

Your Wedding Day is one of the most wonderful days of your life, filled with romance and excitement.

Choosing a wedding venue can be a very daunting task and we recognise that each and every wedding is different. The memories of your special day will remain with you forever and it is important to ensure that every detail is perfect.





Here at Elland Road we have a fabulous selection of suites for you to choose from to host your Wedding Breakfast and Evening Reception. In addition, many are licensed for Civil Ceremonies.

We can cater for any wedding size, from a small intimate party to a large evening celebration but have created some packages to make your whole experience simple.

All our packages are based of 50 to your wedding breakfast and 80 to the evening, extras can be added please speak to one of our wedding coordinators.

BRONZE

Room Hire for Civil Ceremony in one of our licensed suites

3 Course set Wedding Breakfast from our menu
Bucks Fizz reception drink
Prosecco to toast the Bride and Groom
Evening reception room hire
Evening buffet, DJ & dancefloor
£4,450 inc vat

SILVER

Room Hire for Civil Ceremony in one of our licensed suites or Directors Box

3 Course Wedding Breakfast from our Menu

Drinks package to include drink reception, ½ bottle of wine per person and Prosecco to toast the Bride and Groom

Pitch side and LUFC home changing room photos for immediate family

Evening reception room hire

Evening buffet of hot beef and hot pork sandwiches with wedges, DJ & dancefloor

£5,500 inc vat

GOLD

Room Hire for Civil Ceremony or Marriage in stands overlooking our famous pitch or pitch side (depending on pitch maintenance)

Canapes prior to Wedding Breakfast

3 Course Wedding Breakfast from our Menu

Drinks package to include drink reception, ½ bottle of wine per person and

Champagne to toast the Bride and Groom

Pitchside and LUFC home changing room photos for immediate family

Evening Buffet, LED dancefloor, DJ

£6,500 inc vat



Choice Menu

Starter

Warm Chicken Salad with Wholegrain Mustard Dressing
Thai Style Salmon Fish Cakes and Spicy Tomato Sauce
Rare Breed Ham Hock Terrine, Piccalilli Purée, and Pickled Mushrooms
Pave of Potato and Wensleydale Cumin, and Carrot Puree, Confit Baby Plum Tomatoes,
Basil Crisps and Butter Sauce (v)

Main

Roast Breast of Dale's Chicken with Roasted Garlic and Parsley Crumb, Sherry Roasted Onion, Sauteed Sprouts and Rösti Potato

Roast Sirloin of Beef with Yorkshire Pudding, Seasonal Vegetables & Gratin Potatoes (£3 supplement per person)

Filet of Sea Bass, Creamed Spinach, Sauteed Potatoes with a Sauce Vierge

Wild Mushroom and Mascarpone Risotto, Parmesan and Fennel Seed Water with a Truffle Oil Mixed Salad (v)

Dessert

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream (v)

Baked Bramley Apple Pie and Vanilla Custard (v)

New York Cheesecake with Fresh Berries

Please choose one from each course, an additional £5 per person for a choice menu, pre-orders required.

