



CAVE CASTLE

CRAFT YOUR
PRIVATE EVENT



HISTORY

Welcome to Cave Castle, a unique and exclusive venue nestled in the heart of South Cave, a settlement listed in the Domesday Book as "Cave". The present building, completed in 1875, stands on the foundation of an ancient fortification, and has a rich history dating back to the 17th century.

Originally known as East Hall or The Manor Paramount, the building has had many owners, including John Washington, the great grandfather of George Washington. The Boldero-Barnard family bought the site in 1748 and resided there until 1925 when the last of the line, Ursula Mary, sold up and left for warmer climates. The house lay empty until 1938 when it was saved from dereliction by Mr J W Carmichael, who demolished the north wing and halved the building.

During 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, the Castle has been transformed into a luxurious hotel, complete with an 18-Hole golf course in the surrounding parkland and a new health and leisure complex.

The original building is shrouded in mystery, but the cellars with an escape tunnel to the nearby church predate 1794 when Henry Hakewill, architect of Rugby School, was commissioned to renovate and extend East Hall, which by then was known locally as Cave Castle. Today, the Castle provides a beautiful and peaceful escape, ideal for weddings, conferences, and weekend getaways.

OUR FUNCTION SUITES

BALMORAL SUITE

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

SANDRINGHAM SUITE

This grand room with a hint of the original castle walls can seat up to 96 people and accommodate 200 people for informal buffet style functions. It has its own private bar facilities and a dance floor. If dancing is not required we can cater for up to 150 seated guests.

The two suites can be combined to fulfil the requirements of the larger functions. By linking them together it enables us to seat 220 people with a dance floor and 250 without.

KINGS SUITE

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

QUEENS SUITE

The Queens Suite, situated on the first floor, features a bay window with views of the lake and lawn. 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.



KENSINGTON MENU

STARTERS

Soup (Can be V or Vg)

Please choose one soup from our soup menu. Served with crusty bread.

Fan of Cantaloupe Melon (Vg)

Served with an orange and ginger salsa and a champagne sorbet.

Duck Liver & Mushroom Pate

Served with toasted ciabatta & caramelised red onion chutney.

Dressed Prawn Salad

Served with a brandy mayonnaise on dressed leaves.

MAIN COURSE

Supreme of Chicken

Served with a garlic and spinach cream.

Baked Cod Steak

Served with lemon, garlic and coriander sauce.

Braised Leg of Lamb

Served with a redcurrant and rosemary jus.

Roast Loin of Pork

Served with a calvados & thyme sauce.

DESSERTS

Cheesecake

Please choose one for the entire party from strawberry or lemon and blueberry. Served with a fruit coulis.

Lemon Tart

Served with a raspberry coulis.

Chocolate Brownie

Please choose one for the entire party from plain, chocolate orange, or mint.

Raspberry Profiteroles

Filled with a raspberry mousse and topped with white chocolate.

**Please choose a maximum of one menu choice for each course. Any additional menu choices will incur a charge.
Please advise of any dietaries in advance.**

BUCKINGHAM MENU

STARTERS

Soup (Can be V or Vg)

Please choose one soup from our soup menu. Served with crusty bread.

Herb Crusted Goats Cheese

Served with a red onion chutney.

Oak Roast Salmon Fishcake

Served on an apple & celeriac slaw.

Garlic & Thyme Mushrooms V

Served in a creamy sauce with garlic ciabatta.

Game Terrine

Wrapped in pancetta and served with a cranberry chutney and toasted ciabatta.

MAIN COURSE

Pan Fried Cornfed Chicken

Wrapped in pancetta with a tomato and paprika sauce.

Poached Halibut

Served with a prawn and lobster bisque.

Grilled Pork Chop

Served on buttered greens with an olive and tomato ragu.

Braised Beef Steak

Served in beer and shallots with button mushrooms.

Roast Rack of Lamb

Served with a herb and garlic crust served with a port jus.

DESSERTS

Lemon and White Chocolate Posset

Served with cafe curls.

Triple Chocolate Cheesecake

Served with a chocolate anglaise sauce.

Mint Chocolate Delice

Finished with a creme de menth anglais sauce.

Sticky Toffee Pudding

Served with jugs of vanilla custard.

White Chocolate and Raspberry Dome

Served with a raspberry coulis.

**Please choose a maximum of one menu choice for each course. Any additional menu choices will incur a charge.
Please advise of any dietaries in advance.**



VEGAN MAINS

Mediterranean Tart

A golden crust filled with mediterranean spiced vegetables in a rich tomato sauce.

