

WEDDINGS AT THE 3 ACRES CROSS ROADS



'The Perfect Rustic Venue for Your Special Day'

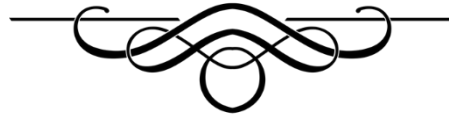
Firstly, our team extend our congratulations to you and your partner and thank you for your interest in The 3 Acres, Cross Roads for the most special of days, your upcoming Wedding Day. Our venue has played host to many beautiful wedding celebrations over the years and we understand that the unique details make all the difference to creating the perfect day you both dream of. We treat every booking with the utmost dedication and attention to detail to ensure your Wedding is exactly what you picture, with memories to treasure for the rest of your life.

We are situated in a prime location within Yorkshire, being just a stone's throw away from Haworth. Overlooking The Worth Valley, with views to die for of the surrounding Bronte Countryside; Our Venue offers the perfect backdrop for your day with rustic beams, twinkly lights, roaring log fires and a stunning interior encompassing a traditional cosy atmosphere. With the option of hiring The 3 Acres in it's entirety, you and your guests can enjoy complete privacy within both Our Old Barn and additional casual dining/snug areas offering a capacity of 80 day guests and 150 evening guests.

We understand that your Wedding Day is one of the most important days of your life, therefore we like to work personally with each of our couples to ensure we exceed your expectations. Viewings are a must – to book a no obligation consultation with our Wedding Coordinator please call 01535 644895.

You can enjoy your day with us from start to finish when opting for a Humanist Wedding Ceremony allowing a stress-free planning experience with our team on hand to offer advice on all elements of your day. We have a team of valued and trusted suppliers who we have worked with many times before, from bakers to entertainers. However, you are of course welcome to book your own suppliers should you wish (exclusions apply – please see T&Cs)

'Your Humanist Ceremony'



Wouldn't it be great to start your married life with a ceremony that really means something? To tell your friends and family what your relationship means to you, and why you are choosing to get married? Many of us who aren't religious are looking for a wedding that is more flexible and personal than a civil or register office ceremony.

A Humanist, non-religious Wedding Ceremony gives you the opportunity to marry where you want, when you want and how you want. There's no set script: it's too personal an occasion for that. Instead, each wedding is tailored to meet the couple's requirements. You can set the tone that's right for you and choose your own words and music. Here at The 3 Acres, many couples see Our Old Barn as the perfect ceremony venue with its cosy atmosphere and relaxed setting.

Unlike in Scotland, and now recently in Northern Ireland, Humanist Weddings are not yet recognised in law in England and Wales, and so couples often go to the register office to take care of the legal formalities in the days before or after their Humanist Wedding. However, many couples tell us it is their Humanist Wedding that is 'the real deal' since it is such an immensely personal occasion, one that has been crafted with much love and care.

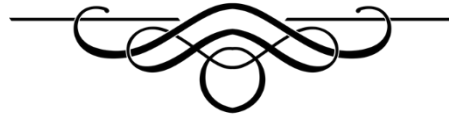
You can enjoy your Humanist Ceremony only at a hire cost of £500. You will need to contact your local celebrant for pricing details. Any costs associated with hiring your chosen celebrant are not inclusive in The 3 Acres pricing structure.

**For more information please visit www.humanistceremonies.org.uk/weddings
or contact our local celebrant Val Turner on 01274 484509**

Please note: The 3 Acres are not currently licenced to hold civil ceremonies



'Our Celebration Package'



Designed to offer our couples everything you need to enjoy the perfect day here at The 3 Acres, an intimate affair focusing on celebrating your marriage with your closest family and friends...

Available from £4500

When opting for Our 'Celebration Package' as standard, we include...

