



AT THE LUXURIOUS

Headley
VENUE

A decorative flourish consisting of a horizontal line with a small, symmetrical scrollwork element in the center.



WEDDING PACKAGES

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Headley
GOLF CLUB & VENUE

Congratulations!

on your engagement and thank you for choosing the wonderful Headley venue, nestled in the rolling hills of historic Thornton village with its stunning romantic backdrops and lush, green pastures.

Coordinating a wedding is a labour of love for us at Headley. The entire team takes tremendous satisfaction from making sure that your day runs smoothly from your first enquiry to the last dance. Advice, practical experience and a knowledge of suppliers all play their part in making your day truly memorable.

We welcome any queries you may have and want you to relax in the knowledge that we will take care of your every need, ensuring that your wedding day is everything you want it to be

We look forward to meeting you soon.





The perfect location
for your special day

"There are no words to describe how amazing our Wedding day was. Truly spectacular!!! We would highly recommend to anyone who is planning their big day. First class service, breathtaking views but above all, their continuous assurance that everything would go perfectly....And it did!"

Mr. & Mrs. Bulmer



Upon entering the new Grande view suite you will experience the air of romance, high chic and contemporary elegance that has come to define the subtle sophistication that infuses the atmosphere of this tastefully designed space. You will be overwhelmed by the impeccable and friendly service from our event professionals. As you mingle on the terrace with your guests, Champagne glass in hand, the panoramic views will excite the eye and soothe the soul and leave your guests with a sense of wonder and anticipation.

“The Headley venue is breathtaking, making the most of the space and views available with floor to ceiling glass doors. The lighting and decor is so well thought out and tasteful it sets the perfect backdrop for any occasion. As for the staff, they are polite, hands on and able to offer a well planned service. I could not recommend Headley View any higher, the perfect wedding choice. Thank you for a wonderful day”.

Mrs. Townsend

Headley Booking Procedure

- 1 Firstly choose your date and call to see if there is a vacancy and reserve the date for yourselves, but don't leave it too late as the popular dates always go well in advance. We hold the date for maximum of 14 days.
- 2 Meet at Headley with your dedicated wedding coordinator to view the wonderful Headley venue and discuss the arrangements and officially confirm the booking. by paying a non-refundable deposit of £600 and signing the terms and conditions.
- 3 Three months prior to the wedding we will meet to discuss your final details, runing through everything from venue decor to menus and table plans etc. We will also require 50% of the estimated final balance.
- 4 Final balance is due 4 weeks prior to your special day allowing us to focus on the finer details.
- 5 We will need your seating plan at least 14 days prior to the big day.
- 6 7 days before we will require your place cards which will be put on the tables for you and any favours etc. We will have the first draft of your table plan and menu which you can just confirm is all in order. You can also arrange for your cake to be delivered the day before if you wish and any presents etc.
- 7 Enjoy the day!!
- 8 The day after your wedding any presents and the cake can be collected.



Headley Wedding Packages

2020 - 2021

Silver Package

£4499

for 50 day and 20 additional evening guests

Silver wedding breakfast menu
Silver evening buffet
Exclusive 'Grand View Suite' Venue hire
Venue manager to act as toastmaster
Headley fizz served on arrival
One glass of wine served with the meal
Glass of sparkling wine for the toast speech
Candelabra table centre display
Crisp white linen, napkins and tableware
Round or square silver cake stand and knife hire
Table numbers on silver stands
Day meal menus and table plan
Dedicated wedding coordinator to look after you both on your big day
Private bar, terrace and scenic surrounds for photographs
House Dj, lighting and dance floor for the evening celebration.
Free parking at the venue for all guests

Extra costs for guest attending both day and night:

Only £54.95

Price includes all of the above

Extra evening guests: ————— £19.95

Gold Package

£5999

for 50 day and 30 additional evening guests

Gold wedding breakfast menu
Gold evening buffet
Prosecco and strawberries or Pimms served on arrival
One glass of wine served with the meal
Glass of sparkling wine for the toast speech
Exclusive 'Grand View Suite' Venue hire
Venue manager to act as toastmaster
Bottle of fizz for Bride and groom
Candelabra table centre display
Luxury chair covers with bows to match your colour scheme
Crisp white linen, napkins and tableware
Round or square silver cake stand and knife hire
Table numbers on silver stands
Day meal menus and table plan
Dedicated wedding coordinator to look after you both on your big day
Private bar, terrace and scenic surrounds for photographs
House Dj, lighting and dance floor for the evening celebration.
Free parking at the venue for all guests

Extra costs for guest attending both day and night:

Only £65.95

Price includes all of the above

Extra evening guests: ————— £25.95

PAYMENT PLANS AVAILABLE ON REQUEST.
15% Discount on Monday to Thursday weddings on selected dates

Headley

Tailored Wedding Packages

Platinum Package

£8500

for 50 day and 30 additional evening guests

Platinum wedding breakfast menu
Platinum evening buffet
Prosecco and strawberries or Pimms served on arrival
One glass of wine served with the meal
Glass of sparkling wine for the toast speech
Exclusive 'Grand View Suite' Venue hire
Venue manager to act as toastmaster
Bottle of fizz for Bride and groom
Candelabra table centre display with fresh flowers
Luxury chair covers with bows to match your colour scheme
Crisp white linen, napkins and tableware
Round or square silver cake stand and knife hire with swag covering
Top table to have swag decorations
Table numbers on silver stands
Day meal menus and table plan
Dedicated wedding coordinator to look after you both on your big day
Private bar, terrace and scenic surrounds for photographs
Dance floor for the evening celebration
Free parking at the venue for all guests
Illuminated Backdrop
Sweetcart
Lanterns
Photobooth
House Dj, lighting and dance floor for the evening celebration.

Extra costs for guest attending both day and night:

Only £79.95

Price includes all of the above

Extra evening guests: £35.95

Vintage Afternoon Tea Package

for 50 day and 50 additional evening guests

The beautiful afternoon tea themed package will add pretty vintage charm and glamour to your unique tailored wedding

£5'500

Afternoon Tea menu

Homemade scones with preserves and Yorkshire clotted cream / Selection of sandwiches /
Selection of savoury options / Cakes and Fancies / Tea & Coffee

Hot supper buffet

Exclusive 'Grand View Suite' Venue hire

(additional venue hire will apply on certain Saturdays)

Choose from either a fluted Prosecco or Bottle Beer on arrival

Glass of Red or White Wine to accompany your Afternoon Tea

Luxury chair covers with bows to match your colour scheme

Bottle of fizz for Bride and groom.

Candelabra centerpieces

Crisp white linen, napkins and tableware.

Round or square silver cake stand and knife hire.

Table numbers on silver stands.

Day meal menus and table plan.

Dedicated wedding coordinator to look after you both on your big day.

Private bar, terrace and scenic surrounds for photographs.

House Dj, lighting and dance floor for the evening celebration.

Free parking at the venue for all guests

Extra costs for guest attending both day and night:

Only £49.95

Price includes all of the above

Extra evening guests: £19.95

Discounts available for Monday to Thursday weddings on selected dates

Food Glorious Food

We recognise that food is one of the most important aspects of your event, so we pay particular attention to providing cuisine that stands out for its quality, taste, provenance and suitability. Our chefs work with local suppliers earmarking their best produce for The Headley Venue, whilst reducing food miles. Our menus reflect the occasion, We are committed to consistently delivering restaurant quality food that elevates us beyond the standards previously set for event catering, exceeding all guest expectations.



Bespoke Menu Planning

If you have an event theme our development chefs create delicious bespoke menus. Our aim is to be able to provide the perfect menu to complement the needs and theme of your event. The Headley Venue's handpicked talented team of chefs deliver consistently outstanding plates of food. The head chef's passion for food and the drive to be one of the world's leading venues for event catering is shared by every single member of the kitchen team and is reflected by the dishes that are created for all of The Headley venue events.

Headley Spring Menu

Please choose either a set menu of one starter, one main and one pudding for all your guests,
or Allow your guests to pre-order their choice from the full menu for an additional £7.95 per guest.

Starter

(v) Carrot and Coriander Soup,
Hand Made Soft Bread Rolls.

Pressed Ham hock,
Toasted Brioche and Spiced Apple Chutney.

Oak Smoked Salmon and Prawns,
Red Chilli and lemon Dressing.

Salad of Smoked Duck,
Oriental Salad, toasted Sesame Oil and Hoi Sin Dressing.

(v) Seasonal Melon,
Avocado and Orange.

Main

Lemon and thyme Chicken Supreme,
Fondant Potato and roasted vegetables.

Fillet of Smoked Haddock,
Creamy Mashed Potato, seasonal greens and cheddar
sauce.

Lamb rump,
Green beans, red onion and potato medley, redcurrant
and rosemary jus.

Roast Loin of Pork,
Coarse grain mustard mash, apple & sage gravy.

(v) Risotto with Green Peas and Asparagus,
Parmesan Shavings.

*All main courses are served with their own potatoes as part
of the garnish.*

Dessert

Lemon Posset, Homemade Ginger Biscuit.