Wild Mushroom and Lentil Wellington

Rich, earthy flavours encased in flaky pastry with a provençale sauce

Butternut Squash and Spinach Curry

A comforting blend of tender butternut squash and vibrant spinach, infused with aromatic curry spices served with wild rice.

Mediterranean Vegetable Gnocchi

Tender potato dumplings tossed with a medley of colourful, sautéed vegetables in a light herb-infused sauce.

Mushroom Risotto

Creamy mushroom risotto infused with earthy, sautéed wild mushrooms and fresh herbs.

Cauliflower and Potato Katsu Curry

Tender pieces of cauliflower and potato are immersed in a katsu sauce, served with basmati rice.

Please choose one option for the entire party.

MENU UPGRADES

For an additional cost we offer a range of different potato and vegetable options that can be selected.

All meals as standard are served with Country Vegetables, any additional vegetable selection will be in addition to country vegetables.

All meals as standard are served with Roast Potatoes where applicable, any potato choice will be in replacement of Roast Potatoes.

VEGETABLES

Please choose a maximum of two vegetable additions.

Ratatouille

Vegan and Gluten Free

Roasted Root Vegetables

Vegan and Gluten Free

Cauliflower & Broccoli Cheese

Vegetarian

Braised Red Cabbage

Vegan and Gluten Free

Savoy Cabbage with Smoked Bacon

Gluten Free

POTATOES

Please choose one potato option.
If the option is not suitable for all guests, chefs will choose an alternative for those with dietary requirements.

Potato Dauphinoise

Layered sliced potatoes with cream, garlic and onions
Vegetarian and Gluten Free

Herby New Potatoes

Oven-baked in oil with mixed herbs
Vegan and Gluten Free

Boulangerie Potatoes

Layered sliced potatoes cooked in vegetable stock
Vegetarian and Gluten Free

Parmentier Potatoes

Sautéed cubed potatoes in mixed herbs
Vegetarian and Gluten Free



SOUP MENU

Tomato and Basil

Vegan and Gluten Free

Leek and Potato

Vegan and Gluten Free

Carrot and Coriander

Vegan and Gluten Free

Minestrone

Vegan and Gluten Free

Tomato and Roasted Red Pepper

Vegan and Gluten Free

Country Vegetable

Vegan and Gluten Free

**Butternut Squash and Sweet
Potato**

Vegan and Gluten Free

Wild Mushroom and Thyme

Vegan and Gluten Free

**Please choose one soup option for the entire party.
Multiple soup options will not be accepted.**

BUFFET MENUS

AFTERNOON TEA BUFFET

A selection of sandwiches and cakes served with tea and coffee.

HOG ROAST

With crackling, apple sauce and stuffing served in a bread bun.
(Minimum number 100 people)
Chips and salads available on request.

FORK BUFFET

Sliced cold meats, selection of salads, mini individual quiches, coronation chicken and hot potato wedges served with petit pain.

DESSERT BUFFET

A selection of desserts are available on request.

BUFFET MENUS

THE HAMPTON BUFFET

Please choose from the following options (maximum 4 items)

Chicken Goujons
Cheesy potato skins
Various quiche
Vegetable or duck spring rolls
Bruschetta's
Spicy wedges
Chips
Sausage rolls
Sandwiches
Various wraps
Mini pizzas

Please choose from the following options (maximum 2 items)

Leaf salad
Potato salad
Coleslaw
Pasta salad
Rice salad
Greek salad
Moroccan couscous
Quinoa and sundried tomato
Coronation chicken
Beetroot and halloumi
Mixed bean and tomato
Fennel and rocket

THE HOLYROOD BUFFET

Please choose from the following options (maximum 4 items)

Mixed meat platter
BBQ chicken drumsticks
Cajun chicken skewers
Satay chicken skewers
Beef slider burgers
Pork slider burgers
Salmon tartlets
Fish goujons
Prawns in filo pastry
Chips
Spicy wedges
Cheesy potato skins
Cajun chicken tacos

Please choose from the following options (maximum 2 items)

Leaf salad
Potato salad
Coleslaw
Pasta salad
Rice salad
Greek salad
Moroccan couscous
Quinoa and sundried tomato
Coronation chicken
Beetroot and halloumi
Mixed bean and tomato
Fennel and rocket



DRINKS PACKAGES

SAPPHIRE

Glass of prosecco on arrival

OPAL

Glass of prosecco on arrival

Glass of house White or Rose wine with the meal

RUBY

Glass of prosecco on arrival

Glass of house White or Rose wine with the meal

Glass of prosecco for the toast

EMERALD

Glass of prosecco on arrival

Two glasses of New Zealand Sauvignon Blanc, Argentinian Malbec or Italian Pinot Grigio Rose

Glass of champagne for the toast

DIAMOND

Glass of champagne on arrival

Two glasses of New Zealand Sauvignon Blanc, Argentinian Malbec or Italian Pinot Grigio Rose

Glass of champagne for the toast

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 so prices quoted may increase.