Exclusive hire of The 3 Acres in its entirety
Allowance for 50 day guests and an additional 50 evening guests
Prosecco Reception on arrival
3 Course Wedding Breakfast
Tea & Coffee to follow
Glass of wine per guest
Evening Supper
In-house DJ (subject to availability)

Full linen including white tablecloths, white napkins, white chair covers (75 chairs maximum) with your choice of sash (surcharge may apply)

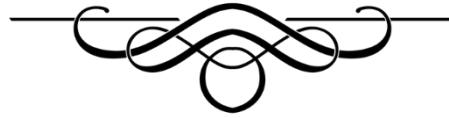
Optional use of our backdrop, cake knife, ceiling drapes or bunting and cake cart/podium

Should you wish to add the Humanist ceremony option to your booking, this can be arranged at a reduced hire of £300 as part of the 'Celebration Package'

Additional Day Guests can be added at a cost of £40 per guest
Additional Evening Guests can be added at a cost of £8 per guest



'Our Complete Package'



Encompassing everything you could imagine for your day from start to finish, our 'Complete Package' is designed with all the little extras making your day one to remember forever...

Available from £6500

When opting for Our 'Complete Package' as standard, we include...

Exclusive hire of The 3 Acres in its entirety

Optional Humanist Ceremony inclusion

Allowance for 70 day guests and an additional 70 evening guests

Prosecco Reception on arrival

Canape Reception

3 Course Wedding Breakfast

Tea & Coffee to follow

Half Bottle of wine per guest

Prosecco or Bucks Fizz Toast

Evening Supper

In-house DJ (subject to availability)

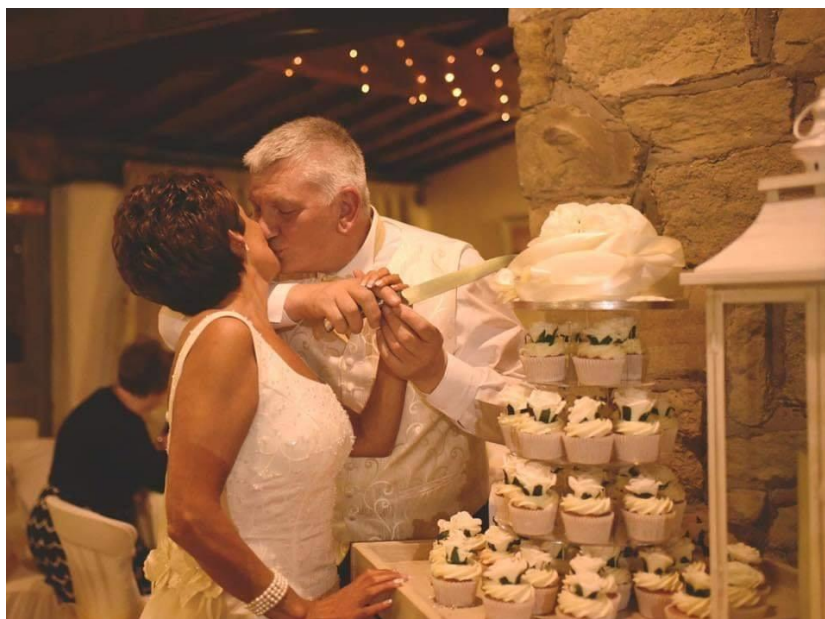
Full linen including white tablecloths, white napkins, white chair covers (75 chairs maximum) with your choice of sash (surcharge may apply)

Optional use of our backdrop, cake knife, ceiling drapes or bunting and cake cart/podium

Additional Day Guests can be added at a cost of £60 per guest

Additional Evening Guests can be added at a cost of £8 per guest

Please note, our maximum venue capacity is 80 day guests and 150 evening guests



'Bespoke Weddings'

As an alternative to our Exclusive Hire Wedding Packages, our Wedding Coordinator can tailor a bespoke quotation from some of our brochure options to allow you and your partner to personalise and build the dream day you have in mind.

In order to create this option for you, a consultation is required to discuss your ideas and show you our venue to see how our services can work for you as a couple. So why not arrange your appointment on 01535 644895 and see just what we can offer you.

Our bespoke option is ideal for couples looking for a smaller, intimate affair or for clients who may have already married and are looking for a venue to host an evening celebration with family and friends.

