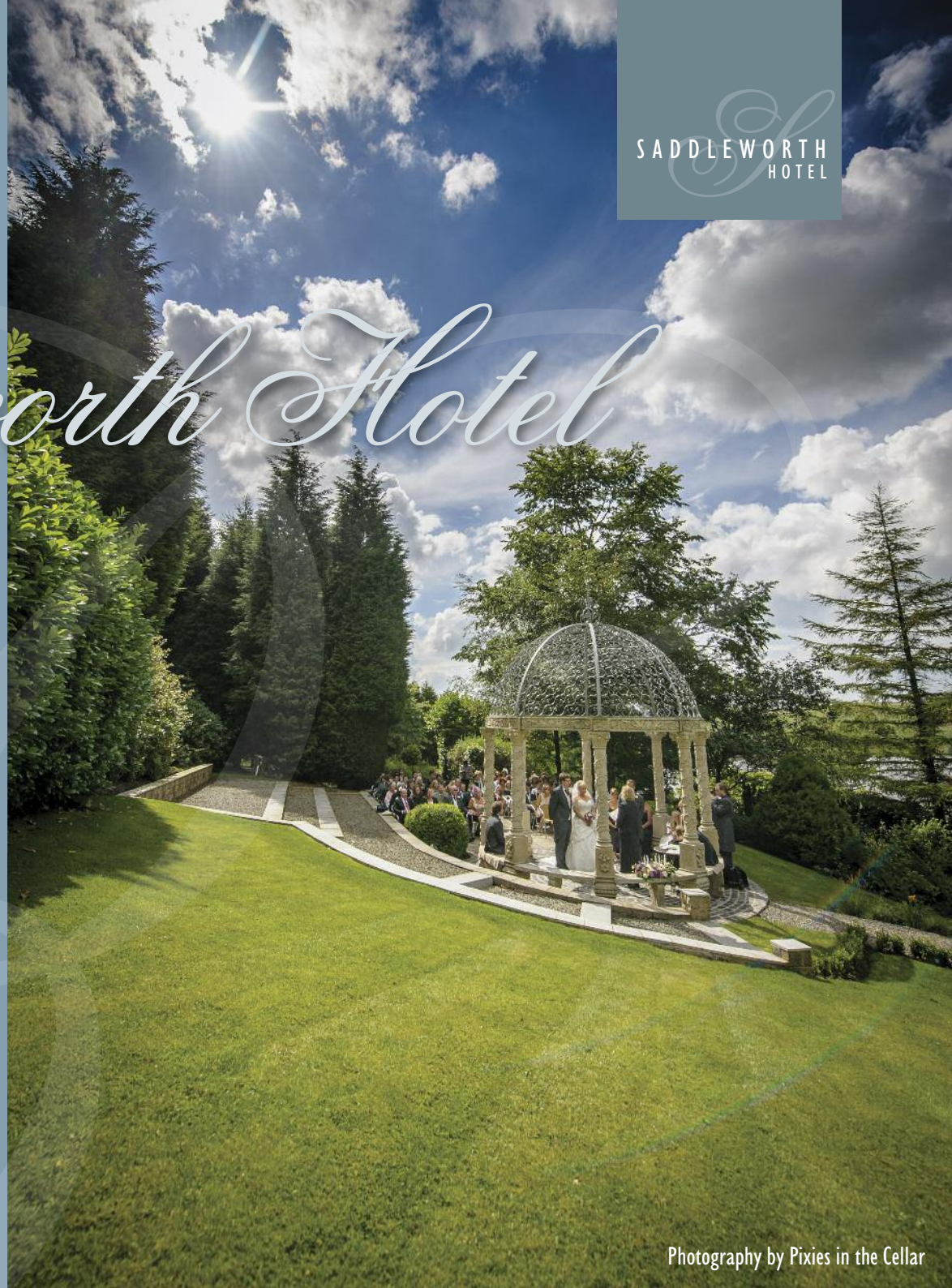


Welcome to The Saddleworth Hotel

An oasis set within the beautiful Castleshaw Valley.
Where rustic country and city-chic styles blend
seamlessly within magnificent landscaped gardens
and woodland -
Discover your finest wedding venue...