Salted caramel cheesecake with honeycomb.

Vanilla Crème Brulée with Shortbread.

Rich Chocolate Brownie , chocolate sauce and berries.

Sticky toffee pudding with fresh custard.

*If cheese is taken as an additional course there is an extra charge of
£6.75 per person or if cheese is required instead of a pudding, there is a
surcharge of £3 per person*

*Allergens: Our chefs have taken steps to identify dishes and ingredients that may cause allergic reactions for guests with particular food allergies.
Please discuss with your wedding coordinator any concerns you may have or ask for guidance from us.*

Headley Summer Menu

Please choose either a set menu of one starter, one main and one pudding for all your guests,
or Allow your guests to pre-order their choice from the full menu for an additional £7.95 per guest.

Starter

(v)Roasted Tomato and Red Pepper Soup,
Artisan bread.

Oak Roast Salmon and Prawns,
Caper & Dill Mayonnaise, Cucumber.

Pressing of Ham Hock and Grain Mustard,
Apple and Date Chutney, Toasted Ciabatta.

Smoked Chicken Caesar,
Cos Lettuce, Parmesan and Croutons.

(v)Seasonal Melon,
with Mango, Orange & Pineapple.

Main

Slow Cooked Shoulder of Lamb,
Roast Mediterranean Vegetables and Smoked Paprika
Spiced Potato

Fillet of Salmon,
Wrapped in Prosciutto, Lemon Cream, Hasselback Potato

Roast topside of Beef,
Yorkshire pudding , roast potatoes and all the trimmings.

Lemon Roasted Chicken,
Dauphinoise Potatoes, Thyme Scented Sauce.

(V)Summer Garden Vegetable and Pesto tarte,
Anna Potatoes.

*All main courses are served with their own potatoes as part
of the garnish.*

Dessert

Headley Mess , berries , meringue & fresh cream.

Strawberry Cheesecake, White Chocolate Sauce.

Caramelised Tangy Lemon Tart with seasonal
berries.

Banoffee Pie with Cream Anglaise.

Dark Chocolate pannacotta with white chocolate
creme.

*If cheese is taken as an additional course there is an extra charge of
£6.75 per person or if cheese is required instead of a pudding, there is a
surcharge of £3 per person*

Headley Autumn Menu

Please choose either a set menu of one starter, one main and one pudding for all your guests,
or Allow your guests to pre-order their choice from the full menu for an additional £7.95 per guest.

Starter

Roasted red pepper and tomato soup,
warm bread roll. (V)

Ham hock terrine,
Red Onion Chutney, Toasted ciabatta.

Greek Salad with Feta Cheese, Kalamata Olives,
Extra Virgin Olive Oil. (V)

Salmon and prawns,
Dill mayo and capers.

Seasonal Melon,
Fresh berries and fruit coulis. (V)

Main

Lemon roasted Chicken,
Roasted vegetables and Fondant potatoes.

Lamb shoulder,
roasted vegetables and Daupinoise potatoes.

Goats cheese and butternut lasagne
Garlic ciabatta and salad. (V)

*Roast topside of Beef,
Yorkshire pudding , roast potatoes and all the trimmings.

Fillet of Salmon,
wilted greens, Hassleback potatoes and king prawn sauce

*Vegan option available.

*All main courses are served with their own potatoes as part
of the garnish.*

Dessert

White Chocolate and Orange Cheese Cake.

Sticky Toffee Pudding , Caramel Sauce and custard.

Caramelised lemon tarte with vanilla ice cream.

Dark Chocolate pannacotta with Chantilly cream.

Banoffee pie , toffee sauce , bananas and cream.

If cheese is taken as an additional course there is an extra charge of
£6.75 per person or if cheese is required instead of a pudding, there is
a surcharge of £3 per person

*Allergens: Our chefs have taken steps to identify dishes and ingredients that may cause allergic reactions for guests with particular food allergies.
Please discuss with your wedding coordinator any concerns you may have or ask for guidance from us.*

Headley Children's Menu

£14.95

Please choose 1 starter, 1 main course, 1 sweet and 1 vegetarian option .

Starter

Chef's soup of the season, (V)
Harvester petite pain.

Mini Garlic Mushrooms. (v)
served on toasted garlic bread.

Mini Salad and Crudité, (v)
Cucumber strips, cherry tomato, carrot sticks.

Main

Penne Pasta,(v)
Tomato sauce, grated Cheddar cheese
with garlic bread.

Southern Fried Chicken Strips,
Chips and baked beans.

Mini Cheeseburger,
French Fries, Coleslaw and
a light leaf garnish.