'Delicious Food'

Your Wedding Breakfast is an important part of your day as you enjoy your first meal as newlyweds with your dearest family and friends. Our team of skilled chefs have created a selection of menu options that offer tasty, traditional and satisfying cuisine guaranteed to wow you and your guests.

Your Wedding Breakfast itself will take approximately two hours to serve, based around a 3 course set menu – please also ensure to factor in time for speeches. Our Wedding Coordinator will advise on suitable timings for your day to ensure that things run as smoothly as possible.

Our standard Wedding Packages are based upon provision of Menu A, however couples can opt to upgrade their Wedding Breakfast Menu for an additional surcharge. We also request that any guests with dietary or allergy requirements are notified to us no later than 6 weeks prior to the date of your booking to allow our chefs to provide alternatives where necessary. The 3 Acres do not allow external catering or corkage.



Menu A - £32.95 pp

Mushroom & madeira soup (V) **GF available on request**
Hash cake, black pudding, soft boiled hens egg, homemade brown sauce
Duck & orange whisky pate, melba toast, apple & date chutney **GF available on request**

Roast loin of pork, Yorkshire pudding, rich meat gravy, roast & new potatoes, seasonal vegetables
Pan fried chicken breast wrapped in parma ham, parmentier potatoes, fricassee sauce (GF)
Roasted vegetable puff pastry tart, hasselback potatoes, tomato fondue (V)

Warm chocolate fudge cake, liquorice ice-cream (V)
Rich white chocolate cheesecake, cappuccino ice-cream (V)
Rich sticky toffee pud, toffee sauce & pouring cream (V)
GF dessert available on request

To ensure ease of service and alleviate the stress of providing pre-orders, Menu A has been designed for the bride & groom to select one option per course for their entire wedding party – this menu can be provided with a pre-order option for your guests at an additional surcharge of £3 per guest

Menu B - £38.95 pp

Leek & sweet potato soup, homemade tomato bread (V)
Baked camembert, beetroot puree, roasted cherry tomatoes & garlic (V/GF)
Haddock, chorizo and pea fishcake, minted mayonnaise

Rolled belly pork, whole roasted parsnip, chive mash, grain mustard sauce (GF)
Ham shank, pomme anna potatoes, curly kale, green parsley sauce, pea bon-bon
Vegetable wellington, nut crumb, redcurrant reduction (V/N)

Florentine chocolate tart, cherry ice-cream, amaretto syrup (V)
Blackcurrant suet jam roly poly, vanilla custard, blackcurrant coulis (V)
Trio of lemon – lemon posset, mini lemon meringue tart and lemon curd ice-cream (V)
GF dessert available on request

Menu B has been designed to allow your guests a little more choice on the day – pre-order forms will be provided for you and we politely request that any pre-orders are returned to us no later than 6 weeks prior to the date of your booking to allow our chefs adequate planning time to ensure your meal is perfect

If you wish to upgrade your menu as part of one of our Wedding Packages, Menu B is available to upgrade at a surcharge of £10 pp on either package

Menu C - £48.95 pp

King prawns, saffron mayonnaise, pistachio crumb

Tomato, smoked gammon and chorizo broth, homemade tomato bread and basil butter

Pigeon breast wrapped in bacon, poached mooli, squash, rocket, walnut crumb, blackcurrant jam
(GF)

Trio of cauliflower – cauliflower and cumin puree, honey roasted and tempura battered, rich stilton dip, balsamic (V)

Brisket of treacle beef, lyonnaise heritage potatoes, whole roasted carrot, garlic infused Yorkshire pudding, treacle gravy **GF alternative available on request**

Pan roasted turbot, cauliflower puree, fennel bon-bon, garlic & ginger queen scallop, creamy basil sauce

Moroccan spiced tagine, apricot suet dumplings, chilli and lime cous-cous (V)

Trio of chocolate – chocolate pot, chocolate orange baked alaska and rich chocolate brownie (V/GF)

Followed by sharing platters for your table:

Four cheese and chutney board – crackers, apple wood smoked cheddar, cranberry wensleydale, brie & Danish blue, chutneys and fruit

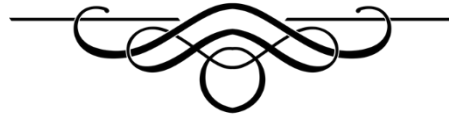
Profiterole stack

Menu C has also been designed to allow your guests a little more choice on the day – pre-order forms will be provided for you and we politely request that any pre-orders are returned to us no later than 6 weeks prior to the date of your booking to allow our chefs adequate planning time to ensure your meal is perfect

If you wish to upgrade your menu as part of one of our Wedding Packages, Menu C is available to upgrade at a surcharge of £20 pp on either package

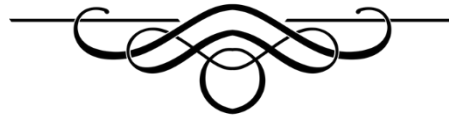


Canapes - £12 pp



Mini cranberry & rosemary toad in the holes
Dim sum selection
Tomato & basil bruschetta (V)
Mango & brie parcels (V)
Mini lamb kofta bites
Mini fish & chip cones

Evening Supper - £10 pp

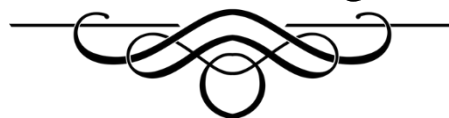


Choose from either:

Bacon sandwich & skin on fries
Sausage sandwich & skin on fries
Miniature haddock & chip cones

Both of our exclusive hire packages allow for one of the above – to ensure ease of service The 3 Acres do not allow mixed catering options

Alternative Evening Catering



Buffet A - £12 pp

Rustic farmhouse sandwiches of cheddar cheese & pickle (V), free range egg & cress (V), Yorkshire ham
Skipjack tuna & chive wraps
Chicken caesar wraps
Skin on fries (V)
Pork pie quarters
Homemade pork sausage rolls
Crudites of carrot, cucumber & celery (V) with dips
Homemade sweet treats of chocolate brownie, lemon drizzle cake and flapjack (V)

If you wish to upgrade your evening supper as part of one of our Wedding Packages, Buffet A is available to upgrade at a surcharge of £5 pp on either package

Buffet B - £15 pp

Rustic farmhouse sandwiches of cheddar cheese & pickle (V), Scottish salmon & cucumber
Chicken Caesar wraps
Skipjack tuna & chive mayonnaise wraps
Roast turkey & ham meat platter
Green pesto pasta salad (V)
Pork pie quarters
Homemade pork & walnut sausage rolls
Homemade chicken & chorizo quiche
Homemade Mediterranean vegetable quiche (V)
Jalapeno Coleslaw (V)
Mini toad in the hole
Garlic & rosemary baby potatoes (V)
Homemade sweet treats of chocolate brownie, sticky toffee cake, flapjack & lemon drizzle cake (V)

If you wish to upgrade your evening supper as part of one of our Wedding Packages, Buffet B is available to upgrade at a surcharge of £5 pp on either package

Buffet C - £18 pp

Rustic farmhouse sandwiches of Scottish salmon & cucumber
Roast turkey, beef & ham meat platter
Roast pork & stuffing baguettes
Homemade pork & leek sausage rolls
Flavoured pork pie quarters – sweet chilli, cranberry, black pudding
Homemade chicken & chorizo quiche
Homemade stilton, brie & celery quiche (V)
Homemade beef & mushroom duxelle pastry
Feta & olive salad (V)
Mini toad in the hole
Red pepper & chorizo pasta salad
Garlic & rosemary hasselback potatoes (V)
Homemade sweet treats of chocolate brownie, sticky toffee cake, flapjack & lemon drizzle cake (V)

If you wish to upgrade your evening supper as part of one of our Wedding Packages, Buffet B is available to upgrade at a surcharge of £5 pp on either package



THE 3 ACRES
CROSS ROADS

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