BAKERS
RESTAURANT

SADDLEWORTH
HOTEL



Photography by Pixies in the Cellar

Endless Fascination

SADDLEWORTH
HOTEL

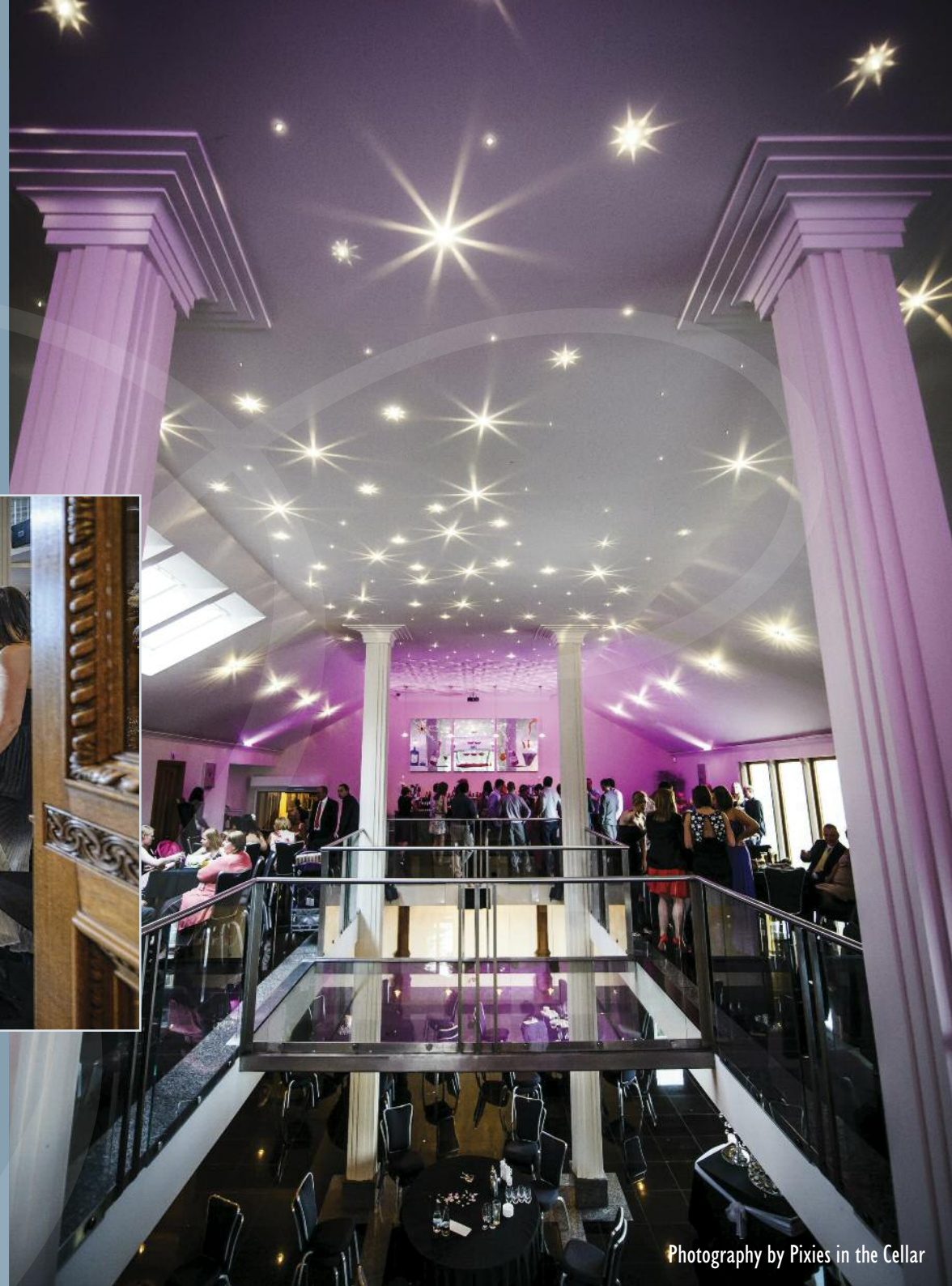
Thank you for your enquiry.