DEPOSIT:

To confirm the booking, we require a non-refundable deposit which is based on requirements, together with written confirmation of approximate times and number of guests anticipated. On receipt of your deposit we will confirm details in writing of your booking. Should a deposit not be received within 14 days we will automatically release the room without prior notice. For Schools, Colleges and Universities, we request a damage bond of £500.00.

MINIMUM NUMBERS:

Both our suites have a minimum number which is to be agreed with the Event Co-ordinator 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 200 people.

ROOM HIRE CHARGE:

Room hire charge with a sit down 3 course meal has tiered charges based on guest numbers. Should you not require catering from the hotel; a room hire charge will be incurred of £500.00. Additional room hire of £250.00 will be charged for daytime functions running into the evening (after 6pm) and for those requiring a buffet only.

DISCUSSION:

Two months prior to your function, our Event Co-ordinator will contact you to make arrangements to meet and discuss menu requirements, numbers and other details. One month prior to your event, full payment will be required alongside final numbers and food requirements.

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:

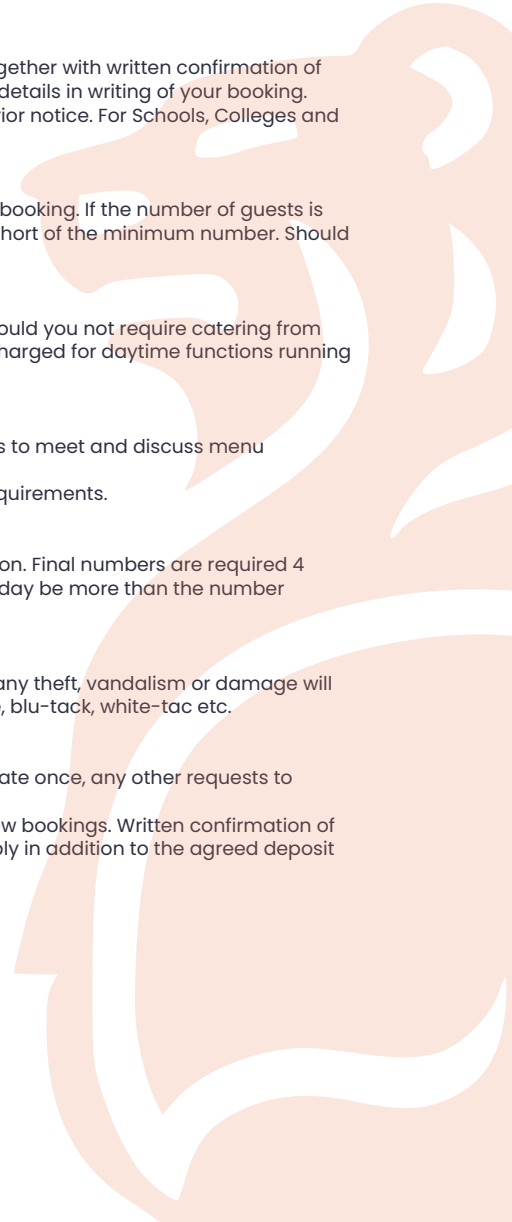
Please note the person booking the function is responsible for their entire guest's behaviour and any theft, vandalism or damage will be charged to the organiser. You are not permitted to stick anything to wallpaper using cellotape, blu-tack, white-tac etc.

CANCELLATION & RESCHEDULING:

If you wish to postpone your event, 6 months' notice is required. We will only postpone an event date once, any other requests to postpone will be handled as a cancellation.

Please note in the event of cancellation, deposits are non-refundable and non-transferable to new bookings. Written confirmation of your wish to cancel /postpone your event is required. For cancellation, the below charges will apply in addition to the agreed deposit amount:

- 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

CONTACT US

Church Hill, South Cave, Brough

HU15 2EU

01430 422245

cavecastlehotel.com