Dessert


Triple Scoop Ice Cream Sundae, (V)
Marshmallows and strawberry drizzle.

Chocolate Brownie,
Topped with Ice cream.

Fresh Fruit Medley,
Selection of fresh fruits.

We can organise 'Little Buddie Bronte Bags' with activities for the younger guests to keep them amused at the table for just £3.50 per pack.

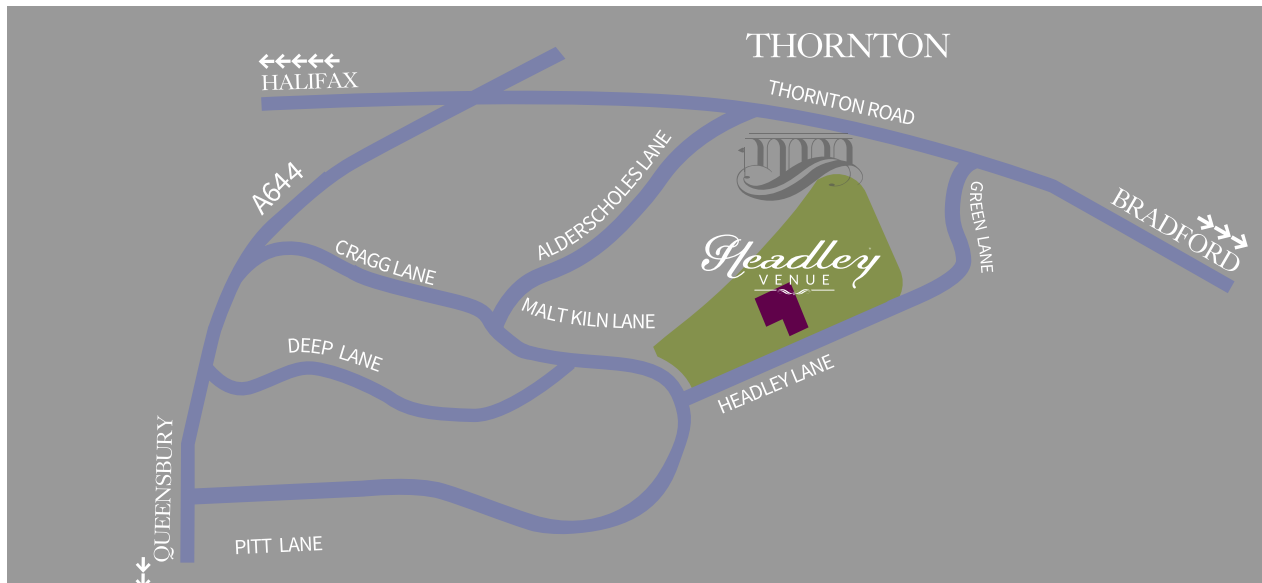
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Please discuss with your wedding coordinator any concerns you may have or ask for guidance from us.*



For those younger members of your wedding party, you can choose either to serve the same menu as your other guests and we will serve them child size portions or you can select a menu from the dishes below created by our Headley chefs especially for little ones! This menu is available for children aged 3 – 10 years. Children 0-3 years go free.

Headley VENUE

DIRECTIONS TO THE HEADLEY VENUE



ARRIVAL BY TRAIN

Bradford Forster station is the nearest rail station, served by both Virgin and Northern. Headley Venue is approximately 20 minutes away. There is a taxi rank directly outside. Halifax station is approx. 25 minutes away again there is a taxi rank directly outside.

ARRIVAL BY CAR

The closest motorway is the M62. Exit the M62 at junction 26, fork left onto M606. Keep left follow signs for A636/A58. Follow Ring road West A6177 to Thornton. Turn Left onto Green lane continue onto Headley Lane, Headley Venue is on your right.

ARRIVAL BY LARGE VEHICLE

We would advise that the best route for large vehicles would be to enter the venue via Cragg Lane off the A644. Follow the 'arrival by car' instructions but do not turn onto Green Lane, instead continue up Thornton Road to the crossroads and turn left onto the A644 Brighouse and Denholme road. Cragg lane is on your left. Drive carefully down the country lane onto Malt Kiln Lane then onto Headley Lane, Headley Venue is on your left. We would advise prior to booking your Prom transport that your chosen mode of transport can enter the Venue without any problems.

SUGGESTED CARRIAGES FOR DEPARTURE

WE HAVE A GOOD RELATION WITH A&M TAXIS. UPON DEPARTING THE VENUE PLEASE CALL 01274 884444. MINIBUSES ARE AVAILABLE BUT PRE-BOOKING IS REQUESTED.

WWW.HEADLEYVENUE.CO.UK
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