Here at The Saddleworth we believe a personal visit is the only way to fully appreciate our hotel, ballroom, gardens and breathtaking panoramic countryside views.

Our wedding packages include an array of possibilities, again far better to discuss in person at the hotel.



The Saddleworth Hotel's Ballroom



Attention to Detail

SADDLEWORTH
HOTEL

Your wedding day consists of a magnificent Rolls Royce Phantom to pick up the bride. Your ceremony indoors or outdoors, cocktails and canapés after your ceremony, finest quality food with wine and champagne toast for your wedding breakfast, coffee and Belgium chocolates, fresh flowers throughout the building, DJ for the best night's entertainment with buffet to suit and much more. This is all built into the price with no hidden extras.



The Saddleworth Hotel's
Gardens & Landscape



Erquisite Cuisine

SADDLEWORTH
HOTEL

Once we have shown you around the venue and talked you through our packages we will work out an exact price for your wedding day, all guaranteed and you can take the information away with you.

A guide costing

50 day guests and 100 evening guests would be £8,882.50* inc vat

100 day guests and 250 evening guests would be £14,867.50* inc vat

Please be aware our packages include much that others consider extras



*prices are for 2018

Photography by Pixies in the Cellar

The Saddleworth Hotel's
Woodland



Sample Wedding Breakfast Menu

SADDLEWORTH
HOTEL

Starters

Chicken liver parfait, hedgerow jelly, toasted brioche
Oak smoked salmon, crayfish salad, 'Bloody Mary' dressing
Chilled melon cocktail, basil and mint, spiced pineapple
Aromatic duck terrine, spring onion, cucumber salad, lemongrass, chilli
Seared tuna with caper, potato salad
Seasonal vegetable broth

Fish Course Contessa

Rolled lemon sole, crayfish, caviar sauce
Enquire of seasonal options

Main Course

Maize fed chicken, tarragon and truffle cream
Free range crispy pork loin, caramelised apples, calvados sauce
Roast chump of English lamb, rosemary juices
Steamed fillet of sea bass, chervil butter sauce
Aged beef fillet - choose either red wine, creamy peppercorn or
stilton sauce
Poached Scottish baby halibut, sauce 'Vierge'
Breast of 'Gressingham' duck, with harliquin sauce

Cheese & Biscuits Contessa

A fine selection of English and European cheeses

Desserts

Fresh strawberries and vanilla cream, homemade shortbread
'Boozy' sherry trifle, amaretti crumble
'Sandie's' sticky toffee and date pudding, pecan nut caramel sauce
Fresh fruit pavlova, raspberry and vanilla sauce
Baked apple and almond sponge, English custard, macerated sultana's, brandy cream
Profiterole, white chocolate mousse, Belgian chocolate sauce
Glazed lemon tart, passion fruit sauce
Pistachio and honeycombe parfait

Filter Coffee Cream, mints and chocolates

An Amuse Bouche course maybe added to any package, please enquire.

*Please arrange
your visit today*

Please contact us on 01457 871888 to make an appointment or email us:
enquiries@thesaddleworthhotel.co.uk

We look forward to seeing you soon -
from all of us at The Saddleworth Hotel
Huddersfield Road (A62), Delph, Saddleworth OL3 5LX

AA Acclaimed



Awarded 2012



SADDLEWORTH
HOTEL

Photography by Pixies in the Cellar